

## Beef Decoupling

WASHINGTON, D.C. — USDA's proposed rule to permit the decoupling of yield and quality grading will give packers more fat-trimming options. Whether the companies will take advantage of the opportunities remains to be seen.

USDA Feb. 3 published a proposed rule to separate yield and quality grading. The action was in response to a petition from the National Cattlemen's Association and American Meat Institute.

Under decoupling, packers will be able to hot-fat trim carcasses on the slaughter floor. With yield and quality coupled, graders are unable to determine the yield grade if the fat has been removed prior to grading. Under current rules, if a carcass is graded, both the yield and quality grade must be determined.

Under the proposed change, a buyer, such as a retailer, would have the option of buying beef that is graded only for quality, or for

yield; or both. It would make it easier to sell graded, trimmed beef.

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## Repeal For Heifer Tax?

WASHINGTON, D.C. — It appears likely that Congress will act this year to repeal the so-called "new heifer rule" that has turned out to be a tax and bookkeeping burden to cattlemen.

On Feb. 3, Rep. Byron Dorgan, D-N.D., and 33 cosponsors introduced legislation that would repeal the measure in the Tax Reform Act of 1986 that requires cattlemen to maintain records on the costs attributable to each animal, and dis-

allows deduction of those costs until the animal goes into production. Rep. Hal Daub, R-Neb., said the provision was put in to keep investors from "farming the tax code."

Although a repeal this year would be too late to cover 1987 taxes, the Dorgan legislation calls for the repeal to be made retroactive to Jan. 1, 1987.

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## Lebanon County Livestock 4-H'ers Honored

PRESCOTT — The night's festivities began with feasting on the fatted calf and swine and finished with a fanfare of congratulations for everyone at the Lebanon County Livestock 4-H Awards banquet.

The big winners were the club's outstanding members, being recognized for their involvement with and commitment to the club. Wendy Atkins and her brother, Danny, of Lebanon took home two of these honors with Wendy being recognized as the Outstanding Rookie Member and Danny being the Outstanding Junior Member. Joining them was 14-year-old John Risser who was named the Outstanding Senior Member.

Awards were distributed to winners of the Pen Decorating Contest and Swine Record Keeping Competition. They were Pen Decorating: Tony Elbing, first place, swine; Wendy Atkins, second place, swine, first place, sheep; Amy Harnish, third place, swine; Jason States, second place, sheep; Alice and Amy Smith, third place, sheep; Danny Atkins, first place, beef; Leigh Hitz, second place, beef; and Yvonne Folk, third place, beef.

Winners of the Swine Record Keeping contest were: Daryl Bomgardner, first place, senior; Tony Ebling, second place, senior; Kathy Blatt, third place, senior; Danny Atkins, first place, junior; Kathy Bomgardner, second place, junior; Amy Harnish, third place, junior; Wendy Atkins, first place, rookie; Jon Harnish, second place, rookie; and Justin Lehman, third place, rookie.

Special recognition was given to Jack Reed of Manheim and G. Harold Bucher of Anville, who have supported the club for a great many of years. Both Reed, who works for Agway Inc., and Bucher, of Peoples National Bank, are retiring from their ag-related jobs this year.



The members of the Lebanon County Pork Bowl team received special honors for their hard work, which paid off in a championship for them. They are, left to right, Jay Kleinfelder of Myerstown, Darren Grumbine of Myerstown, Danny Atkins (front) of Lebanon, and Daryl Grumbine of Myerstown.



The Lebanon County's outstanding livestock members are, left to right, John Risser, 14; Wendy Atkins, 9; and Danny Atkins, 11.



Jack Reed, left, of Manheim, and G. Harold Bucher of Anville, received special recognition from livestock club members for their years of support.

## Fat And Egg Weight

About 30 years ago, it was reported that corn oil in the laying ration resulted in increased egg weight. Since then it was found that the linoleic acid of corn oil was responsible for the increased egg weight. In this study, the above observations were confirmed.

