



# 2008 REALITY BASED CARCASS CLASS



Consignors entered in the 2008 Reality Based Carcass Class

BH - Beaver Creek Buffalo Co., Brad Beavers, Jefferson, SD  
BH - Blue Valley Ranch, manager Perry Handyside, Kremmling, CO  
BH - Cammack Buffalo Ranch, John & Lane Cammack, Union Center, SD  
B - Colorado Bison Co. at Hay Draw Ranch, Merle & Susan Maass, Union Center, SD  
BH - Mosquito Park Enterprises, Rod Sather, Vivian, SD  
BH - Nolz Poor Farm Bison, Ed & Deanna Nolz, Sioux Falls, SD  
B - Quarter Circle Y Co. - Monty Hepper, Mobridge, SD  
BH - Slim Buttes Buffalo Ranch, Brodie Limpert, Buffalo, SD  
BBH - Slim Buttes Buffalo Ranch, Sandy & Jacki Limpert, Buffalo, SD

<u>Bull Winners</u>	<u>HHW</u>
1. John & Lane Cammack	554
2. Sandy Limpert	551
3. Rod Sather	566

<u>Heifer Winners</u>	<u>HHW</u>
1. Jacki Limpert	449
2. John & Lane Cammack	492
3. Brad Beavers	472

## DTBA 2002 Reality Based Carcass Class *Program Details*

The Dakota Territory Buffalo Association (DTBA) held the second Reality Based Carcass Class in conjunction with the 2002 Black Hills Buffalo Classic Show and Sale. Last year, the carcass class offered another dimension to the DTBA's already successful live animal show and sale. Through this new class, the association has been able to focus on and give attention to the driving force of the buffalo industry, quality meat production.

Buffalo ranchers produce some of the healthiest, most appetizing red meat in the world and consumers can and will continue to demand this meat product. With that in mind, the DTBA decided to again host a carcass class that will help to educate producers on the economic benefits of taking their bull calves all the way to slaughter weight. Additionally, for the first time ever in the buffalo industry, the DTBA opened up the contest to heifers. With the addition of 10 available spots for heifers, this contest will mark the first time any data has ever been recorded on slaughter heifers. A total of 20 entries were accepted, 10 each of bulls and heifers. Trophies will awarded for the first three places. There will also be a \$5,000 cash prize for the first place carcass in the bulls and another \$5,000 cash award for the highest placing female carcass.

The success of last year's contest was partly due to the unique nature of it. About a year and a half ago, Buffalo, SD producer, Sandy Limpert, approached Bruce Anderson of RC Western Meats in Rapid City, SD. What Limpert was suggesting was to do a carcass contest, but with a different twist. He wanted to have the contest winner determined based on the retail value of the meat the animal was able to put in the box. This is an idea that Limpert has been kicking around for a number of years and has been fine-tuning the details. Having been told it couldn't be done, that just spurred him on to find a way to do it. When he approached Anderson, Anderson was intrigued with the idea and also, being a large regional bison meat purveyor, wanted to know the results for his own personal experience. After much discussion and lots of fine tuning, the Dakota Territory Buffalo Association (DTBA) was the official host of the new Reality-Based Carcass Class.

The contest idea is simple. After the animals are delivered and a live weight obtained, they are then slaughtered. A hot hanging weight is recorded. After hanging in the cooler for a set amount of time, the carcasses are halved and then quartered. Under the watchful eye of an independent party, in this case, Dr. Robert Maddock of South Dakota State University, the meat is trimmed to a quarter inch of fat cover. All the fat that was trimmed off is weighed. Each cut is then weighed with a consistent, current value per pound put on them. The remaining bones, minus the trimmed off meat, are also weighed. A sample of burger from each carcass is cooked and the fat content measured. Anderson has developed a sliding scale in which to base value of the burger on its percentage of lean meat, meaning the leaner the meat, the more it was worth per pound.

Upon the completion of the contest, a sheet is made for each entry. It contains data such as the carcass weight, the carcass value, the middle value, the chuck value, the round value, the thin meats value and the trim. It also contains the waste items, including the fat and kidney and the bones. The winner is determined by the highest percentage of growth from the carcass value to the retail value.

So, what is accomplished by this reality-based contest? Limpert hopes that the data recorded and provided to the producers will help them understand their feeding program and how it affects the final product. From Anderson's point of view, it helps producers know what kind of animal will make the packer and the producer the most money. Over time, the records kept from this type of contest will help producers make genetic and production decisions that will help their yields and produce an efficient product. When the data from the first contest was released to the public, there were many calls to the association noting that this industry first had done it's job in generating the beginning of a new database for buffalo meat producers.

Producers who entered the contest this year were asked to provide as much background data as possible on their animal, including genetic history, growth progress, feeding program, traveling information, nearly anything that might be recordable. Once again, photographs of the live animals were taken and photographs were taken throughout the entire process to record each entry and help producers and consumers to better understand the value of the meat they produce and consume.

