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2, 1, AGRICULTURAL EXTENSION SERVICE - UNIVERSITY OF MINNESOTA •

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(612) 373-0710

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consumer radio briefs

Grain Question

(0:30)

Some people say we should forego eating animal products so that grain now fed to livestock can be used to feed people. But this is not sound reasoning, a University of Minnesota animal scientist says.

Robert Touchberry says beef and dairy animals eat many products, such as grasses and other forages, that otherwise would be wasted. He says livestock products contribute to a well balanced diet and efforts should be directed to helping others achieve adequate diets, not at destroying our own good diets.

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Temp Setting

(0:25)

University of Minnesota Extension Meat Specialist Richard Epley asks:

Does the fresh cherry red-colored beef you buy turn brownish-red a day or two after you put it in your refrigerator?

If so, your refrigerator temperature may be set too high. Unlike water, meat does not freeze at 32 degrees. Meat freezes at 28-point-six degrees. So the closer to 28-point-six you can store beef, the longer you can keep it in your refrigerator before it turns brownish-red.

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Hot Soup

(0:12)

How about hot pea soup tonight? The U. S. Department of Agriculture reports continuing above average supplies of dry peas. Good protein food than can partially substitute for higher priced sources can be found in dry peas.

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