Angus Assn. celebrates millionth pound of Certified Angus Beef

ST. JOSEPH. Mo. Angus beef retailers and the American Angus celebrated Association production of the one millionth pound of Certified Angus Beef recently in special ceremonies at Columbia, Missouri.

The 13 Missouri supermarket and meat market operators who take part in the American Angus Association's quality beef merchandising program program was developed and

toured Diggs packing plant test marketed in 1978 to tending the presentation soon. The number of retail in Columbia, where Certified Angus beef is processed, then went to Memorial Stadium and presented a side of Angus beef to University of Missouri football coach Warren Powers and Athletic Director Dave Hart, for use at the University's athletic training table.

The Certified Angus beef

identify high quality Angus beef and make it available to consumers through a network of participating retail outlets.

Today, the Certified Angus beef program includes participating packing plants in Missouri and Alabama with 13 retail outlets in Missouri and eight in the Boston, Massachusetts area. Allen told the group atceremonies.

More Certified Angus beef is processed and marketed in Missouri than any other state, he said.

Expansion of the program is planned in several areas of the country, Mick Colvin, director of the Certified Angus Beef program announced. Three more Missouri stores are expected to join the CAB program

Heavyweight 1 Barbara Rohrer, Champion, 2 Gerald Rohrer, Reserve, 3

SUFFOLK

Lightweight Troy Ness, Dallastown 2 Allen Crisamore, 3 Tim Flory, Red Lion,

Mediumweight 1 Troy Ness, 2 Troy Ness, 3 Laurie Dobrosky, 4 Allen

Heavyweight 1 Troy Ness Champion Gerald Rohrer, Reserve 3 Troy Ness,

OXFORD

Lightweight 1 Sara Lau, Loganville, 2

Melissa Mills Dover Mediumweight 1 David Bixler Logan

Heavyweight 1 David Bixler Reserve

COLUMBIA Lightweight - 1 Jon Janney,

Brodbecks
Mediumweight 1 Jon Janney
Heavyweight 1 Kelly Miller, Seven
Valleys, Champion, 2 Kelly Miller,

CROSSBRED

Lightweight - 1 Jon Miller, 2 Neil Seidenstricker Seven Valleys 3 Jon

Miller, 4 Pam Jeffries
Mediumweight 1 Michael Huff, 2
Dwayne Gracey; 3 Shane Seidenstricker,

Lesley King
Heavyweight - I Shane Seidenstricker,

Champion, 2 Sonja Shearer Reserve 3 Dwayne Gracey, 4 Joseph Caudill NATURAL COLORED

Heavyweight 1 Lesley King Cham

Grand Champion Market Lamb Troy

Ness, Champion Suffolk Reserve Champion Market Lamb Shane Seidenstricker Crossbred

4 Holly Crisamore

Crisamore

4 Jim Jeffries

ville, Champion

Reserve

1 Barbara Rohrer,

outlets in the Boston and New England area will increase substantially within the next few months, and negotiations are underway with packers in Iowa, in an effort to bring Certified Angus Beef to that state.

In addition, announcement of the name of the first restaurant to feature Certified Angus Beef is expected this month, Colvin said.

"Strict quality standards govern the selection of Certified Angus Beef," Colvin explained. "And this assures consumers of getting a higher quality, consistently better, product than is normally available in most supermarkets."

In addition to being from Angus cattle, the CAB carcasses must meet the following seven qualifications: have at least modest (average Choice) marbling; fall within the "A" maturity range; yield grade 3 or better for Prime and no higher than the midpoint of the 3 grade for Choice: lean must be within the "fine" texture range; have fine to medium marbling texture; color of lean must be slightly dark red or lighter; meat must be moderately firm with no indication of softeness.

The Angus cattle used for CAB are identified and certified at the packing plant and the breed identity is maintained from the live animal to the individual retail cut on the supermarket shelf.

The carcasses are quality graded and rolled either Choice or Prime. Then those carcasses that meet or exceed the seven Certified Angus Beef specifications are rolled with the "Certified trademarked Angus Beef" stamp.

"Certified Angus Beef is an outgrowth of the decline of USDA beef quality grading standards, combined with desire on the part of many Angus breeders for a program to identify the superior Angus beef carcass traits and market them to consumers," said Mick Colvin. "We have found also, that many retailers and. consumers are not happy with the wide range of () quality that is found within the USDA Choice grade, and we designed the CAB program to eliminate this problem."