# 2008 Reality Based Carcass Class Consignors

## **Beaver Creek Buffalo Co. • Fairfax, SD**

Brad and Connie Beavers, Owners - Brad Adams, Manager

## **Blue Valley Ranch • Kremmling, CO**

Perry Handyside, Manager - Tim Robertson, Livestock Foreman

## **Cammack Buffalo Ranch • Union Center, SD**

John and Lane Cammack

## **Colorado Bison Co., Hay Draw Ranch • Union Center, SD**

Merle and Susan Maass

## **Mosquito Park Enterprises • Vivian, SD**

Rod Sather, Owner - Tom Junk, Manager

## **Nolz Poor Farm Bison • Sioux Falls, SD**

Ed and Deanna Nolz

## **Quarter Circle Y Co. • Glenham, SD**

Monty and Tammy Hepper

## **Slim Buttes Buffalo Ranch • Buffalo, SD**

Brodie Limpert

## **Slim Buttes Buffalo Ranch • Buffalo, SD**

Sandy and Jacki Limpert

# WHAT DOES THAT MEAN? A GLOSSARY OF TERMS

## **PYG: Preliminary Yield Grade**

This is determined by the fat depth opposite the ribeye. A .5 PYG unit increase is equivalent to a .2 inch increase in fat depth.

## **Adj. PYG: Adjusted Preliminary Yield Grade**

An adjustment of the PYG according to the fat covering over the entire carcass.

## **HCW: Hot Carcass Weight**

The weight of the carcass immediately after slaughter.

## **REA: Ribeye Area**

The surface area of the longissimus muscle when a carcass is ribbed between the 5th and 6th rib.

## **KPH: Kidney, Pelvic, and Heart Fat**

This the percentage of internal fat in a carcass as compared to the carcass weight.

## **YGM: Measured Yield Grade**

The combination of PYG, HCW, REA, and KPH are components of the YGM value. 1.0 is the lowest yield grade, which means it is the highest cutability, having the highest lean to fat ratio. A 5.9 is the highest and least desirable yield grade, meaning it has the lowest lean to fat ratio.

## **YGA: Adjusted Yield Grade**

The adjusted yield grade is similar to the measured yield grade, except the Adjusted PYG is used rather than the original PYG. This is a more representative number of the carcass as a whole.

## **MAT. LEAN: Lean Maturity**

Lean maturity is based on the color of the ribeye. A lighter color is more youthful and receives a lower letter/number combination. Maturity A0 is the youngest, while E100 is the oldest.

## **MAT. SKEL: Skeletal Maturity**

Skeletal maturity is based on the amount of cartilage that is remaining on the vertebrae. More cartilage is more youthful. Again, A0 is the youngest, while E100 is the oldest (showing no cartilage).

## **MARB: Marbling**

Marbling is the amount of intramuscular fat within the ribeye. The marbling levels which occur in this data from the least amount of intramuscular fat to the greatest are as follows: Practically Devoid (PD), Traces (TR), Slight (SL), and Small (SM). A number follows to indicate how much marbling is present beyond the minimum requirement for the grade. So, a SL50 is in the mid-range of the slight score.

## **LEAN COLOR L: L Score on Lean Color**

The L score is determined by a colorimeter that gives a reading of whiteness or reflectance of the ribeye. So a higher number means lighter color, while a lower number is a darker color.

## **SHEAR FORCE**

The number is the kilograms of force it takes to shear through a 1 centimeter thick core sample from a steak. A low number indicates a tenderer piece of meat, and a higher number is tougher.



