Some Results of the Contest

1. Swine classes have been placing the same way both alive and in the carcass for most of the contests. We occasionally will get a pair switch where we put a controversial animal into a class but the results have been very consistent.

2. Results from the live to carcass placings in lambs have drawn much more closely together than when the contest started. Again, pair switches are about all we find here.

3. Beef classes from live to carcass placing were erratic the first couple of years of the contests but the results have been much closer together the last three or four years. Outside of pair switching, from live to carcass, the only problem we had this year was a top steer in one class which turned out to be a dark cutter in the carcass.

4. The contest has been a great help to breeders, county agents and others who judge junior shows, county fairs and open shows in the Pacific Northwest.

5. Carcass work is now being emphasized in our junior livestock shows in the State of Washington. Carcass classes are being included as a part of the State 4-H Livestock Judging Contest.

6. We find more purebred breeders interested in tracing market animals from their herds and flocks to get carcass results so these results can be used in mating programs.

7. We find a greater awareness of the necessity for carcass evaluation standards by our county agents and purebred breeders.

8. The contest has definitely interested university students in the various aspects of meats work. For example, a number of our Northwest university students have gone into the Grading Service as a result of participation in this contest. Several other students have gone into graduate work in the meats field with one student from California Polytechnic College, San Luis Obispo, even going so far as to coach a meats judging team.

9. Coaches have learned.

- - - - - - - - - - -

DR. KELLY: Thank you, Joe. To lead the discussion, we thought we would call on the man most well-qualified to do this, and this is Lowell Walters from Oklahoma State University. Lowell.

DR. WALTERS: Thank you, Bob. I'm not sure by what criterion you arrived at such a decision. First of all let me say thanks to our speakers who have handled this subject exceedingly well. A special thanks goes to our speakers who have gone to considerable effort to be here, especially our livestock judging coaches, and people that we hope will come back to this conference more often.

Contests, through the years I've been associated with collegiate work, have been a tradition that has gone along with many of our activities in the educational field, whether it be at the high school level, the intercollegiate level, in Four "H" Clubs, FFA organizations, or other youth groups. I think to most of us the value of this type of event lies in the usefulness of this tool as we pursue a process of expanding the whole area of learning. Perhaps all of us at one time or another have been a little negligent in asking the question, "Why certain appraisals are made, and on what basis these appraisals are adhered to?" I think it's very significant that at this meeting we have meats and livestock judging team coaches as representatives of both groups, who come together to focus on problems of a common interest. We're in the food production business, it seems to me, and more specifically, we're both involved in a very dynamic industry aimed at the final process of protein synthesis. And we're just a group of boys that have come here today to discuss these problems of how best can we achieve this goal in light of the anticipated need for more and more protein in this nation as time goes on. It seems to me that if we look at the whole scope, we have in this framework about three major considerations. Certainly the animals with which we work must have high reproductive efficiency in order to meet our competition. Secondly, it seems to me that rate and efficiency of gain in these animals very likely will become more and more significant as time goes on. And with the variability in carcass merit after production has taken place, an evaluation of what we have becomes a very important consideration along with the others. We're running just a little bit behind schedule. Recognizing the breadth of this topic and the many ramifications which it could take, I'm going to open the floor for discussion at this time. In view of the fact that we do not have a roving microphone, we're going to ask that you state your name and the institution which you represent clearly and I'll try to repeat the question, if you'll help direct that question to the individual person, it would perhaps save time too. Are there any questions you would like to direct to our speakers?

DR. ZINN: How many schools represented here teach a course that is a live animal-carcass evaluation course or something of this nature for both livestock judging teams and the meat teams which meet as a group all the time?

DR. KEMP: I'd like to ask Dr. Ritchie what good the sending of results after the contest has done? He said at the International they have sent some of the carcass results back to the schools. Has that had any effect?

