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# CUSTOM SLAUGHTERING

GOVERNMENT

## DOCUMENTS

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## HEARING

BEFORE THE

### SUBCOMMITTEE ON LIVESTOCK AND GRAINS

OF THE

### COMMITTEE ON AGRICULTURE

### HOUSE OF REPRESENTATIVES

NINETY-FIRST CONGRESS

SECOND SESSION

ON

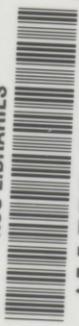
**H.R. 16480, H.R. 16485, H.R. 16791, H.R. 16895,  
H.R. 16908, H.R. 17276 H.R. 17457, and S. 3592**

JUNE 16, 1970

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## CONTENTS

---

	Page
H.R. 16485, a bill to amend the Federal Meat Inspection Act, as amended, to clarify the provisions relating to custom slaughtering operations.....	2
Statement of:	
Andrews, Hon. Mark, a Representative in Congress from the State of North Dakota.....	27
Berry, Hon. E. Y., a Representative in Congress from the State of South Dakota.....	28
Carlson, Robert W., Minnesota Commissioner of Agriculture.....	29
Denney, Hon. Robert V., a Representative in Congress from the State of Nebraska.....	27
Dunn, Edward V., assistant professor of agricultural economics, North Dakota State University.....	17
Hungate, Hon. William L., a Representative in Congress from the State of Missouri.....	5
Langen, Hon. Odin, a Representative in Congress from the State of Minnesota.....	33
Lennartson, Roy W., Administrator, Consumer and Marketing Service, U.S. Department of Agriculture.....	10
Madeira, Robert L., executive director, National Institute of Locker & Freezer Provisioners.....	12
Magdanz, Don F., executive secretary-treasurer, National Livestock Feeders Association.....	34
Martin, Hon. Dave, a Representative in Congress from the State of Nebraska.....	3
May, Hon. Catherine, a Representative in Congress from the State of Washington.....	3
Mayer, Arnold, legislative representative, Amalgamated Meat Cutters & Butcher Workmen of North America (AFL-CIO).....	15
McLain, Marvin L., legislative director, American Farm Bureau Federation.....	14
Mohay, John G., executive vice president, National Independent Meat Packers Association.....	21
Nelsen, Hon. Ancher, a Representative in Congress from the State of Minnesota.....	8
Petersen, Peter H., Washington representative, National Association of Meat Purveyors.....	26
Quie, Hon. Albert H., a Representative in Congress from the State of Minnesota.....	32
Scott, John W., master, the National Grange.....	36
Smith, Hon. Neal, a Representative in Congress from the State of Iowa.....	6
Correspondence submitted to the subcommittee:	
Campbell, J. Phil, Under Secretary of Agriculture, letter of April 15, 1970, report on H.R. 16485.....	2
Lloyd, Thomas J., president, and Gorman, Patrick E., secretary-treasurer, Amalgamated Meat Cutters & Butcher Workmen of North America (AFL-CIO), letter.....	15
McMillan, C. W., American National Cattlemen's Association, letter of June 12, 1970.....	31
Tiemann, Norbert T., Governor, State of Nebraska, letter of June 10, 1970.....	31

# CONTENTS

Introduction	1
Chapter I	10
Chapter II	25
Chapter III	40
Chapter IV	55
Chapter V	70
Chapter VI	85
Chapter VII	100
Chapter VIII	115
Chapter IX	130
Chapter X	145
Chapter XI	160
Chapter XII	175
Chapter XIII	190
Chapter XIV	205
Chapter XV	220
Chapter XVI	235
Chapter XVII	250
Chapter XVIII	265
Chapter XIX	280
Chapter XX	295
Chapter XXI	310
Chapter XXII	325
Chapter XXIII	340
Chapter XXIV	355
Chapter XXV	370
Chapter XXVI	385
Chapter XXVII	400
Chapter XXVIII	415
Chapter XXIX	430
Chapter XXX	445
Chapter XXXI	460
Chapter XXXII	475
Chapter XXXIII	490
Chapter XXXIV	505
Chapter XXXV	520
Chapter XXXVI	535
Chapter XXXVII	550
Chapter XXXVIII	565
Chapter XXXIX	580
Chapter XL	595
Chapter XLI	610
Chapter XLII	625
Chapter XLIII	640
Chapter XLIV	655
Chapter XLV	670
Chapter XLVI	685
Chapter XLVII	700
Chapter XLVIII	715
Chapter XLIX	730
Chapter L	745
Chapter LI	760
Chapter LII	775
Chapter LIII	790
Chapter LIV	805
Chapter LV	820
Chapter LVI	835
Chapter LVII	850
Chapter LVIII	865
Chapter LIX	880
Chapter LX	895
Chapter LXI	910
Chapter LXII	925
Chapter LXIII	940
Chapter LXIV	955
Chapter LXV	970
Chapter LXVI	985
Chapter LXVII	1000
Chapter LXVIII	1015
Chapter LXIX	1030
Chapter LXX	1045
Chapter LXXI	1060
Chapter LXXII	1075
Chapter LXXIII	1090
Chapter LXXIV	1105
Chapter LXXV	1120
Chapter LXXVI	1135
Chapter LXXVII	1150
Chapter LXXVIII	1165
Chapter LXXIX	1180
Chapter LXXX	1195
Chapter LXXXI	1210
Chapter LXXXII	1225
Chapter LXXXIII	1240
Chapter LXXXIV	1255
Chapter LXXXV	1270
Chapter LXXXVI	1285
Chapter LXXXVII	1300
Chapter LXXXVIII	1315
Chapter LXXXIX	1330
Chapter LXXXX	1345
Chapter LXXXXI	1360
Chapter LXXXXII	1375
Chapter LXXXXIII	1390
Chapter LXXXXIV	1405
Chapter LXXXXV	1420
Chapter LXXXXVI	1435
Chapter LXXXXVII	1450
Chapter LXXXXVIII	1465
Chapter LXXXXIX	1480
Chapter LXXXXX	1495
Chapter LXXXXXI	1510
Chapter LXXXXXII	1525
Chapter LXXXXXIII	1540
Chapter LXXXXXIV	1555
Chapter LXXXXXV	1570
Chapter LXXXXXVI	1585
Chapter LXXXXXVII	1600
Chapter LXXXXXVIII	1615
Chapter LXXXXXIX	1630
Chapter LXXXXXX	1645
Chapter LXXXXXXI	1660
Chapter LXXXXXXII	1675
Chapter LXXXXXXIII	1690
Chapter LXXXXXXIV	1705
Chapter LXXXXXXV	1720
Chapter LXXXXXXVI	1735
Chapter LXXXXXXVII	1750
Chapter LXXXXXXVIII	1765
Chapter LXXXXXXIX	1780
Chapter LXXXXXXX	1795
Chapter LXXXXXXXI	1810
Chapter LXXXXXXXII	1825
Chapter LXXXXXXXIII	1840
Chapter LXXXXXXXIV	1855
Chapter LXXXXXXXV	1870
Chapter LXXXXXXXVI	1885
Chapter LXXXXXXXVII	1900
Chapter LXXXXXXXVIII	1915
Chapter LXXXXXXXIX	1930
Chapter LXXXXXXXI	1945
Chapter LXXXXXXXII	1960
Chapter LXXXXXXXIII	1975
Chapter LXXXXXXXIV	1990
Chapter LXXXXXXXV	2005
Chapter LXXXXXXXVI	2020
Chapter LXXXXXXXVII	2035
Chapter LXXXXXXXVIII	2050
Chapter LXXXXXXXIX	2065
Chapter LXXXXXXXI	2080
Chapter LXXXXXXXII	2095
Chapter LXXXXXXXIII	2110
Chapter LXXXXXXXIV	2125
Chapter LXXXXXXXV	2140
Chapter LXXXXXXXVI	2155
Chapter LXXXXXXXVII	2170
Chapter LXXXXXXXVIII	2185
Chapter LXXXXXXXIX	2200
Chapter LXXXXXXXI	2215
Chapter LXXXXXXXII	2230
Chapter LXXXXXXXIII	2245
Chapter LXXXXXXXIV	2260
Chapter LXXXXXXXV	2275
Chapter LXXXXXXXVI	2290
Chapter LXXXXXXXVII	2305
Chapter LXXXXXXXVIII	2320
Chapter LXXXXXXXIX	2335
Chapter LXXXXXXXI	2350
Chapter LXXXXXXXII	2365
Chapter LXXXXXXXIII	2380
Chapter LXXXXXXXIV	2395
Chapter LXXXXXXXV	2410
Chapter LXXXXXXXVI	2425
Chapter LXXXXXXXVII	2440
Chapter LXXXXXXXVIII	2455
Chapter LXXXXXXXIX	2470
Chapter LXXXXXXXI	2485
Chapter LXXXXXXXII	2500
Chapter LXXXXXXXIII	2515
Chapter LXXXXXXXIV	2530
Chapter LXXXXXXXV	2545
Chapter LXXXXXXXVI	2560
Chapter LXXXXXXXVII	2575
Chapter LXXXXXXXVIII	2590
Chapter LXXXXXXXIX	2605
Chapter LXXXXXXXI	2620
Chapter LXXXXXXXII	2635
Chapter LXXXXXXXIII	2650
Chapter LXXXXXXXIV	2665
Chapter LXXXXXXXV	2680
Chapter LXXXXXXXVI	2695
Chapter LXXXXXXXVII	2710
Chapter LXXXXXXXVIII	2725
Chapter LXXXXXXXIX	2740
Chapter LXXXXXXXI	2755
Chapter LXXXXXXXII	2770
Chapter LXXXXXXXIII	2785
Chapter LXXXXXXXIV	2800
Chapter LXXXXXXXV	2815
Chapter LXXXXXXXVI	2830
Chapter LXXXXXXXVII	2845
Chapter LXXXXXXXVIII	2860
Chapter LXXXXXXXIX	2875
Chapter LXXXXXXXI	2890
Chapter LXXXXXXXII	2905
Chapter LXXXXXXXIII	2920
Chapter LXXXXXXXIV	2935
Chapter LXXXXXXXV	2950
Chapter LXXXXXXXVI	2965
Chapter LXXXXXXXVII	2980
Chapter LXXXXXXXVIII	2995
Chapter LXXXXXXXIX	3010
Chapter LXXXXXXXI	3025
Chapter LXXXXXXXII	3040
Chapter LXXXXXXXIII	3055
Chapter LXXXXXXXIV	3070
Chapter LXXXXXXXV	3085
Chapter LXXXXXXXVI	3100
Chapter LXXXXXXXVII	3115
Chapter LXXXXXXXVIII	3130
Chapter LXXXXXXXIX	3145
Chapter LXXXXXXXI	3160
Chapter LXXXXXXXII	3175
Chapter LXXXXXXXIII	3190
Chapter LXXXXXXXIV	3205
Chapter LXXXXXXXV	3220
Chapter LXXXXXXXVI	3235
Chapter LXXXXXXXVII	3250
Chapter LXXXXXXXVIII	3265
Chapter LXXXXXXXIX	3280
Chapter LXXXXXXXI	3295
Chapter LXXXXXXXII	3310
Chapter LXXXXXXXIII	3325
Chapter LXXXXXXXIV	3340
Chapter LXXXXXXXV	3355
Chapter LXXXXXXXVI	3370
Chapter LXXXXXXXVII	3385
Chapter LXXXXXXXVIII	3400
Chapter LXXXXXXXIX	3415
Chapter LXXXXXXXI	3430
Chapter LXXXXXXXII	3445
Chapter LXXXXXXXIII	3460
Chapter LXXXXXXXIV	3475
Chapter LXXXXXXXV	3490
Chapter LXXXXXXXVI	3505
Chapter LXXXXXXXVII	3520
Chapter LXXXXXXXVIII	3535
Chapter LXXXXXXXIX	3550
Chapter LXXXXXXXI	3565
Chapter LXXXXXXXII	3580
Chapter LXXXXXXXIII	3595
Chapter LXXXXXXXIV	3610
Chapter LXXXXXXXV	3625
Chapter LXXXXXXXVI	3640
Chapter LXXXXXXXVII	3655
Chapter LXXXXXXXVIII	3670
Chapter LXXXXXXXIX	3685
Chapter LXXXXXXXI	3700
Chapter LXXXXXXXII	3715
Chapter LXXXXXXXIII	3730
Chapter LXXXXXXXIV	3745
Chapter LXXXXXXXV	3760
Chapter LXXXXXXXVI	3775
Chapter LXXXXXXXVII	3790
Chapter LXXXXXXXVIII	3805
Chapter LXXXXXXXIX	3820
Chapter LXXXXXXXI	3835
Chapter LXXXXXXXII	3850
Chapter LXXXXXXXIII	3865
Chapter LXXXXXXXIV	3880
Chapter LXXXXXXXV	3895
Chapter LXXXXXXXVI	3910
Chapter LXXXXXXXVII	3925
Chapter LXXXXXXXVIII	3940
Chapter LXXXXXXXIX	3955
Chapter LXXXXXXXI	3970
Chapter LXXXXXXXII	3985
Chapter LXXXXXXXIII	4000
Chapter LXXXXXXXIV	4015
Chapter LXXXXXXXV	4030
Chapter LXXXXXXXVI	4045
Chapter LXXXXXXXVII	4060
Chapter LXXXXXXXVIII	4075
Chapter LXXXXXXXIX	4090
Chapter LXXXXXXXI	4105
Chapter LXXXXXXXII	4120
Chapter LXXXXXXXIII	4135
Chapter LXXXXXXXIV	4150
Chapter LXXXXXXXV	4165
Chapter LXXXXXXXVI	4180
Chapter LXXXXXXXVII	4195
Chapter LXXXXXXXVIII	4210
Chapter LXXXXXXXIX	4225
Chapter LXXXXXXXI	4240
Chapter LXXXXXXXII	4255
Chapter LXXXXXXXIII	4270
Chapter LXXXXXXXIV	4285
Chapter LXXXXXXXV	4300
Chapter LXXXXXXXVI	4315
Chapter LXXXXXXXVII	4330
Chapter LXXXXXXXVIII	4345
Chapter LXXXXXXXIX	4360
Chapter LXXXXXXXI	4375
Chapter LXXXXXXXII	4390
Chapter LXXXXXXXIII	4405
Chapter LXXXXXXXIV	4420
Chapter LXXXXXXXV	4435
Chapter LXXXXXXXVI	4450
Chapter LXXXXXXXVII	4465
Chapter LXXXXXXXVIII	4480
Chapter LXXXXXXXIX	4495
Chapter LXXXXXXXI	4510
Chapter LXXXXXXXII	4525
Chapter LXXXXXXXIII	4540
Chapter LXXXXXXXIV	4555
Chapter LXXXXXXXV	4570
Chapter LXXXXXXXVI	4585
Chapter LXXXXXXXVII	4600
Chapter LXXXXXXXVIII	4615
Chapter LXXXXXXXIX	4630
Chapter LXXXXXXXI	4645
Chapter LXXXXXXXII	4660
Chapter LXXXXXXXIII	4675
Chapter LXXXXXXXIV	4690
Chapter LXXXXXXXV	4705
Chapter LXXXXXXXVI	4720
Chapter LXXXXXXXVII	4735
Chapter LXXXXXXXVIII	4750
Chapter LXXXXXXXIX	4765
Chapter LXXXXXXXI	4780
Chapter LXXXXXXXII	4795
Chapter LXXXXXXXIII	4810
Chapter LXXXXXXXIV	4825
Chapter LXXXXXXXV	4840
Chapter LXXXXXXXVI	4855
Chapter LXXXXXXXVII	4870
Chapter LXXXXXXXVIII	4885
Chapter LXXXXXXXIX	4900
Chapter LXXXXXXXI	4915
Chapter LXXXXXXXII	4930
Chapter LXXXXXXXIII	4945
Chapter LXXXXXXXIV	4960
Chapter LXXXXXXXV	4975
Chapter LXXXXXXXVI	4990
Chapter LXXXXXXXVII	5005
Chapter LXXXXXXXVIII	5020
Chapter LXXXXXXXIX	5035
Chapter LXXXXXXXI	5050
Chapter LXXXXXXXII	5065
Chapter LXXXXXXXIII	5080
Chapter LXXXXXXXIV	5095
Chapter LXXXXXXXV	5110
Chapter LXXXXXXXVI	5125
Chapter LXXXXXXXVII	5140
Chapter LXXXXXXXVIII	5155
Chapter LXXXXXXXIX	5170
Chapter LXXXXXXXI	5185
Chapter LXXXXXXXII	5200
Chapter LXXXXXXXIII	5215
Chapter LXXXXXXXIV	5230
Chapter LXXXXXXXV	5245
Chapter LXXXXXXXVI	5260
Chapter LXXXXXXXVII	5275
Chapter LXXXXXXXVIII	5290
Chapter LXXXXXXXIX	5305
Chapter LXXXXXXXI	5320
Chapter LXXXXXXXII	5335
Chapter LXXXXXXXIII	5350
Chapter LXXXXXXXIV	5365
Chapter LXXXXXXXV	5380
Chapter LXXXXXXXVI	5395
Chapter LXXXXXXXVII	5410
Chapter LXXXXXXXVIII	5425
Chapter LXXXXXXXIX	5440
Chapter LXXXXXXXI	5455
Chapter LXXXXXXXII	5470
Chapter LXXXXXXXIII	5485
Chapter LXXXXXXXIV	5500
Chapter LXXXXXXXV	5515
Chapter LXXXXXXXVI	5530
Chapter LXXXXXXXVII	5545
Chapter LXXXXXXXVIII	5560
Chapter LXXXXXXXIX	5575
Chapter LXXXXXXXI	5590
Chapter LXXXXXXXII	5605
Chapter LXXXXXXXIII	5620
Chapter LXXXXXXXIV	5635
Chapter LXXXXXXXV	5650
Chapter LXXXXXXXVI	5665
Chapter LXXXXXXXVII	5680
Chapter LXXXXXXXVIII	5695
Chapter LXXXXXXXIX	5710
Chapter LXXXXXXXI	5725
Chapter LXXXXXXXII	5740
Chapter LXXXXXXXIII	5755
Chapter LXXXXXXXIV	5770
Chapter LXXXXXXXV	5785
Chapter LXXXXXXXVI	5800
Chapter LXXXXXXXVII	5815
Chapter LXXXXXXXVIII	5830
Chapter LXXXXXXXIX	5845
Chapter LXXXXXXXI	5860
Chapter LXXXXXXXII	5875
Chapter LXXXXXXXIII	5890
Chapter LXXXXXXXIV	5905
Chapter LXXXXXXXV	5920
Chapter LXXXXXXXVI	5935
Chapter LXXXXXXXVII	5950
Chapter LXXXXXXXVIII	5965
Chapter LXXXXXXXIX	5980
Chapter LXXXXXXXI	5995
Chapter LXXXXXXXII	6010
Chapter LXXXXXXXIII	6025
Chapter LXXXXXXXIV	6040
Chapter LXXXXXXXV	6055
Chapter LXXXXXXXVI	6070
Chapter LXXXXXXXVII	6085
Chapter LXXXXXXXVIII	6100
Chapter LXXXXXXXIX	6115
Chapter LXXXXXXXI	6130
Chapter LXXXXXXXII	6145
Chapter LXXXXXXXIII	6160
Chapter LXXXXXXXIV	6175
Chapter LXXXXXXXV	6190
Chapter LXXXXXXXVI	6205
Chapter LXXXXXXXVII	6220
Chapter LXXXXXXXVIII	6235
Chapter LXXXXXXXIX	6250
Chapter LXXXXXXXI	6265
Chapter LXXXXXXXII	6280
Chapter LXXXXXXXIII	6295
Chapter LXXXXXXXIV	6310
Chapter LXXXXXXXV	6325
Chapter LXXXXXXXVI	6340
Chapter LXXXXXXXVII	6355
Chapter LXXXXXXXVIII	6370
Chapter LXXXXXXXIX	6385
Chapter LXXXXXXXI	6400
Chapter LXXXXXXXII	6415
Chapter LXXXXXXXIII	6430
Chapter LXXXXXXXIV	6445
Chapter LXXXXXXXV	6460
Chapter LXXXXXXXVI	6475
Chapter LXXXXXXXVII	6490
Chapter LXXXXXXXVIII	6505
Chapter LXXXXXXXIX	6520
Chapter LXXXXXXXI	6535
Chapter LXXXXXXXII	6550
Chapter LXXXXXXXIII	6565
Chapter LXXXXXXXIV	6580
Chapter LXXXXXXXV	6595
Chapter LXXXXXXXVI	6610
Chapter LXXXXXXXVII	6625
Chapter LXXXXXXXVIII	6640
Chapter LXXXXXXXIX	6655
Chapter LXXXXXXXI	6670
Chapter LXXXXXXXII	6685
Chapter LXXXXXXXIII	6700
Chapter LXXXXXXXIV	6715
Chapter LXXXXXXXV	6730
Chapter LXXXXXXXVI	6745
Chapter LXXXXXXXVII	6760
Chapter LXXXXXXXVIII	6775
Chapter LXXXXXXXIX	6790
Chapter LXXXXXXXI	6805
Chapter LXXXXXXXII	6820
Chapter LXXXXXXXIII	6835
Chapter LXXXXXXXIV	6850
Chapter LXXXXXXXV	6865
Chapter LXXXXXXXVI	6880
Chapter LXXXXXXXVII	6895
Chapter LXXXXXXXVIII	6910
Chapter LXXXXXXXIX	6925
Chapter LXXXXXXXI	6940
Chapter LXXXXXXXII	6955
Chapter LXXXXXXXIII	6970
Chapter LXXXXXXXIV	6985
Chapter LXXXXXXXV	7000
Chapter LXXXXXXXVI	7015
Chapter LXXXXXXXVII	7030
Chapter LXXXXXXXVIII	7045
Chapter LXXXXXXXIX	7060
Chapter LXXXXXXXI	7075
Chapter LXXXXXXXII	7090
Chapter LXXXXXXXIII	7105
Chapter LXXXXXXXIV	7120
Chapter LXXXXXXXV	7135
Chapter LXXXXXXXVI	7150
Chapter LXXXXXXXVII	7165
Chapter LXXXXXXXVIII	7180
Chapter LXXXXXXXIX	7195
Chapter LXXXXXXXI	7210
Chapter LXXXXXXXII	7225
Chapter LXXXXXXXIII	7240
Chapter LXXXXXXXIV	7255
Chapter LXXXXXXXV	7270
Chapter LXXXXXXXVI	7285
Chapter LXXXXXXXVII	7300
Chapter LXXXXXXXVIII	7315
Chapter LXXXXXXXIX	7330
Chapter LXXXXXXXI	7345
Chapter LXXXXXXXII	7360
Chapter LXXXXXXXIII	7375
Chapter LXXXXXXXIV	7390
Chapter LXXXXXXXV	7405
Chapter LXXXXXXXVI	7420
Chapter LXXXXXXXVII	7435
Chapter LXXXXXXXVIII	7450
Chapter LXXXXXXXIX	7465
Chapter LXXXXXXXI	7480
Chapter LXXXXXXXII	7495
Chapter LXXXXXXXIII	7510
Chapter LXXXXXXXIV	7525
Chapter LXXXXXXXV	7540
Chapter LXXXXXXXVI	7555
Chapter LXXXXXXXVII	7570
Chapter LXXXXXXXVIII	7585
Chapter LXXXXXXXIX	7600
Chapter LXXXXXXXI	7615
Chapter LXXXXXXXII	7630
Chapter LXXXXXXXIII	7645
Chapter LXXXXXXXIV	7660
Chapter LXXXXXXXV	7675
Chapter LXXXXXXXVI	7690
Chapter LXXXXXXXVII	7705
Chapter LXXXXXXXVIII	7720
Chapter LXXXXXXXIX	7735
Chapter LXXXXXXXI	7750
Chapter LXXXXXXXII	7765
Chapter LXXXXXXXIII	7780
Chapter LXXXXXXXIV	7795
Chapter LXXXXXXXV	7810
Chapter LXXXXXXXVI	7825
Chapter LXXXXXXXVII	7840
Chapter LXXXXXXXVIII	7855
Chapter LXXXXXXXIX	7870
Chapter LXXXXXXXI	7885
Chapter LXXXXXXXII	7900
Chapter LXXXXXXXIII	7915
Chapter LXXXXXXXIV	7930
Chapter LXXXXXXXV	7945
Chapter LXXXXXXXVI	7960
Chapter LXXXXXXXVII	7975
Chapter LXXXXXXXVIII	7990
Chapter LXXXXXXXIX	8005
Chapter LXXXXXXXI	8020
Chapter LXXXXXXXII	8035
Chapter LXXXXXXXIII	8050
Chapter LXXXXXXXIV	8065
Chapter LXXXXXXXV	8080
Chapter LXXXXXXXVI	8095
Chapter LXXXXXXXVII	8110
Chapter LXXXXXXXVIII	8125
Chapter LXXXXXXXIX	8140
Chapter LXXXXXXXI	8155
Chapter LXXXXXXXII	8170
Chapter LXXXXXXXIII	8185
Chapter LXXXXXXXIV</	

