

2024 State Fair of Virginia

Lamb Carcass Evaluation

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This is the 26th year for the Lamb Carcass Contest held in conjunction with the state youth market lamb show. The following will describe the carcass evaluation and pricing procedures, along with determination of carcass premiums. A historical summary of the program is provided on the last page.

Hot Carcass Weight (HCW)

Represents the weight of the carcass immediately following harvest. The desirable weight for lamb carcasses is dependent on the end use of the carcass. Specifically, lamb processors utilize and fabricate carcasses of different weights in various ways depending on demand by the end-user. Carcass weight is an important factor when lamb carcasses are priced, as USDA reports prices for lamb carcasses in weight increment categories.

Dressing Percentage (DP)

Calculated by dividing carcass weight by live show weight and multiplying by 100. Dressing percentage reflects the proportion of a live lamb's weight that results in carcass weight. Dressing percentage is influenced mostly by the amount of gut fill. Fat cover and muscling also influence dressing percentage. Typically, dressing percentages for shorn lambs range from 52-57%.

Fat Thickness (FT)

Fat thickness is measured over the center of the ribeye muscle after the carcass has been ribbed (split) between the 12th and 13th ribs. This measurement may be adjusted (up or down) to reflect distribution of external fat over the entire carcass. The amount of fat thickness at the 12-13th rib is a strong indicator of the total amount of fat that is trimmed away when the carcass is fabricated into retail cuts. Carcasses with excessive amounts of fat are less desirable because of excess waste. Carcasses with more than 0.36 inches of fat thickness are commonly discounted in price. The industry also discriminates against carcasses that are very lean (less than 0.12 inches of fat thickness), due to increased dehydration and shrink during storage and transportation for these very lean carcasses. Fat thickness is also the determining factor in calculating lamb carcass yield grades. The goal is to produce carcasses that have at least 0.15 inches, but preferably not more than 0.30 inches of fat thickness. Within this range, carcasses meet the preferred minimum yet do not have an excess amount of waste.

Yield Grade (YG)

Yield grade is calculated by the equation: $YG = 0.4 + (10 \times \text{fat thickness})$. Yield grades are used by the industry to categorize carcasses for their expected yield of boneless, closely trimmed retail cuts. Yield grades range from 1 to 5, with a yield grade 1 having the highest expected yield and 5 the lowest. Under normal circumstances, carcasses are yield graded a 1, 2, 3, 4, or 5. However, yield grades have been reported to the nearest 0.1 for this carcass contest. Since yield grades estimate the percentage of the carcass that is saleable retail cuts, they are an important aspect of carcass pricing. Yield grade 4 and 5 carcasses are undesirable because of their excess fat, and therefore lower yield of boneless, trimmed retail cuts.

Body Wall Thickness (BW)

Body wall thickness (inches) is measured over the rib beyond the ribeye, five inches from the midline of the carcass. Differences in body wall thickness between carcasses are due primarily to fat. Carcasses that are similar over the ribeye for fat thickness (FT), may vary considerably in body wall thickness. The body wall thickness measurement is used in the equation to determine percentage boneless, closely trimmed retail cuts (% BCTRC).

Loin Muscle Area (LMA)

Loin muscle area (ribeye area) is used as an indicator of total amount of muscle mass in the carcass. Loin muscle measurements are taken by using a grid to determine the cross-sectional area (in square inches) of the loin muscle at the 12th-13th rib. The loin muscle is a primary muscle in the carcass, and therefore is fairly reflective of total carcass muscling. The ribeye is also the major muscle in the loin, which is the most valuable wholesale cut in the carcass. LMA size is related to carcass weight- heavier carcasses should have larger LMAs.

Leg Score

Leg score is a visual estimate of the amount of muscle in the leg of the carcass. Leg scores are expressed numerically with 15 (Prime+) being the heaviest muscled and 10 (Choice-) being relatively light muscled. The scores are assigned by evaluating the muscle expression, shape, and fullness to the leg relative to carcass weight. Leg scores are not used to calculate percentage of retail cuts (%BCTRC), but are important in determining quality grades (QG).

