

**Central U.S.
Carlot**

**Beef Report
Wednesday, April 29
Report supplied by USDA**

Compared to Tuesday's 3:00 p.m. report, choice 3 steer and heifer carcasses steady to weak, Holstein-type steer \$3.50 lower than last test. Other carcass types not established. Demand generally light, movement slow to moderate on light to moderate supplies.

8 loads of steer carcasses and 15 loads of heifer carcasses traded to packer-processors.

Also reported on 42 loads of steer and heifer carcasses.

**Steer Carcasses:
(19 Loads Reported)
FOB Omaha Basis**

Choice 3
600-900 lbs. 12 lds. range 101.00-102.00, latest estb. mkt. 102.00.

Choice 2
600-900 lbs. Unq.

Choice 4
600-900 lbs. latest estb. mkt. 89.00-90.00 B.

Good 1-3
600-900 lbs. latest estb. mkt. 96.00 A.

Holstein Type

Choice 1-3
600-900 lbs. 4 lds. range 90.00, latest estb. mkt. 90.00.

Good 1-3
600-900 lbs. 3 lds. range 85.00, latest estb. mkt. 85.00.

**Heifer Carcasses
(23 Loads Reported)
FOB Omaha Basis**

Choice 3
550-800 lbs. 19 lds. range 100.00-101.00, latest estb. mkt. 101.00.

500-550# 2 lds. range 91.00, latest estb. mkt. 91.00.

400-500# 2 lds. range 90.00, latest estb. mkt. 90.00.

Choice 2
550-800# latest estb. mkt. 100.00-100.50 A.

Choice 4
500-800# latest estb. mkt. 89.00-90.00 B.

Good 1-3
550-800# latest estb. mkt. 95.00 A.
400-550# latest estb. mkt. 80.00 C.

**Steer Carcasses
FOB Amarillo Basis**

Choice 4
600-900 lbs. latest estb. mkt. 89.00 E.

**Heifer Carcasses
FOB Amarillo**

Choice 4
500-800 lbs. latest estb. mkt. 89.00 E.

**Steer and Heifer
Primal Cuts**

You can buy crisp, juicy apples and pears from the Pacific Northwest any time of the year — and almost anywhere in the United States — mostly because of advances in storing these fruits made over the last 30 years.

And because today's customers want stored apples to taste as good as those that have been freshly picked, the newest U.S. Department of Agriculture research in Wenatchee, WA, has turned to flavor.

Horticulturist Stephen R. Drake with USDA's Agricultural Research Service and biochemist John K. Fellman of the Washington State Tree Fruit Commission are monitoring storage rooms to determine the special flavor and

odor essences given off by ripened apples. Their goal: to prevent flavor losses during the long months in storage or somehow remedy them when apples are taken out of storage and sent to the supermarket.

Marketing of both Red Delicious and Golden Delicious apples has been revolutionized in recent years by storage in special cold rooms that are low in oxygen and high in carbon dioxide. This technique is known in the industry as controlled atmosphere (or CA) storage.

"This approach is clearly the culmination of 20th-century cold-storage research," says plant physiologist Max W. Williams, research leader at the ARS Tree Fruit Research Laboratory in

Wenatchee. "Before, growers grew only what could be sold within 4 to 5 months of harvest. There was no point in growing any more apples because in regular cold storage, they would soon get mushy or rot. Now we can keep fruit in good condition up to a full year."

How do controlled atmosphere and regular storage differ? In both, the temperature is kept at just above freezing. But controlled atmosphere has two other critical requirements.

The first is that fruit be picked after it has matured but just before it's had a chance to fully ripen. Apple maturity tests conducted regularly by the Washington State apple industry help growers decide

the best time to harvest their fruit and get it into storage.

Each week, lab technicians examine fruit from orchards throughout the state for five key indicators of ripeness: firmness, sugar-to-acid ratio, soluble solids (the ratio of water to fiber), starch content, and ethylene (a natural hormone considered to be the agent that triggers the ripening process).

The second requirement for long-term storage is that the oxygen and carbon dioxide levels be strictly regulated. Storage rooms typically contain 5 to 20 times less oxygen and 8 times more carbon dioxide than the air we breathe. It's the combination of

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**Choice 3
FOB Omaha Basis
Heifer Hinds**

119-167# Unq.

