

WEEKLY NATIONAL CARLOT MEAT REPORT

USDA, AMS
Livestock & Seed Program
Livestock & Grain Market News
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WEEKLY ESTIMATED LIVESTOCK SLAUGHTER UNDER FEDERAL INSPECTION

		CATTLE	CALVES	HOGS	SHEEP
MONDAY	01/05 (Est)	119,000	4,000	432,000	9,000
TUESDAY	01/06 (Est)	126,000	4,000	437,000	9,000
WEDNESDAY	01/07 (Est)	107,000	4,000	433,000	7,000
THURSDAY	01/08 (Est)	126,000	4,000	438,000	10,000
FRIDAY	01/09 (Est)	114,000	4,000	434,000	8,000
SATURDAY	01/10 (Est)	9,000		212,000	
TOTAL FOR THE WEEK :		601,000	20,000	2,386,000	43,000
CHANGE FROM PREV WK:		90,000	3,000	468,000	8,000

(Includes all current revisions)

REPORT PROCEDURAL GUIDELINES

> This report contains information current at the time of release.
> BPN#'s represent Defense Personnel Support Center's base price number for purchases.
> IMPS# represents Institutional Meat Purchasing Specs. items.
> C#'s represent State of California base prices for red meat purchases.

NATIONAL WEEKLY BOXED BEEF CUTOUT AND BOXED BEEF CUTS - Negotiated Sales
Based on FOB Plant negotiated prices and volume of boxed beef cuts delivered within 0-21 days and on average industry cutting yields. Values reflect U.S. dollars per 100 pounds.

				CHOICE	SELECT
				600-900	600-900
WEEKLY COMPOSITE PRIMAL VALUES					
BPN#	Primal Rib			191.28	169.26
	Primal Chuck			126.19	125.43
	Primal Round			139.74	135.56
	Primal Loin			188.20	167.81
	Primal Brisket			95.53	95.02
	Primal Short Plate			94.66	96.52
	Primal Flank			83.42	80.26
WEEKLY CUTOUT VALUE SUMMARY					
Date	Choice	Select	Trim	Grinds	Total
01/09	77	75	33	38	223
01/08	127	170	41	82	420
01/07	236	161	40	109	547
01/06	121	104	42	46	313
01/05	86	90	17	64	258
U78	WEEKLY AVERAGE				
				144.50	136.53
	CHANGE FROM PRIOR WEEK			1.01	0.98
CHOICE/SELECT SPREAD:				7.97	
TOTAL LOAD COUNT (Cuts, Trimings, Grinds):				1,760	
CURRENT VOLUME - (one load equals 40,000 pounds)					
	Choice Cuts	647.53	loads	25,901,331	pounds
	Select Cuts	599.65	loads	23,986,089	pounds
	Trimings	173.12	loads	6,924,912	pounds
	Coarse Grinds	339.51	loads	13,580,304	pounds

Choice Cuts, Fat Limitations 1-6

IMPS/FL	Sub-Primal	# of Trades	Total Pounds	Price Range	Weighted Average
U1	109A 1 Rib, roast-ready, heavy	20	40,082	271.90	336.50
U2	109E 1 Rib, ribeye, lip-on, bn-in	159	1,253,852	321.50	448.50
U16	112A 3 Rib, ribeye, bnls, light	94	519,496	365.00	533.00
	112A 3 Rib, ribeye, bnls, heavy	272	2,198,485	357.50	490.00
	113A 1 Chuck, square-cut, 2 piece				
	113C 1 Chuck, semi-bnls, neck/off	27	89,379	156.00	171.00
	113C 3 Chuck, semi-bnls, neck/off				
	3 Chuck, semi-bnls n/o sh-cut	7	22,790	159.00	182.00
U3 C12	114 1 Chuck, shoulder clod	55	258,799	154.00	180.00
U81	114A 3 Chuck, shoulder clod, trmd	152	988,487	162.00	193.00
	114D 3 Chuck, clod, top blade				
	114E 3 Chuck, clod, arm roast	25	93,891	197.61	261.39
	114F 5 Chuck, clod tender	64	79,683	221.00	255.00
U4	115 1 Chuck, 2-piece, boneless	37	83,490	152.09	172.00
U80	116A 3 Chuck, roll, lxl, neck/off	304	2,354,904	190.00	226.85
U36	116B 1 Chuck, chuck tender	170	310,384	174.06	215.00
U5	3 Chuck roll, retail ready	22	513,464	209.00	240.00
U7	120 1 Brisket, deckle-off, bnls	196	1,461,859	134.00	155.00
U82	120A 3 Brisket, point/off, bnls	122	195,766	231.06	256.50
U9	123A 3 Short Plate, short rib	153	738,617	146.50	225.00
	130 4 Chuck, short rib	106	293,675	123.00	190.31
	160 1 Round, bone-in	43	80,199	160.00	170.50
U11	161 1 Round, boneless	29	103,708	170.00	184.00
U93	3 Round, bnls/peeled heel-out	24	134,711	188.00	209.40
	167 1 Round, knuckle				
U12	167A 4 Round, knuckle, peeled	276	913,961	181.62	211.00
U13	168 1 Round, top inside round	136	568,325	162.47	184.00
U84	168 3 Round, top inside round	126	899,595	169.91	194.00
U90	169 5 Round, top inside, denuded	86	186,149	196.66	222.00
	3 Round, top inside, side off	24	442,440	184.06	208.00
U14	170 1 Round, bottom gooseneck	52	94,440	161.25	180.00
U31	171B 3 Round, outside round	271	1,528,376	187.61	231.00
U15	171C 3 Round, eye of round	215	487,849	196.00	234.00
U92	3 Round, flat/eye, heel-out	3	61,871	188.00	220.00
U17	174 1 Loin, short loin, 2x3	34	22,098	319.00	354.00
U88	174 3 Loin, short loin, 0x1	214	894,352	376.00	432.00
	175 3 Loin, strip loin, lxl	14	87,369	340.00	361.07
	180 1 Loin, strip, bnls, heavy				
U32	1 Loin, strip loin bnls. lxl	105	212,302	361.90	401.00
U87	180 3 Loin, strip, bnls, 0x1	270	1,007,029	390.62	460.00
	184 1 Loin, top butt, bnls, heavy	86	171,185	174.00	218.00
U89	184 3 Loin, top butt, boneless	206	814,214	182.00	229.50
U29	185A 4 Loin, bottom sirloin, flap	218	1,277,955	254.66	292.25
	185B 1 Loin, ball-tip, bnls, light	38	41,122	157.48	188.90
U34	185B 1 Loin, ball-tip, bnls, heavy	181	419,859	170.00	205.00
U27	185C 1 Loin, sirloin, tri-tip	133	310,834	187.98	216.50
	185D 4 Loin, sirloin, tri-tip, pld	101	137,729	268.00	306.50
U20	189A 4 Loin, tndrloin, trmd, light				
	189A 4 Loin, tndrloin, trmd, heavy	222	1,356,457	657.62	820.00
U86	191A 4 Loin, butt tender, trimmed	45	47,889	715.00	761.50
U21	193 4 Flank, flank steak	110	246,042	334.00	410.00

