May is National Beef Month



Kansas among leading beef states

to reflect on the importance of cattle is a significant segment of the U.S. economy, employing 17.4 percent of the population. The nation's food and fiber system accounts for more than 16.3 percent of the gross national product. The cattle industry is the largest segment of American agriculture. Sales of cattle include beef cattle and dairy animals culled from herds or not used in milk production.

Kansas ranks first in the number of

May is Beef Month in Kansas, a time million head, second in the value of Agriculture and the cattle industry are live animals and meat exported to other and agriculture to the state. Agriculture countries at \$969.7 million, first in the nation in the value of hides exported to other countries at \$286.7 million and second in fed cattle marketings with 5.37 million head representing 22.3 percent of all cattle fed in the United

There are approximately one million U.S. farms and ranches with beef cattle. These units range from parttime cattle operators with only a few head to large commercial units with commercial cattle processed with 8.21 hundreds or thousands of animals.

important to other segments of the American economy as well. For every job on the farm, there are six jobs in related supply and processing businesses. Every dollar of cattle sales directly generates an additional \$5 to \$6 of business activity in farm supply, food and other businesses.

Governor Bill Graves in proclaiming May as Kansas Beef Month said, "Kansas beef producer's play a vital role in providing the safest and most wholesome supply of beef to consumers around the world."

Lindsborg cattleman and Kansas Beef Council Chairman Tom Toll recommends, "All Kansans should celebrate Beef Month by enjoying a great tasting steak."

The 25 producer-volunteers that serve on the Kansas Beef Council board direct and evaluate the use of checkoff funds in Kansas. For every \$1 collected in Kansas, about \$.85 is used to support national programs. Checkoff dollars are utilized to increase beef demand through promotion, research and education at the state and national

More Kansas beef facts and statistics

Kansas ranks first in the number of commercial cattle processed with 8.21 millionhead; ranks second in the value of live animals and meat exported to other countries at \$969.7 million; and ranks first in the nation in the value of hides exported to other countries at \$286.7 million (2000).

Meat packing and prepared meat products manufacturing provide employment for over 18,700 employees in Kansas.

These groups make up the largest share of the food processing industry in Kansas, which is the states second largest industry, exceeded only by transportation manufactur-

Kansas ranked second in fed cattle marketings with 5.37 million head (2000). That represents 22.3% of all cattle fed in the United States. Kansas ranks second in total red meat production at 6.34 billion pounds, and seventh in the nation in the number of beef cows. There are 1.52 million head of beef cows on Kansas farms and ranches (2001).

Cowley, Greenwood, Phillips, Bourbon and Ellis counties round out the top five beef cow counties in the state. Scott County has the most cattle on feed in Kansas, with Haskell County second, followed by Finney, Gray and Ford. Kansas has 36,000 farms with cattle and calves (2001).

Cattle are the ideal mechanism for efficiently utilizing grasses and plants growing on the 17.8 million acres of Kansas pasture and rangeland (1997 census).

These acres are not suited for the production of cultivated crops and would be wasted if it were not for ruminants, such as cattle, turning these resources into essential protein and nutrients for human use.

The Kansas cattle industry generated nearly \$4.95 billion in cash receipts (2000). Kansas is often referred to as the "Wheat State"; however cash receipts for wheat total less than half those of beef.

When it Comes to Nutrition, Beef has a Competitive Advantage. 3-ounce beef 113/3 (3-ounce) servings of tuna meat IRON 21/s (3-ounce) skinless chicken breasts 13/4 (3-ounce) skinless chicken breasts

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The Islander - Thousand Island dressing, with lettuce, tomato and pickle Greek - Herbed feta cheese, black olives and onions

Rowdy Reuben - melted Swiss, Thousand Island dressing, zesty coleslaw, on rye Stroganoff - sour cream, grilled onions, Swiss, lettuce and tomato, whole wheat bun Fajita - patty mixed with fajita seasoning, and wrapped in a flour tortilla with guacamole, sour cream, shredded lettuce, diced tomatoes and salsa

Texas Red - served open-faced with chili, Cheddar and Monterey Jack, and grilled

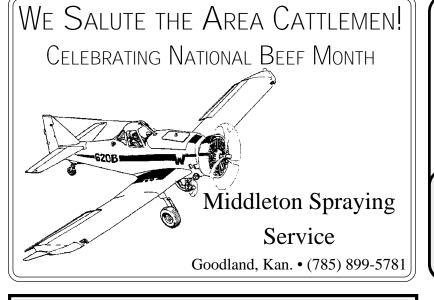




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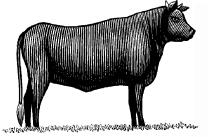
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