## CUSTOM SLAUGHTERING

TUESDAY, JUNE 16, 1970

HOUSE OF REPRESENTATIVES,  
SUBCOMMITTEE ON LIVESTOCK AND GRAINS OF THE  
COMMITTEE ON AGRICULTURE,  
*Washington, D.C.*

The subcommittee met, pursuant to notice, at 10:20 a.m., in room 1301, Longworth House Office Building, Hon. Graham Purcell (chairman of the subcommittee) presiding.

Present: Representatives Purcell, Foley, Abernethy, Jones of North Carolina, Montgomery, Melcher, May, Mayne, Zwach, Kleppe, and Sebelius.

Also present: Hyde H. Murray, associate counsel, and Christine S. Gallagher, chief clerk.

Mr. PURCELL. The subcommittee meets this morning for consideration of H.R. 16485 and other related bills. This bill by Mr. Purcell, of Texas, for himself, Mr. Smith of Iowa, Mr. Foley, of Washington, Mrs. May of, Washington, Mr. Kleppe, of North Dakota, Mr. Andrews of North Dakota, Mr. Nelsen, of Minnesota, Mr. Denney, of Nebraska, Mr. Langen, of Minnesota, and Mr. Martin, of Nebraska, is a clarifying amendment regarding custom slaughtering operations at locker plants.

This bill provides in effect that these plants shall be allowed to engage in custom-slaughtering operations while at the same time selling meat to the general public, provided that the custom-prepared meat is kept separate at all times from the meat prepared for sale to the general public, and that the custom-prepared meat is marked "Not for Sale" until delivered to its owner.

By specifically requiring that custom meat be kept separate from meat to be sold to the general public, the bill provides adequate protection for the consumer while preserving for him his local outlet for fully inspected meat and meat food products.

The Senate counterpart is S. 3592, which is nearly identical to H.R. 16485, except for a technical amendment. S. 3592 was passed by the Senate on June 5, 1970.

The subcommittee will hear witnesses from the witness list who may address themselves to any of these bills under consideration today by the subcommittee.

(H.R. 16480 by Mr. Martin; H.R. 16485 by Messrs. Purcell, Smith of Iowa, Foley, Kleppe, Andrews of North Dakota, Nelsen, Denney, Langen, Martin, and Mrs. May; H.R. 16791 by Mr. Hungate; H.R. 16895 by Mr. Scott; H.R. 16908 by Mr. Quie; H.R. 17276 by Mr. Berry; H.R. 17457 by Mr. Duncan; and S. 3592 are similar bills the text of which follows:)

[H.R. 16485, 91st Cong., second sess.]

A BILL To amend the Federal Meat Inspection Act, as amended, to clarify the provisions relating to custom slaughtering operations

*Be it enacted by the Senate and House of Representatives of the United States of America in Congress assembled,* That the Federal Meat Inspection Act (34 Stat. 1260, as amended by the Wholesome Meat Act, 81 Stat. 584) is hereby amended by deleting the proviso from paragraph (a) of section 23 of the Act, and the colon preceding said proviso, and substituting therefor the following: “; nor to the custom preparation by any person, firm, or corporation of carcasses, parts thereof, meat or meat food products, derived from the slaughter by any person of cattle, sheep, swine, or goats of his own raising, or from game animals, delivered by the owner thereof for such custom preparation, and transportation in commerce of such custom prepared articles, exclusively for use, in the household of such owner, by him and members of his household and his nonpaying guest and employees: *Provided*, That in cases where such person, firm or corporation engages in such custom operations at an establishment at which inspection under this title is maintained, the Secretary may exempt from such inspection at such establishment any animals slaughtered or any meat or meat food products otherwise prepared on such custom basis if the establishment complies with regulations which the Secretary is hereby authorized to promulgate to assure that any carcasses, parts thereof, meat or meat food products wherever handled on a custom basis, or any containers or packages containing such articles, are separated at all times from carcasses, parts thereof, meat or meat food products prepared for sale, and that all such articles prepared on a custom basis, or any containers or packages containing such articles, are plainly marked ‘Not for Sale’ immediately after being prepared and kept so identified until delivered to the owner, and that the establishment conducting the custom operation is maintained and operated in a sanitary manner.”

DEPARTMENT OF AGRICULTURE,  
OFFICE OF THE SECRETARY,  
Washington, D.C., April 15, 1970.

Hon. W. R. POAGE,  
*Chairman, Committee on Agriculture,  
House of Representatives*

DEAR MR. CHAIRMAN: This is in reply to your letter of March 24, 1970, requesting a report on H.R. 16485, “A Bill to amend the Federal Meat Inspection Act, as amended, to clarify the provisions relating to custom slaughtering operations.”

The Department supports the passage of this bill.

The bill would amend Section 23(a) of the Federal Meat Inspection Act. The effect of this bill would be to exempt the custom preparation by any person of carcasses, or parts or products thereof, of livestock slaughtered by the person who raised the livestock, or of game animals, provided the articles are delivered by the owner for such custom preparation and are exclusively for use in his household by him and members of his household and his nonpaying guests and employees, and the custom operations are carried out in compliance with regulations to be prescribed by the Secretary. The regulations would include requirements to assure that the establishment is maintained and operated in a sanitary manner and that the articles handled on a custom basis are separated at all times from meat products for sale and are marked as “Not for Sale” until delivered to the owner. The custom operator would be required to keep such records as would fully and correctly disclose all transactions involved in his business. The adulteration and misbranding provisions of the Act (other than the requirement of the official inspection legend) would be applicable to all of the meat products prepared by the custom operator for interstate commerce or otherwise subject to the Act.

The bill would retain present provisions exempting certain custom slaughtering operations but would eliminate the requirement that the exempted slaughterers shall not engage in buying or selling any meat or meat food products capable of use as human food. In many areas of the country both these functions have been carried out at a single establishment, often the only source of meat products or custom service in the community.

The Bureau of the Budget advises there is no objection to the presentation of this report from the standpoint of the Administration's program.

Sincerely,

J. PHIL CAMPBELL,  
*Under Secretary.*

Mr. PURCELL. We will also insert in the record at this point a statement by one of our colleagues on this committee, Hon. Catherine May of Washington.

