

2025 State Fair of Virginia

Lamb Carcass Evaluation

Scott P. Greiner, Ph.D.
Extension Animal Scientist, Sheep
Virginia Tech

This is the 27th 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 (OG)

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 1999-2025

Since 1999, a total of 3902 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 1999-2025

	<u>2025</u>	<u>2024</u>	5 year avg. (2020-2024)	5 year avg. (2015-2019)	5 year avg. (2010-2014)	11 year avg. (1999-2008)	27 year avg. (1999-2025)
Carcass Measurements:							
Number of Carcasses	68	76	454	586	776	2018	3902
Live Wt., lb.	136.1	135.6	136.7	136.0	129.5	121.7	127.4
ADG, lb./day				0.4	0.41	0.36	0.33
Carcass Wt., lb.	79.3	76.7	77.5	79.0	73.5	68.0	72.1
Dressing %	58.2	56.5	56.6	58.0	56.6	55.8	56.4
Adj. Fat Thickness, in.	0.32	0.34	0.30	0.31	0.27	0.21	0.25
Yield Grade	3.6	3.8	3.4	3.5	3.1	2.5	2.9
Loin muscle area, sq. in.	3.59	3.88	3.91	3.50	3.23	3.10	3.29
Leg Score (12 = Ch+, 13 = Pr-)	12.6	12.3	12.3	12.5	12.4	12.5	12.5
% BCTRC	46.7	47.5	48.2	47.2	47.4	48.3	47.9
Quality Grade (11 = Ch°, 12 = Ch+)	11.1	11.2	11.3	11.8	11.7	11.4	11.5
Carcass Price, \$/cwt.	\$410.00	\$340.00	\$344.91	\$288.92	\$279.45	\$153.53	\$225.64
Live Value, \$/cwt.	\$238.81	\$192.16	\$194.56	\$167.42	\$158.23	\$85.81	\$127.79
Carcass Contest Specifications:							
ADG standard for premium placings	NA	NA	NA	0.38	0.41	0.35	0.31
< 0.13 in. Fat Thickness	0.0%	0.0%	2.2%	0.9%	1.3%	1.7%	1.5%
Yield Grade ≥ 4 (> 0.35 in. fat)	39.7%	44.7%	30.4%	30.0%	18.3%	4.6%	14.7%
< minimum Loin Muscle Area	4.4%	1.3%	2.9%	4.6%	9.1%	13.7%	10.0%
< Ch- Quality Grade (No Roll)	0.0%	0.0%	0.2%	0.0%	0.1%	0.0%	0.1%
Carcass weight < 45.0 lb.	0.0%	0.0%	0.0%	0.0%	0.0%	0.2%	0.1%
Gold Premium Category	1.5%	3.9%	16.1%	0.9%	1.7%	1.8%	3.3%
Purple Premium Category	5.9%	15.8%	15.0%	6.7%	9.7%	17.8%	14.0%
Blue Premium Category	29.4%	28.9%	25.1%	39.1%	36.7%	31.5%	32.9%
Red Premium Category	22.1%	6.6%	10.4%	20.3%	25.3%	29.8%	25.1%
Pink Premium Category	41.2%	44.7%	33.5%	33.1%	26.7%	19.0%	24.7%
Carcass Distributions:							
Yield Grade 1	1.5%	0.0%	5.7%	4.3%	10.2%	27.9%	17.8%
Yield Grade 2	16.2%	15.8%	24.0%	29.9%	34.3%	47.3%	38.9%
Yield Grade 3	42.6%	39.5%	39.9%	35.8%	37.2%	20.2%	28.6%
Yield Grade ≥ 4	39.7%	44.7%	30.4%	30.0%	18.3%	4.6%	14.7%
Prime Quality Grade	7.4%	9.2%	5.5%	8.9%	2.7%	1.2%	3.3%
Choice Quality Grade	92.6%	90.8%	94.3%	91.1%	97.2%	98.7%	96.6%
No Roll Quality Grade	0.0%	0.0%	0.2%	0.0%	0.1%	0.0%	0.1%
HCW < 45 lb.	0.0%	0.0%	0.0%	0.0%	0.0%	0.2%	0.1%
HCW 45-54 lb.	0.0%	0.0%	3.5%	2.0%	5.8%	11.0%	7.6%
HCW 55-64 lb.	7.4%	11.8%	9.9%	8.2%	15.7%	26.8%	19.5%
HCW 65-74 lb.	17.6%	32.9%	22.7%	21.5%	28.9%	34.6%	29.8%
HCW 75-84 lb.	44.1%	32.9%	37.7%	38.2%	33.5%	22.4%	29.2%
HCW > 85 lb.	30.9%	22.4%	26.2%	30.0%	16.1%	4.9%	13.8%

