

THE FIRST'S

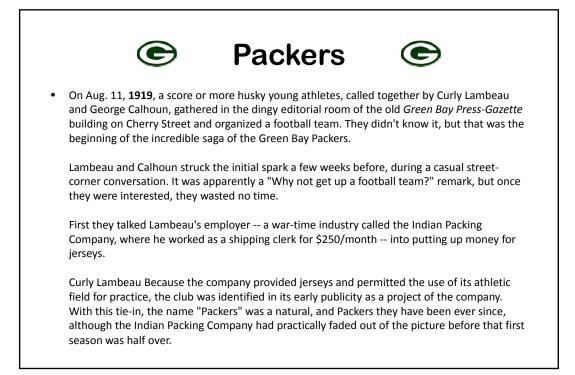
Market Animals

1490'S: Columbus Brought Spanish Longhorns To The West Indies

1539: Desoto Brought Pigs To Florida

1610: Lord Delaware Brought Cows, Oxen and Goats to the English Colonies



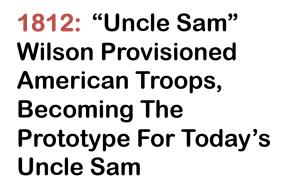


First Meat Scientist

1773: Benjamin Franklin Proposed A "More Compassionate" Slaughter Method (Electrical Stunning); Was Adopted About 200 Years Later!

He Claimed The Electricity (Electrical Stimulation) Made The Meat "Uncommonly Tender"



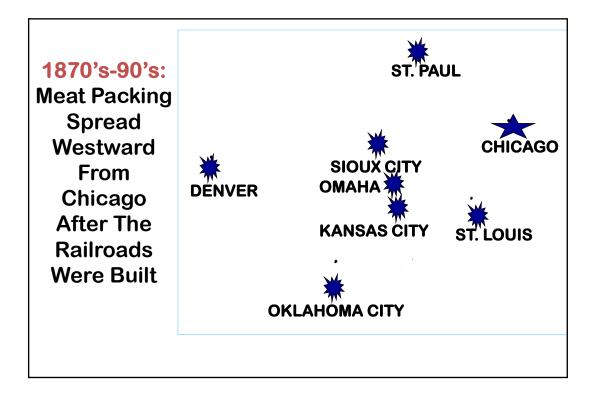




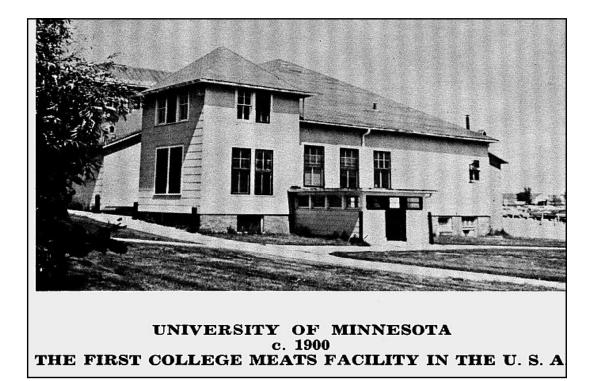
1818: FIRST MEAT PACKING PLANT STARTED IN CINCINNATI - CITY WAS CALLED "PORKOPOLIS"

