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1	2	3
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1	2
4	5

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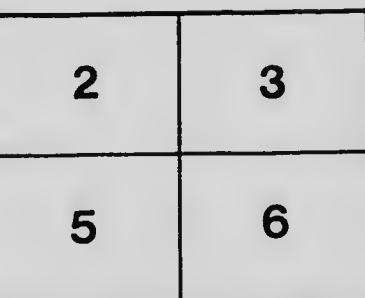
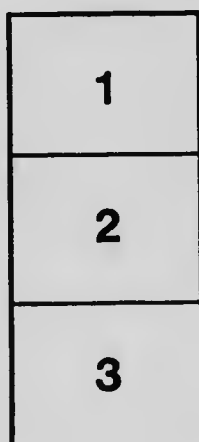
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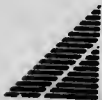
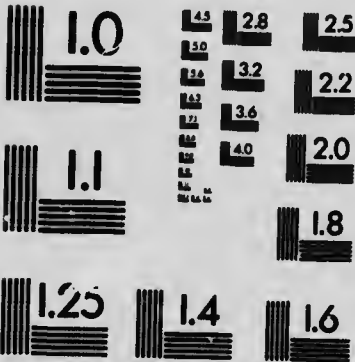
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MANITOBA AGRICULTURAL COLLEGE.

Animal Husbandry Department.

RECEIVED

May 1911.

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The Farmers' Beef Ring

-- OR --

How Fresh Beef May be Obtained for the Farmers' Table in Summer

The problem of securing fresh meat in summer in districts distant from a good butcher shop is one which gives many farmers much concern. Too often the solution of it is that the farmer and his family must eat salt-cured pork all summer long with an occasional "treat" of "tough beef" purchased from a butcher shop. This difficulty of securing fresh beef has been overcome in many districts by the organization of a "Beef Ring." This method of providing fresh beef has proved so successful and economical in so many localities that it is deemed worthy a trial in every district. It is the object of this leaflet to present a system upon which such beef rings have been and can be successfully operated.

The organization may be composed of from 16 to 40 members, representing as many families, and in some localities is operated throughout the entire year. In Manitoba, however, in the winter the farmer can so easily kill and keep his own beef fresh until used that the beef ring is unnecessary. Usually the most successful rings are those with 20 members and which operate during twenty weeks beginning May 1st or 15th. This covers the larger part of the summer season and in this way each member may furnish one animal during the season. A twenty-member association will, therefore, be described, for with a few alterations the same organization can be suited to a smaller or larger membership.

For a twenty-member ring the animals slaughtered should weigh from 750 to 800 pounds each, thus dressing out about 400 pounds and giving each member twenty pounds of beef each week. The carcass is so cut up that each member gets a boiling piece, a steak, and a roast each week. In case of small households two families may take one share between them and thus supply only one animal. Should a member require and receive more than one share per week, the matter may be adjusted at the end of the season according to the price per pound fixed by the society at the beginning of the season, the usual price being from 7 cents to 10 cents per pound. The society should be organized in the winter, as there is plenty of time for it then, and by organizing early it will give the members a chance to procure animals suitable for slaughtering if they do not have them already. Some person must

take the initiative in securing enough applications for membership, after which a meeting should be held, officers elected, and rules and regulations endorsed. Following is a sample constitution and by-laws which (perhaps with a few alterations) will suit any beef ring.

CONSTITUTION OF BEEF RING.

1. This association shall be known as the.....Association, and shall consist of twenty members, whose object shall be to furnish each member with his portion of fresh beef weekly during the specified season.
2. That officers shall consist of a president, secretary and treasurer, whose duties shall be such as usually pertain to such offices; also, a managing committee of three members, whose duties shall be to provide a suitable place for slaughtering, settle all difference in regard to weight and quality of animals furnished, and the general oversight of the work, and any vacancy occurring in any office shall be filled by a vote of a majority of members present at a meeting appointed by the society, as hereinafter provided.
3. The officers shall continue in office for the period of one year, unless otherwise determined by a majority of said society.
4. The president and secretary shall be and are hereby empowered to convene all meetings considered necessary by them, and any special meeting at the request of any five members, given in writing.
5. Seven members shall constitute a quorum for the transaction of business.
6. All persons becoming members of this society shall subscribe to the articles of this constitution, and will be governed thereby.
7. The annual meeting shall be held at a place and on a day agreed upon, for the purpose of closing up the business of the current year, enrollment of members, election of officers, making arrangements for succeeding year's operations, and for the transaction of such other business as may be brought before the meeting, notice of which shall be given each member by the society.

