

# 2009 UMATILLA COUNTY FEEDLOT AND CARCASS FUTURITY

Sponsored By  
UMATILLA COUNTY CATTLEMEN'S ASSOCIATION  
OSU - UMATILLA COUNTY EXTENSION SERVICE  
OSU DEPARTMENT OF ANIMAL SCIENCES

Cattle Fed By  
BEEF NORTHWEST FEEDERS  
66407 TAGGERES LANE  
BOARDMAN, OR 97818

Column	Item
1	<b>FUTURITY TAG NO.</b> - Animal Futurity ear tag number.
2	<b>RANCH TAG NO.</b> – Ranch ear tag number.
3	<b>EID TAG NO.</b> – Electronic ear tag number.
4	<b>DIV</b> – Steer Division (Str), Heifer Division (Hfr), Futurity (F) or Non-Futurity (NF).
5	<b>OWNER</b> - Name of owner.
6	<b>SHRUNK START WEIGHT</b> - Official starting weight (3% shrink) taken on delivery.
7	<b>FINAL WEIGHT</b> - Official final weight estimated from hot carcass weight, assuming a 63% dressing percentage.
8	<b>DAYS ON FEED</b> - Total days on feed, calculated from delivery to harvest.
9	<b>ADG</b> - Average daily gain calculated from the starting weight to final weight.
10	<b>HOT WEIGHT</b> - Carcass weight prior to chilling.
11	<b>FAT THICK</b> - Fat thickness measured over the rib eye muscle between the 12th and 13th rib.
12	<b>RIB EYE AREA</b> - Size of the rib eye muscle measured between the 12th and 13th rib, expressed in square inches. Is an estimation of muscling.
13	<b>KPH %</b> - Kidney, pelvic, and heart fat or internal fat expressed as a percentage of hot carcass weight.

- 14 MARBLING** - Intramuscular fat or flecks of fat in the rib eye muscle. An indication of quality. Moderately Abundant (MdA), Slightly Abundant (SlA), Moderate (Md), Modest (Mt), Small (Sm), Slight (Sl), Traces (Tr) and Practically Devoid (Pd).
- 15 QUALITY GRADE** - Estimation of relative desirability or expected palatability of the meat in the carcass. It is based on maturity, marbling and color, texture, and firmness of the lean. Grades are Prime (Pr), Choice (Ch), Select (Se) and Standard (Std).
- 16 YIELD GRADE** - Identifies carcasses for differences in cutability. Cutability refers to the percentage of the carcass that will be realized in trimmed, boneless retail cuts from the loin, rib, chuck, and round. Grades are 1, 2, 3, 4, and 5. Yield Grade 1 indicates the highest yield of retail cuts. The formula to calculate yield grade includes fat thickness, rib eye area, hot carcass weight, and KPH %.
- 17 RETAIL CUTS %** - Estimated yield of trimmed, boneless retail cuts from the four major wholesale cuts (loin, rib, chuck, and round).
- 18 CARCASS PRICE** - The value used in the formula to calculate futurity winners. Prices used were Prime - \$141.50/cwt; Choice - \$134.00/cwt; Select - \$130.50/cwt; and Standard (No-Roll) - \$122.00. These values represent average prices from the period in which the futurity cattle were marketed. Please note - this is not the price used to calculate payment on the cattle.
- 19 CARC VALUE/DAYS FED** - Carcass value per days on feed - The formula used to evaluate and place the futurity cattle.

$$\text{Carcass Value Per Days Fed} = \frac{\text{Hot Wt} - (.55 \times \text{Start Wt})}{\text{Days on feed}} \times \% \text{ Retail Cuts} \times \text{Carcass Price}$$

- 20 FUTURITY PLACING** - Final placing based on carcass value per days on feed. Non-Futurity cattle are listed in sequence by ear tag number.

**OREGON STATE UNIVERSITY EXTENSION SERVICE  
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UMATILLA COUNTY EXTENSION SERVICE**

**R. Mills, Extension Agent, Livestock Programs, Umatilla County, 11/09**

*CarcassCov09*