Percentage Boneless Closely-Trimmed Retail Cuts (%BCTRC)

The percentage of boneless, closely trimmed retail cuts is very meaningful as it represents the predicted proportion of the carcass that is saleable retail product. The formula to predict %BCTRC uses carcass weight, fat thickness, body wall thickness, and ribeye area as follows:

$$\%BCTRC = 49.936 - (.0848 \times HCW) - (4.376 \times FT) - (3.530 \times BW) + (2.456 \times REA)$$

This percentage varies greatly, with very high yielding carcass being greater than 50% BCTRC and low yielding carcasses less than 45% BCTRC. The two measurements of waste fat, fat thickness (FT) and body wall thickness (BW), have the largest impact on %BCTRC. Lambs with more waste fat will have lower %BCTRC. Muscling also influences the value. Larger ribeyes relative to carcass weight will increase %BCTRC. Although yield grades estimate percentage of boneless retail cuts, %BCTRC is more precise because it includes body wall thickness and also accounts for differences in muscle between carcasses.

Quality Grade (QG)

Quality grades are an estimation of the palatability characteristics (tenderness, juiciness, and flavor) of the carcass. Final quality grade is determined by three factors: maturity, flank streaking, and conformation. In young lambs, there is normally very little variation in maturity (age). Flank streakings are the fat deposits on the flank muscles. Since lamb carcasses are normally not ribbed, flank streaking is used to estimate marbling. Marbling is the small specs of fat found within the ribeye muscle, and is related to flavor and juiciness. The final component is conformation (muscling), which is primarily determined by leg score. These factors are combined to arrive at a final quality grade. Most lamb carcasses quality grade Choice and Prime. Prime is the highest quality grade, followed by Choice. Each quality grade is further subdivided into thirds: Prime+, Prime°, Prime-, Choice+, Choice°, and Choice-, from highest to lowest in quality, respectively. Carcasses that do not qualify for Choice-quality grade, are commonly referred to as “no rolls” (NR) in the industry. These carcasses are usually from lightweight, underfinished lambs. Due to their inferior quality, no roll carcasses are frequently discounted in price.

Carcass Pricing

Carcasses are priced using a price per pound of carcass weight. The total value of the carcass is calculated by multiplying carcass price/lb. by hot carcass weight. The equivalent live price/lb. is determined by dividing total carcass value by live weight. Differences in live value reflect differences in dressing percentage. A \$0.50 per head deduction will be made for each lamb for the state lamb checkoff. This checkoff money is used for predator control, lamb promotion, and sheep research. The Virginia Sheep Industry Board allocates these funds. All lambs sold in Virginia are subject to this checkoff. There is also a national checkoff assessed at a rate of \$0.70 per 100 pounds of live weight. These funds go to the American Lamb Board for promotion and education..

Carcass Placings

Lambs were placed into five categories (Gold, Purple, Blue, Red, and Pink). Carcasses failing to meet one or more of the following standards were placed in the Pink group:

Minimum fat thickness of 0.12 in.

Maximum fat thickness of 0.35 in. (maximum Yield Grade of 3.9)

Minimum LMA for carcass weight using formula: $1.4 + (0.02 \times \text{HCW})$

60 lb. HCW minimum LMA = 2.6

70 lb. HCW minimum LMA = 2.8

80 lb. HCW minimum LMA = 3.0

Minimum Quality Grade of Choice-

Minimum carcass weight of 45.0 pounds

Carcasses meeting all of the above standards were ranked using %BCTRC and live ADG as follows:

Category	Description	Criteria
Gold	Lambs with outstanding carcass merit	≥ 50.0 %BCTRC
Purple	Lambs with superior carcass merit	49.0-49.9 %BCTRC
Blue	Lambs with desirable carcass merit	all remaining carcasses with ≥ 47.5 %BCTRC or YG 1 or 2
Red	Lambs meeting carcass standards but have less desirable combination of leanness and LMA	All remaining carcasses meeting minimum standards
Pink	Lambs which are over-finished or under-finished, and/or have small LMA relative to their weight	Carcasses failing to meet one or more of the standards listed above

Prior to 2020, ADG was included as a placing criteria and the premium categories reflected a combination of carcass merit and growth. In 2020 a change in nomination process was made (no starting weights on lambs), and since ADG is no longer available it is not used as a criteria.

