

SHANNON MEAT GAZETTE



Volume 2 No. 4 June/July 1977.

Telephone : Rathkeale 49/50.

ON THE MOVE



Mr. Noel Harnett

We would like to wish Noel Harnett every success in his new position as Trainee Accountant with this Company.

Noel (20) a native of Templeglantine, completed his Secondary School education here in Rathkeale in 1974. He then joined M/S Thomas Long & Co., Auditors and Accountants, as Trainee Accountant. Noel was employed by this firm until November, 1976, when he took up the position of Clerical Officer in our Home Sales Department.

A man of varied interests, he is a prominent member of our Soccer, Football and Hurling teams. Besides part-taking in these sports, for which he has merited numerous trophies, he is joint treasurer of the Rathkeale G.A.A. Club and treasurer of the Soccer Club. He is also Secretary of the Youth Club. All this still does not seem to interrupt his game of Pool, where he has again won several trophies.

We feel sure he will take this new position in his stride and again wish him every success.

NEW APPOINTMENT



Miss Rena Hayes

Miss Catherine Hayes has recently joined the Company as Laboratory Assistant. Rena was born in Ballynoe West, Castle-mahon, in November 1975. She received her primary education at Ahalin National School, Knockaderry. Having completed her primary education she went to the Convent F.C.J. in Bruff. In the Summer of 1976 she acquired an Honours Leaving Certificate.

Rena commenced working in the Cheshire Homes, Rathfredagh in August and remained there until January of this year. She then turned her hand to teaching for a couple of months. She did sub-teaching in Newcastle West Girls Secondary School where she taught English and Geography to first and second years.

On the 4th April Catherine started with Shannon Meat Ltd., where she is making a very favourable impression with all company employees (moreover the batchelors).

To Rena, let us wish a successful and prolonged stay with the company.

EMPLOYMENT SUBSIDY GIVES ADVANTAGE TO NORTHERN PLANTS

A joint delegation from The Irish Fresh Meat Exporters Society, (representing the major meat export factories in the Republic) and the Irish Transport and General Workers' Union met the Agricultural Minister, Mr. Mark Clinton on May 13th to warn him of a rapidly developing crisis in the £200 million meat processing industry which could lead to substantial loss of jobs. They warned him of the danger to the industry because of the employment subsidy paid to Northern factories on cattle originating from the South, by the U.K. Government. In effect, cattle going from the South to Northern Ireland benefit from a double subsidy - both of them legal - and the combined total gives Northern factories an advantage of about £80 per head over their counterparts in the South. The Irish Fresh Meat Exporters Chairman, Mr. John O'Callaghan, and I.T.G.W.U Group Secretary, Mr. Seamus B. Kelly asked Mr. Clinton to use his influence in Brussels to get the E.E.C., sanction for the subsidy - where it affected trade in the south - to be removed.

TALKS

Earlier, on May 9th, the Irish Fresh Meat Exporters Society had talks in London with the British Abattoir Owners' Association and the National Farmers' Union of Britain, both of which are seriously concerned about the depressed beef market in Britain. The Irish Farmers Association had already condemned the Northern subsidy as a distortion of trade.

Over 60,000 live cattle have been exported from the Republic into the North over the first 18 weeks of 1977 compared with a net

average of 38,000 annually over the past four years. The position would become very serious if this situation continued through what should normally be the peak production period of late summer and autumn. A serious job crisis could prevail throughout the industry if cattle were not available for processing. It's effects would also be felt in relation to jobs in ancillary industries.

This serious distortion in trade has resulted in more cattle going to Northern Ireland than are being exported to other E.E.C. states or third countries. While this artificial trade is in the short-term boosting store cattle prices, the long-term effects could be extremely serious. The Irish Livestock & Meat Board commented that the 74% increase in live cattle exports to Northern Ireland was the most disturbing feature of the cattle trade at present. "It is not based on any acceptable market development, but rather on an artificial situation caused by the North's Meat Industry Employment Scheme", said the Board's general manager, Mr. John Corr.

PUSHED OUT

Because of the employment subsidy, Irish cattle could be pushed out of their traditional British markets. The Northern plants are in a position to sell their beef to the U.K. market at prices which are undercutting the home producer and the factories in this country. This amounts to as much as 5 and 6 pence per lb. If this totally unbalanced situation is allowed to continue, it could create a completely false price situation in Britain.

HYGIENE COURSE

The need for constant attention to hygiene is an aspect of the food processing industry that cannot be over emphasised. We are very conscious of our obligations in this area in Shannon Meat Ltd. As a company extensively engaged in the export market, we are not only subject to the detailed regulations of our own Department of Agriculture but also those of the E.E.C., and the U.S.

PRIORITY

With the background, it can be seen that control of the hygienic aspects of our manufacturing process is high on the list of our priorities. This is especially true of the production supervisor, during his daily work. To assist our production supervisors to perform their functions more effectively in this area, the Company introduced a "Hygiene Appreciation Course" for Supervisors on 25th April. The course consisted of a film on hygiene in a food manufacturing factory followed by a lecture given by the Company's Chief Chemist, Mr. T. McDonald. This was followed by a general discussion on aspects of hygiene control in the individual production departments. The venue for the course was Geary's Hotel, Rathkeale and proved to be a very worthwhile exercise.