DR. RITCHIE: Yes, I think it has. I feel that additional evaluation work that we can do, whether it be within the framework of a contest or at home, adds to the total program. I feel a lot better about the International Contest now that we have these results, and I present them to the students after the contest. If there are discrepancies, if they've made mistakes, we can resolve them, and we try to see and pick up differences in the live animals that we can correlate with the carcass results. In the classes where we have slaughtered and evaluated at the International, it's been pleasing to me that there has been quite good correlation between the live and the carcass placing and the cut out values. So, I think it's done some good.

DR. WALTERS: Thank you, any other questions? Don Kinsman..

DR. KINSMAN: It's been indicated that in some contests the animals have been handled and others not. Has this made a difference in the estimation of these characteristics?

DR. WALTERS: Any one of you gentlemen with experience in this area?

DR. LIDVALL: I'll speak for the Southeastern Contest. They don't handle the livestock. Maybe I should have made this clearer. On twenty head of cattle, the cattle are driven down an alley-way to a facility. The students have three minutes to come up with the quality grade and the yield grade. Hogs are either put to five in the ring or driven one or two at a time. They are given three minutes on each hog or six minutes for two hogs. On lambs, they're allowed to look at the lambs front, rear, etc.; we line them up; they go down the line for fifteen or twenty seconds and that's all. So, that's the way we run ours. Again I say we try to place the students different from a judging contest in pretty much the position of a livestock buyer or how a farmer might look at his livestock.

DR. WALTERS: Thank you, Ed. Yes.

MR. ALLEN: Kansas State. I'd like to direct a question to Professor Bray whom I think is probably in a better position than any of us to answer. Have you noticed, or do you notice in your association with the people at the International, and also, people in industries, speaking primarily of the meat industry, a very definite awareness and concern on their part that our present contests are not accomplishing what we are trying to accomplish? Live stock and meats both.

PROFESSOR BRAY: Well, to begin with, yes, I think the answer is yes, that there has been considerable concern. I think the packing industry has been very much concerned about where we've been going with some of our shows. In fact, I question supporting the continuing of some of the kinds of show activities we experience, where winners have been slaughtered and the animals are anything but performing in the carcass. One company for years took pictures of carcasses and made cutting tests. They're very much concerned. I'm

very gratified, on the other hand, with livestock people. Livestock people, I think, have seen a need for this and have at least expressed orally a concern about trying to do something about it, and have, in general, moved along in other aspects of meat animal improvement rather rapidly. I think we've made tremendous strides in the beef industry. I don't think any of us ten years ago would ever have dreamed that we would have much interest on the part of the industry in terms of performance testing, carcass evaluation programs that we now have. I have another concern that has been in my mind for some time regarding the kind of evaluation we do.

For the most part, and I'm talking about the livestock show, for many years we've been primarily interested in better grades, top animals. We really haven't given the student, in my opinion, a broad enough scope of the entire animal industry, giving him an opportunity to look at what constitutes the bulk of the livestock industry at the market place. I don't believe we've done a very good job at this. The meat contest could be criticized in the same way. I think a number of years ago, it's the only one they had -- a carcass-grading contest, where they were able to get around this to some extent. I don't feel that the meats contest is performed perfectly either. I think that we haven't followed up quickly enough with dual-grading of carcasses of beef. We haven't done much in grading of pork carcasses. I think all of this needs to be done to give to the student, a contest that really evaluates what the student knows. We aren't accomplishing this task. I think we're moving too slowly for the industry; we're waiting for the industry and other people to tell us what to do. We as educators should be leading. We should be out there in front and saying this is where we ought to be going and trying to persuade industry and others to follow us and not wait for them to criticize us.

DR. WALTERS: Thank you, Bob. Auttis Mullins, Louisiana.

