

Show Experience Factors Into Allentown Swine Championship

(Continued from Page A38)

Champion Gilt: John C. Strawbridge.
Reserve: John C. Strawbridge.
Young Herd: 1. Roland Hottenstein. 2. John C. Strawbridge.
Produce of Dam: 1. Roland Hottenstein. 2. John C. Strawbridge.
Get of Sire: 1. Roland Hottenstein. 2. John C. Strawbridge.
Pair of Gilts: 1. John C. Strawbridge. 2. Roland Hottenstein.

LANDRACE

March Boar: 1. John C. Strawbridge. 2. John C. Strawbridge.
Champion Boar: John C. Strawbridge.
Reserve: John C. Strawbridge.
January Gilt: 1. Dianna M. Bond. 2. John C. Strawbridge. 3. George P. Billig.
February Gilt: 1. Dianna M. Bond. 2. John C. Strawbridge. 3. George P. Billig.
March Gilt: 1. George P. Billig. 2. John C. Strawbridge. 3. John C. Strawbridge.
Champion Gilt: Dianna M. Bond. **Reserve:** John C. Strawbridge.
Young Herd: 1. John C. Strawbridge.
Produce of Dam: 1. John C. Strawbridge.
Get of Sire: 1. John C. Strawbridge.
Pair of Gilts: 1. Dianna M. Bond. 2. John C. Strawbridge. 3. George P. Billig.

POLAND CHINA

March Boar: 1. Becky Hottenstein. 2. Becky Hottenstein.
April Boar: 1. Becky Hottenstein.
Champion Boar: Becky Hottenstein.
Reserve: Becky Hottenstein.
January Gilt: 1. Becky Hottenstein.
February Gilt: 1. Becky Hottenstein.
March Gilt: 1. Becky Hottenstein. 2. Becky Hottenstein.
April Gilt: 1. Becky Hottenstein.
Champion Gilt: 1. Becky Hottenstein.
Reserve: Becky Hottenstein.
Young Herd: 1. Becky Hottenstein.
Produce of Dam: 1. Becky Hottenstein.

Get of Sire: 1. Becky Hottenstein.
Pair of Gilts: 1. Becky Hottenstein.

SPOTTED

March Boar: 1. Kelly Lazarus. 2. Kelly Lazarus.
April Boar: 1. Kelly Lazarus.
Champion Boar: Kelly Lazarus. **Reserve:** Kelly Lazarus.
January Gilt: 1. Kelly Lazarus.
February Gilt: 1. Kelly Lazarus.
March Gilt: 1. Kelly Lazarus. 2. Kelly Lazarus.
Champion Gilt: Kelly Lazarus. **Reserve:** Kelly Lazarus.
Young Herd: 1. Kelly Lazarus.
Produce of Dam: 1. Kelly Lazarus.
Get of Sire: 1. Kelly Lazarus.
Pair of Gilts: 1. Kelly Lazarus.

YORKSHIRE

February Gilt: 1. Michele L. Bond.
April Gilt: 1. Michele L. Bond. 2. Michele L. Bond.
Champion Gilt: Michele L. Bond. **Reserve:** Michele L. Bond.
Get of Sire: 1. Michele L. Bond.
Pair of Gilts: 1. Michele L. Bond.

SUPREME CHAMPION BOAR
 Cheryl Bennecoff
SUPREME CHAMPION GILT
 John C. Strawbridge

MARKET HOGS

Lightweight:
 Class 1 (145-160 lbs.): 1. Jason Wagner.
 Class 2 (160-170 lbs.): 1. Timothy Billig. 2. Cheryl Bennecoff. 3. Jennifer Rabenold.
 Class 3 (170-180 lbs.): 1. Cheryl Bennecoff. 2. Jason Wagner. 3. Jaime Haas.
 Class 4 (180-185 lbs.): 1. Daniel Billig. 2. Jennifer Rabenold. 3. Jennifer Rabenold.
Champion Lightweight: Daniel Billig.
Medium Weight:
 Class 5 (185-190 lbs.): 1. George Billig. 2.

