

2026 Nevada Junior Livestock Show – Beef Carcasses

RANK	ID	HCW	BACK FAT	REA	%KPH	YG	BTRC %	Maturity	Marbling	QG	Price	RIBBON	LIVE PLACING
1	112	801	0.2	16.3	1.5	1.1	58.51	A	sm10	ch-	245.25	BLUE	4TH
2	102	758	0.3	14	1.5	1.9	56.4	A	sm50	ch-	245.75	BLUE	
3	130	820	0.25	13.7	2	2.3	56	A	sm50	ch-	244.7	BLUE	
4	120	905	0.2	14.2	2	2.3	56.33	A	sm70	ch-	242.5	BLUE	
5	128	733	0.25	11.6	1.5	2.5	55	A	sm40	ch-	244.15	BLUE	RES. CHAMPION
6	107	782	0.6	14.8	1.5	2.5	55.16	A	sm50	ch-	243.65	BLUE	
7	116	825	0.4	13.5	2	2.8	54.96	A	sm80	ch-	244.15	BLUE	
8	113	720	0.5	11.8	1.5	3	53.76	A	sm00	ch-	243	BLUE	
9	132	999	0.6	14.4	2	3.7	53.81	A	sm00	ch-	235.5	BLUE	CHAMPION
10	118	896	0.4	17.4	1.5	1.7	57.81	A	mt40	ch+	249.15	BLUE	
11	122	703	0.35	13	1.5	2.1	55.58	A	mt10	ch+	248.6	BLUE	
12	121	729	0.5	12.6	1.5	2.8	54.31	A	mt10	ch+	244.15	BLUE	
13	127	876	0.5	13	1	3.1	54.28	A	mt50	ch+	246.9	BLUE	3RD
14	325	745	0.3	15.1	2	1.6	57.03	A	sl80	se+	233.5	BLUE	
15	137	830	0.4	15.5	1.5	2	56.65	A	sl60	se+	231.95	BLUE	
16	106	725	0.4	13.3	1.5	2.3	55.43	A	sl60	se+	232.45	BLUE	
17	109	715	0.3	12.2	1.5	2.4	55.23	A	sl50	se+	232.45	BLUE	3RD
18	104	697	0.4	9	2	3.8	52.12	A	sl60	se+	225.75	BLUE	
19	131	790	0.3	15.6	1.5	1.6	57.46	A	sl10	se-	233.5	RED	
20	129	821	0.3	15.9	2	1.7	57.33	A	sl30	se-	233.5	RED	
21	140	761	0.2	13.8	1.5	1.8	56.81	A	sl10	se-	234	RED	3RD
22	138	671	0.3	12	1.5	2.3	55.25	A	sl40	se-	232.45	RED	
23	126	625	0.2	9.9	1	2.5	54.68	A	sl00	se-	226.9	RED	

HCW = Hot Carcass Weight, lbs.

Back Fat = External fat measurement (in.)

REA = Ribeye Area (in²)

KPH = Kidney Pelvic and Heart Fat (% internal fat)

YG = YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

BTRC = Boneless Trimmed Retail Cuts (% saleable product)

Maturity: A = Young (youthful, < 30 mo.) to E (advanced maturity)

Marbling = sl – slight (select); sm =- small (low choice); mt – modest (average choice); md – moderate (high choice); slab = slightly abundant (low prime); ma - moderately abundant (avg. prime); and ab - abundant (high prime)

QG = Quality Grade (Maturity + Marbling)

