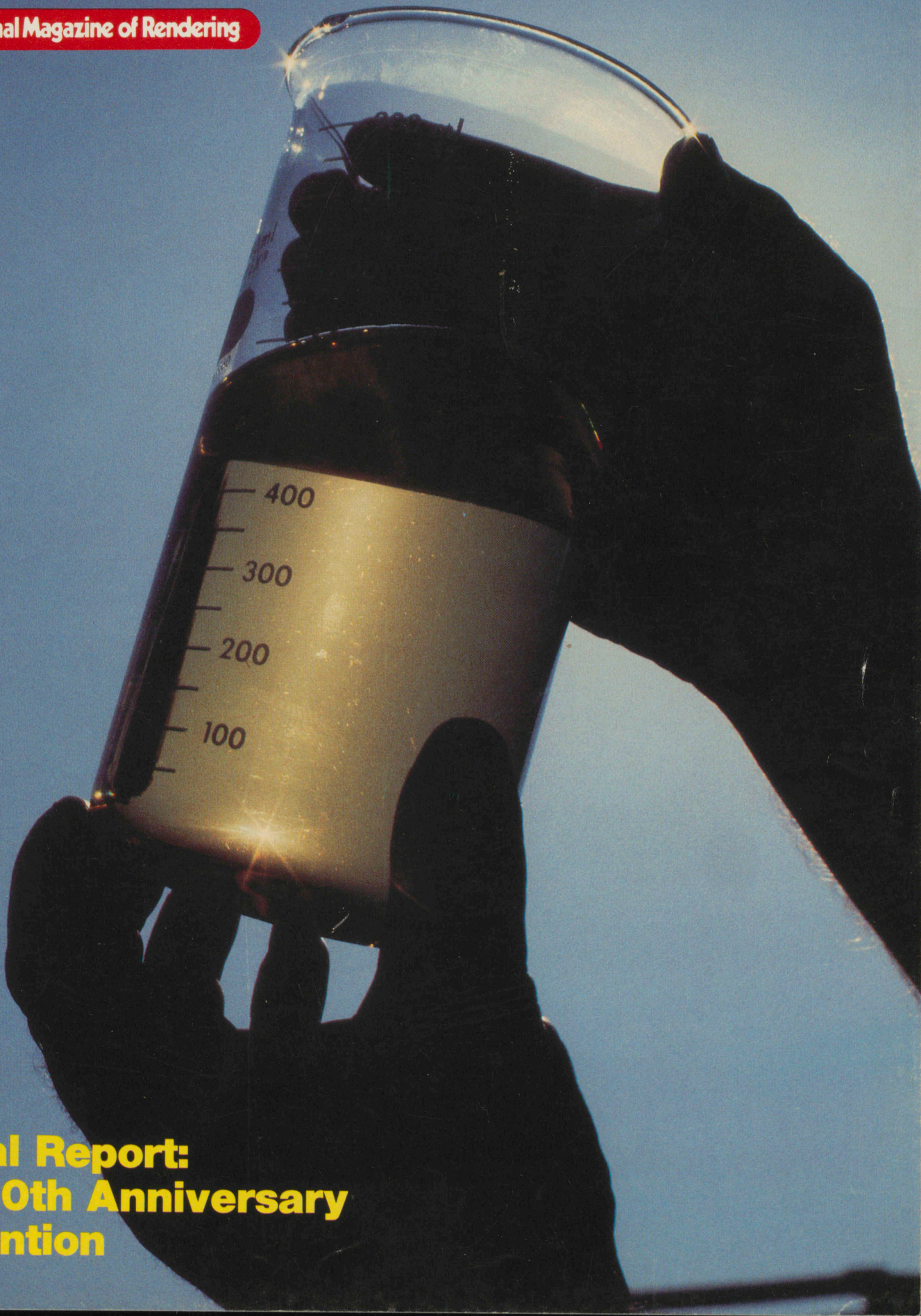


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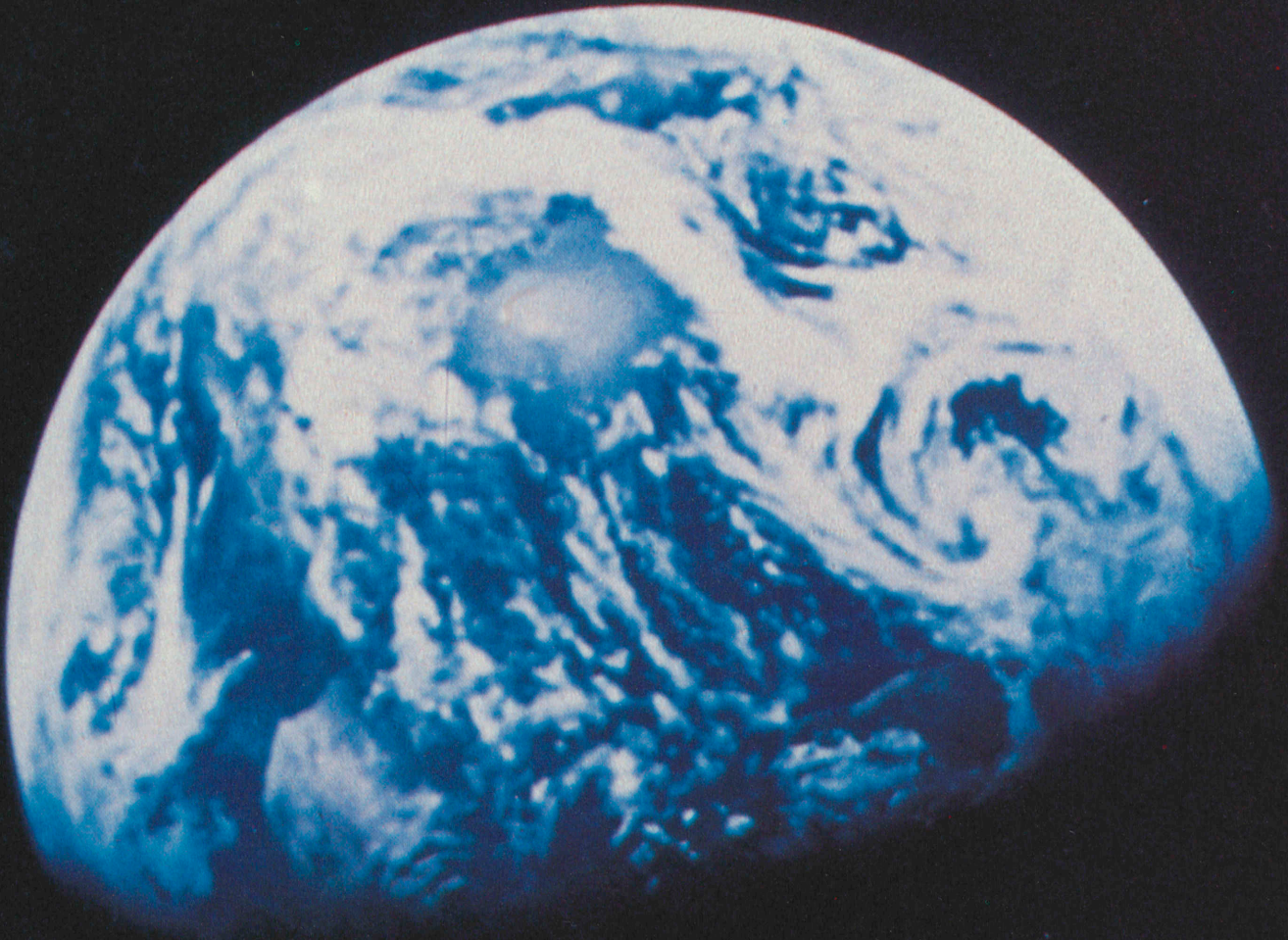
The National Magazine of Rendering