**STATEMENT OF HON. CATHERINE MAY, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF WASHINGTON**

Mrs. MAY. This bill deals with a problem which was inadvertently created by passage of the Wholesome Meat Act of 1967, and which we have been working on since then in an effort to find an equitable solution. Many small rural communities depend on the services of the small locker plants whose operators also engage in custom slaughter for farmers and residents in the surrounding areas. The problem, of course, is that many of these small businesses need both the custom slaughter operation and the retail operation in order to make a go of it, and the Wholesome Meat Act as it now stands prohibits a business from doing both.

Our objective here has been to find a way to remove this prohibition without weakening in any way the requirements for wholesomeness and cleanliness which are embodied in the Wholesome Meat Act.

Mr. PURCELL. Ladies and gentlemen, we are here to have hearings in regard to an amendment to what we refer to as the meat inspection bill.

We have been delayed a little bit, so we are proceeding now to call Mr. Dave Martin, who has a committee of his own. We are glad to hear from you at this time.

**STATEMENT OF HON. DAVE MARTIN, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF NEBRASKA**

Mr. MARTIN. Thank you, Mr. Chairman.

I appreciate your taking me first because we do have a rather important piece of legislation before us in the Rules Committee this morning.

I would ask unanimous consent that my statement be placed in the record and I will simply summarize and make a few statements in order to save time.

Mr. PURCELL. All right, sir.

(The complete prepared statement of Congressman Martin, above referred to, follows:)

**STATEMENT OF HON. DAVE MARTIN, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF NEBRASKA**

Mr. Chairman and members of the committee, I thank you for the opportunity to appear before you today on the subject of amending the Federal Meat Inspection Act, as proposed in H.R. 16480 and H.R. 16485 which I sponsored and co-sponsored, respectively.

Mr. Chairman, I urge the swift approval of this legislation in the interest of saving the small community custom slaughter business, and consequently, many small communities themselves.

This legislation is identical to the Senate bill, S. 3592, which was passed by the Senate on June 5, 1970, and which was introduced and sponsored by Senators Curtis, Hruska, Bellmon, Burdick, Dole, Jordan of North Carolina, Young of North Dakota, Proxmire and McGee.

The need for this legislation has come about as a result of Department of Agriculture programs and policies to strengthen federal meat inspection requirements where the slaughter and sale of various meat animals is concerned. However, as the current laws in this matter are written, this strengthening of federal surveillance in the sale of meat goes beyond this area, and is threatening the small custom slaughter businesses that provide much-needed service.

Section 23(a) of the Federal Meat Inspection Act at present exempts from inspection custom slaughtering. This is proper legislation, in my judgment, as it allows the slaughtering for hire by an owner with an established slaughterer of meat animals for the owner's sole consumption and use. It makes sense that if an individual can slaughter his own meat animals for his own consumption, without being subject to commercial production inspection regulations, he should be able to hire someone else to do this same slaughtering for him. Obviously, not every person, farmer or small community resident, is going to be set up for, or be able to, or want to do his own individual slaughtering, and he should be able to have this function performed for him, by someone such as a community butcher who is established in this trade.

Mr. Chairman, just as this type of custom slaughtering has been rightfully allowed in the past, so it should be allowed to continue. However, because of the new regulations in this area, many small meat plants that have been providing custom slaughter along with their retail sales of federally-inspected meats are being priced out of business. High conversion costs for separating small custom slaughter operations from retail meat stores, building additions, and even the notion of requiring federal inspection of custom slaughtered meats, in most cases will prove too costly for the small, rural communities of Nebraska and virtually every state.

Yet, these small businesses are essential, in many instances to the economies of the areas they serve. Their being forced out of business will be detrimental to rural development, impose higher costs and greater hardships on those small communities in obtaining meat for their families, and serve no good purpose as far as federal meat inspection requirements go.

Mr. Chairman, in the case of custom slaughtering by the small community and neighborhood meat store, I know of no incidents of health hazards or resulting health problems in Nebraska.

In a time when it is the policy of our government to promote economic development and opportunities in rural America, the forced closing of the many small meat businesses would be highly detrimental to rural America and our cause in this area.

Mr. Chairman, the legislation that I have introduced and sponsor, along with several of my colleagues in the House, is supported by the Department of Agriculture and numerous farm organizations. It is further supported by locker plant operators, custom slaughterers, merchants and consumers organizations.

I ask that the subcommittee give its approval to this legislation, and urge that the full committee give its approval for enactment by the House as soon as possible.

Mr. MARTIN. H.R. 16485, of which the chairman is the author and I am one of the co-sponsors, is a piece of legislation that is very urgently needed, particularly in the agricultural areas and the small communities of our Nation. In my district in western Nebraska, locker plants have suffered very severe economic reverses because of the fact that they could no longer butcher critters brought in by farmers or other people who own cattle that they wanted to have butchered.

These plants have been able to take care of deer, elk, and other game animals that have been brought in by the hunters—and I am one of the hunters that has brought in such animals to these plants to be butchered and taken care of—while they can't do it with the domestic animals.

Since the Wholesome Meat Act was passed and these people have not been able to do this under the law or under the regulations it has created an extremely difficult hardship on both the operators of the locker plants and the farmers in the area. This legislation will correct this situation and I trust, Mr. Chairman, that your committee will promptly approve this legislation.

Mr. PURCELL. Thank you very much, Mr. Martin. It is my hope we will do just exactly what you have said.

Are there any questions of Mr. Martin?

Mr. KLEPPE. Mr. Chairman, one quick question.

I would like to ask my colleague, Congressman Martin, in your opinion, is there any reason why this proposed amendment will not take care of all of the small locker plant operators you refer to that we have in such abundance in America?

Mr. MARTIN. No, I think it will adequately take care of the situation. As you know, it has been worked out very carefully, this legislation, and rewritten two or three times in order to take care of certain things that we felt wouldn't be adequately covered.

I believe this bill will do the job.

Mr. KLEPPE. Thank you very much.

Mr. PURCELL. Thank you very much.

Mr. MARTIN. Thank you, Mr. Chairman.

Mr. PURCELL. Mr. Hungate of Missouri is the next congressional witness.

We are honored to have you, Mr. Hungate. We will be glad to hear from you.

#### STATEMENT OF HON. WILLIAM L. HUNGATE, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF MISSOURI

Mr. HUNGATE. Mr. Chairman, members of the committee, I thank you for this opportunity to appear on some legislation, of which I am greatly interested, and I think it is extremely important to the country and I appreciate the committee's work on it.

If I may, I will read my statement. I believe it is briefer than my summary might be.

Mr. PURCELL. All right. We have learned, Mr. Hungate, most of us in public life, our written statement is briefer than our summary.

Mr. HUNGATE. It is in my case, Mr. Chairman, and I should also like to express appreciation for appearing before the chairman that represents the district that has one of the most distinguished jazz organizations at North Texas State. I know the gentleman from Iowa appreciates such an institution.

Mr. Chairman, thank you for the opportunity to appear before your distinguished committee to express my support of H.R. 16485, which is identical to my bill, H.R. 16791, to amend the Federal Meat Inspection Act, clarifying the provisions relating to custom slaughtering operations.

There is great concern in my congressional district that the Congress provide this amendment. I have received many letters from farmers, locker plant operators, and the Missouri State Department of Agriculture urging my support of this bill.

Without this amendment, thousands of locker and freezer provisioners will be forced out of business, as the act unamended would prohibit them from engaging in both selling inspected meat and performing custom services for farmers; both are essential to their survival.

This bill would not change the intent of the act, it would not cost any additional money; and it has the support of the Department of Agriculture.

Under this measure, custom slaughterers would be permitted to retail inspected meats within the same establishment provided they separate their operations and products, identify all custom meats as "not for sale," and comply with all sanitary requirements.

I believe this bill is vital to the farmers, locker plants, and the economy of our rural communities. I respectfully urge the committee give favorable consideration to this amendment.

Thank you, Mr. Chairman.

Mr. PURCELL. Thank you, Mr. Hungate. Any questions of this gentleman? If not, thank you very much, sir.

Mr. HUNGATE. Thank you.

Mr. PURCELL. Our next witness is another Congressman who has shown a great deal of interest in this and all other agricultural matters, Mr. Neal Smith of Iowa.

#### STATEMENT OF HON. NEAL SMITH, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF IOWA

Mr. SMITH. Mr. Chairman and members of the committee, I appreciate this opportunity to appear and make a brief statement concerning this legislation. I am here to testify on behalf of H.R. 16485, a bill I have cosponsored to amend the Wholesome Meat Act.

This bill clarifies the 1967 law and writes into law some strengthening or protective provision which might otherwise have been in regulations. H.R. 16485 would not change the intent of that law. It would not cost any additional money. It would, in fact, do what the U.S. Department of Agriculture originally stated that it could do by regulation. Passage of this bill is needed, however, to avoid working an unnecessary harshness on establishments which sell meat and meat food products to the general public and also engage in custom slaughtering operations—that is, the slaughtering of livestock for the owner who plans to consume it on the family table.

After the Wholesome Meat Act became law a number of locker plant operators who handle meat on a custom basis and also sell some inspected meat at retail made inquiries regarding how it would apply to custom slaughtering operations. The Department's original position was that custom slaughtering would be permitted, by regulation, under section 5 of the act, which provides general authority for the entry into inspected plants of "carcasses, parts of carcasses, meat and meat food products, and other materials" under such conditions as are consistent with the purposes of the act. The Department later decided, however, that the term "carcasses" in section 5 applies only to livestock slaughtered prior to entry into the plant and, therefore, that a live animal cannot be allowed into a plant for custom slaughtering operations where meat is also sold even though the meat sold is handled in full compliance with the Federal meat inspection standards and came from an inspected slaughterer.

The Department also has given a strict interpretation to section 11 of the 1967 law, which added a new section 23(a) to the original Federal Meat Inspection Act. Section 23(a) now provides, in part, that custom slaughtering operations shall be exempt from inspection provided the custom operator does not engage in the buying or selling of meat or meat food products capable of use as human food.

Many locker plants are engaged in both custom slaughtering and in preparing and selling meat to the general public, and because of the Department's present interpretation of the law it is necessary to revise section 23(a). Otherwise, those plants selling meat to the general public will be able to handle custom meat slaughtered outside the plant under less than high standards but not be able to handle meat slaughtered in the plant under top sanitary standards.

This legislation will also protect the consumers who purchase meat from such an establishment. H.R. 16485 specifically provides that all meat prepared on a custom basis shall be kept separate at all times from meat prepared for sale to the general public, and that the custom prepared meat be marked "Not For Sale" until it has been delivered to its owner. These provisions could have been included in regulations but were not spelled out in the 1967 law, and so the bill does contain an added measure of consumer protection.

As the subcommittee knows, the Senate has already passed this legislation, S. 3592, which deals with custom slaughtering operations. The Senate-passed bill is identical to H.R. 16485, except for one technical amendment which makes clear that all custom operations, whether conducted at inspected or noninspected establishments, shall be subject to regulations requiring separation and marking of custom prepared meat. This will provide added assurance that meat prepared on a custom basis is returned to the owner and not sold to the general public and I recommend to the subcommittee that H.R. 16485 be amended to conform to the bill as passed by the Senate.

Since the provisions of the Wholesome Meat Act relating to intrastate operations become fully operative on December 15 of this year and since some States are already affected, this legislation should be passed as quickly as possible so that operators who are bringing their plants up to Federal standards will know where they stand with regard to custom slaughtering operations and so that State officials will be aware of the requirements in advance. This bill has broad support and contains nothing which could be considered controversial except by someone who still opposes the 1967 act or hopes that preventing this clarification will help to secure an extension of the effective date.

I do oppose any extension of the effective date of December 15, 1970, but I am hopeful that H.R. 16485 will be given prompt and favorable consideration.

Thank you.

Mr. PURCELL. Thank you, Mr. Smith.

Any questions of Mr. Smith?

Mr. Mayne.

Mr. MAYNE. I would like to commend Congressman Smith for his excellent statement, and I believe it is very significant that he is supporting this bill in view of the leadership he showed in connection with passage of the 1967 act. I am very happy to see that he recognizes the hardships which the act would bring to custom slaughterers if not corrected in the way he is indicating it should be corrected.

Mr. SMITH. I thank my colleague for that statement.

I would say in response that I am not one who thinks that any act is perfect. They will all need amendment from time to time, and I am not for weakening this act. I am still for the original purpose of the act, but if anybody can show me where there is some hardship caused, then it should be corrected.

Mr. MAYNE. Well, I want to assure the Congressman I am very much in favor of this step also. I think it is very desperately needed in our State and other adjoining States where custom slaughterers might otherwise be forced out of business.

Thank you.

Mr. PURCELL. Thank you, Mr. Smith.

Mr. SMITH. Thank you.

Mr. PURCELL. Mr. Olsen, of Montana.

I know that Mr. Olsen is in another meeting and I would certainly leave the record open for him to submit a statement. There are several other statements that I will present at the proper time.

At this time, we will hear from Mr. Ancher Nelsen, the Congressman from Minnesota.

#### STATEMENT OF HON. ANCHER NELSEN, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF MINNESOTA

Mr. NELSEN. Thank you, Mr. Chairman, members of the committee. I will be very brief and hand in my statement.

I just want to preface my remarks by saying that some of us who introduced legislation to correct what I think was an oversight in the original act, or a misinterpretation of the original act, are also well aware of the fact there may be those who think we are weakening the law as far as clean meat is concerned. I want to emphasize that this amendment in no way detracts from the intent of the original act.

Some of our smaller plants found that regulations were too severe and resulting costs were too high. At the same time certain rules proved unnecessary to achieve the goal that was sought. So I believe this legislation is a necessary thing. We find on the farm—and I am happy to live on a farm—that these small locker plants serve a great need in the rural areas and are a great contributing factor to many of our smaller towns all over the country.

I commend the committee for giving this bill a hearing, and I add my endorsement to it and I thank this committee for giving me a chance to appear. I will hand in my statement.

Thank you, Mr. Chairman.

(The prepared statement of Congressman Nelsen, above referred to, follows:)

#### STATEMENT OF HON. ANCHER NELSEN, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF MINNESOTA

Mr. Chairman, I appear today to encourage your subcommittee to favorably report H.R. 16485. This proposal is necessary for the continued operation of over 7,000 small locker/slaughter plants located throughout our great Nation.

All too often we think about America in terms of superlatives: the largest economy, the greatest transportation network, the biggest labor unions, and the biggest corporations. As a result, Congress on occasion overlooks the circumstances of individuals and small groups who, nevertheless, play a vitally important role in our society.

This seems to have been the case when Congress approved the Wholesome Meat Act, which was a landmark in protective legislation. Under the interpretations of the law made by the Department of Agriculture, many elaborate equipment, building and other standards which are applicable to the largest meat packing houses would be extended to the smallest local locker/slaughter operations. This is unrealistic and unnecessary so long as sufficient protections are required to assure

consumers of decent and wholesome standards within these smalltown locker plants. Small businessmen should receive fair treatment under the law, and Congress should act to correct the legislation now on the books.

In a law enacted in Minnesota in 1969, custom slaughtering operations would be able to continue as long as the meat so processed was not offered for general public sale. The small firm would, however, be able to sell other meats that have passed federal or equivalent state inspection in other plants of original processing. H.R. 16485 would bring federal regulation in line with the Minnesota statute.