BPN#	Select Cuts, Fat Limitations 1-6		# of Trades	Total Pounds	Price Range		Weighted Average
	IMPS/FL	Sub-Primal					
U1	109A	1 Rib, roast-ready, heavy	112	499,979	287.50	339.50	305.88
U2	109E	1 Rib, ribeye, lip-on, bn-in	112	520,916	350.56	420.00	369.59
U16	112A	3 Rib, ribeye, bnls, light	239	967,058	341.00	430.00	366.09
	C13	113A	1 Chuck, square-cut, 2 piece	0	0		
		113C	1 Chuck, semi-bnls, neck/off	99	417,631	148.00	167.50
		113C	3 Chuck, semi-bnls, neck/off				
			3 Chuck, semi-bnls n/o sh-cut	7	35,626	159.00	182.00
U3	114	1 Chuck, shoulder clod	59	163,066	152.00	175.00	161.09
U81	114A	3 Chuck, shoulder clod, trmd	183	1,910,759	166.00	195.85	181.89
		114D	3 Chuck, clod, top blade				
		114E	3 Chuck, Clod, Arm Roast				
		114F	5 Chuck, clod tender	34	122,269	210.57	255.00
U4	C14	115	1 Chuck, 2-piece, boneless	98	247,091	150.66	172.00
U80		116A	3 Chuck, roll, 1x1, neck/off	272	2,185,412	193.00	233.00
U36		116B	1 Chuck, chuck tender	85	163,383	174.06	202.00
U5			3 Chuck roll, retail ready	8	169,181	208.00	230.90
U7	C15	120	1 Brisket, deckle-off, bnls	179	1,502,253	135.00	152.50
U82		120A	3 Brisket, point/off, bnls	16	12,577	235.33	250.00
U9	C16	123A	3 Short Plate, short rib	136	447,819	140.00	225.00
		130	4 Chuck, short rib	87	246,450	123.00	165.00
		160	1 Round, bone-in	28	30,074	160.00	169.25
U11	C18	161	1 Round, boneless	40	74,680	164.62	180.00
U93			3 Round, bnls/peeled heel-out	14	105,668	187.00	216.00
		167	1 Round, knuckle	16	40,293	174.25	193.00
U12		167A	4 Round, knuckle, peeled	191	515,383	181.25	210.00
U13	C20	168	1 Round, top inside round	154	1,249,896	160.00	185.00
U84		168	3 Round, top inside round	132	903,860	170.00	189.71
U90		169	5 Round, top inside, denuded	44	69,045	197.00	224.00
			3 Round, Top Inside, side off				
U14	C21	170	1 Round, bottom gooseneck	49	71,486	164.61	178.50
U31		171B	3 Round, outside round	162	672,026	186.00	228.00
U15		171C	3 Round, eye of round	184	481,868	198.00	232.00
U92			3 Round, flat/eye, heel-out	0	0		
U17		174	1 Loin, short loin, 2x3	12	9,544	305.00	322.24
U88		174	3 Loin, short loin, 0x1	171	1,192,608	331.90	400.00
		175	3 Loin, strip loin, 1x1	16	257,830	285.00	342.24
		180	1 Loin, strip, bnls, heavy	5	12,360	291.00	336.31
U32			1 Loin, Strip Loin Bnls. 1x1	46	39,537	325.60	369.00
U87		180	3 Loin, strip, bnls, 0x1	160	682,287	344.00	400.00
		184	1 Loin, top butt, bnls, heavy	131	653,265	162.00	195.00
U89		184	3 Loin, top butt, boneless	174	1,091,613	169.00	219.00
U29		185A	4 Loin, bottom sirloin, flap	87	784,731	259.81	284.00
		185B	1 Loin, ball-tip, bnls, light	13	29,273	166.12	181.50
U34		185B	1 Loin, ball-tip, bnls,heavy	85	315,196	175.00	200.25
U27		185C	1 Loin, sirloin, tri-tip	65	194,398	187.95	216.00
		185D	4 Loin, sirloin, tri-tip, pld	27	143,814	263.00	303.50
U20		189A	4 Loin, tndrloin, trmd, light	0	0		
		189A	4 Loin, tndrloin, trmd,heavy	185	763,658	497.00	623.25
U86		191A	4 Loin, butt tender, trimmed	56	93,362	525.00	629.23
U21		193	4 Flank, flank steak	78	183,851	314.46	385.50

CHOICE AND SELECT CUTS, Fat Limitations (FL) 1-6

U10	124	4 Rib, Back Ribs, Fresh	26	39,178	67.40	125.00	90.55
	124	4 Rib, Back Ribs, Frozen	157	828,126	42.18	90.00	56.34
U8	121D	4 Plate, Inside Skirt	210	1,427,882	201.25	265.50	228.07
	121C	4 Plate, Outside Skirt	91	232,007	210.00	270.00	240.87
	121E	6 Plate, Outside Skirt, pld	67	218,253	344.86	427.00	364.15
U35		Cap and Wedge Meat	344	2,097,960	165.15	199.00	176.78
		Pectoral Meat	206	378,050	198.50	260.00	238.30

GROUND BEEF - STEER and HEIFER SOURCE -- 10 Pound Chub Basis

U25		Ground Beef 73%	272	2,044,393	104.75	139.00	123.73
		Ground Beef 75%	21	235,949	111.00	140.50	134.74
U26		Ground Beef 81%	382	1,926,685	125.00	150.00	138.35
		Ground Beef 85%	70	77,009	152.50	175.60	171.82
		Ground Beef 90%	5	40,172	149.00	182.45	158.00
U23		Ground Beef 93%	187	401,534	171.00	200.50	184.78
		Ground Beef Chuck	159	1,873,246	131.75	160.78	147.57
		Ground Beef Round	158	858,227	148.00	179.00	165.10
		Ground Beef Sirloin	41	86,756	220.00	247.60	226.86

BLENDED GROUND BEEF - STEER, HEIFER and COW SOURCE -- 10 Pound Chub Basis

		Blended Ground Beef 73%	131	1,050,882	107.01	147.00	123.04
		Blended Ground Beef 75%					
C22		Blended Ground Beef 81%	218	2,154,375	122.30	162.00	137.80
C30		Blended Ground Beef 85%	53	319,244	134.10	172.00	154.35
		Blended Ground Beef 90%	77	223,702	156.96	199.00	173.34
		Blended Ground Beef 93%					
		Blended Ground Beef Chuck	74	1,055,748	135.00	172.00	149.94
		Blended Ground Beef Round	64	315,506	158.40	183.90	167.58
		Blended Ground Beef Sirloin	72	284,767	198.25	225.75	216.79

BEEF TRIMMINGS - STEER and HEIFER SOURCE

C23		Fresh 50% lean trimmings	160	4,927,172	63.03	76.00	68.98
		Frozen 50% lean trimmings	64	1,997,740	64.64	87.00	73.95

FAT LIMITATIONS (FL) DESCRIPTION

Maximum Average Fat Thickness	Maximum Fat at any point
1. 3/4" (19mm)	1.0"
2. 1/4" (6mm)	1/2"
3. 1/8" (3mm)	1/4"
4. Practically free (75% surface lean exposed)	1/8"
5. Peeled/Denuded	1/8"
6. Peeled/Denuded, surface membrane removed	1/8"

Items that have no entries indicate there were trades but not reportable because they did not meet the weekly 3/70/20 guideline.

