

Aug. 25, 2014

## **2014 Iowa State Fair Beef of Merit Results**

The 2014 Beef of Merit Show had 54 exhibitors showing 59 steers, one less than last year. Your steer's individual data and ranking as well as the whole group information are on the enclosed sheets.

Kaden Dewey from Bremer Co exhibited a steer weighing 1505 pounds with a 4.4 lb. average daily gain that was Champion in Window A. The carcass was yield grade 2.58, 65.7% retail product, and Low Choice quality grade. The steer's carcass value per day on feed was \$7.46. This steer was also selected as the champion of Window A in the live show.

Katelynn Johnson from Butler County exhibited a 1060 pound crossbred steer with a 3.36 lb. average daily gain that was the Champion in Window B. That carcass was yield grade 3.01, 63.4% retail product, and Average Choice quality grade with a carcass value per day on feed of \$5.48.

Dillon Bailey from Union County showed the Reserve Champion in Window A with \$6.89 carcass value per day on feed. The 1385 pound steer gained 3.96 per day and the carcass graded High Select with a 2.02 yield grade.

Gavin Hertrampf from Clayton County showed the Reserve Champion in Window B. The 1290 pound steer gained 2.85 lbs. per day and graded Average Choice with a yield grade of 3.45. Carcass value per day on feed was \$5.37.

Patrick Wall from Pleasantville, Iowa evaluated the live show. Live show rankings and placings are listed on the enclosed sheet. If the carcass qualified in the grid in which they exhibited, exhibitors were awarded additional \$10 premium money. As long as the carcass met the window requirements they are entered in Window A and B for the carcass rankings. 28 exhibitors correctly selected Window A and 1 exhibitor selected Window B correctly. 37 steers met the Window A grid requirements and 5 head qualified in Window B. Those entries that did not meet criteria in Window A or B are listed on the sheet and the carcass characteristic(s) which did not meet the criteria for the particular window is highlighted. Ribbons for the carcass ranking are listed.

The base price used in the ranking is \$255 per cwt. of carcass wt. for a Low Choice quality grade/yield grade 3 carcass. There is a \$3.00 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. 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 actual price you are paid may and will probably differ since Tyson has different premiums and discounts than those used in the Window grids in the fair book. In addition

some carcasses were either dark cutters (8 head) or were lowered a quality grade (4 head) because of darker color characteristics. This is quite a large number of dark cutters and as usual we will attempt to contact and follow up with those exhibitors. As according to the guidelines established several years ago in the rankings we use the quality grade and prices that would match the marbling score without the dark cutter adjustment. The check and the enclosed financial report for those animals 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 come later.

As compared to last year the cattle were similar in weight and daily gain. Overall the cattle were carrying more fat and had less rib eye so there were more YG 4's and less YG 1 and 2's as compared to 2013. Quality Grade was also poorer as compared to last year. There were less Avg. and High Choice and more Selects and Standards. As mentioned before there were also more dark cutters this year. Hopefully you are using carcass and performance data to guide management and selection decisions and have made progress or will make progress in future years. For example, if your steer was a yield grade 4 with a small REA you may consider selecting for more muscular cattle next year. If your calf was acceptable in fat cover but quality grade was below low choice, consider selecting genetics that are ranked higher for marbling. If your steer was a yield grade 1 but quality grade was a Select, more time on feed or a higher energy diet may have improved quality grade. Many factors are involved but generally genetics and management work together to determine the final product. The main purpose of this project and division is to learn about and practice producing high value profitable cattle and we want to help you do that.

Over \$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 31 entries. A one page sheet that shows the predictions versus actuals and the rankings with those closest to actual ranking the highest is enclosed. Congratulations to top 5 estimators, Kaden Dewey, Dillon Bailey, Tianna Saak, Tanner Conwell, and Samuel Lane. They will receive a \$15 beef certificate sponsored by the Iowa 4H livestock program that will be mailed separately. The small incentive gifts for those who submitted predictions were also provided by the Iowa 4H livestock program.

You can access Beef of Merit results on the the Iowa Beef Center webpage <http://www.iowabeefcenter.org> or the Iowa State 4-H State Fair webpage <http://www.extension.iastate.edu/4h/StateFair/livestock.htm>.

If you have any questions concerning the results, predictions, steer payment, or premiums, do not hesitate to email me at [reuken@iastate.edu](mailto:reuken@iastate.edu) or call me at 641-923-2856.

Sincerely,



Russ Euken  
4H Beef of Merit Superintendent  
ISU Extension Livestock Specialist



Chis Clark  
4H Beef of Merit Co-Superintendent  
ISU Extension Beef Field Specialist

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