December, 1983



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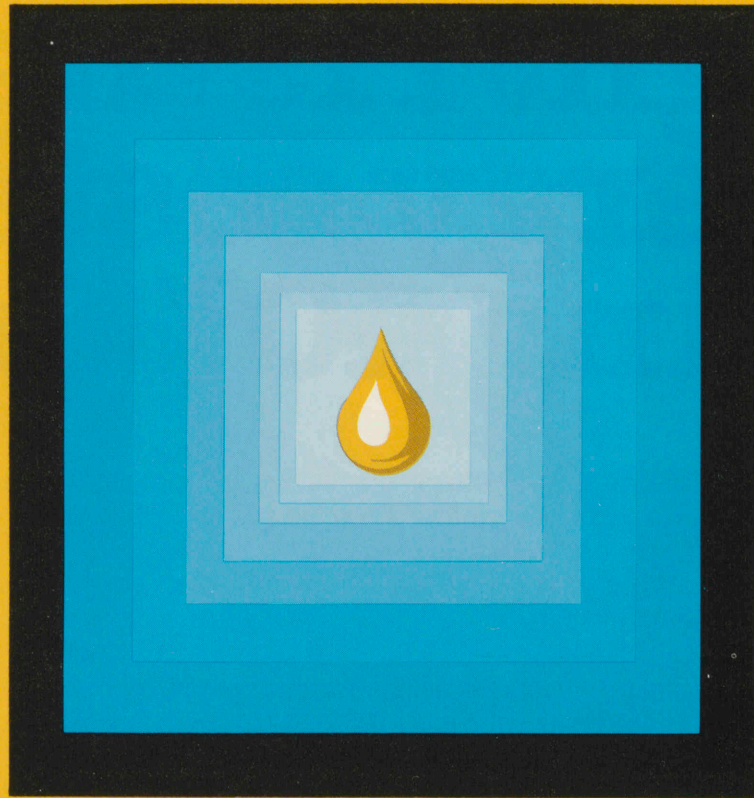
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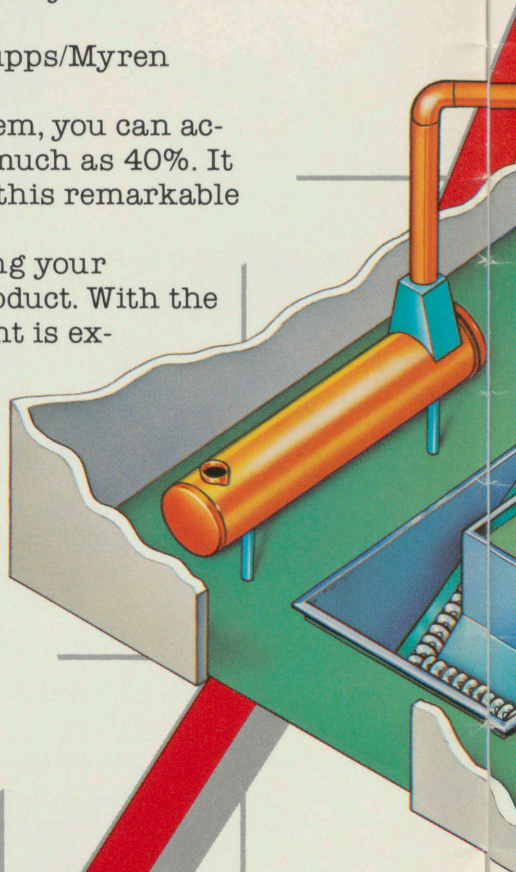
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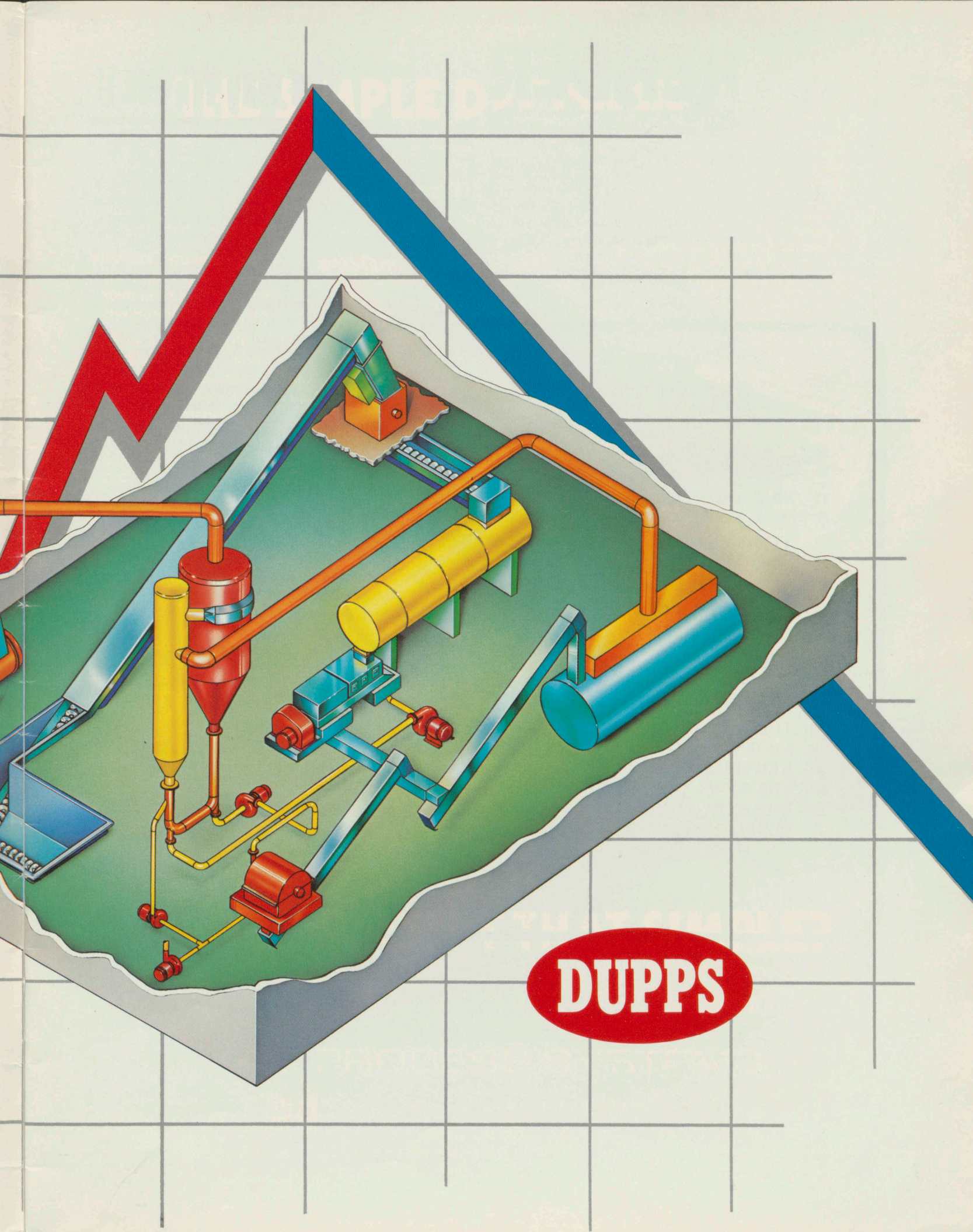
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# RENDER

The Magazine of Rendering

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## the way WE see it

A round of applause for Ken Monfort!

He may not win his legal bid to stop IBP and Excel from monopolizing the beef packing industry, but at least he has shown his willingness to slug it out.

Before outlining Monfort's position, it may be appropriate to understand why we, speaking for the rendering industry and also for all the small packers who still are fighting to remain in business, are supporting this Colorado packer.

That question has a simple answer — someone has to stop the further concentration of beef packing in the hands of a very few giant companies else most of the little guys and their renderer friends might as well fold their tents and disappear from the scene.

It is no secret that this concentration is causing a huge dislocation of raw material — partly as a result of the stampede to boxed beef but also due to the explosive growth of a few packing giants. Continued movement in this direction — could spell disaster for the independent renderer. It also spells bad news for the small/medium-sized packer.

Perhaps as alarming or even more so is the concentration of political muscle within the packing industry in the hands of a few. That concentration is evident in the action taken by the American Meat Institute (AMI) in petitioning the Department of Agriculture for a change in regulations which would mandate the removal of virtually all the kidney, heart and pelvic (KPH) fat from the beef carcass at the slaughter point. It is evident such a change would benefit the big packers to the detriment of the small/medium companies as well as the rendering industry.

Theoretically, the AMI represents all of the packers. Yet its petition on KPH fat hardly works to the general welfare of that industry. A number of smaller packers have indicated to RENDER that what we are seeing is the giant packers using their muscle to dominate that industry. Hardly a healthy situation.

Now, Monfort's move in the courts to prevent Excel from acquiring

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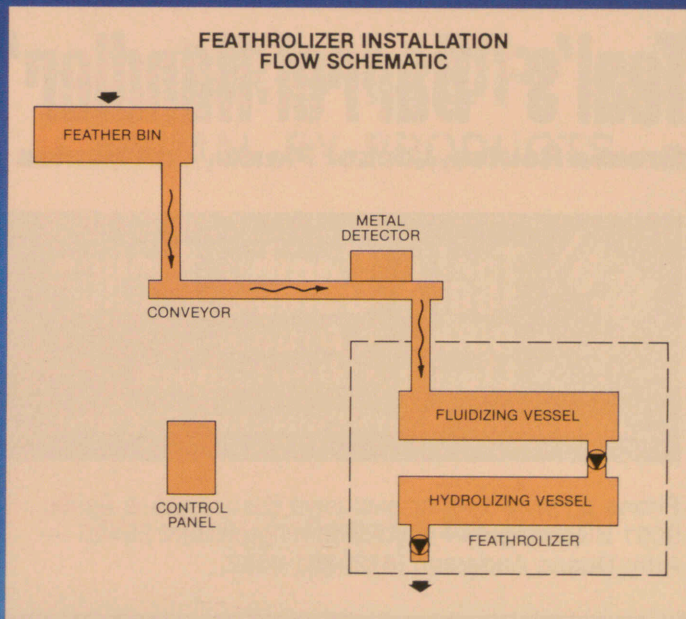




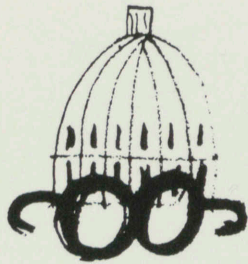
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## View from Washington

By Jay Richter

Livestock and dairy folks in Washington have been engaged in a "farm family" struggle that has few if any precedents. The National Milk Producers Federation of dairy co-ops and allies were trying to get a bill passed which livestock groups deplored.

Both sides were getting pretty sore about the whole thing.

Livestock opponents of the dairy measure argued that its provision for substantial subsidies to dairymen for reducing milk output would cause heavy culling of cows. The legislation, complained the National Cattlemen's Association, would "put more pressure on beef markets."

The NCA and American Farm Bureau Federation, among others, were pushing a dairy amendment introduced by Barber Conable, New

York Republican, providing for a flat-out reduction in milk price support. However, the support level, a Farm Bureau spokesman stressed, would go "no lower than \$11.60 per hundredweight."

A support cut was needed not only to reduce milk output and the high cost of the dairy program, said an NCA spokesman, but to bring about "more orderly reduction in dairy cow numbers."

Under the dairy co-op's subsidy plan, milk producers would get \$10 per hundredweight for reduction in milk output. Basic price support would continue at \$13.10 per hundredweight.

Big worry of stockmen and poultry producers was that the co-op milk bill would bring on sudden and substantial culling of herds, adding to meat supplies and depressing

markets. Enactment of the legislation would result in a weekly sale of some 40,000 additional cows early in 1984, the NCA estimated.

Average market prices for Choice beef, NCA said, might then decline by \$2 to \$3 per hundredweight.

Should the bill pass, stockmen would be hit with the extra culls at the very time there is a large seasonal increase in fed cattle, said Tommy Beall of Cattle-Fax, an off-spring of the NCA. Beall saw little reason for price improvement in the first half of '84, predicting that prices would remain in the \$60-\$70 range.

Which dairy bill, if any, will be passed was anybody's guess.

\*\*\*\*\*

Any legislation that impacts on the cattle business will be made the business of members of the National Cattlemen's Association. NCA recently reaffirmed that position, saying the industry will "take steps to influence general farm legislation." That includes new basic farm legislation which will be written next year to take effect in 1985, according to NCA president Dub Waldrip.

It's a major shift in policy.

Farm leaders generally were not inclined to quarrel with it, at least openly. "But," warned a veteran farmhand on Capitol Hill, "they'd better not get their nose too far into other people's business or they'll have it cut off."

Basically, what the cattlemen will go after is less government in agriculture. They want to phase out supports and controls; have market prices rather than government the dominant factor in producer decisions.