NATIONAL/REGIONAL WEEKLY BONELESS PROCESSING BEEF AND BEEF TRIMMINGS - Negotiated Sales

FOB Plant basis negotiated sales for delivery within 0-21 day period, including sales since last report, U.S. dollars per 100 pounds.

CURRENT VOLUME - (one load equals 40,000 pounds)				
Central	125.03	loads	--	5,001,031 pounds
National	341.67	loads	--	13,666,942 pounds
East Coast	26.46	loads	--	1,058,229 pounds
West Coast	17.07	loads	--	682,770 pounds

FOB Plant - Central					
	# of Trades	Total Pounds	Price Range	Weighted Average	
Chemical Lean					
Fresh 92-94%	11	205,000	\$146.00	\$151.00	\$148.39
Frozen 92-94%					
Fresh 90%	96	2,868,920	\$136.92	\$145.00	\$140.12
Frozen 90%	6	21,900	\$141.00	\$155.00	\$145.22
Fresh 85%	31	759,597	\$123.08	\$136.00	\$128.28
Frozen 85%	1	24,000	\$132.00	\$132.00	\$132.00
Fresh 81%					
Frozen 81%					
Fresh 75%	8	40,384	\$101.00	\$106.00	\$103.64
Frozen 75%	3	11,700	\$85.50	\$99.21	\$86.13
Fresh 73%	7	260,000	\$101.70	\$105.11	\$104.29
Frozen 73%					
Fresh 65%	26	758,770	\$82.90	\$97.00	\$89.21
Frozen 65%	1	35,760	\$82.00	\$82.00	\$82.00
Bull Product					
Fresh 94-96%	3	15,000	\$151.00	\$155.00	\$151.80
Frozen 94-96%					

FOB Plant - National					
	# of Trades	Total Pounds	Price Range	Weighted Average	
Chemical Lean					
Fresh 92-94%	35	735,026	\$146.00	\$153.75	\$149.82
Frozen 92-94%					
Fresh 90%	U6 118	3,211,391	\$136.92	\$145.25	\$140.42
Frozen 90%	7	63,900	\$139.00	\$155.00	\$141.13
Fresh 85%	U24 48	1,127,768	\$122.25	\$137.00	\$129.14
Frozen 85%	2	24,600	\$132.00	\$133.00	\$132.02
Fresh 81%					
Frozen 81%					
Fresh 75%	11	85,702	\$101.00	\$107.00	\$104.93
Frozen 75%	3	11,700	\$85.50	\$99.21	\$86.13
Fresh 73%	7	260,000	\$101.70	\$105.11	\$104.29
Frozen 73%					
Fresh 65%	48	1,143,343	\$81.60	\$97.00	\$88.09
Frozen 65%	2	63,600	\$82.00	\$83.00	\$82.44
Fresh 50%	C23 160	4,927,172	\$63.03	\$76.00	\$68.97
Frozen 50%	64	1,997,740	\$64.64	\$87.00	\$73.95
Bull Product					
Fresh 94-96%	3	15,000	\$151.00	\$155.00	\$151.80
Frozen 94-96%					

FOB Plant - East Coast					
	# of Trades	Total Pounds	Price Range	Weighted Average	
Chemical Lean					
Fresh 92-94%	24	530,026	\$147.00	\$153.75	\$150.37
Frozen 92-94%					
Fresh 90%	18	299,973	\$138.23	\$145.25	\$143.46
Frozen 90%	1	42,000	\$139.00	\$139.00	\$139.00
Fresh 85%	4	128,000	\$128.63	\$133.00	\$131.48
Frozen 85%	1	600	\$133.00	\$133.00	\$133.00
Fresh 81%					
Frozen 81%					
Fresh 75%					
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	3	29,790	\$81.60	\$87.03	\$82.69
Frozen 65%	1	27,840	\$83.00	\$83.00	\$83.00
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

FOB Plant - West Coast					
	# of Trades	Total Pounds	Price Range	Weighted Average	
Chemical Lean					
Fresh 92-94%					
Frozen 92-94%					
Fresh 90%	4	42,498	\$138.00	\$142.00	\$139.01
Frozen 90%					
Fresh 85%	13	240,171	\$122.25	\$137.00	\$130.61
Frozen 85%					
Fresh 81%					
Frozen 81%					
Fresh 75%	3	45,318	\$106.00	\$107.00	\$106.08
Frozen 75%					
Fresh 73%					
Frozen 73%					
Fresh 65%	19	354,783	\$81.70	\$89.64	\$86.14
Frozen 65%					
Bull Product					
Fresh 94-96%					
Frozen 94-96%					

Regional Breakdown:

Central - AR,CO,IA,IL,IN,KS,KY,LA,MI,MO,MN,MT,ND,NE,NM,OH,OK,SD,TN,TX,WI.

National - all states

East Coast - AL,CT,DC,DE,FL,GA,MA,MD,ME,MS,NC,NH,NJ,NY,PA,RI,SC,VA, VT,WV.

West Coast - AK,AZ,CA,HI,ID,NV,OR,UT,WA,WY.

WEEKLY CAF WEST COAST COW AND BULL CARCASSES 10.5 Loads Reported.

	Lds	Weekly Range	Avg	Change
UT, brk 2-4 450/up				
UT, bon 1-3 400/up	5.5	81.00		1.00
Cutter 1-2 350/up	5.0	81.00		1.00
Bulls 500/up YG 1				

NATIONAL WEEKLY CUTTER COW CUTOFF AND BOXED COW BEEF CUTS
USDA ESTIMATE CUTTER COW CARCASS CUT-OUT VALUE - Negotiated Sales
 Based on negotiated carlot volume prices of cow cuts delivered within 0-21 days and on average industry cutting yields. U.S. dollars per 100 pounds.