Saws Were Not Yet Used To Break Carcasses Into Wholesale Cuts









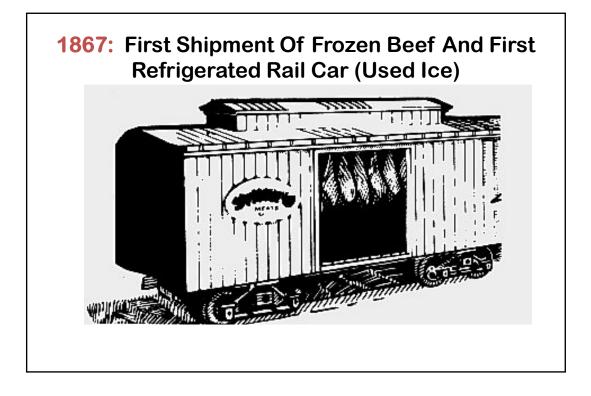
TRANSPORTATION

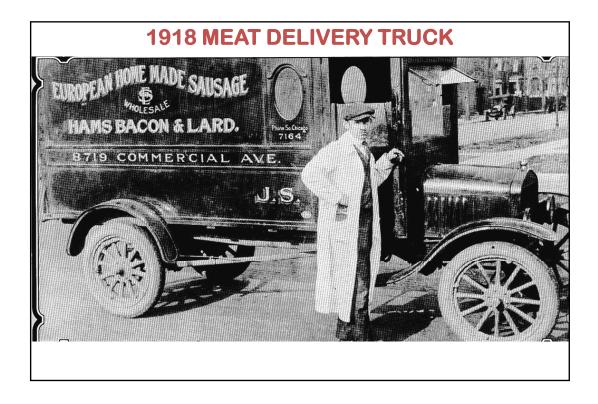
1779: First Cattle Trail Drive was from San Antonio To The Louisiana Territory

1805: First Northern Cattle Drive From Ohio To The Eastern U.S. Also Drove Hogs, Sheep And Turkeys To The East

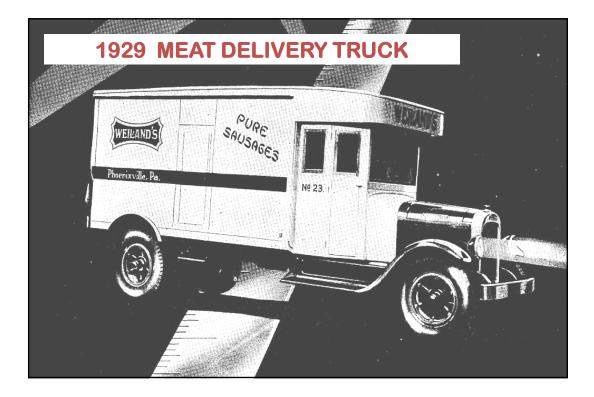
1852-65: Railroads Come To Chicago, Moving Stock Feeding & Packing West

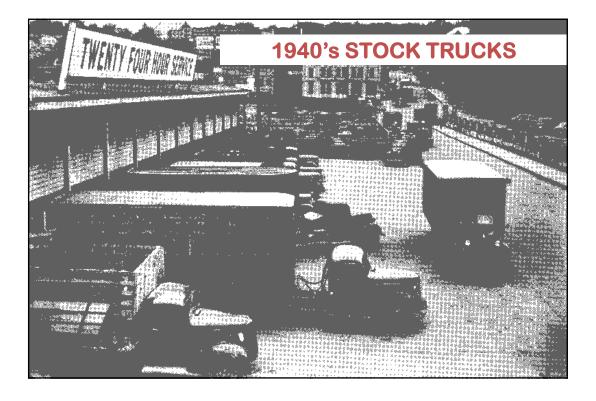
1857: Trail Drives From Texas Began - Chisholm Trail Was The Most Famous

