

ALLEN COUNTY FAIR JUNIOR FAIR LIVESTOCK CARCASS SHOW

Keystone Meats

Wednesday, September 2, 2020

POULTRY CARCASS CLASS

CARCASS PLACING	EXHIBITOR	CLUB OR CHAPTER	LIVE WT	LIVE PLACING
1	Mathew Piehl	The Beaverdam Bunch	15.50	Grand Champion
2	Grace Meyers	Bluffton Cattle Club	15.64	4th
3	Isabella Clum	Harrod Lively	14.96	3rd
4	Kaleigh Sasada	Equine Country Club	15.04	5th
5	Landon Selhorst	Bluffton Cattle Club	14.14	Reserve Champion

POULTRY JUDGE: Mark Lange & Bob Johns

MEAT CARCASS JUDGE: Matt Lhamon

**2020 Allen County Carcass Show
Goat Carcass**

	Exhibitor Name	Club	ID	HCW	Fat	REA	Wall	YG	BTRC	Live Placing
1	Gavin Kruse	Future Shepherds	221	42	0.05	2	0.4	1	49.659	5th
2	Gavin Kruse	Future Shepherds	225	44	0.05	2.1	0.5	1	49.382	4th
3	Griffin Mericle	Future Shepherds	286	49	0.05	2.3	0.6	1	49.096	Grand Champion
4	Kellen Wireman	Auglaize Ag	206	42	0.1	2.2	0.8	1.4	48.52	Res. Champion
5	Nate Buell	Perry Blue Ribbon	271	50	0.075	2.2	0.8	1.15	47.95	Champion B&R
6	Kacie Carroll	Allen Co. Does & Kids	261	51	0.05	2	0.7	1	47.835	3rd
7	Wyatt Buell	Perry Blue Ribbon	273	54	0.1	2.3	0.8	1.4	47.746	Res. Champion B&R

HCW = Hot Carcass Weight, lbs

Back fat = external fat between 10th/11th ribs

REA = Ribeye Area, in²

Body Wall = Thickness measurement (in)

YG = Yield Grade

BTRC% = Boneless Trimmed Retail Cuts (saleable product)

Live Judge

Justin Ross

Carcass Judge

The Ohio State University Meat Judging Team

2020 Allen County Carcass Show Lamb Carcass

	Exhibitor Name	Club	ID	HCW	Fat	REA	Wall	YG	BTRC	Live Placing
1	Logan Heffner	Auglaize Ag	490	98	0.3	4.5	0.85	3.4	48.366	Champion B&R, 5th
2	Lillian Miller	Harrod Lively	395	78	0.3	3.5	0.8	3.4	47.782	6th
3	Riley Bowers	Gomer Go-Getter	536	90	0.2	3.9	1.1	2.4	47.125	Res Champion
4	Connor Schwartz	Blue Ribbon Bearcats	526	59	0.25	2.5	0.9	2.9	46.803	7th
5	Logan Heffner	Auglaize Ag	489	78	0.2	3.3	1.1	2.4	46.669	4th
6	Andrew Bowers	Gomer Go-Getter	533	85	0.25	2.75	1.1	2.9	44.502	3rd
7	Payton Halker	Future Shepherds	549	92	0.2	2.75	1.2	2.4	43.773	Grand Champion

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Live Judge Jeremy Bradford
Carcass Judge The Ohio State University Meat Judging Team

2020 Allen County Carcass Show Hog Carcass

	Exhibitor Name	Club	ID	HCW	Fat	LMA	Lean	Live Placing
1	Peyton Hulsmeyer	Auglaize Ag	462	188	0.8	11	59.33	Champion Gilt
2	Hali Payne	Auglaize Ag	665	192	0.7	10	58.64	Champion Hampshire
3	Hannah Elwer	Delphos FFA	445	188	0.9	10.5	57.37	Grand Champion
4	Kamielle Osting	Lafayette Boys & Girls	664	212	0.7	9	56.08	Champion Purebred
5	Cole Austin	Harrod Lively	434	219	1.1	11.1	54.65	Champ Hereford
6	Camden Smith	Auglaize Ag	430	178	0.8	7.6	54.31	Champion AOP
7	Oksana Gossard	Auglaize Ag	498	192	0.8	7.3	53.27	Champion Berkshire
8	Rilynn Jones	Auglaize Ag	464	182	1.1	7.5	50.37	Res Grand Champion
9	Victoria Gossard	Auglaize Ag	501	211	1.1	7.6	49.98	Champion Yorkshire
10	Lydia Payne	Auglaize Ag	516	194	1.4	6.2	44.73	Champion Spot

HCH= Hot Carcass Weight, lbs

Back Fat= External Fat Measurement (inches)

LMA= Loineye Measurement Area (Square inches)

