

Weekly Ag Report
David Lile
August 22, 2012

Hi, this David Lile with this week's Ag Report.

This week I'd like to visit about our Carcass Contest for the Lassen County Fair. What's that you might ask? Carcass grading is an evaluation process for both the **yield** and **quality** of meat derived from market livestock. When we say **yield** we are talking about the pounds of lean meat available for consumption or retail sale while **quality grades** basically describe tenderness and flavor, and are described by terms like "select" which is good, or "choice" which is even better, or "prime" which is the very best! The USDA provides a meat grading service at commercial meat processing facilities...so, for us that means the carcasses of all market beef, lambs and hogs sold at the Junior Livestock Auction are graded according to USDA standards. For each species, the carcass with the optimum grade for both yield and quality wins!

There are two main objectives of the Carcass Contest:

1. First is educational to help youth involved in market animal projects understand more about the product they are raising for consumers. The carcass data also gives local breeders information about the genetics of their livestock.
2. The biggest thing is, by emphasizing and rewarding carcass quality of fair animals, we hope to give the buyers who support the Junior Livestock Auction the very best meat products in return for their support.

The Lassen County carcass contest is one of the longest running in the state –we are well past 30 years – and we appreciate the sponsors of buckles and cash awards for the winning youth. For more information about the carcass contest or any of your ag related questions, give us a call at the UC Cooperative Extension Office at 251-8133.

On the Ag Calendar, the Tri-County Cattlemen's Field Day scheduled for August 25 has been canceled due to the fires. We'll be back next week with the Ag report.