Pr = prime; CH⁺ = top choice; CH⁻ = low choice; Se+/- = Select

**Ranked on Price - based on combination of Quality and Yield grades and % BTRC (BTRC used for tie breakers)*

2026 Nevada Junior Livestock Show - Pork Carcasses

RANK	ID	HCW	Back	LMA	Lean	Color	Wetness	Firmness	Marbling	Ribbon	Live Placings
			Fat								
1	658	209	0.4	10.50	61.52	2	2	2	1	BLUE	
2	682	169	0.4	8.50	61.51	2	2	2	1	BLUE	
3	642	196	0.3	9.00	61.33	2	2	2	1	BLUE	
4	626	225	0.5	11.50	60.81	2	2	2	1	BLUE	
5	813	197	0.5	9.50	59.79	2	2	1	1	BLUE	
6	630	152	0.5	7.50	59.77	1	2	2	1	BLUE	
7	434	199	0.6	10.00	59.31	3	1	2	1	BLUE	
8	686	217	0.5	10.00	59.26	2	2	2	1	BLUE	
9	687	190	0.6	9.50	59.13	2	1	2	1	BLUE	
10	865	204	0.5	9.25	58.97	3	2	2	2	BLUE	
11	649	205	0.6	10.00	58.94	2	2	2	1	BLUE	
12	862	194	0.5	8.75	58.84	2	2	2	1	BLUE	
13	631	153	0.5	7.00	58.71	2	2	2	1	BLUE	
14	647	209	0.6	10.00	58.70	2	2	2	1	BLUE	
15	645	213	0.65	10.50	58.66	2	2	2	1	BLUE	
16	864	187	0.5	8.25	58.50	2	1	1	1	BLUE	
17	618	220	0.5	9.50	58.40	3	2	2	1	BLUE	
18	818	212	0.5	9.00	58.14	3	2	2	2	BLUE	
19	670	227	0.7	11.00	58.09	1	2	1	1	BLUE	
20	627	182	0.6	8.50	58.03	2	2	2	1	BLUE	
21	629	171	0.6	8.00	57.90	2	2	2	1	BLUE	
22	849	244	0.5	10.00	57.85	2	2	2	1	BLUE	
23	646	194	0.6	8.75	57.71	3	2	2	1	BLUE	
24	700	225	0.7	10.50	57.53	3	3	2	1	BLUE	
25	640	212	0.7	10.00	57.50	2	2	2	2	BLUE	CHAMPION
26	671	215	0.7	10.00	57.34	3	1	2	1	BLUE	
27	675	206	0.7	9.50	57.09	4	2	2	1	BLUE	4TH
28	691	221	0.8	10.50	56.74	3	2	2	1	BLUE	
29	625	207	0.6	8.50	56.64	3	1	1	1	BLUE	
30	663	226	0.9	11.25	56.54	2	2	2	1	BLUE	3RD
31	652	217	0.7	9.25	56.20	4	2	2	1	BLUE	
32	815	241	0.7	10.00	56.17	2	2	2	1	BLUE	
33	693	224	0.8	10.00	55.93	2	2	2	1	BLUE	
34	669	194	0.8	9.00	55.84	2	2	2	1	BLUE	
35	653	218	0.7	9	55.81	3	2	2	1	BLUE	
36	677	204	0.6	7.75	55.69	2	2	1	1	BLUE	
37	449	197	0.7	8.25	55.66	1	2	1	1	BLUE	

JUDGE: Garcia, Lyda G. (OSU – Extension Meat Specialist)