The smallest operators must be able to sell meats on a retail basis in order to make a go of it, and they also must be able to continue to offer custom slaughtering services to the citizens of the area they serve. Minnesota Commissioner of Agriculture Robert Carlson, who administers the state program of meat inspection, stated it this way, "It is neither practical nor logical to expect our small intrastate meat processing industry and the Minnesota Department of Agriculture by December 1970 to come 'equal to' a program which is geared to the larger packing house industry and which has had more than 60 years to develop and improve its status.

There are over 7,000 such operations in small towns throughout our nation. The manager of a locker/slaughter plant in a small town in the Second Congressional District of Minnesota, which I represent, sent me a letter concerning his custom slaughtering operations. "Our customers have always been our keenest inspectors, or we would have been out of business long ago. Our aim is to keep all meats in the most sanitary condition possible, at all times."

Unless H.R. 16485, or Senator Carl Curtis' similar bill, S. 3592 which was approved by the Senate on June 5, is approved, the states and the individual operators will be forced to implement the federal standards by December 15th of this year. This will result in multiplying costs to the states and will undoubtedly result in the folding of many of the smaller business operations. I do not have to tell the members of this panel the precarious economic situation that exists in many of America's small towns. If a significant local enterprise such as a locker/slaughter plant goes out of business, jobs are lost, tax revenue is lost and the economy of the town suffers. It has come to my attention that in one small community it is expected that if the meat plant goes out of business and lets its employees go, the local bank will be unable to continue. When a bank in a small rural community closes its doors, other businesses are usually soon to follow suit.

If this amendment is not passed and the present federal law is enforced, the costs of the unneeded inspection services will inevitably be passed on to the consumer. Everyone loses when unnecessary regulations are approved and unnecessary expenditures have to be made.

I should emphasize, in conclusion, that the approval of this amendment will not in any way reduce the quality of the meats sold to consumers. Senator Curtis stated on the floor of the Senate, "The passage of this bill will not authorize one ounce of uninspected meat to be sold, either at wholesale or at retail prices. The public will be fully protected."

A concerned Minnesotan wrote me recently expressing similar sentiments, "We do not want to see the Wholesome Meat Act revoked but it must be changed to allow the smaller locker plants to continue their good service to their customers."

This amendment will not open a "loophole" in the 1967 Act, but it will permit thousands of small American businessmen to continue to make a livelihood and it will allow the hundreds of thousands of Americans who use the services of custom slaughtering operations to patronize their local businessmen.

I have been in contact with the Minnesota Commissioner of Agriculture Robert Carlson, and he has asked me to express to the Committee his support of H.R. 16485. Because of the time factor, he was unable to prepare formal testimony but I would ask that the Committee accept for the permanent record a copy of his statement of January 23, 1970, outlining the need for remedial legislation in this matter.

Mr. ZWACH. Mr. Chairman.

Mr. PURCELL. Yes, sir; Mr. Zwach.

Mr. ZWACH. Mr. Chairman, I would like to commend my colleague from Minnesota. He has been, for a lifetime, interested in producers and in countryside America and his clarification of the point that this in no way weakens the present act, that it does open up opportunity

to retain thousands of countryside businesses in our little communities, that prevents their drying up—it is just commendable that you come here this morning, Congressman, to support this legislation.

Mr. NELSEN. Thank you very much.

Mr. PURCELL. Thank you, Mr. Nelsen.

Our next witness will be Mr. Roy Lennartson, Administrator, Consumer and Marketing Service, Department of Agriculture.

Mr. Lennartson, before you present your statement, I know I am speaking not only for the subcommittee, but everyone in agriculture who knows of your announced retirement: You are going to be missed. We have appreciated the years of service that you have rendered and the cooperation that you have given this committee in all matters dealing with the Consumer and Marketing Service, and all of agriculture for that matter.

So I don't want to congratulate you on retiring, but wish you well and appreciate your being here today. I assume this may be your last appearance before a committee, I am not sure that that is correct.

**STATEMENT OF ROY W. LENNARTSON, ADMINISTRATOR, CONSUMER AND MARKETING SERVICE, DEPARTMENT OF AGRICULTURE; ACCOMPANIED BY CHARLES BUCY, ASSOCIATE GENERAL COUNSEL, AND DR. WISE, INSPECTION SERVICE, CONSUMER AND MARKETING SERVICE**

Mr. LENNARTSON. Well, that is most gracious of you, Mr. Chairman, and I naturally am very, very appreciative of your comments and naturally I will, too, miss the wonderful contacts that I have had with such a wonderful group of people who represent agriculture, on this committee as well as the whole committee.

I have with me today, Mr. Chairman, Mr. Charles Bucy, who is the Associate General Counsel of the Department, and also Dr. Wise, who is responsible overall for the Inspection Service of the Consumer and Marketing Service.

Obviously, we appreciate the opportunity to appear here today before you on behalf of the Department of Agriculture to comment on your bill, H.R. 16485, to amend section 23(a) of the Federal Meat Inspection Act.

The Department supports this bill. It will not reduce consumer protection but will greatly simplify the administration of the act.

The Federal Meat Inspection Act, which the Wholesome Meat Act amended, does not presently exempt custom operations from inspection if the person doing custom work engages in the business of buying or selling any meat or meat food products.

However, in many reas of the country, both these functions—custom slaughtering and custom processing, as well as the buying and selling of meat products—are carried out at a single establishment. Such an establishment, which may well depend on both types of operations for survival, is often the only source of meat products or custom service in the community.

The bill under consideration by your committee would exempt the purely custom operations from full inspection requirements provided these operations are carried out in compliance with regulations as prescribed by the Secretary of Agriculture.

These regulations would require that the establishment be maintained and operated in a sanitary manner at all times.

The regulations also would require the operator to segregate those articles handled on a custom basis from any articles he is preparing or offering for sale. And those articles handled on a custom basis would be required to be identified as "not for sale" until delivered to the owner for whom the establishment is doing custom work. All products bought and sold would be from inspected sources.

The custom operator would be required to keep records for examination by inspection personnel that would fully and correctly disclose all transactions he carries out, including both work done on a custom basis and any buying and selling he may do.

We have critically examined this proposed bill from the standpoint not only of the livestock and meat industry, but from the standpoint of the consumer as well. We believe it will continue to offer the general public the protection intended by the Wholesome Meat Act, while at the same time providing a practical means for individuals to obtain custom services for products that will be returned to them for their consumption.

Thank you for this opportunity to present our views in support of this bill, and we stand ready to respond to any questions that you or the committee members may have, Mr. Chairman.

Mr. PURCELL. Thank you very much, Mr. Lennartson.

Mrs. May has a question.

Mrs. MAY. Mr. Lennartson, I would like to precede my question by joining Mr. Purcell in his remarks concerning your pending retirement. I want to express our great regret that we are losing you and our appreciation for the fine cooperation and for the wonderful years of service you have given your country through the Department of Agriculture. We all wish you a very busy and happy retirement.

I include in this statement my colleagues on our side of the table.

Mr. Lennartson, under the terms of this amendment an operator could do custom slaughter work and could also engage in the buying and selling of meat and meat products. Now, if this man slaughters meat which he sells, he must be under inspection; is that not right?

Mr. LENNARTSON. That is correct, Madam.

Mrs. MAY. Well, in the present Wholesome Meat Act there is also a retail exemption, and your Department recently issued a proposed new definition of "restaurants, retail stores, and operations which would qualify for this exemption."

Mr. LENNARTSON. Correct.

Mrs. MAY. My question is this: Could an uninspected custom slaughterer who operates a cut-and-wrap shop for this retail trade—could that custom slaughterer qualify for this retail exemption? I am talking about an uninspected custom slaughterer who does not slaughter the meat that he sells to his retail market.

Mr. LENNARTSON. This would not be possible, Mrs. May, because by December 17 at the latest all meat in this Nation is going to be subject to inspection, and a retailer would have no choice but to handle inspected meats. He will not be permitted to handle custom slaughtered, uninspected products.

Mrs. MAY. Then what you are saying is there just are not any circumstances under which an uninspected custom slaughterer—because

there will not be any—could be exempt from inspection on his buying and selling of meat and meat products?

Mr. LENNARTSON. That is correct, Madam. That is absolutely correct.

Mrs. MAY. Well, because a number of questions did come up on this, I did want to get this into the record and make it very clear.

Thank you very much.

Mr. PURCELL. Are there any other questions of Mr. Lennartson?

Mr. SEBELIUS. Mr. Chairman, could I ask a question?

Mr. PURCELL. Yes, Mr. Sebelius.

Mr. SEBELIUS. Mr. Lennartson, are rabbits federally inspected when traveling in interstate commerce?

Mr. LENNARTSON. They are not subject to the Federal Meat Inspection Act, although the Department does conduct a voluntary inspection service which is used by some rabbit processors, for which they pay a fee.

Mr. SEBELIUS. I won't ask any further questions. I yield to Mr. Purcell.

Mr. PURCELL. All right. If there are no further questions, thank you very much, Mr. Lennartson.

Mr. LENNARTSON. Thank you, sir.

Mr. PURCELL. Our next witness is Mr. Robert L. Madeira, executive director, National Institute of Locker & Freezer Provisioners, Elizabethtown, Pa.

We will be very glad to hear from you, Mr. Madeira.

**STATEMENT OF ROBERT L. MADEIRA, EXECUTIVE DIRECTOR,  
NATIONAL INSTITUTE OF LOCKER & FREEZER PROVISIONERS,  
ELIZABETHTOWN, PA.; ACCOMPANIED BY JACK SANDOW, LEGAL  
COUNSEL**

Mr. MADEIRA. Thank you, Mr. Chairman and members of the committee.

Before beginning, may I introduce my associate, Mr. Jack Sandow, who is our association's legal counsel.

My name is Robert L. Madeira, and I am executive director of the National Institute of Locker and Freezer Provisioners, an association of over 1,300 members that is working for the benefit of approximately 7,000 custom service retail establishments primarily engaged in the sale of meat and meat food products.

We are grateful for the opportunity to testify on a bill pending before this committee, H.R. 16485, which directly affects the survival of thousands of members of our industry, and we welcome the fact that such widespread concern has been shown for the plight of our industry, by reason of the other bills which have been introduced on this subject.

Our members operate in many smaller towns and cities throughout the country, performing two vital services for the citizens in their communities. They sell inspected meat to household customers, supplying sides, quarters, and various other cuts of meat according to the customer's individual specifications. And they perform custom services for farmers, processing and freezing meat from custom-slaughtered and farm-slaughtered animals so that farmers may consume animals which they raise.

The combination of these activities, which involve the use of the same personnel and facilities, has enabled these establishments to operate at a reasonable profit while serving their customers. However, the U.S. Department of Agriculture has concluded that section 23 (a) of the Wholesome Meat Act of 1967 would, in its present form, effectively cause these establishments to discontinue one or the other of these activities, and consequently force many of them out of business altogether with the resultant loss of both jobs and tax revenues in numerous rural communities and small towns.

The Wholesome Meat Act contains two important exemptions from inspection requirements: (1) already inspected meat processed for sale at retail; and (2) farm-raised livestock slaughtered and processed for the farmer himself.

If an establishment performs either of these services independently, it is exempt. If an establishment performs both of these services, it is not.

When we testified in 1967 in support of the Wholesome Meat Act, we pointed out that the law as drafted might have this result. However, the Department of Agriculture's original position was that it would have authority under this act to permit establishments to conduct both activities, under sanitary regulations prescribed by the Secretary of Agriculture. It has since concluded that it lacks this authority.

The purpose of H.R. 16485 is to give the Department this authority, which will both protect the consuming public and permit thousands of small businessmen to continue performing their traditional, legitimate, and vital services. After all, if locker and freezer provisioners are unable to perform custom slaughter and processing services for farmers, many farmers will be forced to revert to an undesirable situation where they would have to slaughter and process their animals on the farm, unaided by clean, sanitary facilities and methods of handling.

Rather than weaken the Wholesome Meat Act, H.R. 16485 would clearly strengthen it. For the first time, the Secretary of Agriculture would have authority to prescribe regulations to assure that establishments conducting custom operations are maintained and operated in a sanitary manner. Moreover, the Secretary would have authority to prescribe the appropriate standards for segregating custom meat for the farmer from inspected meat handled for sale at retail.

We have worked closely in cooperation with the Department of Agriculture and Members of both the Senate and the House of Representatives in order to reach a positive, effective result, from the point of view of both consumer protection and the industry's preservation. We believe that H.R. 16485 achieves these purposes, and we urge its passage.

As you know, the Senate, on June 5, passed S. 3592, which is practically identical to H.R. 16485. The only difference between these bills is a purely technical and clarifying one, to which we have no objection. We believe that H.R. 16485 could clearly be amended in like manner, to harmonize with S. 3592.

Mr. PURCELL. Thank you very much, Mr. Madeira.

Are there questions of this witness?

I believe not.

Thank you very much for the statement, and also thank you for the work and leadership that you and your association has taken in helping correct this situation that has developed.

Thank you very much.

Mr. MADEIRA. Thank you.

Mr. PURCELL. Our next witness is Mr. Marvin L. McLain, legislative director, American Farm Bureau Federation.

We will be glad to hear from you at this time.

**STATEMENT OF MARVIN L. McLAIN, LEGISLATIVE DIRECTOR,  
AMERICAN FARM BUREAU FEDERATION**

Mr. McLAIN. Thank you, Mr. Chairman.

On behalf of the American Farm Bureau Federation, I wish to express my appreciation for the opportunity to appear before this subcommittee with respect to the provisions of H.R. 16485. This bill proposes to amend the Federal Meat Inspection Act to clarify the provisions relating to custom slaughtering operations.

The Federal Meat Inspection Act, dating back more than a half century and amended from time to time to meet changing conditions, is an excellent law. Farm Bureau over the years has supported legislation that would strengthen the Federal meat inspection system. At the same time, we have actively supported and been involved in the improvement of State meat inspection programs. We have had a long-standing policy in support of funds for adequate inspection of red meat and poultry.

We are very much interested in both Federal and State meat inspection programs because of the many Farm Bureau members who produce livestock and poultry.

At our most recent annual meeting, in December 1969, the official voting delegates of the member State Farm Bureaus adopted the following resolution concerning meat and poultry inspection:

The objective of federal and state meat and poultry inspection programs is to provide consumers with a wholesome supply of meat and poultry products. This is a service to consumers, and its cost should be paid from general revenue funds.

We urge the States to develop meat and poultry inspection programs which are equal to the Federal inspection programs in order to avoid complete federal domination. We recommend that meat and poultry inspected under state programs which are equal to federal inspection and approved by the U.S. Department of Agriculture, be permitted to move in interstate commerce.

The application of the federal meat and poultry inspection program to custom slaughtering plants, locker plants, and producer-slaughterers can have a serious and adverse effect on farmers. We urge that regulations governing these operations be reasonable so as not to limit the processing of meat for home use.

H.R. 16485 would amend the Federal Meat Inspection Act to modify the provisions relating to custom slaughtering operations. The last paragraph in our 1970 policy indicates that we believe regulations governing these operations should be reasonable so as not to limit the processing of meat for home use.

H.R. 16485 would amend the act to permit custom slaughtering of livestock to be done for farmers and ranchers in an establishment where meat is also cut and sold at retail. It would prescribe strict requirements which would have to be met in order for these two types of activities to be conducted in the same establishment. While we do

not favor loosening the protection being provided to consumers under the present law, we feel that the authority given to the Secretary of Agriculture to establish exemptions for custom slaughtering operations with proper safeguards is sound. We therefore support the principle of this particular amendment to the Federal Meat Inspection Act.

The Farm Bureau recognizes that there are many difficulties involved in developing a meat inspection program both at the Federal and State levels. We have worked with the officials in the U.S. Department of Agriculture, and our State Farm Bureaus have worked at the State level in order to develop a meat inspection program that would provide a wholesome supply of meat. This is important if consumers are to have the assurance that the meat they buy has been brought to market under adequate protection.