Gary Lazarus. 3. Seth Heintzelman.
 Class 6 (190-195 lbs.): 1. Justin Wisser. 2. Jason Wagner. 3. Gary Lazarus.
 Class 7 (195-205 lbs.): 1. Daniel Billig. 2. George Billig. 3. Kelly Haas.
 Class 8 (205-210 lbs.): 1. Elizabeth Wisser. 2. John C. Strawbridge. 3. Kelly Lazarus.
 Class 9 (210-215 lbs.): 1. Lynn Lazarus. 2. Gary Lazarus. 3. Lorene Lazarus.
Champion Medium Weight: Justin Wisser.
Heavyweight:
 Class 10 (220-225 lbs.): 1. Elizabeth Wisser. 2. Gary Lazarus. 3. Stephen A. Wesner.
 Class 11 (225 lbs.): 1. Lorene Lazarus. 2. Lynn Lazarus. 3. Lynn Lazarus.
 Class 12 (225-245 lbs.): 1. Kelly Lazarus. 2. Jeremy Gonzalez. 3. Dianna M. Bond.
 Class 13 (250-265 lbs.): 1. John C. Strawbridge. 2. Timothy Billig. 3. George P. Billig.
Champion Heavyweight: John C. Strawbridge.

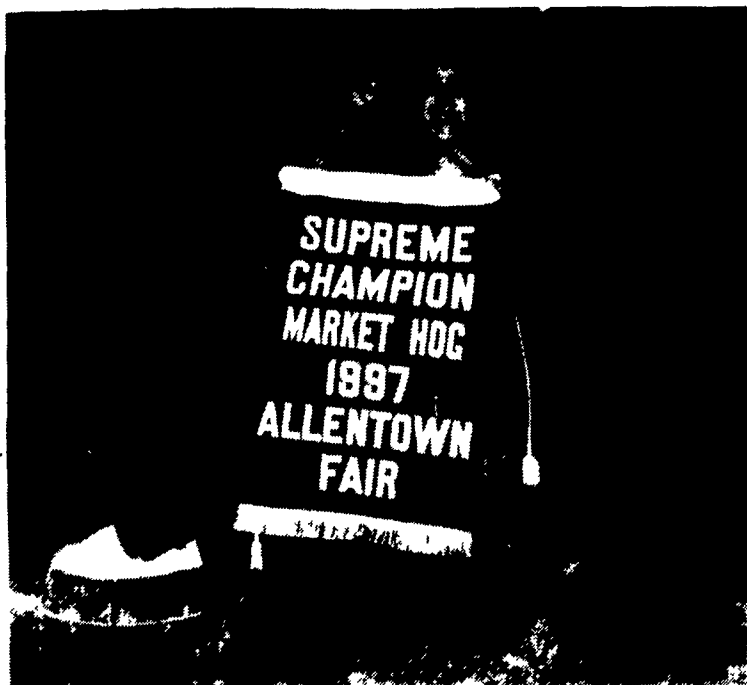
SUPREME CHAMPION MARKET SWINE
 John C. Strawbridge

MARKET HOG PAIRS OPEN SHOW

Class 1 (300-340 lbs.): 1. Jennifer Rabenold. 2. Jason Wagner. 3. Cheryl Bennecoff.
Class 2 (345-280 lbs.): 1. Jennifer Rabenold. 2. Jason Wagner. 3. Timothy Billig.
Class 3 (385-395 lbs.): 1. George P. Billig. 2. Daniel Billig. 3. Kelly Haas.
Class 4 (405-430 lbs.): 1. Elizabeth Wisser. 2. Justin Wisser. 3. Gary Lazarus.
Class 5 (440-455 lbs.): 1. Timothy Billig. 2. Lynn Lazarus. 3. John C. Strawbridge.
Class 6 (460-520 lbs.): 1. George Billig. 2. Lynn Lazarus. 3. Lorene Lazarus.