38	551	214	0.8	9.25	55.32	2	2	2	2	BLUE	
39	672	219	0.8	9.25	55.12	2	2	2	2	BLUE	
40	694	236	0.5	7.50	55.05	2	1	1	1	BLUE	
41	816	230	0.8	9.50	55.03	1	2	1	1	BLUE	
42	844	204	0.7	8.00	54.98	3	2	2	1	RED	
43	655	245	0.9	10.50	54.84	2	1	1	1	RED	
44	668	211	0.8	8.75	54.73	1	2	2	1	RED	
45	804	187	0.8	8.00	54.58	2	1	2	1	RED	
46	848	197	0.7	7.50	54.52	2	2	2	1	RED	
47	814	216	0.7	8.00	54.51	2	2	2	1	RED	
48	811	208	0.8	8.50	54.49	2	2	2	1	RED	
49	808	231	0.8	9.00	54.34	2	1	2	1	RED	
50	817	223	0.9	9.50	54.32	2	2	1	1	RED	
51	684	217	0.8	8.50	54.16	3	2	2	1	RED	RES. CHAMPION
52	809	200	0.8	8.00	54.06	2	2	2	2	RED	
53	648	240	0.8	9.00	54.05	2	2	1	2	RED	
54	810	194	0.7	7.00	53.87	3	2	2	2	RED	
55	644	246	0.8	9.00	53.86	2	2	2	1	RED	
56	685	226	0.8	8.50	53.85	3	2	2	2	RED	5TH
57	679	203	0.8	7.75	53.57	3	2	2	1	RED	
58	800	195	0.8	7.50	53.48	2	2	2	1	RED	
59	802	183	0.8	7.00	53.12	2	2	2	1	RED	
60	660	217	0.7	7.00	53.09	2	2	2	1	RED	
61	667	206	0.9	8.00	52.77	4	2	2	2	RED	
62	803	197	1	8.50	52.71	2	2	2	1	RED	
63	654	246	1	9.50	52.69	2	2	2	1	RED	
64	676	230	1	9.00	52.47	4	2	2	2	RED	
65	595	193	0.9	7.50	52.42	1	1	1	1	RED	
66	433	224	1	8.00	51.29	2	2	2	2	RED	
67	845	206	1	7.50	50.98	3	2	2	2	RED	
68	696	190	0.9	6.50	50.93	2	2	2	1	RED	
69	633	173	1.1	7.50	50.57	3	2	2	1	RED	
70	807	218	0.9	6.50	50.36	2	1	1	1	RED	
71	842	205	1	7.00	50.27	2	2	1	1	RED	
72	638	235	1.1	7.90	50.01	4	2	2	1	RED	
73	683	196	1.3	7.50	47.86	2	2	2	1	WHITE	
74	680	225	1.6	9.50	47.43	2	2	2	1	WHITE	
DQ	657	207	0.5	5.25	52.98	2	1	1	1		PSE (unacceptable)

HCW = Hot Carcass Weight, lbs.

Back Fat = External Fat Measurement (inches) at 10th rib (in.)

LMA = Loineye Measurement Area (in²)

