

**ALLEN COUNTY FAIR JUNIOR FAIR LIVESTOCK CARCASS SHOW
POULTRY CARCASS CLASS**

CARCASS PLACING	EXHIBITOR	CLUB OR CHAPTER	LIVE WT	LIVE PLACING
1	Eli Butterfield	Harrod Lively	14.17	3rd Place
2	Brooklyn Stone	Gomer-Go-Getters	15.90	Reserve Champion Market Pen of 2
3	Landen Poling	Auglaize Ag.	15.20	4th Place
4	Abby Stechschulte	Cairo Korn Kobs	14.80	Champion Market Pen of 2
5	Roslin Snyder	Gomer-Go-Getters	14.60	5th Place

POULTRY JUDGE: Lucas Dickerson & Megan Heft

MEAT CARCASS JUDGE: Matt Lhamon

**ALLEN COUNTY JUNIOR FAIR LIVESTOCK CARCASS SHOW
RABBIT CARCASS CLASS**

CARCASS PLACING	EXHIBITOR	CLUB OR CHAPTER	LIVE WT	LIVE PLACING
1	Gabriella Luke	Harrod Lively	16.4	Champion Born & Raised
2	Karlie Baker	Bunny Boosters	16.5	4th Place Born & Raised
3	Brody Roof	Amanda Ag	15.4	5th Place Pen of 3
4	Sophia Sidey	Amanda Ag	15.9	Reserve Champion Pen of 3
5	Ashdon Simindinger	Amanda Ag	15.7	4th Place Pen of 3
6	JJ Covault	Lafayette Boys & Girls	15.8	Champion Pen of 3
7	Nathan Titus	Lafayette Boys & Girls	16.3	5th Place Born & Raised
8	Joy Helser	Lafayette Boys & Girls	16.9	3rd Place Pen of 3
9	Kylie Titus	Lafayette Boys & Girls	16.80	3rd Place Born & Raised

RABBIT JUDGE: Stacy Easton-Martin & Joey Martin

2023 Allen County Carcass Show Goat Carcass

Place	Name	Live Placing	Live Weight	ID	HCW	Back Fat	REA	Body Wall	BCTRC %	YG
1	Chloe Agler	5th	82	735	48	0	2.5	0	52.01	1.0
2	Emerson Halker	Res. B&R	60	719	32	0	1.9	0.1	51.54	1.0
3	Emerson Halker	Res. Champion	74	720	43	0	2	0.3	50.15	1.0
4	Griffin Mericle	Grand Champion	92	717	58	0.05	3	0.1	51.82	1.0
5	Wyatt Buell	Champion B&R/4th	79	642	46	0.05	2.3	0.3	50.29	1.0
6	Blaine Mericle	3rd	80	716	47	0.1	2.5	0.2	50.95	1.4

HCW = Hot Carcass Weight, lbs

Back fat = external fat between 12th / 13th ribs (in.)

REA = Ribeye Area, in²

Body Wall = Thickness measurement (in.) at lower rib (5 in from center of backbone; include rib in measurement)

YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

BTRC% = Boneless Trimmed Retail Cuts (% saleable product)

DQ = disqualified

Live Judge

Luke Wechter

Carcass Judge

The Ohio State University Meat Judging Team

2023 Allen County Carcass Show Lamb Carcass

Place	Name	Live Placing	Live Weight	ID	HCW	Back Fat	REA	Body Wall	BCTRC%
1	Isabella Conley	10th	116	678	72	0.2	3.75	0.8	49.35
2	Jace Mawhorr	5th	136	633	88	0.2	4.5	1	49.12
3	Jackson Lee	7th	122	673	74	0.2	3.5	0.9	48.21
4	Jacoby Massie	3rd	108	653	85	0.2	3.5	0.8	47.63
5	Cara Schwartz	4th	132	823	78	0.2	3.4	0.9	47.62
6	Sondra Clum	Grand Champion	134	661	78	0.25	4	1	48.53
7	Keagan Jones	9th	155	843	98	0.25	4.25	1.7	44.97
8	Keagan Jones	Res. Champion	145	842	92	0.3	4.5	1.4	46.93
9	Halle Swaney	6th	124	814	74	0.3	3	1.1	45.83
10	Alex Odell	8th	142	832	85	0.45	4	1.2	46.35

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YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

BTRC% = Boneless Trimmed Retail Cuts (% saleable product)

DQ = disqualified

Live Judge

Rodney Stolz

Carcass Judge

The Ohio State University Meat Judging Team

2023 Allen County Carcass Show Hog Carcass

Place	Name	Live Placing	Live Weight	ID	HCW	Back Fat	LMA	% Lean
1	Halle Elwer	Gilt	263	583	185	0.5	1.1	61.63
2	Victoria Gossard	Yorkshire	288	637	222	0.3	9.75	60.61
3	Peyton Stabler	Berkshire	276	597	200	0.5	10.1	60.50
4	Kamielle Osting	Spot	289	652	211	0.6	10.85	59.80
5	Ava Gossard	Poland China	248	609	173	0.6	8.7	58.98
6	Isabelle Campbell	Hampshire	274	560	194	0.7	9.1	57.12
7	Blake Acheson	Tamworth	302	740	219	0.8	9.75	55.80
8	Victoria Gossard	Grand Champion/Barrow	279	635	207	0.9	8.7	53.76
9	William Gossard	Landrace	274	604	204	0.9	8.2	53.13
10	Oakley Moore	Chester White	268	554	193	0.95	8.3	53.09
11	Peyton Hulsmeyer	Hereford	253	616	181	1	7.35	51.35
12	Victoria Gossard	Res. Champion/Durco	284	636	214	0.9	9.4	47.27

HCW - Hot Carcass Weight, lbs.

