

Beef Handbook

Market Steer Terms

In judging market steers, there are six general things to look for. These are size, muscle, correctness of finish, balance, capacity, and expected carcass desirability. Following each character are appropriate phrases for describing the attribute.

SIZE

GENERAL

larger framed
growthier
higher performing

DESIRABLE

more upstanding
taller fronted
more elevated
longer bodied
easy keeping

CRITICISMS

smaller framed
shorter bodied
harder keeping

He was a larger framed, longer sided steer that had a particular advantage in length from hooks to pins.

He was a taller fronted, later maturing steer that had a greater distance from eye to muzzle and hock to ground, .

He was a more elevated, longer bodied steer that displayed a more desirable length of cannon.

He was a larger outlined, cleaner featured steer that exhibited more skeletal extension when viewed from the side.

MUSCLE

GENERAL

heavier muscled
thicker
wider

DESIRABLE

natural thickness
thicker topped
fuller rumped
longer, deeper, more dimensional quarter
wider through stifle
meatier topped
stronger topped
wider tracking

CRITICISMS

lighter muscled
narrower topped
lighter quartered
narrower at the stifle

He was a heavier muscled steer that had more natural thickness down his top, carrying to a deeper, thicker quarter.

He displayed more expression of muscle through the forearm with more depth and dimension of quarter.

He was a heavier muscled steer that displayed more expression of muscle through the stifle and forearm.

He was a thicker topped steer with more width at the stifle and more dimension of quarter.

He was a thicker steer that was wider down the top with a more dimensional quarter.

CORRECTNESS OF FINISH

GENERAL

more desirably finished
more ideally finished
more optimally finished

DESIRABLE

trimmer, cleaner
smoother, more uniformly finished
trimmer in fore-rib
cleaner brisket
cleaner over loin edge
firmer handling
more advanced in finish or cover

CRITICISMS

over finished
under finished
wastier made
softer handling
bare handling
patchy finished
wasty over fore-rib and loin edge

A steer that best combined the economic variables of frame, muscle and finish to reach the most ideal end product.

A smoother, more evenly covered steer that was more optimum in his degree of finish.

He should be safer into the choice grade due to his greater evidence of fat deposition in the brisket, flank and fore-rib.

He was a nicer finished steer that was smoother down his top and more correctly finished over the last rib.

Because he was more advanced in his finish, he should hang a carcass more apt to grade choice.

BALANCE

GENERAL

nicer balanced
flashier
eye appealing
better designed

DESIRABLE

stronger topped
straighter lined
cleaner fronted
leveler rumped
smoother shouldered
cleaner middled
square set feet & legs

CRITICISMS

poorest balanced
steeper rumped
wastier middled
coarser shouldered
weaker topped

He was a flashier, more eye appealing steer that was stronger down his top and straighter in his lines.

He was a cleaner fronted steer that carried his depth and thickness more uniformly from front to rear.

He was a cleaner fronted, smoother shouldered steer that was tighter and trimmer about his middle.

He was a nicer balanced steer he was more eye appealing since he was stronger over the top & more level through the rump.

CAPACITY

GENERAL

more capacious
higher capacity
higher volume
broodier
roomier middled
stouter made

DESIRABLE

larger heart girth
wider chest floor
deeper ribbed
bolder sprung
greater arch of rib
more expansion of rib
deeper bodied
wider based

CRITICISMS

shallower bodied
lower capacity
lower volume
flatter ribbed
narrower chested

He was a higher volume steer that was wider chested, deeper bodied and bolder sprung.

He was a more capacious steer as indicated by his arch and expansion of rib.

He had more internal dimension due to his length of body and spring and depth of rib.

He was more capacious with a larger heart girth and wider chest floor.

He was a stouter made steer who had a bolder rib cage and a thicker muscle pattern.

EXPECTED CARCASS DESIRABILITY

GENERAL

more desirably yielding
higher yielding carcass
more desirable yield grade
higher quality carcass
lower numerical yield grade

DESIRABLE

less trimmable waste
higher cutability carcass
meatier carcass
larger ribeye area
uniformly finished
heavier muscled carcass
more pounds of red meat
more pounds of edible product
higher percentage of retail cuts or
higher priced cuts

CRITICISMS

over finished
under finished
lightest muscled
smallest ribeye
wastiest
lowest yielding carcass
lowest quality carcass
lower cutability
fatter

He should produce a carcass with more pounds of red meat and a higher volume of saleable retail product.

He should send to the rail a trimmer, heavier muscled carcass.

He was a trimmer made, tighter middled steer that should kill a more desirably yielding carcass.

When sent to the rail, he should yield a trimmer, cleaner made carcass requiring less fat trim.

He should kill a heavier muscled, heavier weight carcass with a larger ribeye area.