

Brucellosis problem addressed at Iowa meeting

DES MOINES, Ia. — "The best defense against budget cuts is program progress," declared Dr. Frank Mulhern in calling for restoration of budget cuts for the brucellosis eradication program and an industry sense of urgency to get the job done. Mulhern spoke to members of the Livestock Conservation Institute at their annual meeting in Des Moines, IA.

A former head of the USDA agency which administers the brucellosis program, Mulhern has recently retired as director of animal health for the International Institute for Cooperation in Agriculture. In that position he was the moving force behind the successful effort to eradicate African swine fever from Haiti. His long experience in animal disease control has embraced eradication of nine animal pests and diseases, starting with the eradication of foot-and-mouth

disease from Mexico.

USDA and the industry are sending the wrong signal with regard to brucellosis eradication, by accepting cuts such as the one in the federal 1984 budget for the program, he said. A cut was inevitable, but the reduction for the current year (to \$63.5 million from \$77.4 million in 1983, which represented a major reduction from the previous year) cut fundamental portions of the program.

"That budget cut forced reductions in epidemiology, depopulation of infected herds and vaccination," Mulhern continued. "The results of such cuts won't be seen immediately, but they automatically lengthen and increase the cost of the program. The taxpayers will pay the price. We must run a tight ship that eliminates waste and abuse, but we must fight for the amounts absolutely necessary to reach the

goal."

When such basic aspects of the program are cut "the signal goes out to cooperators that the commitment to the ultimate objective is in doubt. To overcome the effects of this signal is far more formidable than the technical aspects of eradicating the disease."

Mulhern recalled that a study conducted by experts outside USDA in the late 70's, when he was administrator of APHIS, concluded eradication was feasible technically and economically if accomplished in a certain time frame, but as that time frame is lengthened the cost of eradication becomes greater, and if lengthened beyond a certain point, the ultimate objective may never be reached.

"Eradication in the shortest time possible will produce the best cost-benefit ratio. Any

modifications to lengthen the program reduce the cost-benefit ratio. It appears the program is in another crisis area and a critical decision must be made. The immediate challenge is to motivate those involved to accelerate their efforts and give the program new momentum."

Mulhern, speaking as a private citizen on the basis of 39 years experience in eradication efforts, said: "As a first priority, we need to get 50 percent of the states brucellosis-free, which could be done this year. Next we need to concentrate on class B states, while reducing infection in class C states."

He noted that some states are being reinfected through interstate movement of cattle. "We need to expose the problems created by interstate movement of exposed animals which cause all kinds of problems in states of destination."

Referring to a checkoff proposal by USDA to fund 40% of the federal contribution to the program next year, Mulhern commented, "I can see merit in such a proposal, if it is feasible. However, there must be some back-up position if the industry doesn't accept it, or the investment and progress in the program to date would be jeopardized."

PPHA to publish directory

HARRISBURG — The Pennsylvania Polled Hereford Association has begun its search for Pennsylvania breeders of these red and white beef cattle. The PPHA will be publishing a directory of Polled Hereford breeders in Pennsylvania and nearby states sometime this summer.

"We hope to have the directory ready before some of our Standard of Perfection shows which are coming up in August," comments PPHA president, John Hausner of Dover, York County. "We've just gone out with a letter to all of the cattlemen who have registered purebred Polled Herefords during the past two years, asking them to send in their farm information."

Hausner points out that all Pennsylvania Polled Hereford

Association members will be entitled to a free listing in the directory. Non-members can be listed for a \$15 fee.

"Our new directory will provide a compact reference for anyone looking to buy or sell Polled Hereford cattle," adds Hausner. "It will list farms by name and owners' names, and will summarize each breeder's breeding program. Of course it will also have vital information on locations of farms, telephone numbers and addresses."

Hausner points out that anyone interested in having a farm listed in the directory should contact Sheila Miller, chairman, R.D. #1 Box 325, womelsdorf, PA 19567 or any PPHA director. Orders for advertisements and directory copies are also being taken.

Angus Association marks CAB sales record

ST. JOSEPH, Mo. — Sales of Certified Angus Beef set an all-time record in March, topping the one-million pounds mark for the first month since the program was introduced in 1978, reports Dick Spader, executive vice-president of the American Angus Association.

The 1.06 million pounds of Certified Angus Beef (CAB) marketed in March accounted for gross sales of \$2.75 million dollars. For the month some 9,273 carcasses were certified at the five participating packing plants in Kansas, Pennsylvania, Missouri and Minnesota according to figures reported by Mick Colvin, director of the CAB program for the American Angus Association.

"Certified Angus Beef is the fastest growing program in the American Angus Association", said Dick Spader. "Angus beef is being served in over 50 high quality restaurants throughout the United States and in many parts of the world such as Japan, Hong Kong, Singapore and the Bahamas. In addition there is a growing list of some 100 supermarkets and quality meat shops that handle CAB."

One of the largest single outlets for CAB is the 48-store chain of Grinstead's markets in New York, said Colvin. They just recently began selling CAB and have scheduled a special CAB introduction celebration for mid-May.

Other grocery store chains selling CAB are the 14 Gerlands stores in Houston, Texas; Shop N'

For further information, contact Mary Streaker, P.O. Box 135, West Friendship, Maryland 21794 or phone (301) 823-4037 or 442-2409.

Bag in Philadelphia; Huff's Food Town stores in Nashville; and Food Town stores in New Jersey. In addition, Oxford Trading Co. supplies a group of independent supermarkets in the Boston, Massachusetts area, and there are individual stores and high quality specialty meat stores scattered throughout the country.