## Bull

Final Live Weight At Home - 1,024 pounds

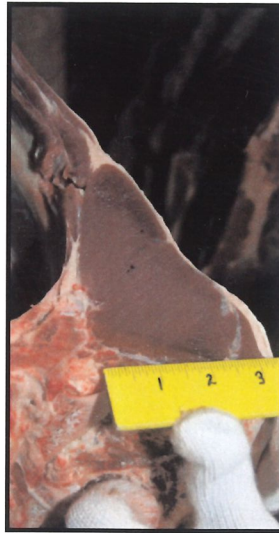
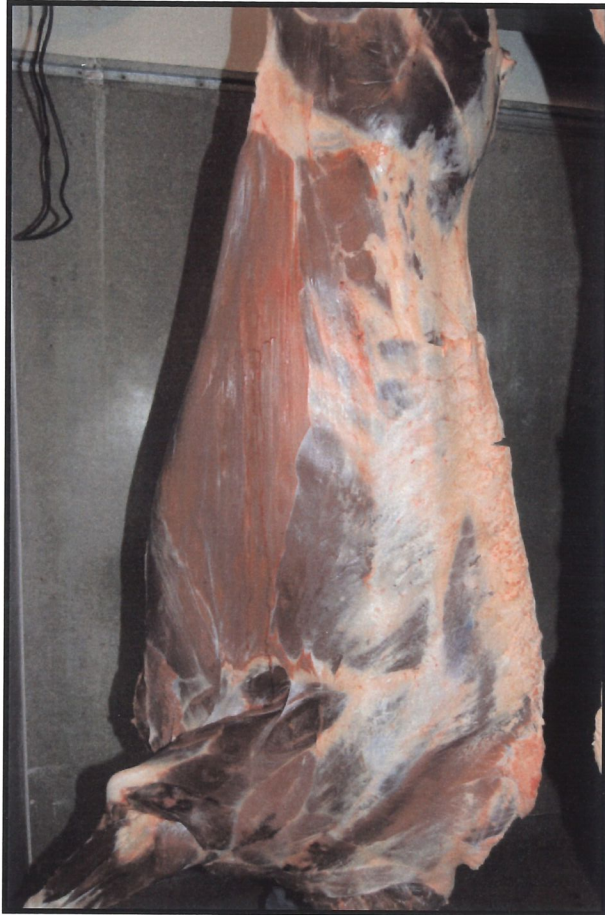
Hot Hanging Weight - 554 pounds

Weaned on December 8, 2006

Weaning Weight - 542 pounds

The bull was weaned for two weeks and then put on pasture, corn and canola for the first winter. The first summer, he was on pasture and the first part of October, he was started on a ration of five pounds of corn and canola mix. The bull was put in the feedlot on December 16 and fed crested wheat grass hay and full grain.