Hens were fed diets differing in oil content, oil source, and linoleic acid concentration from 22 to 69 weeks of age. Egg size increased as linoleic acid content increased up to 2.75 g/hen/day. Further increases had no significant effect. Increasing the intake of readily absorbable oil without increasing linoleic acid concentration did not

result in an increase in egg size. There were no differences in egg production or food consumption.

Comment: When pullets start laying and small egg size is a problem, increasing linoleic acid levels in the ration might speed the progression of egg size to attain large eggs at an earlier age.

Study - Response of egg weight to the inclusion of various fats in layer diets. R.H. Scragg, N.B. Logan and N. Geddes, Colburn-Dawes Nutrition Ltd., British Poultry Science 28:15-21 (1987).

Reprinted from the February issue of "Egg Industry."



## Broiler and Turkey Talk

by Forest Muir

Associate Professor of Poultry Science Penn State University



Two articles in the November 1987 issue of the Journal of Poultry Science could have future implications on the method of providing supplemental heat to broilers. The first article presented the results of a series of experiments in which broilers were started on litter and provided with two different supplemental heating programs. All the broilers were placed on litter and the environmental temperature of the room was maintained at 80 F for the first 6 days. Supplemental heat was provided by two 250 W infrared lamps per pen. On day 7, the environmental temperature was reduced to 61 F and half the pens were maintained on constant supplemental infrared heat.

The other half of the pens were equipped with microswitches connected to a microcomputer that was capable of independently turning on the infrared lamps of each pen upon activation of the microswitch. Initially the birds' curiosity caused them to strike the switch. During the learning phase (day 7) each activation of the microswitch resulted in a reward of 1 minute of supplemental heat. During the data collection phase (day 8 and after) the reward period provided 4 minutes of supplemental heat.

Analyses of the data revealed no significant treatment differences in weight gain or feed efficiency. The chicks that were able to obtain heat by activating the microswitch only selected about 20 minutes of supplemental heat, were exposed to approximately three times as much supplemental heat without an improvement in feed efficiency. The results indicate that when given a choice, chicks do not voluntarily choose a consistently warm environment. However, weight gain and feed efficiency are not different from chicks provided with constant supplemental heat.

The second article describes a series of experiments in which

7-day-old broilers were randomly

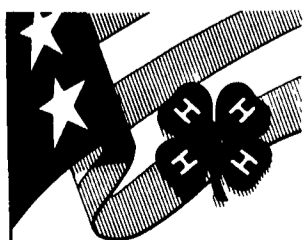
allocated to three treatments. The environmental temperature of the room was kept at 61 F and the three treatments consisted of continuous supplemental infrared heat, intermittent supplemental infrared heat (4 min on, 2 min off, 10 cycles per hour) and intermittent supplemental heat from microwaves (2 min on, 4 min off, 10 cycles per hour)

The results revealed no treatment differences in body weight gain during the 14 day experiment. The feed efficiency for the chicks receiving continuous or intermittent infrared heat did not differ significantly. However, feed efficiency of the chicks receiving infrared heat was superior to the chicks receiving intermittent microwaves as the heat source. This research is some of the first reported using microwaves for brooding chicks. As this research continues and different microwave heat cycles are investigated, the feed efficiency of chicks brooded on some microwave heat cycles may be equal to the performance of chicks brooded on infrared sources.

The results of the research presented in these two articles indicate that future broiler and turkey flocks may be brooded in a management system which allows the birds to select their own level of supplemental heat. The supplemental heat for these flocks could possibly be from microwave sources.

References: W.D. Morrison and coworkers, 1987. Performance of large groups of chicks using operant conditioning to control the thermal environment. Poultry Sci. 66:1758-1761.

W.D. Morrison and coworkers, 1987. Performance of male broiler chicks exposed to heat from infrared or microwave sources. Poultry Sci. 66:1762-1765.



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