

The Fifth Quarter

Billie Hart says there's more to beef cattle than "meats" the eye

By Barbara LaBarbara



These are just a few byproducts made from the "fifth quarter" of cattle.

Billie Hart watched as a young man led his 4-H steer from the auction block. There was a lump in her throat as she saw a tear trickle down the cheek of the sixteen year old. He tied his steer to the rail, knelt beside him and hugged him around the neck. "You have been the best friend I have ever had," the boy whispered into the animal's ear. "I don't know how to ask you to forgive me for what I've just done."

Hart knew there had to be a better way. Thus began her intense search for a way to help young people through the traumatic experience of parting with their animals.

That was 15 years ago. Today, at the age of 70, Hart is leading a crusade to inform people, young and old alike, on the benefits of animal byproducts, or as she calls it, the "fifth quarter."

Meat is only a modest part of beef cattle's real value. Hart has learned that from the time a person gets up in the

morning until he goes to bed at night, he uses animal byproducts. Hart grew up in Ohio and was a nurse for 30 years. She had never been around livestock or anything related to agriculture until she and her family moved to Kingman, Ariz. After becoming a 4-H leader, however, she watched her two daughters and other youngsters face the traumatic experience of parting with an animal at sale time. 4H and FFA participants devote several months of intense care and love to a steer, lamb or pig, so it is hard to accept the fact they will soon be on a butcher's shelf, she says.

For five years, Hart sought help through her prayers. "I began to think I was not getting through," she says.

However, one sleepless night, she picked up a book called Beef Cattle Science. It fell open to byproducts. There were just two short paragraphs. As she read, she thought, "Wouldn't it be easier

for the youngsters to face the loss of their animals if they knew the vital byproducts derived from cattle were used to help relieve pain and suffering in the world." She knew she had her answer.

It was a meager beginning. The next night as she presented her findings to her 4H club, there was silence. Her presentation had such an impact on one nine-year-old he said, "I think God would consider it a sin if any part of the animal was wasted." Another said, "I wonder what the vegetarians would think of this."

Several months of extensive research followed. Hart contacted major meat packers, pharmaceutical companies, Firestone Tire & Rubber in Ohio, U.S. Steel in Pennsylvania, scientists, soap manufacturers, cosmetic companies, and others.

Her reward? Having 4H members realize their animal is going through the packing plant to a higher plane of service to mankind. She calls it "The Stairway to Heaven." The youngsters realize these

farm animals deserve to be treated with dignity and respect because of the important role they play in our lives. They know there is life after death for their steers, pigs and lambs.

"You would be surprised at the number of young people I talk with before the livestock auctions," Hart says. "I tell them about the byproducts. I tell them to hold their animals head high because he is going to do more for mankind than any living human will ever do."

From this modest beginning, her life has become a one-person crusade to deliver the dynamic news regarding the multiple benefits of livestock byproducts to the human race, especially in terms of life-saving machines.

The high-quality protein the livestock industry contributes to the North American diet is well known, Hart says, but the contributions these animals make to the quality of our lives beyond the dinner table is noteworthy and vital.

Blood is used for stock feeds and shoe polish. Cancer research requires the blood of unborn calves, brains from hogs, and sweet breads.

Glands are used to manufacture many pharmaceutical preparations such as insulin, vitamins, thyroid tablets and hormones. The pericardial valve, which is made from the tissue that holds the heart of cattle together, serves as a replacement for faulty valves in the human heart. There are more than 300,000 implanted each year in the United States alone.

Tallow has been utilized in the steel industry's rolling solution since the 18th century. It is the only thing that can reduce steel from three to 10 times as it comes out of the hot ovens. It makes our automobile bodies, bridges, razor blades and electrical appliances.

Tallow is the basis of synthetic lubrication used in jet aircraft, high-speed boats and race cars.

Stearic acid processed from animal fat goes into all synthetic rubber like tires, electrical wiring, garden hose, surgical gloves and erasers on pencils.

