



## Making the Grade

*The carcass steer contest helps Angus juniors see a bigger picture of the beef industry.*

*by Amber Wahlgren, American Angus Association*

One contest at the National Junior Angus Show (NJAS) reminds youth that, ultimately, they are in the business of producing beef. The carcass steer contest gives National Junior Angus Association (NJAA) members a chance to see how their animals rank for carcass merit and just what it takes to produce high quality beef.

The carcass steer contest is unique to the NJAS due to the fact that exhibitors don't exactly "show" these steers; they send them off for harvest, evaluation and grading following check-in. Within only a matter of days, the carcass merit of these steers is reported.

"The National Junior Angus Show has an incredible learning opportunity for junior members that participate in the carcass contest," says Jaclyn Upperman, American Angus Association director of events and education. "Junior members feed and manage the steers in an attempt to grade the highest quality carcass they can. Eighty percent qualified for *Certified Angus Beef*® (CAB®) and 20% graded Prime."

Thirty-five entries from 18 states competed in the carcass contest at the NJAS in Louisville, Ky., confirming that the Angus legacy will continue for generations to come. This contest shows the versatility

that Angus cattle have, and how they can be beneficial to any producer.

The top steers' exhibitors were awarded contest premiums in addition to carcass premiums. Along with prize money, contestants received carcass data back to influence future selection decisions.

### Carcass champions

Both the grand champion carcass steer and grand champion bred-and-owned (B&O) carcass steer were exhibited by Alexis Koelling, Curryville, Mo. Her steer graded Prime with a yield grade of 3.0. The steer had a 13.0 square inch (sq. in.) ribeye area and a hot carcass weight

### 2019 NJAS Carcass Contest Results

Rank	Name	State Group	Live wt. (lb.)	Dressing %	HCW (lb.)	Fat (in.)	REA (sq. in.)	Marb score (400 = Small00)	QG	YG	CAB®
1	Alexis Koelling		1,355	62.1%	841.0	0.50	13.0	820	Pr <sup>0</sup>	3.0	Yes
2	Chase Mogck	SD	1,250	63.4%	792.6	0.50	13.3	730	Pr-	2.9	Yes
3	Grayson Carr Winegarner		1,365	57.3%	781.8	0.40	12.7	780	Pr-	2.8	Yes
4	Nicole Stevenson	MT	1,370	58.6%	802.2	0.60	12.6	850	Pr <sup>0</sup>	3.4	Yes
5	Addison Ward	MO	1,360	63.4%	862.6	0.65	13.2	740	Pr-	3.5	Yes
6	Kelsey Vandenberghe	ND	1,345	59.8%	804.8	0.60	11.7	720	Pr-	3.7	Yes
7	Colton Allen Green		1,400	63.8%	893.0	0.45	14.0	530	Ch <sup>0</sup>	2.9	Yes
8	Isabelle Jonas	MD	1,510	66.8%	947.8	0.55	15.5	570	Ch <sup>0</sup>	2.8	Yes
9	Charlie Sevareid		1,350	62.6%	845.0	0.30	14.0	570	Ch <sup>0</sup>	2.2	Yes
10	Jacob Krusemark		1,465	59.8%	876.4	0.60	13.9	580	Ch <sup>0</sup>	3.2	Yes



(HCW) of 841 pounds (lb.), which qualified the steer for CAB. Koelling received a \$27-per-hundred-weight (cwt.) grid premium.

Chase Mogck, Olivet, S.D., won reserve grand champion carcass steer. His steer graded low-Prime with a yield grade of 2.9. The steer had a ribeye area of 13.3 sq. in. and a HCW of 792.6 lb. His steer also qualified for CAB, and Mogck was awarded \$28-per-cwt. grid premium.

Grayson Winegarner, Canyon, Texas, won reserve grand champion B&O carcass steer. His steer graded low-Prime with a yield grade of 2.8. He had a ribeye area of 12.7 sq. in. and a HCW of 781.8 lb. His steer qualified for CAB, and was awarded \$28-per-cwt. grid premium.

## State group winners

Exhibitors had the opportunity to enter the state group division of the contest. Three steers were grouped together by no less than two exhibitors. Continuing their victory, South Dakota won the first-

place state group. The South Dakota team was composed of Ty Mogck and Chase Mogck, both of Olivet.