Mr. Pa Dunne took part in the Production Supervisors Hygiene Course.

HOLIDAY ARRANGEMENTS

The following are the Summer Holiday arrangements for the company :

Holidays will commence on Monday morning 11th July and work will resume on Monday 25th July.



Livestock will be accepted up to and including 5th July. Livestock will not be accepted after this date unless pre-advised to do so. The livestock department will re-open for enquiries and bookings on

Wednesday, July 20th.

Special arrangements have been made to maintain our Home Sales Service. This department will remain in operation throughout the holiday period.

We wish all members of the staff of Shannon Meat and all our readers everywhere a cheerful and joyous holiday.

CANNING MAINTENANCE COURSE

The manufacture of canned products is an area of the company's operation that has expanded over the past few years. Everybody in the company is proud of the reputation our canned products have. To maintain this reputation it is vital that all our canning equipment is maintained at 100 per cent efficiency. The sealing of the cans is an area that particular care must always be taken. To ensure that the sealing machines are efficiently serviced the company sent a member of its maintenance staff Mr. Eamonn Kennedy on a highly specialised course in England.

Eamonn who resides in Abbeylands, Rathkeale, spent two weeks on the course, which took place at the Metal Box Company training centre in Worcester. Here he received a very thorough insight into the composition and structure of the seamer machines.

COMPLETED

Eamonn successfully completed this course. While in England he availed of the opportunity of visiting P.P. Payne Ltd. in Nottingham. This company supply Shannon Meat Ltd. with box strapping machines. He spent several days gaining very valuable experience in the maintenance of these latter machines.

Eamonn is deeply appreciative of having had the opportunity of doing this valuable course. He was the only Irishman among seven Englishmen on the course. Of the course he says "It was a great and rewarding experience of practical maintenance given by top class instructors."

TRIMMINGS

By the Trimmer

- * Blessed is he who expects nothing for he shall never be disappointed.
- * A wedding ring is a one-man band.
- * Opportunities always look bigger, going than coming.
- * "He's nursing a grouch - his wife is sick."
- * The mind is always prone to believe what it wishes to be true
- * A little flattery now and then makes husbands out of single men.
- * To read this magazine makes one wonder what the editor has rejected.
- * You go to prison for bad behaviour where they let you out for good behaviour.
- * Never forget that the darkest hour is only sixty minutes.
- * We must choose between Peace on Earth or Earth in Pieces.
- * Men are like steel - of little use when they loose their temper.
- * When God measures man, he puts the tape around the heart, not the head.
- * Blood is thicker than water - and it boils quicker.

LIVESTOCK TOPICS

by Donie Donovan
Livestock Procurement Manager

The conditions of sale or the conditions of acceptance in the case of a Food Processing Plant, are part and parcel of the industry whether we like it or not. These conditions may often be referred to as the small print which one has to contend with in every walk of life. One of these conditions has to do with Livestock Insurance which causes unnecessary worry to some people who would genuinely like to make themselves more familiar with what its all about.

The word Insurance in this case may be misleading. If it was referred to as the 'Suppliers Guarantee' it would make it somewhat simpler.

At present the supplier is charged 60p per cow and 40p per prime beast. This charge is to create a fund to compensate the producer for any losses, either the complete carcass or portion of carcass arising from the post mortem examination.

With prime cattle making over £450.00 each nobody objects to a deduction of 40p per animal. The fund was never set up with a view to making a profit, neither was it intended to make a loss, so it is easy to see where one has to draw the line. While it would be foolish not to admit that there is such a thing as a border line case, these are so few they are hardly worth mentioning, only to say when it does arise the customer gets the benefit of the doubt.

ACCEPTANCE

The small print is accepted



Mr. P. Sheehan above is Livestock Officer with Shannon Meat Ltd.

INSURANCE - THE SUPPLIERS GUARANTEE

generally by most people, though there are the few who fault the rules as an excuse for their own mis-management at farm level when a loss is experienced.

It is difficult to define on paper what is guaranteed and what is not. All animals consigned to the plant are covered by this guarantee as a standard procedure. The ones that are not guaranteed the owner or their representative is informed of the conditions prior to accepting the animal. Once the conditions are accepted and the supplier or their representative sign the necessary docket, one has only to await the outcome of the post mortem which is carried out independent of the company by the Department of Agriculture to comply with its Veterinary Inspection Regulation. If whole or portion of an animal is not passed fit for human consumption there is no obligation on the company to compensate the owner, while there would be, had the animals in question been guaranteed.

SAME

Regardless whether a beast passes or fails the herd test the Insurance charge is still the same. If a beast that failed its herd test is refused insurance it is not because it failed the test, but for some other obvious reason it is deemed at owners risk. A premium of £6.00 to cover 15 heavy beef cattle valued at over £7,000.00 today looks very small. If there is not the usual seasonal decline in beef over the next few months we would need to have a fresh look at our low premium. Regardless as to whether the end product is sold at home or abroad, the same high standards apply to all post mortems as this is what the terms of our export licence is all about.

It is a sad state when one reads in our National Papers damaging headlines about such a vital industry. Is there anybody other than the farmer himself that knows the amount of different services the meat industry is giving our livestock producers fifty two weeks a year.

