

# From Where We Stand . . .

## What Makes Prime Beef Prime?

Tell me, Mrs. Housewife, do you know, really know, how to select beef?

Ask this question of the average American Homemaker and meat preparer and you are likely to get an icy stare and a look that asks right back. What do you think?

Most women feel they know enough about meats to pick just the roast or steak they want with no help from anyone, and besides, they say, there are clearly established government grades of beef to guide the shopper in buying meat.

Many women know that the highest government grade for beef is Prime, and therefore believe that beef with that particular grade should be, in all aspects, superior to any other grade.

However, it is not quite that simple. Most shoppers do buy beef according to the grades of Prime, Choice, Good, and so on through the list, although the lower grades usually wind up in sausages and other specialty meats. The standard system of grades can, and often does lead the average shopper astray.

That is not to mean that the grading is done with any malicious intent far from it. But it is a fact that when the housewife upgrades her beef buying by these standards she gets more fat and less protein for her money.

The U.S. Department of Agriculture which grades the beef, does not, of course, have the sinister design of overloading the public with suet when it marks the carcass with the official purple stamp. It is merely trying to help the housewife select tender meat.

But according to the department's ancient and traditional standards, the most important single factor in trying to predict whether a cut of meat will be tough or tender is the amount of marbling in it.

However the amount of marbling, (intramuscular fat) while it has a considerable bearing on the flavor of a cut of meat, has very little influence on the degree of tenderness in the meat itself.

The appearance of a cut of meat is actually a very poor indicator of the tenderness or toughness of meat. Tenderness appears to be an inherited characteristic running through particular strains of cattle, though no one knows precisely why. Some of the larger packers are now involved in some long-range experiments which, it is hoped, will serve to produce more desirable tender meat more dependably and at the same time deal constructively with the suet content.

The oddest aspect of the whole situation is that the housewife who aims her shopping toward the highest grades of beef will be the first to reject the hamburger which she feels has too great a percentage of fat.

Some of the packers feel that it would be wiser for the Government to use numbers to indicate the grades, rather than the descriptive words, Prime, Choice and the rest.

A number of the larger supermar-

kets are attempting to shift the markings on their meats away from government grading to their own specifications. We can see no serious problem with this unless it is done with the purpose of deceiving the consumer.

Many packers are attempting to reestablish their own marks and brands. There is some advantage to be gained by the packer who could assign any label to any cut of meat with the possibility that the shopper could become more confused than she is at present.

Many livestock breeders, too, feel that the government grading standards may be a false and misleading basis upon which to base their breeding goals.

Government grading was not widely used until the second World War when the price control measures were set up and it became necessary to have some basis on which to base the pricing of meat. No question of sanitation is involved in the grading of meats. All grades are alike in sanitation regulations.

But one thing is apparent from all this. Few of us who are not in the beef business know as much about beef selection as we think we do.

At least that's how it looks from where we stand.



## Farm Show, 2001

In these days when we hear people on every side fussing about what a little bit of time they have to do the really important things, it is refreshing to find that someone has time to do some of the things for us that we could never get around to doing for ourselves.

From Harrisburg this week came the following bit of information.

"Traditionally, the Pennsylvania Farm Show opens in Harrisburg on the second Monday of January.

"The 1963 gubernatorial inaugural will be held in the Large Arena of the Farm Show Building on Tuesday, January 15, so Farm Show will forego its usual 'second Monday' opening and move up to the first Monday, January 7.

"John B. McCool, Farm Show Director, has computed a calendar of forthcoming Farm Shows to the year 2001. He says that if the show is held annually without interruption, the advance in dates because of inaugural ceremonies will not occur again until the 75th anniversary of Farm Show in 1991.

"The first Pennsylvania Farm Show was a three-day affair that opened on Tuesday, January 23, 1917.

"For those who plan to make it to the show for its 85th anniversary, the doors will open on Monday, January 15, 2001."

We suppose this comes under the heading of "Things it is nice to know, but we could have lived another day without knowing".

At least that's how it looks from where we stand.

### Beekeepers

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Home Farms, Elizabeth-

On the following day at 7 p.m. a similar meeting will be held at the home of Simon Baker on Church Street.

Extension bee specialist William W. Clarke from the Pennsylvania State University will be on hand to discuss the latest information on spring emergence. He will answer questions on swarm control plans, feeding, and fruiting information, as well as care

of bee colonies when insecticide spraying begins in the orchard. All persons interested in the bee culture are invited to either or both of the meetings.

