By Maria Morningstar

Ten thousand steaks and 4,000 eggs to go, please.
This is not your everyday order, but it is one that the OSU Meat and Poultry Labs can, and do, deliver.

Besides being a teaching and research facility, the labs provide most of the meat and eggs served at OSU's food service operations — including the commons, University Hospitals and the golf course clubhouse.

Paul G. Aithouse, meat lab manager, said providing food for OSU makes the labs on the Agriculture Campus different from schools with similar facilities.

"The meat lab is really a pilot plant — a scaled down version of a larger operation," Aithouse said.

The lab performs essentially the same functions as a major food operation, such as Oscar Mayer, but produces smaller quantities, he said.

About 40 students, most of them animal science majors, and two full-time employees work in the lab.

Students gain experience and class credit while working in various parts of the lab, which includes a slaughter room, two walk-in coolers and complete facilities for processing and packaging meat. A smokehouse cures meat for manufacturing sausage.

Aithouse estimates the commons' production quantities by checking the quarterly menu. Each week Aithouse gets a specific order from the commons for the following week.

Knowing the order in advance allows time to build an inventory in the freezer, he said.

"So, if the day comes when they need 10,000 steaks, we have them available," he said.

To keep up with the food demands, animals from OSU's private herds and outside sources are slaughtered two or three times a week. Slaughters usually produce between 6,000 and 10,000 pounds of meat a day.

However, production and meat costs fluctuate during the year, Aithouse said.

Because fewer students eat in campus commons during summer and winter breaks, meat production decreases.

The lab sold nearly 220,000 pounds of meat to OSU for about $400,000 during October and November, its busiest months last year.

OSU purchases meat at prices competitive with other suppliers because, Aithouse said, "We aren't in business to make money. We only make enough to cover expenses and replace needed equipment."

Those prices are similar for OSU's poultry lab.

Glyde A. Marsh, professor of poultry science, said, "The university pays the same price to us as they would to an outside facility."

Last year, OSU paid the lab almost $500 a month for eggs, at a cost of 44 cents per dozen.

Two students and two full-time workers are employed at the lab. Employees manage the machines used for washing, drying, grading and packaging the eggs.

About 4,000 eggs (about 333 dozen) are collected from the lab's 5,000 to 6,000 hens each day and sold to OSU.

OSU's meat and poultry labs are inspected by the state to see that meat and eggs, as well as the facilities, meet specific health and safety requirements. A federal inspection is not required since the products are sold and consumed within the state.
COLUMBUS, Ohio — Six retired faculty and staff members, a former trustee, and a deceased professor will be honored by Ohio State University for their long service to the institution.

The university's Board of Trustees on Friday (4/1) approved the renaming of the Poultry Administration Building, 674 W. Lane Ave., as Everett L. Dakan Hall to honor the late Professor Dakan and the renaming of Women's Commons, 251 W. 12th Ave., as June F. Kennedy Commons to honor the university's first food service director.

Dakan, who died in 1969, served on the faculty from 1919 to 1957, including 32 years as chairman of the department of poultry science. He was the primary person responsible for establishing poultry science as an academic department.
POULTRY ADMINISTRATION BUILDING
FIRST FLOOR PLAN
SCALE 1"=10

POULTRY PLANT
UNIVERSITY ARCHITECT
HOWARD DWIGHT SMITH