



Penn State Block and Bridle Club

NOTEWORTHY EVENTS

The spring semester is off to a flying start for members of the Penn State Block and Bridle Club.

Several members braved the cold and snow, and even the road closings during the week of Farm Show in order to work with and visit fellow livestock enthusiasts. Thankfully, all of the students returned safely from Farm Show and have begun to "hit the books."

Several noteworthy events will occur during the months of February and March, beginning with the Animal Products Spectacular. This event showcases animal products ranging from beef, pork and lamb, to milk and dairy products, to even a few exotic products such as ratite meat, oils and feathers. The spectacular will be held on Saturday, Feb. 10, at the Nittany Mall in State College.

Previously, the Penn State Stockmen's Club initiated a pizza social following one of the regularly scheduled B&B meetings, and the clubs have decided to continue this tradition. The combined B&B and Stockmen's Club pizza social is slated for Thursday, Feb. 22, immediately following the regular meeting.

All B&B meetings begin at 7 p.m. and are held in 101 Agricultural Sciences and Industries Building on the Penn State University Park Campus. Also, plans are under way for the annual B&B Spring Livestock Judging Contest to be held at the Ag Arena on

Saturday, March 23. Details of the contest follow.

Lastly, after winning the Northeast regional quiz bowl last February, Penn State was once again invited to participate in the National Cattlemen's Beef Quiz Bowl. This year's quiz bowl was held in conjunction with the NCA Convention in San Antonio, Texas, during the last weekend in January. Bill Beinlich, a junior in dairy and animal science from Monongahela; Daryl Bomgardner, a senior in dairy and animal science from Annville; Josh Harvatine, a junior in dairy and animal science from Thompson; and Brian McAllister, a senior in dairy and animal science from Centre Hall, comprised this year's team, and were escorted by Dr. Ron Kensinger, past co-adviser of B&B.

The Penn State team beat teams from Virginia Tech, South Dakota State, and Cal Poly-Pomona in winning the national championship. This is the third consecutive year that Penn State has won the national beef quiz bowl.

Congratulations, beef quiz bowl team!

Spring Livestock Judging Contest

The Penn State Block and Bridle Club wishes to cordially invite you to the Annual Spring Livestock Judging Contest.

The contest will be held at Penn State's Ag Arena on Saturday, March 23. The schedule will be as follows:

- 8:30 -9:30 a.m. -Registration
- 9:30 -12:00 p.m. (please be here promptly at 8:30 a.m.)
- 9:30 -12:00 p.m. -Judging
- 12:00 -12:30 p.m. -Lunch
- 12:30 -3:30 p.m. -Reasons
(Jr. Advanced and Collegiate Professional)
- 12:30 -2:00 p.m. Discussion of classes
(Jr. Beginner and Collegiate Amateur)
- approx. 4:00 p.m. -Presentation of Awards

Each team will consist of four members with all four scores contributing to the total team score. Contestants in the advanced division will be required to give three sets of oral reasons, and this division is intended for contestants

who have given reasons previously in practice or contest situations. Contestants in the beginner division will not give any reasons; however, a thorough discussion of each class will be conducted in the afternoon to provide beginners

ENTRY BLANK PENN STATE SPRING LIVESTOCK JUDGING CONTEST Return by March 4, 1996

Name of Coach/Contact Person: _____

Address of Coach/Contact Person: _____

Phone Number: Day _____

Evening _____

County or Vo-Ag Chapter: _____

Name of Team: _____

Number of Junior Beginner Judges (no oral reasons): _____

Number of Junior Advanced Judges (3 sets of oral reasons): _____

Send to: Brian McAllister

Penn State Block and Bridle Club
324 William L. Henning Building
University Park, PA 16802

REGISTRATION FEE OF \$4.00 PER CONTESTANT MUST ACCOMPANY THIS FORM

National Live Stock, Meat Board Revises Retail Meat ID Manual

CHICAGO, Ill. — A valuable tool that helps retailers standardize their identification of meat cuts has been updated and is now available to the industry.

