It's Beef Month, discover the power of protein

look at the essential nutrients and protein to indicate beef not only tastes good, it's man body at any age. Protein helps build, power provided in beef, a traditional favorite good for you. In fact, a substantial body of maintain and repair body tissues, form of a deck of playing cards) provides 38 perwith many consumers not only during the approaching summer season, but year-round.

Before you take the first bite of that freshly grilled steak, hamburger or bubbling beef casserole, take a minute to toast Kansas beef producers. In this state, the cattle industry contributes over \$6 billion annually to local economies. Kansas beef contributes to the \$70 billion U.S. consumers spend annually on beef, which equals about 65 pounds per person, per year.

"Beef has been available in America for about 1,500 years but on the nutrition front, there's something new going on," said Kansas Beef Council Dietitian Karen Hanson,

Celebrate Beef Month by taking another RD LD. "Scientific research is continuing protein, an essential nutrient for the hu-building muscle and healing wounds. evidence shows protein can help in main- hormones and increase resistance to infectaining a healthy weight, building muscle and fueling physical activity - all of which play an important role in a healthful lifestyle and disease prevention."

A three-ounce serving of lean beef contributes less than 10 percent of calories to a ment. Both iron and zinc are particularly 2,000 calorie diet, but provides 51 percent of the Daily Value for protein. Kansas consumers can feel good about loving beef because the protein in beef is a powerful nutrient that strengthens and sustains their bodies.

In short, lean beef packs a nutritional punch. Did you know that....?

tion and disease.

Beef is one of the most important dietary sources of iron. Iron helps carry oxygen to body cells and tissues, assists in making new red blood cells and aids in brain developimportant for growth and development among infants and young children. Iron and zinc deficiencies have been associated with behavioral and cognitive delays in children.

about to get sick? Think again. Zinc fuels Beef is America's No. 1 food source for thousands of bodily processes, including enjoy your favorite cuts, from T-bone and top

· During the past two years, in-home beef

consumption has increased 3 percent

A 3-ounce serving of beef (about the size

cent of the zinc most people need in a day. Calorie for calorie, beef is one of the best sources of essential B-vitamins, which promote physical growth, healthy skin and nerves, good vision and a good immune

system, among many other benefits. Half the fatty acids in beef are monounsaturated, the same heart-healthy type found in olive oil. Just don't overdo fat enjoy a diet moderate in fat with lean meats and low-fat dairy.

Going lean with protein is easier than ever Do you "think zinc" only when you're before. There are 29 cuts of beef classified as lean by USDA. So chances are, you'll still be able to

Chuck Wilkens

loin steak to 95-percent lean ground beef. During Kansas Beef Month, and yearround, boost your beef experiences with new recipes, nutrition details, safety tips and more at www. BeefItsWhatsForDin-

ner.com. While there, sign up for the free weekly e-newsletter, Beef So Simple. Other Kansas beef industry facts:

Kansas ranks first in the number of cattle processed by packers at 7.7 million in 2007. Ranks firsts in the value of cow hides exported \$382 million in 2006.

Second in fed cattle marketed at 5.14 million in 2007.

Third in the number of cattle on ranches and in feed yards with 6.7 million on Jan. 1. Third in red meat production with 6.2 billion pounds in 2007.

www.wilkenstruck.com

Statistics about America's number one selling protein regularly in-home.

at the dinner table, present at 22 percent of in-

home dinners. In comparison, chicken is present

· Eight out of 10 individuals consume beef

at less than 17 percent of in-home dinners.

Beef cattle production represents the largest single segment of American agriculture. In 2002, more farms were classified as beef cattle operaons (31 percent) than any other type of farm.

ers and cattle producers in the United States

States were family farms. The U.S. Cattle Supply

responsible for more than \$65 billion in added value to the U.S. economy, as measured by their contribution to the national output.

produced.

2006 were estimated at \$50.5 billion.

billion in 2006

Consumers' love of great steaks and burgers, their confidence in the safety of U.S. beef and their renewed interest in the nutritional benefits of protein help create strong demand for beef.

1998 and 2006.

families and changing ethnic diversity