MARKET HOG 4-H SHOW

Class 1 (150 lbs.): 1. Terri Heintzelman.
Class 2 (160-185 lbs.): 1. Amy Wehr. 2. Amy Wehr. 3. Seth Heintzelman.
Class 3 (170-175 lbs.): 1. Jason Wagner.
Class 4 (185 lbs.): 1. Daniel Billig. 2. Justin Hausman.
Class 5 (190 lbs.): 1. Dianna Bond.
Class 6 (190-195 lbs.): 1. Justin Wisser. 2. Jason Wagner. 3. Jeremy Gonzalez.
Class 7 (195-200 lbs.): 1. Daniel Billig. 2. Dianna Bond. 3. Kelly Haas.



Supreme champion market hog went to John C. Strawbridge, with this 250-pound purebred Duroc.

Class 8 (205-210 lbs.): 1. Elizabeth Wisser. 2. John C. Strawbridge. 3. Kelly Lazarus.
Class 10 (220 lbs.): 1. Elizabeth Wisser. 2. Michele Bond. 3. Jaime Haas.
Class 11 (225 lbs.): 1. Michele Bond.
Class 12 (225-245 lbs.): 1. Kelly Lazarus. 2. Jeremy Gonzalez. 3. Justin Wisser.
Class 13 (250-265 lbs.): 1. John C. Strawbridge. 2. George Billig. 3. George Billig.
Champion Lightweight: Daniel Billig.
Champion Medium Weight: Justin Wisser.
Champion Heavyweight: John C. Strawbridge.

Terri Heintzelman. 3. Seth Heintzelman.
Class 2 (360 lbs.): 1. Jason Wagner.
Class 3 (385-295 lbs.): 1. Daniel Billig. 2. Kelly Haas. 3. Dianna Bond.
Class 4 (425-430 lbs.): 1. Elizabeth Wisser. 2. Justin Wisser. 3. Jeremy Gonzalez.
Class 5 (445-455 lbs.): 1. John C. Strawbridge. 2. Kelly Lazarus. 3. Michele Bond.
Class 6 (520 lbs.): 1. George Billig.

AG ED

(150 lbs.): 1. Jason Wagner. 2. Jason Wagner.

AG ED PAIR

(300 lbs.): Jason Wagner.

4-H PAIRS

Class 1 (320-335 lbs.): 1. Amy Wehr. 2.

Producers Learn Beef Quality Strategies At Workshop

ANDY ANDREWS

Lancaster Farming Staff

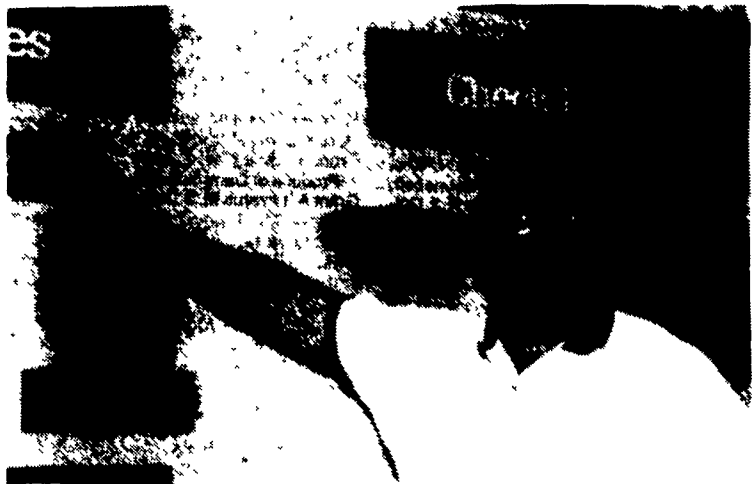
NEW HOLLAND (Lancaster Co.) — Mike Smith, representative of the National Cattleman's Beef Association (NCBA), recalled an experience that changed his thinking about beef quality education.

Not too long ago, Smith arrived at the Pittsburgh airport. With time on his hands and a hungry stomach, Smith stopped in a nearby deli and ordered a roast beef sandwich.

Smith watched as the person behind the counter prepared the treat. He looked at the beef she was placing on the bread — pausing to stop her after she began to apologize. The cut of beef was low quality. He could see injection site damage right in the meat, an area of fat with prominent scar tissue. She offered to throw it away; instead, Smith asked her for the beef and said he would "use it as an example" to show producers what beef quality evaluation was all about.