The American Angus Association does not take ownership of the cattle or the beef. The Angus cattle are obtained by the packer, and the carcasses or boxes of primal cuts are sold directly to the participating retail outlet.

Participating packers and retailers sign an agreement with the American Angus Association, that spells out how the program is to operate. Both packer and retailer are subject to unannounced inspections by a CAB representative to insure that all the provisions of the program are being followed.

Nuss lamb tops open competition

YORK - Troy Ness, Dallastown, exhibited the Grand Champion market lamb during open competition here at the York Fair

Sunday. The judge for the Seven Valleys, exhibited the event was David Green of Carroll County, Maryland.

Shane Seidenstricker,

Republicans name ag campaign leaders

LITITZ — An Iowa farm owner and a former California farm businessman were named today to direct the Farm and Food Division of the Regan-Bush campaign.

Iowan Seeley Lodwick has been appointed director, and co-director will be Richard Lyng, formerly of California, National Voter Chairman Elizabeth Hanford Dole announced today at the Regan Bush headquarters in Virginia.

"These two men bring together farming and farm business perspectives to the agricultural needs in America," Dole said. "We are extremely pleased to have them take an important role in the Reagan Bush effort."

Lodwick, who lives on a farm near Wever, Lee County, Iowa, is a former Iowa State Senator. He is a former U.S. Department of Agriculture official and director of government relations of the American Farm Bureau Federation. He comes to the Reagan Bush campaign from U.S. Senator Roger Jepsen's office where he was an Iowa administrator. Early in Lodwick's career he

Milk production up three percent

HÁRRISBURG - Mük production in Pennsylvania during August 1980 totaled 701 million pounds, up three percent from a year earlier according to the Penn-sylvania Crop Reporting Service.

The number of milk cows in the Commonwealth during August was 712,000 head, up 11,000 head from a year ago. Milk production per cow averaged 985 pounds in August, up 15 pounds from a year ago.

United States milk production during August totaled 10.8 billion pounds, three percent above August

Milk production per cow averaged 993 pounds, 22 pounds more than a year earlier and 51 pounds above August 1978.

Milk cows on farms totaled 10.9 million, one percent above last year.

operated combination grain and livestock farms in **Appanoose and Lee Counties** in lowa and still manages family grain farms in Lee County.

Lyng, now a Virginia resident, was president of his family seed and bean production company, Ed J. Lyng Company of Modesto, California, from 1945 to 1967. when he became director of the California Department of Agriculture. He held that post until February 1969. Lyng served as assistant secretary, U.S. Department of Agriculture from 1969 to 1973, when he became president of the American Meat Institute, Washington, D.C. Since Dember of 1979 he has been a consultant for

grand champion crossbred lamb and the Reserve Champion market lamb. Other results are as follows:

CHEVIOT
Lightweight 1 Jim Jeffries, Delta, 2
Tom Flory, Red Lion, 3 Tom Flory
Mediumweight 1 Erdenheim Farm,
Lafayette Hill, 2 Erdenheim Farm Heavyweight 1 Mike Huff, Lafayette Hill Champion Cheviot, 2 Jim Jeffries Reserve Champion 3 Mike Huff, 4 Jim Caudill, Airville CORRIEDALE

Lightweight 1 Dennis Erisman Mediumweight 1 Dennis Erisman Champion Heavyweight 1 Dwayne Gracey Reserve, 2 Owayne Gracey

DORSET Lightweight 1 John Muller, Delta, 2 Pam Jeffries, Delta 3 Brian Bankert Réd Lion 4 Penny Erisman

Middleweight 1 Tom FLory, Red Lion, 2 Tom Flory, 3 Laurie Dobrosky, Glen Rock 4 Brian Bankert
Heavyweight - 1 Bev Eisenhart
(Champion) 2 Linda Waltersdorff York (Reserve), 3 Bev Eisenhart, 4 Brian

HAMPSHIRE Lightweight 1 Judy Waltersdorff York, 2 Judy Walters orff 3 Don Ness 4 Don Ness

Middleweight 1 Mark Ebaugh Delta 2 Sonia Shearer, Abbottstown Heavyweight 1 Terry Flory Red Lion Champion, 2 Barbara Rohrer Quar ryville Reserve 3 Shelly Bankert, Red

SHROPSHIRE Lightweight 1 Beth Myers Mediumweight 1 Beth Myers Heavyweight 1 Lesley King Delta Champion, 2 Mark Ebaugh Reserve 3

Mediumweight 1 Lisa Dobrosky Glen Rock 2 Lisa Dobrosky 3 Tammy Flory





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