

AUGLAIZE COUNTY JUNIOR FAIR CARCESS STEER EVALUATION SHEET

Tag	Exhibitor Name	Live placing	Carcass Weight	Beg. Wt.	Final Wt.	DAILY GAIN			QUALITY GRADE			CUTABILITY			FINAL SCORE		
						Lbs.	Rate of Gain	Points	Quality Grade	Points	Ribeye	Fat Thick	KPH %	Yield Grade	Points	Total Points	Placing
25	Falk Bower	11	727	579	1189	610	2.64	+1	Se +	10	12.3	0.3	2%	2.5	25	36	
128	Colton Eufster	8	791	873	1277	404	1.75	-7	Ch -	15	12.6	0.25	2%	2.6	24	32	
104	Natalie Imwalle	10	626	517	977	460	1.99	-5	Se +	10	11.4	0.3	2%	2.4	26	31	
28	Trent Lehman	12	731	473	994	521	2.26	-2	Ch -	15	12.5	0.4	2%	2.7	23	36	
30	Trent Lehman	5	927	829	1473	644	2.79	+3	Se +	10	13.1	0.45	2%	3.4	16	29	
15	Carter Feh1	6	829	610	1271	661	2.86	+4	Ch -	15	13.2	0.4	2%	2.9	21	40	2
40	Addison Roof	9	731	708	1120	412	1.78	-7	Ch -	15	13.0	0.5	2%	2.7	23	31	
39	Delanee Roof	3	975	893	1444	548	2.37	-1	Ch °	20	13.7	0.6	0%	3.2	12	31	
72	Lillian Seibert	7	773	417	1242	825	3.57	+11	Ch -	15	13.9	0.3	0%	2.1	29	55	
74	Sophia Seibert	4	799	432	1277	845	3.66	+12	Se +	10	13.0	0.4	2%	2.2	22	44	1

Daily Gain - 1 point for each .1 pound over 2.5 pounds daily gain. -1 point for each .1 under 2.5 pounds daily gain.

Stand + Reserve
To be eligible for the championship, a carcass must grade low choice or better and have a full yield grade of 3.9 or better (lower).

* Live Placing - used as a tie breaker.

Quality Grade
Se - = 5 points
Se + = 10 points
Ch - = 15 points
Ch ° = 20 points
Ch + = 25 points
PR = 30 points

Cutability
1.0 = 40 points
1.1 = 39 points
1.2 = 38 points
1.3 = 37 points
1.4 = 36 points
1.5 = 35 points
1.6 = 34 points
1.7 = 33 points
1.8 = 32 points
1.9 = 31 points
2.0 = 30 points
2.1 = 29 points
2.2 = 28 points
2.3 = 27 points
2.4 = 26 points
2.5 = 25 points
2.6 = 24 points
2.7 = 23 points
2.8 = 22 points
2.9 = 21 points
3.0 = 20 points
3.1 = 19 points
3.2 = 18 points
3.3 = 17 points
3.4 = 16 points
3.5 = 15 points
3.6 = 14 points
3.7 = 13 points
3.8 = 12 points
3.9 = 11 points
4.0 and over = 10 points

ANGLAIZE COUNTY JUNIOR FAIR CARCESS STEER EVALUATION SHEET

Tag	Exhibitor Name	DAILY GAIN				QUALITY GRADE			CUTABILITY			FINAL SCORE				
		Live	Hot Carcass	Reg. Wt.	Final Wt.	Quality	Points	Ribeye	Fat Thick	KPH %	Yield	Points	Total Points	Placing		
8	Jayne Turner	1	835	598	1327	729	3.16	+6	CH ⁻ 15	13.1	0.55	2%	7.2	18	39	
14	Jay Waterman	2	988	660	1417	757	3.28	+8	CH ⁻ 15	13.4	0.7	2%	4.2	10	33	

Daily Gain - 1 point for each .1 pound over 2.5 pounds daily gain, -1 point for each .1 under 2.5 pounds daily gain.

To be eligible for the championship, a carcass must grade low choice or better and have a full yield grade of 3.9 or better (lower).

Grand Reserve

* Live Placing - used as a tie breaker.

Quality Grade
 Se - = 5 points
 Se + = 10 points
 Ch - = 15 points
 Ch⁺ = 20 points
 Ch+ = 25 points
 PR = 30 points

Cutability	
1.0 = 40 points	2.0 = 30 points
1.1 = 35 points	1.1 = 25 points
1.2 = 30 points	2.1 = 20 points
1.3 = 25 points	3.1 = 15 points
1.4 = 20 points	4.1 = 10 points
1.5 = 15 points	5.1 = 5 points
1.6 = 10 points	6.1 = 0 points
1.7 = 5 points	7.1 = 0 points
1.8 = 0 points	8.1 = 0 points
1.9 = 0 points	9.1 = 0 points