Contest Summary 1999-2024

Since 1999, a total of 3834 lambs have been evaluated through the Lamb Carcass Contest held in conjunction with Virginia's state youth market lamb show. The following table summarizes the carcass information over this period.

Over the years, live weights and carcass weights of lambs have gotten substantially heavier. Associated with this weight increase has been a corresponding increase in loin muscle area and fatness. During the last 10 years, there has been an increase in the percentage of heavy lambs with heavy carcasses (> 85 pounds), as well as an increased proportion of overfinished, Yield Grade 4 lambs.

While lambs have gotten heavier and fatter over time, muscularity has also increased with fewer lambs disqualified for small LMA relative to their weight. This muscling has also helped to maintain %BCTRC despite the increase in fat thickness. Genetics, feeding, and management programs all play an important role in carcass outcome, and therefore close attention to these factors will impact carcass merit.

VIRGINIA LAMB CARCASS CONTEST SUMMARY 1999-2024

	<u>2024</u>	<u>2023</u>	5 year avg. (2019-2023)	5 year avg. (2014-2018)	5 year avg. (2009-2013)	10 year avg. (1999-2008)	26 year avg. (1999-2024)
Carcass Measurements:							
Number of Carcasses	76	90	481	624	773	1880	3834
Live Wt., lb.	135.6	136.0	137.5	134.3	129.1	121.2	127.3
ADG, lb./day			0.8	0.41	0.41	0.36	0.33
Carcass Wt., lb.	76.7	75.5	78.5	77.7	73.0	67.7	71.9
Dressing %	56.5	55.4	57.0	57.7	56.4	55.7	56.4
Adj. Fat Thickness, in.	0.34	0.29	0.31	0.29	0.27	0.21	0.25
Yield Grade	3.8	3.3	3.5	3.3	3.0	2.48	2.88
Loin muscle area, sq. in.	3.88	4.20	3.84	3.46	3.22	3.09	3.28
Leg Score (12 = Ch+, 13 = Pr-)	12.3	12.5	12.4	12.4	12.4	12.5	12.5
% BCTRC	47.5	49.0	48.0	47.3	47.5	48.3	47.9
Quality Grade (11 = Ch°, 12 = Ch+)	11.2	11.1	11.4	11.7	11.7	11.3	11.5
Carcass Price, \$/cwt.	\$340.00	\$400.00	\$331.79	\$296.28	\$258.78	\$150.11	\$222.37
Live Value, \$/cwt.	\$192.16	\$221.46	\$188.41	\$170.96	\$146.04	\$83.83	\$125.82
Carcass Contest Specifications:							
ADG standard for premium placings	NA	NA	0.38	0.38	0.38	0.34	0.31
< 0.13 in. Fat Thickness	0.0%	2.2%	2.1%	1.1%	1.0%	1.9%	1.6%
Yield Grade ≥ 4 (> 0.35 in. fat)	44.7%	26.7%	34.3%	22.6%	17.1%	4.0%	14.3%
< minimum Loin Muscle Area	1.3%	2.2%	2.9%	5.4%	10.3%	13.8%	10.1%
< Ch- Quality Grade (No Roll)	0.0%	1.1%	0.2%	0.0%	0.1%	0.1%	0.1%
Carcass weight < 45.0 lb.	0.0%	0.0%	0.0%	0.0%	0.0%	0.3%	0.1%
Gold Premium Category	3.9%	25.6%	14.6%	0.8%	2.1%	1.8%	3.3%
Purple Premium Category	15.8%	21.1%	12.9%	6.1%	10.9%	18.4%	14.1%
Blue Premium Category	28.9%	20.0%	24.1%	43.8%	33.5%	31.5%	32.9%
Red Premium Category	6.6%	3.3%	11.2%	22.6%	26.9%	29.6%	25.1%
Pink Premium Category	44.7%	30.0%	37.2%	26.8%	26.6%	18.7%	24.4%
Carcass Distributions:							
Yield Grade 1	0.0%	5.6%	5.6%	5.1%	12.9%	28.5%	18.1%
Yield Grade 2	15.8%	22.2%	23.5%	33.5%	35.3%	47.8%	39.3%
Yield Grade 3	39.5%	45.6%	36.6%	38.8%	34.7%	19.7%	28.4%
Yield Grade ≥ 4	44.7%	26.7%	34.3%	22.6%	17.1%	4.0%	14.3%
Prime Quality Grade	9.2%	6.7%	4.6%	8.0%	2.5%	1.3%	3.2%
Choice Quality Grade	90.8%	92.2%	95.2%	92.0%	97.4%	98.6%	96.7%
No Roll Quality Grade	0.0%	1.1%	0.2%	0.0%	0.1%	0.1%	0.1%
HCW < 45 lb.	0.0%	0.0%	0.0%	0.0%	0.0%	0.3%	0.1%
HCW 45-54 lb.	0.0%	5.6%	3.5%	2.6%	6.1%	11.4%	7.7%
HCW 55-64 lb.	11.8%	14.4%	8.5%	9.8%	17.2%	27.2%	19.7%
HCW 65-74 lb.	32.9%	20.0%	18.9%	23.6%	29.2%	35.3%	30.0%
HCW 75-84 lb.	32.9%	41.1%	39.7%	37.8%	32.5%	21.5%	28.9%
HCW > 85 lb.	22.4%	18.9%	29.3%	26.3%	15.0%	4.3%	13.5%

