

# USDA

(Continued from Page 56)

both; adjustments have been made in the marbling requirements for each of the grades of beef from young cattle; Conformation - the shape of the carcass - is no longer one of the factors used to determine quality grade; Requirements for the Good grade are now much more restrictive making Good grade beef more consistent in eating quality.

### Effects Of The Revisions

Under the current standards, all beef graded is identified for both quality and yield grade. This requirement is expected to have a significant long range effect - a reduction in the amount of excess fat that is present on beef as now produced. This is fat left on the dinner plate or trimmed from cuts before they are packaged for sale. Such a reduction should lead to substantial savings to producers and consumers since the cost of producing, shipping, and trimming excess fat on beef now runs to over \$2 billion annually. Much of this cost can eventually be avoided through increased production of thickly muscled, meat-type cattle which have the ability to produce high quality lean with little excess fat.

Genetic improvement of beef cattle along these lines will take time but should be hastened when superior meat-type cattle receive the recognition and market prices they merit. This recognition will be facilitated by the quality-yield grading requirement.

As a result of the changes in the grade standards, there is also slightly leaner beef in the Prime and Choice grades and more uniform eating quality in Choice and Good grade beef.

Slightly leaner beef in the top grades is a result of changes in the marbling-maturity relationships for beef from young cattle under about 30 months of age.

Marbling and maturity are the two major factors used to evaluate the quality or palatability of beef. Generally, marbling (flecks of fat within the lean) enhances beef eating quality and increasing age has the opposite effect. Therefore, in the previous standards, in each of the grades, an increase in marbling was required with increases in maturity. However, recent research has shown that for beef from young animals - those under about 30 months of age - advancing maturity has no significant effect on eating quality.

Therefore, to qualify for a particular grade, the revised standards permit all such young beef to have the same degree of marbling. This reduced the marbling requirements for Prime and Choice grade beef - but only to the level that had been required for the youngest beef in these grades - beef from cattle about 9 months of age. Since most Choice and Prime beef is produced from cattle about 18 to 24 months in age, consumers are now getting slightly leaner beef in these grades than they were under the previous standards.

Research conducted at a

number of State universities indicates that for beef from young animals, there is no measurable difference in eating quality associated with such reductions in marbling. Hence, a U.S. Choice sirloin steak graded under the current standards should be just as tender as a U.S. Choice sirloin steak graded under the previous standards.

### Elimination of Conformation

The elimination of conformation or carcass shape as a factor in quality grading increases the uniformity and consistency in eating quality within the Choice and Good grades of beef. Variations in conformation have no effect on the eating quality of beef. Under the earlier standards it was necessary to arrive at a "compromise grade" when quality and conformation differed. For example, a carcass with Prime quality meat, but only Good conformation, had to be graded Choice even though it had none of the characteristics of a Choice grade carcass. Dropping conformation as a factor in grading has eliminated this type of compromise grading so that each grade now includes only beef of that quality.

### Marbling Minimum Increased

Uniformity of quality in the Good grade was also increased by another change. The minimum marbling requirement for Good grade beef was increased slightly, making the range of quality within the Good grade narrower than it was previously. The result is a very uniform quality grade

## Spider mite is problem

The spider mite or red spider often infests flowers, shrubs, and trees during July, says Louis M. Vasvary, extension specialist in entomology at Cook College, Rutgers University.

Common victims of the spider mite are azaleas, boxwood, maples, elms, roses, juniper, spruce and other ornamental plants.

Spider mites are tiny, oval, soft-bodied creatures. Large numbers of them build up under favorable conditions. In fact, a complete life cycle can be passed in about 10 days.

Mites injure plants by

attacking the foliage and sucking the plant juices. Light infestations appear as a stippled pattern on the plant leaves.

As the infestation gets heavier, the individual spots run together causing the leaves to turn yellow and eventually drop off.

Diazinon sprays will give fairly good control of small infestations in home plantings.

To control heavy mite infestations use a miticide such as dicofol (Kelthane) or an all-purpose garden spray, advises Dr. Vasvary.

## Sewing winners named

NEW YORK, N.Y. — Mrs. Pauline Battaglia, Schenectady, N.Y., and Mildred Kirner, Berwyn, Pa., were named winners in the National Grange Sewing Contest, the largest general sewing event in the nation, it was announced here recently.

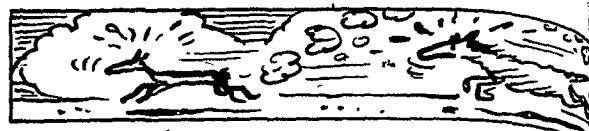
Mrs. Battaglia won 3rd place in Class C, and Miss Kirner took honorable mention in that category.

Entries judged on the national level were first place state winners from 38 states. Over 35,000 garments were judged during the past month at local and state levels prior to the final national judging.

of beef which should appeal to consumers who want beef with less fat than they get in the Choice grade and it should usually sell at a lower price.

### Cooking Beef

Best results come from selecting the proper cooking method for the quality and the cut of beef that you purchase. There is no need to change your cooking practices because of the recent changes in the beef grade standards - the same methods will still apply.



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