MUSICAL INTERLUDES



Michael O'Neill

Sometimes during a conversation with friends on social occasions, one expresses his opinions on various subjects. If one is having a drink in a bar, the favourite topics of conversation are politics, religion and sport. As for myself, I have always had a great interest in music. Each and every one of us at sometime or other in our lives, listens to music. Whether it is in a dance hall, on the radio, or on television. One cannot escape from it forever.

I do not like pop music. Having said that, I must say that I like a good musical tune, no matter what section of music it comes from. Whether it is Beethoven, Bob Dylan or Irish jigs. It may be music composed in 1777 or the tunes of 1977. As long as it is Pleasant that is the important thing.

IMPRESSED

Listening recently to this year's Eurovision Song Contest, there were several aspects of it that impressed me strongly. If you think that I am being too critical about it, I have my reasons. I believe that music is the second most important revelation of the human mind after language. As regard's this year's contest, I thought there was a great lack of music in most of the songs

and that the songs with the most music got the least number of votes.

After over 20 years of this competition, a certain type of song has come to the fore, as the standard Eurovision song. Some years ago, some countries were still entering musical songs with some traces of their own native culture in them. This year, the only country that had some trace of its own identity in its song was Portugal. It is not always the most pleasant or musical type that wins the contest.

I am not completely against pop music. It happens from time to time that a fine song or piece of music comes to the fore and captures the public fancy and gives pleasure to thousands of people. It would be a silly thing for us to imagine that there were no good composers, but dead ones and that no tune less than a hundred years old has any merit.

MOST SUCCESSFUL

In my time, two of the most successful composers have been John Lennon and Paul McCartney of Beatle fame. Some people might think that by naming these two gentlemen that I am contradicting my earlier statement of my dislike for pop music. I don't think so. A couple of weeks ago, I was listening to some of their compositions being played on the radio by The London Symphony Orchestra. The Arrangements were, I thought, excellent. It proved to me that these two gentlemen were something out of the ordinary. I am open to contradiction of this point. I will end by expressing one last opinion. I think there is something very wrong with a system, where pop stars can earn £10,000 or more from one song that he or she might have written in one night and the words of which sometimes don't make any sense.



Shannon

WE GIVE EXTENSIVE
SERVICE TO HOME

FREEZER CUSTOMERS

Supply special Home Freezer prime beef pack.

Supply prime hind and fore-quarters as requested.

Process your own stock to your own specifications.

Supply top quality lamb packs.

Give specialised advice on Home Freezer maintenance.

Meat for your Home Freezer supplied by Shannon Meat Ltd, is processed under modern beef processing techniques, ensuring top class quality, proper maturing, cutting and packing under the most hygienic conditions and blast freezing to ensure meat is frozen solid in the shortest possible time.

For full particulars contact :-

The Home Sales Manager,
Shannon Meat Ltd.

BOXING CLUB

In a recent conversation with Christy Jones, the Rathkeale man told us that it is hoped to reform the local Boxing Club in the very near future. The main instigator behind this movement is Pat Joe Jones, who is chairman of the Shannon Meat Branch of the I.T. & G.W.U. Christy tells us that all the equipment required for training boxers is available. Gloves, weights punch balls, punch bags, etc. remain from the old club. A healthy bank account gives an additional incentive to re-launch this much needed social club in the community.

It is hoped to obtain the renovated C.Y.M.S. hall for training. Christy states that the old club had to fold, because of the unavailability of a proper training centre in the town. He continues to say that all athletes from all sporting societies in the area will be made very welcome to using the training centre and likewise the training equipment.

SUPPORT

Pat Joe and Christy Jones are assured of support for their efforts from many of those that formed the old club. People like their two brothers Johnny and Gerry, Johnny White and Edmund O'Reilly. Speaking of former members, I cannot help but feel a tinge of awe for the late Dick Woodroffe. A man who proved himself to be a great trainer of youthful boxers like Christy and Johnny Jones.

REVISION OF CIRRICULA

Revision is taking place of the existing curricula for the new four year apprenticeship. A new Curriculum Advisory Committee has been set up under the joint auspices of AnCo and the Department of Education. Approval of detailed curricula in respect of apprenticeship for each craft are the main terms of reference of this committee. This is in line with the decisions of the Council of AnCo on the new apprenticeship.

The new committee is representative of employer, trade union, educational and training interests. A sub-committee is investigating complementary studies for inclusion in apprenticeship curricula and working parties have been set up to assist the committee in the trades of: fitter, electrician motor mechanic, carpentry/joinery, hair-dressing and printing. Other working parties are dealing with testing and certification of craftsmen and the general education of apprentices.



PICTURE PARADE



Married at St. Moluas's Church, Ardagh recently were Denis Stanley and Mary O'Connor.



Sharing a joke in the Canteen are left to right Billy Lynch, Willie Keating and Pat Liston of the Boning Hall.



Photographed outside the entrance of Shannon Meat Ltd. are left Dan Brosnan, Gate Watchman and John Healy of the Night Cleaning staff.



Michael Keating who has returned to work following his absence due to an accident.



Mr. Christy Griffin is photographed at work on the completion of the Administration Block.



Miss Susan Roche who recently commenced employment in the canning department is a native of Riddlestown, Rathkeale.



Joe Gaffney above who is a native of Ballingarry works in The Home Sales Department.



In from the cold - Jim Kelly, Denis O'Connor and Paddy Flaherty take a break from their duties in the Cold Store.