2024 State Fair of Virginia Lamb Carcass Contest

Exhibitor	County	VSF ID	Live Weight	Live Class	Live Placing	Carcass Wt.	Dress. %	Adj. FT	Yield Grade	Body Wall	LMA	Leg Score	QG	Quality Grade	% BCTRC	Carcass Price/lb.	Carcass Value \$/hd	Equivalent Live Price/lb.
Gold																		
Elsea, Charlie	Russell	TN010721-24007	138	BF Div. IV-2	4	76	55.1	0.23	2.7	0.80	4.50	14	11	Choice	50.7	\$3.40	\$258.40	\$1.87
Redifer, Casey	Grayson	VA60017-23112	117	BF Div. II-2	3	74	63.2	0.30	3.4	1.10	4.90	14	11	Choice	50.5	\$3.40	\$251.60	\$2.15
Ruebush, Hayden	Augusta	VA080599571	159	BF Div. VI-1	5	88	55.3	0.26	3.0	0.90	5.00	13	11	Choice	50.4	\$3.40	\$299.20	\$1.88
3 Gold Carcasses Average			138.0			79.3	57.9	0.26	3.0	0.93	4.80	13.7	#REF!		50.6	\$3.40	\$269.73	\$1.97
Purple																		
Lepp, Caitlin	Caroline	VA86008-0228	133	BF Div. III-3	10	76	57.1	0.18	2.2	0.80	4.10	11	11	Choice	49.9	\$3.40	\$258.40	\$1.94
Kerns, Kennah	Frederick	WV0727-5770	127	BF Div. II-3	3	67	52.8	0.26	3.0	0.90	4.00	12	11	Choice	49.8	\$3.40	\$227.80	\$1.79
Sponaugle, Jasper	Highland	VA45119-0773	122	BF Div. II-2	9	68	55.7	0.18	2.2	0.80	3.70	11	11	Choice	49.6	\$3.40	\$231.20	\$1.90
Gibson, Eli	Louisa	VA60042-2405	137	WF Div. I	Champ. Div. I	74	54.0	0.21	2.5	0.70	3.80	12	11	Choice	49.6	\$3.40	\$251.60	\$1.84
Miller, Abigail	Wythe	VA94033-24012	142	BF Div. IV-3	5	81	57.0	0.30	3.4	1.20	4.90	13	11	Choice	49.6	\$3.40	\$275.40	\$1.94
Eavers, Bowen	Augusta	IA358024030	125	BF Div. II-3	10	73	58.4	0.28	3.2	1.00	4.30	12	11	Choice	49.6	\$3.40	\$248.20	\$1.99
Sumner, Luke	Franklin	IA1853-2691	136	BF Div. IV-1	6	73	53.7	0.28	3.2	1.00	4.20	12	11	Choice	49.3	\$3.40	\$248.20	\$1.83
Inton, Leslie	Stafford	WV1317-2438	129	BF Div. III-1	4	74	57.4	0.28	3.2	1.00	4.20	13	11	Choice	49.2	\$3.40	\$251.60	\$1.95
Ruebush, Hayden	Augusta	VA08312-M2016	125	BF Div. II-3	9	72	57.6	0.28	3.2	1.00	4.10	13	11	Choice	49.1	\$3.40	\$244.80	\$1.96
Holloway, Wyatt	Rockingham	VA08312-M2030	106	BF Div. II-1	2	60	56.6	0.18	2.2	0.80	3.20	12	11	Choice	49.1	\$3.40	\$204.00	\$1.92
Kerns, Kennah	Frederick	WV0727-5768	122	BF Div. II-2	Champ. Div. II 5th Overall	64	52.5	0.20	2.4	0.90	3.50	12	11	Choice	49.1	\$3.40	\$217.60	\$1.78
Sponaugle, Jasper	Highland	VA45119-0760	110	BF Div. II-1	1	62	56.4	0.26	3.0	0.90	3.50	13	11	Choice	49.0	\$3.40	\$210.80	\$1.92
12 Purple Carcasses Average			126.2			70.3	55.8	0.24	2.8	0.92	3.96	12.2	#REF!		49.4	\$3.40	\$239.13	\$1.90
Blue																		
Bowman, Lilly	Montgomery	VA00682-0258	118	WF Div. I	Res. Div. I	66	55.9	0.23	2.7	0.80	3.40	12	11	Choice	48.9	\$3.40	\$224.40	\$1.90
SCYPHERS, Hannah	Washington	OH0387-2484	139	BF Div. IV-2	Res. Div. IV	77	55.4	0.30	3.4	1.10	4.30	12	11	Choice	48.8	\$3.40	\$261.80	\$1.88