"After our recent experience with the dairy legislation and with the payment-in-kind program," said Waldrip, "it is obvious that cattlemen no longer can stand on the sidelines and let government subsidy programs for other commodities

(Continued on P-25)

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# Newsline

Salmonella — a micro-organism which has more varieties than Heinz — has been around since 1885 and just possibly is the most distributed bacteria in nature.

There have been more than 1,200 varieties identified, most of which cause relatively little harm to otherwise healthy humans. Generally they cause the types of distress attributed to so-called intestinal flu or that ailment often contracted in the more southern climes, the bane of travelers and tourists nicknamed "Montezuma's Revenge".

There are more virulent strains and in the case of individuals already seriously ill or weakened from a tussle with injury or disease, salmonella has been known to cause serious harm.

While such cases are few, salmonella is a significant problem to the poultry industry. Serious cases of contamination often cause heavy economic losses among broiler and turkey flocks. Therefore, poultry growers would like to see this problem go away.

Rallying behind a retired academician, Dr. Ben Pomeroy who formerly headed the Avion Disease Control Department at the University of Minnesota, the poultry growers association in that state have launched a program to eliminate salmonella, at least insofar as their industry is concerned. Pomeroy makes no secret of the fact that his lifelong ambition has been to eradicate salmonella notwithstanding the fact that it has been the object of major research the world over for at least the past 50 years.

Somewhat simultaneous with Pomeroy's new quest is a program launched by the Canadian government with much the same goals.

Both programs pose serious problems to the renderer as well as a threat to the pocketbooks of the consumer.

Meat/bone meal and other animal protein meals used as high protein sources in the formulation of poultry rations have been identified by Pomeroy as well as by spokesmen for the Canadian program as being prime sources of

salmonella contamination in poultry flocks.

Renderers do not challenge the claim that salmonella can be and sometimes is transmitted in their product but they also point out that by the very nature of the rendering process and the temperatures generated in the cooking and pressing stages of production any bacteria is automatically killed. In some cases, the meal can become contaminated when it is not properly handled during storage or preparation for shipment.

More often than not, however, the meal is contaminated when it is transported in trucks, railroad cars and river barges where salmonella already is present. In other cases, the contamination takes place while the meal is being stored/processed at the blender or in the feed mill. Blenders often are the middlemen between the renderer who produces

the meal and the commercial feed mill or in-house mill where the ration is formulated.

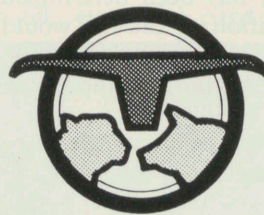
Dr. Fred Bisplinghoff, himself a veterinarian, heads the program of the National Renderers Association to assist the industry to control salmonella. Bisplinghoff puts it this way:

"Certainly we have a lot to do. The major renderers have had active programs to control salmonella in their facilities for many years. They have been successful in reducing salmonella in animal protein meals from the 35-percent range (ratio of the number of samples tested) to the 15-to-20-percent range.

"Not all renderers have such programs, however, and we cannot be satisfied until all the independent companies as well as the packer/renderers are involved. The Food and Drug Administration (FDA) has given its approval and support to our NRA program. We plan to go all out to make it successful. Where we can we will attempt to also reach the blenders who are not also renderers. However, we are not in a position to impose our discipline on

*(Continued on P-20)*

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# The News

*"all the news that's fit to render"*

## New Meat Animal Developed In Israel

Every so often there is something new under the sun contrary to the old adage. The sun is now shining on an Israeli kibbutz where scientific researchers have created a new farm animal which they are calling "yaez".

After 11 years of experimentation, scientists there have successfully developed the commercial cross-breeding of the wild ibex, "yael" in Hebrew, with the desert goat, "ez" in Hebrew, to produce the animal they are calling yaez.

Dr. Dan Ratner, director of the Animal Research Institute on the Kibbutz Lahav in the Negev Desert, says they see it as a new meat source. According to Ratner, the yaez tastes unlike the goat or the ibex which have strong, distinctive flavors. This newest meat is a neutral, low fat, delicate meat that is highly versatile and in some ways could be compared to veal.

The herd of yaezim has grown to 230 head with about 200 kids on the way, and the researchers are hopeful that they can eventually export the meat to Europe and the United States. The first three yaezim were received from the experimental zoo in Tel Aviv. Zoo personnel wanted to find out if there was a commercial future in breeding them as farm animals. Now 11 years later, with the help of hundreds of thousands of dollars in international research grants, funds from the kibbutz and Israel Ministry of Agriculture loans, the project is finally ready to go commercial.

One of the first obstacles the research team had to overcome was the reluctance of the ibex to mate with either the yaez or the goat. In 1978, Dr. Ratner brought home from France the techniques of artificial insemination which eliminated the problems involved in creating first generation crosses. Mating between male and female yaezim and between billygoats and

female yaezim is now natural. Still other problems encountered by the research project were that the yaez is more vulnerable to disease than either of the parent species and although the yaez can reproduce, it is less fertile than either the goat, which can produce up to four kids a year, or the ibex, which gives birth once each year. Ratner is now using hormonal treatment and inbreeding to increase fertility and hopes to achieve a birth rate of at least three kids every two years to allow quick and profitable increases in herd sizes.

Researchers have also had a running dispute with the Israeli Nature Reserves Authority which fears that if a yaez escapes from the kibbutz and mixes with wild ibexes it might contaminate the species. Dr. Ratner is convinced this will not happen because the ibex is very particular about what it mates with and probably speaks a different language from that of the yaez.

Most of the yaezim look like goats with long, black or brown hair and curved, short horns. A few have the short, tan-colored hair of the ibex with the goat's floppy ears.

## NRA To Lodge Objection On EC Tax

The National Renderers Association will support strong U.S. objections to the Commission of the European Community relative to the imposition of a consumption tax on fats and oils (other than butter) which has been proposed as part of a so-called reform of the European Common Agricultural Policy (CAP).

It has been determined that imposition of the tax would seriously affect the export of U.S. fats and oils, including tallow, lard, etc., to EC nations.

The tax is intended to give added protection to EC olive oil and dairy sectors and at the same time yield

additional revenue for support of the CAP. The amount of the tax — 75 EC currency units — is the equivalent of about \$65 per metric ton. The EC imports almost 80 percent of all its fats and oils from other nations, primarily the U.S.

Spokesmen for the USDA say that "the thrust of the EC reform proposals is to finance practices which we and other agricultural exporters have found objectionable rather than to reform EC agricultural policy." U.S. agricultural experts fear the tax will be used to increase export subsidies which have caused many problems for U.S. farm exports in the past.

## Top Packers Listed

Who are the top packers — beef, pork and poultry?

According to a study conducted by Meat Processing Magazine, the top beef packer is, of course, IBP. Number one in pork is Swift Independent Packing. Country Poultry is the largest poultry processor. Ranking in each case in terms of sales — IBP with \$5 billion, Swift In-

dependent with nearly \$2.5 billion and Country Poultry with \$1 billion.

Swift Independent is the number one "full line" packer. Swift & Company is at the top in "meat processing" and the top employer among the packers and meat/poultry processors is Oscar Mayer & Co., with 13,300 wage earners on the payroll.

# REPORT CONVENTION REPORT CONVENTION REPORT CONVENTION REPORT

## Ag Secretary Addresses Convention

By Frank Burnham

The National Renderers Association celebrated its golden anniversary this Fall in its birthplace — Chicago — with more than 500 active and associate members and guests attending the week-long convention.

Highlight of the convention program was an address by Secretary of Agriculture John Block. Although Block told the group many things about their industry they already knew, his familiarity with the current problems of the renderer and the fact he recognized them particularly impressed the group.

Admitting that “tallow prices have not kept pace with inflation” resulting in an “inevitable squeeze between production costs and selling price”, Block also pointed out that there also are strengths in the industry today.

“Exports of tallow are at an all-time high,” he said, “and research has unlocked new uses for large amounts of tallow — notably its use



RENDER camera catches the men at the top during NRA convention. (L to R) DeWayne Ehler, NRA first vice chairman; Murray Couture, chairman; John Block, U.S. Secretary of Agriculture; and Dean Specht, NRA President.

in high-energy livestock feeds.”

The secretary was highly complimentary about the performance of the association in effectively working in the export markets.

“I commend you,” he said, “for your work in improving trade servicing, technical education and demonstrations of new uses for tallow and grease — particularly in the food and animal sector.”

Block recognized the “many challenges, many changes” the rendering industry faces today including the “excessive supply of oils worldwide — tallow, palm oil, tung oil, soybean oil, cottonseed oil, sunflower oil, etc., and cited the

“vigorous competition” in both the domestic and the export markets.

The secretary pointed out that the combination of a stronger dollar, high interest rates and an unstable economic situation in many major markets have contributed in recent years to a general market decline. This, he said, has encouraged an increasing use of palm oil in major Far East markets. Also, he said:

“With the swing to boxed beef, and the resulting availability of edible by-products at large packing plants, the ratio of edible to inedible tallow has changed markedly. This increasing supply could lead to increased marketing for edible tallow.

“The explosion in fast-food outlets in the United States along with an increase in eating-out restaurants has lifted the restaurant grease supply to the number two position as a raw material source.

“Production levels of tallow are tied to the level of livestock slaughter, particularly beef. Therefore, the beef production cycle — not worldwide demand for tallow — controls the level of available supplies which must clear the market. Long-term storage has not, as yet, proven economically or physically feasible.”

“We in the USDA will continue to help you solve the problems and capitalize on the opportunities.” he



The International Forum panel “gets their act together” prior to the session. (L to R) NRA’s Tom McNulty; Marc Pechenart, president of Europe’s Protein & Animal Fats Association; Irving Braun, NRA Representative in Latin America; and Heinz Fochem, chief oils and fats buyer for Henkel, Dusseldorf, W. Germany.

(Continued on P-12)

# REPORT CONVENTION REPORT CONVENTION REPORT CONVENTION REPORT

Convention (Continued from P-11)

concluded, adding, "You are an important part of agribusiness and we're all in it together."

## Board Adopts New Dues Assessment Methods

During three days of business sessions, the NRA Board of Directors took steps which many members felt was the most important action taken by the association's governing body in many years. The board approved recommendations of the Membership Committee chaired by Mike Koewler adopting a new method of assessing association dues (the need for a new approach to dues assessment was outlined in an editorial in the October 1983 issue of RENDER).