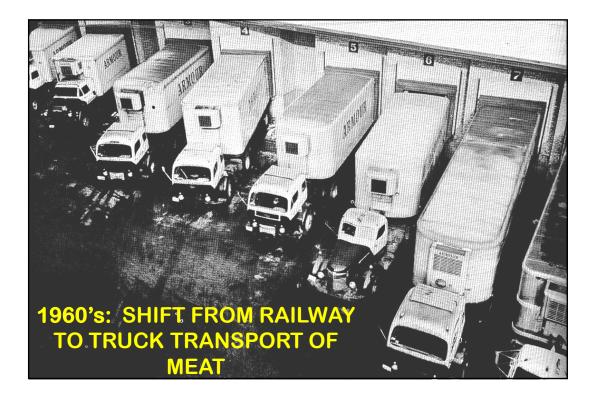




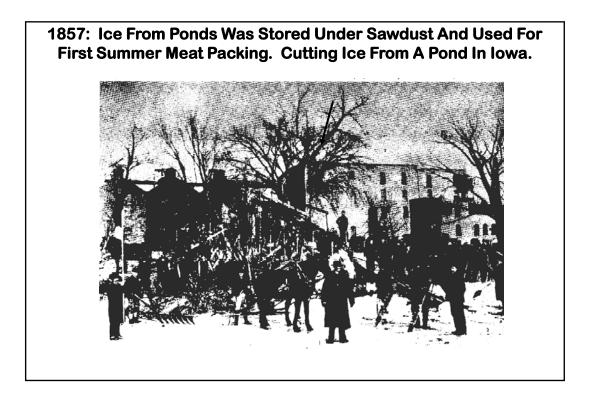


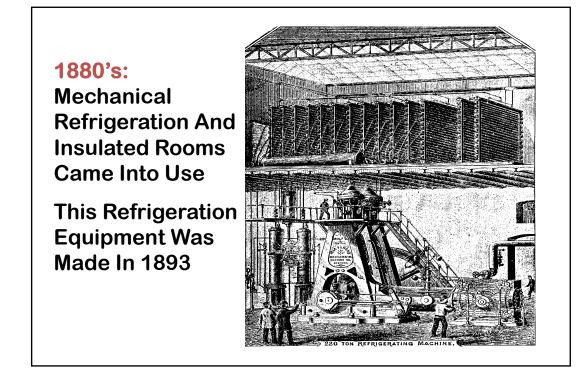


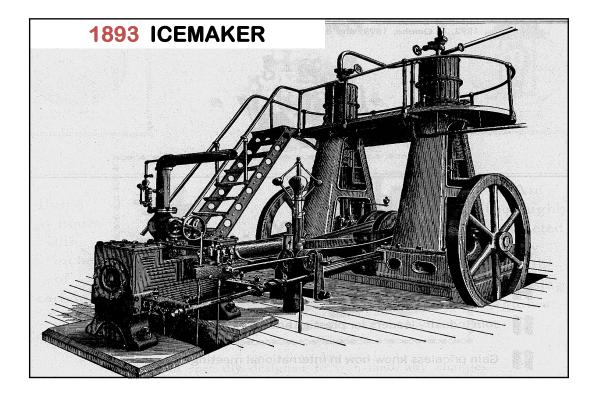




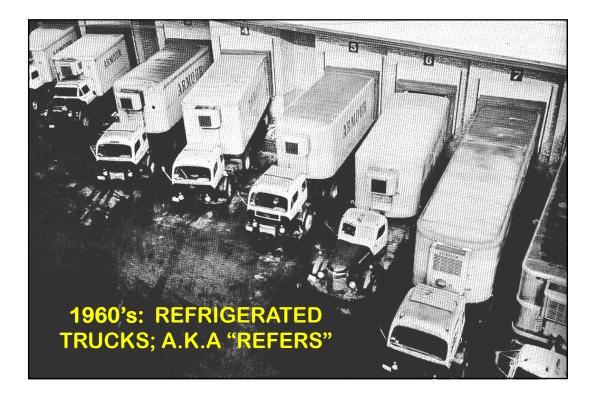
REFRIGERATION



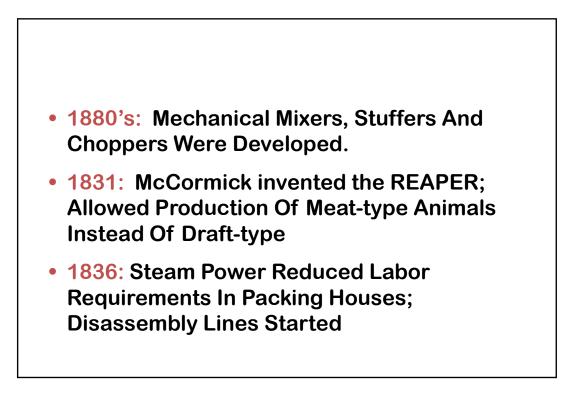


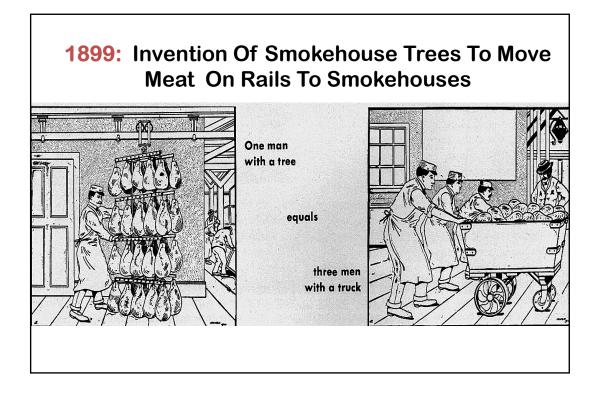


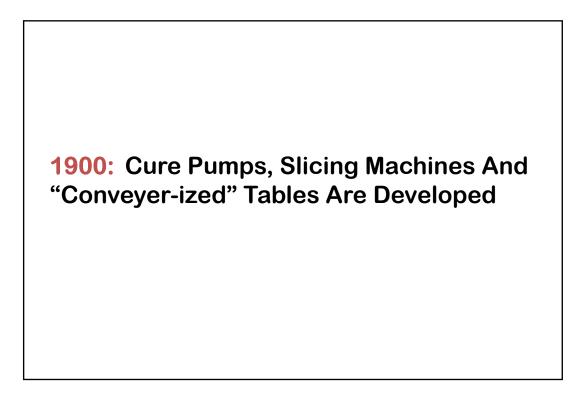


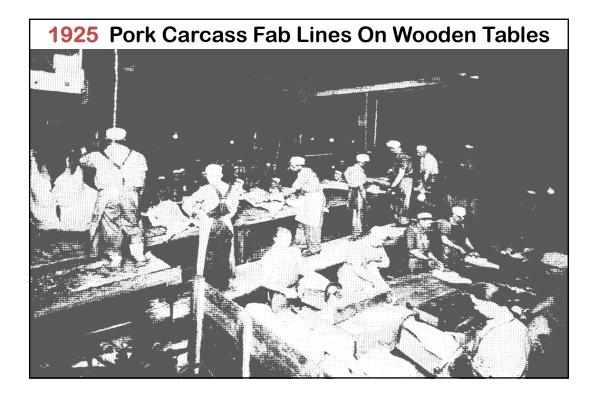


MECHANIZATION

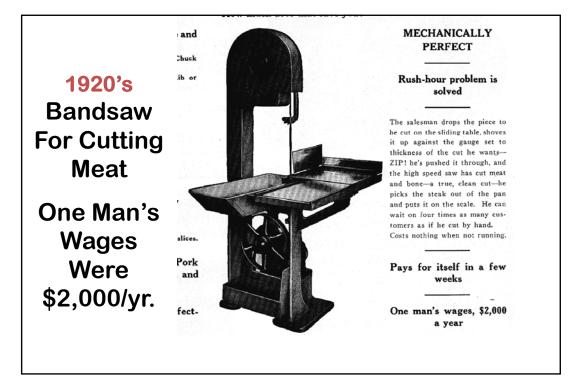


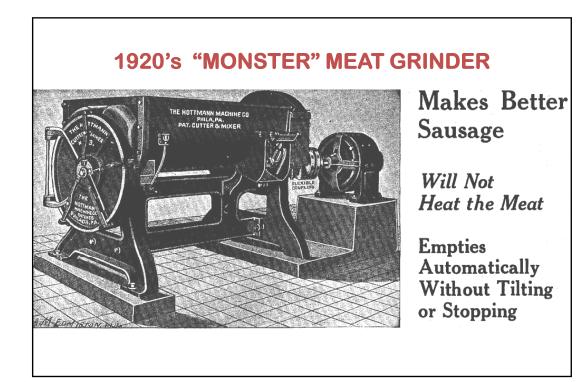


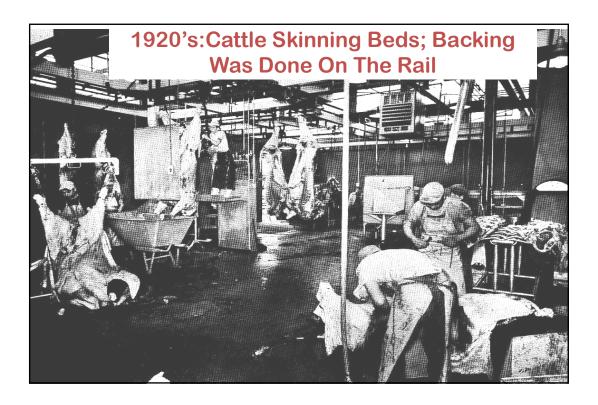


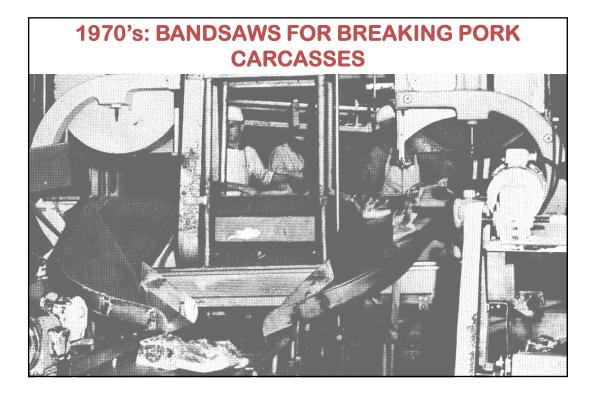












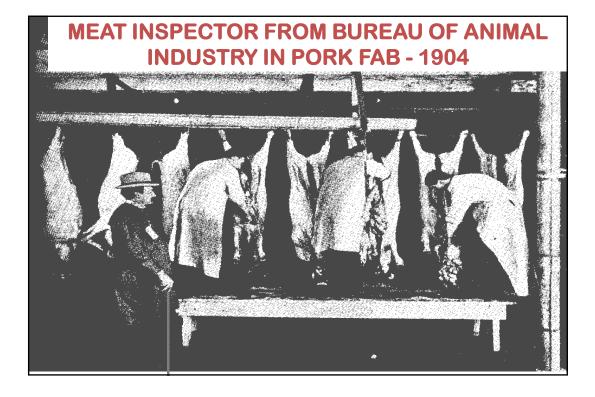