Cutter 90% 350#/up			
Current Cutout Value:	\$110.71		
Change from prior day:	\$4.08		
Item	Price	Value	Change
90% lean	\$140.42	\$78.41	\$2.51
100% lean inside round	\$176.07	\$4.08	\$0.02
100% lean, flats and eyes	\$160.12	\$3.71	\$0.03
100% lean, S.P.B.	\$155.10	\$7.75	(\$0.03)
Chuck Tender	\$172.01	\$1.72	\$0.06
Knuckle	\$160.82	\$4.07	\$0.14
Tenderloin 4-7 lbs.	\$245.54	\$1.30	\$0.02
Tenderloin 3-4 lbs.	\$269.06	\$1.99	(\$0.12)
Ribeye Roll 4-6 lbs.	\$160.42	\$1.68	(\$0.01)
Ribeye Roll 6-8 lbs.	\$156.70	\$1.16	(\$0.04)
Ribeye Roll 8up lbs.	\$151.74	\$1.11	(\$0.01)
Flank Steak	\$168.47	\$0.71	
Kidney, Edible	\$46.50	\$0.21	\$0.12
Fat, inedible	\$17.67	\$0.41	\$0.15
Bone	\$10.00	\$2.40	\$1.22

USDA NATIONAL BOXED COW BEEF CUTS - NEGOTIATED SALES FOB Plant basis negotiated sales for delivery within 0-21 day period.

CURRENT VOLUME - (one load equals 40,000 pounds)				
Boner/Breaker Cuts	64.32	loads	--	2,572,632 pounds
Cutter/Canner Cuts	4.80	loads	--	192,055 pounds
Boner/Breaker/Cutter/Canner	32.97	loads	--	1,318,998 pounds
100% Lean Items	36.59	loads	--	1,463,414 pounds
Frozen Cuts	9.20	loads	--	368,073 pounds

IMPS	Sub-Primal	# of Trades	Total Pounds	Weighted Average	Change from Prior Week
BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.	24	44,646	\$177.97	(\$8.09)
112	Rib, ribeye roll, 8-10 lbs.	88	252,841	\$175.71	(\$0.53)
112	Rib, ribeye roll, 10-up lbs.	65	178,179	\$171.86	(\$9.17)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.	23	67,701	\$197.20	(\$12.19)
112A	Rib, ribeye roll-lip-on, 8-up lbs.	12	55,576	\$164.52	(\$16.80)
C25	Chuck, boneless 85%	11	79,225	\$143.07	(\$0.81)
120	Chuck, brisket	31	50,577	\$140.06	\$4.76
C24	168 Round, top inside, 10-dn lbs.	5	11,313	\$156.04	
168	Round, top inside, 10-up lbs.	30	130,278	\$157.39	(\$4.11)
169A	Round, top inside c-off, 8-10 lbs.	5	63,200	\$163.65	\$3.92
169A	Round, top inside c-off, 10-14 lbs.	86	406,682	\$169.93	\$0.63
169A	Round, top inside c-off, 14-up lbs.	25	133,002	\$168.84	\$6.13
171B	Round, outside round	42	300,407	\$150.86	(\$0.88)
171C	Round, eye of round	22	75,686	\$176.30	(\$4.82)
	Loin, Semi-Brls Short Loin, 13-dn lbs.				
	Loin, Semi-Brls Short Loin, 13-up lbs.	5	7,509	\$190.99	(\$23.93)
180	Loin, strip, knls, 7-9 lbs.	15	33,926	\$143.85	(\$22.28)
180	Loin, strip, knls, 9-up lbs.	15	33,926	\$143.85	(\$22.28)
182	Loin, sirloin butt	49	224,268	\$144.44	\$5.86
184	Loin, top sirloin butt	49	224,268	\$144.44	\$5.86
185A	Loin, bottom sirloin butt flap, knls.	65	440,269	\$153.28	(\$6.89)
191A	Loin, butt tender, peeled	7	15,464	\$340.14	\$0.31
CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	5	16,995	\$165.48	
112	Rib, ribeye roll, 6-8 lbs.	20	47,240	\$165.43	\$3.69
112	Rib, ribeye roll, 8-up lbs.	18	127,820	\$148.93	(\$2.78)
100% LEAN					
	Inside round - Combo	25	264,905	\$172.84	(\$1.13)
	Inside round - Boxed	56	141,227	\$182.14	\$6.21
	Outside round	9	22,274	\$173.51	\$16.13
	Eye of round	31	43,575	\$178.33	(\$0.61)
	Flats and eyes - Combo	28	332,039	\$156.83	(\$0.06)
	Flats and eyes - Boxed				
	Striploin	62	277,527	\$193.56	\$7.59
	S.P.B. - Combo	35	379,227	\$155.10	(\$0.56)
	S.P.B. - Boxed				
BONER/BREAKER & CUTTER/CANNER					
116B	Chuck, chuck tender	50	194,135	\$172.01	\$6.49
167A	Round, knuckle, peeled	83	453,256	\$160.82	\$5.42
190	Loin, tenderloin, 2-3 lbs.	19	34,448	\$249.50	\$8.22
190	Loin, tenderloin, 3-4 lbs.	49	108,090	\$268.07	(\$25.22)
190	Loin, tenderloin, 4-5 lbs.	119	160,074	\$344.62	\$23.45
190	Loin, tenderloin, 5-up lbs.	56	110,912	\$342.94	(\$0.92)
193	Flank, flank steak	88	131,659	\$179.30	\$6.32
	Flank, rough	65	126,424	\$160.82	(\$2.76)
FROZEN BONER/BREAKER					
112	Rib, ribeye roll, 6-8 lbs.				
112	Rib, ribeye roll, 8-10 lbs.	3	11,215	\$163.14	
112	Rib, ribeye roll, 10-up lbs.	3	44,738	\$170.55	(\$47.08)
112A	Rib, ribeye roll-lip-on, 8-dn lbs.				
112A	Rib, ribeye roll-lip-on, 8-up lbs.				
169A	Round, top inside c-off, 8-10 lbs.				
169A	Round, top inside c-off, 10-14 lbs.				
169A	Round, top inside c-off, 14-up lbs.				
180	Loin, strip, knls, 7-9 lbs.				
180	Loin, strip, knls, 9-up lbs.				
FROZEN CUTTER/CANNER					
112	Rib, ribeye roll, 4-6 lbs.	5	18,883	\$155.86	\$0.34
112	Rib, ribeye roll, 6-8 lbs.	10	93,815	\$152.30	(\$11.03)
112	Rib, ribeye roll, 8-up lbs.	6	35,215	\$161.95	\$2.95
FROZEN BONER/BREAKER & CUTTER/CANNER					
190	Loin, tenderloin, 2-3 lbs.				
190	Loin, tenderloin, 3-4 lbs.	5	6,495	\$285.56	\$51.13
190	Loin, tenderloin, 4-5 lbs.				
190	Loin, tenderloin, 5-up lbs.				
193	Flank, flank steak	6	70,050	\$148.12	

WEEKLY AVERAGE CARCASS PRICE EQUIVALENT INDEX VALUE (CI)

Index	CHOICE 600-900#	SELECT 600-900#
Values =>	\$136.07	127.36
Change =>	1.56	1.67

Index Reflects the Equivalent of 387,179 head of cattle.

