

2026 Lyon County Carcass Data

Data: Dr. Clint Alexander, GCCC

Tyson ID NO	Ear Tag Number	EID	Owner	Live Weight	Dressing %	Hot Carcass Weight	PYG	PYG Adjustment	Weight adjustment	Ribeye Area, in ²	REA Adjustment	KPH, %	KPH Adjustment	Final USDA YG	Overall Maturity	Marbling	USDA Quality Grade	Comments	Final Ranking
16099	45714	840003299356512	George Danler	1389	60.2%	837	3.3	3.4	0.9	14.9	-1.2	2.0	-0.3	2.8	A	Slab 00	Pr-	CHAMPION CARCASS. USDA Prime. Best overall combination of quality and cutability; highest merchandizing value.	1
16087	45719	840003299356517	Max Danler	1406	59.0%	830	3.4	3.6	0.9	13.7	-0.8	2.0	-0.3	3.4	A	Slab 70	Pr-	RESERVE CHAMPION CARCASS. USDA Prime. Although a greater amount of marbling than 1st, it had a smaller ribeye; thus making it lower yielding.	2
16083	47563	840003299358361	Karsen McKay	1547	62.9%	973	3.4	3.5	1.5	15.9	-1.5	2.0	-0.3	3.2	A	Md 20	Ch+	This High Choice needed to be higher quality to place higher in the carcass show.	3
16089	45716	840003299356514	Harlie Wellnitz	1354	60.2%	816	3.4	3.5	0.9	13.9	-0.9	2.0	-0.3	3.2	A	Mt 80	Cho	This Upper Choice was similar in fat to 3rd but had a smaller ribeye and less marbling.	4
16101	45736	840003299356534	Ava Jenkins	1740	60.9%	1060	3.4	3.5	1.8	16.4	-1.6	1.5	-0.4	3.3	A	Mt 90	Cho	This Upper Choice carcass had a larger ribeye than the previous carcass but a substantially larger carcass weight; thus moving this one to 5th.	5
16085	45710	840003299356508	Myah Arndt	1270	60.7%	771	3.4	3.7	0.7	11.9	-0.3	2.0	-0.3	3.8	A	Mt 30	Cho	This carcass, compared to the previous two, had more fat cover and a smaller ribeye, thus placing this one 6th.	6
16095	45698	840003299356496	Faith Johnson	1105	57.1%	631	3.3	3.5	0.2	10.5	0.2	2.5	-0.2	3.7	A	Md 40	Ch+	This carcass was slightly trimmer and had more marbling than 6th but that small ribeye brought this one down a touch.	7
16093	45706	840003299356504	Hadley Peak	1352	60.3%	815	3.3	3.3	0.9	14.3	-1.0	2.0	-0.3	2.9	A	Sm 60	Ch-	This Low Choice was fatter than 9th but had a larger ribeye and a greater amount of marbling in the ribeye.	8
16081	45722	840003299356520	Kylee Barr	1050	56.0%	588	2.6	2.7	0.0	12.1	-0.3	2.0	-0.3	2.1	A	Sm 00	Ch-	This Low Choice was trimmer than 8th but needed to have a greater amount of marbling and a larger ribeye.	9
16091	47574	840003299358372	Leo DeDonder	1460	61.8%	902	3.7	3.8	1.2	14.6	-1.1	2.0	-0.3	3.6	A	Sm 80	Ch-	This Low Choice needed to have less fat from round to chuck to have a lower numerical yield grade to place higher.	10

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16103	45713	840003299356511	Augusta McGee	1428	62.1%	886	4.0	4.1	1.1	14.2	-1.0	2.0	-0.3	3.9	A	Sm 70	Ch-	This was the overall fattest carcass in the show; needed to be trimmer from end to end to place higher.	11
16483	45731	840003299356529	Levi Smith	1538	56.8%	873	3.0	3.1	1.1	14.3	-1.0	2.0	-0.3	2.9	A	SI 50	Se+	This carcass was the lowest quality overall with the lowest degree of marbling. Needed to be higher quality to place higher.	12