

Mr. MYERS. Their testimony this morning was that they are paid the same.

Mr. O'NEAL. Rates are the same.

Mr. BLASSIE. And the rate of pay for a meatcutter in this area has got to be higher because he doesn't have dollar sales. You may have a 55-cent customer average here and you may have a dollar and ten or a dollar and fifteen over there. It makes it that much easier for a meatcutter to make his gross profit.

I don't think that the industry has recognized the serious problem in the city of St. Louis. They are going their own way. Everybody is going to look out for themselves and the captains of industry ain't gonna put themselves out, we aren't going to get involved, we'll get called bad names or get our name in the newspapers. I care less whether the newspapers put my name in the paper. They can put it in every day as far as I am concerned.

Mr. MYERS. They will tomorrow.

Mr. BLASSIE. My name has been in the newspaper many times, but this innuendo here, this advertisement of the pork chops, this lady that was sitting here that brought the newspaper publication in didn't know, she is not informed, she is not qualified, she is not an expert at it, but she is indicting my friends the meatcutters. The pork chop that she is talking about that she thought was the best, I don't buy them and eat them, I buy the other one. Now, when you buy a pork loin that weighs ten pounds, that pork loin costs you 50 cents a pound whether it is from New York or whether it is from Indiana, it is 50 cents a pound, so the meatcutter has to determine, and then he becomes the last answer, not this man sitting behind me because he is the boss, that guy out there in that meat shop had better know what to do with it if he is stuck with it and if it hasn't moved he had better move it by Saturday night or he'll have himself a new meatcutter in that job Monday morning, and he's not going to tell me or tell you that he is the sole guy to determine that, because the meatcutter knows the quality of the merchandise, the freshness of it and when it's got to be moved, and he's got to know how to rotate. The head meatcutter is responsible for the efficient management of the market. That guy out there had better do a job, better have a gross profit, better have sales, better take care of that market, better have a rotated inventory, and he had better be up to snuff when income comes.

Mr. ROSENTHAL. I have given you three and a half minutes more than I promised.

Mr. BLASSIE. You had me for three and a half minutes. You should have me for three and a half days and you'd learn something about this business.

Mr. MYERS. I think I agree with that.

Mr. BLASSIE. Now, here you've got another committee which is going to start. The mayor is going to have a fine committee. What the hell does Robert Champaine know about the food industry other than he sits down and eats it?

Mr. MYERS. He is looking for it, why don't you volunteer?

Mr. BLASSIE. I have a lot of friends that are reporters for the Post and the Globe. What do they know other than when they got it on their plate?