of products or a brand established for only the superior product? My own opinion is that the letter is more useful. Then too, who should do the grading? I believe the system we have worked out will be far more palatable to the industry than say, federal grading of pork cuts. To date, I would say, and this is strictly a personal opinion, that the "Iowa Quality Selected" program or a program similar to Wisconsin's P. M. R. marketing program (here cuts from hogs of selected breeding are marketed under the P. M. R. brand) show the greatest possibilities.

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V. R. CAHILL: Thank you, Ed, and we convey our thanks, too, to Rusty. It's rather interesting to see the results of research, teaching and extension consummated in the market place. This program now indicates that we should take a little time for discussion and we will start first with any questions we have from the floor.

R. G. KAUFFMAN: What is the U.S.D.A. doing about this challenge?

V. R. CAHILL: The question is to Lowell Strong, what is U.S.D.A. doing about your challenge -- you are referring to Lowell's challenge?

R. G. KAUFFMAN: Yes.

C. L. STRONG: At the moment I made one. I think I can say this. We hope to, of course, working in an area of grade standards, to get some up-dated information and take a new look to see if we can improve this as an evaluation method. This is one of the practical evaluation methods for use in the marketplace, Bob.

V. R. CAHILL: Thank you, Lowell. Are there other questions? Leon Orme?

LEON ORME: On what basis were the improvements or lack of improvements made, Mr. Bruner?

V. R. CAHILL: The question is on what basis were the improvements or lack of improvements made in this report by Bruner? Mr. Bruner's report is based on the first and last seasons a particular station was in operation.

LEON ORME: Only one season each time?

V. R. CAHILL: Only one season each time? Unless they reported a year.

R. L. HENRICKSON: What is the projected goal for the removal of fat from the whole carcass? Did you get any information from your survey?

V. R. CAHILL: The question to Bruner. What is the goal of back fat thickness?

W. H. BRUNER: I am not sure that anyone knows exactly how far we can go in reducing this back fat and still maintain the quality that we desire. I'm certain that I've looked at a lot of carcasses with an inch of back fat that will yield up to 56, 7 or 8, maybe up to 60% lean cuts. Quality is all right, also. Several years ago when we talked about an inch we might have been questioned. We could even go below that, if we genetically get it bred into the animal. This has to be a genuine meat hog. It isn't one we are going to tamper with and develop by environmental conditions.

R. L. HENRICKSON: Is there any reason why we couldn't go to a quarter of an inch?

W. H. BRUNER: Well, I'm not prepared to answer that question. Maybe someone else could.

V. R. CAHILL: Probably the answer to that question will be revised as research moves along, too. Question back here.

J. H. ZIEGLER: You all laughed the other day whan a man asked the question of what value is time to a hog and I'd like to know if Mr. Bruner would like to comment -- he said that the more rapid gain in hogs is also more efficient. When we put 50 hogs in a group and hold them at a constant weight the more rapid gainers are always fatter, too.

W. H. BRUNER: I think again we have to pretty well define the animal we are talking about. Genetically if this animal is so developed that it will produce meat -- lean meat -- I for one think he will do it more efficiently than this animal that stops growing and produces a little more fat. Now, our work at Ohio tends to show that our fastest doing hogs are the most efficient from the standpoint of feed utilization and this is contrary to a lot of research work. But I think we have to keep in mind that our data involves many herds. These hogs come from all over the state, so we have a pretty broad base that we are working with and this may not be true if we would confine it to a herd. But I am certain, in my own thinking, that if this hog is bred right he will produce.

V. R. CAHILL: Thank you. Pearson.

A. M. PEARSON: I would like to ask Wilbur to comment on his philosophy on carcass length in relationship to carcass quality?

W. H. BRUNER: I don't know that there is any philosophy on that. Production-wise everybody says we need a desirable length. Research-wise that statement might be hard to prove. I like to see desirable lengths but tied in with carcass, from the standpoint of cutability percent of lean cuts, it's rather difficult for us in Ohio to show much relationship between length and lean cut yield. Now, maybe we are talking about too narrow a range in our length. Most of

our hogs are 28-1/2 or longer. We don't get many 28's any more so maybe if we were cutting 26-inch carcasses, 210-pound hogs, we would have some differences. This is about my philosophy -- you've got to have a desirable length -- at least most production fellows tell us this -- and I'm willing to go along with them. But what is desirable -- whether it's 28.9 or 29.1 or 29 I'm not here to answer that question.

V. R. CAHILL: It hurts me deeply to cut off questions at a Reciprocal Meat Conference. Perhaps we should at this point. I'd just like to summarize these last three papers by saying this swine improvement program that you folks have been discussing represents about 20 years of effort. Professionally speaking that's a half life. When we think of accomplishing that much in half of our professional life -- what does the other half hold? Fortunately, we have made great improvements in this pork product and yet Lowell Strong calls for some coordination and directed effort and perhaps he's thinking a little on the same lines we have just mentioned. Then it's exhilarating to hear of the Ed Kline and Bob Rust story with a new idea. At least it is an idea that has just been put into effect and utilizes some of this information. I suppose we are inclined to become a little complacent occasionally and yet when we come to a meeting such as this, I believe we receive stimulation. If we didn't get it here so far I'd like to share with you something that at least one part of the Ohio delegation picked up on their way across country to Manhattan and think this ought to alert each of us that our teaching and extension either needs to be either rejuvenated or continued on a vigorous plane.