Front Quarters
131-183# Unq.

**Cow and Bull Carcasses
(29 Loads Reported)**

Midwest: Utility steady to 1.00 lower, cutter generally steady.

Eastern Texas and Oklahoma: Prices weak to mostly 1.50 lower, lower than last week.

**Sales in the Midwest
Production Area**

Util., Brkg. 2-4 450/Up# 2 lds. 70.00.

Util., Bng. 1-3 400/Up# 2 lds. 73.00.

Util., Bng. 1-3 500/Up# 3 lds. 74.50-75.00.

Cutter Bng. 1-2 350/Up# 2 lds. 80.00-81.00.

Cutter Bng. 1-2 400/Up# 83.00 A.
Bull Bng. 1-2 500/Up# Unq.
Bull Bng. 1-2 600/Up# Unq.

**Sales in Eastern Texas and
Oklahoma Production Areas**

Util., Brkg. 2-4 450/Up# 4 lds. 69.00-70.00.

Util., Bng. 1-3 400/Up# Unq.
500/Up# 9 lds. 73.50-74.50, 75.00.

Cutter Bng. 1-2 350/Up# 6 lds.

Unq. 82.00.
Bull 1-2 600/Up# 86.50-87.00 D.

Boneless Processing Beef

**Beef Trimmings
(162 Lds. Reported)
FOB Omaha Basis**

90% Chem Lean 22 lds. fresh 107.00-108.00, 2 lds. frozen 108.00-109.00.

85% Chem Lean 3 lds. fresh 101.00, frozen unq.

75% Chem Lean fresh unq., frozen unq.

65% Chem Lean unq.
50% Chem Lean 92 lds. fresh 55-56, M 56, frozen unq.

50% Chem Lean unq. boxed.
Bnsl. Bull 92% unq.

**Eastern Texas/Oklahoma
Production Areas—FOB Plant**

90% Chem Lean 28 lds. fresh 108.00-109.50, 8 lbs. frozen 109.00-110.00.

85% Chem Lean 5 lds. fresh 101.00-102.00, frozen 2 lds. 102.00.

75% Chem Lean fresh unq., frozen unq.

ABCDE after market quotes represents days since last actual market test. Quotes will be dropped after 5 days of no test or before if they no longer reflect current market conditions.**



In a controlled atmosphere commercial fruit storage facility at Wenatchee, WA, where ARS testing takes place, plant physiologist Kenneth Olsen checks apples for low-oxygen and low-temperature injury. Olsen wears breathing mask and air tank in the 1-percent oxygen atmosphere. — USDA photo.

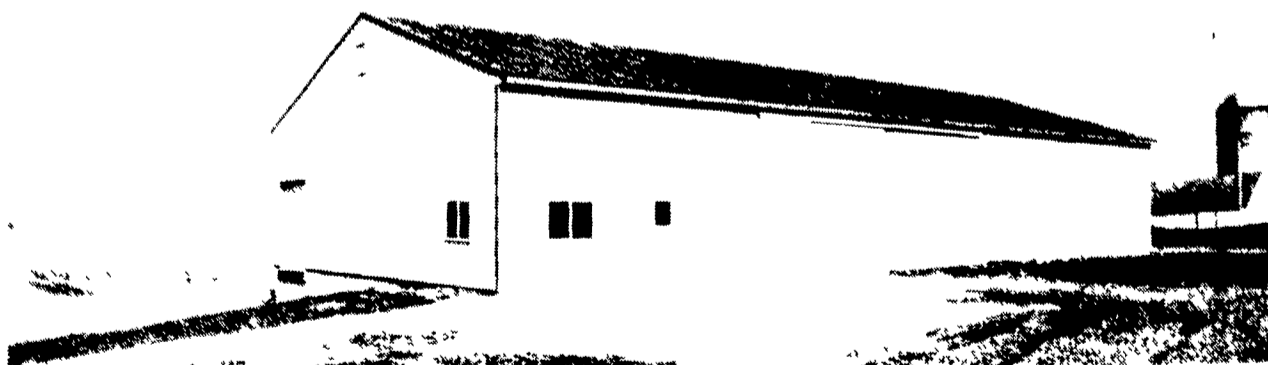
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- Pole Barn Construction • 48' Clear Span Trusses

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