Carcass Equivalent Values:		
SUPPLY (live):	139.64	130.19
DEMAND (box):	132.50	124.53

Current Spread	7.14	5.66
Grading % Brkdown:	68.48%	31.52%

Weekly Equivalent Values for Outlying Beef Carcass Types

Qty/Yld	(1)	Carcass Weights			
		400-500#	500-600#	600-900#	900-1000# 1000#/up
		-25.00	-9.		

MAJOR PACKER HIDES, CURED & FLESHED,
FOB Central U.S.

(Note: Weekly averages reflect average of all weight breaks for each hide type)

Items	Lds	Weekly	Weighted Averages	Per Piece Change
Heavy Native Steer				
Native Steer				
Colorado Branded Steer				
Butt Branded Steer	3.0		37.00	3.00
Native Heifer				
Heavy Native Heifer				
Branded Heifer, River				
Branded Heifer, Southwest				
Branded Cow, Southwest				
Branded Cow, River				
Native Cow				
Dairy Cow				
Native Bulls, conventional				
Branded Bulls, Southwest, convnt.				
Branded Bulls, conventional				
Heavy Texas Steer	39.0		37.00	
Heavy Texas Steer and Heifer				
Branded Steer				

USDA NATIONAL STEER & HEIFER ESTIMATED GRADING PERCENT REPORT
For Week Ending: 12/27/2008

Total All Regions						Totals		Totals	
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality & Yield Only	Total All	Total All
Prime	0.01%	0.26%	0.91%	0.33%	0.09%	1.60%	1.06%	2.67%	
Choice	1.71%	13.93%	20.21%	4.18%	0.60%	40.62%	18.42%	59.04%	
Select	3.88%	10.98%	6.34%	0.79%	0.08%	22.07%	9.85%	31.91%	
Yield only	0.68%	0.81%	0.51%	0.11%	0.03%			2.14%	
Total	6.27%	25.97%	27.97%	5.41%	0.81%				
Region 1-5						Totals		Totals	
Prime	0.03%	1.26%	3.67%	0.81%	0.19%	5.97%	1.40%	7.37%	
Choice	1.73%	23.20%	29.82%	4.28%	0.78%	59.82%	7.99%	67.81%	
Select	2.26%	9.39%	4.99%	0.33%	0.06%	17.02%	2.54%	19.56%	
Yield only	0.32%	0.51%	0.43%	0.14%	0.02%			1.41%	
Total	4.34%	34.37%	38.91%	5.55%	1.05%				
Region 6						Totals		Totals	
Prime	0.00%	0.08%	0.26%	0.08%	0.02%	0.44%	0.16%	0.60%	
Choice	2.93%	18.00%	21.15%	4.01%	0.50%	46.58%	0.55%	47.13%	
Select	8.15%	21.99%	12.26%	1.68%	0.15%	44.24%	0.10%	44.34%	
Yield only	1.18%	1.17%	0.37%	0.03%	0.00%			2.74%	
Total	12.26%	41.24%	34.03%	5.81%	0.67%				
Region 7-8						Totals		Totals	
Prime	0.01%	0.16%	0.70%	0.35%	0.11%	1.33%	1.24%	2.57%	
Choice	1.37%	10.78%	18.64%	4.43%	0.65%	35.87%	25.35%	61.21%	
Select	2.98%	7.84%	4.98%	0.66%	0.08%	16.54%	13.85%	30.39%	
Yield only	0.64%	0.79%	0.61%	0.14%	0.04%			2.22%	
Total	5.00%	19.56%	24.92%	5.58%	0.88%				
Region 9-10						Totals		Totals	
Prime	0.00%	0.08%	0.32%	0.08%	0.01%	0.49%	1.40%	1.89%	
Choice	1.36%	16.08%	16.90%	2.42%	0.18%	36.93%	21.71%	58.64%	
Select	2.76%	11.20%	4.51%	0.25%	0.01%	18.73%	12.14%	30.88%	
Yield only	0.26%	0.52%	0.22%	0.05%	0.00%			1.06%	
Total	4.39%	27.87%	21.96%	2.80%	0.19%				

Region	Total	PERCENTAGE BY CLASS BY REGION					Bulls
		Steer	Heifer	Dairy	Other	Cow	
Region 1-5	16.04%	6.74%	1.87%	3.60%	3.43%	0.40%	
Region 6	18.79%	10.01%	5.43%	0.96%	2.07%	0.33%	
Region 7-8	53.54%	28.27%	22.35%	0.24%	2.47%	0.20%	
Region 9-10	11.63%	5.09%	1.87%	3.43%	1.07%	0.18%	
Total %	100.00%	50.11%	31.52%	8.23%	9.03%	1.11%	

States included in regions are as follows: 1-5 CT,ME,NH,VT,MA,RI,NY,NJ,DE,MD,PA,WV,VA,AL,FL,GA,KY,MS,NC,SC,TN,IL,MI,IN,OH, & WI; 6 AR,LA,NM,OK, & TX; 7-8 IA,KS,MO,NE,CO,MT,ND,SD,UT, & WY; 9-10 AZ,CA,HI,NV,ID,OR & WA.
Totals may not add due to rounding.

NEBRASKA						Totals		Totals	
Quality Grade	1	2	Yield Grade 3	4	5	Quality & Yield	Quality & Yield Only	Total All	Total All
Prime	0.01%	0.25%	1.35%	0.77%	0.23%	2.60%	1.59%	4.19%	
Choice	1.45%	12.14%	27.61%	8.11%	1.38%	50.69%	16.41%	67.10%	
Select	2.80%	7.99%	6.10%	1.05%	0.15%	18.09%	4.75%	22.84%	
Yield only	0.60%	0.87%	1.01%	0.23%	0.08%			2.80%	
Total	4.86%	21.26%	36.07%	10.16%	1.83%				
KANSAS						Totals		Totals	
Prime	0.00%	0.03%	0.04%	0.01%	0.00%	0.08%	1.61%	1.69%	
Choice	0.49%	3.24%	4.55%	0.65%	0.08%	9.02%	47.73%	56.75%	
Select	2.13%	4.89%	2.29%	0.28%	0.03%	9.62%	26.56%	36.18%	
Yield only	0.56%	0.49%	0.21%	0.04%	0.00%			1.30%	
Total	3.18%	8.65%	7.08%	0.99%	0.12%				
TEXAS						Totals		Totals	
Prime	0.00%	0.08%	0.25%	0.08%	0.02%	0.44%	0.16%	0.60%	
Choice	2.95%	18.11%	21.20%	4.01%	0.50%	46.77%	0.55%	47.32%	
Select	8.20%	22.02%	12.29%	1.70%	0.15%	44.35%	0.10%	44.45%	
Yield only	1.18%	1.18%	0.37%	0.03%	0.00%			2.76%	
Total	12.33%	41.38%	34.11%	5.82%	0.67%				

USDA IMPORT MEAT TRADE (East and West Coasts)
Australian and New Zealand - FOB and Tis (%'s INDICATE CHEMICAL LEAN)