The above recently made their First Holy Communion at St. Mary's Church, Rathkeale. They are left to right : Clair O'Connor, Margaret Williams, Sean O'Shaughnessy, Theresa Kenneally and Margaret Chawke.

PROFILE OF A SPORTSMAN

Turlough McDonald was born in Castleblaney, Co. Monaghan in 1947. While still very young, he moved with his family to Ardee, Co. Louth. There he grew up and received his primary education. He then went to Balcamp College in Raheny, Dublin and having acquired a very successful Leaving Certificate, entered U. C. D. In 1969, he graduated successfully from University College Dublin with an honours Bachelor of Science. Turlough then spent six months working with the Department of Agriculture. After this, he went to Cornell University in New York and acquired a Masters Degree. In 1972, he returned to the Green Isle, where he was employed by Roscrea Bacon Factory. In August, 1976, Turlough McDonald joined Shannon Meat Ltd.

As well as being a very honourable student from the outset of his education Turlough was likewise a very distinguished sportsman, from an early age. His list of sports is long, his list of injuries is longer, his list of trophies is longest. As a strapping youngster, Turlough's total interest apart from school was Gaelic Football and a little bit of soccer thrown in for good measure. He admits that he was a contemporary of very good footballers, all of whom lived around him. An indication of this



Turlough McDonald is highlighted by the fact that they helped their home club, St. Mary's Ardee, to four Louth Minor Championships, undoubtedly a noteworthy achievement. He represented Louth for three years on their minor side and for a further three years on the under-21 team. While at Belcamp College, he assisted them in winning two Leinster Junior Football titles and a Senior Football title. At senior football level he has succeeded in winning three county championships with St. Mary's in '68, '72 and '75. St. Mary's also won the County League championship on a number of occasions. In the winter of 1965, Turlough made a very successful debut for Louth in the defeat of Kerry in Tralee. The following three years saw the Ardee man often in the Louth colours. However disappointment for Turlough was to follow when he and two companions were suspended for playing rugby. This suspension curtailed his career at

Inter-county level.

NEW YORK

Brushing aside the disappointment (no problem to him), the alienated gaelic star went to Cornell University in New York. Speaking to Turlough, one can derive a feeling of contented happiness with himself and the United States. While in Cornell, Turlough made his presence felt in their useful rugby side at full-back and also as place kicker. He relates that the players believed in doing everything with their heads, (accept the literal meaning). The Yanks were great characters, great athletes, disciplined sportsmen and dedicated trainers, most of whom were happy to drown a victory or defeat in barrels of beer and sing rugby songs to their heart's delight. Sport in American schools and universities is exceptionally well organised. Sponsorship comes from the school. Coaches are appointed who, in turn appoint assistant coaches if required, depending on the number of students. Cornell possessed one of the best Ice Hockey and Lacross teams in the States. Asked if he ever played Ice Hockey, Turlough replied, "I can't even skate." In America, juveniles are the leading sportstars and very high standards are sought. Wondering what became of the young drop-outs I was immediately informed, "They got married", (a poor fate indeed) Now I know why the standards are so high.

Suspended or not, Turlough played football with Louth in Gaelic Park, New York. In a small sun baked pitch, Turlough relates in a slow deliberate manner, characteristics of the man himself, "The football was bloody physical, and the smallest of men were out

to show how big they were."

Turlough played rugby with Dundalk in the Leinster Junior League in the 1969 and 1970 seasons. On returning home from the Unites States, Turlough continued chasing the oval ball with Roscrea. With the Tipperary side, Turlough won a Leinster Town League Medal and a Town Cup Medal. This goes to prove that bacon and cabbage is the dinner for all sportsmen.

USEFUL

Turlough still plays the odd game of soccer for St. Bridget F.C. in the Dundalk summer league. From reliable reports it is known that he was rather useful at this sport also. In fact, only for a shoulder injury sustained while playing rugby, it is believed that he would be in the yellow and blue of Shannon United.

Turlough is a very keen golf enthusiast and is a ten handicapper. Here again the Ardee man has acquired a great number of trophies. Despite what seems like a great career, Turlough has had more than his share of injuries ranging from a broken nose to a broken collar bone.

He now tells us that he is playing senior football with St. Kieran's in the Limerick County Championship. His hopes of adding a Limerick County medal to those he won with St. Mary's must be high. To Turlough we wish the best of success on the sportsfield and also with Shannon Meat Ltd.

Previously, it was stated, if you were married in your early twenties you had failed to make the grade. Ladies, Turlough is still single, but he is still at the top, unless he will combine both marriage and sport.

I.T.G.W.U.

The Rathkeale section of the Union are concerned about the slackness prevailing throughout the meat industry due to the employment subsidy which the Northern Ireland factories are obtaining. We have seen some of our members laid off in early May due to a reduction in cattle to the factory. This section had made its concern with the situation known through Mr. Joe Skerritt, to the headquarters of the Union in Dublin. We realise that we are only one of many branches concerned with this subject, but nevertheless we feel it is important to have our views on this matter known. In response our Union has made representations at the highest levels to right this situation. We have recently recieved a copy of a letter from our National Group Secretary on this matter. It reads as follows :-

re :- Fresh Meat Industry :

A Chara,
This is to confirm that we have made strong representations to the appropriate Departments in connection with the present anomaly which exists in the meat industry as between Northern Ireland and England as against the position here in the South.

