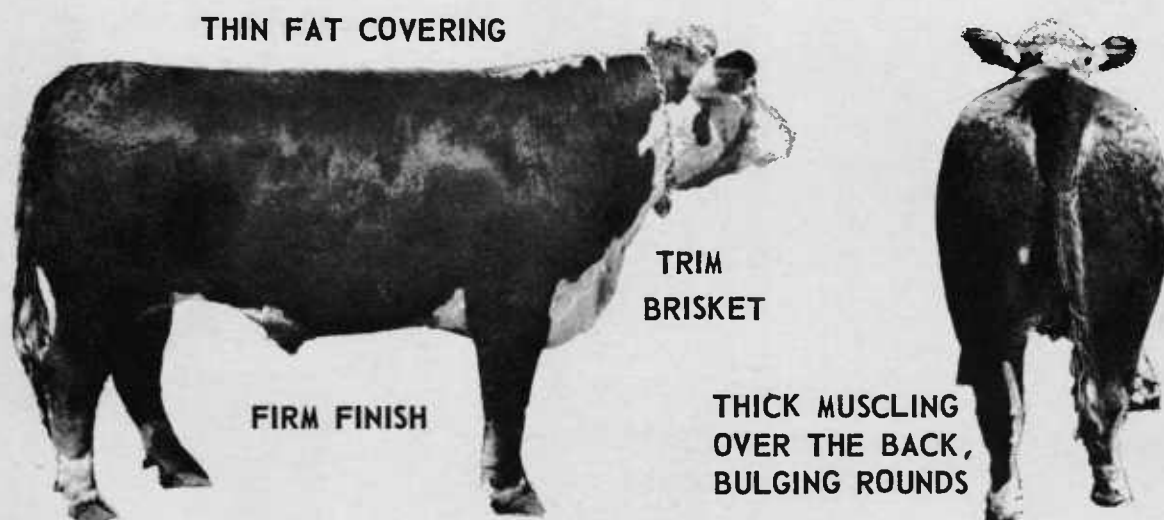


Judging the Meat-Type Steer

Prepared by W. DEAN FRISCHKNECHT
Extension Animal Science Specialist
Oregon State University

It is important to cattle producers to be able to evaluate steers on the basis of their carcass value.

The most valuable carcasses are produced by meat-type steers. These steers are heavily muscled and well finished but not excessively fat. Their carcasses yield a high proportion of the more desirable cuts of beef.



This steer has (1) thick muscling over the back, bulging rounds; (2) thin fat covering; (3) trim middle and brisket; and (4) firm finish. This is the much sought after "meat-type" steer, the thick-muscled kind which produces a high yield of superior quality meat without depositing too much fat over the outside.

A meat-type steer is considered to have over 2 square inches of rib-eye/cwt. of carcass. Fat over the rib should not exceed .13 inch/cwt. of carcass. Hind-quarter should be over 48% of carcass weight. This

carcass should also have enough marbling and other evidences of quality to grade USDA Choice or Prime.

Pages 2 and 3 show a class of four steers used in a judging contest held during the Wheat League Show at The Dalles, Oregon, in June 1962.

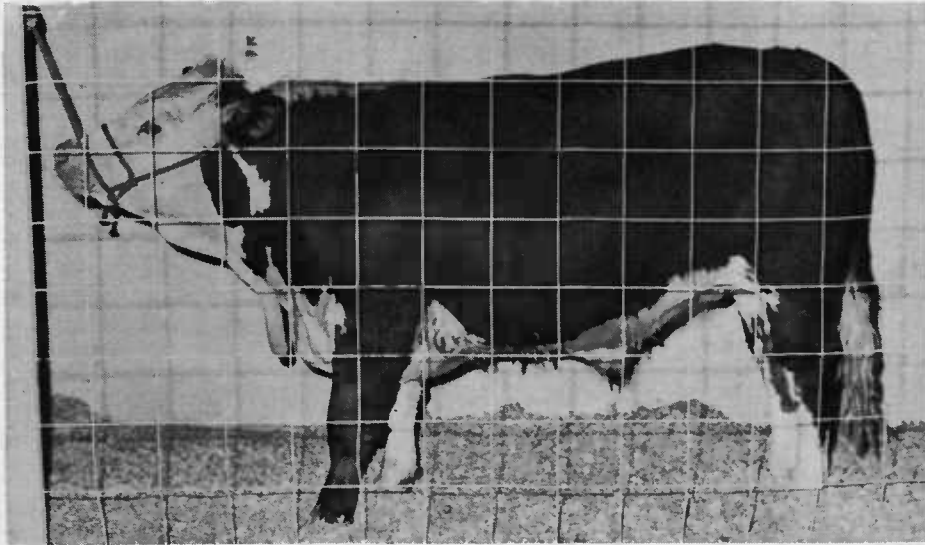
After looking over this class and making your own placing, turn to page 4 and compare your placing with that of the official judge. Page 4 also shows how this class of steers should have been placed based on carcass value/cwt. live basis.