You could not talk on the telephone without animal byproducts. Stearic acid from the fat of the animal is used to splice cables together. The adhesive used to wrap the cables is from blood of the animal.

Animals are always unseen guests at sports events. For example, the bottom of the swimming pool is cement which is made from processed blood. Rubber is used in swim caps. Bumping equipment and electricity use the wool grease from the lamb.

If you believe the football comes from the pig skin, read on. In reality, it is made from the hide of a young suckling calf.

Among the most recent strides in the medical field is the use of the kidney of cattle and the sinus gland of the mink to grow the deadly AIDS virus. This venture

allows scientists to monitor the growth patterns of AIDS.

Animal rights advocates ignore one basic and important fact, Hart says. Humans are not the only beneficiaries of animal research, animals also benefit. Animal research has led to the protection of animals against distemper, titus and feline leukemia and other diseases. There have been major breakthroughs in veterinary medicine, such as detection and control of TB and brucellosis in cattle, hog cholera, improved nutrition for pets, and corrective hip and shoulder disorders in dogs. This says nothing of the benefits related to orthopedic surgery and rehabilitation of horses.

Hart revels on the occasions when animal rights people tell her if we would stop

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eating red meat, we would stop all wars. She asks them to explain the most famous vegetarians of all times, Hitler and Mussolini.

She recalls one encounter with an animal rights sympathizer in 1988. An FFA student brought his lamb to Hart's exhibit at a fair. He and his friend, who had to sell her pig, needed to talk to her before the auction.

As they talked, two men began to listen. One of the men looked down at the lamb and asked the young man how he could possibly send that animal to its death. Then he proceeded to say a jagged knife would be used to cut the lamb's throat and it would be left to bleed to death.

Hart stopped him and explained that was not the way animals are processed. The man continued talking in a harsh tone proclaiming his righteousness in defending the lamb.

When Hart asked him what kind of work he did, she knew she had him. He was an artist. She explained to him the Kammel haired brush he uses does not come from the camel but from the inner ear of cattle. It was not named for the ani-

mal but for the man who discovered it.

Next she turned to the other man and found he was an airline pilot for American Airlines. She informed him the tallow of cattle is used in the synthetic lubrication used in jet aircraft to stabilize temperatures and prevent icing of the planes. Without it, he could not take off or land his plane safely.

The young FFA member's friend finally spoke, "I was very sad to have to sell my pig at the auction, and I was not going to raise one next year. However, after talking to you, I am going to. Who knows, someday you may need a heart valve!"

The two men walked away. They had nothing more to say.

Fifteen years ago, Hart presented her program at the American Cattlemen's Assn. convention, now known as the National Cattlemen's Assn. She told of her experiences with the animal rights people. The cattlemen said they were like a puff of smoke that would go away.

Hart travels throughout the nation lecturing at schools from elementary through university level. She serves on panels, presents exhibits at fairs, and delivers the facts to women's groups, and business and sports organizations. When she talked with the Washington Redskins football team, she found even they did not know the football does not come from pig skin.

She has met with Ronald Reagan, Barry Goldwater and Ralph Nader, to name a few of the dignitaries who have been impressed with her vast knowledge of animal byproducts.

Her name has been placed in Congressional records on two occasions—once by Senator Barry Goldwater of Arizona and again by Congressman Teno Roncalio of Wyoming.

Hart's goal is to re-educate the public on the value of these animals. Currently, she is writing a book which she hopes will be used in our educational system.

The promotional value of the products from the fifth quarter of the animal is tremendous, she says.

Yes, we walk on them. We ride on them. We sit on them. They give us entertainment through music and sports. They give us relief from pain and suffering and they restore health for millions of people on Earth.

Then there is the steak dinner by candlelight. Without the animals, not only would we not have the steak, we would not have the candle nor the match to light it with.

Editor's Note: Billie Hart will be the guest speaker at the American Angus Auxiliary Luncheon at Louisville, Ky., in November.