Winning second place in the state group carcass contest was North Dakota. This team consisted of Alexis Vandenberghe, Kelsey Vandenberghe,

both of Cleveland, as well as Colton Green, Maddock.

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Grid prem. (\$/cwt.)	Carcass prem. (\$/hd.)
\$27.00	\$227.07
\$28.00	\$221.93
\$28.00	\$218.90
\$27.00	\$216.59
\$25.00	\$215.65
\$25.00	\$201.20
\$21.00	\$187.53
\$19.00	\$180.08
\$21.00	\$177.45
\$18.00	\$157.75

## Science behind the sizzle

*by Julie Mais, editor*

“What’s the number 1 reason consumers purchase beef?” asked Diana Clark, Certified Angus Beef, LLC, to young Angus beef producers during the National Junior Angus Show carcass contest educational session July 16, in Louisville, Ky.

The meat scientist explained the “Science Behind the Sizzle” and what makes *Certified Angus Beef*® (CAB®) brand the best Angus brand available.

“It’s tasty,” she said. “That’s why consumers purchase beef. Where does that taste come from? Marbling. In meat science, when you try to see if something tastes good to the consumer, it’s called palatability, which is determined by tenderness, juiciness and flavor. That’s what we look for in steak.”

Clark went on to explain the science behind the 10 CAB specifications, and why CAB products are synonymous with a high-quality eating experience.

### 10 specifications for quality

**Marbling and maturity**

1. Modest or higher marbling — for the taste that ensures customer satisfaction
2. Medium or fine marbling texture — the white “flecks of flavor” in the beef that ensure consistent flavor and juiciness in every bite
3. Only cattle harvested younger than 30 months of age qualify as “A” maturity — for superior color, texture and tenderness

**Consistent sizing**

4. 10- to 16-square-inch ribeye area
5. 1,050-lb. hot carcass weight or less
6. Less than 1-inch fat thickness

**Quality appearance and tenderness**

7. Superior muscling — restricts influence of dairy cattle
8. Practically free of capillary ruptures — ensures the most visually appealing steak
9. No dark cutters — ensures the most visually appealing steak
10. No neck hump exceeding 2 inches — safeguards against cattle with more variability in tenderness



*Source: www.certifiedangusbeef.com*



# NATIONAL JUNIOR ANGUS SHOW 2019



Alexis Koelling, Curryville, Mo., (left) won grand champion carcass steer and grand champion bred-and-owned carcass steer. Also pictured is Curtis Long, Briarwood Angus Farms, presenting.



Chase Mogck, Olivet, S.D., (left) won reserve grand champion carcass steer. Also pictured is Long, presenting.



Grayson Winegarner, Canyon, Texas, (left) won reserve grand champion bred-and-owned steer. Also pictured is Long, presenting.

## 2019 NJAS Carcass Contest state group results

Rank	Team	Name	Prem. (\$/hd.)	State Avg.
1	SD	Chase Mogck	\$221.93	
1	SD	Chase Mogck	\$136.23	
1	SD	Ty Mogck	\$131.52	\$163.23
2	ND	Kelsey Vandeberghe	\$201.20	
2	ND	Kelsey Vandeberghe	\$147.14	
2	ND	Alexis Vandeberghe	\$127.20	\$158.51



Top 10 honors were given to (from left) Grayson Winegarner, Canyon, Texas, third; Nicole Stevenson, Joliet, Mont., fourth; Addison Ward, Oak Grove, Mo., fifth; Kelsey Vandeberghe, Cleveland, N.D., sixth; Isabelle Jonas, Mount Airy, Md., eighth; Charlie Severeid, Owatonna, Minn., ninth; Jacob Krusemark, Burlington, Wis., 10th; and Long, presenting. Not pictured is Colton Green, Maddock, N.D., seventh.



South Dakota juniors won champion state carcass group. Pictured (from left) are Ty Mogck, Olivet; Long, presenting; and Chase Mogck.



North Dakota juniors won reserve champion state carcass group. Pictured (from left) are Kelsey Vandeberghe, Cleveland; Long, presenting; and Alexis Vandeberghe, Cleveland. **AJ**