it, or because she cannot afford the higher priced roasts and steaks. If the price of hamburger has been driven up, she will not turn to higher priced meats. The lady will buy spaghetti or baked beans, or perhaps poultry or fish—depending on the price at the time.

And, quite apart from such matters all of which indicate that protection is not really necessary at all, there is a very good regulation in existence now which will provide protection if imports get out of hand and protection should be needed; I refer to the Meat Import Quota Law (Public Law 88-482, approved August 22, 1964). If imports grow to exceed 110 percent of the average of the five year period 1959-63, known as the "trigger point," limitations will be applied. Very recent estimates made by the Secretary of Agriculture and published in the Federal Register of October 4, 1967 (Vol. 32, No. 192, Page 13825) indicate that estimated imports of cattle meat, goat meat and sheep meat (except lambs) for the calendar year 1967 will aggregate only 860 million pounds as against a "trigger point" of 904.6 million pounds. The importation of foreign meat is not running high.

Protection is not necessary, Mr. Chairman, and if it were, the law has provided for it.

In behalf of the National Restaurant Association which I represent, I extend thanks for your courtesy in giving attention to our point of view.

Statement of Ronald Wright, President, Canned Meat Importers Association

MEMBERS OF THE CANNED MEAT IMPORTERS ASSOCIATION

The Canned Meat Importers Association is composed of the following eight U.S. corporations:

- Berns & Koppstein, Inc., New York, New York
- C.A.P Sales Corp., New York, New York
- International Packers, Ltd., Chicago, Illinois.
- Red Line Commercial Co., Inc., New York, New York
- Sampco, Inc., Chicago, Illinois
- Tillie Lewis Foods, Inc., Division of Ogden Corp., Stockton, California
- The Tupman Thurlow Co., Inc., New York, New York
- Transmundo Company, New York, New York

QUOTAS ON CANNED, PRESERVED, AND COOKED FROZEN BEEF ARE UNNECESSARY AND UNDESIRABLE

A. The subject products are not produced commercially in the U.S.

Canned, cooked frozen and preserved beef are not produced commercially in the U.S. and therefore there is no domestic product to be protected by the imposition of quotas.

Beef production is generally divided into two categories "table beef" and "manufacturing beef". Table beef, as the name suggests, is the meat which appears on the American dinner table in the form of well marbled steaks and roasts. It is the product of feed lot cattle, which are finished prior to slaughter by grain feeding. "Manufacturing beef" is produced from lean grass-fed cattle. The beef products imported from Argentina, Brazil, Paraguay and Uruguay are produced with the manufacturing type of beef which is domestically in short supply.

Because of the growing U.S. population and ever increasing consumer income the demand for high quality "table beef" has increased dramatically. As a result, an increasing percentage of the total U.S. beef production has turned to fed beef. Mr. John Larsen, of the U.S. Department of Agriculture, has commented on this trend:

"Changes in beef output by grade have reflected the trend of an increasing proportion of higher quality beef produced as a result of the expansion of the cattle feeding industry. Fed beef output has nearly quadrupled in the post-war years and accounted for most of the gain in total beef production during this period. Twenty years ago, fed beef accounted for a little more than a third of the country's beef output. Last year, about two-thirds of the beef produced was fed beef." [1]

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[1] "Beef Production by Class and Grade", John Larsen, ERB-ESA, ~~LMS-155~~, May 1967, p. 33.