

**4-H STEER-OF-MERIT PROGRAM, THE UNIVERSITY OF ARIZONA - ANIMAL SCIENCES MEAT LABS, TUCSON**  
**SEPTEMBER 19, 2009** \* = 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
685	Beefmaster	Benson, Cordel Pine Springs 547 *	A	420	S 20 *	.15	11.8	2.16	1	1.38		525 980 2.12	Md Wt 1R	N/E	White
129	Crossbred	Bracken, Austin UofA Tucson 824	A	600	C 30	.35	15.2	3.5	3.5	2.34	138.38	790 1346 2.59	Hvy Wt Grd Champ	1st	Blue
960	BMX	Honga, Raven Munoz 546 *	A	450	S 50 *	.2	10.5	1.93	2.21	2.21		550 945 1.84	Md Wt 2R	N/E	White
479	Super Baldy	Thomas, EmmyLou Campwood 686	A	580	C 30	1	9.7	1.41 *	5.20 *	5.20 *		650 1157 2.36	Hvy Wt R Champ	N/E	White

**STEER-OF-MERIT**

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

**Hot Carcass Weight:** 600 lbs.

**Fat Thickness Over 12th Rib:** At least .03"  
 and not over .10" per 100 lbs. of cold  
 carcass weight.

**Ribeye Size:** At least 1.6 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

Beef Carcasses are placed on value per Cwt. Based on quality and Yield Grade