2025 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	Quality Grade	% BCTRC	Carcass Price/lb.	Carcass Value \$/hd	Equivalent Live Price/lb.
Gold																	
Clu Sponagle	Highland	VA 451190851	98	BF Div. II-1	2	58	59.2	0.13	1.7	0.60	3.50	12	Choice	50.9	\$4.10	\$237.80	\$2.43
1 Gold Carcasses Average			98.0			58.0	59.2	0.13	1.7	0.60	3.50	12.0		50.9	\$4.10	\$237.80	\$2.43
Purple																	
Averie Chisom	Bedford	VA 000365018	109	BF Div. II-2	6	56	51.4	0.16	2.0	0.70	3.10	11	Choice	49.6	\$4.10	\$229.60	\$2.11
Sawyer Wilkins	Rockingham	MIB1360-25419	115	BF Div. II-2	Res. Div. II	67	58.3	0.23	2.7	0.80	3.70	12	Choice	49.5	\$4.10	\$274.70	\$2.39
Campbell Bauserman	Nelson	VA0017770042	155	BF Div. VI-1	7	88	56.8	0.28	3.2	1.00	4.80	12	Prime	49.5	\$4.10	\$360.80	\$2.33
Casey Redifer	Grayson	VA 600178051	146	BF Div. V-3	11	88	60.3	0.20	2.4	0.90	4.30	13	Choice	49.0	\$4.10	\$360.80	\$2.47
4 Purple Carcasses Average			131.3			74.8	56.7	0.22	2.6	0.85	3.98	12.0		49.4	\$4.10	\$306.48	\$2.32
Blue																	
Averie Chisom	Bedford	VA 00120325141	104	WF Div. I	7	63	60.6	0.18	2.2	0.80	3.20	12	Choice	48.8	\$4.10	\$258.30	\$2.48
Lizzi Zirkle	Shenandoah	WV 0515 24059	134	BF Div. IV-1	4	71	53.0	0.18	2.2	0.80	3.40	11	Choice	48.7	\$4.10	\$291.10	\$2.17
Ella Miller	Wythe	VA 9403325034	129	BF Div. III-3	1	80	62.0	0.18	2.2	0.80	3.70	13	Choice	48.6	\$4.10	\$328.00	\$2.54
Sedona Sifford	Fauquier	NC1690004-1618	146	BF Div. V-3	10	79	54.1	0.20	2.4	1.00	3.90	13	Choice	48.4	\$4.10	\$323.90	\$2.22
Roxanna Horn	Augusta	VA 001187-0344	103	BF Div. II-1	3	57	55.3	0.18	2.2	0.80	2.80	11	Choice	48.4	\$4.10	\$233.70	\$2.27
Abigail Miller	Wythe	VA 9403325015	135	BF Div. IV-2	4	81	60.0	0.30	3.4	1.10	4.20	13	Choice	48.2	\$4.10	\$332.10	\$2.46
Ashtyn Baldwin	Culpeper	IL 1171-20913	135	BF Div. IV-2	9	77	57.0	0.20	2.4	1.00	3.60	12	Choice	47.8	\$4.10	\$315.70	\$2.34
Scarlett Beazley	Caroline	OK 0075625024	118	BF Div. II-3	7	70	59.3	0.20	2.4	0.90	3.20	12	Choice	47.8	\$4.10	\$287.00	\$2.43
Casey Redifer	Grayson	VA009190057	124	BF Div. III-1	2	78	62.9	0.28	3.2	1.00	3.70	13	Choice	47.7	\$4.10	\$319.80	\$2.58
Emma Jo Donnelly	Clarke	NE1142-6340	153	BF Div. VI-1	Champ. Div. VI	80	52.3	0.30	3.4	1.10	3.90	14	Prime	47.5	\$4.10	\$328.00	\$2.14
Hayden Ruebush	Augusta	VA 08312M2218	119	BF Div. II-3	2	68	57.1	0.28	3.2	1.00	3.30	12	Choice	47.5	\$4.10	\$278.80	\$2.34
Kenzi Dellinger	Rockingham	VA001187-0343	107	BF Div. II-1	4	60	56.1	0.30	3.4	1.10	3.20	11	Choice	47.5	\$4.10	\$246.00	\$2.30
Brant Kibler	Shenandoah	VA 1598-2579	141	BF Div. V-1	5	82	58.2	0.30	3.4	1.20	4.10	13	Choice	47.5	\$4.10	\$336.20	\$2.38
Heidi Ruebush	Augusta	VA 08312M2227	135	BF Div. IV-2	8	80	59.3	0.28	3.2	1.00	3.70	12	Choice	47.5	\$4.10	\$328.00	\$2.43
Hannah Scyphers	Washington	PA1918-25173	126	BF Div. III-2	3rd Overall	79	62.7	0.30	3.4	1.10	3.80	13	Choice	47.4	\$4.10	\$323.90	\$2.57
Ella Miller	Wythe	VA9403325030	126	BF Div. III-2	2	75	59.5	0.26	3.0	0.90	3.30	13	Choice	47.4	\$4.10	\$307.50	\$2.44
Heidi Ruebush	Augusta	VA 08312M2228	129	BF Div. III-3	6	74	57.4	0.30	3.4	1.10	3.60	12	Choice	47.3	\$4.10	\$303.40	\$2.35
Campbell Bauserman	Nelson	VA 0017770055	129	BF Div. III-3	8	77	59.7	0.30	3.4	1.10	3.70	11	Choice	47.3	\$4.10	\$315.70	\$2.45
Gannon Long	Rockingham	VA 00122-2502	135	BF Div. IV-2	10	80	59.3	0.30	3.4	1.10	3.80	13	Choice	47.3	\$4.10	\$328.00	\$2.43
Kylie Blevins	Washington	MN 38230-W5008	137	BF Div. IV-3	2	83	60.6	0.30	3.4	1.10	3.80	13	Choice	47.0	\$4.10	\$340.30	\$2.48
20 Blue Carcasses Average			128.3			74.7	58.3	0.26	3.0	1.00	3.60	12.4		47.8	\$4.10	\$306.27	\$2.39