In summary, we urge the adoption of H.R. 16485.

We appreciate the opportunity to present this statement.

Mr. PURCELL. Thank you very much, Mr. McLain.

Are there questions of this witness?

I believe not. So thank you very much.

Our next witness is Mr. Arnold Mayer, legislative representative, Amalgamated Meat Cutters & Butcher Workmen of North America.

We will be glad to hear from you at this time, Mr. Mayer.

**STATEMENT OF ARNOLD MAYER, LEGISLATIVE REPRESENTATIVE,  
AMALGAMATED MEAT CUTTERS & BUTCHER WORKMEN OF  
NORTH AMERICA, AFL-CIO**

Mr. MAYER. Thank you, Mr. Chairman.

My name is Arnold Mayer. I am the legislative representative of the Amalgamated Meat Cutters & Butcher Workmen, AFL-CIO.

The Amalgamated is a labor union with 500,000 members organized in about 700 local unions throughout the United States and Canada. The Amalgamated and its local unions have contracts with thousands of employers in the meat, retail, poultry, egg, canning, leather, fish processing, sugar, and fur industries.

We appreciate the opportunity to present our views once again to the committee on meat inspection problems. As you know, our union has long been greatly concerned with and involved in the establishment of legislation and regulations to provide the maximum amount of protection for consumers and workers through inspection programs.

Our union has had discussions with some members of the committee about the problems of small custom slaughterers. As a result of these conversations, the executive officers of our union, President Thomas J. Lloyd and Secretary-Treasurer Patrick E. Gorman, sent the following letter of March 18 to the chairman of the subcommittee, Representative Graham Purcell, sponsor of H.R. 16485, a bill similar to S. 3592 as approved by the Senate:

DEAR MR. PURCELL: Our Union supports H.R. 16485. The bill affects only custom slaughtering and that type of operation provides meat only for the slaughtered animal's owner. The meat will not be sold to anyone. We, therefore, see no public interest served by the inspection of custom slaughter operations. In fact, we took this position during the Congressional consideration of the meat inspection legislation and had believed custom slaughter was already exempt.

We are sorry that the Act must be amended at this time. While we are disappointed by some aspects of effectuating the Act—such as the small percentage of intrastate meat plants now being inspected under standards at least equal to the Federal inspection—we had hoped that no new legislation would be necessary. As you know, our Union has strongly opposed other amendments which would have provided a delay in the Act's consumer protection and would have cut wide loopholes in the inspection law. We continue to oppose such legislation and would be prepared to participate with consumer-interest organizations in a battle similar to the 1967 one to safeguard and extend the consumer protection won in the Wholesome Meat Act.

Sincerely,

(Signed) THOMAS J. LLOYD, *President*.

(Signed) PATRICK E. GORMAN, *Secretary Treasurer*.

Our union therefore supports H.R. 16485 and S. 3592 to clarify provisions relating to custom slaughtering operations.

During hearings on this legislation in the Senate, other bills were considered also, including one measure which we believe would seriously weaken the existing meat inspection program. We are delighted that the Senate Agriculture Committee decided to pass over the other bills and that they were not raised in the Senate debate.

We respectfully urge that this committee not add any major changes in the Wholesome Meat Act to this comparatively minor amendment either.

Mr. PURCELL. Thank you very much, Mr. Mayer.

Are there questions of this witness?

Mr. FOLEY. Mr. Chairman.

Mr. PURCELL. Mr. Foley.

Mr. FOLEY. I would like to commend Mr. Mayer and the Amalgamated Meat Cutters & Butcher Workmen for their position on this legislation. Those of us who were closely involved with the passage of the Wholesome Meat Act know what an extremely important role the Amalgamated Meat Cutters & Butcher Workmen played in the original enactment of the legislation. No group took a more active or effective role in its passage.

I am also very pleased that the union is alert to the danger of enacting suggested amendments that would permit, for example, the movement of State-inspected meat in interstate commerce or otherwise weaken the provisions of the act, and that the union stands ready to resist those efforts with the same force and vigor that it displayed in the passage of the act 2 years ago.

Mr. PURCELL. Any other questions?

Well, thank you very much, Mr. Mayer.

Mr. MAYER. Thank you.

Mr. PURCELL. At this time, I am going to ask Mr. Kleppe to present our next witness. Mr. Kleppe, I would just like for the record to show that Mr. Mark Andrews has spoken to me many times about this bill. It is absolutely necessary that he be in another committee this morning, and, except for that fact, he would be here today to present his statement.

Mr. KLEPPE. Thank you.

Mr. Dunn, will you take the witness stand.

Mr. Dunn, I just want to welcome you to this subcommittee as a fellow North Dakotan and indicate to you that I am very happy and very pleased that you came down here to testify on this bill.

Then I would like to say to the members of the subcommittee that we kind of feel a special interest in this legislation in North Dakota because, as you know, we were the first State that was moved under full Federal control. As a matter of fact, through a number of actions one way or another, the date now is June 23, is it not, when the takeover is supposed to take place? So that is just a very short time from the date of this hearing. You can get an idea of the interest that we have in North Dakota over this particular piece of legislation, because, as Dr. Dunn will testify, we have almost 200 of these small operators that are literally put out of business because of the provisions of the present act that do not leave any leeway for this combination operation.

Mr. Dunn, with that, it pleases me to introduce you to this subcommittee and thank you for coming up.

**STATEMENT OF EDWARD V. DUNN, ASSISTANT PROFESSOR OF AGRICULTURAL ECONOMICS, NORTH DAKOTA STATE UNIVERSITY, FARGO, N. DAK.**

Mr. DUNN. Thank you, Congressman Kleppe and members of the committee.

I teach and conduct research in the areas of agricultural marketing and livestock production and marketing.

Presently, I am conducting a research project to determine the structure and performance of the livestock slaughtering and meat-processing industry in North Dakota. One of the objectives of the study is to determine the impact that the 1967 Wholesome Meat Law will have upon North Dakota's meat industry.

The reason I am submitting this statement before this committee is that North Dakota, as Congressman Kleppe has mentioned, is the only State that has conducted a complete survey of its meat industry. No other State has, and it is also the only State that has been committed to Federal inspection. It is for this reason that I think we provide, or North Dakota provides, an example of what we can expect the Wholesome Meat Law to do in a State.

In regard to North Dakota, the livestock slaughtering and meat processing industry in North Dakota is composed of eight federally inspected and 193 nonfederally inspected firms.

In March 1970, a questionnaire was sent to all nonfederally inspected firms in North Dakota. The results of the 97 questionnaires that were completed and returned indicate that the impact of the wholesome meat law is going to be much greater than many people in North Dakota and the rest of the United States expected.

The survey results indicate that approximately 22.7 percent of the firm managers plan to initiate Federal inspection, while 12 percent indicate they will discontinue their meat operations entirely.

Another 13 percent of the managers listed other plans, such as selling the meat firm or separating the custom slaughtering service from the retail business by having two separate sets of buildings and equipment.

A total of 52 percent of the managers indicated that they plan to be exempt from the requirements of the wholesome meat law. Thirty-one percent of the firm managers intend to discontinue custom slaugh-

tering and processing and obtain a retail exemption. The remaining 21 percent of the firm managers plan to discontinue retailing of meat and operate under a custom exemption.

Now, the survey also revealed that a common concern of the approximately 100 firm operators that will become exempt by discontinuing custom services or meat retailing is that the decrease in net income will be sufficiently large so that these operators will eventually be forced to discontinue their meat business. Nearly half the managers who felt they could not meet the requirements of the law indicated that they were too elderly to change locations or begin a new occupation.

From the results of this survey, it is expected that at least 24 of the 193 nonfederally inspected meat firms in North Dakota will discontinue as an immediate result of the requirements of the wholesome meat law.

It is impossible at this point to predict the number of firms that will eventually discontinue due to the long-term impact of this law. It is expected, however, that at least some of the 100 firm managers planning to become exempt will eventually discontinue due to resulting decreases in their net incomes. It has been said many times that the intent of the Wholesome Meat Act was not to put small meat firms out of business, but regardless of the intent, the law will cause a substantial decrease in the number of meat firms and the net incomes of many of the remaining firms in North Dakota.

The basic intent of the wholesome meat law is beneficial—to assure clean and wholesome meat for consumption. But it is possible the administration of the law may be going beyond what the lawmakers had intended this law to accomplish.

The North Dakota congressional delegates have made considerable effort to postpone the Federal takeover or get the law amended. Presently we have a restraining order in effect in North Dakota to do just that, to prevent the Federal takeover until Congress at the Federal level will have a chance to make adjustments in the Wholesome Meat Act.

At present, neither of these two approaches show promise of solving both the immediate and long-term problems of adjustment that the North Dakota meat firm managers are experiencing. What I am saying there, if there is to be relief from the requirements of this law it has to come from the Federal level. It cannot come at the State level.

The purpose of this statement is to provide an indication of the effect that the requirements of the 1967 wholesome meat law are having upon North Dakota's meat industry and the impact that it is likely to have on the meat industries in other States.

From correspondence with my associates in other States, including the chairman of this particular committee, I am confident that the overall sanitary conditions of North Dakota's meat industry are equivalent or superior to the sanitary conditions in many other States. Therefore, if the meat firm operators in North Dakota are finding the requirements of this law more stringent than they are able to meet, then operators in other States can look forward to as much or more

difficulty in complying with the law. Other States will have this opportunity as of December 15, 1970.

Mr. PURCELL. Thank you very much.

Any questions of this witness?

Mr. KLEPPE. Yes, sir.

Mrs. MAY. Yes, sir.

Mr. DUNN, you don't make it clear in your statement. Are you supporting the amendment, the bill that is before us?

Mr. DUNN. The information that I provide, yes, is in favor of an amendment.

Mrs. MAY. Do you think it will relieve some of the hardship on your operators in the State of North Dakota?

Mr. DUNN. The present amendment being considered here, yes, will alleviate the major concern of the meat firms in our State.

Mrs. MAY. Thank you.

Mr. KLEPPE. Mr. Chairman.

Mr. PURCELL. Mr. Kleppe.

Mr. KLEPPE. Dr. Dunn, I again want to thank you for your statement, and if I might just follow up for a second on Mrs. May's question—of these 24 of the 193 nonfederally inspected firms that indicated they would discontinue, do you believe that all of those, or none of those, will go out of business if we pass this amendment?

What is your personal view of that?

Mr. DUNN. Well, I personally was in approximately one-third of these plants myself in conducting this interview, and I believe if I was to make a statement that a very major portion of the 24 firms would remain in operation—I don't think I would say that all of them would. I think that some of them may be near retirement or something.

Mr. KLEPPE. If we pass the legislation, at best, it is your opinion, anyway, that we are going to be able to keep most of those small firms in business because of the flexibility it gives them to retain their income?

Mr. DUNN. Very definitely, but I would like to add another point to that, Congressman Kleppe, and that is that I think the repercussions of the other 50 percent that will discontinue is of as much concern as the 24 that are presently in difficulty.

Mr. KLEPPE. It is your opinion that even though this amendment is passed, that some of those others that are already hurt from the activity that has taken place may go out of business anyway; is that correct?

Mr. DUNN. That is correct, sir.

Mr. KLEPPE. Thank you very much, Doctor.

Mr. MELCHER. Mr. Chairman.

Mr. PURCELL. Mr. Melcher.

Mr. MELCHER. Professor Dunn, in your associations with the businessmen in North Dakota that are involved here, were they under the impression that the regulation of the Department would be issued and would permit them to both retail and custom slaughter? We have had several witnesses previous to you that testified that it was their understanding that the Department would adopt a regulation that would do what this bill is intended to do.

Mr. DUNN. Congressman Melcher, that was the opinion that I had gotten, if these meat firm operators—

Mr. MELCHER. And at what point were they informed that no regulation was forthcoming to protect their interest?

Mr. DUNN. I don't think that there was a definite point. I would like to say that I attended all of the informative meetings that were held to inform the meat firm managers in our State of the present situation regarding the wholesome meat law and possible amendments to it. The changes that were—that did develop, I believe, were gradual, from one of a liberal stand to a more stringent type of situation.

From that, what I am saying is that it was the impression that the changes would not be major but would have to be made, and to comply with Federal inspection. I think that the intent of a major portion of the meat firm operators in North Dakota was that they would make the adjustments necessary to initiate Federal inspection.

Mr. MELCHER. Thank you, Professor.

Mr. FOLEY. Mr. Chairman.

Mr. PURCELL. Mr. Foley.

Mr. FOLEY. Dr. Dunn, at the time the Wholesome Meat Act was enacted there was, as you know, a provision allowing the States 2 years to come up to equal standards with this type of a system, plus an additional year available at the opening of the act, which has been granted. Thus this December will mark 3 years since the enactment of the act.

What, in your judgment, is going to be served by an extension of that time?

Mr. DUNN. Well, North Dakota—

Mr. FOLEY. Why would additional time be valuable to these particular producers if they haven't done anything in 3 years to meet the standards required by the act?

What is going to be accomplished by extending it?

Mr. DUNN. Well, the amendment as proposed is not for an extension of time. The amendment—

Mr. FOLEY. No, but I gathered in your remarks that there is a Federal court action to delay the Federal takeover.

Mr. DUNN. Right. Oh, pardon me.

Mr. FOLEY. What is the purpose of that?

Mr. DUNN. The restraining order that is presently in existence in North Dakota at the present time is to give time for this amendment that is presently being considered to go into effect.

Mr. FOLEY. This particular amendment?

Mr. DUNN. Right here, yes.

Mr. FOLEY. Thank you.

Mr. PURCELL. If there are no other questions, thank you very much, Dr. Dunn.

Mr. DUNN. Thank you.

Mrs. MAY. Mr. Chairman, I wonder if we might go off the record for a moment?

(Discussion off the record.)

Mr. PURCELL. Thank you, Mrs. May, and back on the record.

The next witness is Mr. John G. Mohay, executive vice president, National Independent Meat Packers Association.

We will be glad to hear from you at this time.

**STATEMENT OF JOHN G. MOHAY, EXECUTIVE VICE PRESIDENT,  
THE NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION,  
WASHINGTON, D.C.; ACCOMPANIED BY EDWIN H. PEWETT, GEN-  
ERAL COUNSEL**

Mr. MOHAY. Mr. Chairman, members of the committee, my name is John G. Mohay. I am executive vice president of the National Independent Meat Packers Association.

I am accompanied today by Mr. Daniel O'Callahan on my left, the director of public affairs of the association; and on my right by Mr. Edwin H. Pewett, general counsel of the association.

We wish to thank the subcommittee for this opportunity to present this statement expressing the official opposition of the National Independent Meat Packers Association to H.R. 16485.

Our association is comprised of several hundred meatpacking plants located in all parts of the United States, which plants are engaged in virtually every aspect of meatpacking industry operations. The word "independent" in the title of our association's name in general—although there are a few notable exceptions—indicates that our members operate a single plant serving a community or region, in contrast to meatpackers whose products have national or near-national distribution.

At the outset, may I say that traditionally and historically it has been the policy of this association and its members to seek to provide consumers of meat with nutritious and wholesome products produced under sanitary conditions, accurately and truthfully labeled, honestly and fairly packaged, and sold at the lowest prices economically feasible. This longstanding policy was in effect long before the concept of consumer protection took on the added political and social force it presently enjoys.

This association wholeheartedly endorses and subscribes to the principles embodied in the Wholesome Meat Act of 1967—Public Law 90-201—and has encouraged its membership and the industry to use every resource available to continue to produce meat and meat food products of the highest quality in order to assure public confidence in the meat supply.