Cooperative Extension Service
Extension Circular 707

Oregon State University, Corvallis

September 1962



Animal No. 1

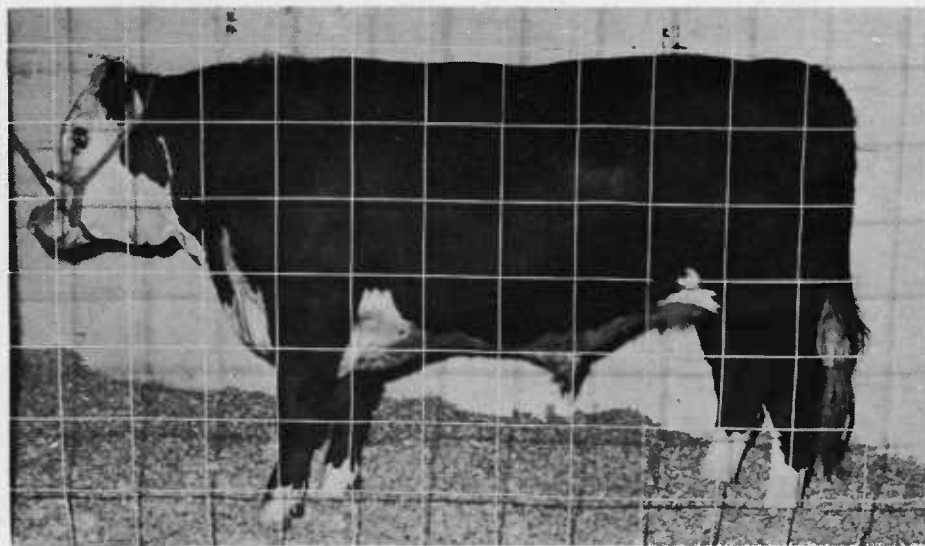
Live weight (lbs.)	1,000
Carcass weight (lbs.)	580
Carcass yield (%)	58
USDA conformation	Low choice
USDA marbling score	Small -
USDA carcass grade	Good
USDA dual grade	Good 3
Fat over rib (in.)	.4



Rib-eye/cwt. carcass (sq. in.) 1.84

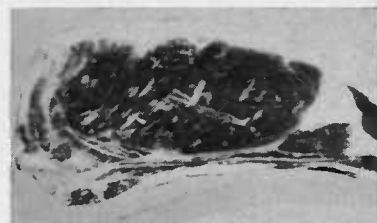


Hindquarter (%) 45.7



Animal No. 2

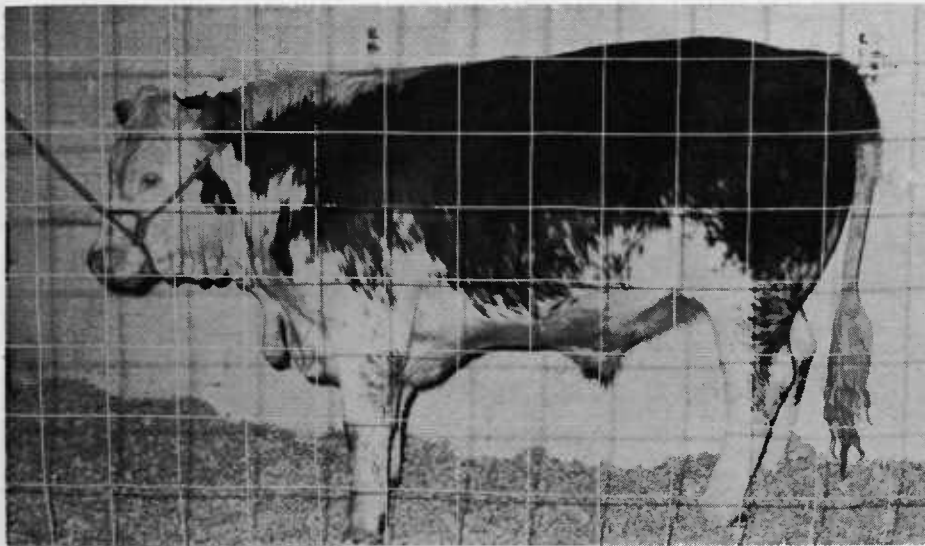
Live weight (lbs.)	985
Carcass weight	590
Carcass yield (%)	59.9
USDA conformation	High choice
USDA marbling score	Small +
USDA carcass grade	Low choice
USDA dual grade	Choice 3
Fat over rib (in.)	.5