*John  
Cammack*



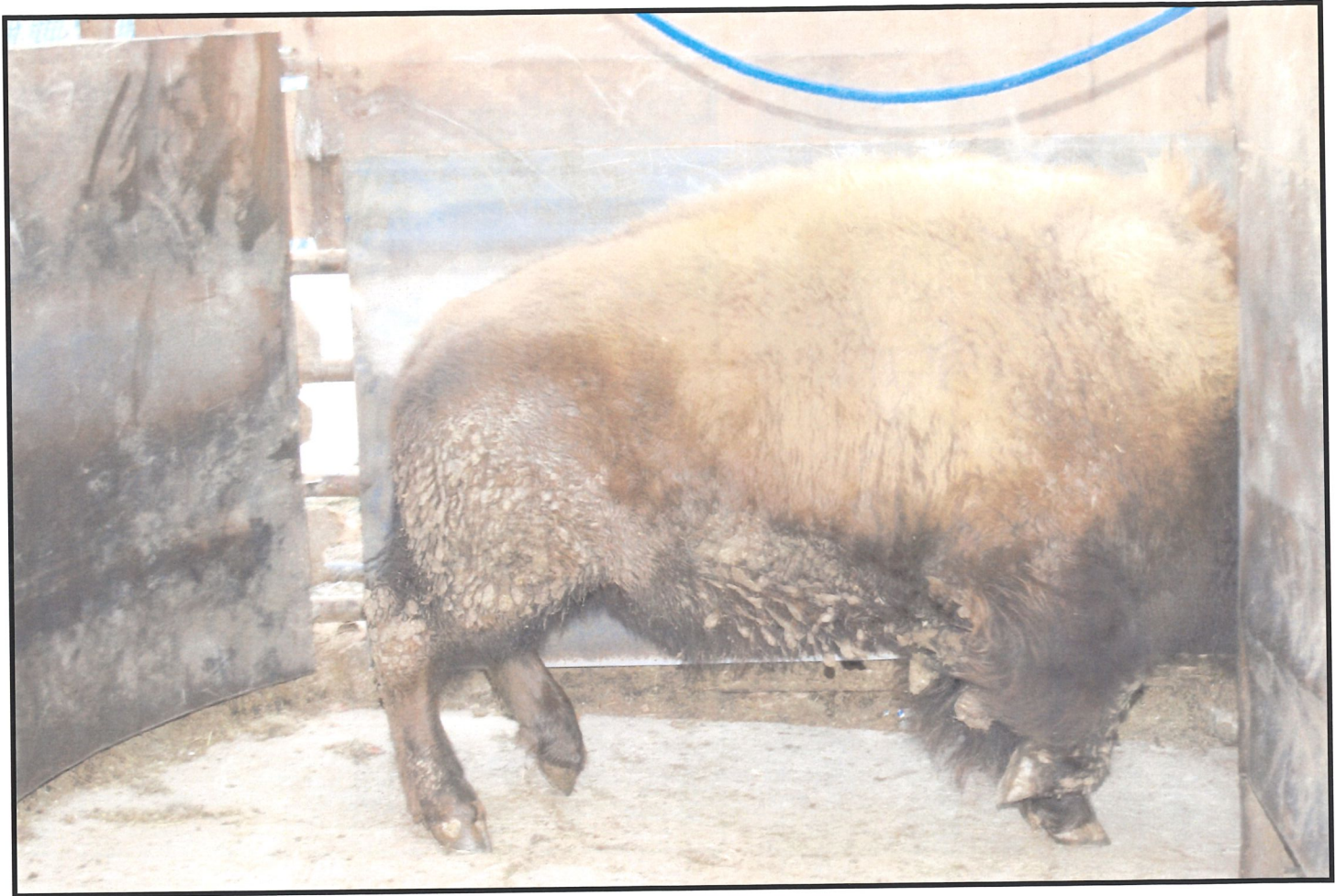
# 2008 REALITY BASED CARCASS CLASS



LIVE BUFFALO WEIGHT	CARCASS WEIGHT	PER LB. VALUE	CARCASS VALUE
	544	\$2.03	\$1,124.62
			% OF TOTAL VALUE
<b>MIDDLE BUFFALO VALUE</b> (NY STRIP, TOP SIRLOIN BUTT, TENDERLOIN, RIB-EYE)		\$555.00	49.35%
<b>BUFFALO CHUCK VALUE</b> (SHOULDER CLOD, INSIDE CHUCK ROLL, BRISKET)		\$230.95	20.54%
<b>BUFFALO ROUND VALUE</b> (PELLED KNUCKLE, TOP ROUND, FLAT, EYE OF ROUND)		\$276.44	24.58%
<b>BUFFALO THIN MEATS</b> (TRI-TIP, BALL-TIP, FLANK STEAK, BBQ RIB, SKIRT)		\$53.40	4.75%
<b>BUFFALO TRIM</b> 89%		\$442.55	39.35%
		<b>TOTAL VALUE</b>	<b>% MARK-UP</b>
		\$1,558.34	138.57%

WASTE ITEMS	LBS	% CARCASS WEIGHT
FAT & KIDNEY	15.85	2.86%
BONES	104	18.77%

ANIMAL	SEX	BF INCHES	PYG	ADJ. PYG	HCW	REA	%KPH	YGM	YGA	LEAN	SKEL	MARB	MIN. L	SHEAR FORCE
	BULL	0.08	2.2	2.2	554	9.5	0.5	2.7	2.7	C90	A20	PD10	33.43	4.0



Bull

Final Live Weight At Home - 1,035 pounds

Hot Hanging Weight - 551 pounds

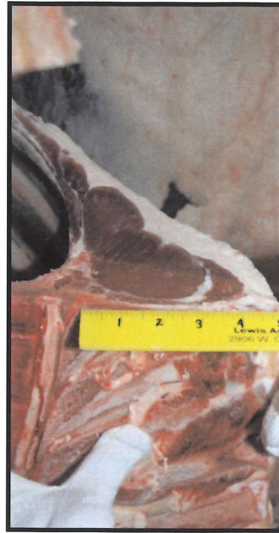
Weaned on November 11, 2006

Weaning Weight - 394 pounds

The bull was put on feed after weaning and left on feed until slaughter. The bull was finished on barley and grass hay and a wheat screening pellet.

*Sandy  
Kimpert*





# 2008 REALITY BASED CARCASS CLASS



LIVE BUFFALO WEIGHT	CARCASS WEIGHT	PER LB. VALUE	CARCASS VALUE
	551	\$2.03	\$1,118.53
			<b>% OF TOTAL VALUE</b>
<b>MIDDLE BUFFALO VALUE</b> (NY STRIP, TOP SIRLOIN BUTT, TENDERLOIN, RIB-EYE)		\$539.10	48.20%
<b>BUFFALO CHUCK VALUE</b> (SHOULDER CLOD, INSIDE CHUCK ROLL, BRISKET)		\$224.01	20.03%
<b>BUFFALO ROUND VALUE</b> (PELLED KNUCKLE, TOP ROUND, FLAT, EYE OF ROUND)		\$273.23	24.43%
<b>BUFFALO THIN MEATS</b> (TRI-TIP, BALL-TIP, FLANK STEAK, BBQ RIB, SKIRT)		\$46.45	4.15%
<b>BUFFALO TRIM 89%</b>		\$445.20	39.80%
		<b>TOTAL VALUE</b>	<b>% MARK-UP</b>
		\$1,527.99	136.61%

WASTE ITEMS	LBS	% CARCASS WEIGHT
FAT & KIDNEY	30.5	5.54%
BONES	102	18.51%

ANIMAL	SEX	BF INCHES	PYG	ADJ. PYG	HCW	REA	%KPH	YGM	YGA	LEAN	SKEL	MARB	MIN. L	SHEAR FORCE
	BULL	0.56	3.4	3.3	551	9.9	1.0	3.7	3.6	C10	A50	SL0	33.61	3.8