### Lancaster Farming

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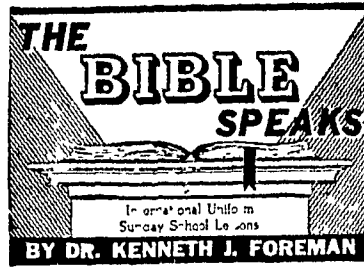
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Bible Material Acts 16:1, 2, 2 Timothy 1:8-14

### A Mature Faith

Lesson for April 8, 1962

A MAN may be embarrassed to discover that his mother has saved some of his baby clothes, or he may be pleased that she did so. Either way, he is not going to hunt around in the men's clothing stores looking for something to wear just like what he sported in his second year of life, only bigger. The clothes of babyhood do not suit the man.



Dr. Foreman The same should be true of a man's faith. The faith of a little child is good, make no mistake about that. And the baby-food which a small infant guzzles by the bottle full is good also, at the right time. But when the boy goes off to college his mother does not pack his cute little teddy-bear to go with him, nor does she look to see if his supply of baby-goo is plentiful.

#### A taught faith

What is good, and sufficient for a child, may still be good, but not sufficient, for a grown person. If we are expected to become mature in what we eat and what we wear, not to mention what we read and what we think about, surely a Christian can be expected to acquire a more mature faith as well.

In Paul's letter to his young friend Timothy, we have some hints about what mature faith may be. Those who have studied and these letters to Timothy and Titus have sometimes concluded that the two young men were opposite types. Titus is thought to have been a rather hard-boiled, hard hitting type, and Paul has to urge him to be considerate and gentle. Timothy was shy and rather fishy, Paul has to urge him to stand up and take it, and not to lean on others.

There are three marks of the mature faith which Paul wants his young former assistant to de-

velop. First of all it is a "taught" faith; in the best sense it was handed down to him. His mother and his grandmother before him were women of faith. (Paul evidently thought it best not to bring up the men of the family.) Now it is no disgrace to have faith taught us, at first, so to speak. We learn everything else but breathing and digestion. Why not faith? Most people of strong convictions would tell you they received those convictions, to begin with, by contact with some one they liked or admired. There is nothing wrong with that, indeed it is necessary.

#### Truth-centered faith

But a faith that goes through life dressed in quotation-marks, is not worth much to an adult; "Mamma said," "Papa thought," "Grandpa had the idea..." won't do. The whole family may be right, but if you believe what you believe just because they said so, you're still a spiritual infant. They believed certain things to be true; and mature faith believes—so far as it can—what is true, not what is said to be true. "Do you ask me this of yourself," Jesus said to Pilate, "or did others tell you about me?" Pilate dodged the question; but we should not. Faith is not worth much, it is a broken ship in a storm, if it remains as it began, a heresy faith. When students learn physics, they have to perform many experiments in the laboratory. These test the truth of what the professor says in his lectures. The big question is not, "Was the professor forceful, clear, eloquent?" The question is rather, "Was what he said, true?"

#### A tested faith

It is easy to have faith when everything is coming your way, when the breaks are with you. A child finds faith easy; a grown person does not. The reader of If Timothy will notice the various references to trouble, danger, illness, disappointments. Indeed when Paul wrote this letter he was a prisoner, facing a death sentence. A mature faith is one that can be as joyous as Paul's when the circumstances of life are ugly and painful. We pray, "Lord, increase our faith;" and then—sometimes, instead of the heart-warming lift we were expecting, some chilling, dreadful experience seizes us, and we wonder why God did not answer our prayer. Well, nothing grows strong, not a muscle, not a brain, not even a bone, unless it is subjected to strains and stresses. So faith that is mature grows by facing the trials and the battles of the mature years.

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## Now Is The Time . . .

BY MAX SMITH

### To Test — Don't Guess

Many new seedings of lawns, pastures, gardens and other crops are about to be made in soil with unknown lime and fertilizer needs. Modern soil testing services will guide all growers in the more efficient use of their lime and fertilizer dollars. We urge the more general use of the complete soil test before any crops or plants are started.

### To Be Alert For Termites



MAX SMITH

Warm, sunny days during April and early May will bring the swarming of the No. 1 wood-eating insect, the termite. All property owners are urged to be on the alert for these insects near sunny windows in lofts, attics, cellars, and all buildings. The termite differs from the flying ant as follows: the body of the termite is in one elongated section while the ant has two separate parts, also the four wings of the termite are all large and about the same size, while in the ant two wings are larger than the other pair. Swarming termites are a danger signal and a close inspection should be made. Suggestions for treatment are available.

### To Remove Strawberry Mulch

Recent warm weather started spring growth in nearly all crops. When the strawberry plants begin to grow they should be partly uncovered to admit sunlight over the rows. About half of the mulch may be removed so that the plant will get full sunlight. Some mulch on the ground between the plants is desirable for cleaner fruit.

### To Plow Down Nitrogen For Corn

Corn growers have learned that best results from nitrogen are possible when the bulk of the nitrogen is down under the plant roots. Growers who are growing corn in the same ground for the second year (or longer) should certainly plow down extra nitrogen. A complete soil test will give

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