LEGISLATION

1860's: Value Of Livestock In U.S. Reaches \$1 Billion, Doubling In A Decade. Chicago Leading Meat Packing Center And Texas Leading In Cattle.

1862: USDA And Land Grant College System Were Founded



1904:

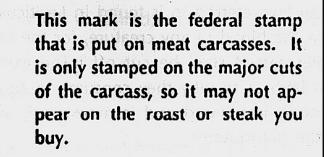
Upton Sinclair, Author Of "The Jungle"

Prompted Meat Inspection Legislation

SOCIALIST Upton Sinclair was 25 years old in 1904 when he lived among strikers in Chicago's Packingtown to gather material showing the "evils" of capitalism. Series on fictional oppressed workers appeared first in a Socialist weekly, then was published as novel, "The Jungle." Allegations of insanitary conditions were widely believed, despite denial of USDA meat inspection agency and regardless of fact that public long had enjoyed plant tours.



1906: Meat Inspection Act Was Passed And Predecessors To American Meat Institute And NCBA Were Formed

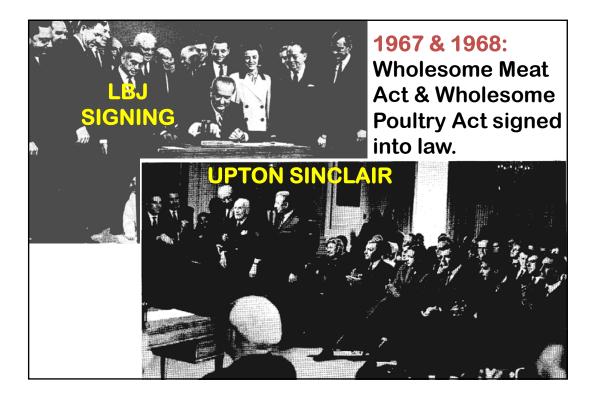


1916: Standards For Meat Quality Grades Were Developed To Facilitate Orderly Marketing

1921: Packers And Stockyards Act Was Passed To Protect Farmers

1922: National Livestock And Meat Board Was Founded - Cooperative Effort By Producers And Packers To Promote Meat

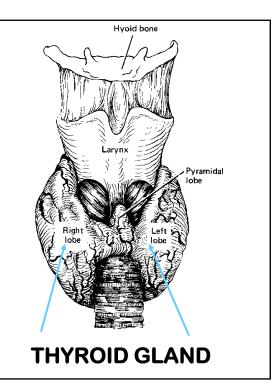
1927: Federal Meat Grading Service Was Started.

