

Livestock Notes

Changes Proposed In Lamb Grading

William R. Henning

Penn State Animal Sciences

The USDA has proposed in the *Federal Register* to make major changes in the way it grades lamb carcasses. This proposal was made as a result of a request from the sheep producers through the American Sheep Industry Association (ASI).

Two recent survey-type studies have found that the lambs produced in the United States are generally too fat. One study showed that at certain times of the year over 60 percent of the lambs

marketed were Yield Grade 4 or higher.

Most marketing experts felt that this was a hindrance to the retailer's willingness to buy and feature lamb. Some have even suggested that the differences in fat, and therefore cutting yields, were part of the reason for the popularity of imported lamb.

Packers can now pass the fat along to retailers who then suffer the economic losses due to excessive fat they must trim to present well-trimmed lamb cuts in the retail case. If the proposal were to become law, it would force packers to pay less for overfat lambs

and give producers economic incentives to produce lambs with less fat. The proposal was made to change the factors used in yield grading lamb carcasses and *coupling* yield grade with quality grade.

Proposed changes were:

(1) Require that all carcasses which are Quality Graded also be Yield Graded (*coupling*).

(2) Require the trimming of kidney and pelvic fat at the time of slaughter, eliminating kidney fat from the yield grade calculation.

(3) Eliminate the use of leg conformation score.

(4) Change the relation with fat and yield grade.

Removing the kidney and pelvic fat to less than 1 percent of the carcass weight would eliminate a major incentive for overfinishing lambs since the kidney fat can be a large proportion of the carcass

weight: (as much as 8 to 10 percent of the carcass weight in extreme cases). This deposition of excessive internal fat occurs mostly in the large lamb feedlots in the West.

There are two reasons for the excessive fat. The lambs truly are overfinished which causing them to deposit large quantities of fat around the organs and, secondly, the breeds used are predominantly white-faced breeds which have a genetic predisposition for this type of fat deposition.

Fat, both external and internal, remains with the carcass when shipped from packer to retailer and is a large expense to the industry in several ways. First, it is expensive to produce. Second, it costs money to chill and then to ship this fat across the country. Finally, it is a loss to the retailer who must trim the fat which he has paid for, and then to pay someone to haul it away.

The impact on the industry

would occur mainly in the large Western feedlots where most lambs are fed after coming in from the mountain pastures. It is a large business closely tied to the few lamb packing plants which still exist. This change would have little effect in the East where excess kidney fat is not a problem. Lambs produced in the East are not fed as intensively and the genetic base is more of the black-faced breeds which tend to deposit less kidney fat normally.

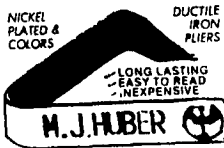
With the exception of one large packer, the proposal initially had wide industry support and looked like a cinch to be adopted. That one packer now apparently has influenced at least one industry organization to change its position, and the proposal may be in jeopardy. The U.S. lamb industry needs this, or a similar plan, to give the economic incentive to reduce the fat in American lamb. Beyond Beef Is Beyond Belief

CATTLE • CALVES • HOGS

TAMPER PROOF EAR TAGS

The same fine tags we supply to the PA Dept. of Agriculture

Other metal and plastic tags and accessories are available Call Today!



Ketchum Mfg. Co., Inc.
1928 East River Drive
Lake Luzerne, NY 12846
(518) 696-3331
FREE CATALOG!
TOLL FREE 1-800-222-0460
FAX ORDERS: (518) 696-4848
DEALER INQUIRIES WELCOME

ALUMINUM REPAIRS

Made Easy With A PROPANE TORCH

The **ROUND HACKSAW BLADE**
Cuts In All Directions

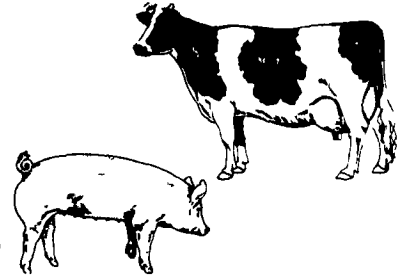
See Both In Action
At Booth 30
2nd Floor
Lawn & Garden Area

Problem Water?

