

## Aggie blood drive nets 1,060 pints

The Aggie Blood Drive reached its goal this week in attaining more than 1,000 pints of blood.

Some 1,060 A&M students, faculty and staff donated their blood, said Mark Edmund, chairman of the Aggie Blood Drive Administrative Council.

Last fall the Aggie Blood Drive obtained only 909 pints of blood and has not hit the 1,000-pint mark since 1975 when a record of 1,331 pints was obtained.

The blood drive will be transferred to the Wadley Blood Bank in Dallas where it will be used for research, blood transfusions, plasma and other purposes.

The Wadley Blood Bank has connections throughout the United States and assists all

persons related to Texas A&M, whether they are on the faculty, staff or a student. This coverage also extends to their families. If any of these people are in need of blood, no matter where they are in the United States, Wadley donates blood free of charge. These people are not required to donate blood during the Blood Drive at Texas A&M.

The Aggie Blood Drive started in 1959 and has been going strong ever since. It has three drives annually — one in the fall, the spring and the summer.

The Aggie Blood Drive is sponsored by the Alpha Phi Omega and Omega Phi Alpha service organizations and the student government. The next blood drive is scheduled for March 26-30, 1979.



Battalion photo by Beth Breuker

Mike Paradis, a senior from Houston, is "under the needle." He and more than a thousand other Aggies donated blood this

week. Sherri Harris, a Wadley Blood Bank worker, seems to have the situation under control.

## 'Shocked' beef more tender

By MARK PERRIN  
Battalion Reporter

A group of Texas A&M University researchers have developed a process to increase the tenderness of beef by using electrical stimulation.

Dr. Gary Smith, animal science professor at Texas A&M, explained Wednesday the process in a seminar titled "Meat Tenderness and Electrical Stimulation." He said the tenderness of beef has been increased an average of 21 percent, based on an eight-point scale, by using electrical stimulation.

Smith said Texas A&M could not claim the invention of electrical stimulation, just the improvement of it. "I think we know more about electrical stimulation at Texas A&M than anyone else," he said.

He said that in 1749, Ben Franklin was looking for new ways to use electricity. On thing he did was kill turkey by electrical shock.

When he ate the birds, Franklin noticed an increased tenderness in the meat, and so he was credited with the invention of electrical stimulation, Smith said.

Texas A&M got the idea from New Zealand, which got the idea by reading old U.S. patents. New Zealand's main interest is in using electrical stimulation on sheep carcasses shipped to the United Kingdom and the United States, Smith said.

Tenderness is the most important characteristic of meat, and one tough beef carcass could affect as many as 240 people if it were distributed by a supermarket, Smith said.

Electrical stimulation not only increases the tenderness, but also brightens the color of the meat an average of 12 percent and increases the marbling score by an average of 17 percent, Smith said.

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The device used by Texas A&M is called an Electro-Sting, and was tested for different time lengths and voltage settings.

Using 550 volts for one minute on a beef carcass gave the best results, Smith said. The electrical stimulation is not continuous but is a series of on-off cycles, he added.

Dr. Z.L. Carpenter, Dr. T.R. Dutson, Dr. J.W. Savell and Dr. R.L. Hostelter from Texas A&M

along with D.R. Hammons of the United States Department of Agriculture aided Smith in the research.

Smith said problems of installing the new system in commercial packing plants still exist, but he thinks that someday the process will be used by all packing plants in the United States. He said the process would add a cost to the beef of about 20 cents per carcass.



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