We had arranged a meeting with the Department of Agriculture for Wednesday next, but this has been re-arranged to the provisional date of the 8th June, 1977, by which time it is expected that the detailed Report on the meat industry by Cooper Lybrand will be available



NEWS

for discussion.

Sinne, le meas, I.T.G.W.U.
Seamus B. Kelly,
National Group Secretary.

CANNING

It is during times of slackness that one realises the great asset to the company and to our members the canning department is. It maintains full production throughout the year with a consequent secure employment. We are glad to see the company developing this aspect of the business.

Two of our members got married on 30th April. They are Joe Lynch and Mary Dalton. To them we wish many years of happiness. Mary was working in Shannon Meat up to the time of her marriage. Joe is a long time serving member of the staff.

RULES

We now continue from previous issues of the "Gazette" with our Union Rules, completing the section under branch officers and committee, rules 35 to 38 inclusive.

35. The National Executive Council may appoint a member to be Secretary of any Branch. A Branch Secretary so appointed shall not require to be elected or re-elected by the Branch, but shall hold office until he resigns, or is removed in accordance with these Rules.

36. The Branch Committee may suspend a Branch Officer from his duties, and/or recommend the Branch, at a Special Branch Meeting summoned for the purpose, to remove him from

office. A Branch Officer so suspended or removed from office upon such recommendation shall have the right of appeal to the National Executive Council, which may confirm his suspension or removal, or reinstate him in his office, upon such conditions as it may think fit.

37. The National Executive Council shall have power to remove from office a Branch Officer, Trustee, or member of a Branch Committee and to make any arrangements necessary for filling, in accordance with these Rules, the vacancy so caused and for the discharge of his duties in the interval, but such person shall have the right to appeal to the Annual Conference.

38. It shall be the duty of the Branch Officers and Branch Committee and in particular the responsibility of the Branch Secretary to organise the administrative activities of the Branch relating to the work of Sections, Section Committees and Sub-Committees so as to ensure the greatest possible participation in Branch and Union affairs by the highest possible number of members.



Mr. Christy Jones [above] is secretary of the I.T.G.W.U. in Shannon Meat Ltd.

COOK'S CORNER

Here are some more recipies which will interest some of our readers.

ORANGE BEEF STEW

2 tablespoons salad oil
3 lbs. Beef chuck, cubed
1 teaspoon salt
one eight teaspoon pepper
10½ oz. beef broth
1 orange peel, grated
6 medium potatoes, peeled
& quartered - 3 carrots in chunks
6 small onions, peeled.

Heat oil in heavy casserole. Brown meat, add salt, pepper, broth and orange peel. Cover and cook over medium heat 2 hours. Add potatoes, carrots and onions and cook for 30 minutes or until tender. Yield : 6 servings.

BRAISE OF BEEF :

1 lb. chuck roll.
1 oz. lard or dripping,
1 onion, 1 carrot, 4 oz. turnip,
2 stick celery, pinch of mixed herbs
1 beef stock cube and ½ pint water.

Melt the fat and brown the meat in a strong pan with tight fitting lid. Dice the vegetables and lightly brown. Add stock, heat to simmering point. Add meat, cover and simmer for 2 hours, or transfer to a casserole dish and cook in oven at gas 3 or electric 325 . Add 30 mins. for each additional ½ lb. meat.

Place meat on serving dish, remove vegetables, strain liquid, adjust to ½ pint, thicken, season flavour to taste, baste this glaze over meat. Serve with baked potatoes and the vegetables.

LIFE IN THE LAB

By James O'Connor. Laboratory

When I was approached to write this article, I had no idea of what to write about and therefore, I promptly replied: "No". However, on second thought and realising that I was selfishly depriving the reader the opportunity of witnessing for himself my proclaimed journalistic capabilities, I decided to put pen to paper.

Science is a wonderful thing, a subject that instills an indefinable mystique all of its very own in different ways to each individual. It can create feelings of fascination and terror. Without the work of science, I do not believe the wheels of industry could rotate to the effect and standards that they presently attain. It has now become essential for every factory to provide fully equipped laboratories with skilled personnel. There are courses available which are of immense value in keeping these personnel abreast of present day scientific developments.

My function with Shannon Meat Ltd., is as a Laboratory Technician. Frequently, it has been pointed out to me that this is a 'cushy number', but the fact of the matter is there is but only one chair, which does not even have a cushion in our laboratory. Hence, I shall dissuade all you who suffer from this illusion.

TESTS

In our modern society, it is essential that up-to-date tests are carried out in the laboratory to ensure that the factory operates both efficiently and economically.

Many tests can be performed rapidly and accurately to ascertain if the plant is functioning normally. A variety of tests are conducted by our laboratory in Shannon Meat Ltd.

Tests such as:

Chlorine tests on water, tests for total hardness in the water and presumptive coliform (Bacteria in the water).

Also carried out are fat tests on all beef produced to determine that all products are within the specified standards. Owing to the introduction of a new Fat Refining Plant, further examinations on the oils is required. These tests are on the acid density of fat oils and bone oils. A biochemical oxygen demand test is required from the Effluent Plant, this measures the oxygen of the various effluents. Sulphide tests on boiler waters is conducted to certify the amount of sulphide in the water.

