

# Bull Test Program Under Way

CORNELL, N.Y. — The 1991-1992 New York Beef Cattlemen's Association Cornell bull test is under way with 112 young beef bulls of 10 breeds from across the Northeast completing their first 28-day weigh period.

Outstanding performance from many animals was evident with a few gaining more than six pounds per day.

Top average performers with daily gain are:

Visitors to the Cornell Beef T&R Center at Dryden are welcome. Further information on the bulls is available from Center Manager Debbie Ketchen at (607) 844-8385.

An enthusiastic, overflow crowd of beef producers greeted the speakers and topics in the educational program at the annual meeting of the New York Beef Cattlemen's Association at the

Corning Hilton Inn this month. The program, arranged by Dr. Danny Fox of Cornell's Animal Science Department, included Dr. Fox; Deborah Ketchen, manager of the Beef Cattle Teaching and Research Center at Harford; Dr. Don Lein, director of the Cornell's Diagnostic Laboratory, College of Veterinary Medicine; Ted Perry, IRM Coordinator, Cornell; Dr. Connee Quinn of Chadron, Nebraska; Dr. John Pollak, professor at Cornell; and Caroline Rasmussen, coordinator of the Northeast Beef Farm Business Sum-

mary Program, based at Cornell.

A small two-day trade show and breed association display was available to those attending the meeting. Breed groups represented the Shorthorn, Longhorn, Simmental, Santa Gertrudis, and Angus.

The New York Cattlewomen hosted a wine and cheese reception prior to the banquet at which Bruce B. Berven spoke. Berven is the executive director of the Beef Promotion and Research Board.

NYBCA President Fred E. Zeiner of Morris presented the

President's Award to Deborah Ketchen, coordinator of the bull test program and manager of the Beef Cattle T&R Center in Harford for her contributions to the beef industry.

Shirley Brown, NYBCA secretary, Addison, received a special award from Jerry Reed, executive director of the New York Beef Industry Council for assistance in coordinating promotional material throughout the state.

Eldora Benson of Potsdam, president of the New York Cattlewomen, described their program of helping the helpless. Currently, they are providing beef products to homes for abused and battered women in 12 counties in New York State. They plan now to increase this help to homes in 20 counties. Moneys collected from a fun auction presided over by Auctioneer Willie Bolce will be directed toward this goal. Items auctioned were donated by the trade show vendors and Corning merchants.

At the business meeting of the New York Cattlewomen held on January 17, officers were re-elected. Serving during 1992 will

Breed	Breeder	Bull ID	1st Period Daily Gain
Angus	New Penn Farm, Truxton, NY	1527	6.25
	Quaker Brook Farm, Lawtons, NY	1561	5.75
	Bippert's Farm, Alden, NY	1542	5.68
Charolais	Meadow View Farm, Frankfort, NY	1560	4.68
	Cooper Charolais Farm, Windham, ME	1582	4.61
	Tamberlane Farm, Canandaigua, NY	1552	4.54


Gelbvich	Newman Farm, DeKalb Jct, NY	1533	5.04	
	Hereford	Wadsworth Farm, Oswego, NY	1600	3.96
		David C. Schubel, Medina, NY	1566	3.93
Limousin	Diamond P Farm, Canton, NY	1534	5.32	
	Polled Hereford	Ronan Farm, Granville, NY	1509	5.96
Red Angus	Four Winds Farm, Berlin, CT	1590	5.71	
	Hilltop Hereford, Saratoga Springs, NY	1508	5.29	
	Salers	Ken Marquis, Ithaca, NY	1598	5.64
Ken Marquis, Ithaca, NY		1599	5.07	
Shorthorn	New Age Cattle Co., New Berlin, NY	1523	4.32	
	Simmental	Stony Brook Farms, Locke, NY	1506	6.11
Ashwood Farm, Castle Creek, NY		1501	6.07	
Simmental	Lazy "J" Ranch, Montour Falls, NY	1584	6.14	
	Johnston Family Farm, Carmel, ME	1575	5.89	
	Caughnawaga Farm, Pittsford, VT	1579	5.71	

David Kradel   Herbert Jordan   Milton Madison   John Schwartz

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### THEY PUT EGGS IN MY SALAD DRESSING?

Alan McConnell  
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Food Science

I grew up reading cereal boxes. So its only natural that I should read the label on a bottle of salad dressing, too. The other day I happened to notice that eggs were one of the main ingredients in our bottle of ranch-style dressing.

"Whatever for?" I thought. I hadn't seen eggs in my salad dressing in a long time — if ever. However, being a food scientist with a poultry products slant, I felt that I should be able to figure this one out.

Actually, eggs may serve several different functions in a food product, from the relatively straightforward roles of contributing flavor and nutrition, to the less obvious and less familiar roles of emulsifying, leavening (or foaming), and coagulation (gelation, binding, or thickening).

**EMULSIFYING.** Oil and water don't mix. Shake up a bottle of oil and water, and within a minute or two, the "mix" will have separated again. Emulsifiers, however, are natural or synthetic molecules which help to prevent this. Rather than mixing only with the water or only with the oil, emulsifiers have two ends — one end is able to mix with the water, and the other end is able to mix with the oil. In this way, emulsifiers effectively form a "link" between the watery part and the oily (or fatty) part of a food and help to keep them together.

Egg yolk and products containing egg yolk are excellent emulsifying agents. Egg yolk contains a variety of proteins and lipid molecules, such as lecithin and cholesterol, which act as emulsifying agents. Salad dressings and mayonnaise are, basically, mixtures of oil — soybean oil, corn oil, vegetable oil, etc. — and water or other ingredients that are mainly water, such as vinegar. Without emulsifiers, your jar of mayonnaise would contain an unappetizing white blob with a puddle of water on top; whole eggs, egg yolks, or other emulsifying agents help to make the mayonnaise a smooth, creamy spread instead. eggs help the milk, shortening, and other ingredients in a cake mix to blend together, and prevent the lemon juice and butter from separating in Hollandaise sauce — all because of their ability to emulsify.

**FOAMING.** When you whip up a puffy omelet or soufflé, you are taking advantage of the foaming properties of eggs. Actually, its the egg white, or albumen, that's responsible for most of the foaming. Beating the eggs rapidly with a fork or a mixer incorporates a lot of air, and the protein molecules of the egg white link together and trap the air inside.

While many food ingredients form foams, eggs and egg products are especially good foaming agents because: they produce large volumes of foam; their foams hold together well for cooking; and they coagulate, or bond solidly together during heating to form a stable foam structure. When you think of the foaming or leavening properties of eggs, think of an angel food cake, the meringue of a lemon meringue pie, a cream puff, or a puffy soufflé.

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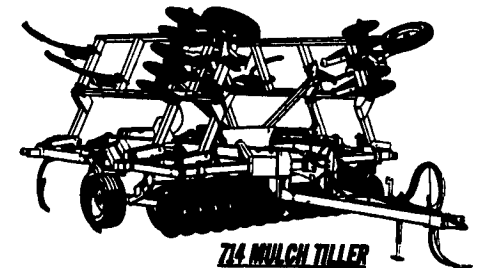
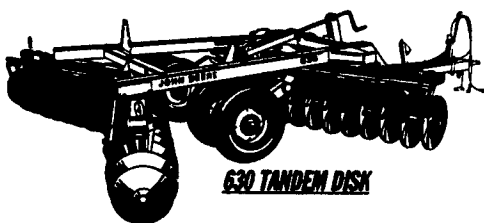
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