The new approach which was approved unanimously by the board calls for dues to be assessed on the basis of plant size — the type and number of cookers — as opposed to the present method which is based on a producer/member "declaring" what his production will be during the dues year on the basis of



This special panel "said it like it is" outlining the association's progress versus financial outlays. (L to R) are Ray Kelley, moderator; Ralph Dainty, Maurice Striegler, Gene Roseldahl, Tom McNulty and Robert Fleming.

"units". Since the amount of production which constitutes a unit is maintained secret, the declarations are non-verifiable. On the other hand, Koewler pointed out in his report to the board, "with the new method, you can walk through a plant and know immediately what the member should be paying."

Working with Koewler's committee, the By-Laws Committee now will work out the implementation of the new system. It is expected it will be ready to be put into effect in Fiscal Year 1985 (beginning October 1, 1984).

The new dues structure, Koewler

told RENDER, should put to rest criticism leveled (by non-members and members who have dropped out of the association in recent years) that the existing method of assessing dues was inequitable and subject to abuse. It is hoped many former members will now be attracted back to active membership and renderers who have resisted membership now will be motivated to join and help the association in its programs to maintain rendering as a viable industry.

## Special Recognition For 'Old Timers'

In a special observance, the association paid tribute to 14 "old timers" whose involvement in the rendering industry and active support of the association totalled more than 700 years. They included:

Paul Anderson, former owner of Indianhead Rendering; Herbert Baas, Inland Products; Elaine DeLaney, Norfolk Rendering Works; Cleta Grandstaff, Standler Wayne; Seymour Heller, NuTech Chemical; Joe Kaluzny, Kaluzny Brothers; Jack McCallum, Darling-Delaware; Jim McDonald, Central Manufacturing; Curt Moyer, Moyer Packing; Herbert Ryder, J. O. Ryder Rendering; George Theo-



Alden "Nick" Nickerson, USDA Foreign Agriculture Service, and Kent Brady, NRA director of Foreign Market Development, get in a bit of "home work" between convention sessions.

# CONVENTION REPORT CONVENTION REPORT CONVENTION REPORT

bald, Serco, Inc.; Haber Vickers, Alabama Hide & Tallow; Fred Wintzer, G. A. Wintzer & Sons; and Irma Culver, former owner of Tri-City Rendering.

## Foreign Teams See Convention In Action

Two teams of executives representing tallow-user communities in Japan and Pakistan visited the United States during the convention and were afforded the opportunity for face-to-face meetings with renderers, government experts and association officials discussing problems common to both producer and consumer. They included:

From Japan — Narayoshi Miyazaki, chairman, Japan Soap & Detergent Association; Hiroshi Ueda, president, Ueda Oils & Fats Manufacturing Co.; Seiroku Goto, managing director, Japan Surface Active Agent Association; Kouki Shishido, managing director, Yokohama Oils & Fats Industry Co.; Kyoji Nagase, chairman, Japan Surface Active Agent Association; Hisao Nishimoto, president, Toho Fats & Oils Co.; Takeo Yanai, president, Ipposha Oil Industries Co.; and Tetsustaro Yoshida, director/sales manager,

Tsukishima Food Industry Co. The group was escorted by NRA's Japan Country Director Tadayoshi Watanabe,

From Pakistan — Mauyyed E. Mauyyedi, chairman, Pakistan Soap Manufacturers Association; Khalil Sattar, chief executive, Kays Poultry Feed/K and N's Poultry Breeding Farms; Maqsood Ali Kahn, chief executive, K and N's Poultry Breeding Farms; and Asif M. Rangoonwala, director, Pakistan House International. They were escorted by NRA's Asian Regional Director Randall D. Donohue.

## International Forum Sees Up-Beat Markets

A report on the growing European market for tallow and palm oil for use in the production of oleochemicals; an incisive look at Mexico as a customer for U.S. fats and protein meals and a plea for "cooperation, not competition" in developing markets marked the ninth annual International Forum held as part of the NRA's fiftieth anniversary convention.

The content of the program was in dramatic contrast to most of the previous sessions which usually have

revolved around the complaints of foreign buyers of U.S. tallow/grease stemming from questions of quality and quantity and the explanations of U.S. renderers to the effect that most such problems are the result of handling, transportation and analysis methods and not the result of any intent on the part of the U.S. producer to foist off on foreign customers tallow/greases other than those specified in the purchase order.

From the lack of such claims and discussions, it would appear that the joint NRA-European customer surveys and studies over recent years have all but eliminated this as a major problem area.

With the absence of these discussions, the forum was, as most attendees described it, "a productive discussion with our foreign customers of future market potential."

Heinz Fochem, chief fats and oils buyer for the huge Henkel company of Dusseldorf, West Germany, charted an attractive future for both tallow and palm oil in the burgeoning oleochemical industry abroad. He reported that the quantity of oleochemicals produced has "nearly doubled" in the past few years and that the "main part of the feedstock was animal fats."

He pointed out that oleochemicals such as fatty acids, fatty

(Continued on P-14)



If you thought women in leadership positions in industry were something new — think again. These two "young ladies" were among the 14 "old timers" honored for their pioneering contributions to the rendering industry at the NRA golden anniversary convention. (L to R) they are Irma Culver, former owner of Tri-City Rendering, Moline, Ill., and Cleta Grandstaff, Stadler-Wayne Inc., Fort Wayne, Ind.



Dr. Larry Davis, new technical director of the FPRF, and Maurice Striegler, chairman of the NRA Domestic Marketing/Public Relations Committee get in a little serious discussion during dinner.

# PORT CONVENTION REPORT CONVENTION REPORT CONVENTION REPORT

**Convention** (Continued from P-13)

alcohols and glycerine derived both from animal and vegetable oils have equivalents in petrochemicals derived from crude petroleum.

"The oil shock of 1979," he said, "has presented a new challenge for the oleochemical industry. That challenge and the chance of oleochemistry lies in the changing economic and ecological background."

Fochem was referring both to the ecological need to switch from non-biodegradable petrochemical derivatives in the manufacture of detergents and washing products to natural ingredients available only from animal and vegetable fats/oils. He also was referring to the continued vulnerability of world petroleum supplies to their use as political bargaining chips and to their increased cost.

In the world market, he said, the "big" use of fatty alcohols is in detergents — about 70 percent. New applications for fatty acid methyl-esters also are in detergents. Washing with lower temperature and with liquid detergents, new qualities of fabrics and the need to

reduce phosphates will increase the demand for these fatty acid methyl-esters as well as for fatty alcohols. Both fatty alcohols and fatty acid methylesters are based on tallow or palm oil because they require C-16 and C-18 chains which are a main part of these two fats/oils.

Citing the "well-organized supply lines for material like tallow and palm oil", Fochem said these "renewable raw materials" represent considerable potential for the future of the oleochemical industry.

"This also is a challenge for the rendering industry," he declared, "to insure the quantities and right qualities are available at a reasonable and competitive price."

## Major Market Potential In Mexico

Describing the potential of Mexico as a customer for U.S. animal fats/oils/proteins, Irving Barun, newly appointed NRA representative for latin America, described that nation's current domestic pro-

duction of animal fats/oils in these terms:

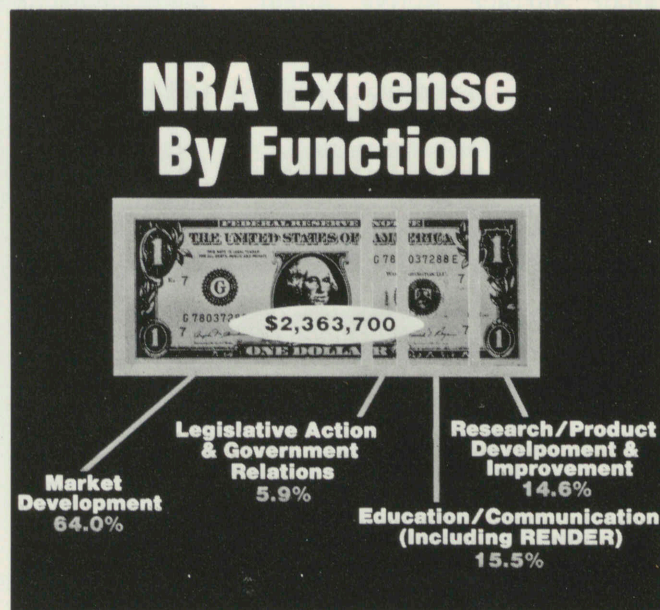
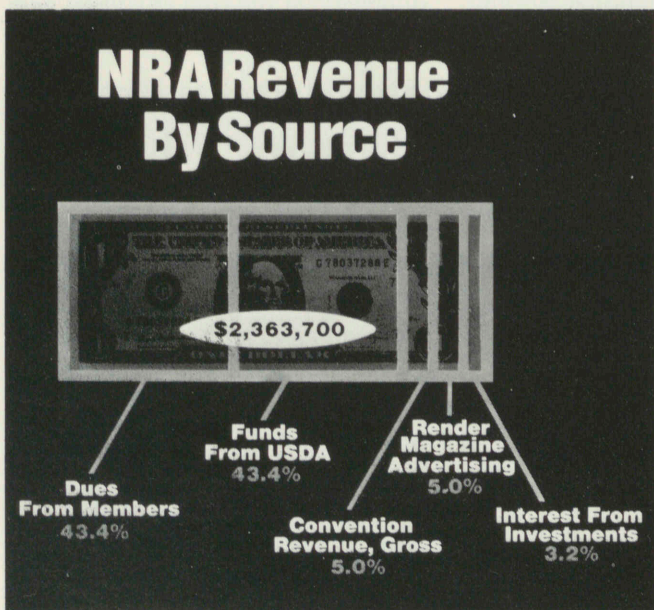
- ...60,000 metric tons of beef tallow.
- ...45,000 metric tons of pork fat.
- ...80,000 metric tons of poultry fat.
- ...8,000 metric tons of horse oil.
- ...146,000 metric tons of meat/bone meal, and
- ...400,000 metric tons of poultry by-product meal.

He indicated Mexico currently must import some 110,000 tons of tallow each year and about 30,000 tons of lard.

Over the next 15 years, Braun sees Mexico importing some 200,000 tons of tallow, 60,000 tons of lard, 30-40,000 tons of feed fat and a million tons of meat/bone meal each year.

Most tallow imported is bleachable fancy and presently all of it either moves by tank car to Laredo, Texas and across the border or by steamship — about 20 percent — to Tampico or Veracruz on the Gulf of Mexico. None is delivered to Mexico's west coast.