Lean, %: percent saleable product

DQ = disqualified

**Placed on highest lean %, indicative of estimated percent saleable product.*

2026 Nevada Junior Livestock Show – Lamb Carcasses

RANK	ID	HCW	Back Fat	REA	Body Wall	YG	Conf.	QG	BTRC	RIBBON	LIVE PLACING
1	596	79	0.1	4.5	0.9	1.4	Pro	Ch+	49.88	BLUE	
2	362	73	0.1	4	0.6	1.4	Ch+	Ch-	49.80	BLUE	
3	376	63	0.1	3.5	0.6	1.4	Ch+	Ch-	49.44	BLUE	
4	583	62	0.1	3.5	0.8	1.4	Cho	Cho	48.82	BLUE	
5	360	61	0.1	3	0.5	1.4	Ch-	Ch-	48.71	BLUE	
6	343	80	0.1	4	0.8	1.4	Pr-	Ch-	48.50	BLUE	
7	397	73	0.1	3.75	0.9	1.4	Ch-	Ch-	48.15	BLUE	
8	579	63	0.1	2.8	0.5	1.4	Cho	Ch-	48.05	BLUE	
9	396	74	0.1	3.5	0.8	1.4	Pr-	Ch-	47.80	BLUE	
10	359	73	0.1	3	0.5	1.4	Pr-	Cho	47.71	BLUE	
11	584	77	0.1	3.25	0.6	1.4	Pr-	Cho	47.63	BLUE	
12	389	74	0.1	3.2	0.7	1.4	Ch+	Ch-	47.41	BLUE	
13	589	69	0.1	2.3	0.5	1.4	Cho	Cho	45.43	BLUE	
14	353	66	0.1	2	0.5	1.4	Pr-	Ch-	45.35	BLUE	
15	374	66	0.1	3	1.5	1.4	Ch+	Cho	44.78	BLUE	
16	373	100	0.1	4.5	0.8	1.4	Pr+	Pr-	42.85	BLUE	
17	327	69	0.1	3.5	0.5	1.4	Pr-	Gd	41.28	BLUE	
18	337	56	0.1	2.5	0.4	1.4	Ch-	Gd	39.78	BLUE	
19	371	77	0.15	4	0.8	1.9	Pr+	Cho	50.55	BLUE	3RD
20	590	68	0.15	3.5	0.6	1.9	Cho	Ch-	48.78	BLUE	
21	598	80	0.15	3.75	0.7	1.9	Pro	Ch-	48.02	BLUE	
22	375	67	0.15	2.8	0.7	1.9	Cho	Ch-	46.79	BLUE	
23	609	70	0.15	3.25	1.5	1.9	Ch+	Cho	44.83	BLUE	
24	388	87	0.15	4.5	1	1.9	Pro	Cho	44.23	BLUE	
25	333	89	0.15	4	0.9	1.9	Pr+	Ch+	43.58	BLUE	5TH
26	398	70	0.15	4	0.6	1.9	Pro	Gd	41.86	BLUE	
27	581	86	0.15	3.3	0.9	1.9	Pro	Ch-	41.69	BLUE	
28	395	64	0.2	4	0.7	2.4	Pr-	Ch-	53.29	BLUE	
29	324	74	0.2	4.4	0.8	2.4	Pro	Ch+	51.07	BLUE	
30	346	76	0.2	4	0.6	2.4	Pro	Ch-	50.61	BLUE	
31	586	65	0.2	3.5	0.9	2.4	Cho	Cho	49.27	BLUE	
32	606	79	0.2	3.75	0.8	2.4	Pr-	Cho	49.05	BLUE	
33	580	71	0.2	3.25	0.7	2.4	Cho	Ch-	48.83	BLUE	
34	355	72	0.2	3	0.6	2.4	Ch-	Cho	48.51	BLUE	
35	588	76	0.2	3.25	0.9	2.4	Ch+	Cho	47.72	BLUE	