Bull

Final Live Weight At Home - 1,025 pounds  
Hot Hanging Weight - 566 pounds

Weaned on December 21, 2006

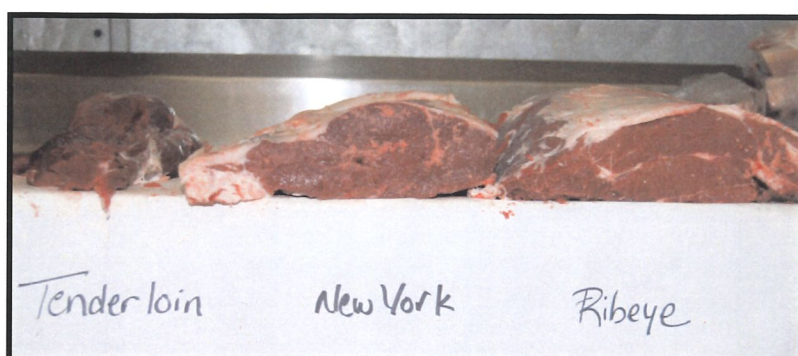
Weaning Weight - 410 pounds

The bull was fed free choice hay and corn, oats and soybeans the first winter. The first summer he was fed free choice straw, corn, oats and soybeans. He was finished on this same mixture. On finish feed for 180 days.

*Rod Sether*



# 2008 REALITY BASED CARCASS CLASS



LIVE BUFFALO WEIGHT	CARCASS WEIGHT	PER LB. VALUE	CARCASS VALUE
	566	\$2.03	\$1,148.98
			% OF TOTAL VALUE
<b>MIDDLE BUFFALO VALUE</b> (NY STRIP, TOP SIRLOIN BUTT, TENDERLOIN, RIB-EYE)		\$549.68	47.84%
<b>BUFFALO CHUCK VALUE</b> (SHOULDER CLOD, INSIDE CHUCK ROLL, BRISKET)		\$233.73	20.34%
<b>BUFFALO ROUND VALUE</b> (PELLED KNUCKLE, TOP ROUND, FLAT, EYE OF ROUND)		\$273.81	23.83%
<b>BUFFALO THIN MEATS</b> (TRI-TIP, BALL-TIP, FLANK STEAK, BBQ RIB, SKIRT)		\$42.33	3.68%
<b>BUFFALO TRIM</b> 89%		\$461.20	40.14%
		<b>TOTAL VALUE</b>	<b>% MARK-UP</b>
		\$1,560.75	135.84%

WASTE ITEMS	LBS	% CARCASS WEIGHT
FAT & KIDNEY	31.55	5.57%
BONES	101	17.84%

ANIMAL	SEX	BF INCHES	PYG	ADJ. PYG	HCW	REA	%KPH	YGM	YGA	LEAN	SKEL	MARB	MIN. L	SHEAR FORCE
	BULL	0.28	2.7	2.7	566	11.0	1.5	2.6	2.6	C10	A50	SL50	31.88	3.8



Bull

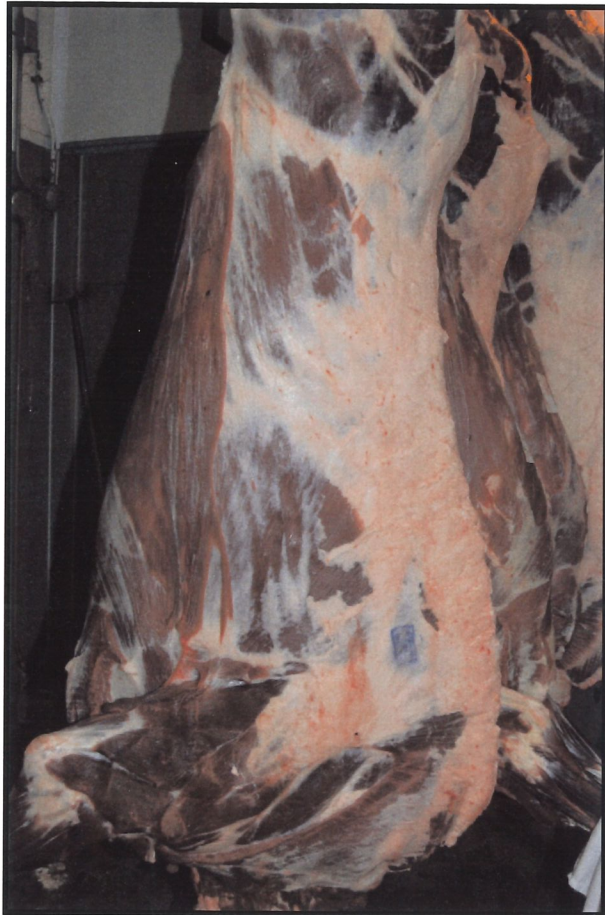
Final Live Weight At Home - 1,076 pounds