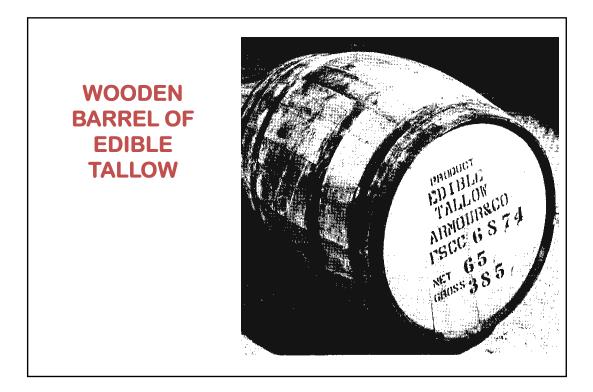




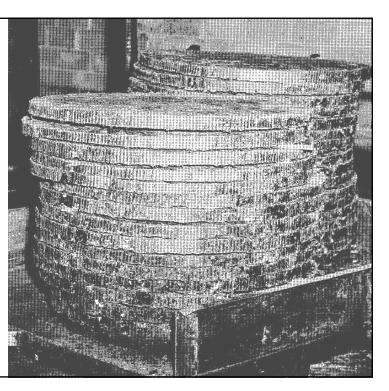
1880's: Began Using Blood, Bones And Meat Scraps As Edible And Inedible By-products Instead Of Discarding Them.

1892: Thyroid Glands Were First Saved From Slaughtered Cattle And Used To Treat Human Hypothyroidism





Meat And Bone Cakes After Pressing Out The Fats From Rendered Meat And Bone Scraps





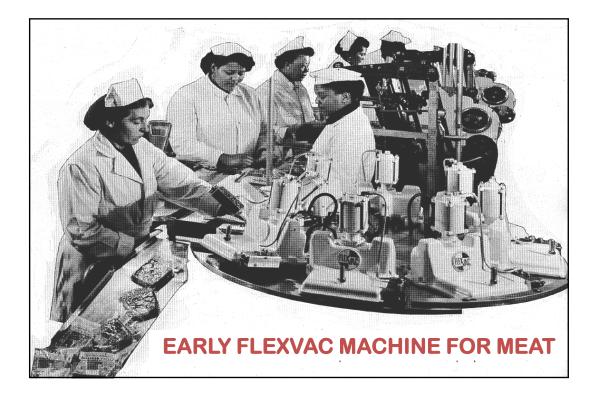
1662: William Pynchon Packs Pork In Barrels With Salt To Ship

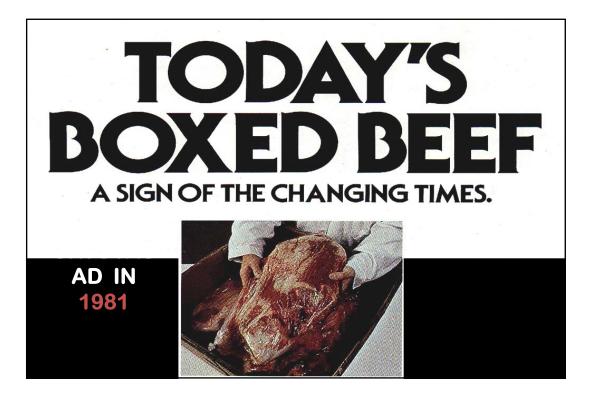
1821: First Commercial Meat Canning In Boston

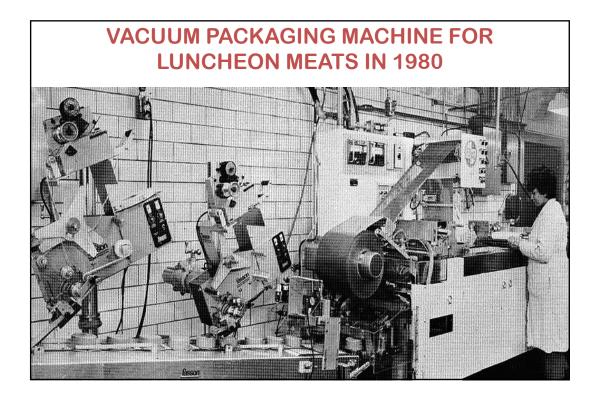
1917: U.S. Entered World War I And Chicago Packers Canned 1.5 Million Lb. Of Meat A Week For The War Effort