Swecker, Sutton	Rockingham	OH8164-0567	133	BF Div. III-3	2	79	59.4	0.26	3.0	0.90	4.00	12	11	Choice	48.7	\$3.40	\$268.60	\$2.02
Caldwell, Josephine	Rockbridge	WV0727-5721	163	BF Div. VI-2	Res. Div. VI	95	58.3	0.30	3.4	1.10	4.90	13	11	Choice	48.7	\$3.40	\$323.00	\$1.98
Miller, Abigail	Wythe	VA94033-24050	110	BF Div. II-1	4	62	56.4	0.20	2.4	1.10	3.50	13	11	Choice	48.5	\$3.40	\$210.80	\$1.92
Horn, Roxanna	Augusta	VA0011870280	110	WFX Div. I	3	56	50.9	0.26	3.0	0.90	3.10	11	11	Choice	48.5	\$3.40	\$190.40	\$1.73
Stover, Lilly Ann	Caroline	VA86008-0227	129	BF Div. III-1	6	68	52.7	0.23	2.7	0.80	3.30	11	11	Choice	48.4	\$3.40	\$231.20	\$1.79
Bauserman, Campbell	Nelson	VA001777-0022	130	BF Div. III-2	9	74	56.9	0.26	3.0	0.90	3.70	12	11	Choice	48.4	\$3.40	\$251.60	\$1.94
Donnelly, Emma	Clarke	WV0727-5762	165	BF Div. VI-2	Champ. Div. VI Grand Champ.	99	60.0	0.20	2.4	1.00	4.60	14	11	Choice	48.4	\$3.40	\$336.60	\$2.04
Miller, Ella	Wythe	VA94033-24045	123	BF Div. II-3	8	69	56.1	0.28	3.2	1.00	3.70	13	11	Choice	48.4	\$3.40	\$234.60	\$1.91
Eavers, Carrter	Augusta	VA080599534	150	BF Div. V-2	2	82	54.7	0.30	3.4	1.10	4.30	12	11	Choice	48.3	\$3.40	\$278.80	\$1.86
Long, Grayson	Rockingham	VA001458-2415	118	WFX Div. I	4	66	55.9	0.18	2.2	0.80	3.10	12	11	Choice	48.3	\$3.40	\$224.40	\$1.90
Osborne, Charity	Grayson	VA00431-2402	130	BF Div. III-2	6	70	53.8	0.28	3.2	1.00	3.70	12	11	Choice	48.3	\$3.40	\$238.00	\$1.83
McCloud, Alyson	Rockingham	VA1598-2348	129	BF Div. III-1	2	72	55.8	0.30	3.4	1.10	3.90	13	13	Prime	48.2	\$3.40	\$244.80	\$1.90
Begoon, Jack	Augusta	VA08312-M2035	123	BF Div. II-3	5	69	56.1	0.28	3.2	1.00	3.60	13	11	Choice	48.2	\$3.40	\$234.60	\$1.91
Garrett, Kelli	Washington	VA08312-M1919	132	BF Div. III-2	Res. Div. III	79	59.8	0.30	3.4	1.30	4.40	13	11	Choice	48.1	\$3.40	\$268.60	\$2.03
Miller, Abigail	Wythe	VA94033-24051	133	BF Div. III-3	6	72	54.1	0.30	3.4	1.10	3.80	12	11	Choice	48.0	\$3.40	\$244.80	\$1.84
Ruebush, Heidi	Augusta	VA009372425	108	SD Div. I	7	56	51.9	0.18	2.2	0.80	2.60	11	11	Choice	48.0	\$3.40	\$190.40	\$1.76
Stover, Carleigh	Caroline	VA76008-0229	138	BF Div. IV-2	10	71	51.4	0.26	3.0	0.90	3.40	11	11	Choice	48.0	\$3.40	\$241.40	\$1.75
McCloud, Madyson	Rockingham	VA82041-2114	100	BF Div. II-1	7	55	55.0	0.28	3.2	1.00	3.00	11	11	Choice	47.9	\$3.40	\$187.00	\$1.87
Sifford, Sedona	Fauquier	VA600422411	122	BF Div. II-2	10	63	51.6	0.28	3.2	1.00	3.20	12	11	Choice	47.7	\$3.40	\$214.20	\$1.76
SCYPHERS, Hannah	Washington	WV2399-8059	143	BF Div. V-1	6	79	55.2	0.30	3.4	1.10	3.90	11	11	Choice	47.6	\$3.40	\$268.60	\$1.88
22 Blue Carcasses Average			129.4			71.8	55.3	0.26	3.0	0.99	3.70	12.1	11.1		48.3	\$3.40	\$244.03	\$1.88