I picked this up in Columbia, Missouri, in a motel, right near one of our early land grant institutions. It's a magazine -- perhaps in fairness to our Missouri colleagues I ought to say this is imported from the West Coast -- but there's a section here entitled, "Your Health Questions Answered" written by Clifford R. Anderson, M.D. I don't know whether Bill Sherman knows this particular individual or not or is familiar with some of his philosophy but the very first one is captioned "Meat Diet" and may I just read a couple of quotes here: "The blood is the channel through which impurities are transported to the kidneys and eliminated from the body. Modern butchering methods do not completely remove the blood. For this reason strict Jewish people will only take kosher meat." And here in the next paragraph: "It should be noted that millions of people in the Orient live on a completely non-flesh diet. Many of them seem to have tremendous physical stamina. Some of the world's finest athletes also live on a meat-free diet. There is no question that vegetarians do have much in their favor. In almost every instance they enjoy better health." The author is also headlined here as your Radio Doctor. Don has put up the cue card that we should turn this directly back to our Chairman Ellis Pierce.

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E. A. PIERCE: Thank you very much, Vern, and the members of your committee for this excellent series of presentations this morning. Though we are running a few minutes behind schedule, I am going to take the prerogative of running a little bit later because we have a few announcements to make. I want to call on our host Davy Mackintosh at this time to read a letter which he has received from one of our long time participants in the RMC Conferences,Davy, would you please come up at this time?

D. L. MACKINTOSH: Thank you, Ellis. First, I wish to again extend our thanks to Gillman & Co. for furnishing us the boards for the conference. This particular opportunity was granted me to extend to you thanks from an old friend. Some of you younger members did not know E. T. Edinger -- all of the older folks have known him for many years. He retired from the U.S. Department about five years ago. I received this letter this morning in which he regrets he was unable to be with us, but he says:

> "Will you express to all in attendance, especially to those with whom I have been associated in the past years, my best wishes and remembrances."

And again in his conclusions he says:

> "Give our regards and best wishes to (several individuals mentioned) and all members of the Conference."

I think all of you are glad to hear that Eddie's well even though he cannot be with us this year. Thank you.

E. A. PIERCE: Thank you, Davy. The copies of the presentations by Dr. Zobrisky and Dr. Bruner, and the information concerning the high IQ pork are available here at the table. Don Kropf has an announcement.

D. H. KROPF: First of all I would like to publicly thank our Kansas State staff members who have helped us tremendously with this Conference on behalf of Bob Fletcher and Davy and I we deeply appreciate all the things they have done for us. We now have additional preference slips out on the registration desk so if you haven't filled those out, it's high time you do it because next year's chairmen need this information. Then an additional announcement.

Breakfast tomorrow morning for those who are staying here tonight will be from 6:15 to 7:15 in the morning in the same cafeteria. You will go through the regular line and are asked to give your name to the ticket-taker. So far I have commitments for tomorrow breakfast from P. K. Lewis, William Austin, David Moore. If there are additional would you please see me.

The last announcement -- I might not be here at noon -- lunch will be held over in Weber Hall which is the Animal Husbandry Building in the Meat Lab Wing.

E. A. PIERCE: Thank you, Don. Let's take about 18 minutes for a break -- that would put us back, according to my watch, about 10:45.

(Recess)

E. A. PIERCE: Let's take our seats please. We have three door prizes left. Boning knife -- Z. L. Carpenter. There he is in the back of the room. We'll draw the others while he's coming up. George Sunday -- right over here -- and Auttis Mullins. That completes the door prizes, and I will turn the program back to Don Kinsman to continue with the remainder of the morning session.

D. M. KINSMAN: Thank you, Mr. Chairman. A cuplet that applies at this time, I believe, which goes in effect that the cow was of the bovine ilk; one end mooed and the other milked. I think we have a little more composition than these two factors indicate and we are about to explore these in greater detail under the chairmanship of Dr. Harold Tuma of the South Dakota State University, who has done a real fine job, in bringing us the offerings we are about to hear. We will turn the mike over to Harold at this time.

H. J. TUMA: Thank you, Don. Members of the Reciprocal Meat Conference, ladies and gentlemen, I want to take this opportunity to thank the members of the Beef Committee for their excellent ideas and suggestions. It has been a pleasure working with these fine gentlemen. The Beef Committee members are Val Brungardt, Jim Carpenter, Gene King, John Pierce, Boyd Ramsey and Carroll Schoonover. It's very difficult to limit a program to two presentations when so many fine recommendations were made. Our first topic is a new one to this group and one which should be stimulating and thought provoking. Dr. Chris Dinkel who is in charge of our beef cattle breeding studies at South Dakota State University has put a lot of thought and effort into the problem of ratios and when they may or may not be appropriate to express carcass composition. Now through these studies he has developed some interesting ideas regarding growth and the composition of the animal. Some of these ideas may not coincide with our present concepts of growth and should give us some interesting food for thought. I am very happy to introduce a good friend and colleague for his presentation-Can We Improve our Measures of Carcass Composition? Dr. Chris Dinkel.

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