Quality control plays a major role in the laboratory routine. The alertness and watchful eyes of Con McNamara and Andy McMahon, my trustworthy friends, ensures that the end product is of the best quality attainable.

With the simultaneous advancement and development of science and Shannon Meat Ltd., the expansion of the laboratory is a cause of 'concern' to me. Because of the ever increasing work in the laboratory, the provision of a second chair (hopefully with a cushy cushion) maybe deemed necessary so that we can rest at least at our break-times.

SHORT HISTORY OF MEAT INSPECTION

Extract from Manual of Meat Inspection Procedures - Dept. of Agriculture and Fisheries.

A review of the literature dealing with the history of meat inspection shows that the principles adhered to in olden times were mainly of religious origin. Prejudices and varying standards of aesthetic values have contributed to those principles.

The old testament in Exodus 22: 31 Reads:- "And ye shall be holy men unto me; neither shall ye eat any flesh that is torn of beasts of the field; ye shall cast it to the dogs".

This quotation gave the Hebrews reason to draw up laws which controlled the usage of flesh from certain animals. From these laws developed the positive Law of Kosher. The term Kosher to-day means ritually clean.

The Mosaic Law which said "ye shall not eat anything that dieth of itself" shows that in those far off days there was an appreciation of the danger of eating the flesh of dead animals. A further example of careful observation is reflected in the Rabbinical Law which states that an animal which lies quietly and will not rise when struck with a stick may not be slaughtered for Jewish food.

There is no doubt that prejudices and fashions also influenced man in his early judgements of flesh. Some of these judgements are hard to explain. We read that the Greeks ate dogs but did not eat lamb. The Romans ate rabbits and pork but did not eat beef, goat flesh or horse flesh. In Britain and Ireland to-day, there is a prejudice against horse-flesh while in India, cows are not slaughtered on

religious grounds.

There is a record of organised meat inspection being carried out in France as early as 1162 while in 1385 special inspectors of pigs were appointed in Aachen, Germany. In London, in 1319, the wardens of the city condemned two carcasses of beef seized as being "putrid and poisonous". The would-be purveyors were convicted by a jury of attempting to "sell bodies that have died of disease".

PRESENT

The present laws in England derive from the Food and Drug Act of 1938 and are administered by the Ministry of Health and the Ministry of Food through the local authorities. In America, meat inspection was legalised in 1844, while the Federal Meat Inspection Service was established under the Meat Inspection Act of 1906. Quite recently, Federal Authority has been extended to cover legal slaughter houses and abattoirs as well as the large packing houses.

Compulsory meat inspection was introduced in Canada in 1907, but records show that the public health laws were passed in New France (Canada) as far back as 1707 in order to regularise the sale of good quality meat.

In our own country, meat inspection has long been vested in local authorities while the introduction of the Agriculture Produce (Fresh Meat) Act in 1930, regularised the export of fresh meat and offals. Its purposes are to maintain standards, control meat export premises and generally provide for the examination and certification of fresh meat and offals for export.

HISTORICAL REFLECTIONS

by John O'Connell
Production Supervisor.



John O'Connell

Did you ever ask yourself what the world would be like in 2077? As for myself, I expect to be a grand old man, rocking on a chair, witnessing the revelations and tribulations of that era. From this chair, I shall reflect on days gone by, days like the present day and hope that I have played my part successfully. Though this role may not be noticeable to the extent of present day news-makers or history makers. Speaking of history makers, two people vividly stand out in my mind. They are the famous Swedish chemist and inventor, Alfred Nobel and secondly, a hard striving Scotsman by the name of Andrew Carnegie. Both of these great men worked diligently in an effort to assist in providing a better life for the people of their era.

Alfred Nobel was a Swedish chemist and inventor. Nobel's father was a manufacturer of nitroglycerine which is an explosive liquid. Many accidents occurred during the handling of this dangerous explosive and the younger Nobel was determined to find a solution to remedy the situation. Eventually, he made a manageable explosive which he called Dynamite. The Swede also invented "Blasting Jelly" and "Smokeless Gun Powder." He erected factories in various parts of the world to produce his inventions. These inventions, Nobel hoped, would help to further create development in the then advancing world. When Alfred Nobel realised that his new inventions were also a great source of destruction, he became a very unhappy and dismayed person. Nobel set aside large sums of money to be used for awarding specially selected prizes for outstanding achievements particularly for the advancement of peace. These prizes are awarded each year on December 10th, the anniversary of Nobel's death. A recent Nobel award winner was Sean McBride.

Anytime I visit a library, my thoughts always reflect to the indulging, unselfish work of Andrew Carnegie. The majority of us know very little about him, which in itself, is an insult to him. I once heard a fellow say, Carnegie was born in County Kerry. I know that Kerry produced some great men but Carnegie was not one of them.

Andrew Carnegie was born in Dunfermline, Scotland. When Andrew was 13 years old, his family emigrated to Pennsylvania, America. His first taste of work was in a cotton factory. Later on, he went into the steel business. It was as a steel manufacturer that he made his fortune. This money, Carnegie used to build over 2,000 libraries throughout the world. He also built Scientific and Art Institutions. He was an apostle for world peace. Andrew Carnegie believed that rich people should make this world a better place, and through his unrelentless endeavours, he did just that.