The 22-year-old *Uniform Retail Meat Identify Standards*, produced by the National Live Stock and Meat Board, includes 700 full-color photos covering a wide range of beef, veal, pork and lamb retail and wholesale cuts.

According to H. Kenneth Johnson, vice president of meat science and value-based meat systems for the Meat Board, the 186-page standards manual will be an indispensable tool for meat executives and meat department managers throughout the country.

"Retailers will find the URMIS manual to be a remarkable resource," Johnson said. He pointed out that about 500 specific cuts identified as to primal source and location in the new version, which also includes the Universal Product Code (UPC) identifying number and recommended cookery method for each cut.

Though designed for the retail meat industry, educators also will find the URMIS manual to be a valuable teaching tool at various curriculum levels, Johnson said.

The manual has been endorsed by the Food Marketing Institute (FMI), National Grocers Association (NGA), National-American Wholesale Grocers Association (NAWGA), American Meat Institute (AMI) and National Meat Association (NMA), as well as specific species marketing organizations.

A chapter on food safety includes a discussion of Hazard Analysis Critical Control Points (HACCP) and the most recent guidelines for meat handling. An entire chapter also has been devoted to ground meat and includes photographs of various degrees of lean/fat in beef, pork and lamb cuts. The latest U.S.D.A. guidelines in ground beef are covered.

Also new to the revised manual is a chapter on nutrition and a chapter on Value-Based Meat Management (VBMM), which Johnson said is keyed to upcoming programs of the Meat Marketing Technology Center, developed by the Meat Board and supported by a meat industry coalition and the University of Chicago. VBMM involves development of Efficient Consumer Response (ECR) and category management programs for the retail meat department as part of the increasing use of computer technology for procurement, in-store processing, sales and tracking.

Johnson said the URMIS manual will be useful to meat cutters, meat department sales personnel and trainers alike. For trainees, he said, it is an easily understood text to aid in understanding meat products, identification and sales.

Coupled with distribution of the URMIS manual is the official UPC Identification Numbers booklet for random weight packages of fresh meats. The booklet, also produced by the Meat Board, is endorsed by the FMI, NGA, NAWGA, AMI, National Association of Meat Purveyors and the Uniform Code Council. It is distributed as a companion piece or separately for companies upgrading their nomenclature systems.

For more information on both the URMIS manual and UPC booklet, contact Ken Johnson, National Live Stock and Meat Board, 444 N. Michigan Ave., Chicago, Ill. 60611, (312) 467-5520.

Celebrate National Ag Week With DDA

DOVER, Del.—Where can a shopper buy a new outfit for Easter, come face-to-face with a real Delaware blue hen, participate in a giant scavenger hunt, plant soybeans, and get photographed with Smokey Bear?

At the Delaware Department of Agriculture's Ag Days in the Christiana Mall on Saturday, March 23 and Sunday, March 24.

The Delaware Department of Agriculture (DDA) has scheduled a full slate of activities and exhibits for the two-day event.

Ag Days are DDA's celebration of National Ag Week, which begins March 18.

This year's national theme for Ag Week is "Growing Better Everyday...Generation to Generation." Dozens of displays and demonstrations at Ag Days will reflect this slogan, including Native American storytelling sessions for children and other activities that can be done as a family.

One of the highlights of the weekend will be the third Annual Great Delaware Chicken Caper, a

scavenger hunt that requires participants to decipher more than 40 clues to find the hidden chicken. The first person to correctly guess the hiding place will win a color television.

Governor Thomas R. Carper will open Ag Days at 11 a.m. on Saturday, March 23. In addition to welcoming remarks, Governor Carper will issue more than \$14,000 in Delaware urban and community forestry grants to three New Castle County organizations.

This year's festivities marks an important milestone for the Department of Agriculture as it celebrates the 10th anniversary of Ag Days. Since 1986, DDA has offered Ag Days at the Blue Hen Mall and the Dover Mall, both in Dover. This is the second year the event has been in the Christiana Mall in New Castle County.

For more information on Ag Days, call Becky Cullen, DDA Marketing Specialist, or Vicki Davis, DDA Community Relations Coordinator, at (800) 282-8685 or (302) 739-4811.

