

Computer Technology

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company, a transducer is placed on the top of the animal. Sound waves penetrate the hide and create an image of the carcass quality — on a live animal.

Pelvic measurements were used to determine calving ease and ability, conducted by Dr. Julie Holland at KILE. Holland used a "pelvimeter" or pelvic meter to measure the height and width of the pelvis area.

"Sometimes you can look at a mature cow and you think, a 147-pound calf may be possible for her," said Holland. "But maybe not. And then others, you think can calve at 47 pounds. But maybe not. These measurements can accurately determine calving capability."

The measurements taken went into the final decisions of the judges on Sunday. A composite

score was formed and shown to the audience.

Objective data scored included expected progeny differences (EPDs) for birth weight, weaning weight, yearling weight, and maternal milk; frame score; fat thickness; and standardized ribeye area.

Subjective traits for consideration in the visual score include structural soundness, feet, mobility, capacity, muscling, eyes, sheaths, udders and teats, and general eye appeal.

The American Polled Hereford Association calls the show the "next generation" of show ring evaluation. The Polled Hereford breed's aim is to provide the nation's cow herd with the traits most needed for economic viability, according to a spokesperson.



Dale Miller, technical representative of Animal Ultrasound Service, places a transducer on a Polled Hereford calf to take a real-time ultrasound image of the carcass quality of the animal. Human ultrasound technology has been adapted for cattle. Photo by Andy Andrews.



Dr. Jim Stouffer, Animal Ultrasound Service, Inc., conveys data from a computer image analyzer of the ribeye area of a Polled Hereford heifer to a database. Ultrasound technology measures ribeye circumference and backfat thickness in cattle. This information was used to judge cattle at the Polled Hereford Association Genetic Focus Show last week at KILE.



Dr. Julie Holland, veterinarian for the Emmitsburg, Md. Veterinary Hospital, uses a "pelvimeter" (pelvic meter) to measure pelvic dimensions at KILE last week.



Nathan Richard holds his show cane while a buyer for Hatfield Quality Meats places the company banner over the back of the champion market hog.

Bloomsburg Youth Raise \$18,500

BLOOMSBURG (Columbia Co.) — The Bloomsburg Fair Livestock Sale netted over \$18,500 in proceeds for 4-H'ers with animal projects. The annual event featured 30 4-H'ers showing their animals which they have been raising over the past several months.

Jon Hummel of Sunbury sold his champion market steer to Augusta House of Sunbury for \$2.75 per pound. The reserve champion steer owned by Jane Davison of Stillwater was sold to C.B. Hooper & Son of Intercourse for \$2.25 per pound.

The champion and reserve champion lambs, owned by Troy Laudenslager of Dalmatia, were sold to Sunset Ice Cream of Williamsport for \$4.00 per pound and to Rhoads Mills & Wayne Feed of Selinsgrove for \$2.85 per pound, respectively.

Nathan Richard of Elysburg sold his champion market hog to Hatfield Quality Meats of Hatfield for \$3.25 per pound. The reserve champion hog owned by Steve Erb of Beavertown was sold to Sunset Ice Cream of Williamsport for \$2.25 per pound.

The sale averages were as follows: steers with champions, \$1.26 per pound, and without champions 80 cents per pound; lambs with champions \$1.02 per pound and without champions 83 cents per

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Troy Laudenslager holds his champion market lamb he sold to Sunset Ice Cream in Williamsport.