BY-LAWS.

1. The society shall elect one of its members to the position of butcher, whose duties are hereinafter defined, who may engage some suitable person to perform such duties.
2. Each member shall furnish one heifer or steer, the age of which shall not exceed two years, and weighing about 400 pounds dressed, suitable for the purpose of the society during the season, in his proper turn, said season to consist of twenty weeks, commencing and ending at such times as may be determined at any regular meeting of the society.
3. The order in which each member shall furnish his animal shall be decided by lot at the annual meeting, or at a meeting held at least three months prior to the day of the first killing.
4. Each member shall deliver his animal to the place of slaughter at or before 9 o'clock on the day appointed by the society for the slaughtering of each animal.
5. Each member furnishing an animal shall be entitled to and receive the rough tallow, head and heart of the same.
6. The butcher shall be the judge of the suitability of all animals furnished, and may reject unsuitable animals, subject, however, to an appeal to the managing committee.
7. The butcher shall weigh each carcass when dressed, and keep an account of the same, giving proper credit to the member furnishing said carcass. He shall also cut and distribute weekly, to each member of the society, an equal portion of the same, as near as he can judge in the division, and keep strict account of the amount furnished each member per week, and at the end of each season settlements shall be made with the members of the society, in accordance with the accounts kept by the butcher and the price per pound agreed upon by the society.
8. The distribution of the beef in accordance with the foregoing rules shall be accomplished by placing each member's portion on hooks under their respective names at the place of slaughter, or at such other place as may be agreed upon by the members of the society.
9. The butcher shall market all hides and pay over to the treasurer the money obtained by him for the same, and shall receive for his services the sum of four dollars per head for all the animals slaughtered, cut up and distributed by him.
10. The money obtained by the butcher for hides shall remain as a fund in the hands of the treasurer for the purpose of defraying the necessary expenses of the society, and settling the differences of accounts between members at the end of each season.
11. No member shall have the privilege of withdrawing from the society without the consent of the majority of the said society, and in no case will a member be allowed to withdraw until his accounts are settled with the society.
12. The above articles and regulations governing this society shall remain in full force and virtue unless amended by a two-thirds vote, after a notice of such amendment has been regularly given.

2

11
1
2 RIB
3 RIB
4 RIB
5 RIB
6 RIB
7 RIB
8 RIB
9 RIB
10
11
12
13
14
15
16
17
18
19
20
10 SLICES OF STEAK
14 SHOULDER OUTSIDE OF BRISKET.

Roast				Boil				Steak				
		Roast	Boil			Roast	Boil			Roast	Boil	Steak
1st	member	..1	13	1	6th	member	.. 8	18	6			
2nd	"	..2	14	2	7th	"	.. 7	15	7			
3rd	"	..3	19	3	8th	"	.. 8	12	8			
4th	"	..4	16	4	9th	"	.. 9	20	9			
5th	"	..5	17	5	10th	"	..10	11	10			

Arrangement of the Work.

Without question it is advisable for a well-organized permanent beef ring to construct an ice house and cold storage plant in which the meat can be cooled and stored until used. With proper storage the quality and flavor of the beef can be greatly improved by keeping it for from five days to two weeks, for meat that has hung in cold storage

at 35 to 40 degrees for this length of time is invariably of a better quality and flavor than fresh-killed meat. Plans for the proper and economical construction of such an ice house and storage will be furnished to persons desiring them by the Animal Husbandry Department of the Manitoba Agricultural College.

Animals to be killed should be delivered to the place of slaughter at least twelve hours before the time when they are to be killed, and should be deprived of food for from twenty to twenty-four hours before being slaughtered, during which time they should have all the water they will drink.

W. H. PETERS,

Professor of Animal Husbandry.



