

4-H Animal Whole Animal Buying Guide



Richland County 4-H Council-Wendy Becker-MSU Extension Agent

This guide is to help you understand what you can anticipate getting from 4-H market animals and plan accordingly. There are many factors that affect each and every animal, so let this serve as an example of what you might expect when purchasing a whole animal at the 4-H market sale. Purchasing a whole animal allows the buyer to make choices on the various cuts of meat, packaging, and pounds or pieces of meat per package to better suit your individual needs, plus you are buying local and supporting our Montana 4-H Youth Market Animal Projects.

Beef



Carcass: Average Live weight for beef is 1300 lbs.

Beef dressing percentage averages 60% (taking out gut fill, hide, horns etc.)

$$1300 \times 0.60 = 780 \text{ lbs}$$

Cuts of meat from carcass into packaging:

780 lbs carcass weight Boneless beef= 65% (bones, fat, shrink)

$$780 \times 0.65 = 507 \text{ lbs of beef}$$

Cuts of meat to choose from:

Chuck=26% (chuck steak, shoulder roast, flat iron, short ribs, ground beef)

Round=27% (round steak, rump roast, ground beef)

Brisket=10% (brisket, ground beef)

Short Plate/Flank=10% (skirt or flank steak, ground beef)

Short Loin=8% (T-bone/porterhouse OR tenderloin, NY strip)

Sirloin=9% (Sirloin steak, sirloin roast, tri-tip)

Rib=10% (Rib steak OR Rib roast, back ribs)

**Meat from animals varies by amount of muscling, fat, bone-in vs bone out, aging, variety cuts, and trim.*

Sheep



Carcass: Average Live weight for lambs is 125 lbs
Sheep dressing percentage averages 52%

$$125 \times 0.52 = 65 \text{ lbs}$$

Cuts of meat from carcass into packaging:

65 lbs lamb carcass weight, Bone-in weight = 75%

$$65 \times .75 = 49 \text{ lbs of lamb}$$

Cuts of meat to choose from:

Shoulder=24% (shoulder roast, blade chop, stew meat)

Rack=12% (cown roast, rib chop, rib roast)

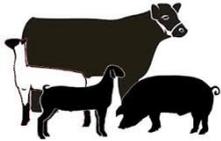
Loin=16% (loin chop, tenderloin, loin roast)

Leg=28% (center cut, leg of lamb, sirloin chop)

Foreshank and Breast =20% (riblets, misc, foreshank)

Trim or ground meat can be used from any of the cuts

**Meat from animals varies by amount of muscling, fat, bone-in vs bone out, aging, variety cuts, and trim.*



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Every 4-H animal will yield different results. This is due to the genetics of the animal, the environment in which they were raised, how much external and internal fat is deposited within the carcass, and how much fat you prefer to take off or keep. Other factors can include if you would like bone-in vs. bone out cuts, carcass abnormalities such as if an animal was fighting with another animal and got bruised, the type of leanness you select in your ground meat-70-90% lean typically, cooler shrink-the amount of water loss during cooling, and the aging procedure-increasing tenderness of final cuts.

Pork



Carcass: Average live weight for swine is 250 lbs.

Pork dressing percent averages 72% (taking out gut fill, head)

$$250 \times 0.72 = 180 \text{ lbs}$$

Cuts of meat from carcass into packaging:

180 lbs carcass weight Boneless weight = 65-70%

$$180 \times 0.70 = 126 \text{ lbs of pork}$$

Cuts of meat to choose from:

Shoulder=10% (Boston butt, shoulder steak, ground pork)

Picnic shoulder=12% (picnic roast, arm roast, ground pork)

Loin=23% (rib chops, OR Loin back ribs, OR tenderloin)

Side=24% (bacon, spareribs)

Leg =31% (fresh or smoked ham, leg cutlets, ground pork)

**Pork is not aged *Meat from animals varies by amount of musculing, fat, bone-in vs bone out, variety cuts, and trim*

Goats



Average live weight = 80 lbs, dressing percentage of 50%, goats will yield approximately 26 lbs of meat

Leg=39% (leg, leg cuts) Loin=34% (tenderloin, loin)

Rib=11% (rack) Shoulder 26% (square shoulder cut, neck chop)

Trim or ground meat can be used from any of the cuts.

** Meat varies by amount of musculing, fat, aging, and trim*

Packaging Meat Considerations

A cut sheet will be given for you to decide what cuts of meat you would like. Choices will be- how thick you would like your steaks/chops- typically 3/4" -1 1/2", and how many per package, how many pounds do you want a roast-typically 3-6 lbs, bone in/bone out, stew meat, ribs, soup bones, pounds of ground meat per package and type of packaging. You may choose to have bacon smoked or hams cured. Variety meats can also be kept such as heart, liver, tongue, and oxtail. Beef can be kept frozen up to 12 months, pork 6 months, goat/lamb 6-9 months.