The largest single producer of Certified Angus Beef in the nation is National Beef Packing Co., Liberal, Kansas. In March the packing plant that has long been a major outlet for high quality beef certified 6,465 head of cattle for the CAB program.

"Most retail outlets who serve Certified Angus beef sign a contract with the American Angus Association and promote CAB to their customers," Mick Colvin said. "However, some of the top restaurants in the world are currently using CAB just to provide their customers with a very high quality, consistent product," Colvin emphasized.

Strict quality standards govern the CAB program. In addition to being from predominantly Angus cattle the CAB carcasses must meet the following seven specifications.

1. Have at least modest (average Choice) marbling.
2. Fall within the "A" maturity range.
3. Yield grade 3 or better for Prime and no higher than the midpoint of the 3 grade for Choice.
4. Have lean within the "fine" texture range.
5. Have fine to medium marbling texture.
6. Color of lean must be slightly dark red or lighter.
7. Meat must be moderately firm with no indication of softness.

LIVESTOCK LATEST



Berks County Extension hosts two sheep events

LEESPORT — Do you know what is good or bad about your wool? Why is your wool sorted to a lower grade? Wool growers interested in learning more about the quality of their wool are urged to attend a wool educational evening on May 1, sponsored by the Berks County Cooperative Extension Service and the Sheep and Wool Growers.

Those attending are instructed to bring a typical fleece from their flock, tied with paper twine, to the Berks County Agricultural Center, just off Route 183, north of the Reading Airport, at 6:30 p.m. on Tuesday evening.

Following is a schedule of evening events: 6:30-7:00 p.m. - Enter fleeces into show; milk, coffee and doughnuts. 7:00 p.m. - "Producing Quality Wool", Dr. Clair Engle, PSU Extension Animal Scientist. 7:45 p.m. - Spinning Demonstration; Pick-A-Way Spinners Sue Hollowbush, Marna MacKay, Shirley Waid and Carol Holland. 8:30 p.m. - Sheep & Wool Growers Meeting. 9:00 p.m. - "Looking at Your Wool", Dr. Clair Engle. 10:00 p.m. - "Questions and Answers"

Cost of the evening is \$1.00, payable at the door.

To register and for more information, call the Berks County Cooperative Extension Service at 215-378-1327. Producers from Berks, Lebanon, Schuylkill, Lehigh, Montgomery, Lancaster and Chester Counties are welcome, as Penn State Extension Service is an affirmative action and equal opportunity organization.

Also on the Berks County Extension's calendar is the "On Foot On Rail" lamb show schedule for May 14 and 16, at Peter Bros., in Lenhartsville.

Registration begins at 5:30 p.m., on May 14, for the live, on-foot judging portion of the program, with judging, by Gail Post, commencing at 7:00 p.m.

A carcass evaluation meeting

will follow on Wednesday evening, at 7:00 p.m., featuring Penn State extension meat specialist, Dr. Bill Henning.

The purpose of this event is to allow producers to evaluate live animals, including their own, and the same animals on the rail. The event will sharpen producers' judging eyes, and permit evaluation of flock sires.

A maximum of 30 animals will be registered on a first come, first served basis, with each producer permitted to register no more than two lambs. Lambs should be finished and ready for market. The lambs will be ear-tagged and put into three, four, or five classes of equal numbers, with judging of live and slaughtered animals being

done on Tuesday. Animals will be evaluated on the rail, on Wednesday, previous to the evening meeting.

Ewe, ram and wether lambs will be accepted, with a minimum live weight of 80 pounds. Lambs will be evaluated for backfat thickness, loin eye areas, overall carcass quality, carcass grade and yield, and pounds of carcass per day of age.

Entry fee will be \$2 per animal, and a trophy will be awarded for champion on-foot and on-rail entries.

Entry fees should be mailed to Clyde Myers, Berks County Ag Center, Leesport, Pa 19533, no later than May 1. For more information call 215-378-1327.

Md. Sheep and Wool Festival begins next Saturday

The Maryland Sheep and Wool Festival will be held Saturday and Sunday, May 5, and 6, at the Howard County Fairgrounds, West Friendship, Maryland, from 9:00 a.m. to 6:00 p.m. each day.

At the festival, visitors will be able to see a number of sheep and wool-related shows, a working sheep dog demonstration, a sheep shearing contest, a fashion show, spinning and weaving demonstrations, an art and photography show, and the Maryland Grand Lamb Cook-off.

More than a hundred craft-people will be on hand to demonstrate and sell their wares. Handmade woolen garments, handspun yarns, sheepskin rugs and wearing apparel, baskets, quilted garments, handmade soaps, herbs, potpourri, etc. will be found at the many craft booths.

The 1984 Maryland Lamb and

Wool Queen will be chosen at noon Saturday. This young lady will reign over the festival and represent Maryland sheep and wool producers in related activities throughout the year.

A sheep-to-shawl contest will be held starting at 10:30 a.m. Sunday. Here, in the course of a few hours, visitors can see how the sheep is sheared, the fleece handspun, and then the wool woven into a shawl. After the contest, the shawls will be judged and then auctioned.

Dishes made with lamb and other refreshments will be for sale at the various food booths. Rick Harbaugh, from the American Sheep Producers Council will show how to cut and cook one leg of lamb to serve at seven different meals.

A Sheep Breeds Display Barn will have over thirty different breeds of sheep for the public to view.