According to Braun, Mexico's  
*(Continued on P-16)*



Two of the charts used during the special briefing on association activities versus income/expenditures. Income includes both revenues from dues and activities as well as the Federal funds which NRA administers for the Foreign Agriculture Service. Note expenditures are grouped in four general areas of endeavor designed to provide maximum service to the industry.



# Atlas Enters U.S. Equipment Market

Still another foreign manufacturer of rendering equipment has thrown its hat into the ring represented by the U.S. market.

The company is A/S Atlas of Copenhagen, Denmark which has been in the business of engineering/manufacturing equipment for the feedstuffs, food and marine industries since 1899, and has been producing rendering equipment for more than 40 years.

The Atlas entry, described as a "low-temperature, wet rendering process", was introduced to the U.S. industry at the National Renderers Association's 1983 convention earlier this Fall in Chicago.

Representing A/S Atlas in this country is DGA & Associates of Bloomington, Minn. DGA president, Duane Anderson, is well known to the U.S. rendering industry having conducted the marketing program for a major manufacturer of air/water pollution control systems used by the industry for several years.

Atlas made the decision to enter the U.S. market after several years of research/development resulted in the new system which has been in full-scale use in two Danish rendering plants for more than a year.

Like virtually all new systems being offered today, the Atlas system has been designed around the principle of waste heat recovery and reuse. The system features a "coagulator" consisting of a heated, double screw which moves the material through a heated cylinder in a continuous flow during which time the material reaches a temperature of 131 to 140 degrees Fahrenheit. Both the screws and the shell are heated with waste heat recovered from the drier.

According to Erik Hansen, chief engineer for A/S Atlas, the process has demonstrated the capability to handle all types of raw material normally found in a rendering plant including bones, soft material and fallen stock.

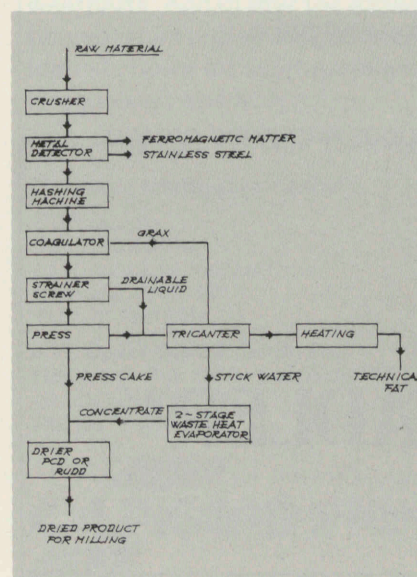
After passing through a pre-

breaker, the raw material goes to a metal detector (which also sorts out non-magnetic as well as iron/ steel contaminants) and into what is described as a "very robust, high-capacity hasher" which reduces the material to a particle size "ideal for the low-temperature coagulator."

From the coagulator, the material passes through a "strainer screw" from which free liquid is drained off before the material enters a standard-type, slow-running, double-screw press. The strainer screw has "adjustable" holes permitting "very soft" material to fall through the screen and be pumped directly to a three-phase decanter (tricanter). The press has been modified (a patent is pending) to provide "constant, optimum pressing and separation of solids from water and fat."

According to the manufacturer, the press cake has between five and eight percent fat when it goes to an Atlas PCD (plate contact drier). The drier is constructed with stainless steel heating plates and housing which permits it to be operated "almost hermetically." This, Hansen says, offers these advantages:

- ...low content of non-condensable gases in the vapor
- ...high-temperature vapors giving 90/95-percent waste heat recovery



...easy regulation of moisture in the dried meal (two to 10 percent) and

...self-cleaning operation (due to the stainless heating surfaces).

Liquid from the press and the strainer screw is heated with live steam injection and pumped to the tricanter. It is claimed that "short contact time between the fat and the protein results in an especially light colored tallow." Nearly all the solids (including any polyethylene present) is contained in the press cake. Wear on the tricanter therefore is low.

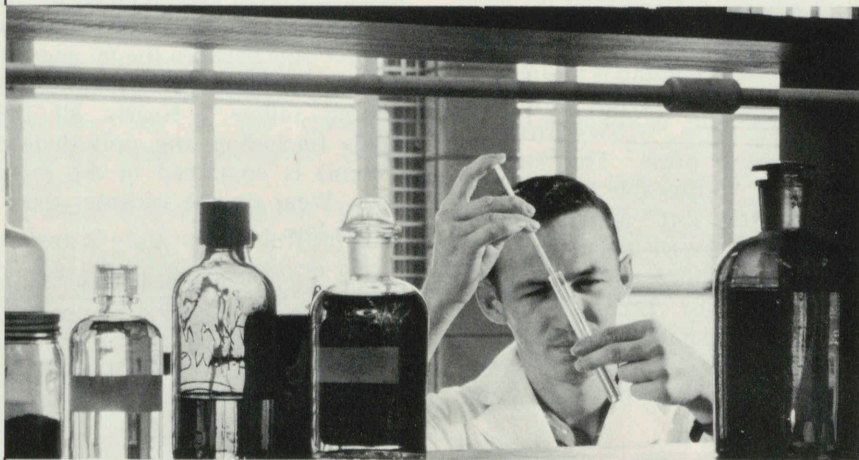
The Atlas waste heat evaporator (WHE), a falling film evaporator, can be configured in from one to three stages depending on the type of raw material usually processed in the plant. Waste water high in BOD can be used with the evaporator helping to solve water discharge problems.

Hansen says the system can be operated using between seven to 10 gallons of fuel oil per each metric ton of raw material processed. In the full-scale plants now in operation, high reliability and low maintenance have been recorded. Fat content in the meal of no more than eight percent is achieved without solvents.

He also says that "compared with traditional dry rendering methods, the Atlas process total yield of meal and fat is higher — some two to three percent — yet the protein content of the meal does not suffer. Fats are of higher quality, he says, in terms of both color and free fatty acids. The process offers continuous sterilization (mandatory in European countries and becoming a real consideration here in the United States in recent months).

Over the past 40 years, A/S Atlas has placed systems for rendering red meat, poultry and fish in more than 50 countries. Its rotary universal drum drier (RUDD) as well as the PCD are in use with several other manufacturers' rendering systems.

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**Convention (Continued from P-14)**

domestic tallow/lard is produced by about 60 slaughterhouses and independent renderers. Virtually all the operations have batch cookers. Tallow produced is about equivalent to U.S. fancy. Meat/bone meals are low in protein — only about 38-42 percent. Tallow and animal proteins are imported by a government agency, CONSUPO, and redistributed to the consumers.

A moving message delivered by Marc Pechenert, President of the European Protein & Animal Fats Association and chairman of Society Francaise-Maritime centered on the need for U.S. renderers and their foreign counterparts to cooperate for their mutual good rather than compete in the development of new markets among the under-developed nations.

The 1983 International Forum was moderated by Tom McNulty, chairman of the NRA International Marketing Committee.

**Urgent Need  
For Research  
Cited**

“One of the most difficult years the rendering industry has ever experienced” is the way Fred Wintzer, G. A. Wintzer & Son of Wapakoneta, Ohio, and one of the “old timers” feted at the National Renderers Association’s 50th anniversary convention, described 1982.

“It was a year when costs seemed to be rising out of control,” Wintzer told his fellow renderers in a special presentation on research/development, “and it was a year when the prices for our finished products seemed to be dropping out of control.

“It was a year when many marginal, low grade materials could be processed only at a loss and a year when many marginal and small customers could be serviced at a loss. It was a year when many rendering companies, which had been successful in the 1970s, went out of business.”

On the bright side, Wintzer pointed out that 1982 saw the industry sell more than a billion and a quarter pounds of inedible tallow and greases to the livestock industry for fats in feed. This led to

*(Continued on P-17)*

**Convention (Continued from P-16)**

Wintzer's primary point — if it had not been for research/development which opened up the market for animal fats/greases as feed ingredients, 1982 might have been the year "the entire rendering industry could have gone out of existence or have been drastically restructured!"

The speaker pointed out that it was the pioneering research led by Dr. Oliver H. M. Wilder, supported for many years by the independent rendering industry through the Fats and Proteins Research Foundation (FPRF), that permitted the new market represented by fats in livestock feeds to take up the slack when the market for tallow in laundry products plunged during the 1950-1960s with the advent of synthetic detergents.

Delivering an all-out plea for more NRA/industry/government support to applied research/development, Wintzer stressed the point that "research success depends on the effort put into it."

Simply put, he said, the larger number of ideas that you try the more successful commercial innovations you will develop.

"Also," he added, "research success depends on the patience and persistence of the researcher. Our most successful innovations have taken more than 10 years to develop.

Urging the NRA and the industry to increase its attention to research/development, Wintzer compared the current level of effort for 1983 — \$275,000 — with the "average" expenditure for all industry/government/academic/non-profit organizations (like the NRA) as computed by Battelle Memorial Institute. According to the Battelle study, this averaged 3.3 percent in real terms each year over the past 10 years. At this rate, he said, NRA/industry investment in research/development should be \$625,000 for 1984.

"Have renderers been neglecting research? You bet we have," he concluded.

As part of the special "one-two" push for research/development, David Gilcrest, FPRF president, offered the counterpoint to Wintzer's presentation outlining areas of current research which appear to offer high levels of potential.

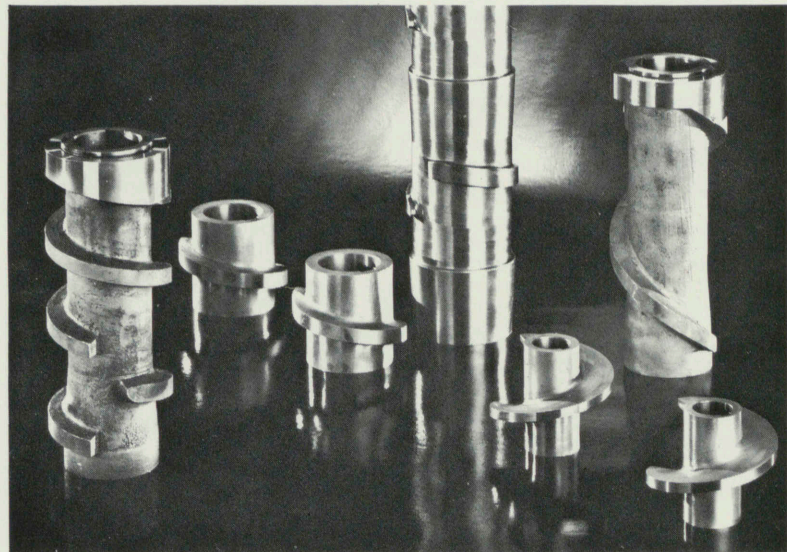
These include a "breakthrough" in maximizing the efficient assimila-

tion of fats and proteins by ruminants — cattle, sheep, etc. Micro-organisms in the animal's digestive tract reduce the full effectiveness of these nutrients. Research has revealed animal proteins tend to "by-pass" these micro-organisms.