When and if public confidence in the integrity, wholesomeness, and sanitation of the meat supply is shaken—the entire membership of the meatpacking industry will suffer.

It is our aim to continue to reinforce, in the mind of the public, a feeling of security when approaching the meat counter—a feeling based on the knowledge that the meat products displayed in the showcase are the products of a sound, viable, and effective meat inspection system administered in a manner that in no way compromises consumer protection.

We do not believe this aim would be furthered by the establishment of two levels of inspection, which we believe is contemplated by the bills under consideration by this subcommittee—one level for meat packers and processors, and a second, less stringent level for the custom slaughterer. It is our firm and considered opinion that the philosophy which prevailed and successfully enacted into law the Wholesome

Meat Act of 1967 seeks to achieve one level of inspection—not two or more levels established for reasons other than consumer protection.

We sympathize with those who may find it difficult to comply fully with the provisions of the act and regulations issued thereunder. Indeed, many of our members are still in the process of expending considerable efforts and substantial amounts of money in order to comply with the physical plant requirements of the law. We do not believe this exception to the act, which these bills would provide for, is in keeping with the purpose of the act.

Thank you.

Mr. PURCELL. Thank you very much, Mr. Mohay.

Are there questions of this witness?

Mr. FOLEY. Mr. Chairman.

Mr. PURCELL. Mr. Foley.

Mr. FOLEY. Mr. Mohay, I don't wish to quarrel with the statement, but just for the record, isn't it true that your association opposed the enactment of the Wholesome Meat Act of 1967?

Mr. MOHAY. We supported the philosophy of the act, sir. We did oppose certain technical aspects of it.

Mr. FOLEY. Did you at any time endorse the passage of the act?

Mr. MOHAY. No, no, sir; we did not.

Mr. FOLEY. And in fact you opposed it in its final form?

Mr. MOHAY. I am informed that we supported or favored State inspection.

Mr. FOLEY. Yes, but you opposed the enactment of the 1967 Wholesome Meat Act. As I recall you testified against it several times, public statements opposed its enactment and isn't it pretty clear that you did oppose the enactment of the 1967 form?

Mr. PEWETT. May I answer?

Mr. Congressman, we favored then, as now, as we always have, a concept of a strong inspection of our industry. We did not favor the idea that the Federal Government should take over all of the inspection. We felt that the strengthening of the State meat inspection services was also of paramount importance. We believe that time has shown we were not in error there, because the Federal Government, apparently, is now trying to make every effort to strengthen the State inspection system, and as far as we can tell from the excessive overtime that we are being required to pay due to the shortages of inspectors, we must have been right. But we have always favored the strongest type of inspection of our products. We did not, however, favor entirely turning it over to the Federal Government.

Mr. FOLEY. I don't wish to prolong it, but if we were today discussing the 1967 Meat Inspection Act with this amendment, would you recommend that it be passed with this amendment, or would you recommend other amendments before it could meet your approval?

Mr. PEWETT. I think we would have to be consistent, sir. We would feel again we would want strong inspection without two standards. We have to toe the mark at great expense and at great trouble, and today we think that it is a case of—"what is sauce for the goose should be sauce for the gander."

We do not believe in exceptions to the act. We did believe and still believe that the State governments can perform a very useful service

and that their inspection systems can help to perform a job which is, I think, as the Department of Agriculture people have testified, a tremendous one for them.

We are also concerned, as we said to you then, sir, that we want to be sure that the Congress, once it has forced this inspection upon everyone, this Federal inspection, will make sure that it gives the Department of Agriculture adequate money to employ the necessary inspectors, because if you do not, we run into overtime, which we have to pay and which we are paying today in tremendous amounts of money, millions of dollars of money.

But we are absolutely for inspection. I think that we would have said then—it is entirely theoretical—but I think we would have had to say then, as we do say now, that we are not for exceptions to the act as to inspection. We are in favor of a strong inspection, but we did not then necessarily believe it should be all Federal.

Mr. FOLEY. The only reason I raise this issue is not because I am trying to quarrel with the argument you are making in your statement, but because some of the organizations who testified in favor of this amendment were very active sponsors and proponents of the 1967 act. I didn't want your statement to leave the impression that such was your role in 1967, that you were strongly and enthusiastically in support of the Wholesome Meat Act, because as I recall, along with the National Association of State Directors of Agriculture, the Independent Meat Packing Association was one of the principal opponents of its enactment in that form.

Mr. PEWETT. I am glad to correct the record for you, sir.

Mr. MELCHER. Mr. Chairman.

Mr. PURCELL. Mr. Melcher.

Mr. MELCHER. I would like to pursue this excessive overtime a little bit, if I could.

Mr. MOHAY. Yes, sir.

Mr. MELCHER. The term "millions of dollars" has been used. How prevalent is overtime for inspection?

Mr. MOHAY. I would say in answer, yes, sir, that there are very few federally inspected packers that are not paying a considerable amount of overtime. We represent the local and regional packers, as I indicated. Our experience has been that virtually every one of our plants which is federally inspected is paying considerable overtime for inspectors.

Mr. MELCHER. Under what conditions?

Mr. MOHAY. We have some plants operating on a 24-hour basis: if you have a 24-hour operation, even though you may be qualified for three 8-hour shifts of inspectors, due to a shortage of inspectors at the time, it is usually scheduled on two 12-hour shifts for inspectors, so you are actually paying 8 hours a day overtime.

In other instances, due to the nature of the beast, you might see in a packinghouse that different departments have different operating times of day—the plant might be operating for 10, 12 hours. It is extremely difficult to get inspection schedules to correspond, and as a result smaller packers will be paying from 2 to 4 hours a day where they are running especially a one-shift operation.

Mr. MELCHER. Well, breaking this down into two groups, then, what you are telling me, if a packer operates 10 to 12 hours a day he is not entitled at public expense to more than 8 hours of inspection; is that what you are telling me?

Mr. MOHAY. That is correct, and I don't want to mislead you, but there are possibilities that where a plant may be entitled to more than one inspector, they may be able to start the inspector schedules on different time schedules.

But even in this instance we have had situations in parts of the country where there were not enough inspectors available.

Mr. PEWETT. Congressman, may I say this: it has been our view, and still is our view, that if you are to be subject to the act you are entitled to have the inspectors at such hours as you designate. We have never believed that the Secretary of Agriculture should tell American plants when they should operate and when they should not operate. But we did fear, Mr. Foley, when we were in 1967 debates, the time would come when there would be a shortage of inspectors, and we were told that we would have to operate at least on full operations, which we think increases the cost of meat products and certainly increases our costs. We have found that they do not have, or by regulations they do not permit us to have, the number of inspectors that we think we need.

They have their own criteria, which in our view tend to assure that there will be a shortage of work to fill inspectors' time. I think of one example of a packer in the South who had three inspectors to start with and they withdrew one of the inspectors. We had meetings with the Department of Agriculture people both here in Washington and down South, and a member of this committee went with me, a member of your committee went with me to see them.

Suffice it to say, we never did solve all of the problems, because they apparently just don't have that number of inspectors. I just heard the other day that this operator has decided to drop his Federal inspection and go back to State inspection. Now, until December 15 he can do that all right, but then the law will apply to him with its full vigor. He would not have the exception which this legislation would give to custom slaughterers.

We feel we are in a situation where we are discriminated against in this regard. We would appreciate anything that you can do to encourage the Department to give us inspectors—to give USDA the money that they need, or whatever it takes, the ceilings to be changed, which may not be in your branch of the Government—but whatever is needed to get us the relief, so we can get the inspectors, would certainly be appreciated.

Mr. MELCHER. Well, the other point you made in answer to my question was that there are occasions when a plant is approved for 24-hour kill, 24-hour operation, and it has been assigned inspectors for the 24-hour—

Mr. MOHAY. Two 12-hour, which means automatic overtime.

Mr. MELCHER. All right. Now, are there conditions where they are assigned three 8-hour shifts?

Mr. MOHAY. I don't think so, Congressman.

Mr. MELCHER. You mean it is a policy on a 24-hour kill operation, to force 8 hours into overtime? Is that a routine policy?

Mr. MOHAY. I believe, Congressman, that is correct. I believe they would like to give us three 8-hour shifts, but they can't.

Mr. MELCHER. I know. You have probably testified before the Appropriations Subcommittee on this question, have you not?

Mr. MOHAY. Yes, sir.

Mr. MELCHER. You must have gathered your facts at that time and presented them, so you don't have to tell me that you think that is the situation. You know, from your previous testimony. I wonder if you could provide this subcommittee with that testimony?

Mr. MOHAY. Yes, sir.

(The statement referred to above is on file with the committee and also appears in the Agriculture Appropriations hearings of March 16, 1970, pt. 5, p. 46.)

Mr. FOLEY. Would the gentleman yield?

Mr. MELCHER. Yes, I would be happy to yield.

Mr. FOLEY. I would like to say that I am in full agreement with your suggestion that there should be adequate appropriation for meat inspection. Those of us who supported the Meat Inspection Act of 1967 continue to support the concept of full funding for the implementation of that act.

Mr. MOHAY. Thank you.

Mr. MELCHER. Well, some question has been raised, at least in my mind, and I think a number of other people's minds, as to whether we are actually providing funds for adequate inspection, not only domestic, but adequate inspection on the import side.

Mr. MOHAY. I don't think there is any question, sir, that there is not enough money available to adequately staff the Federal Meat Inspection Service with a sufficient number of inspectors to meet the need.

Mr. MELCHER. Thank you.

Thank you, Mr. Chairman.

Mr. PURCELL. Mr. Foley?

Mr. FOLEY. No.

Mr. PURCELL. This is only to follow up what both Mr. Melcher and Mr. Foley have said: Are you aware of a policy now in existence where there has been a directive put out whether by District Inspectors or others, stating that the policy is to instruct the inspectors and supervisors to use as much overtime as possible, indicating apparently a desire to insist on this rather than to try to have any more inspectors?

Mr. PEWETT. No, sir; that is alarming. I am not aware of it, no, sir.

Mr. PURCELL. All right.

Any other questions?

Thank you very much, gentlemen.

Mr. MOHAY. Thank you, sir.

Mr. FOLEY. Mr. Chairman.

Mr. PURCELL. Mr. Foley.

Mr. FOLEY. That completes the list of scheduled witnesses. Since we had many witnesses here today, I didn't want to take the time of the committee to do what, as you say in Texas, constitutes bragging on the accomplishments of Mr. Neal Smith of Iowa. But I think the record should show that Mr. Smith has been a pioneer in this Congress and in this unique field of Federal meat inspection ever since he came to Congress. He has been the constant champion of clean and effective meat inspection for the benefit of American producers and consumers.

His support of this amendment, I think, will carry tremendous credibility among all the consumer organizations who know of his great accomplishments and contributions to the wholesome meat and poultry products.

Mr. PURCELL. Thank you, Mr. Foley.

Without objection, the insertion of that statement immediately following the statement made by Mr. Smith will certainly be allowed.

I would associate myself with what Mr. Foley has said about the leadership Mr. Smith has taken in regard to the Wholesome Meat Act.

At this time, without objection, I will submit for the record various statements that have been presented for this purpose. One is by Mr. Peter H. Petersen, who is the Washington representative of the National Association of Meat Purveyors.

Another statement is submitted to the record from Congressman Mark Andrews of North Dakota; a statement by Congressman Robert V. Denney, who would like to have his statement submitted for the record; then a statement by Congressman E. Y. Berry of South Dakota; and a statement by Mr. Robert W. Carlson, a Minnesota commissioner of agriculture.

Then two letters, one from the Governor of Nebraska, Governor Tiemann, to Chairman Poage, and Chairman Poage's response to that letter should go in the record; and the final statement by American National Cattlemen's Association, a short letter addressed to myself from Mr. C. W. McMillan, their executive vice president.

(The documents above-referred, and others later submitted, follow :)

STATEMENT OF PETER H. PETERSEN, WASHINGTON REPRESENTATIVE, NATIONAL ASSOCIATION OF MEAT PURVEYORS

Mr. Chairman and members of the Committee, My name is Peter Petersen. I am the Washington Representative of the National Association of Meat Purveyors. I am grateful to you for the privilege of appearing here today so that we might comment on HR-16485 sponsored by Cong. Graham Purcell, Subcommittee Chairman.

Our level of distribution supplies meats and meat products to the eating out public. In other words, we deliver to hotels, restaurants, ship and airlines, schools, institutions, etc.

Percentage-wise, 26% to 30% of all meats produced and delivered to these eating places away from home groups, and the economists tell us this will continue to grow.

Our Association has a membership of 400 including four (4) of the major packers and thousands of employees. Our Association has been, and is, one of the strongest supporters of Federal inspection and we are particularly anxious to state forcibly that this is also our position with reference to the Wholesome Food Act of 1967.

Almost all of our members presently operate under full Federal inspection as a result of complying with various regulations promulgated by the U.S. Department of Agriculture.

With the passing of the Act in 1967, most of those remaining outside the Federal inspection were given time for filing plans, and additional time for construction, which will expire in December of this year.

In most cases, this involved great expense, many times necessitating the use of working capital.

All of this should indicate to you our desire to comply and support to the fullest the Wholesome Meat Act and the protection intended for the consumer, in which I am sure we all concur.

We have considered carefully the proposed bill and would like to state our position on it.

This bill would permit custom slaughtering at a plant regardless of whether such establishment was engaged in buying or selling, or any other operation under inspection.

As we mentioned earlier, we are very much in favor of the Wholesome Meat Act being implemented and continued as written and passed. We would be opposed to any weakening or dilution of it.

Our great concern in this particular amendment is the ability to keep separate the operation of processing, buying and selling Federally inspected products from possible contamination, if that's the right word for items custom killed and processed.

We do not dispute the right of a farmer to have his livestock slaughtered and ear-marked for his own use. However, it will take very close observance on the part of any inspection service to see that these two (2) operations are completely separated, and no possible chance of the custom slaughtered meat finding its way into other channels.

We understand that regulations would be promulgated by the Department of Agriculture assuring that the custom slaughtering operations and all the products thereof will be kept separated at all times from the meat which is handled for sale at retail.

Under these circumstances, we would have no opposition to HR-16485.

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STATEMENT OF HON. MARK ANDREWS, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF NORTH DAKOTA

Mr. Chairman: I am pleased to have this opportunity to testify in behalf of legislation I co-sponsored to amend the Federal Meat Inspection Act. The purpose of this amendment very simply allows meat processors who are custom slaughterers to buy and sell meat at retail on the same premises as they slaughter. All the meat that is sold, of course, must be government inspected.

The overwhelming approval the Congress gave the so-called Wholesome Meat Act in 1967 is clear evidence of the importance we attach to consumer protection legislation. As happens so often with Acts of Congress, however, the administration of the law in its early application has revealed weaknesses and drawbacks which could not have been envisioned beforehand. This particular law has created undue hardships and penalties for small meat processors that surely were not the intent of Congress.

The purpose of this amendment is to correct this inequity.

As you are aware, when it became clear that the Government of North Dakota was not able to provide evidence its inspection system was moving toward compliance with Federal regulations, the Federal Government took over the job of meat inspection in our state. Thus, North Dakota has become a "proving ground" for the Act. It is proving to be a ruinous and tragic law for many small, custom slaughterers whose livelihood rests jointly on the business of custom slaughtering and retail sale of meat. Forbidden to engage in both practices, they are finding they cannot make a living in either one alone. As they are forced out business, they, and the communities they serve, are the victims of this testing period any legislation must go through.

