2016 Iowa State Fair Beef of Merit Results

Thank you very much for your participation in the 2016 Beef of Merit (BOM) Show. Attached you will find each steer’s individual carcass data and ranking within each window. Beef of Merit results can also be found on the Iowa State 4-H State Fair webpage. http://www.extension.iastate.edu/4h/StateFair/livestock.htm.

The 2016 Beef of Merit Show included 34 exhibitors showing 41 steers.

Henry Rens exhibited the Champion in Window A. Henry’s steer, tag 7625 weighed 1288 pounds and gained 3.64 pounds per day over a 226 day feeding period. The carcass was yield grade 2.68, 64.86% retail product, and Low Choice quality grade. The carcass retail value per day on feed was $4.89 per day.

Henry Rens also exhibited the Reserve Champion in Window A with tag 7626. The Reserve Champion weighed 1414 pounds and gained 3.25 pounds per day. The carcass was yield grade 2.27, 66.35% retail product, and Low Choice quality grade.

Makayla Clark exhibited the Champion in Window B. Makayla’s steer, tag 3552 weighed 1247 pounds and gained 4.05 pounds per day over a 240 day feeding period. The carcass was yield grade 3.71, 60.60% retail product, and Low Prime quality grade. The carcass retail value per day on feed was $4.95 per day.

Chezney Priem exhibited the Reserve Champion in Window B with tag 31. The Reserve Champion weighed 1362 pounds and gained 2.76 pounds per day. The carcass was yield grade 2.65, 65.08% retail product, and Upper Choice quality grade.

Brad Mabry from Earlham, IA evaluated the live show. If the carcass qualified in the grid in which they exhibited, exhibitors were awarded additional $10 premium money. All carcasses that were eligible based on window grid criteria were entered to compete in both windows. Twenty-eight exhibitors qualified for the window that they selected for the live show. In other words, they picked appropriate windows in which to market their steers. Thirty head qualified to compete in Window A and 16 head qualified to compete in Window B. Those cattle that did not meet window requirements are highlighted in red or green in window spread sheets.

The base price used in the ranking and payment was $187.36 per cwt. of carcass weight for Low Choice quality grade / yield grade 3 carcasses. There was an $8.75 per cwt. discount for Select quality grade. That base price and Ch/Se discount is what Tyson Fresh Meats was paying for the 4H carcass animals at the time of marketing. The other premiums for quality grade or yield grade for animals that qualified in a particular window are the premiums listed in
the grids that are in the 4H market beef rules in the 4H State fair premium book. The grid
premiums and discounts used to evaluate and rank your carcasses are different from the grid
premiums and discounts actually used by Tyson. Thus the actual amount you are paid will
probably be a bit different than the prices described in the Beef of Merit results.

The 2016 quality grades and yield grades were very good. There were 4 Prime, 9 Upper
Choice, 6 Average Choice, 15 Low Choice and 7 Upper Select carcasses. Notice that all
carcasses were Upper Select or better, 46% were Average Choice or better, and 83% Low
Choice or better. Fifty nine percent of the BOM carcasses were YG 1 or YG 2 and only 7% (3
carcasses) were YG 4.

One carcass was called slightly dark and was paid for a lesser quality grade than the quality
grade corresponding with its actual marbling content. BOM rankings use the quality grade and
prices that would match the marbling score without the dark cutter adjustment. The actual
check and the enclosed financial report for that carcass will reflect the dark cutter price or lower
quality grade adjustment. As explained in the rules, the dark cutter committee that works with
the 4H beef carcass program will make decisions on how to use the funds in the dark cutter
adjustment pool to compensate individuals with dark cutters. The dark cutter committee will
meet to determine how best to compensate exhibitors for the dark cutter discounts. Any
checks from the dark cutter fund will be sent at a later date.

Probably the greatest part of the BOM show is exhibitor access to actual project carcass data.
This data can greatly enhance the educational component of a market beef project and
hopefully guide exhibitors and families as they make future management and selection
decisions. Genetics, management, nutrition, and numerous other variables affect the quality of
the final product. The main purpose of this project is to educate Iowa’s youth and allow hands-
on practice at producing high quality, profitable beef cattle. Additional information about beef
cattle production and management can be found at the Iowa Beef Center website,

Approximately $4000 in prize money is being paid in premiums for beef of merit. These premium
checks will be mailed later from the Iowa State Fair. The two champions are awarded $500 by
the Sale of Champions Winner’s Circle Club, Vermeer Manufacturing of Pella, Al & Jeanne
Conover of Baxter and the Iowa State Fair.

In the prediction contest there were 25 entries. Congratulations to top 5 estimators: Emma Hay,
Heath Weber, Makayla Clark, Nathan Nedved, and Chezney Priem. They will receive gift
certificates for livestock supplies.

If you have any questions concerning the results, predictions, payments, or premiums, do not
hesitate to contact me at caclark@iastate.edu or at 712-250-0070. Or, Mike Anderson at
mikeande@iastate.edu, 515-294-8617.

Sincerely,

Chris Clark
4H Beef of Merit Superintendent
ISU Extension Beef Field Specialist

Erika Lundy
4H Beef of Merit Co-Superintendent
ISU Extension Beef Program Specialist

Mike Anderson
State 4-H Livestock Specialist
State Fair 4-H Livestock Superintendent