That experience hit home to about 120 producers and agri-industry representatives last week at the annual Cattle Evaluation Workshop, sponsored by Penn State at the New Holland Sales Stables.

Smith, who is used to giving presentations on beef quality on the farm, told those at the meeting



John McFadden, sales representative from Hoechst-Roussel Agri Vet, told producers, "cows are employees — give them an annual review." McFadden showed producers how to check for bovine ocular neoplasia (also called "cancer eye") to avoid condemnations.

they should change their thinking. "Instead of shoving (the meat) through the system, listen to consumers and see what they demand of us," he said.

For the past decade, NCBA has been conducting periodic beef quality audits with beef purchasers and consumers to determine the marketing direction that the local beef councils and other cooperating agencies should follow. The audit is a sort of "checkpoint" for producers, packagers, and retailers to guide them in marketing, producing, and purchasing decisions

for the years ahead.

In 1991, it was determined, Smith said, to expand the beef quality audit effort to "get at the whole issue of TQM, or total quality management," he said. To improve the product, you have to have some way to measure it, Smith noted.

What the 1991 audit showed was that for every fed steer marketed, because of questionable beef quality evaluation, the industry was losing \$279.82 on every steer marketed, simply because producers, processors, and retailers weren't doing things right.

In 1995, the audit was expanded to asking the various processors where the quality shortfalls were with producers. Included were face-to-face interviews with processors and those who sell the product to restaurants, purveyors, and retailers.

One retail audit was asked what their immediate concerns were — the number one shortfall was product consistency. The packer's number one concern was the lack of overall uniformity of product, followed by liver condemnation, hide damage, and bruises.

Trouble is, there's "more variety in the types of cattle we're feeding," even on the same feedlot,

noted Smith. At the same time, those who further process and market the meat are demanding a more consistent, uniform product that has great "taste, tenderness, palatability, and flavor," said Smith.

What the 1995 found out was that, in 1974, 75 percent of the carcasses were graded prime and choice. That number slipped to 48 percent in the '90s. While in an "ideal world," Smith noted, would give a carcass that would have 7 percent prime meat, and no standards, producers must find a way to do "a better job of supplying upper quality" in the meat.

A big factor in creating more rejected meat at the processor and consumer level is the amount of bruising evident in some of the meat, horn damage, injection site damages, in addition to hide rejection because of insects.

Smith focused on injection site damage in the meat, which creates off-colored, usually white lesions and scarification in the meat. The damage is evident in the top butt, up on the hip — the wrong place to give cattle injections.

The correct place, it was demonstrated at the workshop, is in the forward shoulder region, up in the neck.

At the meeting, Dr. Jim Floyd, extension veterinarian from Auburn University, spoke about how to avoid injection site damage.

A beef quality broadsheet that was distributed at the meeting, "Would You Eat What You Produce?", provided guidelines, along with photos, of how to avoid injection site damage. The neck is the preferred site for intramuscular and subcutaneous injections. Subcutaneous is best way, as long as the label approves it.

The broadsheet, reviewed by Floyd, showed producers how to use proper management techniques to save money by improving animal health. They included proper dehorning, ways to prevent hide damage, and tips to avoid bruising.



Mike Smith, representative of the National Cattleman's Beef Association (NCBA), spoke to about 120 producers and agri-industry representatives last week at the annual Cattle Evaluation Workshop, sponsored by Penn State at the New Holland Sales Stables.

Also, John McFadden, sales representative from Hoechst-Roussel Agri Vet, told producers, "cows are employees — give them an annual review." McFadden showed producers how to check for bovine ocular neoplasia (also called "cancer eye") to avoid condemnations, and how to check for mouth, feet and leg, and udder problems. Also, producers should check overall body condition. If it scores 1 or 2, "get rid of it," McFadden said. Cattle disposition goes a way in marketing the beef, which is often the dark-cutter variety.

Pregnancy checks should be conducted regularly. Cull open and defective cows before they become a liability, according to the broadsheet.

Tammy Weaver of the Pennsylvania Beef Council noted that the topics presented at the workshop will be introduced to other livestock markets in the state and can be presented to them if they are interested. She can be reached in Harrisburg at (717) 939-7000.



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