Hot Hanging Weight - 595 pounds

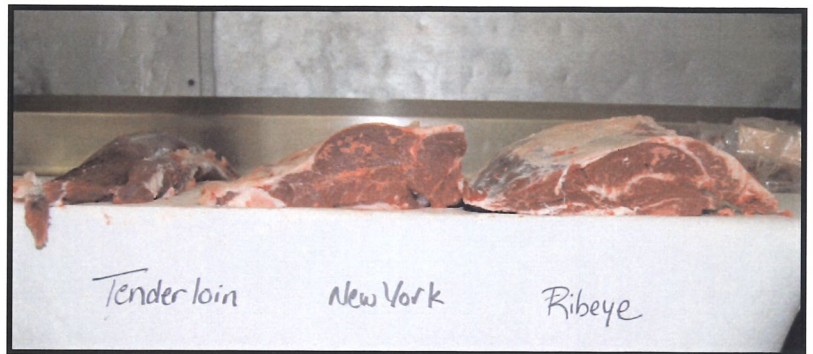
Weaned on November 11, 2006

Weaning Weight - 390 pounds

The bull was put on feed after weaning and left on feed until slaughter. The bull was finished on barley and grass hay and a wheat screening pellet.



# 2008 REALITY BASED CARCASS CLASS



LIVE BUFFALO WEIGHT	CARCASS WEIGHT	PER LB. VALUE	CARCASS VALUE
	595	\$2.03	\$1,207.85
			% OF TOTAL VALUE
<b>MIDDLE BUFFALO VALUE</b> (NY STRIP, TOP SIRLOIN BUTT, TENDERLOIN, RIB-EYE)		\$591.11	48.94%
<b>BUFFALO CHUCK VALUE</b> (SHOULDER CLOD, INSIDE CHUCK ROLL, BRISKET)		\$225.20	18.64%
<b>BUFFALO ROUND VALUE</b> (PELLED KNUCKLE, TOP ROUND, FLAT, EYE OF ROUND)		\$289.14	23.94%
<b>BUFFALO THIN MEATS</b> (TRI-TIP, BALL-TIP, FLANK STEAK, BBQ RIB, SKIRT)		\$50.41	4.17%
<b>BUFFALO TRIM 88%</b>		\$478.40	39.61%
		<b>TOTAL VALUE</b>	<b>% MARK-UP</b>
		\$1,634.26	135.30%

WASTE ITEMS	LBS	% CARCASS WEIGHT
FAT & KIDNEY	31.75	5.34%
BONES	94	15.80%

ANIMAL	SEX	BF INCHES	PYG	ADJ. PYG	HCW	REA	%KPH	YGM	YGA	LEAN	SKEL	MARB	MIN. L	SHEAR FORCE
	BULL	0.52	3.3	3.2	595	11.2	1.0	3.3	3.2	C10	A20	SL0	35.55	3.9



Bull

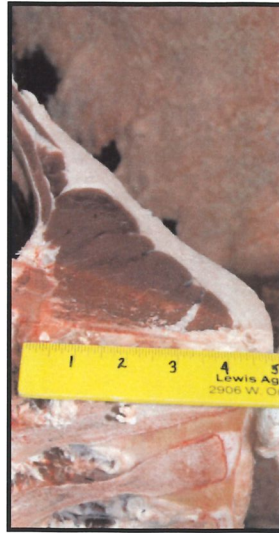
Final Live Weight At Home - 1,094 pounds

Hot Hanging Weight - 551 pounds

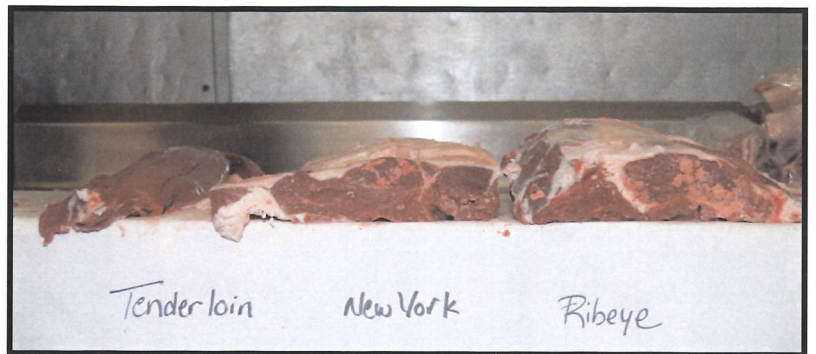
Weaned on - N/A

Weaning Weight - N/A

The bull was fed a complete feed pellet and choice grass and alfalfa hay the first winter and the first summer. To finish, the bull was on full feed with a new ration of corn, distiller's grain and oat pellets, choice grass and alfalfa hay. Bull was on full feed for 78 days.