DR. MULLINS: Thank you. I feel that certainly it's the majority opinion of the folks here that it is desirable to train our students in both of the areas that have been discussed here this morning; that is, livestock judging and meat evaluation. I think certainly that we need to assume the role of leadership that Dr. Bray has pointed out for setting up the framework to bring this about. I don't think that we can continue with the existing contests in both of these areas, set up additional contests and expect our administration to buy it. I frankly could not sell it, because I think it's demanding too much time on the part of the student. If we assume that they need training in both of these areas, participate in both of these areas and then go on into the third type of contest where we combine them. So, I think we should take immediate action and make recommendations that we change the existing contests to incorporate the live animal-carcass evaluation. Now this will not mean doing away with any contests as Mr. Miller pointed out. I can visualize this on an area basis coinciding with the American Society of Animal Science, on a sectional area basis. Then I can visualize the National Contest where all of these areas will participate. But we need to set up the framework for this type of a contest in each of these areas. I think this can be done very easily. We already have the framework in most

of the areas. I think we need to move in another direction and request support from the American Meat Science Association in terms of finances and also request support from the American Society of Animal Science to help sponsor these contests. We'll have at least four areas and one national contest, so that each school perhaps can participate in two per year. We're also going to need to encourage curriculum changes in departments at home. This is where we're going to train these students. We can't train them at the contests. We have to train them at home, and this will necessitate curriculum changes. Many of us have already made these curriculum changes or are in the process of doing it. So, I think we need some of this leadership to mend this and set up the framework for these contests to be conducted throughout the country.

MR. STROUD: National Live Stock and Meat Board. I've a related remark, Auttis, that should fit nicely right here. It's been unadvisedly expressed on occasion -- though not in this room today -- that the Meat Board is disinterested in these contests. This is not true. We're deeply interested in working closer with educators...more closely than we have been in recent years. The contest is one vehicle for such service to education. I expect there could be some measure of both financial and administrative assistance, too. A dollar is, indeed, dear. We've projected a lot of places to put dollars that we don't yet have, but our income picture is good this year -- improved about 20 percent over the previous year...and we anticipate another 20 percent during the next period.

I'm speaking now for myself, not for the Board of Directors. But I feel certain that our Directorate would be favorably disposed toward renewing efforts to improve to educators, service to the limits of the organization's financial capacity. You may be assured the Meat Board is "interested" in well-conceived, purposeful judging contests.

UNIDENTIFIED VOICE: I would like to direct my question to anyone who is able to answer it. I would like to know what the advantages and disadvantages would be of incorporating meats judging and livestock judging contests on a basis similar to that now being used in the Midwest Contest that Howard Miller described where livestock are appraised by the same student who also appraised meat products. I would like to know any disadvantages probably more than the advantages.

DR. WALTERS: Are there others in addition to...Howard who would comment on that?

DR. JOHNSON: We couldn't do it in Spokane. We set up the Spokane Contest and one of my primary concerns was using this as a teaching tool on a wider basis than college students. Our judges and the people judging our junior shows, they're standing in line for us to invite them to be judges, because they want this experience. They are interested primarily in what they call the end product; the carcass of the lamb, pig, and the steer. That isn't our major problem,

Bob; our major problem is where do we get the breeding animals? Consequently we'd have to wipe out the whole contest if we did this, and I don't think at this stage of the game we're about to do it. I think these coaches, these young folks up there, will let us do it. They say it's a physical thing; the availability of the animals at this time of the year and some other things. Lowell.

DR. WALTERS: Thank you, Joe, for that comment. Is there any other. Ed.

DR. LIDVALL: I can mention three reasons why we eliminated it, and you were in on it. When they had the contest at L.S.U., I had a feeling then that like the columnist said that we can be a hawk or a dove, and we can be an ostrich in this and bury our head in the sand. I don't feel this way. I think that the meats judging work and livestock judging work which we teach today is far removed from that which our administrators had and which most of us had. There is no relationship between the course I teach today and the one that was taught to me. I'm not blaming the people that taught it to me, because they taught what they had to teach. We have made monumental strides in the last ten or twenty years in this business. I wonder if we might be a little bit unwise by making too hasty decisions. I would like to ask you how you would change our contests in the southeast as an example to go along with what you just said. I think that you folks in meats have a lot of things to teach the student in meats judging. When I was trying to do it, Professor Cole was trying to help me to get into the junior year a little bit of meats grading, judging, and evaluation, I know he was guessing. He had no idea the degrees of marbling unless he had been on a meats judging team. He couldn't recognize it at all. What I'm saying is I think on our side of it we're not trying to separate, at least not I (I'm going to speak for myself). I mentioned in my talk that I think it's our duty to teach the live animal appraisal, judging, selecting, etc., and at the same time try to coordinate it, correlate it with what you folks are trying to do. I think that you folks have a very real duty, in teaching the meats judging etc. I would like to direct my question again to you. What would you do to change our contests in the Southeast?