2025 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	Quality Grade	% BCTRC	Carcass Price/lb.	Carcass Value \$/hd	Equivalent Live Price/lb.
Red																	
Stella Gibson	Louisa	VA 600422512	117	BF Div. II-3	3	68	58.1	0.28	3.2	1.00	3.10	12	Choice	47.0	\$4.10	\$278.80	\$2.38
Avery Deacon	Rockbridge	WV0727-5777	139	BF Div. IV-3	Res. Div. IV	82	59.0	0.30	3.4	1.20	3.90	13	Choice	47.0	\$4.10	\$336.20	\$2.42
Chloe Wilson	Appomattox	VA 002590147	133	BF Div. IV-1	7	79	59.4	0.28	3.2	1.00	3.40	13	Choice	46.8	\$4.10	\$323.90	\$2.44
Champ. Div. IV																	
Layton Dudding	Craig	KSS3852-25012	134	BF Div. IV-1	4th Overall	76	56.7	0.30	3.4	1.30	3.70	13	Choice	46.7	\$4.10	\$311.60	\$2.33
Sedona Sifford	Fauquier	NC00899-0183	144	BF Div. V-2	6	84	58.3	0.30	3.4	1.20	3.80	14	Choice	46.6	\$4.10	\$344.40	\$2.39
Bella Gibson	Louisa	VA 600422505	125	SD Div. I	1	71	56.8	0.33	3.7	1.00	3.10	12	Prime	46.6	\$4.10	\$291.10	\$2.33
Logan Lantz	Rockingham	VA 52-3223	135	BF Div. IV-2	5	75	55.6	0.30	3.4	1.10	3.30	13	Choice	46.5	\$4.10	\$307.50	\$2.28
Eli Gibson	Louisa	VA 600178056	130	BF Div. III-3	2	78	60.0	0.30	3.4	1.30	3.60	13	Choice	46.3	\$4.10	\$319.80	\$2.46
Charity Osborne	Smyth	VA004312503	126	BF Div. III-2	4	72	57.1	0.30	3.4	1.10	3.10	13	Choice	46.2	\$4.10	\$295.20	\$2.34
Eli Gibson	Louisa	VA 600422525	132	WFX Div. I	4	78	59.1	0.30	3.4	1.10	3.30	13	Choice	46.2	\$4.10	\$319.80	\$2.42
Josephine Caldwell	Rockbridge	IA 1532-25140	159	BF Div. VI-2	1	92	57.9	0.30	3.4	1.20	3.80	13	Choice	45.9	\$4.10	\$377.20	\$2.37
Carrter Eavers	Augusta	KY 764425007	145	BF Div. V-2	1	87	60.0	0.30	3.4	1.20	3.60	13	Choice	45.9	\$4.10	\$356.70	\$2.46
Bowen Eavers	Augusta	KY 764425015	143	BF Div. V-1	7	82	57.3	0.30	3.4	1.20	3.40	12	Choice	45.8	\$4.10	\$336.20	\$2.35
Champ. Div. II																	
Emma Jo Donnelly	Clarke	WV0727-5855	119	BF Div. II-3	Overall	67	56.3	0.30	3.4	1.20	2.80	12	Choice	45.6	\$4.10	\$274.70	\$2.31
Evelyn Dudding	Craig	VA 120440233	160	BF Div. VI-3	4	96	60.0	0.30	3.4	1.20	3.70	14	Choice	45.3	\$4.10	\$393.60	\$2.46
15 Red Carcasses Average			136.1			79.1	58.1	0.30	3.4	1.15	3.44	12.9		46.3	\$4.10	\$324.45	\$2.38
Pink																	