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36	357	68	0.2	2.6	0.7	2.4	Ch+	Ch+	47.61	BLUE	
37	342	84	0.2	3.5	0.6	2.4	Cho	Cho	46.72	BLUE	
38	358	81	0.2	4	0.8	2.4	Pro	Ch+	46.50	BLUE	
39	323	83	0.2	4	1	2.4	Pr-	Cho	45.62	BLUE	
40	594	84	0.2	3.5	0.8	2.4	Cho	Ch+	45.41	BLUE	
41	591	100	0.2	4.25	1	2.4	Pr+	Pr+	44.79	BLUE	
42	329	87	0.2	4.25	1.1	2.4	Pr+	Pro	44.54	BLUE	
43	603	86	0.2	4	1	2.4	Pro	Ch-	44.34	BLUE	
44	336	96	0.2	4.25	1.2	2.4	Pr+	Pr-	42.22	BLUE	RES. CHAMPION
45	338	94	0.2	4	0.9	2.4	Pro	Cho	42.04	BLUE	
46	383	112	0.2	4	1.1	2.4	Pr+	Pr-	40.60	BLUE	
47	382	94	0.2	3.5	1	2.4	Pr+	Cho	38.45	BLUE	
48	607	67	0.25	3.4	0.9	2.9	Ch+	Ch-	48.62	BLUE	
49	372	87	0.25	3.75	1	2.9	Pro	Ch-	43.43	BLUE	CHAMPION
50	586	75	0.3	3.5	1	3.4	Pr-	Ch+	47.03	RED	
51	361	75	0.3	2.75	0.7	3.4	Pr-	Ch-	45.73	RED	
52	605	86	0.3	4.4	0.8	3.4	Pr+	Pr-	45.42	RED	
53	624	84	0.3	4	0.8	3.4	Pro	Cho	44.80	RED	
54	601	83	0.3	4.2	1.1	3.4	Pr+	Ch+	44.72	RED	
55	326	83	0.3	3.75	0.9	3.4	Pr+	Cho	43.92	RED	
56	321	86	0.3	4	0.9	3.4	Pr+	Ch+	43.68	RED	
57	364	90	0.3	4.25	1.1	3.4	Pr+	Cho	42.85	RED	
58	381	90	0.3	4.1	1.3	3.4	Pr+	Pr-	42.57	RED	
59	340	97	0.3	5	1.2	3.4	Pr+	Pr-	41.75	RED	
60	604	87	0.3	3.5	1.2	3.4	Pr-	Ch+	41.31	RED	
61	600	100	0.3	3.6	1	3.4	Pr+	Pro	39.95	RED	
62	363	108	0.3	4.2	1.1	3.4	Pr+	Ch+	39.60	RED	
63	390	91	0.3	4	1.4	3.4	Pr+	Ch+	39.49	RED	
64	330	90	0.4	3.5	1	4.4	Pr+	Pr-	39.72	WHITE	
65	369	106	0.4	4	1.2	4.4	Pr+	Pr-	39.08	WHITE	
66	466	94	0.4	2.8	1.2	4.4	Pr-	Ch-	34.13	WHITE	
67	331	97	0.45	3.5	0.9	4.9	Pr-	Pr-	37.26	WHITE	
68	335	100	0.5	4.2	1.2	5.4	Pr+	Pro	34.65	WHITE	
69	595	77	0.5	3	0.5	5.4	Ch+	Gd	34.12	WHITE	
DQ	316	73	0.05	3.1	0.3	1	Ch-	Ch-	47.36		BF less than minimum
DQ	352	68	0.05	3.25	0.4	1	Ch+	Gd	43.82		BF less than minimum
DQ	348	53	0.05	2.75	0.3	1	Ch-	Gd	37.12		BF less than minimum

HCW = Hot Carcass Weight, lbs.

Back fat = external fat between 12th / 13th ribs (in.)

REA = Ribeye Area, in²

Body Wall = Thickness measurement (in.) at lower rib (5 in from center of backbone; include rib in measurement)

YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled)) / BTRC% = Boneless Trimmed Retail Cuts (% saleable product)

DQ = disqualified

*Minimum back fat requirement: 0.1 in. needed to qualify. / *Lamb carcasses placed first on YG then confirmation score.

2026 Nevada Junior Livestock Show – Goat Carcasses

RANK	ID	HCW	Back Fat	REA	Body Wall	YG	BTRC %	RIBBON	LIVE PLACING
1	457	43	0	1.8	0.5	1	48.95	BLUE	CHAMPION
2	443	56	0	2.5	0.7	1	48.86	BLUE	
3	452	59	0.1	3	0.9	1.4	48.69	BLUE	
4	444	42	0.1	2	0.9	1.4	47.68	BLUE	
5	450	63	0.15	2.5	0.8	1.9	47.25	BLUE	
6	692	69	0.1	2.2	0.8	1.4	46.23	BLUE	

HCW = Hot Carcass Weight, lbs.

Back fat = external fat between 12th / 13th ribs (in.)

REA = Ribeye Area, in²

Body Wall = Thickness measurement (in.) at lower rib (5 in from center of backbone; include rib in measurement)

YG = Yield Grade ((1 (leanest/ most muscular) to 5 (fattest, wastiest/lightest muscled))

BTRC% = Boneless Trimmed Retail Cuts (% saleable product)

**Goat carcasses first ranked by yield grade then BTRC QG % (highest to lowest), for ties*