# 2008 REALITY BASED CARCASS CLASS



LIVE BUFFALO WEIGHT	CARCASS WEIGHT	PER LB. VALUE	CARCASS VALUE
	551	\$2.03	\$1,118.535
			% OF TOTAL VALUE
<b>MIDDLE BUFFALO VALUE</b> (NY STRIP, TOP SIRLOIN BUTT, TENDERLOIN, RIB-EYE)		\$534.70	47.80%
<b>BUFFALO CHUCK VALUE</b> (SHOULDER CLOD, INSIDE CHUCK ROLL, BRISKET)		\$211.49	18.91%
<b>BUFFALO ROUND VALUE</b> (PELLED KNUCKLE, TOP ROUND, FLAT, EYE OF ROUND)		\$256.71	22.95%
<b>BUFFALO THIN MEATS</b> (TRI-TIP, BALL-TIP, FLANK STEAK, BBQ RIB, SKIRT)		\$46.38	4.15%
<b>BUFFALO TRIM 88%</b>		\$456.45	40.81%
		<b>TOTAL VALUE</b>	<b>% MARK-UP</b>
		\$1,505.73	134.62%

WASTE ITEMS	LBS	% CARCASS WEIGHT
FAT & KIDNEY	30.75	5.58%
BONES	90	16.33%

ANIMAL	SEX	BF INCHES	PYG	ADJ. PYG	HCW	REA	%KPH	YGM	YGA	LEAN	SKEL	MARB	MIN. L	SHEAR FORCE
	BULL	0.52	3.3	3.3	551	9.8	1.5	3.5	3.5	C20	A60	TR70	36.02	6.3



Bull

Final Live Weight At Home - 1,121 pounds

Hot Hanging Weight - 615 pounds

Weaned on November 11, 2006

Weaning Weight - 462 pounds

The bull was put on feed after weaning and left on feed until slaughter. The bull was finished on barley and grass hay and a wheat screening pellet.





# 2008 REALITY BASED CARCASS CLASS



LIVE BUFFALO WEIGHT	CARCASS WEIGHT	PER LB. VALUE	CARCASS VALUE
	615	\$2.03	\$1,248.45
			% OF TOTAL VALUE
<b>MIDDLE BUFFALO VALUE</b> (NY STRIP, TOP SIRLOIN BUTT, TENDERLOIN, RIB-EYE)		\$597.06	47.82%
<b>BUFFALO CHUCK VALUE</b> (SHOULDER CLOD, INSIDE CHUCK ROLL, BRISKET)		\$232.99	18.66%
<b>BUFFALO ROUND VALUE</b> (PELLED KNUCKLE, TOP ROUND, FLAT, EYE OF ROUND)		\$288.22	23.09%
<b>BUFFALO THIN MEATS</b> (TRI-TIP, BALL-TIP, FLANK STEAK, BBQ RIB, SKIRT)		\$43.85	3.51%
<b>BUFFALO TRIM 88%</b>		\$496.60	39.78%
		<b>TOTAL VALUE</b>	<b>% MARK-UP</b>
		\$1,658.72	132.86%

WASTE ITEMS	LBS	% CARCASS WEIGHT
FAT & KIDNEY	34.55	5.62%
BONES	112	18.21%

ANIMAL	SEX	BF INCHES	PYG	ADJ. PYG	HCW	REA	%KPH	YGM	YGA	LEAN	SKEL	MARB	MIN. L	SHEAR FORCE
	BULL	0.56	3.4	3.1	615	11.8	1.5	3.2	2.9	C30	A80	TR80	33.53	3.1



Bull

Final Live Weight At Home - 1,074 pounds

Hot Hanging Weight - 560 pounds

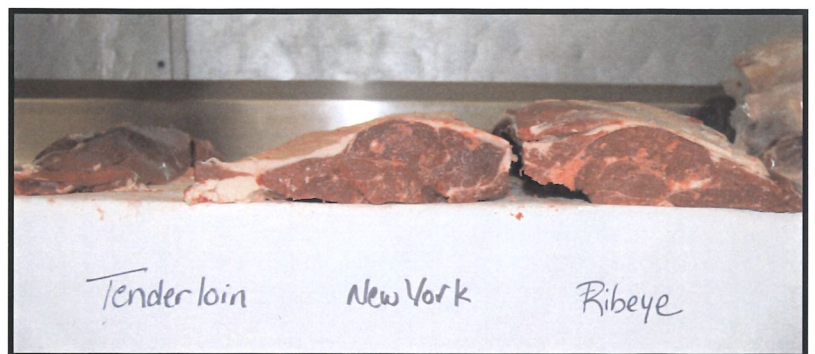
Weaned on November 7, 2006

Weaning Weight - 510 pounds

The bull was fed free choice alfalfa and grass hay for the first winter. He was on irrigated grass pasture for the first summer. To finish the bull, he was confined to a dry lot and fed ground corn and alfalfa for 100 days.

