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CHAIRMAN KEMP: Thank you very much, Mr. Kirton

Now, to lead the discussion on these two papers we have Boyd Ramsey now of the University of Tennessee. Boyd.

MR. RAMSEY: First, I would like to express our thanks to our New Zealand neighbors. I would like to thank these people from all other countries who have been giving thought to research on this subject. We have heard them explain the grading of carcasses instead of grading after chilling as we do. And the producers are paid fixed prices.

We are sorry to hear they, too, have a fat problem. We hoped maybe they might give us a solution to similar problems that we have in this country.

We also heard an explanation of the method of estimating composition.
I would like to begin this discussion and I am sure there are going to be quite a few questions from the floor. I would like to ask a question about the internal finish. I noticed that internal finish wasn't mentioned, as he explained grading. Do you think this internal finish is not important in grading or what is your reason for not considering it?

MR. BARTON: The internal finish would be considered only in the borderline carcasses between the lower end of the prime cross grade and the top end or the lower end cross grade. It is just the border cases that we turn the carcass around and look inside. You would do that in about every 100 carcasses. In 99 carcasses he looks at the hind quarter region and loin region as presented to him in the back view. He is grading something like 5,000 carcasses today and he hasn't got time to look inside them, anyhow. And if he did look inside he would find them too fat.

MR. KIRTON: Prime down cross breed lambs are likely to be over 30% chemical fat.

MEMBER: Can you give an estimate of the accuracy of the grading to top weight? What is the accuracy of that?

MR. KIRTON: I am not exactly sure what you mean by the accuracy of it. Do you mean if he was presented with one whole lamb carcass hot to grade and he could see those the following day?

MEMBER: No, cold.

MR. KIRTON: The accuracy of his work is constantly under check. It is under check by the head grader of the meat plant. The head grader spends all his time down in the cooling floor watching for deviations from normal on grades as turned out by the chap waiting at the scales. Some days, of course, it is purely subjective, the grader is out of sorts and he grades incorrectly and the head grader is straightening up all the time in those cases.

Now the head grader is an employee of the meat plant. His work is checked daily at least, or twice daily, by supervisory meat graders employed by the New Zealand Meat Board. Inaccuracies could range from nothing up to say 5% or even 10%, say, after a Christmas dinner. But I should also add those inaccuracies are put right before the houses get one of those carcasses.

MR. WYTHE (Texas A. & M.): Are you doing any work on resistance to these heavy lambs? Is that an educational program for the people who eat them?

MR. KIRTON: That is an educational program for the people who eat them.
MEMBER: In England, are you concerned with that problem? I notice quite a price differential there.

MR. BARTON: The only educational work we are trying to do is to educate the producer not to produce these heavy weight lambs because we believe that the market in Great Britain is very decidedly in favor of light weight carcasses. We further believe, too, that this great market for our product will make us continue to produce light weight carcasses. As I showed you in the first slide, 17% are under 36 pounds of dressed weight. And therefore our product will not interfere with the product that the United Kingdom produces. We do produce carcasses averaging 40 or more pounds in weight. So we are supplying a market that they don't supply and they are supplying a market that we can't supply, the heavy weight market. Their product comes in under this. So we don't want to educate the English consumer to go to heavy weight or over-weight carcasses.

MR. MACKINTOSH: I take it that your number of heavy lambs is relatively small, is that correct?

MR. BARTON: Yes.

MR. MACKINTOSH: Where did you get all those heavy lambs we received in New Guinea during the war? Don't misunderstand me. We have had a lot of discussion about the New Guinea lamb among our men. As meat men, the lambs were beautiful lambs. They were all beautiful lambs. There was a little question about them being lamb. Our boys called them mutton. But it is the weight only that I am concerned with.

MR. BARTON: I'm glad you brought that up. I assume you are talking about the Second World War! (Laughter)

MR. MACKINTOSH: It might have been the first, but it happened to be the second.

MR. BARTON: It was very fortunate for New Zealand that the Second World War came along, speaking of meat products. Before the Second World War we had nearly two seasons' supply of over-due mutton in store. The Second World War came along and within two years we had liquidated that product. And although I wasn't responsible for sending it to New Guinea, I rather think you people probably were subsidizing an old ewe mutton, the worst product we ever turned out in New Zealand. It has been unfortunate because many of your soldiers, sailors and airmen had their first introduction to sheep meat during the wartime when they were serving in the Pacific and through faulty purchasing and zeal they got very poor material and it is still lingering in the memories of people like yourself. It was a regrettable piece of marketing. I should say that the material you got would certainly not be lamb. It would be the heavy weight meats, such as mutton. It certainly wouldn't be lamb.
MR. MACKINTOSH: I would like to ask another question, if I might. What relationship is this exporting of live lambs to California going to have on lamb products, fat lamb products, I should say?

MR. BARTON: I have only been in your country since Sunday and this has been mentioned to me by two or three different people, including the taxi driver coming from the airport at half past three in the morning. I might add that it was half past three Seattle time. It was half past six, Chicago time. But I was very dreamy. I shook myself and had the answer, which I am going to give you. It is that New Zealand is not exporting any live lambs to California. It is our nearest neighbor, Australia, which is a separate country, 1200 miles away, separated by the mighty Tasman Sea. What they do in Australia has little to do with New Zealand, just as the United States of America cannot control what Canada does. So I can't really answer your question. It is something that is happening in another country. There has been no suggestion of New Zealand exporting live lambs to California. These lambs are being imported from Australia. They did take one shipment of steers from New Zealand. They lost, I think, 100 of them in transit. He still says he made a profit but he didn't come back for a second shipment.

MR. RAMSEY: Our time is gone so we will turn back the program to Dr. Kemp.

CHAIRMAN KEMP: Thank you, Boyd, for this discussion, and Mr. Barton and Mr. Kirton.

Now to bring it closer home. As most of you know, on March 1 this year the lamb grading standards for the United States Department of Agriculture changed, so since that time we have been working under the new standards. And to explain those to us this morning we have Ned Tyler, who will talk about the new standards. Ned.

MR. TYLER: Thank you, Dr. Kemp, and members of the Conference. It is nice to know our friends in New Zealand have some of the same problems of lamb grading that we have in this country. Apparently their graders make some mistakes, too.

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