1941: U.S. Enters World War II. Army C Rations Are Developed

Meat plays a vital role during wartime. Some of the biggest advances in processing are made during wars.

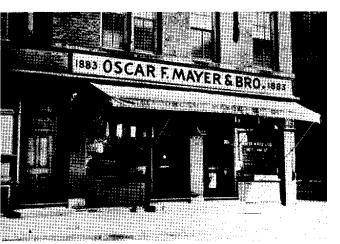




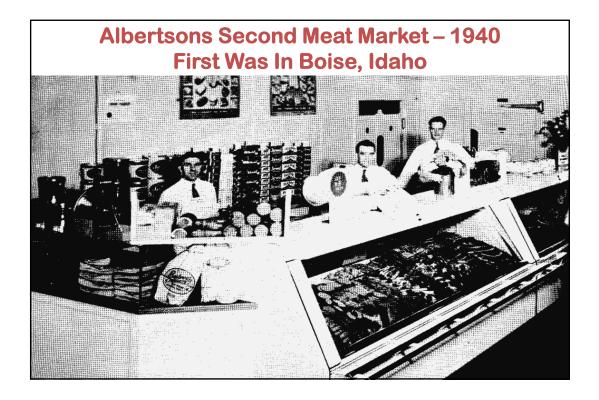


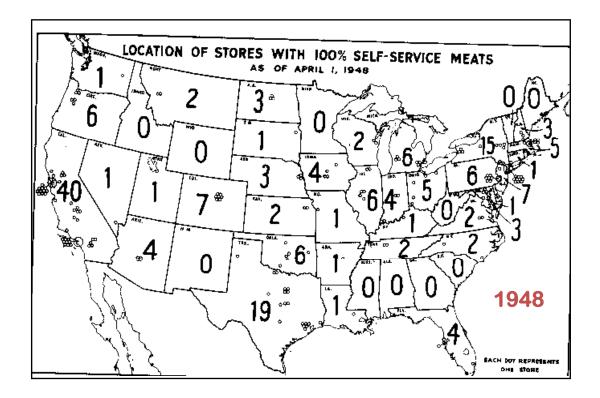


1883: First Oscar Mayer Meat Market In Chicago



IN 1883, 24-year-old Oscar F. Mayer leased a failing Chicago meat market and in five years, with the help of his brothers, Gottfried and Max, made it so popular that the owner refused to renew the lease. So the Mayers buil their own establishment, with an apartment over it for themselves, and began all over again. House specialties





1927: Chain Stores Showed Growth. Major Packers Used Brand Names Such As "Swift Premium".

1960's Retail grocery chains use central meat cutting facilities; boxed beef begins to have an impact; vast improvement in equipment

THE RECENT PAST



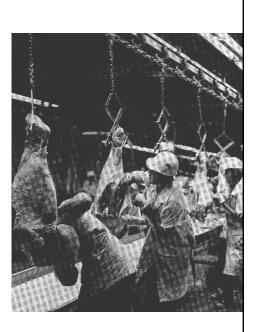


1970'S:

Computers Take Over Many Jobs In Accounting, Sausage Formulation And Yield Tracking

On-rail Boning Of Hot Carcasses For Sausage Production

Many Other Technological Advances



1970's:

Much Consumer Activism

Demand Created For Lean Meat And Frozen, Prepared Food Items

Chicago Stockyard Closes

Boxed Beef Use Grows

1980's: Red Meats Took "Hits" From Consumer Activists Because Of Their Saturated Fat & Cholesterol Contents; Much More Emphasis On Food Safety And Sanitation; Four Beef Packers Slaughtered Approximately 80% Of All Steers And Heifers; Continued Great Advances In Technology And Equipment