Both Nobel and Carnegie got into the history books and records for their endeavours to make the world a better place. I hope when I'll be sitting on my rocking chair, I can proudly say to myself (in a weakening voice), O'Connell, the world and Shannon Meat Ltd. would not be the same only for you." An elaboration of the interpretation of "same" is not permitted.

SHANNON MEAT CHAT

By the Scribe.

- * Neill Hogan and Nora Considine heard wedding bells tolling for them on 28th May.
- * A welcome is extended to Miss Rena Hayes who recently joined the company as Laboratory Assistant.
- * Congratulations to Bill and Anne Chawke on the birth of a son.
- * **Question:** What have R.T.E. and The Shannon Meat Gazette in common?
Answer: Both have sport journalists by the name of Mick Dunne.
- * The Scribe is delighted to see Michael Keating back to the fold in Shannon Meat, again.
- * Joe and Mary got "Lynched" on the 30th April. Every success to them both.
- * Patrick Colman and Theresa Cregan are off to the States on their summer vacation. I wonder if they are going together?
- * Mr. and Mrs. Donie Donovan are the proud parents of a daughter.
- * Congratulations to the Woulfe's on their Pitch and Putt successes during the Open.
- * John Hughes and Joe Gaffney have both returned to work after recent illnesses.
- * Hurling Stalwart Mattie Williams has decided not to retire, (repeat) not to retire from the Gaelic scene.
- * Welcome to John Maher who is the new Industrial Electrician with the company.
- * Many were in stitches at those in stitches on Monday 16th, when Dan Cagney, Tom Shiels and Sean Harnett arrived into work illustrating the after-effects of a Sunday afternoon's sport.
- * A special speedy recovery is extended to Billy Crowley who has a big event coming up later this year.
- * Like his companion Jim Griffin Jim Joy did not bring any two-lips (tulips) from Holland, either.
- * The Scribe looks forward to seeing his old friends returning to work after the Summer Recess and also making some new friends.
- * Congratulations to Shannon United Football on a very successful season.

SOCCER SCENE



STILL IN THE BALANCE

At the time of going to press the destination of the league trophy is still undecided. We came agonizingly close to clinching the title in our last league game against Askeaton. A win was all we needed to win the title, but we gave away a goal in the last minute and had to be satisfied with a draw. The position now is that we are 2 pts. ahead of Kilcoleman but they have one game to play and should they win their game in hand, it will mean a play-off between the two of us for the title.

MATCH REPORTS

Kildimo - 1. Shannon Utd. - 2.

In a hard physical game we just edged out Kildimo by the odd goal in three. The first half was very even with both defences on top. Kildimo rocked us with a goal early in the second half. P.J. Wall equalized mid-way through the half and in a storming finish Bill Chawke scored the winner in the last minute.

Man of the match: Johnny Jones.

Ballysteen - 1. Shannon Utd. - 3.

We started our cup campaign today and although we made hard work of it, we won easy in the end. Brendan Cullane scored early in the first half, but Ballysteen were level by half-time. Two goals late in the second half by P.J. Wall and Bill Chawke and we were safely into Round 2.

Man of the match: Brendan Cullane.

Shannon Utd. - 1. Kilcoleman - 1.

This was a game either side could have won had they taken their chances, but in the end, perhaps, a draw was just right. Pat Lavin had us in front early on from a free kick, but Pa. Leahy repeated the dose to put Kilcoleman level. That finished the scoring, although both sides had enough chances to win.

Man of the match: Ed. Dollery.

Celtic - 0. Shannon Utd. - 1.

Most teams in the league look forward to playing Celtic in New-bridge and we are no exceptions, because without doubt it is the best pitch in the league and Celtic play good open football. We played our best football in this one then for many a day. A mix-up in the Celtic goal mouth after 20 minutes saw the ball break loose to Mario Zoncada and he slammed it home from 18 yards. After this, Celtic came more into the game, but we held on to collect both points.



Pictured above are members of the Shannon United F. C.

Man of the match: Noel Harnett.

Shannon Utd. - 0. Kileany - 1.

This must be the shock of the season to bow out of the cup to non-leaguers - Kileany. Again our home form was very suspect and and we just could not get going. Kileany got the all important goal in the first half and one got the impression that if the game lasted a week we would not score.

Man of the match: Timmy Mullane

Breska - 2. Shannon Utd. - 2.

We picked up a very valuable point here in the final run in to the league. Frank Dinnage gave us a surprise lead early in the first half, but Breska were level by half time. Worse was to follow when we conceded another goal early in the second half, but we came back stronger than ever and John White grabbed the equalizer.

Man of the match: Mike Gallagher

Shannon Utd. - 2. Celtic - 1.

This was a very poor game and we were most fortunate to collect both points. James O'Grady was back in action after several months and he made his presence felt on the half hour when he opened the scoring after the Celtic keeper could only parry a shot from Eugene Goodwin. Celtic equalized in the second half. In the dying minutes P.J. Wall was taken down in the box and James O'Grady stepped up to score from the spot.

Man of the match: Mike Gallagher

Shannon Utd. - 2. Askeaton - 2.