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Exhibitor	County	VSF ID	Live Weight	Live Class	Live Placing	Carcass Wt.	Dress. %	Adj. FT	Yield Grade	Body Wall	LMA	Leg Score	QG	Quality Grade	% BCTRC	Carcass Price/lb.	Carcass Value \$/hd	Equivalent Live Price/lb.
Red																		
Osborne, Sadeigh Anne	Smyth	VA00431-2423	132	BF Div. III-2	8	73	55.3	0.30	3.4	1.10	3.50	12	11	Choice	47.1	\$3.40	\$248.20	\$1.88
Bauserman, Campbell	Nelson	VA0017770029	127	BF Div. II-3	12	76	59.8	0.30	3.4	1.10	3.60	12	11	Choice	47.1	\$3.40	\$258.40	\$2.03
Begoon, Jack	Augusta	WI87-5146	155	WF Div. I	7	90	58.1	0.30	3.4	1.40	4.50	12	11	Choice	47.1	\$3.40	\$306.00	\$1.97
Caldwell, Josephine	Rockbridge	WV0727-5769	138	BF Div. IV-2	Res. Gr. Champ.	87	63.0	0.31	3.5	0.90	3.50	13	11	Choice	46.6	\$3.40	\$295.80	\$2.14
Babb, Reagan	Virginia Beach (city)	VA08312-M1865	160	BF Div. VI-2	6	85	53.1	0.30	3.4	1.10	3.70	13	11	Choice	46.6	\$3.40	\$289.00	\$1.81
5 Red Carcasses Average			142.4			82.2	57.9	0.30	3.4	1.12	3.76	12.4	#REF!		46.9	\$3.40	\$279.48	\$1.97
Pink																		
Deacon, Avery	Rockbridge	WV0727-5724	151	BF Div. V-2	Res. Div. V	89	58.9	0.40	4.4	1.30	5.50	13	11	Choice	49.6	\$3.40	\$302.60	\$2.00
Eavers, Mattie	Augusta	IA35802-4094	141	BF Div. IV-3	6	83	58.9	0.40	4.4	1.40	5.20	12	11	Choice	49.0	\$3.40	\$282.20	\$2.00
Buchanan, Karley	Augusta	VA00201-24071	163	BF Div. VI-2	5	89	54.6	0.40	4.4	1.30	4.80	13	11	Choice	47.8	\$3.40	\$302.60	\$1.86
Redifer, Casey	Grayson	VA60017-23047	132	BF Div. III-2	4	81	61.4	0.40	4.4	1.30	4.50	12	11	Choice	47.8	\$3.40	\$275.40	\$2.09
Kibler, Brant	Shenandoah	VA1598-2479	130	BF Div. III-2	Champ. Div. III 3rd Overall	76	58.5	0.38	4.2	1.00	3.80	13	11	Choice	47.6	\$3.40	\$258.40	\$1.99
Miller, Isaac	Wythe	VA94033-24016	149	BF Div. V-2	3	88	59.1	0.38	4.2	1.20	4.40	13	13	Prime	47.4	\$3.40	\$299.20	\$2.01
Cook, Tysen	Shenandoah	VA82056-2407	139	WF Div. I	9	78	56.1	0.38	4.2	1.20	4.00	12	13	Prime	47.2	\$3.40	\$265.20	\$1.91