Rib-eye/cwt. carcass (sq. in.) 2.09



Hindquarter (%) 48.1



Animal No. 3

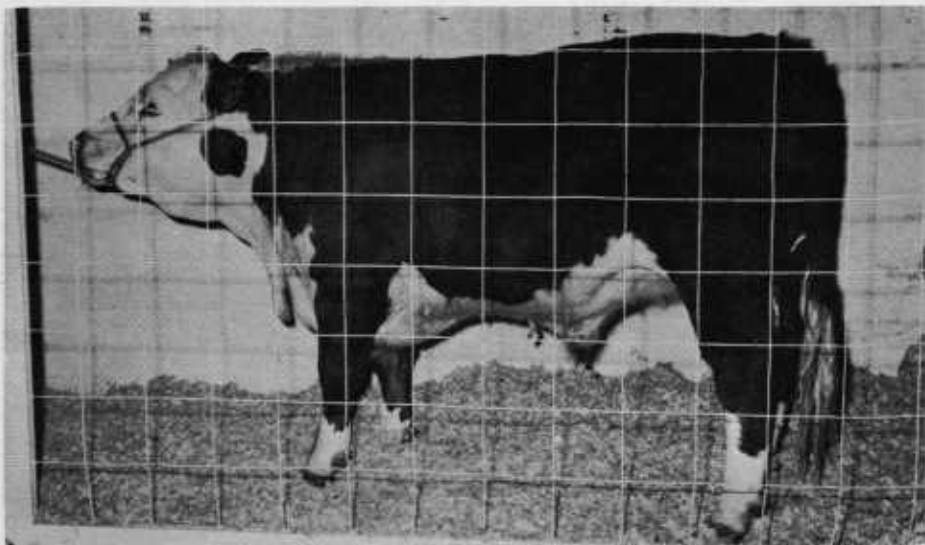
Live weight (lbs.) 1,025
 Carcass weight (lbs.) 600
 Carcass yield (%) 58.5
 USDA conformation Low choice
 USDA marbling score Modest
 USDA carcass grade Choice
 USDA dual grade Choice 3
 Fat over rib (in.) .4



Rib-eye/cwt. carcass (sq. in.) 1.69



Hindquarter (%) 46.3



Animal No. 4

Live weight (lbs.) 990
 Carcass weight (lbs.) 572
 Carcass yield (%) 57.8
 USDA conformation Choice
 USDA marbling score Small
 USDA carcass grade High good
 USDA dual grade Good 3
 Fat over rib (in.) .5



Rib-eye/cwt. carcass (sq. in.) 2.13



Hindquarter (%) 46.3

Judge's Placing of Live Steers

"My placing on this class of steers is 2—4—1—3. I placed 2 over 4 because 2 is smoother and carries its width more uniformly from front to rear. No. 2 shows a deeper loin than No. 4, but is not quite as wide as No. 4. No. 2 carries down deeper in the round, and is fuller in the region back of his shoulders.

No. 2 is not quite as heavy boned as No. 4. Both No. 2 and No. 4 show good length of body. No. 2 would grade Choice.

I placed 4 over 1 because 4 is wider through the back and loin and heavier in the hindquarter than No. 1. No. 4 has the widest loin in the class. No. 4 would grade High Good.

No. 1 is a much smoother steer than No. 3, and is wider and thicker in the loin. No. 1 has the lightest rear quarter. No. 1 has a more even covering and trimmer middle than No. 3. No. 1 would grade Good.

No. 3 is placed at the bottom of this class because

he is narrow in the loin. This steer appears a little wasty. He is uneven in his covering and does not carry down as well in the round as the two top steers; however, No. 3 is heavier in the round than No. 1. No. 3 would grade Good.

For these reasons my placing on this class is 2, 4, 1, 3."

The judge has done a good job of comparing these animals. He has specifically stated why he placed each animal as he did. The style of these reasons is a good method for judges or contestants to use in giving reasons on any class of livestock.

The judge placed the class in order except that No. 3 steer killed out to be more valuable than anticipated and moved from 4th place to 2nd place when carcass value/cwt. live basis was used to determine final placing.

Most of the statements made by the judge are found to be true in the carcass analysis.

Final Placing Based on Carcass Analysis

Animal No.	1	2	3	4
On foot placing	3rd	1st	4th	2nd
Value/cwt. on foot	\$24.92	\$26.22	\$25.81	\$25.26
Final placing determined by carcass value/cwt. live basis	4th	1st	2nd	3rd

The comparative study reported here was organized by Ed Bonham, Wasco County Extension agent. These steers were owned by Larry Kaseberg, Wasco. They were slaughtered and their carcasses displayed in a refrigerated truck at the show by Flick Meat Company, Clackamas. Carcasses were graded and evaluated by a USDA Federal meat grader and the OSU Extension service. Ken Minnick, Benton County Extension agent judged the steers on foot. Photographs are by Lafie Foster, The Dalles.