

Beef Carcass Data Service Will be Tested Nationwide

Expansion of a pilot study to provide beef carcass information to producers was announced today by the U.S. Department of Agriculture.

The collection of the carcass data will be carried out by the Livestock Division of USDA's Agricultural Marketing Service in response to the requests of numerous livestock associations coordinated by the Beef Improvement Federation (BIF). The service is to be made available on a self-supporting

basis to producers nationwide through livestock and trade organizations and State departments of agriculture. It has been operated on a 4-State midwest area as a pilot study under the working title of the "Beef Carcass Data Service."

While the planned expansion will make the service available nationwide, it will necessarily be somewhat limited during the test period, while the procedures for collecting and returning data to producers are being fully evaluated.

The service works like this: The local association cooperating with the USDA on the program makes official Beef Carcass Data eartags available to producers for 50 cents each. When the tagged animal is slaughtered in plants serviced by USDA graders, the grader evaluates the quality and yield grade factors from these carcasses on an official Beef Carcass Data form. The form is forwarded to the issuing association, which, in turn, gets it back to the tag purchaser. A fee of \$1.50 is charged for the completed form.

Eartags sometimes get lost, so that a carcass data form is not necessarily returned for every eartag issued.

BIF and USDA officials point out that the service will provide a unique opportunity for producers to obtain much needed data on the value-determining characteristics of their cattle. They stress that the program has great potential for assisting purebred breeders and commercial cattlemen alike in (1) establishing the genetic potential of their cattle, (2) selecting superior breeding stock, and (3) planning their cattle merchandising and sales programs through a sound performance reputation.

Since eartags will be available only through cooperating organizations, both BIF and USDA are encouraging industry organizations and associations to participate so that producers across the nation will have access to the program. The success of this beef improvement tool will depend upon the cooperation of various involved segments of the

beef industry, including producers, feeders, and packers, to assure that the tags remain with the carcasses until data can be collected.

Industry organizations, associations, or State departments of agriculture interested in cooperating in this program should contact the Beef Improvement Federation, College of

Agriculture, University of Nebraska, Marvel Baker Hall, Lincoln, Nebraska 68503, or the Livestock Division, Agricultural Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250. A list of cooperating organizations and State departments of agriculture that will distribute eartags will be announced at a later date.

Federal Jobs Still Open To State Meat Inspectors

Federal meat inspection officials today issued a reminder to past and present Pennsylvania meat inspectors that they may still apply for employment under the U.S. Department of Agriculture's inspection program.

Dr. C.F. Diehl, director of USDA's northeastern meat and poultry inspection region, noted that some confusion has arisen in connection with Federal inspection recruiting efforts. "When it became apparent that USDA would have to assume responsibility for the State inspection program in Pennsylvania," Diehl said, "special provisions were obtained from the U.S. Civil Service Commission to hire under a blanket emergency authority those state inspectors who met minimum education and experience qualifications."

During this emergency authority period, which ended July 28, USDA hired 131 former State inspectors. These inspectors are now taking part in an intensive orientation program

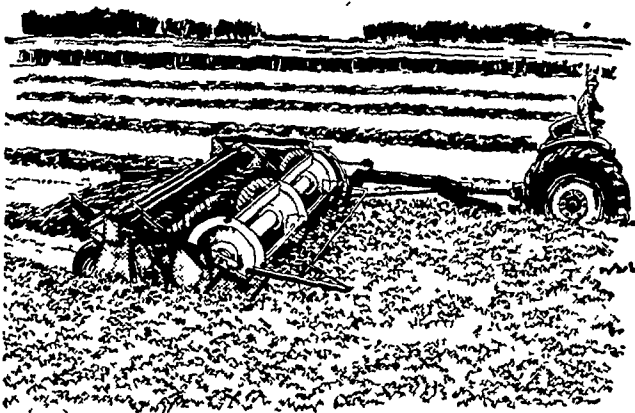
to become thoroughly versed in applying the basic federal inspection requirements. Personnel from the federal meat inspection training center in Denton, Tex., are working on the orientation with the regional office in Harrisburg.