Odor? Bad Taste? Stains? Iron? Manganese?
Mineral Buildup? Color? Bacteria? Virus?
Harmful Micro-organisms? Hydrogen Sulfide?
THM Precursors? Other Contaminants?

Do You Have Any Problems With:

- * Scours
- * Digestion
- * Mastitis
- * Breeding
- * Small Litter Size
- * Too Much Medication
- * Milk Production
- * Poor Feed Efficiency
- * Algae in Drinking Cups
- * Bad Conception Rate



Could Water Be Your Problem? Complete Farm Water Treating System

A Farm Water System that is designed to clean the water on your farm with one of nature's most powerful purifying agents — Condensed Oxygen (Ozone).



335 Quarry Rd., Leola, Pa. 17540
717-656-8380

Front Ends Only? How Practical.

ADD YEARS OF LIFE TO YOUR EXISTING PARLOR & GAIN MILK CONTROL LIKE NEVER BEFORE.

Upgrade your worn-out parlor front ends with the NEW MODEL 88-501WA INDEXING RAIL from Blue Diamond. Avoid costly rebuilds by utilizing your existing rear-rail and/or tail-shield assemblies. It's the front ends that show the greatest wear and affect cow position and comfort the most. Blue Diamond shows its strength HERE.

What's more, now you can introduce to your parlor consistent control and a snug fit in milking combinations of any size cow, while ensuring their safety and comfort. Bring them to within easy reach for milking.

Whether you are a large or small dairy, convert your parlor to serve today's demands for labor efficiency. Never before has it been so simple and cost-effective!

Model 88-501WA

Before Indexing

Indexing Rail in forward position for optimum cow flow

After Indexing

Pneumatic Cylinder extended to fit

Conventional Exit
Cows exit single file.



Cows out of position unconfined and disruptive Situation inefficient and unsafe

Udders within easy reach of the milker Situation Calm and efficient

All-Exit™
Cows exit in a wave.



OX DE LAVAL

District Sales Managers
Dave Snyder Marion Miller

BLUE DIAMOND MANUFACTURING CO.

Contact Your Local Dealer Today For More Details

Witmer Implement Service
Shippensburg, PA
717-532-6139

Potomac Valley Supply
Hagerstown, MD
301-223-6877

Burchfield's Inc.
Martinsburg, PA
814-793-2194

C.L. Greenland
State College, PA
814-237-2363

Stephani Dairy Service
Columbia Crossroads, PA
717-297-2580

J.B. Zimmerman & Sons
Blue Ball, PA
717-354-4955

Erb & Henry Equipment, Inc.
New Berlinville, PA
215-367-2169

Folks: Hardy is the original outdoor furnace. It is backed with 15 years experience with over 16,000 furnaces in use. It is not only UL listed, but also EPA exempt.

BEWARE OF LOOK ALIKES!

We are the oldest and largest dealer in PA and pride ourselves with our service to our customers.



* FURNACE SITS OUTSIDE - 10' -100' from home/ business/barn.

* CONVENIENT - Load every 10-12 hours. Burns logs up to 16" in diameter & 30" long Stops most log splitting.

* THERMOSTAT CONTROLLED - Even heat.

* EASILY CONNECTS to forced Air/Hot Water System. Needs no chimney or water heater. Heats domestic hot water year round. Warm months of the year firing every 6 to 10 days.

* ALLERGIES Caused By Indoor Burning Of Wood & Coal!! Keep Fire Damage & Dirt Outside

Ideal For New Construction Existing Homes Greenhouses And Pools

UL LISTED ALL STAINLESS STEEL CONSTRUCTION ANY SIZE TO MEET YOUR NEED

For More Information Contact

Lois Foy

3293 N. George St., Emigsville, York, PA 17318
(800) 582-7554, 717-764-4359 or 259-9929