Avery Deacon	Rockbridge	WV0727-5802	151	BF Div. VI-1	4	94	62.3	0.40	4.4	1.30	5.20	14	Choice	48.4	\$4.10	\$385.40	\$2.55
Mattie Eavers	Augusta	KY 764425027	158	BF Div. VI-2	2	90	57.0	0.38	4.2	1.20	4.60	13	Choice	47.7	\$4.10	\$369.00	\$2.34
Brant Kibler	Shenandoah	VA 1598-2515	125	BF Div. III-1	Res. Div. III	73	58.4	0.36	4.0	1.10	3.60	13	Choice	47.1	\$4.10	\$299.30	\$2.39
Evelyn Dudding	Craig	VA60042-2517	127	WF Div. I	Champ. Div. I	72	56.7	0.36	4.0	1.10	3.50	12	Prime	47.0	\$4.10	\$295.20	\$2.32
Luke Sumner	Franklin	VA1598-2519	129	BF Div. III-3	9	71	55.0	0.18	2.2	0.80	2.70	11	Choice	46.9	\$4.10	\$291.10	\$2.26
Josephine Caldwell	Rockbridge	WV0727-5818	144	BF Div. V-2	3	86	59.7	0.36	4.0	1.10	3.90	14	Choice	46.8	\$4.10	\$352.60	\$2.45
Sadeigh Anne Osborne	Smyth	VA 004312517	141	BF Div. V-1	9	79	56.0	0.36	4.0	1.10	3.60	13	Choice	46.6	\$4.10	\$323.90	\$2.30
Champ. Div. V																	
Kylie Blevins	Washington	OK000210-B1704	141	BF Div. V-1	Res. Grand Champ.	75	53.2	0.36	4.0	1.10	3.40	13	Choice	46.5	\$4.10	\$307.50	\$2.18
Kylie Blevins	Washington	IA5716-BL2532	160	BF Div. VI-3	Res. Div. VI	92	57.5	0.40	4.4	1.40	4.30	14	Choice	46.0	\$4.10	\$377.20	\$2.36
Hannah Scyphers	Washington	WV2399-8042	146	BF Div. V-3	Res. Div. V	87	59.6	0.36	4.0	1.10	3.60	13	Choice	45.9	\$4.10	\$356.70	\$2.44
Josephine Caldwell	Rockbridge	IA3580-25310	148	BF Div. V-3	3	87	58.8	0.40	4.4	1.40	4.00	13	Choice	45.7	\$4.10	\$356.70	\$2.41
Gannon Long	Rockingham	VA001458-2523	135	WFX Div. I	7	77	57.0	0.36	4.0	1.10	3.10	12	Prime	45.6	\$4.10	\$315.70	\$2.34
Josephine Caldwell	Rockbridge	WV0727-5850	135	BF Div. IV-2	1	85	63.0	0.50	5.4	1.50	4.20	13	Choice	45.6	\$4.10	\$348.50	\$2.58
Reagan Loker	Clarke	VA 007812554	137	BF Div. IV-3	3	80	58.4	0.43	4.7	1.20	3.40	12	Choice	45.4	\$4.10	\$328.00	\$2.39
Stella Gibson	Louisa	OK 0817N047	126	BF Div. III-2	6	75	59.5	0.38	4.2	1.20	3.10	12	Choice	45.3	\$4.10	\$307.50	\$2.44
Casey Redifer	Grayson	VA 600178066	128	BF Div. III-2	3	77	60.2	0.43	4.7	1.20	3.20	13	Choice	45.1	\$4.10	\$315.70	\$2.47
Daniel James	Madison	VA 08312-M2186	157	BF Div. VI-2	3	91	58.0	0.36	4.0	1.10	3.40	13	Choice	45.1	\$4.10	\$373.10	\$2.38