Lean, %: percent saleable product

Live Judge Emily Miller

Carcass Judge The Ohio State University Meat Judging Team

**2020 Allen County Carcass Show
Dairy Beef Carcass**

	Exhibitor Name	Club	ID	HCW	BACK FAT	REA	%KPH	YG	BTRC, %	Maturity	Marbling	QG	Price	Live Placing
1	KJ Hohenbrink	Bluffton Cattle Club	474	989	0.3	11.1	2	3.8	53.14	A	slab30	pr-	249.1	8th
2	Cara Schwartz	Blue Ribbon Bearcats	452	867	0.6	12.6	2	3.6	52.98	A	mt50	ch+	246.9	Grand Champion
3	Grace Fledderjohann	Blue Ribbon Bearcats	467	871	0.6	12.3	2	3.7	52.74	A	md70	ch+	246.9	5th
4	Anna May	Delphos FFA	459	773	0.25	10.3	2	3.1	53.66	A	md80	ch+	243.9	4th
5	Grace Goecke	Blue Ribbon Bearcats	447	832	0.6	9.5	2	4.5	50.82	A	ab50	pr+	240.35	3rd
6	Gillian Goecke	Amanda Ag	455	808	0.3	10.7	2	3.3	53.53	A	sm50	ch-	240	6th
7	Riley Herriman	Bluffton Cattle Club	442	968	0.3	14.5	2	3	55.74	A	md70	ch+	239.4	7th
8	Riley Herriman	Bluffton Cattle Club	443	992	0.5	12.9	2	3.8	53.31	A	md50	ch+	230	Res Champion

HCW = Hot Carcass Weight, lbs.

Back Fat = External fat measurement (inches)

REA = Ribeye Area (square inches)

KPH = Kidney Pelvic and Heart Fat (internal fat)

YG = Yield Grade

BTRC = Boneless Trimmed Retail Cuts (saleable product)

Maturity: A = Young (youthful)

QG = Quality Grade (Maturity + Marbling)

Pr = prime; CH+ = top choice; CH- = low choice; Se+/- = Select

Price = Overall value / 100 lbs.

Live Judge

Matt Griffith

Carcass Judge

The Ohio State University Meat Judging Team

2020 Allen County Carcass Show Beef Carcass

	Exhibitor Name	Club	ID	HCW	BACK FAT	REA	%KPH	YG	BTRC, %	Maturity	Marbling	QG	Price	Live Placing
1	Chloe Agler	Auglaize Ag	341	875	0.3	14.6	2	2.3	56.17	A	mt40	ch+	248.1	Res Champion & Champion B & R
2	Branson Hilty	Bluffton Cattle Club	338	817	0.4	14.1	2	2.4	55.44	A	mt80	ch+	248.1	12th
3	Preston Fisher	Saddle Pals	362	868	0.6	15.5	2	2.7	55.12	A	md80	ch+	247.55	11th
4	Delaney Jones	Auglaize Ag	357	875	0.3	16	2	1.8	57.2	A	sl70	se+	244.25	Grand Champion
5	Traigh McCullough	Auglaize Ag	349	794	0.3	14	2	2.2	56.03	A	sm50	ch-	244.2	5th
6	Caden Wright	Delphos FFA	334	832	0.4	13.5	2	2.7	54.94	A	sm60	ch-	244.15	3rd
7	Austin Heffner	Auglaize Ag	331	736	0.4	13	2	2.5	54.93	A	sm50	ch-	244.15	14th
8	Traigh McCullough	Auglaize Ag	350	854	0.4	14.3	2	2.6	55.44	A	sm30	ch-	243.65	Res Champion B&R
9	Austin Heffner	Auglaize Ag	333	801	0.3	14.6	2	2	56.45	A	sl80	se+	243.2	10th
10	Preston Fisher	Saddle Pals	360	841	0.4	15.1	2	2.2	56.09	A	sl80	se+	243.2	13th
11	Logan Heffner	Auglaize Ag	330	854	0.5	14.8	2	2.6	55.24	A	sl70	se+	242.65	6th
12	Logan Heffner	Auglaize Ag	332	861	0.45	14.3	2	2.7	55.13	A	sl80	se+	242.65	7th
13	Isabella Treglia	Auglaize Ag	342	921	0.35	14.9	2	2.5	55.92	A	sm50	ch-	241.95	8th
14	Traigh McCullough	Auglaize Ag	348	728	0.5	13.6	2	2.5	54.83	A	sm40	ch-	239.15	9th
15	Avery Schulte	Delphos Livestock	355	849	0.8	11.6	2	4.4	51.15	A	md30	ch+	236.9	15th

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Live Judge Jake Osborn

Carcass Judge The Ohio State University Meat Judging Team