Also, Gilcrest said, there apparently is a much higher economic value for the use of fat in feeds because of its ability to cause other ingredients to be better utilized by meat animals and poultry. Current research, he declared, "now puts us on the threshold to verification of this new theory."

Recent research, he said, points to greater cost effectiveness in substituting more tallow in place of feed grade animal fats for certain animal species — enough so to offset the increased cost of tallows.

Research is rapidly progressing, Gilcrest observed, in verifying the value of spraying tallow/animal grease emulsions on crops and soils to reduce water loss. This program indicates such a spray can reduce the use of water, reduce energy needed for irrigation, increase the size and value of crops and reduce wind erosion of top soil.



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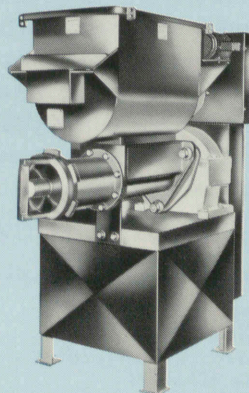
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G-27

## P&G Installs New System For Inventory Control

Keefner Enterprises in cooperation with Process Control Associates has completed the installation and checkout of an ultrasonic inventory management system for the Procter & Gamble Long Beach, Calif., soap manufacturing plant.

The system consists of "sonic" transducers which signal the level of base soap stocks in a series of eight tanks mounted on the roof of the plant. Material is drawn from these tanks according to the formulation of each of the various P&G bar soaps manufactured in the facility. The system is controlled by a microprocessor and the level information provided by the sensors is automatically displayed in realtime.

According to P&G's Bill Stoner, the operating engineers think the system is "absolutely super." Formerly, he explained, it was necessary to send a man up on the roof to measure the level of the material in each tank with a steel tape. Now, the contents are displayed electronically at a central location. The display provides "instant readout" and also automatically converts the levels in each tank to pounds. This way, the spokesman says, "we always know exactly what we have at any given time."

Gene Keefner of Keefner Enterprises reports that accuracy within one percent is being realized and that maintenance on the system has been "nil."

Since grease and oily vapors are known to be present in the soap storage — base soaps are stored as heavy, viscous liquids and represent high concentrations of fatty acids — a Teflon facing was designed for the transducers. This prevents a coating from building up on the transducer and thus impairing the quality of the sonic signal and reducing the accuracy of the information displayed.

As installed in the Long Beach P&G plant, the system was configured to handle up to 32 tanks to accommodate any future requirement to expand the inventory system. Training of plant personnel and calibration of the system was completed in a single day.

The system is known as the IMS-80 and was designed by

(Continued on P-21)

# New Pump 'Impressive' In Service

Pumping tallows, feed grade animal fats and vegetable oils when blending feed fats for the livestock and poultry industries has always been a problem for renderers and blenders.

The fats and oils must be transferred from railroad tank cars, highway tankers, barges and storage facilities to the blending operations and then the blended product must be again transferred for shipment and delivery to the ultimate user.

This process of continual movement of the raw materials as well as the finished product must be carried on in all kinds of weather conditions. The materials to be transferred represent a wide range of viscosities and depending on the degree of heat or cold can range from an almost solid consistency to a free-flowing liquid.

The wide range of conditions traditionally has imposed significant operational requirements on the pumps employed.

Ken White, vice president, Operations, for Southwest By-Products of Springfield, Mo., outlines the problems this way:

"We operate a fat blending facility nearby in Arkansas. For some time we had a pumping problem. In the first place, for our purposes, we needed positive displacement pumps. We needed pumps that would operate satisfactorily in a system with a lot of flexible connections — in other words, not a closed system. We had to deal with varying viscosities and needed a pump that would clean the lines."

White says his company had tried "almost every positive displacement pump on the market" but ran into the continuing problem where when a pump ran dry it burned up. This not only is an expensive proposition but also time-consuming and disrupting. To avoid the problem, a man would have to continually watch the pumps to insure they did not run dry.

Enter a rotary pump built by GRANCO, a division of Challenge Manufacturing. The GRANCO rotor has only three moving parts which form four rotating pump chambers. The four chambers individually open and close at a fixed displacement, 90 degrees out of

phase from each other, once each rotor revolution. These pump-rotor cavities thus accommodate compressible solids as well as liquids and semi-liquids of varying viscosity.

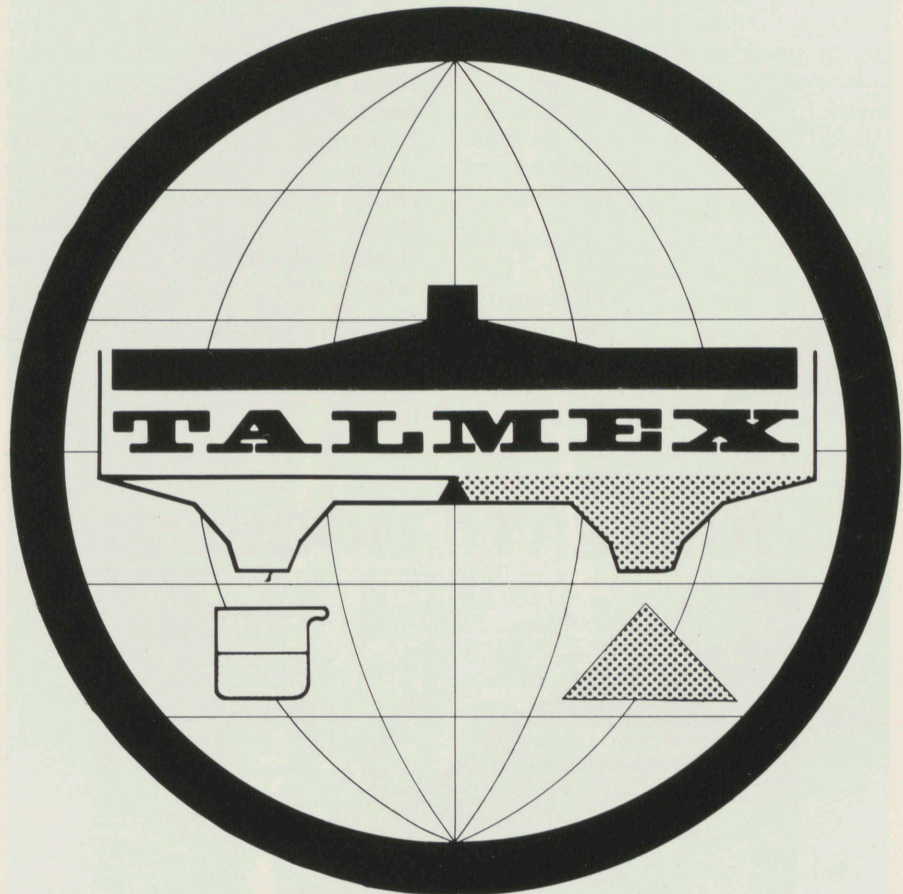
The design has no stators, paddles, vanes, gears, blades or scoops to wear out. The rotor design opens to allow pumpage to enter and then "squeezes" it out.

"One of the advantages," White says, "is the fact that the pumps are

multi-ported. It is easy to adapt one to many different installations."

The pump is designed to be operated in either direction. They have either one inlet and outlet (two-port design) or dual inlets and outlets (four-port design). With the four-port model, it is not necessary to use all four ports but, this feature does permit plumbing for any combination of dual suction and discharge lines.

(Continued on P-20)



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**Newsline** (Continued from P-9)

the people who store/transport feed ingredients or on the mills which produce the finished feed.”

Bisplinghoff points out that most authorities agree with the premise that eradicating salmonella altogether — achieving a “zero level” as it were — if not impossible cannot be achieved at a cost society will accept. Already, the Canadian program is being tagged as the reason poultry meat in the markets is twice as expensive as it is in most U.S. stores. Where a California supermarket often has broilers for 59 cents a pound, in a comparative Canadian market the prices will be in the neighborhood of \$1.09 per pound. Most of this represents increases in production costs mandated by government regulations imposed on the growers/processors and passed on to the consumer.

At a salmonella meeting held in Washington earlier this year, Dr. Stanley A. Vezey of the University of Georgia, said he found he was “unable to keep broiler breeding flocks from becoming contaminated with salmonella.” When hatched

separately in a salmonella-free hatchery, he was able to keep the chicks free of the organism but added that the procedures used were “extreme” and would not be economically feasible under present broiler producing conditions.

There does appear to be some light at the end of the tunnel. Research into what is called “competitive exclusion” is showing promise. Boiled down to few words, the theory is this. Because of the methods we use today to hatch/rear chicks, much of the micro-flora normally present in the digestive tract is not there. Without these natural bacteria, the chick cannot combat even low levels of salmonella. Artificially produce this micro-flora and introduce it to the chicks, thus bolstering their natural immune system, not only will make the chicks less vulnerable to reasonable levels of salmonella, it also will shield them against a number of other causes of chick mortality.

Then there always is the possibility that Pomeroy will succeed where his predecessors have met with failure.

## Fat, Oil Calories Still High On List

Despite the fact that “fiber is in and cholesterol is out” in the minds of diet-conscious Americans, fats and oils still make up about 40 percent of the calories consumed — the same as a decade ago.

That’s the sum and substance of a recent USDA report by economist Jorge Hazera.

“Americans eat less beef and more chicken, fewer eggs and more fruits and vegetables than they did a decade ago,” he says, adding that the U.S. average is about 135 pounds of fats/oils each year.

Hazera points out that the statistics in his report are not an indictment of American eating habits. He says that is a “subject for health professionals.”

“Whatever the level,” he adds, “fats and oils are an essential part of the human diet. Fats and oils provide the most concentrated source of energy of any food. They conserve proteins that are necessary for growth, serve as carriers of fat-soluble vitamins, improve the body’s absorption of vitamins and make many foods more palatable.