Since these small slaughterers operate in the small towns of our state, their situation would seem to be different from the large slaughterer situated in a large community. These small towns are very close-knit communities and the people buying the meat know personally the individuals they are buying from and they are, for the most part, personally familiar with the conditions under which the meat is processed.

The purpose of the Wholesome Meat Act, Mr. Chairman, was to help insure wholesome meat products for consumers. It was not the intent of Congress to put small meat processors who are providing an essential service to their communities out of business. Our legislative proposal will not impair the thrust of the law, but it *will* help the small meat processor in a state like North Dakota stay in business to serve his customers.

With this in mind, I urge the approval of this legislation.

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STATEMENT OF HON. ROBERT V. DENNEY, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF NEBRASKA

Mr. Chairman, and Members of the Committee, I appreciate this opportunity to say a word or two on behalf of this bill which would amend the Federal Meat Inspection Act to clarify the provision relating to custom slaughtering operations. Senator Carl Curtis told the Senate Agriculture Committee that rural

America would suffer a serious economic setback unless the federal meat inspection law was amended. I concur with this statement.

The bill would amend Section 23(a) of the Federal Meat Inspection Act. The effect of this bill would be to exempt the custom preparation by any person of carcasses, or parts or products thereof, of livestock slaughtered by the person who raised the livestock, or of game animals, provided the articles are delivered by the owner for such custom preparation and are exclusively for use in his household by him and members of his household and his nonpaying guests and employees, and the custom operations are carried out in compliance with regulations to be prescribed by the Secretary. The regulations would include requirements to assure that the establishment is maintained and operated in a sanitary manner and that the articles handled on a custom basis are separated at all times from meat products for sale and are marked as "Not for Sale" until delivered to the Owner. The custom operator would be required to keep such records as would fully and correctly disclose all transactions involved in his business.

The bill would retain present provisions exempting certain custom slaughtering operations but would eliminate the requirement that the exempted slaughterers shall not engage in buying or selling any meat or meat food products capable of use as human food. In many areas of the country both these functions have been carried out at a single establishment, often the only source of meat products or custom service in the community.

I am very concerned over the severe hardship caused to many of our Nebraska meat processors by the Wholesome Meat Act of 1967. I certainly approve of the general purpose of that Act, to require appropriate inspection of all meat and meat food products in commerce. But I hope that Congress will recognize the legitimate business needs of the industry as well as the need for meat and meat food products passing in commerce to be clean and wholesome.

The problem as presented to me by several small processors is one of meeting certain regulations with capital expenditures that in effect make it impossible to continue the business. In many cases, these businesses have been family operated and command the respect and support of the local people. Their meat and meat products have been good or they would not have continued in business.

These people do not oppose inspections for cleanliness, they simply want to be judged on the equipment they now own. I believe that the consuming public is best served by assisting businesses which have long had the respect and support of local people.

It is my understanding that the Department of Agriculture supports the passage of this bill.

In closing, I believe that the proposed amendment is worthy of support because it will solve the locker and freezer provisioning industry's basic meat inspection problem; it will provide farm people with the meat services they want and need; and, it will strengthen the consumer's protection under the Meat Inspection Act.

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STATEMENT OF HON. E. Y. BERRY, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF SOUTH DAKOTA

Mr. Chairman and Members of the Subcommittee: Congress in passing the Wholesome Meat Act of 1967, hastily included a section that will eventually, if not amended, force a large number of locker and freezer provisioners out of business. Section 23(a) of this act did away with the custom processing of meat by those establishments which were also involved in the sale of meat to the consumer at retail prices.

Besides the substantial number of 7,000 lockerroom owners who have or will soon suffer from this legislation, our small towns, farmers, and meat packers will be adversely affected unless this act is amended as proposed in H.R. 16485 and H.R. 17276.

These amendments will allow the custom slaughtering of meat to continue on the same premises used for the sale of inspected meat as long as they adhere to the strict controls established by the Secretary of Agriculture. This action will in no way weaken the provisions of the 1967 legislation or endanger the consumer by allowing unsanitary conditions to exist in the meat industry.

If anything the present law will be strengthened by these amendments. The Secretary of Agriculture will be given increased control over the sanitation requirements in the processing of game meat and in custom slaughtering. There is

little if any regulation of these two areas under the present law. These amendments will make the "on the farm" processing of meat which conceivably would not meet the sanitation standards set by the department no longer necessary.

H.R. 16485 and H.R. 17276 are merely technical amendments which will allow a large number of small businessmen to continue to operate.

These local establishments are essential to the well being of their rural communities. If they are forced out of business, a large number of undesirable results will occur. Sizable amounts of capital and many long years of industrious work will be lost. The rate of unemployment in these areas will be appreciably increased.

As you can see, without the aid of these amendments, the result will be a loss in services to the farmer and the citizens of the small communities in our nation who in the past and now have depended to a large extent on the local lockerroom and freezer plants.

By the implementation of these amendments to the Wholesome Meat Act of 1937, we will be taking positive steps to the solution of these problems as well as preserving a needed service to our rural areas.

I urge your favorable consideration of these amendments and their enactment into law by this session of Congress.

Thank you.

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STATEMENT OF ROBERT W. CARLSON, MINNESOTA COMMISSIONER OF AGRICULTURE

As you are probably aware, the one-year extension granted by the USDA to Minnesota and 46 other states to equal federal meat inspection standards will expire next December 15, 1970. That is prior to the next regular session of the Minnesota Legislature. Without some action by the Congress, and a marked increase in state funds, it is apparent we cannot comply with the federal law, no matter how good or effective our meat inspection program might be. The criteria which we can satisfy—wholesome meat—appears to receive little consideration in federal evaluation of the acceptability of our program.

Let me quote from the October 20, 1969, letter from the USDA criticizing our Minnesota Meat Inspection Program:

"The recent sample survey of intrastate plants revealed that significant improvements must be made in plant construction, facilities and equipment . . .

"Funding: About one-third of the estimated \$659,000 state's share for an 'equal to' program has been appropriated. Presently, only 25 of the estimated 125 people needed to carry out the program are incumbent."

Your assistance is necessary in saving a vital service industry in rural Minnesota. The industry now being threatened with extinction is made up of small locker-slaughter plants located in or near every small town in Minnesota.

I have given this matter my special attention and have exhausted other avenues of reasonable recourse. I am convinced that top priority must be given and maximum effort made to bring out of committee and pass the Curtis Amendment (Senate File 2983) to the Wholesome Meat Act of 1967.

Passage of the Curtis Amendment should provide state government and these small businesses with the necessary time needed to comply with the intent of the new federal meat law, without any compromising of safe and sanitary handling or the quality or wholesomeness of the public meat supply.

The Curtis Amendment also will correct a serious inequity in the Wholesome Meat Act of 1967, a provision that is discriminatory toward the small custom processor and his rural consumers. The present law prohibits custom slaughterers from selling inspected meats. This has no relationship to clean and wholesome meat, but is rather a regulation directed at eliminating the custom slaughterer. The Minnesota law enacted in 1969 properly allows these custom operators to retail meats that have passed federal or equivalent state inspection in the other plants of original processing.

And, I remind you, Minnesota's law also pioneers the real significant area of consumer protection by requiring inspection of retail meat establishments—specifically exempted under the federal law.

I believe retail meat inspection is a tremendously important phase of any comprehensive meat inspection program. The retailer is the last in marketing channels to handle the public meat supply. Age, condition, and labeling of meat products being sold at retail is definitely important, and our Minnesota program places emphasis on this phase beyond federal requirements.

Let there be no mistake on this important area of consumer protection: the quality, purity and wholesomeness of all meat commercially processed in Minnesota is the highest in history, and we believe it to be the finest in the nation.

Minnesota has been officially recognized by the U.S. Department of Agriculture as one of 49 states that has made "satisfactory progress" in implementing the Wholesome Meat Act of 1967. We have made tremendous improvement.

It seems to me, however, that it is neither practical nor logical to expect our small intrastate meat processing industry and the Minnesota Department of Agriculture to, by December, 1970, become "equal to" a program which is geared to the larger packing house industry and which has had more than 60 years to develop and improve its status.

There are still many uncertainties and many intangibles. Attempts to obtain specific criteria from USDA officials regarding the facilities, equipment and manpower required have borne only frustration, again equally for the small processor and for this state agency. We are told that there is no guarantee on the longevity of any level we have already reached through significant investment and effort by both the industry and state government. We are required to have regulations and standards the same as federal. Yet, it is ironic that at this late date, more than two years after passage of the federal Wholesome Meat Act, that we are still waiting for the final, formal federal regulations. We seem to be playing an unreasonable game patterned after the April Fool purse on a string trick.

Minnesota has committed \$405,968 as its share of the cooperative state-federal meat inspection program in the current biennium, to safeguard the quality of meat produced in nearly 200 Minnesota commercial slaughter plants, and 200 custom slaughter plants processing less than three per cent of the total volume of commercial meat produced in Minnesota. In our state program we have added a veterinarian, ten meat inspectors and two clerical personnel since the new law and funds became effective last July 1, 1969. We now have 20 meat inspectors **working full time on the program plus many part-time veterinarians.**

According to USDA, we need at least 100 more personnel in our state meat inspection program. That alone, would require a \$1,000,000 increase in the cost of our program, figuring an average of \$10,000 for salary and travel expense for each inspector, annually.

We have discussed with USDA representatives a proposed \$3 million meat inspection program for the next biennium. Yet, from criticisms by USDA representatives it appears that without the Curtis Amendment a substantially higher budget may be necessary to satisfy the USDA that the Minnesota meat inspection program is "equal to" the federal requirements. Only a program acceptable to USDA criteria would qualify Minnesota for matching funds.

Certainly, certain definite commitments from USDA, regarding program requirements and providing for joint planning, are necessary before I can, in good conscience, recommend a significantly increased budget to provide inspection for less than three per cent of our total commercial meat production in Minnesota.

Additionally, I am deeply concerned about the threat to our small meat processors and packers and to the rural communities they serve, if provision is not made to actually apply the "rule of reason" in the federal law to the facilities—not the meat processed. Many of our small Minnesota plants process only a few animals each week. **It is unreasonable to require them to conform to facilities standards the USDA has prescribed for high volume assembly-line processing.**

I repeat, we, in Minnesota, will never compromise the quality and wholesomeness of the public meat supply. **But a judicious compromise on facilities standards is needed to allow this small but vital service industry represented by our small packers and custom slaughterers to survive.**

I am not, at this point, ready to abdicate the meat inspection program to the U.S. Department of Agriculture, whose spokesmen have frankly stated that when federal government takes over the program it probably will close those plants not in full compliance with all required standards.

This definitely would be in direct conflict with Governor LeVander's priority program for a "Rural Renaissance" to reverse the brain, population and economic drain that has been siphoning vital resources from our countryside.

Everybody loses when state and federal enforcement agencies go to war with each other, as was recently done in Iowa on this very issue. We have hoped for a true partnership in this endeavor with the federal government. Pure, wholesome meat will continue to rank most important in our Minnesota meat inspection program. To that end, we know that good housekeeping is more important than uniformity of facilities.

Everybody loses, including the consumer, if the inspection program includes unnecessary requirements resulting in unreasonable expense.

For the reasons I have recited above, and others, I am firmly convinced that we cannot satisfy either the physical facilities or financial requirements (that no one at this point in time has been able to clarify) within the time allocated, unless the Wholesome Meat Act is improved by the Curtis Amendment or by similar legislation.

I earnestly solicit your fullest consideration and hope for your maximum persuasion in behalf of passage of the Curtis Amendment.

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STATE OF NEBRASKA,  
EXECUTIVE OFFICE,  
Lincoln, June 10, 1970.

Hon. W. R. POAGE,  
Chairman, House Committee on Agriculture, U.S. House of Representatives,  
House Office Building, Washington, D.C.

DEAR CONGRESSMAN POAGE: I note that the Senate has now passed S. 3592, commonly known as the Curtis Bill. You will recall the House Companion Bill, H.R. 16485, introduced by Congressman Graham Purcell, did also amend and clarify the custom slaughter exemption language now contained in the Wholesome Meat Act. It is my understanding that the Curtis Bill as passed by the Senate differs from the Purcell Bill only with respect to one minor amendment made to it.

The State of Nebraska has a keen interest in this legislation and respectfully urges the House to act without delay now that the Senate has favorably voted out S. 3592.

The Nebraska Department of Agriculture and the smaller combination slaughterhouses in the state are caught in a crucial time squeeze with respect to the equal-to requirements of the federal statute. The same situation exists in other states as well. It will be necessary for the state to apply for equal-to status around September 15. This means that plant operators must make their decision 60 to 90 days prior to that date with respect to the type of operation which they will conduct. Such a decision, of course, hinges on whether or not the Federal Act is amended.

The custom slaughterer exemption provisions as they appear in the Wholesome Meat Act have been a serious deterrent to the implementation of the new Meat Inspection Program in Nebraska. The present language contained in paragraph (a) of Section 23 of the Act is ambiguous and is unenforceable as literally interpreted by the Office of General Counsel of the U.S. Department of Agriculture. This situation has put the states in an absolutely untenable position in their conscientious attempts to meet the "equal-to" requirements of the Federal Act. It is imperative, therefore, that the present language be clarified to clearly state the conditions under which custom slaughtering and preparation can be carried on with adequate safeguards. The language in S. 3592 and H.R. 16485 accomplish this much needed revision.

I respectfully urge you in your position of Chairman of the House Committee on Agriculture to move without delay on the pending legislation.

Sincerely,

NOBERT T. TIEMANN,  
Governor, State of Nebraska.

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AMERICAN NATIONAL CATTLEMEN'S ASSOCIATION,  
Denver, Colo., June 12, 1970.

Hon. GRAHAM PURCELL,  
House Office Building,  
Washington, D.C.

DEAR MR. PURCELL: The American National Cattlemen's Association endorses your bill HR 16485.

We feel it quite important that an exemption be granted which will permit freezer and locker plants to carry on custom slaughtering of livestock. Many ranchers and feeders would find it impossible to have their own cattle slaughtered and prepared for home freezers should the full intent of the Wholesome Meat Act be carried forward and should HR 16485 not be adopted.

We believe that HR 16485 is necessary and respectfully request that this letter be included as a part of the hearing record on the measure.

Cordially,

C. W. McMILLAN.

## STATEMENT OF HON. ALBERT H. QUIE, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF MINNESOTA

Mr. Chairman: I am happy to submit a statement on behalf of my bill, H.R. 16908, which would amend section 23(a) of the Federal Meat Inspection Act (34 Stat. 1269, as amended by the Wholesome Meat Act, 81 Stat. 584) to allow small local locker-slaughter operators both to sell inspected meats on a retail basis and to offer custom slaughtering services.

Previous to the passage of the Wholesome Meat Act, small locker plants in Minnesota were free from restrictions regarding their sale of inspected meat to the public on the same premises on which they provided custom slaughtering services to citizens in the area they served. However, in response to the need to extend and improve inspection of meat in intra-state commerce, the Congress passed the Wholesome Meat Act of 1967 which included a provision, section 23(a), which has been interpreted as asking meat sales and custom slaughtering on the same premises illegal.

This provision was found to work unnecessary hardship both in small locker plant operators and on the communities they serve. Neither the income from custom slaughtering nor that from the sale of meat is sufficient to make a feasible business enterprise; so, these two operations must be joined in small locker plants to enable these facilities to provide both services to their localities. Forcing such locker-slaughter facilities to choose between sales and custom slaughtering would be forcing them to close down.

