

**2008 OHIO STATE FAIR
JUNIOR MARKET BEEF CHAMPIONS**

Exhibitor	ID	Live Wt.	Carcass Wt.	Dress %	Back Fat	REA	YG	Marbling	QG	BTRC %	Remarks
Kyleigh DeFrank Champion	76	1331	799	60.0	0.40	13.0	2.8	Small 50	CH ⁻	54.9	Average quality and yield grade
Kayla Campbell Res. Champion	161	1343	866	64.5	0.40	14.7	2.3	Small 0	CH ⁻	55.7	Meets minimum degree of marbling for Choice Quality Grade. Ideal yield grade for the Industry

**2008 OHIO STATE FAIR
JUNIOR MARKET SWINE CHAMPIONS**

Exhibitor	ID	Live Wt.	Carcass Wt.	Dress %	Back Fat	REA	Percent Lean	Visual Color	Visual Wetness	Visual Firmness	Visual Marbling	Minolta L*	Remarks
Tyla Voight Champion	142	279	218	78.1	1.05	7.7	50.5	2	2	2	1	54.6	Acceptable pork quality, carcass is fatter than industry average
Levi Kimley Res Champion	651	281	225	80.0	0.7	11.1	58.3	1	1	1	1	63.3	Unacceptable pork quality- Pale, soft and exudative (PSE), extremely large loin (undesirable)

**2008 OHIO STATE FAIR
JUNIOR MARKET LAMB CHAMPIONS**

Exhibitor	Tag	Live Wt.	Carcass Wt.	Dress %	Back Fat	Body Wall	REA	YG	Leg Score	Lean Quality	Conf.	QG	BTRC %	Remarks
Audrey Neal Champion	2171	133	84	63.2	0.18	0.80	3.4	2.2	Pr ⁰	Pr ⁻	Pr ⁻	Pr ⁻	47.6	Ideal yield and quality grade – heavy carcass
Madison Banbury	2731	137	85	62.0	0.12	0.75	3.1	1.6	Pr ⁰	Ch ⁰	Ch ⁺	Ch ⁺	47.2	Slightly dark lean color, yellow soft fat (undesirable) – heavy carcass

BTRC % = Percentage of boneless trimmed retail cuts

Minolta L* = Objective color assessment

Animals were harvested at The Ohio State University Meat Science Laboratory, Department of Animal Sciences