This was surely one of the biggest let downs of all time. We were only a minute away from winning the league and we let it slip. Playing before the biggest crowd I have ever seen at this venue, we got the start we had hoped for. In the fifth minute Frank Lynch headed us into the lead and in another three minutes we were 2 up after another goal by James O'Grady. We were really playing well now, but we had to be content to be 2-0 up at half-time. It was well into the second half when Askeaton pulled one back, when they were awarded a penalty. They equalized in the last minute and the silence was deafening.

Man of the match: Timmy Mullane

Watch it grow: Chawke (8), Jones (7), Wall (7), O'Grady (7), Coleman (6), Lynch (6), Cullane (4), Lavin (2), Zoncada (2), Hayes, Gallagher Harnett, Daly, White (T), Dinnage White (J), one each.

Michael Dunne.

G. A. A. CLUB NEWS

By Michael O'Neill
Chairman.



Tom Shiels apprentice carpenter is a member of Shannon Meat Inter-Firm Hurling Team.

The 1976-'77 season had an unhappy conclusion for Shannon Meat. In the last issue of the magazine you read about our great victory over Cement Ltd., in the county quarter final. It is with deep regret that on this occasion I have to report about our narrow defeat in the semi-final at the hands of Castlemahon. This match was played in Askeaton on Saturday April 9th. The final score of 2-9 to 3-4 in favour of Castlemahon. A two points victory gives an idea of the closeness of the encounter. Castlemahon eventually went on and beat Salemink of Kilmallock in the county final. I would like to take this opportunity to congratulate the victorious team and look forward to meeting them in the coming season.

SEMI-FINAL

The day of the semi-final was an ideal one for hurling. Anyone who was in attendance at this match will endorse my statement, when I say that this was a match we should have won easily. We missed too many scoring opportunities in the first half, when we seemed to be well on top. We did not take advantage of our superiority and in fact having had most of the play we were trailing at half time. We did score what I thought was a very good point, straight over the centre of the cross bar, but to everyone's amazement the umpire

signalled the ball wide. Castlemahon scored two 'soft' goals in this first half.

SECOND HALF

We made two substitutions at half time in an effort to strengthen our team. One of them worked very well. Our defence got a good grip of things and hurled very well in this half. The attack started to move more fluently also, but as stated earlier, we missed too many chances. Castlemahon had the Wexford inter county player, Christy Kehoe on their side. Eddie Prendeville did not let him have things his own way. With about six minutes remaining the boys from Shannon Meat were leading by two points and looked certain for victory. Then everything went wrong, within the space of three or four minutes we were a point in arrears. One could see the game slipping away from us.

Our forwards made one last effort and almost succeeded in snatching victory. Alas, they failed the ball was cleared, Castlemahon scored another point and that was that as the saying goes. Naturally everyone was very disappointed. We can only pick up the pieces and try even harder this season to win a county title. The lads of Shannon Meat deserve to win something, as they have contributed a great deal to Limerick Inter Firm. The semi-final match was as good a game as one could expect to see at Senior Inter Club level.

The following was the team for that match:-

Tom Hannafin, Tom Shiels, Matty Williams, Pat Sheehan, Bill Lynch, Dan Cagney, James Kavanagh, John Jones, Frank Dalton, Sean Harnett, Eddie Prendeville, Pat Marron, Denis Noonan, William Sheehy, Niall Hogan.

Substitutes were:

Wm. Chawke for Tom Shiels and G. McCoy for Pat Marron.

ABBEY PITCH & PUTT

Liam Captures Nett.

The Abbey Pitch and Putt Club held their first ever Open on 20th, 21st and 22nd May. This inaugural event proved to be a major success with all competitions very keenly contested.

Local player Liam Woulfe, playing in his first Open Competition, captured the prize for the Overall Nett. This par equalling performance merited him the valuable Joe Cuddy Perpetual Trophy. Liam is Assistant Secretary with the Abbey Pitch and Putt Club and plays off a handicap of twelve. His wife Breed won the prize for the best local lady. Liam's brother, Anthony, who is Joint Treasurer of the club was the best local gent. Another local who captured some of the laurels over the weekend was Club Chairman Seamus Tierney. Seamus' success came in the Junior Section where he won the gross prize.

The following is the complete list of prizewinners:-

Overall Nett: Liam Woulfe (Abbey) (Joe Cuddy Perpetual) **Overall Gross:** Miko Reegan (Croom)

(Cronin Barry Perpetual) **Senior Nett:** Pat Hayes (Parteen) **Senior Gross:** Eugene Meany (Parteen) **Inter Nett:** Eamonn O'Donnell (Sallybank) **Inter Gross:** Christy O'Mahony (Croom) **Junior Nett:** Willie Harte (Parteen) **Junior Gross:** Seamus Tierney (Abbey) **Best Local:** Anthony Woulfe. **Best Visitor:** Denis McInerney (Ardnacrusha)

The winners in the Ladies sections were as follows:-

4-10 Nett: Ann Gaffney (Parteen) **4-10 Gross:** Kay O'Mahony (Croom) **11-18 Nett:** Kay Dowling (Listowel) **11-18 Gross:** Babe Collins (Listowel) **Best Local:** Breed Woulfe **Best Visitor:** Betty Rowley (Parteen)

The event was held in glorious sunshine, which contributed greatly to its success. The number of participants was very encouraging and the continuing success for future years seems assured.

Published By :-

SHANNON MEAT LTD,
Rathkeale

And Printed By :-

ORIEL PRESS LTD,
CHARLEVILLE