Sifford, Sedona	Fauquier	VA080599555	160	BF Div. VI-2	9	86	53.8	0.48	5.2	1.40	4.70	13	11	Choice	47.1	\$3.40	\$292.40	\$1.83
Sather, Brody	Louisa	VA002161-2403	135	SD Div. I	1	74	54.8	0.36	4.0	1.10	3.60	12	11	Choice	47.0	\$3.40	\$251.60	\$1.86
Dudding, Michael	Craig	KSS2795-24008	158	BF Div. VI-1	4	91	57.6	0.50	5.4	1.50	5.00	12	11	Choice	47.0	\$3.40	\$309.40	\$1.96
James, Daniel	Madison	VA002084-0005	138	BF Div. IV-2	6	75	54.3	0.38	4.2	1.20	3.80	12	11	Choice	47.0	\$3.40	\$255.00	\$1.85
Elsea, Clara	Russell	MO6639-24161	124	BF Div. II-3	4	69	55.6	0.38	4.2	1.20	3.50	12	11	Choice	46.8	\$3.40	\$234.60	\$1.89
DeBoer, Rachel	Madison	VA60017-23114	143	BF Div. V-1	11	80	55.9	0.36	4.0	1.10	3.60	14	11	Choice	46.5	\$3.40	\$272.00	\$1.90
Elsea, Clara	Russell	NE1142-5770	130	BF Div. III-2	3	70	53.8	0.36	4.0	1.10	3.20	11	13	Prime	46.4	\$3.40	\$238.00	\$1.83
Dudding, Evelyn	Craig	VA60042-2425	122	WFX Div. I	1	69	56.6	0.40	4.4	1.30	3.50	12	11	Choice	46.3	\$3.40	\$234.60	\$1.92
Kibler, Brant	Shenandoah	VA1598-2430	134	BF Div. III-3	8	79	59.0	0.50	5.4	1.50	4.30	12	11	Choice	46.3	\$3.40	\$268.60	\$2.00
SCYPHERS, Hannah	Washington	WV2399-8060	134	BF Div. III-3	1	79	59.0	0.46	5.0	1.30	3.80	13	11	Choice	46.0	\$3.40	\$268.60	\$2.00
Caldwell, Josephine	Rockbridge	WV0727-5734	127	BF Div. II-3	Res. Div. II	74	58.3	0.46	5.0	1.30	3.60	13	11	Choice	45.9	\$3.40	\$251.60	\$1.98
Horn, Roxanna	Augusta	VA001187 0268	135	BF Div. IV-1	7	75	55.6	0.38	4.2	1.20	3.30	12	13	Prime	45.8	\$3.40	\$255.00	\$1.89
Casciano, Logan	Loudoun	VA00781-2415	129	BF Div. III-1	1	74	57.4	0.40	4.4	1.30	3.40	12	11	Choice	45.7	\$3.40	\$251.60	\$1.95
Miller, Michael	Frederick	WV39020026	154	BF Div. V-3	8	98	63.6	0.56	6.0	1.50	4.80	14	11	Choice	45.7	\$3.40	\$333.20	\$2.16
Musick, Malachi	Russell	TN0146192411	117	BF Div. II-2	6	63	53.8	0.38	4.2	1.20	2.80	12	11	Choice	45.6	\$3.40	\$214.20	\$1.83
Schoemaker, Abigail	Loudoun	VA60017-23061	146	BF Div. V-1	10	90	61.6	0.40	4.4	1.30	3.90	12	13	Prime	45.5	\$3.40	\$306.00	\$2.10