BULL MEAT:	EAST COAST		WEST COAST	
	Wkly Avg	Change	Wkly Avg	Change
95%	141.00	-1.00	136.50	
COW MEAT:				
95%				
90%	131.00			
CFM Fores	85%			
Shank Meat	85-90%	128.00		
Chuck Meat	85%			
Beef Trim	85%	119.50		
Beef Trim	80%			
Beef Trim	75%			
Beef Trim	70%			
Beef Trim	65%			
100% Top Inside Rounds				
100% Flats & Eyes				
100% S.P.B.				
EAST COAST				
BULL MEAT:	Wkly Avg	Change	Wkly Avg	Change
95%	139.50		137.00	
WEST COAST				
BULL MEAT:	Wkly Avg	Change	Wkly Avg	Change
95%	130.00			
90%				
CFM Fores	85%			
Shank Meat	85-90%			
Chuck Meat	85%			
Beef Trim	85%			
Beef Trim	80%			
Beef Trim	75%			
Beef Trim	70%			

URUGUAY - FOB AND TIS		0-15 Days	16-45 Days
BULL MEAT:			
95%			
COW MEAT:			
95%			
90%			
CFM Fores	85%		
Beef Trim	85%		
Beef Trim	80%		
Beef Trim	75%		
Beef Trim	70%		

NATIONAL WEEKLY DIRECT SLAUGHTER CATTLE-PREMIUMS AND DISCOUNTS
For the Week of: 01/12/2009

Value Adjustments	Range	Simple Avg.	Change
Quality:			
Prime	0.00 - 15.00	7.77	(0.37)
Choice	0.00 - 0.00	0.00	0.00
Select	(10.00) - (7.00)	(8.63)	0.31
Standard	(28.00) - (12.00)	(17.94)	0.23
CAB	2.00 - 4.00	2.86	(0.07)
Dairy - Type	(10.00) - 0.00	(0.91)	0.00
Bullock/Stag	(55.00) - (15.00)	(28.29)	0.00
Hardbone	(55.00) - (20.00)	(28.27)	(0.09)
Dark Cutter	(59.95) - (15.00)	(31.50)	0.02
Over 30 Months of Age	(35.00) - 0.00	(15.50)	0.00
*Cutability Yield Grade, Fat/Inches			
1.0-2.0 < .10"	0.00 - 8.00	2.75	0.00
2.0-2.5 < .20"	0.00 - 3.00	1.38	0.00
2.5-3.0 < .40"	0.00 - 2.50	0.96	0.00
3.0-3.5 < .60"	(1.00) - 0.00	(0.08)	0.00
3.5-4.0 < .80"	(1.00) - 0.00	(0.08)	0.00
4.0-5.0 < 1.2"	(20.00) - (10.00)	(13.50)	0.00
5.0/up > 1.2"	(25.00) - (10.00)	(19.33)	0.00
Weight:			
400-500 lbs	(55.00) - 0.00	(25.00)	0.00
500-550 lbs	(30.00) - 0.00	(14.91)	0.00
550-600 lbs	(25.00) - 0.00	(3.83)	0.00
600-900 lbs	0.00 - 0.00	0.00	0.00
900-950 lbs	(5.00) - 0.00	(0.45)	0.00
950-1000 lbs	(15.00) - 0.00	(3.36)	0.00
over 1000 lbs	(35.00) - (10.00)	(19.17)	0.00

Based on individual packer's quality, cutability, and weight buying programs. Values reflect adjustments to base prices, dollars per cwt., on a carcass basis.
* If yield grades are not available, yield differentials may be based on fat at 12th rib using a constant of average ribeye area and muscling for carcass weight and KPH. Superior or inferior muscling may adjust lean yield.

FOB CENTRAL U.S. BY-PRODUCT DROP VALUE (COW)
The estimated hide and offal value from a typical slaughter cow for the week was 5.68 per cwt. down -0.03 when compared to last week.

WEEKLY CENTRAL U.S. COW VARIETY MEAT PRICE REPORT
For Week Ended 1/9/2009

Frozen	CARLOT/L.C.L. Basis	Lds	Price Range	Dollars/hundredweight	Wtavg
CHEEK MEAT,	Trimmed	5.1	93.00 -	117.00	97.95
FEEET,	unbleached, skin-on, exp				
FEEET,	bleached, skin-on, exp				
HEARTS,	Regular, bone-out	6.9	25.00 -	34.50	28.49
HEARTS,	Regular, bone-out, exp				
HEARTS,	Canadian-style, exp				
HEART MEAT,	Bone & Cap off	1.0		88.00	88.00
HEAD MEAT,					
KIDNEY'S,	Export	8.5	18.00 -	23.00	19.41
LIPS,	unscalded	7.6	40.00 -	63.00	47.38
LIVERS,	Regular, bulk-pack				
LIVERS,	Regular, bulk-pack export				
LIVERS,	Regular, 2/box				
LIVERS,	Regular, 2/box, export	10.0	19.00 -	23.00	19.50
MELTS,					
OXTAILS,	Regular, small box	7.7	112.00 -	155.00	120.98
SALIVARY GLANDS		0.1		22.00	22.00
SWEETBREADS,	export				
TONGUES,	#1 white Swiss cut, IW	0.3	128.00 -	138.00	134.15
TONGUES,	exp.#1 white Swiss cut, IW				
TONGUES,	#1 black Swiss cut, IW	1.5	89.00 -	100.00	92.67
TONGUES,	exp.#1 black Swiss cut, IW				
TONGUES,	#1 mixed, Swiss cut, IW				
TONGUES,	exp.#1 mixed, Swiss cut, IW	0.9	100.00 -	115.00	106.55
TONGUES,	#2 mixed, Swiss cut, IW				
TONGUES,	exp.#2 mixed, Swiss cut, IW				
TONGUE Trimmings		1.2	22.00 -	23.50	22.20
TRIBE,	bleached, scalded, edible	20.0	25.00 -	33.00	28.68
TRIBE,	blchd, scld, edible 30# box	0.2		81.00	81.00
TRIBE,	bleached, scalded, edible exp				
TRIBE,	unbleached, scalded, edible	4.0	46.00 -	65.00	50.75
TRIBE,	honeycomb bleached	0.9	95.00 -	115.00	111.67
TRIBE,	honeycomb unbleached				
TRIBE,	omasum unbleached				
WEASAND MEAT		0.5		85.00	85.00

BY-PRODUCT PRICE REPORT - Carlot Basis - Dollars/Cwt

BEEF VARIETY MEATS - FROZEN	Lds	Weekly Averages		
		Lds	Wtd	Simple
CHEEK MEAT, trmd, 70-75% lean	8.0	87.25	-0.67	88.80
CHEEK MEAT, trmd, 70-75% eport	2.0			

NATIONAL DAILY LAMB CARCASS, CHOICE & PRIME, Y.G. 1-4
 Carlot volume negotiated sales for delivery within 14 calendar days, FOB Plant basis, hind trotters-off.

