

# Montana Certified Lamb Carcass Contest

*Ranked by: Number of contest criteria met then by estimated amount of boneless retail cuts (%BRC-muscle yield based on carcass weight, backfat, body wall thickness and loin eye area).*

*High: All 3 criteria met    Medium: 2/3 Criteria Met    Low: 1/3 Criteria Met*

Rank	Animal ID	Exhibitor		County	Breeder <i>(Name, Town, State)</i>	Live Weight	Carcass Weight	Dressing %	12 <sup>th</sup> -13 <sup>th</sup> Rib Measurements		Calc Yield Grade	Quality Grade	%BRC	Contest Criteria:				LEA/CWT in <sup>2</sup>
		First Name	Last Name						Backfat <i>in.</i>	Loineye <i>Area, in<sup>2</sup></i>				Carcass Wt <i>≤45 CW ≤85</i>	Yield Grade <i>&lt;2.99 ≥2.5in<sup>2</sup></i>	Quality Grade <i>≥Ch-</i>	Total	
	250	Reagan	Aaberg	Marias	Amanda Waldusky, Conrad, MT	114	68.0	59.6	0.05	3.20	0.90	Ch-	48.89	1	1	1	3	2.81
	238	Kendra	Farkell	Marias	Sandy Brown, Hall, MT	131	80.0	61.1	0.10	3.55	1.40	Ch+	48.51	1	1	1	3	2.71
	254	Logan	Waldusky	Marias	Amanda Waldusky, Conrad, MT	126	72.0	57.1	0.15	3.10	1.90	P	47.86	1	1	1	3	2.46
	522	Alyson	Leach	Marias	U&L Club Lambs, Stanford, MT	117	70.0	59.8	0.10	2.90	1.40	P-	47.76	1	1	1	3	2.48
	369	Dylan	Clark	Marias	RaeAnna King, Big Timber, MT	135	78.0	57.8	0.10	2.90	1.40	Ch+	47.08	1	1	1	3	2.15
	425	Emily	Roberts	Marias	Emily Roberts, Kevin, MT	141	82.0	58.2	0.20	2.80	2.40	P-	46.06	1	1	1	3	1.99
	245	Kale	Stokes	Marias	Dorvall, Fromberg, MT	133	80.0	60.2	0.20	2.60	2.40	Ch+	45.74	1	1	1	3	1.95
	255	Brandon	Froslic	Marias	Patty Nissen, Missoula, MT	142	80.0	56.3	0.15	2.50	1.90	P	45.71	1	1	1	3	1.76
	471	Mac	McCauley	Marias	Sammie McCauley, Cut Bank, MT	117	66.0	56.4	0.10	2.45	1.40	Ch+	46.99	1	0	1	2	2.09
	470	Sammie	McCauley	Marias	Sammie McCauley, Cut Bank, MT	137	74.0	54.0	0.10	2.35	1.40	P-	46.07	1	0	1	2	1.72
	248	Madalyne	Stokes	Marias	Dorvall, Fromberg, MT	150	90.0	60.0	0.15	3.40	1.90	Pr+	47.07	0	1	0	1	2.27
Group Averages:						131	76.4		0.13	2.89	1.67		47.07					2.22

*\*54.127 Specifications for official U.S. standards for grades of carcass lamb, yearling mutton, and mutton (yield). The yield grade of an ovine carcass or side is determined on the basis of the adjusted fat thickness over the ribeye muscle between the 12th and 13th ribs. The adjusted fat thickness range for each yield grade is as follows: Yield Grade 1 -- 0.00 to 0.15 inch; Yield Grade 2 -- 0.16 to 0.25 inch; Yield Grade 3 -- 0.26 to 0.35 inch; Yield Grade 4 -- 0.36 to 0.45 inch; and Yield Grade 5 -- 0.46 inch and greater.*