



Using the beef chart to illustrate different cuts of beef, Kurt Aird told his audience that this slab of beef comes from a beef animal that was raised to be slaughtered. (Staff photo by Ed Bas)

Head 'em up, move 'em out—the west never saw this critter

By SUSAN TAUBER KLEIN

A beef animal isn't what it used to be, and neither is the beef that comes from it.

In the "cowboy days," a beef animal was eight feet tall at the shoulder with four-foot-long legs and horns 12 feet long. Its neck was as long as its legs, said Kurt Aird.

Now a black angus beef animal has stubby legs, no bone sticking out of its back, and no neck.

"It's technically born to look like this," Aird told his audience Tuesday, April 18, at the Win Schuler's Seminar on Beef. The reasons for the change are to get the most meat from an animal born to be slaughtered.

"You don't order three pounds of beef. Beef are raised to cater to the U.S. public."

Using 400 pounds of raw beef to illustrate what beef today is all about, Aird talked about how beef animals are raised, slaughtered, and sold, what grades of beef restaurants serve and groceries sell and how consumers can become better chefs of beef.

Aird is head of Schuler's butcher shop. He started his career in beef at the age of 13, when he took a job in a Chicago slaughter house. After graduating from the Culinary Institute in New York, he worked as a chef at New York's Waldorf Astoria and at Miami's Fontainebleau. He worked with the Marriott Corp. before joining Schuler's.

WHILE the manager of Avon Township's Grate Steak, Lou Seiler, refilled coffee cups for the 50 people for the lecture, Aird explained why different cuts of beef have different prices.

"There are 12 round steaks, 12 regular steaks and ribs for 12 servings in 400 pounds of beef. For every 12 steaks, there are 100 pot roasts. Look what's usually on sale—roasts."

"There's also 200 pounds of hamburger from a 400-pound side and 100 pounds of bone. With all that waste, \$3 a pound for steak isn't that much," Aird said.

No one can analyze chopped up ground meat, and tell what's in it, he said. Only the amount of fat can be analyzed, not the types of by-products and amount of meat in the ground beef.

"It's normal for hamburger to have 20-per cent fat. This is good for cooking hamburgers and meat loaf. The fat has the flavor," he said.

What consumers buy in the super-

market, however, isn't the same as what they are served in restaurants.

"Consumers won't pay for beef what restaurants will. They get the top choice cuts because they'll pay more. Grocery stores, Aird said, get the choice meat.

"You may ruin it, but it is choice meat."

THE ECONOMIC cuts are from cheap beef. The meat may come from a dairy cow that's no longer producing milk or from an older beef animal.

"The economical cuts will be tough. If you know what to do with it, it's okay to buy."

These cuts are similar to what the cowboy ate. Cattle then roamed the range and beef was lean and tough. It's the beef from cattle that are only one year old and haven't walked a mile that American consumers are used to eating.

Beef aging has also changed. Beef used to be aged for six months. Now the common time is 10 days, time enough for the mold and bacteria to break down the beef fibers and develop a flavor in the meat, he said.

"It's the aging that gives the beef its beef flavor," Aird said. Experts can't tell if a live animal is good as a beef animal until it's been slaughtered and cut in half. Signs of good meat are pink bones, white fat and a padded back.

U.S. Department of Agriculture personnel inspect the raw meat and grade it. They roll the animal six times, stamping each cut of beef when they inspect it," Aird said, pointing to the different cuts of beef illustrated on a large chart.

"Then the two slabs of the animal are given the same number so when they're sold, the buyer will get the top and bottom from the same animal."

DISTRIBUTION houses have changed also since beef grazed the Western ranges, Aird said. When beef cattle were rounded up and driven to the rail heads and transported to the slaughtering houses, they lost weight during the transport. So they were fattened before slaughter, a process that took several days.

"Now the distribution houses have moved close to the ranges. The animals are given breakfast, taken to the distribution house, fed lunch and then slaughtered," Aird said. "They can kill 600 head an hour."

Investment series will start May 2

A three-part series of seminars that will explain the intricacies of investment and money management will begin May 2, in the Farmington Community Library, 3273 Twelve Mile.

The sessions, sponsored by the libraries, will run from 7-9 p.m. Tuesdays and is without charge.

Margaret Brown, a broker with

Manley, Bennett, McDonald & Company, will give participants basic information on investing, the advantages and disadvantages of owning common and preferred stock, corporate and municipal bonds, utility stocks and annuities.

She will hold a question and answer period at the end of each session.

Registrations are being taken now by calling the library at 553-0300.

Ms. Haller enlists

Pvt. Mary E. Haller, daughter of Mr. and Mrs. Joseph T. Haller of 2261 Brookdale, Farmington, recently joined the United States Army delayed entry program. She will graduate from Farmington High School this year, and will go on

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active duty July 6 by taking basic training at Ft. McClellan, Ala.

PUBLIC NOTICE

All interested persons are hereby advised that the City of Farmington has requested Design Location Approval for the reconstruction of the intersection of Farmington and Swasey Roads in the City of Farmington, Oakland County, Michigan. The proposed construction is to include drainage, road widening, curbing, paving, and bridge widening. The project has been submitted for Federal assistance under the Federal Aid Urban System Program. Publish: April 25, 1978



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