Hazera places edible fats/oils in two categories — visible and invisible. Visible fats include tallow, lard and butter from animals and soybean, cottonseed, corn, peanut, palm, olive and sunflower oils from plants.

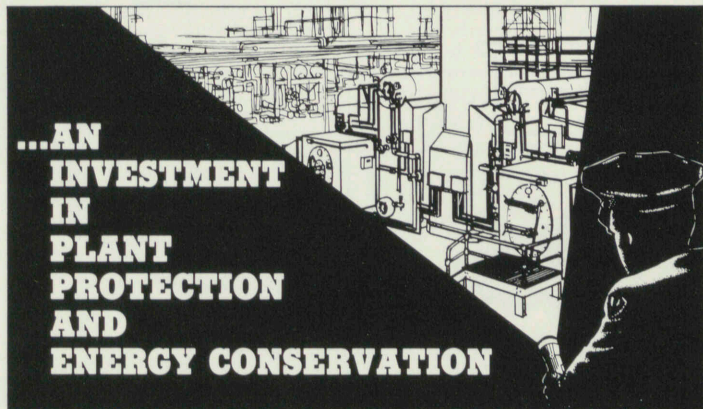
**Pump** (Continued from P-19)

Of major consideration to White is the fact that with the GRANCO pump, even if one does begin to cavitate, “it does not burn up.” White is sure that regular cavitation probably adds to pump wear but that is a problem of the application, not the pump. And, he says, the pump is simple to rebuild — “the company even provides a complete kit for on-site rebuilding.” The initial cost also is “reasonable”, he adds.

“We’re getting good results in all the areas where we have installed these pumps,” White says, pointing out he doesn’t mind sharing Southwest’s experience with others in the industry.

According to the manufacturer, similar pumps are in use at facilities of Cargill, Loomix, Foster Farms, National By-Products and Winchester Rendering.

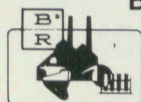
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## Soybean Genetics Key To Learning About Off Flavors

Through genetic studies scientists at USDA's Agricultural Research Service and Purdue University in West Lafayette, Ind. are exploring ways to decrease off flavors associated with the breakdown of unsaturated fatty acids in non-hydrogenated soybean oil used in margarines, salad dressings and cooking oils.

ARS geneticist James R. Wilcox is undertaking two approaches to deal with the flavor stability problems. One is the breeding of soybeans for low linolenic acid content and the other is breeding for reduced activity of enzymes that cause the breakdown of this polyunsaturated linolenic acid.

Previous research has suggested that linolenic acid is somehow involved in the generation of objectionable flavors and odors in soybean products, but ARS geneticist Niels C. Nielsen says that "while reduction of linolenic acid is an attractive consideration, it is an essential fatty acid for human nutrition and he would not advise its complete removal."

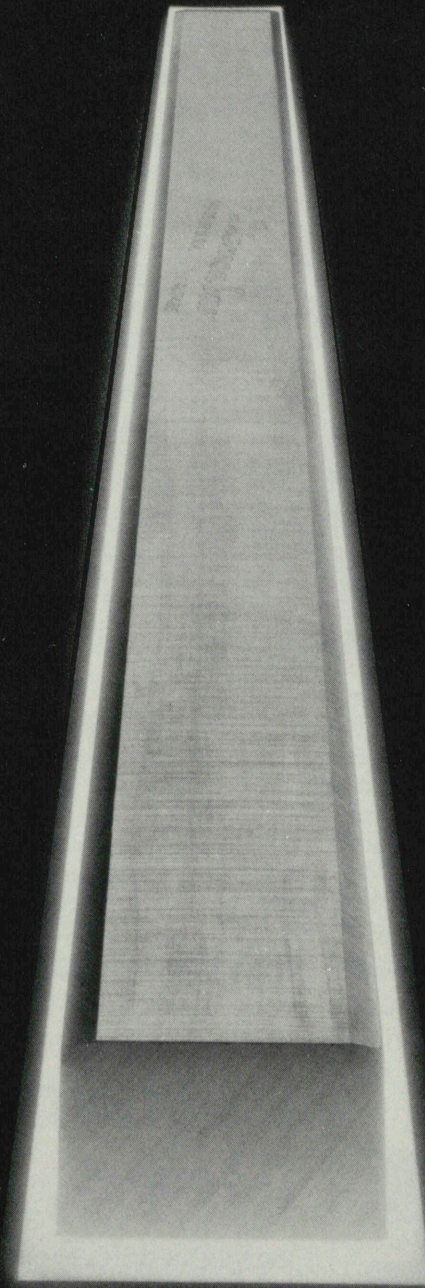
That is why the second approach -breeding soybeans with little activity of the enzyme, lipoxygenase, which causes the breakdown of linolenic acid, is important.

Scientists say that at least three forms of lipoxygenase exist in the seed. They are L1, L2 and L3. So far they have identified three separate strains of soybeans, each lacking one of the three genes. The L1 and L3-less genes have already been introduced into plants and are being intercrossed with the low linolenic acid lines.

### Keefner (Continued from P-18)

Keefner and PCA initially for the terminal storage industry. It features an Intel 8085 micro-processor and "advanced non-contacting" sensors. The system measures the height of the material in a tank (by determining the distance from the sensor to the material) and can sound an "over-fill" alarm. All data is entered from a keyboard and there are no mechanical adjustments to be made if any data measurement change is required.

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# INDUSTRY Pulse

Swift Independent Packing Company will close its pork processing plants at Glenwood, Iowa; National Stockyards, Ill.; Sioux City, Iowa; and sales and distribution units located at Columbia, S.C. and New Orleans, L.A., beginning in February 1984.

John A. Copeland, president and chief executive officer, said the decision to terminate operations was dictated by the employees' failure to ratify a new labor agreement that would have reduced wage and fringe benefits and provided the company with the opportunity to return the facilities to a satisfactory profit level by operating competitively with others in the industry.

The Sioux City plant will be the first to close on February 10, followed by the remainder of the sites on March 16.

About 700 employees will be affected in Glenwood and at the Illinois facility, all represented by the United Food and Commercial Workers International Union AFL-CIO. All of the facilities constitute the remaining "Swift Independent Master Agreement" labor operations. The company and union negotiated tentative modifications to that agreement which were re-

jected by the membership in September.

Swift Independent says "all of the Master Agreement plants are operating at a loss". The facilities to close generate 14 percent of Swift Independent's revenues and account for 17 percent of its employees.

\*\*\*\*\*

K.R. "Dick" Ellis has announced that on December 1 the Ellis Trading Company began operation from offices in South Pasadena, California. Ellis will trade "a full range of rendered products specializing in the Far East market." His decision to enter the trading business follows more than 20 years of experience marketing rendered products for Procter & Gamble, and most recently, for Peterson Manufacturing Company, a subsidiary of Kane-Miller.

\*\*\*\*\*

NRA will be represented in the Republic of the Philippines by Carlos F. Munoz. He will manage NRA market development activities there under the direction of Randall D. Donohue, NRA's Asia regional director in Singapore.

Munoz, who is president of Commodities Trading Co., Inc., is well known by local business since he has been involved in market development for agricultural commodities since 1948. He is a business graduate and speaks fluent English, Spanish and Tagalog and has received high recommendations from Philippine industrialists including feed compounders, soap manufacturers and food processors.

\*\*\*\*\*

With a convention theme of "The Winds of Change", the National Cattlemen's Assn. will gather in New Orleans in January 1984.

Cattlemen who attend the 1984 convention will obtain information which will help them cope with the changes being seen in the industry today and they will hear suggestions on how to take advantage of new profit opportunities.

One new feature of the convention will be an awards luncheon which will include the presentation of a Cattle Business Man of the Year award sponsored by Ralston Purina Co., and the Special Breed award for development of a new technology in beef cattle production sponsored by the IBP Foundation.

\*\*\*\*\*

A laboratory which specializes in screening products and raw materials for contaminants such as pesticide residues and PCBs with a "rapid reporting service to be used as an extension to a plant's quality control laboratory" is open now in New Jersey. In addition, it will provide all wet analyses required.

Custom Lab Services, 5 Fir Court, Oakland, N.J., is designed to serve the needs of the food, fats and oils, and animal/poultry feed industry, according to its president and chief analytical chemist, Don Fritz, who has 35 years of experience in the field.

\*\*\*\*\*

Thomas (Tip) O'Neill, Jr., speaker of the House of Representatives, will be the keynote speaker and present his views on the current

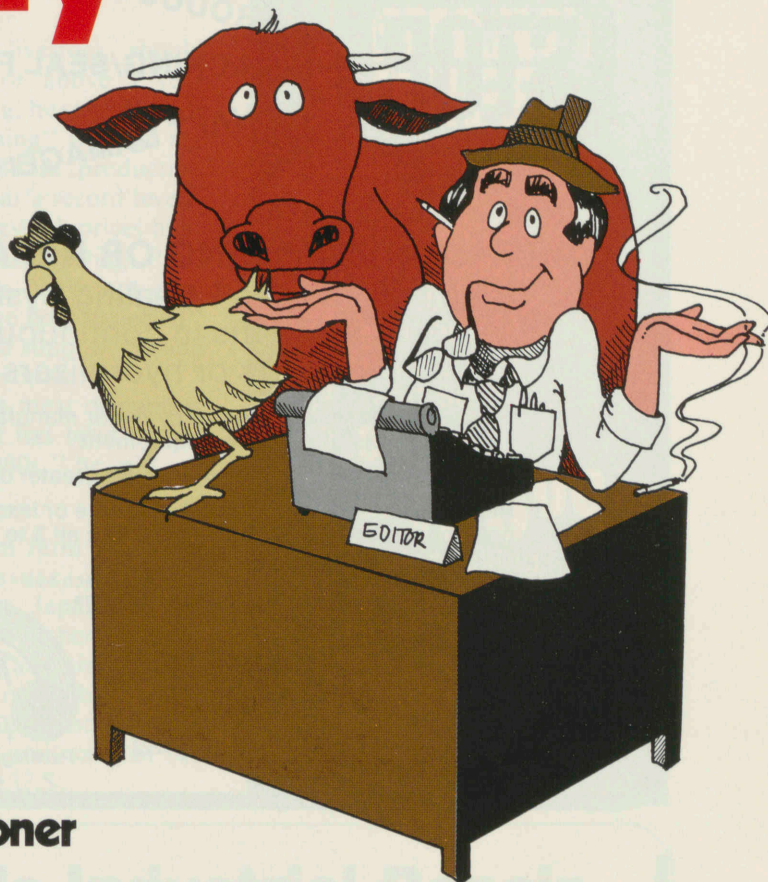
(Continued on P-24)



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*Pulse (Continued from P-22)*

political scene when the Soap and Detergent Assn. holds its 57th annual meeting and industry convention January 1984 in Boca Raton, Fla.

