

4-H STEER-OF-MERIT PROGRAM, THE UNIVERSITY OF ARIZONA - ANIMAL SCIENCES MEAT LABS, TUCSON
SEPTEMBER 22, 2007

*= Disqualification

C= Choice
 S= Select
 St=Standard
 Ut= Utility
 Tr= Trace
 Sl= Slight
 PD= Practically Devoid

Ear Tag #	Breed	Member's Name Breeder Hot/Cold Wt	Maturity Score	Marbling Score	Carcass Grade	Fat Thickness	Total Sq. In. Ribeye Size	Ribeye Inches 100# Carcass	% Kidney Fat	Yield Grade	Value / 100 lbs carcass	Begin Wt End Wt Daily Gain	Live Placing	Carcass Placing	Remarks
82/747	Beef Master	Benson, Zavier Philip Bravo MC 613	A	720	C70	0.3	10.6	1.73	2	2.59	\$147.75	335.0 1070.0 3.31	4B Light Wt	1 ST ST-O-M BLUE	
79/489	Beef Master	Bravo, Consuela Philip Bravo MC 608	A	450	S50*	0.2	10.5	1.73	1.5	2.25	NE	495.0 1004.0 2.20	5B Light Wt	DQ RED	
80/351	Beef Master X	Bravo, Judd Lena Bravo MC 684	A	470	S70	0.3	10.6	1.55*	3	3.06*	NE	575.0 1154.0 2.61	3B Hvy Wt	DQ WHITE	
85/857	Angus X	Dollarhide, Brooke Scott Dieringer MC 563	A	480	S80	0.25	11.5	2.04	1.5	1.88	\$136.92	505.0 998.0 2.22	2B Light Wt	3 RD ST-O-M BLUE	
83/839	Angus X	Dollarhide, Jordan Scott Dieringer MC 531*	A	450	S50*	0.25	11.6	2.18	1	1.63	NE	540.0 926.0 1.74	4R Light Wt	DQ RED	
84/487	Angus X	Dollarhide, Tommy Scott Dieringer MC 584	A	680	C60	0.3	10.5	1.80	1.5	2.41	\$146.24	615.0 1085.0 2.12	2B Light Wt	2 ND ST-O-M BLUE	
93/329	Herford X	Hervey, Bryce Gross MC 572	A	470	S70	0.35	12.5	2.19	3.5	2.25	\$135.38	575.0 970.0 1.78	5R Light Wt	4 TH ST-O-M BLUE	
98/756	Angus X	Honga, Raven Bar T Bar 596	A	450	S50*	0.2	11.6	1.95	1.5	1.85	NE	650.0 1026.0 1.69	3R Light Wt	DQ RED	

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81/693	Beef Master	Matuck, Cameron Darwin Honga MC 520*	A	450	S50	0.1	11.3	2.17	1	1.31	NE	540.0 1023.0 2.18	6R Light Wt	DQ WHITE	
101/805	Beef Master X	Sullivan, Dushana Lyman BeecherMC 660	A	600	C30	0.4	9.5	1.44*	2	3.37*	NE	565.0 1138.0 2.58	1R Hvy Wt	DQ WHITE	
97/563	Beef Master X	Sullivan, Reva Philip Bravo MC 661	A	580	C30	0.3	10.4	1.57*	2	2.83	NE	525.0 1103.0 2.60	Res Champ Hvy Wt	DQ RED	
05/570	Angus X	Thomas, Emmylou Brimhall Ranch 612	A	420	S20*	0.2	11.3	1.85	1.5	2.01	NE	630.0 1037.0 1.83	1B Light Wt	DQ RED	

STEER-OF-MERIT

To receive a **ST-O-M Award**, a carcass must meet the following standards:

- Hot Carcass Weight:** 550 to 850 lbs.
- Fat Thickness Over 12th Rib:** At least .03" and not over .10" per 100 lbs. of cold carcass weight.
- Ribeye Size:** At least 1.7 sq. in. of ribeye per 100 lbs. of cold carcass.
- Yield Grade:** Grade not to exceed 3.0.
- Final Carcass Grade:** Minimum of Select 70

APPROXIMATE PERCENT (%) INFLUENCE OF GENETICS:

- Efficiency of Feed Utilization** **40%**
 - Rate of Gain** **47%**
 - Carcass Grade** **32%**
 - Ribeye Area** **69%**
- (From The Stockman Handbook, Ensminger)

