## NCA recommends modern beef grading

PHOENIX, Ariz. - The National Cattlemen's Assn. recently recommended a beef grading change aimed at production and marketing of leaner, more nutritious beef.

NCA members adopted a esolution calling for a grading system revision that would encourage the production of beef with less trimmable fat and with a greater ratio of lean to fat

The action was taken at NCA's annual business meeting, held during the association convention in Phoenix. The recommendation will be presented to the U.S Department of Agriculture, which is responsible for meat grade standards

NCA noted there is a "need to respond to consumer demand for more lean beef. In order to meet this increased demand, our producers need to be encouraged to produce a product with a higher percentage of lean."

Gene Schroeder, Palisade, Nebraska, chairman of the NCA Grading Committee, said that recent meat research as well as experience in the market place has shown the need to improve and

modernize the grading system. 'For one thing,' he said, research has indicated that, in determining eating quality, marbling is less important than previously believed. We are recommending a change in the choice grade criteria that would make the system more objective. Also, the proposed change would tend to reduce the amount of overfeeding which often occurs now in efforts to achieve the required degree of marbling.

Under our proposal, beef would

continue to qualify for the choice grade if it had a 'small' or 'modest' amount of marbling. In addition, a 'slight' amount of marbling would qualify beef as choice provided there was a minimum of 0 3 inch of fat cover over the 12th rib

'We are adding that provision because of research showing that 0.3 inch of fat cover reflects sufficient grain feeding time to assure desired palatability and tenderness With today's cattle and

feeding programs, marbling alone is not an adequate indicator of eating quality. We concluded that it was necessary to modernize the system to reflect this situation.

"Our proposal means eating quality equal or superior to that under the present standards. At the same time, we can help assure a greater proportion of lean meat, as opposed to fat, in the available beef supply "

Schroeder said the proposed change should result in some shortening of the average feeding time required to produce choice beef. This, he said, will result in less production of beef carcasses with excess, trimmable fat. And beef available to the public should better meet the demand for lean but tender and tasty beef

We consider the proposal to be in the best interest of both the

consuming public and the beef cattle industry," Schroeder said.

"Current trends in the market place indicate that we provide the public with a leaner product. Trends in the cost of energy dictate that we not waste fossil fuel and feed energy now being used to produce fat which is costly to both the producer and the consumer and which is not desired by the consumer.'

## Lamb task force seeks marketing solutions

effort to solve some of the more pressing problems in the marketing of lamb, the sheep industry has organized a special lamb marketing task force which will conduct its first meeting on Thursday February 26, at the headquarters of the American Sheep Producers Council in Denver

The 12-member task force is expected to delve into the recent market decline in lamb prices which proved disastrous to some sheep producers, and to seek means to avoid the serious and volatile fluctuations in live lamb prices

Bill Balden of Danville, KY, temporary chairman of the task force, said the industry can't afford such serious rises and declines in live prices

He pointed out that lamb prices fell from approximately 73 cents to about 43 cents in about eight weeks time

Although there are contributing factors to this, such as the drought and a temporary abundance of

LANCASTER - In a determined lamb on the market, there was no reason for it to decline to that extent

> The new task force, which Balden said is not conducting a witch hunt, is firmly resolved to alleviate some of the problems which have plagued lamb marketing for years.

He added that lamb is not the only livestock which has suffered seriously in the past six months, since beef and pork also are far from profitable. It is just the fact, he said, that it has become intolerable for lamb producers to withstand the severe ups and downs

Also intended to help is a lamb marketing seminar slated for March 23 to 26 at Wichita, KS.

Represented on the special task force will be two members from the National Wool Growers Association, headquartered in Salt Lake City, two from the American Sheep Producers Council in Denver, two from the National Lamb Feeders Association, two representing the meat packing industry, one retailer, two

wholesalers and one in the food service business.

Balden said, "If there are things the lamb producers are doing which are basically wrong, then we want to correct those mistakes, and must do so immediately if we are going to survive in this inflationary era of skyrocketing costs.

We appreciate the assistance of all segements of the industry in helping us to market our products better and provide the consumer with a high quality product and consistent supply. We can't take our food supply for granted any longer," Balden said

He referred to the fact that sheep numbers have shown a two percent increase as of January 1 of this year, which is the second year in a row that sheep numbers have shown an increase in this country and the first time in more than 20 years that this has occurred.

## winners reported

**Project book** 

LEBANON - Various members of the Eastern Lebanon County FFA participated in the project book contest held at the Lebanon County Vo-tech School.

The contest was judged by the county vo-ag teachers and Harvey A. Smith, area consultant for Lebanon County. It is held each year to determine which FFA students completed the best books through accuracy, completeness and neatness.

Bennetch, 3rd place, silver, red ribbon, and Robert Hogeland, 4th place, silver, red ribbon; Work Experience - On-Farm (over 1501 hours), Ed Kegerreis, 1st place, gold, blue ribbon, and John Kline, 2nd place, silver, blue ribbon

Two Enterprises - Donna Rabold, 4th place, red ribbon, William Hogeland, 5th place, white ribbon, and Randy Hartranft, 7th place; Three Enterprises - Diane Hackman, 4th place, red ribbon, and Lisa Gettle, 6th place, white ribbon; Market Hogs - Ed Kegerreis, 1st place, gold, blue ribbon, Norma Kurtz, 5th place, red ribbon, and Tom Louwerse, 6th place, white ribbon, Potatoes -Robert Hogeland, 1st place, gold, blue ribbon.

place, gold, blue ribbon, and Patti Heilinger, 2nd place, silver, blue ribbon; Trapping - Tim Fehr, 5th place, white ribbon, Poultry (Capons) Darlene Kurtz, 1st place,