In my district, the First District of Minnesota, many of such plants would be affected. In an advertisement in a First District newspaper, the Brownsdale Meat Service of Brownsdale, Minnesota, stated, "The very existence of our business . . . is threatened . . . our firm and thousands like us throughout the nation are being forced to discontinue one or the other of our traditional services. Since we can't possibly exist on only part of our business, we will be forced to close our doors." In a letter dated February 9, 1970, Mrs. Alice Klingsheim of Brownsdale wrote me that if the Brownsdale Meat Service were closed, it would cause "at least six families in our small town to be without employment."

Closing such facilities, moreover, would cause inconvenience in small communities and rural areas where farmers rely on these small locker plants for custom slaughtering for the farmers' home use and where townspeople and other households rely on these facilities for their supply of inspected meat for home consumption. As the Reverend and Mrs. Irving S. Tweeten wrote to me from Waltham, Minnesota, "It (the local locker plant) is performing a great service to farmers and residents of the small towns and is an asset to the community." (February 5, 1970).

I am glad to see that a bill identical to mine, H.R. 16485, has received the support of the Department of Agriculture, as reported in the April 15, 1970 letter of J. Phil Campbell, Under Secretary of the Department of Agriculture to the Chairman of the House Agriculture Committee. Campbell states that this bill would retain present provisions exempting certain custom slaughtering operations but would eliminate the requirement that the exempted slaughterers shall not engage in buying or selling any meat or meat food products capable of use as human food. Furthermore, he states that custom operations would have to be carried out in compliance with regulations to be prescribed by the Secretary, and requirements assuring that the establishment be maintained and operated in a sanitary manner and that the articles handled on a custom basis are separated at all times from meat products for sale would be included in these regulations.

In a report prepared on this subject by the National Institute of Locker and Freezer Provisioners, it is explained that this legislation is desirable as a proposed change for the following reasons:

"(1) It is compatible with what we believe was the intent of Congress in passing the Wholesome Meat Act, namely: to subject to inspection, either state or Federal every pound of meat that is produced for commerce.

(2) It will not in any way weaken the consumer's protection. In fact, it will strengthen the consumer's protection in several respects (see below).

(3) It fully implements what we believe was the intent of Congress in providing for two basic types of exemption from inspection in the Wholesome Meat Act:

A. The farmer's meat for his own consumption (specified in section 23(2)).

B. Meat sold at retail (section 301(c)(2) provides for the exemption from inspection under this Act of operations of types traditionally and usually conducted at retail stores and restaurants.).

Although many locker and freezer provisioners have traditionally engaged in both of these exempt operations, the present wording of the law has the effect of prohibiting them from engaging in one or the other.

(4) It will help speed implementation of the meat inspection program by eliminating unnecessary inspection of custom slaughtered livestock for the owner's own consumption.

(5) It will permit locker and freezer provisioners to survive as a viable industry, providing needed services, jobs and tax revenues in rural communities."

The report also states that the consumer protection will not be weakened for the following reasons:

"(1) It (the amendment) will give the Secretary of Agriculture authority to control the sanitary conditions under which game is processed. No such control is now provided in exempt custom operations under the Wholesome Meat Act.

(2) It will give the Secretary authority to control the sanitary conditions under which exempt custom slaughtering of the farmer's animals for his own consumption are performed.

(3) It will give the Secretary authority to control the sanitary conditions under which exempt custom preparation of meat from the farmer's animals for his own consumption are performed.

(4) It will avoid the undesirable "do-it-yourself" situation that will arise if section 23(a) remains unchanged in which thousands of owners of livestock who are used to having locker plants provide custom services on meat for their own consumption will be deprived of these needed services. If many farmers are forced to go back to slaughtering livestock on the farm because of the unavailability of such custom services, the likelihood of farm slaughtered meat going into commerce is greatly increased."

For these reasons, then, I believe we should permit small locker-slaughter operations to engage both in custom slaughtering and in retail sales of inspected meat. These facilities are a necessary part of the areas they are presently serving, and they will not be able to remain open if the Wholesome Meat Act is not amended. Failure to act will cause hardship and inconvenience to many rural communities and farming regions, whereas my proposal promises continued service of these operations under requirements such as sanitary conditions established by the Secretary of Agriculture and does not weaken the consumer protection afforded by the Federal Meat Inspection Act and its amendment, the Wholesome Meat Act. I respectfully urge early and favorable action by the Subcommittee on this legislation.

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STATEMENT OF HON. ODIN LANGEN, A REPRESENTATIVE IN CONGRESS FROM THE STATE OF MINNESOTA

Mr. Chairman and Members of the Subcommittee. I thank the Subcommittee for the interest it has taken in the bill H.R. 16485 and for the opportunity to address my distinguished colleagues on this matter.

Mr. Chairman, the Wholesome Meat Act of 1967 is an important piece of legislation, designed to insure an adequate measure of protection for the American people as consumers of meat products. For the most part the Act meets with its responsibility and is deserving of our support.

However, in one case, the Wholesome Meat Act through an inadvertent oversight would create a serious problem relative to custom meat slaughtering operations. Because of the language of the law, the Department of Agriculture has ruled that local butchers and meat processors are to be prohibited from providing custom livestock slaughtering services in the same facility where retail meat business is also being carried on.

The problem would be particularly critical in the small towns and rural areas of America, for many small locker and meat processing plants in these areas cannot continue to operate economically without the benefit of engaging in both custom slaughtering and retail meat-cutting activities.

Access to a local processor is important to the many small farm families who depend on such a service for the slaughter of a single animal for their own consumption. Such a process saves the farmer both the cost of maintaining proper facilities on the farm for sanitary slaughter as well as the time which the slaughtering and processing would take. Needless to say, such an arrangement also saves the farmer considerable money in not having to buy meat at retail prices.

Mr. Chairman, the enforcement of this prohibition then would work a tremendous hardship on a considerable segment of our rural population, and this coming right at the time when already the countryside of America is under economic assault. Farmers would be forced into paying substantially higher costs for the slaughtering of their stock for personal use or violating a most disagreeable law through engaging in black-marketing of uninspected meat products. And many thousands of small processors would be faced with the equally difficult situation of cutting uninspected meat behind closed doors or possibly being forced out of business because of a drastically reduced income. Furthermore, should these small shops close their doors, many consumers who are dependent on them as their only local source of retail meat products would be placed at a serious disadvantage.

All this sounds very ominous, but in fact does not have to be so. For the bill H.R. 16485 would make the necessary changes with proper safeguards so that farmers and local processors could enjoy the benefit of custom slaughtering operations, while at the same time insuring the wholesomeness of meat products processed and sold at retail.

Essentially, then, the Wholesome Meat Act would be amended in the following manner:

First, the Secretary of Agriculture would promulgate regulations assuring that the custom-slaughtering operations and all the products thereof would be handled completely separately from meat sold at retail.

Second, the custom slaughtered meats would have to be clearly marked as "not for sale," so as to not be mixed in with inspected meats for retail consumption, And,

Third, the establishment providing such combined services would be required to perform custom slaughtering operations "in a sanitary manner."

Let me emphasize, Mr. Chairman, that this bill H.R. 16485 would insure a wholesome retail meat supply while providing an important personal service to the residents of rural and small town America. The Members here are already aware of the fact that the Department of Agriculture in a letter dated April 15, 1970, has given its support to the passage of the bill.

I can only add to this by assuring the Subcommittee that you will be doing a great service to the residents of my own Seventh District of Minnesota, who know firsthand the importance of continuing this needed service.

Mr. Chairman and distinguished colleagues, thank you again for your concern and for the privilege of sharing my thoughts with you relative to this bill.

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STATEMENT OF DON F. MAGDANZ, EXECUTIVE SECRETARY-TREASURER, NATIONAL LIVESTOCK FEEDERS ASSOCIATION<sup>1</sup>

Mr. Chairman and members of the Subcommittee on Livestock and Feed Grains of the House Committee on Agriculture:

On behalf of the National Livestock Feeders Association I appreciate the privilege of presenting the views and comments of this association relative to H.R. 16485 by the Chairman and others which bill would make very necessary amendments to the Wholesome Meat Act of 1967. In so doing, we also register the support of the National Livestock Feeders Association for S. 3592, as amended, which bill has now passed the Senate.

The change made in S. 3592 amounts to a language adjustment which in no way alters the provisions and intent of the legislation. We would support the same adjustment in H.R. 16485 if the Committee feels it is necessary and appropriate.

Whenever a comprehensive piece of legislation is enacted, such as the Wholesome Meat Act of 1967, and regardless of attention given to details by the Con-

<sup>1</sup> The National Livestock Feeders Association is a voluntary non-profit trade organization consisting of persons engaged in the business of feeding livestock, principally cattle feeders, but also including swine producers. Though membership extends into many more States, it is most prominent in the North Central and Plains area of the country, a region that feeds about 65 percent of the cattle for the slaughter market and produces about 75 percent of the hogs.

gress, it is not unusual to find specific areas covered by the legislation which are in need of clarification or change. Considering the complexity of the meat industry in this case, it is no reflection on anyone involved when a situation arises to which some requirements imposed may not lend themselves to the best interest of all concerned. This is the case as Paragraph (a) of Section 23 of the Act is applied to many custom slaughtering operations often conducted by locker plants where meat may also be handled for sale at retail.

The Act recognized these custom-slaughtering operations and exempted them from provisions of Title I of the Act, but only if they did not engage in the business of buying and selling meat animal carcasses, or parts thereof, or any meat or meat products capable of use as human food. The exemption was proper and necessary, whereas the proviso works an unreasonable hardship on many of these custom-slaughter establishments as well as communities they may serve by prohibiting any retail operations whatsoever.

H.R. 16485 and S. 3592 are in the nature of a technical amendment. They are not designed to circumvent the original purposes of the Wholesome Meat Act nor to dilute its requirements.

The problem with with we are confronted is how best to correct the situation previously explained to relieve the hardships imposed on custom-slaughtering operations, but without fracturing the full intent of the Act, and without endangering the safety and wholesomeness of the meat supply available to consumers.

The idea of merely exempting the meat retail operations of these custom establishments, though originally considered up to a dollar volume limit, obviously was not the answer since this would relax the protection provided consumers by creating loopholes in the Act.

As the producers and suppliers of meat animals from which consumers eventually obtain a wide variety of meat and meat products, the people I represent have always embraced the necessity of adequate inspection of meat animals and meat products for the protection of consumers. In fact, we were a party to the advancement of legislation originally in 1966, I believe it was, when evidence became unmistakably clear that meat inspection authority had to be tightened in order to stop violations and avoid certain practices being carried on by unscrupulous persons.

In so doing, we looked with disfavor on exemptions where meat products were channeled into commerce because such exemptions immediately created loopholes not unlike those we found it was necessary to close. The custom-slaughter exemption was supported, of course, because the Act places specific limitations on the use of meat and meat products resulting from custom-slaughter. Thus, the products are not being channeled into commerce as we normally refer to commerce, even though the Act allows transportation in commerce of the resulting meat and meat products exclusively for the use of the owner in his own household, etc.

We believe the approach to the problem as contained in H.R. 16485 and S. 3592 is not only reasonable, but does offer a satisfactory and safe solution. It preserves the custom-slaughter privilege in tact. It allows custom-slaughtering establishments to handle other meat for sale at retail, provided the meat and meat products originate in slaughtering establishments which meet all inspection requirements. It also contained such safeguards and restrictions against commingling the meat products from the two sources—custom-slaughtered animals and that procured for retail—as to protect consumers and avoid committing violence in any way to the full intent of the Wholesome Meat Act. Moreover, it requires that the custom operation be conducted in a sanitary manner.

Mr. Chairman, we fully support the provisions of H.R. 16485 and S. 3592 and recommend favorable action on this proposed legislation. Furthermore, we compliment the sponsors of the bills as well as all those in the Congress and the Department of Agriculture who have collaborated in the language of the amendment to be sure loopholes are not being created.

In closing, we also express the urgency of enacting the amendment as quickly as possible so the requirements established by the Wholesome Meat Act of 1967 can be fully implemented and without disruption of those businesses in many rural areas to which this legislation primarily applies.

## STATEMENT OF JOHN W. SCOTT, MASTER, NATIONAL GRANGE

I am John W. Scott, Master of the National Grange, with offices at 1616 H Street, N.W., Washington, D.C.

The Grange, a Farm and Rural-Urban Community and Family Organization, is pleased to come before this subcommittee today to carry on a tradition which began many years ago when it led the fight for the Food and Drug Act, whereby the consumers of food having its origin on the farm are protected from adulteration, contamination, etc., thereby making the food purchased by consumers more palatable, more acceptable and consequently more valuable.

However, on the last point, we have encountered considerable difficulty in assuring the producer of the product his fair share of the consumer's dollar for the contribution he has made toward the attainment of our common goal of wholesome food for the consumer.

Through the years, we have been consistent in our support of such legislation as is necessary to protect the welfare of the consuming public, and at the same time, protect the integrity of the farmer's market.

The Grange was a strong supporter of the Meat Inspection Act and the amendments thereto that were passed during the 90th Congress. We noted in our statement of July 19, 1967 the following:

"When the inspection of animals has been discussed in the past farmers have been concerned with the right of the individual farmer to kill and butcher animals for the purpose of himself, his own immediate family or the people hired to work on his farm.

"In some instances, state laws have been proposed which would prohibit custom butchery establishments from doing this work for farmers without getting inspection of each of the animals being butchered and returned directly to the farmer for his own use and not for commercial purposes.

"We note with approval that the proper exemptions are in Section 23 of H.R. 6168 which would preserve these long-standing rights. The proper identification and isolation from meats designed for human consumption from those not intended for human food is a welcomed and necessary part of this legislation."

This remains our position today and we therefore are in support of H.R. 16485 and identical bills which would amend the Federal Meat Inspection Act as it pertains to the provisions relating to custom slaughtering operations.

We are of the opinion that the provisions relating to custom slaughtering operations are in accord with Grange policy adopted at the 1967 Annual Session of the National Grange at Syracuse, New York:

## "MEAT INSPECTION"

"The National Grange urges the Congress to enact legislation to broaden the present meat inspection program by establishing a Federal-State Cooperative meat inspection arrangement under which the Federal Government would provide both personnel and financial assistance to state agencies in order to improve the quality of state meat inspection services, and to amend and modernize existing provisions of Federal law relating to meat inspection to the extent necessary to achieve the purposes of the new program and to provide adequate protection to the health and welfare of consumers."

In our judgment regulations governing these operations should be reasonable so as not to limit the processing of meat for home use. We further support the provisions of H.R. 16485 as introduced by Rep. Purcell and others which would permit custom slaughtering of livestock to be done for farmers and ranchers in an establishment where meat is also cut and sold at retail. We are not advocating the loosening of the protection being provided to consumers under the present law, but we do feel that the authority given to the Secretary of Agriculture to establish exemptions for custom slaughtering operations with proper safeguards is sound and provides ample protection to assure that meat products from such animals so slaughtered will not end up in normal market channels.

The National Grange is aware that there are many problems involved in developing a meat inspection program at both the state and federal levels. However, State Granges have worked at the state level in order to develop a meat inspection program that would provide and assure the consumer a wholesome supply of meat.

Thank you, Mr. Chairman, for allowing the Grange the opportunity to present our views on this important amendment to the Federal Meat Inspection Act.

Mr. PURCELL. At this time, the public hearing on this matter will be closed, and—excuse me.

Mr. KLEPPE. Mr. Chairman, what about the reports? Do you want that in the record?

Mr. PURCELL. This is also included.

Well, if the report from the Department was not submitted by Mr. Lennartson, why, the report from the Department will be included in the record.

At this time the public hearings in this matter will be closed, and I will ask the subcommittee to go into executive session for whatever period of time is necessary.

(Whereupon, at 11:25 a.m., the subcommittee adjourned.)