Marmaduke, Ann	Caroline	VA00648-2074	138	BF Div. IV-2	9	75	54.3	0.40	4.4	1.40	3.30	12	11	Choice	45.0	\$3.40	\$255.00	\$1.85
James, Daniel	Madison	VA79396-2403	145	BF Div. V-1	4	81	55.9	0.56	6.0	1.50	3.90	13	11	Choice	44.9	\$3.40	\$275.40	\$1.90
des Rosiers, Marie-Claire	Shenandoah	IA1169-F4243	155	BF Div. V-3	Champ. Div. V 4th Overall	92	59.4	0.58	6.2	1.60	4.40	13	11	Choice	44.8	\$3.40	\$312.80	\$2.02
Hammer, Emily	Rockingham	VA001953-0028	161	BF Div. VI-2	4	92	57.1	0.40	4.4	1.50	3.90	12	11	Choice	44.7	\$3.40	\$312.80	\$1.94
Kopp, Whitley	Washington	TN01074-W283	140	SD Div. I	4	81	57.9	0.53	5.7	1.40	3.60	12	11	Choice	44.6	\$3.40	\$275.40	\$1.97
Cook, Tyler	Shenandoah	WV3297-24038	141	WFX Div. I	5	83	58.9	0.56	6.0	1.50	3.80	11	11	Choice	44.5	\$3.40	\$282.20	\$2.00
McPherson, Makayla	Chesapeake (city)	WV0727-5878	142	BF Div. IV-3	7	81	57.0	0.50	5.4	1.50	3.60	12	11	Choice	44.4	\$3.40	\$275.40	\$1.94
Miller, Ella	Wythe	VA94033-24001	151	BF Div. V-2	4	91	60.3	0.48	5.2	1.40	3.70	12	11	Choice	44.3	\$3.40	\$309.40	\$2.05
Gibson, Bella	Louisa	IN25-10881	159	SD Div. I	5	89	56.0	0.43	4.7	1.20	3.10	12	11	Choice	43.9	\$3.40	\$302.60	\$1.90
Talbert, Kinzly	Pulaski	VA600422406	140	BF Div. IV-3	4	82	58.6	0.53	5.7	1.40	3.30	12	11	Choice	43.8	\$3.40	\$278.80	\$1.99
Sponaugle, Jasper	Highland	VA45119-0753	153	SD Div. I	2	80	52.3	0.68	7.2	1.60	3.40	13	13	Prime	42.9	\$3.40	\$272.00	\$1.78
34 Pink Carcasses Average			141.6			81.1	57.2	0.45	4.9	1.33	3.91	12.4	11.4		46.0	\$3.40	\$275.70	\$1.95
76 Total Contest Carcasses Average			135.6			76.7	56.5	0.34	3.8	1.14	3.88	12.3	11.2		47.5	\$3.40	\$260.77	\$1.9216
Additional Lambs																		
Pulliam, Samuel	Giles	VA60017-23043	111	sale only		60	54.1	0.30	3.4	1.10	3.90	13	11	Choice	49.2	\$3.40	\$204.00	\$1.84
Dudding, Michael	Craig	KSS3852-24177	150	sale only		85	56.7	0.40	4.4	1.30	4.30	13	13	Prime	46.9	\$3.40	\$289.00	\$1.93
des Rosiers, Marie-Claire	Shenandoah	IA1169-4313	160	sale only		92	57.5	0.68	7.2	1.80	3.80	12	13	Prime	42.1	\$3.40	\$312.80	\$1.96