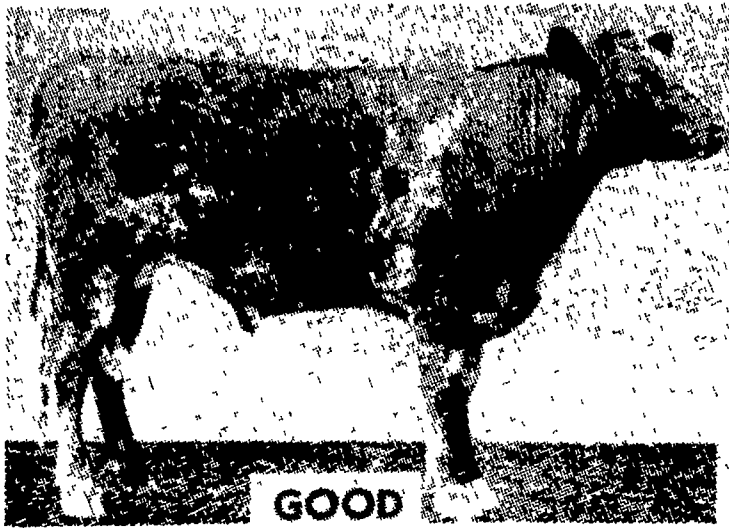


Good Beef - short on fat

By James E. O'Hara

This is the third in a series of articles on USDA grades for slaughter cattle and concerns USDA Good beef.



Good grade meats please thrifty shoppers who seek beef with little fat but with fairly good quality. Although cuts of this grade lack juiciness associated with Choice and Prime meats, their relative tenderness and high proportion of lean to fat make the preference of many buyers.

This budget value is emphasized by meat's ranking as number one item among food purchases, costwise — averaging 25% of the average family's food budget.

Farm families in most parts of the country eat about as much meat as city families, although investing less cash in meat due to home production. But even then, only about half the meat on farm tables in home produced.

The chief reason farm families have been eating more meat, particularly beef, in recent years is that home freezers and freezer lockers have made it possible to preserve meat so successfully. Freezers also are responsible for the noticeable shift from pork to beef in farm family

usually moderately neat smoothly laid in but may appear slightly prominent in older cattle.

The twist and roundness usually moderately deep may appear slightly flattened very little evidence of plumpness. There is a very slight fullness over the crops, loin and rump.

The distribution of fat may be somewhat uneven particularly in older cattle as evidenced by ties, fat over the loin edge, ribs, and patchiness of the tailhead.

Cattle over 30 months of age carry a slightly covering of fat and the udder show a markedness.

Good cattle 18 months of age carry a (Turn to page 7)

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