DR. JOHNSON: I'd be glad to answer it, Ed. The first thing I think we'd have to do is remove it from the college campus, because big colleges are not equipped to carry out the meat aspect of this. They simply do not have the facilities to handle it. But we do have plants in these areas that will sponsor it if we don't go to them and ask them to pay for it, sponsor it, and foot the whole bill. Here's where we need to become of age. We're big enough and financially able now to pay the bill. We are able to have the award, and all we need from them is just to provide the facilities to enable this contest to go on in their plant. So, we would have to go to a plant in the Southeast in many instances. If we were rotated around the country, this might become difficult. You could pick central locations in these areas where facilities are available and set it up on the same basis as the Midwestern Contests.

DR. LIDVALL: Are you talking about a terminal contest or are you talking about replacing our live animal evaluation contests? This is a new one.

DR. JOHNSON: I'm talking about an educational contest. A national contest, as I visualize it, will be a terminal national contest. We're going to teach this in our own school and our curriculum, and we will not have the experience under our belt when we go to the area contest that we have when we go to the national. I visualize one of these in the fall.

DR. WALTERS: I recognize Stanly Anderson for a comment.

MR. ANDERSON: As an outsider to your group, I'm a member of the American Angus Association but have had experience in college work and I actually coached meats teams and the livestock judging teams. I would like to say that I think that the point has been made that there are people in this room who do not feel that they are qualified to coach a meats judging team. There are other people here who do not feel that they're qualified to coach a livestock judging team. Now you people all got this way from your experiences and your training. Although I agree with Dr. Bray that there is a tremendous need to coordinate education toward the live animal and the carcass, I still think there probably, will continue to be a place for contests. Your students are getting more specialized training to go into the meats field or to go into the livestock area. But I also like Howard Miller's idea of area livestock evaluation contests, where you follow them all the way through. There were forty teams that came to Chicago with ten men each in the live animal evaluation contests. Where could you handle four hundred students? This is just my thinking. I know from our standpoint, we are particularly interested in the efficient production and we certainly want a lot of young men in this country to be able to appraise the live animal. So, I certainly hate to see the livestock contest cut out, and I also hate to see meats contest cut out.

DR. WALTERS: Thank you, Stanly. I think at the time I recognized Stan, Joe was about to make a comment. I recognize Joe for a comment.

DR. JOHNSON: I just want to make one comment, and that is that we have found in the Northwest Area, that when we go into a packing plant, we don't demand something from them. We get along with them fine. This year, for instance, Armour and Company turned over their facilities to us, and on Saturday morning there is practically no one around there except about four or five supervisors. They know the coaches, and when we went in there, we didn't ask them to sponsor an awards banquet. We have real good relations as a whole.

DR. WALTERS: Thank you very much, gentlemen.

DR. WALTERS: Thank you. I'm going to have to close this dicussion. We're overtime now. Our special thanks to our guests who have come and who have done a splendid job in presenting their papers and also to other guests of this session who I know came in here especially for this. We thank you very much. And we'll turn it back to Bob.

DR. KELLY: I just have two or three announcements. One that you might be interested in, especially meat judging coaches. If you have a meat judging contest at your institution in the spring or at any time, Mr. Akin of the Twin-A Cutlery Company would like to get your names so that he could on a regular basis send you some knives for prizes for that contest. He wants to support them in that way. Secondly, remember that we are going to meet with Lowell Walters this noon at lunch. Those of you who are interested in revising the meat judging manual. I have duplicated the U.S.D.A. Grade Bulletin that Charlie Murphy had and some of you asked for last night. You can pick them up here right now. I certainly want to thank you for your participation. (Applause).

# # # # # # # # # # #