6-Lancaster Farming, Saturday, February 14, 1959

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## Grades Give Uniform Mkt.



## Prime Butcher Steer

## By James O'Hara

This is the first in a series of articles dealing with U. S. Department of Agriculture grades of livestock and what those grades mean to the livestock producer and the housewife

ards for grades of beef were ish and other marketing facformulated in 1916 and pub- tors that helps to determine lished in 1925. Changes have the price. occurred through the years with changes in the livestock same degree of finish could and meat industry. With the be bought for a different priuse of U.S. Department of ce due to the yield of meat. Agriculture grades, a Choice steer on the East coast is also before market. The greater a Choice steer on the West the fill the lower will be the coast, or anywhere in the yield. The yield is aso lower-United States.

There are many factors hide or has heavy bones. that must be taken in consideration. Conformative re- the grading. Following are fers to the general body pro- the general age limits for portion of the animal and to various grades. They are only the ratio of meat to bone.

Excellent conformation in in maturity in animals of the slaughter cattle is denoted same age. by a compact wide top, squa re rump, and depth in the twist

Finish refers to the fatness of the animal, the quantity and distribution of finish. Palatability of the meat is closely related to the degree of finish. Thus, finish be- eligible for the Prime grade. comes the most important Cattle possessing the minsingle factor affecting the imum qualifications for Pri-

heifer refers to the refine- lity, and finish. ment of hair, hide, bone and symmetry of the body. Qual- mals may differ somewhat in ity is associated with car- appearance because of pos-

The initial U.S. Stand- is one factor along with fin-Thus, two animals with the

The yield is affected by fill

ed if the animal has a heavy

Maturity will also affect general because of difference

Prime-36 months Choice-42 months Good and Standard-48 mo.

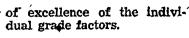
Commercial-over 18 mo. or hard boned Utility, Cutter and Canner may be of any age.

Only steers and heifers are grade of slaughter cattle.\_ me grade are definitely sup-Quality in a live steer or erior in conformation, qua-

However, individual anicass yield. The carcass yield sible variations in the degree

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LANCASTER COUNTY



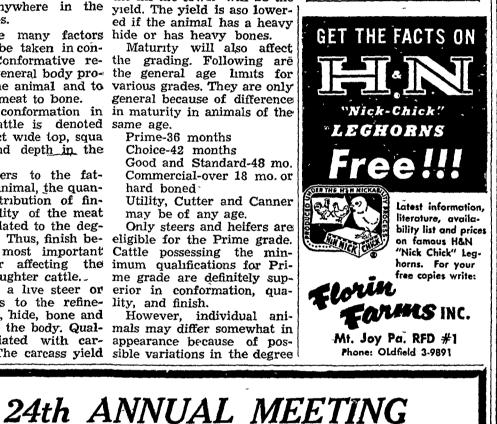
They are wide over the back and loin with the width carried out squarely into the ump. The shoulders and nips are neatly laid in and mooth. The twist is deep and full and the rounds thick and plump.

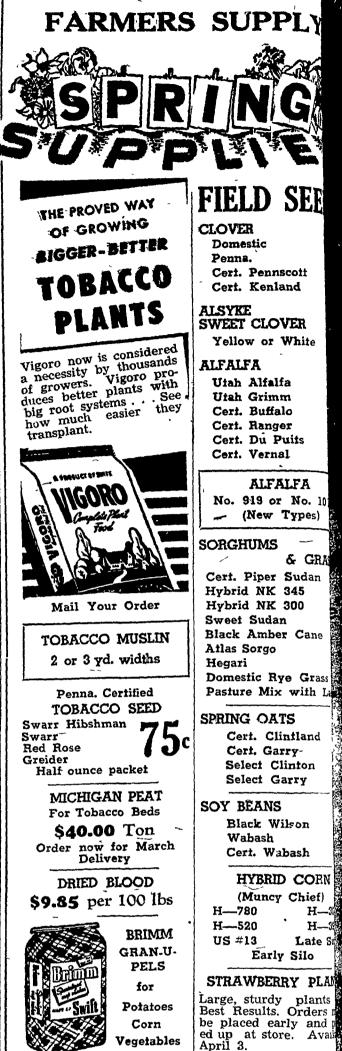
Steers and heifers over 30 months of age have a very hick covering of fat over 'he crops, back, ribs, loin, and rump. The brisket, rear flanks; and cod or udder are very-full and\_distended. Some cattle may have rolls of fat over the ribs, and patches around the tailhead.

Steers and heifers under 18 months of age may have only a moderately thick but smooth covering of fat which extends over the back, ribs, loin, and rump. The brisket, rear flank, and cod or udder show a marked fullness.

## ECONOMY IN HAM BUYING

To buy ham economically, consider the number of persons you will serve, the method -of- cooking, and leftpossibilities, suggests over Elsie Keeney, Penn Mrs. consumer education State specialist. Then select the ham form best suited to your needs and plan several meals around the ham so you use every bit of the meat.





Gran a pers assure you even, free-flowing distribuPocahonías

Fairp

