Beef Grades Catch On

The U.S Department of Agriculture has graded beef for over 40 years The grades Prime, Choice, Good and Standand are used to designate the quality of the beef. In addition to quality, USDA is now grading beef for quantity, or yield Yield-grading reflects the approximate percent of carcess weight on boneless, closely trimmed, retail cuts from the round, loin, rib and chuck of the carcass

Yield grades are denoted by numbers 1 through 5 Yield grade 1 represents the highest cutability or yield of closely trimmed retail cuts Thus an increase in cutability means a smaller yield grade number, while a decrease in cutability means a larger yield grade number. Since there can be from \$35 to \$40 difference in the value of a high-yielding and low-yielding Choice carcass, the cutability grades give the beef purchaser an opportunity to buy beef of a more uniform quality and yield In addition to specifying Choice beef, the buyer can further specify that he wants Choice 1, 2, 3, 4, or 5

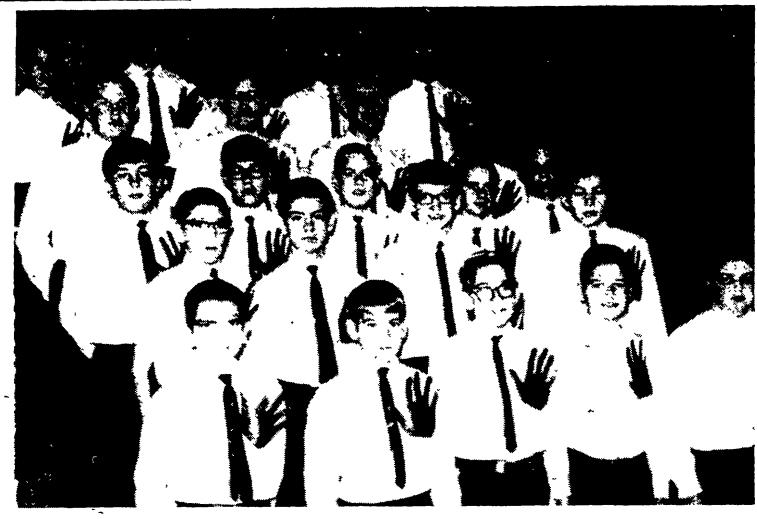
beginning July 30, 105 million yield-graded Of this, 72 percent met the standards for US Choice yield grades 2 and 3

Livestock Outlook Capsule Red meat production this fall will be about the same as this summer's, and likely a little less than in Octobei through December 1966 This contrasts with late 1966 and early 1967, when meat production was increasing.

Hog producers have ended the expansion in production that cairied through 1966 and into early 1967 They are farrowing 2 percent fewer sows this fall than in 1966, and indicate they will farrow 2 percent fewer sows in the December-February period Hog prices should remain steady in the next 60 days

Cattle marketings this fall will be about the same as last year On October 1 there were 2 percent more cattle on feed than a year earlier The number of cattle weighing less than 700 pounds is up 13 percent Thus the number available for slaughter after spring could be up substantially Beef prices are expected to remain strong through the remainder of 1967

Proposed Revision of Pork Carcass Grades Pork carcass grades were last revised in 1955 Since then slaughter hogs have been developed which produce desirable carcasses with good quality lean and only a thin layer of backfat Under present standards, these carcasses must be いなななが graded Medium or Cull because of a requirement that carcasses must have a minimum thickness of backfat to qualify for US No 1 A revision in the pork car-のなればな cass standards has been proposed for early 1968 It will es tablish an additional grade for superior carcasses that do not meet the minimum-thickness backfat requirement The additional grade will provide four numerical grades for carcasses with acceptable lean quality-US No 1 through 4-instead of the present three The new US No 1 grade is to include some carcasses which cannot now be graded US No 1 simplv because they do not have sufficient backfat thickness



THE EPHRATA CLOISTER FFA CHAPTER During the four-week period GREEN HANDS. (left to right) Row 1, Jesse Huss; Clark Stauffer; Jay Zimmerman; Ken Sensenig and pounds (nearly 115 percent of Jack Hammer. Row 2, Lloyd Zeiset; Joel Fasnacht; all beef graded by USDA) was Galen Hackman and Clayton Zeiset. Row 3, Dale

Groff; Tom Bollinger; Melvin Weise; Lawrence Martin and Barry Grumbein. Row 4, Charles Harting; Earl Gerhart; John Brossman and Luke Zeiset. Row 5, Raymond Zeiset; Barry Steffy; Dennis Martin; Leroy Weaver and Marlin Bollinger.

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