Sat-Fri Choice and Prime, YG 1-4		Head 10,425	
45-DN#	199	289.98	5.74
45-55#	479	249.11	-4.05
55-65#	1,077	232.61	2.56
65-75#	2,627	213.50	-1.52
75-85#	4,148	211.52	-1.41
85-UP	1,895	207.86	-0.81

NATIONAL WEEKLY BOXED LAMB CUTS - NEGOTIATED SALES FOB
 Plant basis negotiated sales for delivery within 0-21 day period, fresh and frozen carlot volume, including sales since last report, U.S. dollars per 100 pounds.

Current Volume: Fresh Cuts 1,073,007 pounds
 Frozen Cuts 369,197 Pounds

FRESH CHOICE AND PRIME CUTS

Imps	Sub-Primal	# of Trades	Total pounds	Weighted average	Change from week ago
200A	Carcass, 3-way, 55/65	3	4,453	\$280.37	
202	Foresaddle	4	1,305	\$281.75	5.63
204	Rack, 8-Rib, light	5	223	\$566.34	-63.22
204	Rack, 8-Rib, medium	65	21,071	\$541.23	6.88
204	Rack, 8-Rib, heavy	3	1,244	\$492.39	-11.36
204A	Rack, chined	33	8,027	\$673.11	16.35
204B	Rack, roast-ready	22	4,518	\$868.92	3.63
204C	Rack, rst-rdy, frnchd	133	22,687	\$1,090.53	10.46
204D	Rack, rst-rdy, spcl	17	4,326	\$1,339.44	-74.68
206	Shoulders	103	155,168	\$182.14	5.52
207	Shoulders, sq-cut	177	154,048	\$205.31	-7.91
208	Shoulders, sq-cut, bnls	11	1,167	\$414.11	-0.32
209	Breast	89	34,284	\$91.54	0.53
	Breast, Bulk	27	40,995	\$63.92	0.43
209A	Ribs, Breast bns off	17	1,311	\$316.11	-1.51
210	Foreshank	252	38,996	\$311.75	-1.16
230	Hindsaddle	4	426	\$325.68	28.55
231	Loins	16	4,316	\$310.94	5.75
232	Loins, trimmed 4x4	58	15,544	\$347.87	-12.64
232	Loins, trimmed 1x1	10	6,287	\$539.66	
232	Loins, trimmed 0x0	5	454	\$1,161.77	
232A	Loins, short-cut, 2x2	11	935	\$492.74	14.36
232A	Loins, short-cut, 1x1	61	20,155	\$531.68	-10.65
232A	Loins, short-cut, 0x0	41	14,995	\$619.78	-37.92
232E	Flank, untrimmed	19	17,926	\$54.12	4.23
233	Legs	72	39,347	\$264.27	4.06
233A	Leg, trotter-off	168	61,427	\$265.51	-17.10
233C	Leg, trtr-off, pt bnls	28	3,277	\$414.29	-16.24
233E	Leg, steamship	12	5,161	\$354.89	-20.17
233F	Hindshank	56	19,376	\$304.22	-19.97
234	Leg, Boneless, Tied	113	37,492	\$397.57	-9.97
234A	Leg, shank off, bnls	52	7,519	\$473.03	21.92
234B	Leg, 2-way bnls	3	638	\$397.39	
234E	Leg, inside, bnls	69	10,486	\$478.36	-18.17
234G	Sirloin, boneless	26	2,495	\$416.59	-38.27
236	Back, trimmed	16	222	\$575.28	-0.86
238	Trimnings	23	2,187	\$256.69	8.25
245	Sirloin	3	966	\$390.51	
295	Lamb for stewing	45	8,231	\$443.90	-28.95
296	Ground lamb	81	12,697	\$370.72	-6.80
	Necks	23	2,850	\$88.09	2.73

This complete Weekly report can be found on the Market News Website at: www.ams.usda.gov/mnreports/lm_x1500.txt

USDA ESTIMATED NATIONAL LAMB CARCASS CUTOFF

The Weekly estimated net carcass lamb cut-out value for 1-09-2009 was \$ 220.37 for a 69 pound carcass, down \$7.28 per CWT compared to last week.

SLAUGHTER LAMB SUMMARY

(excerpted from National Sheep Summary)
 Weekly Trend: Compared to last week at New Holland, PA
 Slaughter lambs 8.00-10.00 lower.

AUCTION MARKETS - Choice & Prime 90-160 LBS:

San Angelo: shorn and woolled 100-135 lbs 88.00-96.00.

Eastern Area

(VA and PA): woolled 90-110 lbs 108.50-118.00; 110-130 lbs 107.00 in VA and in PA 90-110 lbs 136.00-152.00; 110-130 lbs 124.00-136.00; 130-150 lbs 120.00-136.00.

DIRECT MARKETS - (Lambs fob with 3-4 percent shrink)

3100: Slaughter Lambs shorn and woolled 90-160 lbs 94.80-105.00 (wtd avg 99.19); no dressed sales reported.

TOTAL RED MEAT PRODUCTION UNDER FEDERAL INSPECTION
 (In Millions of Pounds excluding Condemned)

Week Ended 01/10/2009	AVERAGE WEIGHTS		Live	Drsd
	Current	Chng		
Beef	469.8	17.7	Cattle	1304 784
Calv & Veal	2.8	21.7	Calves/Vealers	248 146
Pork	482.1	24.0	Hogs	270 202
Lamb & Mutton	2.9	20.8	Sheep & Lambs	137 69
Totals	957.6	20.8		

(All values represent estimates)

VEAL CARCASS, SPECIAL FED, HOT BASIS-PAID TO PRODUCER. 01-01-09 TO 01-07-09

NON-PACKER OWNED	Head	Range	Wt. Ave.	Change
Hide-Off, 255-315 Lbs.	3968	238.00-260.00	252.38	0.48
PACKER OWNED				
Hide-Off, 255-315 Lbs.	1958	235.00-260.00	254.11	-3.40
COMPOSITE				
Hide-Off, 255-315 Lbs.	5926	235.00-260.00	252.95	-0.41
North East		235.00-260.00	253.67	-2.97
North Central		240.00-260.00	252.15	2.28

Special Fed Veal Slaughter for:	Week Ago	Year Ago	YTD 2009	YTD 2008
Week ending:	01/03/09	12/27/08	01/05/08	
Northeast	3,500	3,279	3,827	3,500
North Central	3,325	3,001	2,432	3,325
Total NE & NC	6,825	6,280	6,259	6,825

Special Fed Veal Dressed Weights	Week Ago	Year Ago
Week ending:	01/03/09	12/27/08
Northeast	270.1	268.9
North Central	284.1	287.5
Total NE & NC	276.9	277.8

North Central = OH, IN, IL, MI, & WI
 Northeast = MA, MD, PA, NY, NJ, DE, CT, & VT

NATIONAL CARLOT MEAT TRADE REVIEW
 (Trends reflect comparison Thursday close to previous Friday close)

FABRICATED BOXED BEEF CUTS AND BEEF CUTOFF VALUE

Boxed beef cutoff values were firm to higher on fairly good demand and moderate to heavy offerings. Despite the past two weeks of holiday reduced slaughter rates, packers still had ample inventory on hand as evidenced by the large bookings of product midweek. This was most evident on rib and loin items where the seasonal post-holiday depreciation in pricing reached the tipping point of renewed strong buyer interest. Demand also improved on chuck and round cuts as would be expected. Forward interest was noted on Choice bone-in lip-ons and ground chuck, both priced consistent with spot levels. Beef trimmings along with fed and blended ground beef were all higher in response to the reduced production schedules. In fact the majority of the cutoff value advances this week can be attributed to the appreciation of these items.