Diehl stressed that other state inspectors may still apply for Federal employment. They will need to pass the regular civil service examination, and will be placed on the regular employment register from which all competitive appointments are made, he explained. They should contact his office, at 1421 Cherry St., Philadelphia, Pa. 19102 (telephone: 215-597-4219).

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The winner of the 17th annual National Sandwich Idea Contest will soon be announced in New York. American Dairy Association is sponsoring the dairy category's winning entry, Swiss Toast, created by Erwin Franz Siegler, Executive Chef, Radisson Blackstone Hotel in Omaha. Americans consume over 125 million sandwiches daily.

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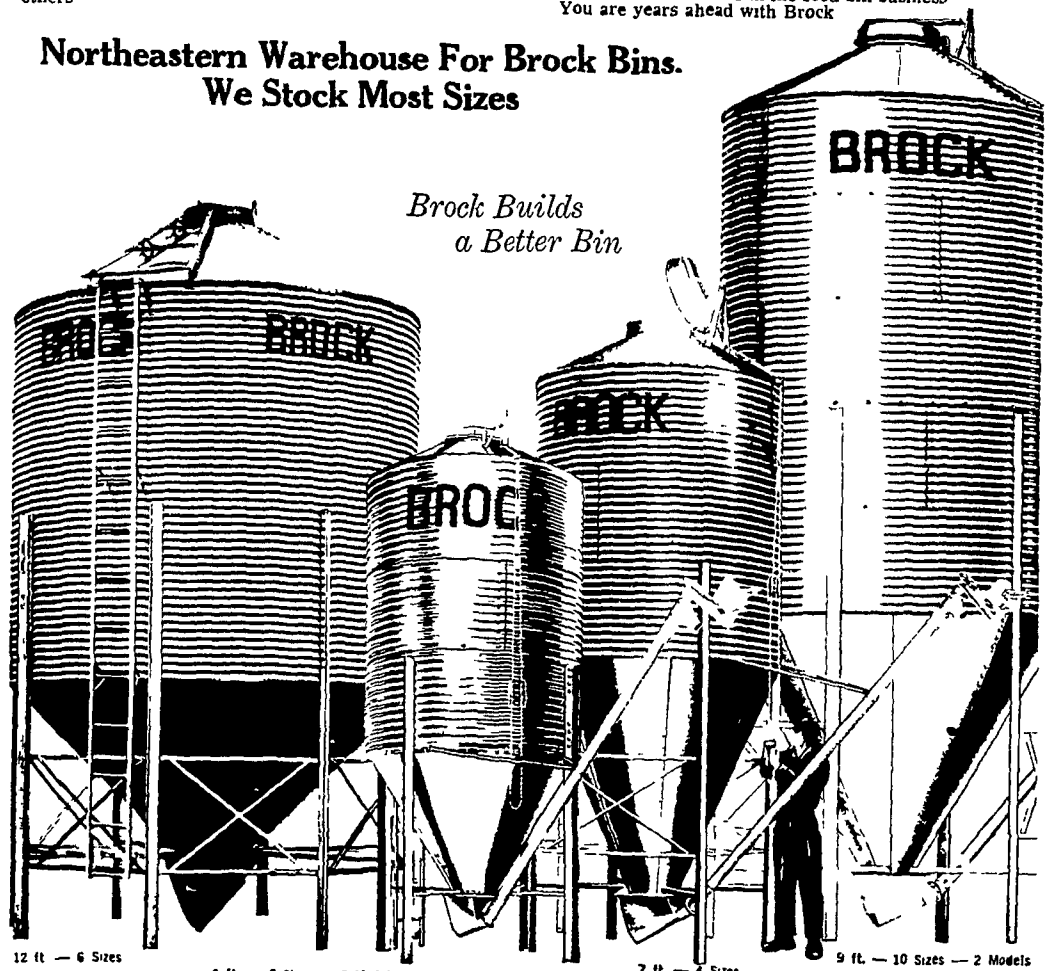
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