More than 850 people also are expected to hear John W. Hanley, chairman of the executive committee of the board of the Monsanto Co.; Jason Benderly, vice president and chief economist of the Prudential Insurance Co. of America; and Marilyn Berger, director of programs for the Council on Foreign Relations; as they address the general session.

Representatives of eligible, non-member companies also have been invited to attend. Non-member companies which produce finished consumer, industrial and institutional cleaning products, fatty acids and glycerine, and the raw materials used in cleaning products are all eligible to attend this year but are restricted to two persons from the company. Eligible, non-members are permitted to attend every other year.

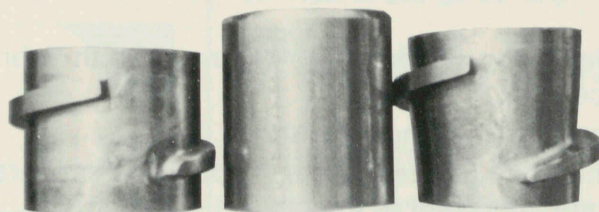
The Soap and Detergent Association is a national trade group which was founded in 1926. Membership includes more than 90 percent of the manufacturers of soaps and detergents produced in the United States.



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**U.S. Renderers Can Benefit From Egypt's "Self-Sufficiency"**

It is an ill wind that fails to blow some good to someone in the topsy-turvy world of import/export.

News that Egypt will, over the next five years, ban the imports of live cattle and frozen poultry bodes ill for those countries — especially Brazil and the U.S. — which are large exporters.

On the other hand, the same news can be considered good for U.S. renderers. Egypt's determination to become self-sustaining in the areas of poultry and beef for its domestic needs paves the way for significant growth in its embryonic feed industry. This can be expected to result in the export of potentially significant quantities of U.S. animal fats/oils and proteins for the feed industry.

View (Continued from P-8)

seriously reduce or eliminate the profitability of unsubsidized cattle operations.”

\*\*\*\*

Three hundred scientists and doctors have urged the Reagan administration to ban the use of antibiotics in animal feed. They are penicillin and tetracycline.

The scientists say that the use of these drugs as feed additives has caused some bacteria to become resistant to commonly prescribed drugs for human beings. But, the Farm Bureau noted, the American Medical Association has said there is “not sufficient evidence of the transfer of disease-causing antibiotic resistance bacteria from animals to humans to warrant alarm by physicians or the Congress.”

\*\*\*\*\*

Bob Price, leader of the Western Livestock Marketing Information Project, told USDA’s recent outlook conference that total meat supplies will remain record large through the Winter. This, despite higher grain prices, because farmers expanded herds in 1982 and early this year.

In fact, he said, red meat supplies “could be above that currently expected” if grain prices move even higher — or unfavorable Fall and Winter grazing conditions continue.

Total red meat and poultry supplies were likely to exceed year-earlier levels by four to five percent during the fourth quarter of this year, and three to four percent in the first quarter of 1984, he said. Pork will register the sharpest year-to-year gain, with production up 13 percent the last quarter of ‘83; eight percent the first quarter of ‘84.

By second-quarter ‘84, Price pro-

jected that total meat supplies will slip about two percent from this past Spring. Reason: Producer reactions to higher grain prices and weaker livestock and poultry prices through the Winter.

Prices for all livestock should average near to or above a year earlier in the Spring, he said. He saw a “continued firming” through the second half of ‘84 as production falls below this year’s record levels.

Even though livestock prices have weakened since last Spring, Price pointed out, prices “have not gone as low as may have been expected” — given the record supplies passing through market channels.

“It appears that meat demand is better now than it has been at any time during the 1980s,” he said.

\*\*\*\*\*

Lawmakers from farm states are continuing pressure on U.S. negotiators to get Japan to buy more U.S. beef. Whether their efforts will succeed any time in the near future appears doubtful. One reason may be our insistence that Japan continue to limit sales of her automobiles in the U.S.



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Editorial (Continued from P-4)

ing Spencer Beef from Land O'Lakes hasn't been taken for altruistic reasons. Monfort stands to be hurt and hurt bad if the deal goes through. As he puts it, approval of the sale would result in a combined Excel/Spencer along with IBP "dominating" the market. Monfort's attorneys claim the sale would violate antitrust laws, specifically Sections 4 and 6 of the Clayton Act. The proposed acquisition would, he says, "increase concentration in the beef industry to an impermissible extent."

According to Monfort, IBP has a 36-percent share of the market based on its capacity to slaughter and fabricate while Excel/Spencer would have a 34-percent share. Excel is second in the nation today, he claims, and Spencer third.

Since 1978, there have been several attempts to slow and/or stop the concentration of the beef industry in the hands of a few packers. One Congressman tried unsuccessfully to initiate controlling legislation. Prior to this time, no packer has attempted to use the courts.

For the good of the packing industry, the rendering industry and the American consumer:

Good luck Ken Monfort!

## Korean Imports Of Meat/Bone Meal Expected To Rise

Exports of meat/bone meal to Korea over the next few years is expected to increase by as much as 25 percent.

According to current feed production estimates by the Korean Feed Association, total production now stands at about 5.5 million tons. This represents a gain of some 22.5 percent over 1982 and the imports of feed ingredients still continue to rise.

Since it was introduced to Korean feed manufacturers by the NRA several years ago, meat/bone meal has become an important high protein ingredient in rations for that nation's growing livestock industry.

# People, Places and—

Robert E. DePow is the new executive vice president in charge of Operations for Stolt Terminals. He will oversee the activities and operations of more than 500 employees at Stolt facilities in Perth Amboy, N.J.; Chicago, Ill.; Texas; Vancouver, B.C.; Argentina, Brazil and Belgium.

Stolt Terminals is a wholly-owned subsidiary of Stolt Tankers and Terminals Holdings, S.A., a worldwide transport and storage interest headquartered in Greenwich, Conn. Stolt is a major transporter of U.S. fats and oils.

\*\*\*\*\*

Joseph Frey has been reappointed senior sales engineer for the animal by-products and vegetable oil process and equipment product lines at Anderson International Corp. He can be contacted at the company's main headquarters, 6200 Harvard Ave., Cleveland, Ohio 44105. The telephone number is (216) 641-1112.

\*\*\*\*\*

Donald A. Holt is the new associate dean of the College of Agriculture and director of the Illinois Agricultural Experiment Station. He has been head of the University of Illinois department of agronomy since 1982.

Holt was the first agricultural scientist named as a National Science Fellow in the History and Philosophy of Science in 1967 at the American University in Washington, D.C. That same year he was appointed an assistant professor of agronomy at Purdue University and became a full professor in 1977. He joined the U of I faculty in 1982. Since then, the Department of Agronomy has received a number of major nationally competitive grants that will bring it more than \$6 million.

\*\*\*\*\*

Torrey N. Foster is now vice president international of The

Ceilcote Company, a unit of General Signal Corp.

In this newly-created position, Foster has complete responsibility for all international Ceilcote operations including manufacturing and sales companies in Canada, West Germany, the United Kingdom, Mexico, New Zealand, Australia, Singapore and Japan. The position was created to consolidate and strengthen the corporation's extensive corrosion and air pollution control operations.

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\*\*\*\*\*

John A. Copeland, J. Douglas Gray and Nicole Williams Foster have been named by the Swift Independent Corp. board of directors to new responsibilities.

Copeland, who has served as president and chief executive officer of Swift Independent since 1980, is now chairman and chief executive officer. Gray had been executive vice president of the Fresh Meats Division. He is now president and chief operating officer. Foster has been treasurer of the corporation since 1981. She is now a vice president.

Copeland, in addition to his operating and corporate management positions in all segments of the meat packing industry, has served as chairman of the American Meat Institute and the National Livestock and Meat Board.

Gray began his business career as a consultant in the management advisory services department of Price, Waterhouse and Co.

Foster served as treasurer of the Trailmobile Division of Pullman, Inc. and president of the Trailmobile Finance Co. before joining Swift Independent in 1981.

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# "Drought Of '83" To Impact Feed Prices

The USDA is calling it the "drought of '83" and describing it as the "worst in 50 years to hit the nation's midsection."

Economist Don Seaborg says the damage was severe enough to change the outlook for U.S. agriculture for several years. There can be little question but what some of the impact will splash over onto the rendering industry.

Farmers and livestock producers began the season confidently. Economists were forecasting record yields. The situation changed drastically about midseason. Just when plants needed moisture to put down their roots and begin healthy growth, the topsoil dried up. High temperatures also increased evaporation.

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The results are grim. Initially, corn yields were estimated down at least 15 bushels per acre. Soybeans were expected to be off at least 21/2 bushels an acre. Current estimates see corn down 30 to 40 bushels per acre and soybeans down as much as 25 bushels per acre. The only grain crop which survived damage was Winter wheat planted last Fall and harvested just as the drought really began.

In the final analysis, output of corn, sorghum, Spring wheat, cotton and soybeans will bottom out at a third to a half below 1982 production. While a buildup in stocks will help take some of the pressure off feed prices, costs are predicted to go up — and already have to some extent — affecting livestock and poultry production prospects for 1984.

Cattle on feed were down some four percent as the final quarter of this calendar year began. Broiler-type chick hatches were down a per-


cent from a year earlier but while this is a small reduction, it represents the fifth straight month of decline. Swine producers are continuing to cut back.

Seaborg sees 1984 meat supplies declining with pig production down and fewer cattle going to the feedlot. He does think broiler production will pick up somewhat offsetting the reduced red meat activity. This will not occur, however, until the last half of next year.

Bright spots at least insofar as the market for renderers products is concerned — dairy cow numbers are the highest in nearly eight years. While we are consuming less whole milk, skim milk, flavored milk drinks, buttermilk and light cream than we used to, we have increased our consumption of lowfat milk, half-and-half, heavy cream, sour cream dips, yogurt and eggnog. Also, there was a turnaround in egg-type chick hatch late in the season for the first time in 13 months.

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