

2009 WSU LAMB 300

Lamb Summary

Prepared by: Mark Heitstuman, J. Shannon Neibergs, Sarah M. Smith, and Jan Busboom

Key:

LW = Live Weight, lbs

CW = Hot Carcass weight, lbs

DP % = Dressing Percentage

BF = Backfat in tenths of an inch

REA = Ribeye Area in sq. inches

LEG= Leg Score

QG = USDA Quality Grade

Live \$/cwt= Price paid live per 100 lbs

BV Carcass= Boxed Value of the lamb carcass

Breakeven/Live cwt = Breakeven live wt. price per hundred lbs.

Lamb # 1:

**Thick
Suffolk
Wether**



LW	CW	DP %	BF in	REA in ²	YG	LEG	QG	Live \$/cwt	BV Carcass	Breakeven Live/cwt	Team
149	85	57.0	.20	4.3	2.4	Pr+	Pr-	\$120	\$237.12	\$159.14	Orange

Lamb #1 was a thick muscled Suffolk wether that was the Grand Champion lamb at an area county fair. When evaluated live, the lamb appeared to be very thick through the rack and loin, with a heavy muscled leg. The lamb ultrasounded .21 in. of BF, with a REA of 4.0 in². On the rail, this lamb had the industry's ideal BF, .20 in. and a 4.3 in² REA. Lamb #1 had the most valuable BV Carcass at \$237.12, thus resulting in a \$58.32 profit even though the Orange team paid the highest live price, \$1.20/lb., for Lamb #1.

Lamb # 2:

**Skinny
Suffolk
Ewe
Lamb**



LW	CW	DP %	BF in	REA in ²	YG	LEG	QG	Live \$/cwt	BV Carcass	Breakeven Live/cwt	Team
107	54	50.5	.00	2.0	.4	Good	Good	\$95	\$131.24	\$122.66	Brown

Lamb #2 was a large framed, skinny, light muscled ewe lamb exhibited at an area county fair. This lamb needed additional weight and time on feed to be considered market ready. Ultrasound estimates of this lamb were .21 in. for BF, with a 1.69 in² REA. The actual carcass measurements for this lamb were 2.0 in² REA, with no measurable BF. The lamb had a low leg score of Good. Due to a lack of external fat and muscling the final Quality Grade for Lamb #2 was Good, resulting in a deduct of \$13.50 (\$25.00 carcass cwt). The Brown team paid only \$.95/lb for this lamb while the breakeven live was \$1.22/lb, resulting in a profit of \$29.59.

