

## Inspectors Finding Antibiotic Residues in Dairy Carcasses

Today's dairyman sells more than just milk.

Adding to the income he receives each year is the money a dairyman obtains from culling his cows and selling calves for veal. Thus, a dairyman's job is twofold — first, the production of milk products, and second, the marketing of meat. In both, he has the responsibility of producing quality products for the consumer.

This dual role is a matter of increasing concern to the U. S. Department of Agriculture. Recent surveys conducted by the USDA's Animal and Plant Health Inspection Service have shown that certain classes of culled dairy cows and veal calves contain antibiotic residues in their internal organs and/or muscle tissue at the time of slaughter.

Current practice for some dairymen is to send culled animals, including their mastitis and "downer" cattle, to market. But in order to get animals in questionable health to market, some farmers are relying on antibiotics. The cows are injected with a large dose of a drug, and immediately sent to auction with no consideration given to the required withdrawal period. Many of these dairy cows are used for the production of processed meat products.

Some of these animals are spotted at the slaughter plant before they are killed, and are condemned on the spot. Those that make it past the ante mortem inspection in a federally inspected plant are examined a second time after they are killed. Alert inspectors readily spot the marks of drug injections. Parts of the carcass containing residues are then cut away and destroyed. If residues are present throughout the carcass, the entire carcass may be condemned.

Dairymen who raise veal calves appear to be injecting and/or feeding these calves antibiotics more frequently hoping to avoid illness as they go to market. This is especially true of calves raised during the winter months.

Treated calves must be withdrawn from drugs a sufficient time to allow the complete disappearance of antibiotics before slaughter. However, many times they are not.

Since the slaughtering inspection carried out on calves is essentially the same as for cows, the condemnation of all or part of a veal carcass may occur and result in a financial loss. Ultimately, this loss will be borne by the producer and the industry.

The consequences a dairy farmer may face from such

antibiotic misuse are therefore damaging not only to himself but to the future profits of the dairy industry.

Once an animal is found to contain a residue, the USDA inspects all herdmates until it can be determined that the animals from that source are being properly withdrawn from drugs.

But that's only the beginning. A producer caught in this situation may find himself without a market for his animals in the future, or, at best, may find he is offered less for them as a result of the buyer's reaction to the problem.

There may be an even more drastic consequence. The Food and Drug Administration can prosecute the producer or others responsible for the illegal residue for violation of the Food, Drug and Cosmetic Act. The first conviction may bring a maximum fine of \$1,000 and/or one year in jail. The second conviction brings a maximum fine of \$10,000 and/or a three-year sentence.

What would a dairyman do without any antibiotics? Yes, that could happen too. Approval of these medications is contingent on assurance that their use will not result in residues.

If residues for a particular drug continue to exceed the legal

limit, the FDA can withdraw it from the market. This happened in the case of the hormone-like growth stimulant diethylstilbestrol, commonly known as DES.

There is a way to prevent these drastic steps. Don't abuse the use of drugs! Be sure not to exceed the recommended dosage and follow withdrawal times to the letter.

Each antibiotic has a specific withdrawal requirement indicating when its use should be discontinued on an animal before slaughter. If no time is given, the dairyman should consult a veterinarian, or allow 60 days for withdrawal to be safe.

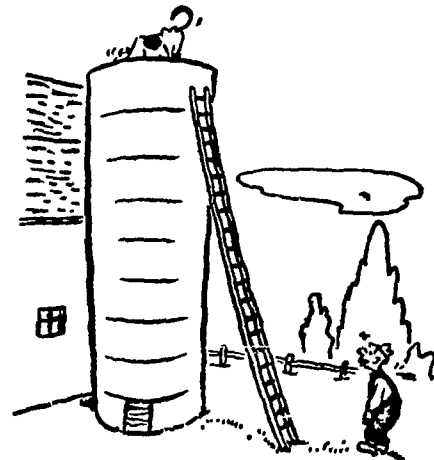
Antibiotics can help keep a cow and calf healthy. Observing withdrawal times will keep antibiotics available for animal treatments. That's one important key to maintaining a dairyman's income for both milk and meat.

## Fix-It Tip

For those homes without air conditioners, a large fan is a must to help keep the house cool. A house becomes hot as the heat builds up during the day and remains trapped indoors even though outdoor temperatures are dropping.

Open doors and windows at night and turn on a window fan to draw out the heat and draw in the cool night air. Close the windows in the morning and draw shades to keep the sun from reheating the air in the house.

With houses that have an attic, a worthwhile investment is a ceiling-type fan that is mounted in a hallway. The exhaust fan will draw great quantities of air from the house and force it through the louvers around the house. Lower temperatures in the attic will help keep the home cool.



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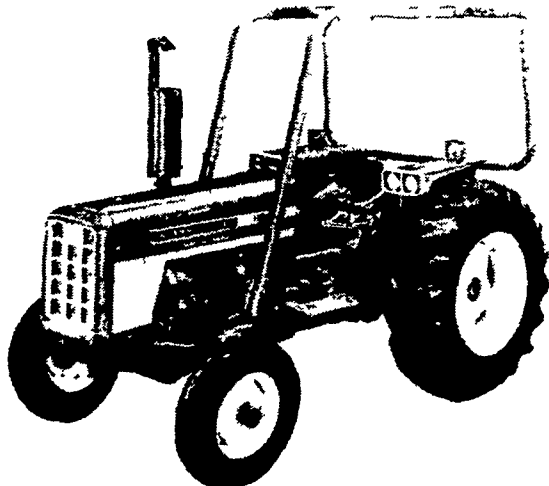
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## In the Kitchen

### BARBECUED BURGERS

- 1 lb. ground beef
- 1 tsp. monosodium glutamate
- ¼ tsp. salt
- ¼ tsp. pepper
- 1 tbsp. unsulphured molasses
- 1 tbsp. prepared mustard
- 1 tsp. vinegar

Break up meat with fork in mixing bowl; sprinkle with monosodium glutamate, salt and pepper. Toss gently with fork to distribute ingredients. Combine unsulphured molasses, mustard and vinegar; combine with meat mixture. Form into four patties. Grill to desired doneness.



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