COW AND BULL CARCASS, BONELESS PROCESSING BEEF, CUTTER COW CUTOFF

Good post-holiday demand for product strengthened the lean boneless processing beef and cow cut markets. Early week trading was slow as packers and end users tried to establish a market. There was some concern that the dairy buyout program would flood the market with readily available supplies but participation in the program has been less than anticipated. By midweek the prices firmed due to increased demand for the supplies on hand. Trading on import beef was light to moderate this week. Prices were firm to higher compared to last week's light market test. Cow cuts were mostly firm to higher. 100% lean items were unevenly steady this week on moderate demand and offerings.

CARLOT PORK AND PORK CARCASS CUTOFF VALUE

A New Year's hangover occurred for most retail pork cuts as prices for loins and butts drifted lower throughout the trading session. Limited demand and abundant supplies caused the lower trends although many retail features included pork, but at varying levels. Heavy ham prices continued to advance over speculation about Mexico's willingness to relist several U.S. pork plants, this gave sellers renewed enthusiasm. At the same time, lighter weight ham prices lagged behind the advance while demand was light and offerings were light to moderate. Seedless belly price levels began to drop slightly even though the board showed positive results. This was mostly due to moderate offerings and light demand coupled with concern about freezer space and competition from other proteins being harvested. Lean trimmings experienced moderate offerings while demand was lackluster at best, though prices remained steady. Sausage manufacturer's orders are down slightly as retailers are not featuring the end items.

BY-PRODUCTS: VARIETY MEATS, TALLOW, PROTEINS, AND HIDES

Post holiday trading on beef variety meats was more active than the past few weeks experienced. Light supplies from lower harvest numbers during the holidays helped the cheek and heart markets move higher on moderate demand. Head meat was lightly tested and declined slightly. On other markets scalded tripe and tongues made gains while lips and livers were lower.

Trading on pork variety meats was mostly moderate this week. Markets trended steady to higher on good demand from processors and traders. Lower harvest numbers during the holidays and increased export demand helped packers keep inventories current.

Tallows and greases experienced slow trading this week. Tight supplies combined with moderate soap and refiner demand resulted in higher prices on Chicago edible tallow. Central choice white and yellow grease also ended higher. Good feed fat and biodiesel demand fueled the increase. The Gulf markets continued to be quiet.

Trading on protein feed supplements was slow this week. Prices remained generally steady on ruminant and pork meat and bone meal. Demand and offerings were light to moderate. Pork blood meal prices ended steady. Demand and offerings were moderate. Central blood meal finished higher. Demand was moderate for light to moderate offerings.

Market activity on major packer hides was slow this week. Demand and offerings were light. New Year's holidays in China and Korea kept many buyers out of the market. In a light test, Butt Branded Steers ended higher.

NORTHEAST COAST AND NORTH CENTRAL VEAL CARCASS, CUTS

The special fed veal carcass weighted average composite price was \$0.41 lower on moderate offerings and a light demand. Harvest numbers last week were nearly 9% higher. Dressed weights were up 1.2 pounds in the Northeast area, down 3.4 pounds in the North Central area with the composite down 0.9 pounds.

Special fed veal cut prices continue to trend mostly weak to lower on light to moderate offerings and a mostly light demand.

LAMB: CARCASS & PELTS

Carcass lambs sales for the week, as of 1/08/2009 were mixed with 65#'s and down trading unevenly steady on post holiday trading; 65#'s and up traded 0.81 to 1.16 lower.

Packer sorted green salted pelts were steady with a weak undertone noted last week. Seasonal holiday trading was very slow.

WEEKLY BOXED & DISTRIBUTIVE/LCL VEAL CUTS TRADE
 Northeast and North Central Basis - FOB Major Production Points

BFN #	Items	Weight	Wkly Avg	Change
U75	Carcass, hide off	200-275 lbs	282.50	
U70	Foresaddles	86-147 lbs	240.00	-7.50
	Forequarters	43-74 lbs	252.50	-2.50
	Necks, bone-in	24-28 lbs	152.50	-5.00
	Breast	10-18 lbs	85.00	
	Foreshank	3-5 lbs	282.50	-7.50
	Ossobuco, foreshank	2-8 lbs	500.00	-12.50
	Shoulder, full	65-85 lbs	182.50	-45.00
	Chuck, square cut	39-68 lbs	155.00	
	Chuck rolls, skinned	5-10 lbs	307.50	-25.00
	Chuck, Shoulder Clod	4-9 lbs	375.00	-12.50
	Hotel Racks, 8 rib	15-26 lbs	500.00	-2.50
U72	Hotel Racks, 7 rib	14-25 lbs	512.50	-40.00
	Hotel Racks, Chop Ready, 7 rib	5-9 lbs	962.50	-50.00
	Hotel Racks, Chop Ready, 6 rib	4-8 lbs	1037.50	-37.50
	Rack, Ribeye	3-9 lbs	1847.50	
U76	Hindsaddles	89-153 lbs	402.50	-10.00
	Hindquarters	45-76 lbs	417.50	-15.00
	Loins, regular	18-36 lbs	300.00	-17.50
U71	Loins, 4x4, trimmed	18-30 lbs	497.50	-12.50
	Strip Loins, bnls, 0x0	5-up lbs	1137.50	-137.50
	Loin, Short Tenderloin	1-up lbs	1262.50	
U77	Legs, double	68-117 lbs	417.50	22.50
	Legs, single	34-59 lbs	420.00	-25.00
	Legs, slices, retail		760.00	
	Legs, TBS 4-piece	27-47 lbs	860.00	-7.50
	Legs, TBS 3-piece	24-39 lbs	875.00	-125.00
U73	Legs, BHS heel-out	27-42 lbs	537.50	-82.50
	Legs, Sknd, butt tenderloin	5-up lbs	1100.00	-225.00
U74	Top Rnd Sknd, cap-off	10-15 lbs	1062.50	-7.50
	Hindshank	5-8 lbs	457.50	20.00
	Ossobuco, Hindshank	2-8 lbs	800.00	12.50
	Stew Meat, regular		300.00	-57.50
U78	Bnls Veal Trimnings 75-80% Lean		102.50	
	Bnls Veal Trimnings 80-90% Lean		130.00	-13.50
	Hvy Nature Green Hides(per piece)		34.75	