Back Fat = External Fat Measurement (inches) at 10th rib (in.)

LMA = Loineye Measurement Area (in²)

Lean, %: percent saleable product

DQ = disqualified

Live Judge

Brian Hines

Carcass Judge

The Ohio State University Meat Judging Team

2023 Allen County Carcass Show
Dairy Beef Carcass

Rank	Name	Live Placing	Live			Back			USDA				Maturity	Marbling	QC	Grid Price
			Weight	ID	HCW	Fat	PYG	REA	% KPH	YG	% BTRC					
1	Brittany Goodman	8th	1475	3669	885	0.4	3	12.5	16	3.8	47.56	A	slab80	pr-	256.1	
2	Bennett Kimmel	3rd	1510	9184	888	0.3	2.7	11.9	17	3.8	47.22	A	slab20	pr-	256.1	
3	Gia Goecke	6th	1445	3686	860	0.5	3.2	13.2	5	3.7	52.65	A	mt20	ch+	246.9	
4	Bentley Webb	7th	1445	3672	880	0.5	3.2	11.9	7	4.2	50.69	A	slab30	pr-	245.4	
5	Nora Gallaspie	Res. Champion	1540	3684	929	0.4	3	13.3	6	3.7	52.58	A	md60	ch+	245.2	
6	Grace Goecke	Grand Champion	1470	3734	895	0.5	3.2	10.7	13	4.8	46.99	A	md50	ch+	233.2	
7	Gus Strayer	5th	1640	3717	987	0.8	4	11.2	4	5.6	49.41	A	sm30	ch-	220.7	
8	Grace Goecke	4th	1570	3735	932	0.5	3.2	12.1	8	4.3	50.18	A	sl50	se+	218.3	

HCW = Hot Carcass Weight, lbs.

Back Fat = External fat measurement (in.)

REA = Ribeye Area (in²)

KPH = Kidney Pelvic and Heart Fat (% internal fat)

YG = YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

BTRC = Boneless Trimmed Retail Cuts (% saleable product)

Maturity: A = Young (youthful, < 30 mo.) to E (advanced maturity)

Marbling = sl - slight (select); sm - small (low choice); mt - modest (average choice); md - moderate (high choice); slab = slightly abundant (low prime); ma - moderately abundant (avg. prime); and ab - abundant (high prime)

QG = Quality Grade (Maturity + Marbling)

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

Price = Overall value / 100 lbs.

DQ - disqualified

Live Judge

Lou Ellen Harr

Carcass Judge

The Ohio State University Meat Judging Team

2023 Allen Co Carcass Show
Beef Carcass

Rank	Name	Live Placing	Live		Back						Grid				
			Weight	ID	HCW	Fat	PYG	REA	%KPH	YG	% BTRC	Maturity	Marbling	QG	Price
1	Traigh McCullough	9th	1250	4100	747	0.3	2.7	15.9	14	1.9	52.09	A	mt60	ch+	249.6
2	Marshall Capps	5th	1305	8571	819	0.4	3	17.4	18	2	50.51	A	mt20	ch+	247.6
3	Traigh McCullough	3rd	1430	8982	869	0.35	2.8	15.8	11	2.5	52.65	A	sm50	ch-	243.6
4	Ronan McCullough	4th	1300	4124	779	0.2	2.5	12.3	10	3	51.73	A	sm30	ch-	243
5	Marshall Capps	6th	1425	8572	943	0.4	3	16.3	19	2.8	48.77	A	sm10	ch-	241.4
6	Lexi Crider	10th	1260	5445	788	0.9	4.2	14.2	15	4.1	46.75	A	sm80	ch-	231.7
7	Andrew Pohlman	7th	1420	1708	890	0.4	3	14.1	9	3.4	51.94	A	sl70	se+	230.2
8	Olivia Jones	Res. Champion	1310	602	859	0.5	3.2	14.8	21	3.1	46.48	A	sl90	se+	230.2
9	Annaleigh Pohlman	8th	1425	1706	909	0.8	4	14.9	12	4.1	48.77	A	sm40	ch-	230
10	Delaney Jones	Grand Champion	1420	6636	903	0.45	3.1	15.5	20	3	47.58	A	sl80	se+	228.5

HCW = Hot Carcass Weight, lbs.

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KPH = Kidney Pelvic and Heart Fat (% internal fat)

YG = YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

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Maturity: A = Young (youthful, < 30 mo.) to E (advanced maturity)

Marbling = sl – slight (select); sm – small (low choice); mt – modest (average choice); md – moderate (high choice); slab = slightly abundant (low prime); ma - moderately abundant (avg. prime); and ab - abundant (high prime)

QG = Quality Grade (Maturity + Marbling)

Price = Overall value / 100 lbs.

DQ - disqualified

Live Judge

Seth Miller

Carcass Judge

The Ohio State University Meat Judging Team