

# **Carcase competition Dungannon Meats 10<sup>th</sup> May 2002**

SUFFOLK QUALITY ENDORSED BY GRADES  
77% achieve E and U grades

Top quality finished lambs made it a tough task to select a winner of the Suffolk cross carcass class judged at Dungannon Meats.

That was the verdict from the factory judge, Mr Fred Breen, who ultimately placed four lambs forward from Mervyn Magee in the winning slot.

The lambs, all in the top E and U grades weighed between 19.9kg and 21.4kg dead-weight. "We are very pleased with the Suffolk as a terminal sire. They finish a good three weeks before the one or two continentals we have and they have the length the meat trade is looking for," says Mr Magee, of Eskra, Omagh.

The first prize pen were part of Mr Magee's second batch of lambs to finish this season and were only 12 weeks old. His consignment also presented the judge with the third prize pen, all grading U3 between 20.2kg and 22.7kg.

According to Mr Magee his Suffolk cross lambs take very little meal, yet grow away and finish fast, leaving a good return. "Lamb prices could always be better, but we are pleased with the return from our Suffolk cross lambs," he added.

Mr Derek Henning of Markethill, County Armagh took 2<sup>nd</sup> prize with an exceptionally even group of four lambs averaging 19.8kg. Northern Ireland Suffolk club chairman commented: "The lambs forward were a credit to the Suffolk breed. The vast majority fell into E and U grades demonstrating the exceptional quality that the Suffolk ram stamps on his lambs, along with the incredible ability to respond to spring grass and finish fast."

"What is more for next season the all important scrapie resistance will give commercial breeders an extra advantage too," concluded Mr Henning.

Prize winning carcasses owned by Mervyn Magee