Brant Kibler	Shenandoah	IA 1682-J979	159	BF Div. VI-2	4	92	57.9	0.40	4.4	1.40	3.90	13	Choice	45.0	\$4.10	\$377.20	\$2.37
Alyssa Kopp	Washington	VA001269-2501	125	WFX Div. I	5	77	61.6	0.46	5.0	1.30	3.30	12	Choice	44.9	\$4.10	\$315.70	\$2.53
Abigail Miller	Wythe	VA9403325004	142	BF Div. V-1	3	87	61.3	0.46	5.0	1.30	3.60	13	Choice	44.8	\$4.10	\$356.70	\$2.51
Kennah Kerns	Frederick	WV 07275867	167	BF Div. VI-3	5	97	58.1	0.40	4.4	1.40	3.90	14	Choice	44.6	\$4.10	\$397.70	\$2.38
Charity Osborne	Smyth	TN0146192504	139	WFX Div. I	Res. Div. I	80	57.6	0.38	4.2	1.00	2.70	13	Choice	44.6	\$4.10	\$328.00	\$2.36
Makenzie Baldwin	Culpepper	IL1171-20914	157	BF Div. VI-2	7	92	58.6	0.40	4.4	1.40	3.70	12	Choice	44.5	\$4.10	\$377.20	\$2.40
Whitley Kopp	Washington	VA600178008	144	BF Div. V-2	7	88	61.1	0.40	4.4	1.50	3.70	13	Choice	44.5	\$4.10	\$360.80	\$2.51
Carrter Eavers	Augusta	KY764425027	151	BF Div. VI-1	2	87	57.6	0.50	5.4	1.50	3.80	13	Choice	44.4	\$4.10	\$356.70	\$2.36
Kennah Kerns	Frederick	WV 07275851	147	BF Div. V-3	6	88	59.9	0.48	5.2	1.40	3.60	13	Choice	44.3	\$4.10	\$360.80	\$2.45
Daniel James	Madison	VA 002084-0016	139	SD Div. I	6	75	54.0	0.38	4.2	1.20	2.60	12	Choice	44.1	\$4.10	\$307.50	\$2.21
Kenlee Aylor	Madison	VA0020125057	169	BF Div. VI-3	6	100	59.2	0.61	6.5	1.50	3.70	13	Choice	42.6	\$4.10	\$410.00	\$2.43
28 Pink Carcasses Average			143.8			84.1	58.5	0.40	4.4	1.25	3.62	12.8		45.5	\$4.10	\$344.69	\$2.40
68 Total Contest Carcasses Average			136.1			79.3	58.2	0.32	3.6	1.12	3.59	12.6		46.7	\$4.10	\$325.11	\$2.3881

2025 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	Quality Grade	% BCTRC	Carcass Price/lb.	Carcass Value \$/hd	Equivalent Live Price/lb.
Additional Lambs																	
Carrter Eavers	Augusta	VA 081462923	154	sale only		80	51.9	0.30	3.4	1.10	3.70	13	Choice	47.0	\$4.10	\$328.00	\$2.13
Scarlett Beazley	Caroline	VA 001601S15022	138	BF Comm. Ewe		81	58.7	<u>0.40</u>	<u>4.4</u>	1.40	4.10	13	Choice	46.4	\$4.10	\$332.10	\$2.41
Layton Dudding	Craig	VA 600422527	142	sale only		76	53.5	<u>0.36</u>	<u>4.0</u>	1.10	3.10	12	Choice	45.6	\$4.10	\$311.60	\$2.19
Grayson Long	Rockingham	VA 0014582522	125	WF Comm. Ewe		71	56.8	<u>0.40</u>	<u>4.4</u>	1.30	2.80	12	Prime	44.5	\$4.10	\$291.10	\$2.33