

Dedicate New Meat Handling Facility in Shepperd Arena On September 1

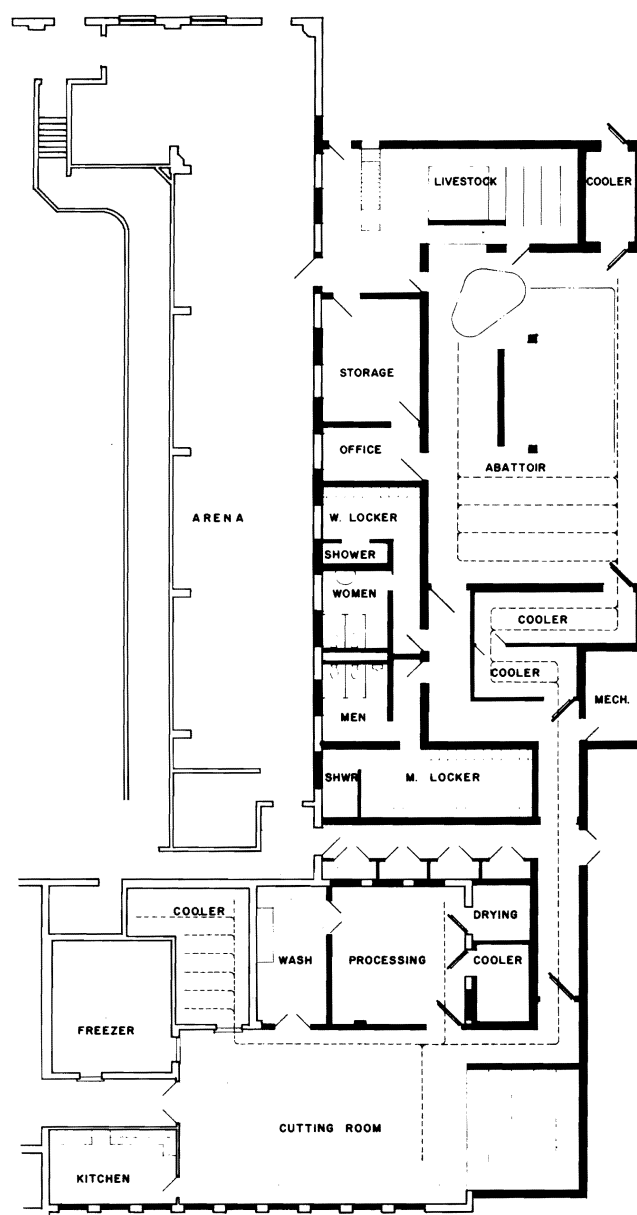
Passage by the Congress of the Wholesome Meat Act of 1967 and subsequent enforcement in North Dakota required an updating of the meat handling facilities located in Shepperd Arena. This facility serves both research and teaching needs of the Agricultural Experiment Station and the College of Agriculture.

When operations in the original meat handling facilities were placed under the surveillance of federal meat inspectors, it became obvious the operations were illegal, and would have to be updated or discontinued. The facilities provide for slaughter and processing of meat animals including cattle, hogs and sheep.

The 1973 Legislature granted an appropriation of \$198,400 for remodeling the existing facility. Subsequently, the architectural firm of Geston and Hanson, Fargo, was engaged to develop plans. These plans were submitted to the appropriate reviews in Washington, D. C., for compliance with the Wholesome Meat Act, and bids opened in late January, 1974. Low bids totaled \$296,623. These bids were rejected and a two-phase plan developed for the needed updating of the facility. Bids were opened on March 22, 1974, with low bids and architect fees totaling \$239,009, approximately \$41,000 more than the appropriation.

On March 27, 1974, the North Dakota Livestock Mutual Aid Corporation offered a gift of \$41,000 "—on the basis that improved agricultural research and education are needed for the livestock industry and especially to improve the training of students so they may have increased job opportunities in the North Dakota livestock industry." This gift was accepted by the State Board of Higher Education and contracts for the low bids awarded for the first phase of construction.

Based upon these experiences, the 1975 Legislature was requested to provide \$150,000 for completion of the project. This request was granted and expenditures for the subsequent low bids and



**MEAT HANDLING FACILITY
IN SHEPPERD ARENA**



Dale Sauer, Sanborn, (right), member of the Board of Directors, North Dakota Livestock Mutual Aid Corporation, helps Dean Arlon Hazen unveil the dedication plaque for the new facility.

architect fees for the second phase totaled \$144,857. The facility was completed in April, 1976, representing a total investment of \$384,257.

The meat handling facility is designed to permit limited slaughter of cattle, hogs, and sheep. Following slaughter, the carcasses can be chilled and held in storage for subsequent research and classroom needs. Meat cutting and other processing can be accomplished, and the facilities also include a meat freezer area.

Six formal undergraduate courses which utilize the meat handling facility are offered each year. These courses are: Slaughtering and Cutting Beef, Pork and Lamb; Meat Selection and Grading; Live Animal Evaluation of Livestock; Advanced Meat Selection and Grading; Meat Identification and Usage; and Red Meat and Sausage Products. Some 200 students enroll in these courses, many of them majoring in Home Economics and other colleges on the campus in addition to those majoring in the College of Agriculture. This instruction requires considerable student-teacher contact since the students are actually engaged in the slaughter and processing of meat. Graduate students also utilize the facility for both coursework and research projects.

In addition, the facility serves special events for groups such as the 4-H Club and FFA meat

judging and evaluation clinics, Extension Service conferences on animal and meat evaluation, and livestock organizations of various types.

The facility is ideally suited to meet animal research needs. Current swine research includes an amino acid study of pork muscle and carcass evaluation for herd improvement. At least 90-125 hogs per year are slaughtered for this purpose. Sheep research is mainly carcass evaluation work in relation to improvement of the College flock and breeding experiments in lamb production. This involves 100 or more carcasses per year. There are no commercial swine or sheep slaughtering plants in North Dakota, making this facility highly important to the teaching and research programs at NDSU. Beef research includes studies to help determine the nutritional value of beef and beef cattle improvement. These studies require the collection of data and samples from 50-100 cattle per year involving, at the least, cutting one hind quarter of each carcass.

Incidentally, this facility is currently providing specification cuts of meat for a human nutrition study being conducted at the USDA Human Nutrition Laboratory, Grand Forks. This meat is being supplied from animals of known pedigree, raised and slaughtered under consistent management situations, and delivered as a "consistent" product for human consumption.