The bull's mother weighed 1,348 pounds.

# 2008 REALITY BASED CARCASS CLASS



LIVE BUFFALO WEIGHT	CARCASS WEIGHT	PER LB. VALUE	CARCASS VALUE
	560	\$2.03	\$1,136.80
			<b>% OF TOTAL VALUE</b>
<b>MIDDLE BUFFALO VALUE</b> (NY STRIP, TOP SIRLOIN BUTT, TENDERLOIN, RIB-EYE)		\$567.69	49.94%
<b>BUFFALO CHUCK VALUE</b> (SHOULDER CLOD, INSIDE CHUCK ROLL, BRISKET)		\$212.04	18.65%
<b>BUFFALO ROUND VALUE</b> (PELLED KNUCKLE, TOP ROUND, FLAT, EYE OF ROUND)		\$261.93	23.04%
<b>BUFFALO THIN MEATS</b> (TRI-TIP, BALL-TIP, FLANK STEAK, BBQ RIB, SKIRT)		\$48.31	4.25%
<b>BUFFALO TRIM 86%</b>		\$404.25	35.56%
		<b>TOTAL VALUE</b>	<b>% MARK-UP</b>
		\$1,494.22	131.44%

WASTE ITEMS	LBS	% CARCASS WEIGHT
FAT & KIDNEY	31.55	5.63%
BONES	109	19.46%

ANIMAL	SEX	BF INCHES	PYG	ADJ. PYG	HCW	REA	%KPH	YGM	YGA	LEAN	SKEL	MARB	MIN. L	SHEAR FORCE
	BULL	0.48	3.2	3.1	560	9.4	1.0	3.7	3.6	C80	A20	TR90	33.57	3.9



Bull

Final Live Weight At Home - 1,070 pounds

Hot Hanging Weight - 559 pounds

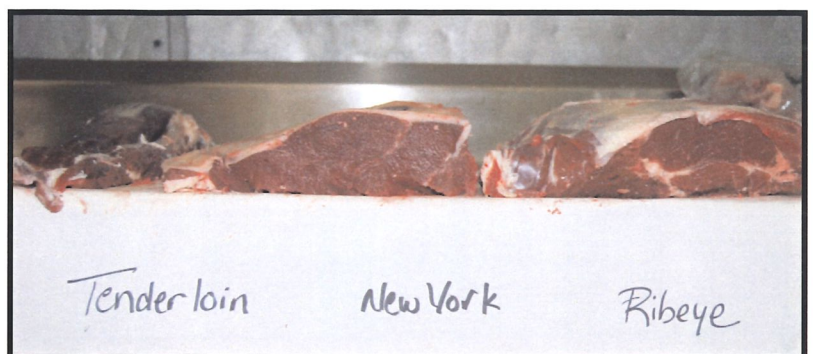
Weaned on February 1, 2007

Weaning Weight - 680 pounds

The bull was fed hay and corn stalks with two pounds of grain for the first winter. He was fed grass and hay with two pounds of grain for the first summer. He was finished on grass, hay and corn stalks with four to five pounds of grain for 100 to 120 days. The finish grain ration consisted of corn, oats and soybeans mixed together.

EN

# 2008 REALITY BASED CARCASS CLASS



LIVE BUFFALO WEIGHT	CARCASS WEIGHT	PER LB. VALUE	CARCASS VALUE
	559	\$2.03	\$1,134.77
			<b>% OF TOTAL VALUE</b>
<b>MIDDLE BUFFALO VALUE</b> (NY STRIP, TOP SIRLOIN BUTT, TENDERLOIN, RIB-EYE)		\$511.23	45.05%
<b>BUFFALO CHUCK VALUE</b> (SHOULDER CLOD, INSIDE CHUCK ROLL, BRISKET)		\$206.12	18.16%
<b>BUFFALO ROUND VALUE</b> (PELLED KNUCKLE, TOP ROUND, FLAT, EYE OF ROUND)		\$259.59	22.88%
<b>BUFFALO THIN MEATS</b> (TRI-TIP, BALL-TIP, FLANK STEAK, BBQ RIB, SKIRT)		\$46.90	4.13%
<b>BUFFALO TRIM 89%</b>		\$453.15	39.93%
		<b>TOTAL VALUE</b>	<b>% MARK-UP</b>
		\$1,476.98	1130.16%

WASTE ITEMS	LBS	% CARCASS WEIGHT
FAT & KIDNEY	27.35	4.89%
BONES	111	19.86%

ANIMAL	SEX	BF INCHES	PYG	ADJ. PYG	HCW	REA	%KPH	YGM	YGA	LEAN	SKEL	MARB	MIN. L	SHEAR FORCE
	BULL	0.28	2.7	2.7	559	9.4	1.5	3.1	3.1	C70	B10	PD10	33.77	3.4