November 2000 Update

Direct/Local Meat Enterprise

Next Events: Women in Agriculture, November 9th, KY Fair and Expo Center

This newsletter is mailed to anyone who is interested in learning about and helping with direct and local meat marketing opportunities.

This Project is a joint effort of several groups, farmers, UK, KY Dept of Ag, KY State U., Partners for Family Farms and others.

It is supported by UK, the Ky Dept of Ag and the USDA.

More info? Kenny Bardine
UK - Ag. Econ.
Lexington, KY 40546-0276
(859) 257-7257
email: kymeat@ca.uky.edu

“Free Farmed” Label
Producers and consumers will soon have another alternative label. The USDA and the American Humane Association have announced the creation of the “Free Farmed” label. The label is intended to imply that animals so labeled have been humanely treated and subjected to no unnecessary stress.

The label will certify that animals were raised with ample food, water, shelter, and living space. Producers will pay a fee of $400 plus a nominal fee per animal. The fee will cover the certification and inspection process, which will be verified by the USDA. More information on the “Free Farmed” label will be forthcoming.

Beef Update
There have been four animals processed at UK’s meat lab since our September Newsletter. Two beefes were processed for a Jessamine County producer on October 7th.

The two averaged 932 pounds on the rail. Both carcasses graded select. One half was sold to a local meat market at $1.40 per hanging pound. The rest was sold to individuals in quarters at $.75 per live pound.

Two steers were processed for a Garrard County producer on October 5th. The steers were sold as freezer beef at $2.00 per dressed pound. Average hanging weight was 583 pounds. Both graded select and were marketed as being healthy and natural.

Price Update
Given the current status of the direct and local meat marketing project, we felt that it would be useful to discuss prices received by producers who have used the meat lab. There has been a wide range of prices received during the discovery process.

Prices for beef cattle by the side have ranged from $1.50 including processing to $2.00 per lb. excluding processing. Live wt. prices for cattle have been between $.72 and $1.10 per live pound. Lastly, cattle sold on the rail have been steady in the $1.30 to $1.40 range.

Hog prices from the project have ranged from $135 per head to $215 per head. These numbers are deceiving as the latter included more value added products. Hog prices are almost exclusively from restaurant sales, while beef prices are predominantly branded and freezer beef.

Prices for direct market lambs have remained in the $1.00 per pound range with the customers paying processing. I would very much like to process more lamb in the lab this spring.
Costs of Production
One of the many questions that we must answer together is “How much does it cost produce directly marketable livestock?” If you have had animals processed in the meat lab, or if you would just like to do some cost analysis, please get with me. We need to assess the market from the farm to the table. We especially need information from those of you who are finishing beef cattle.

To discuss production costs, call Kenny @ (859) 257-7257 or e-mail at kymeat@ca.uky.edu. Even if your records are not complete, we can work through them together. This information will not only be helpful to us, it could also increase your profitability.

Feed Rations
In addition to costs of production data, it would be helpful to analyze some of the feed rations that are being used to finish cattle. I would like to do some cost analysis myself and consult with someone on someone nutrient analysis.

If you are finishing beef cattle, please call or e-mail. I need your ration, daily intake, nutrient content, etc. There has been some interest in finishing cattle on a large scale in Kentucky, and this analysis will be helpful in answering those questions.

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<th>Pork</th>
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Sources: Livestock Marketing Information Center

For Change of Address
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Dr. A. Lee Meyer
Extension Professor and Extension Specialist in Livestock Marketing
Department of Agriculture Economics
416 Ag. Engineering Bldg.
Phone: (859) 257-7276
FAX (859) 323-1913