

Beef, Veal- The CME April live cattle futures and all futures contracts were flat to slightly lower in the week. Overall, it was a slow week for beef sales as the market prepares for the March holidays and retail promotions were lower compared to last week. Breaking out the primals and subprimals, the end cuts (chucks and rounds) were mixed. Chuck rolls and shoulder clods were flat w/w. In the round complex, bottom round flat were slightly higher, but inside traded up 2.6% on the heels of the strong out-front sales the prior week. The rib complex has been slow building a presold sales position but should see some strength in bone-in export ribs for Easter and springtime grilling. Exports were higher 2% last week, but boneless ribeyes were flat last week. The rib segment will move higher in the next few weeks as loin meat has been higher the past few weeks and ribs look like a value now. Ground beef 81% was flat on the week, but beef trim 50's moved higher by 12.5% to \$1.08/lb. Looking ahead, the beef market is positioned to move higher in the spring on strength in the middle meats (ribs and loin items) and ground beef. In the next two week, the market will position both ribeyes and ground beef through the retail sector, and we will see some more demand from foodservice for these items. The Average, USDA, FOB per pound.

Description	Market Trend	Supplies	Price vs. Last Year
Live Cattle (Steer)	Increasing	Available	Higher
Feeder Cattle Index (CME)	Increasing	Steady-Short	Higher
Ground Beef 81/19	Increasing	Available	Higher
Ground Chuck	Increasing	Steady	Higher
109 Export Rib (ch)	Increasing	Short	Higher
109 Export Rib (pr)	Increasing	Steady	Lower
112a Ribeve (ch)	Increasing	Short	Lower
112a Ribeye (pr)	Increasing	Available	Lower
114a Chuck, Shlder Cld(ch)	Increasing	Steady	Higher
116 Chuck (sel)	Increasing	Steady-Available	Higher
116 Chuck (ch)	Decreasing	Available	Higher
116b Chuck Tender (ch)	Increasing	Available	Higher
120 Brisket (ch)	Increasing	Steady-Short	Higher
120a Brisket (ch)	Increasing	Steady	Higher
121c Outside Skirt (ch/sel)	Increasing	Steady	Lower
121d Inside Skirt (ch/sel)	Increasing	Steady	Higher
121e Cap & Wedge	Increasing	Available	Higher
167a Knckle, Trimmed (ch)	Increasing	Available	Higher
168 Inside Round (ch)	Increasing	Available	Higher
169 Top Round (ch)	Increasing	Available	Higher
171b Outside Round (ch)	Decreasing	Available	Higher
174 Short Loin (ch 0x1)	Increasing	Short	Higher
174 Short Loin (pr 2x3)	Increasing	Short	Lower
180 0x1 Strip (ch)	Increasing	Short	Higher
180 0x1 Strip (pr)	Increasing	Steady	Lower
184 Top Butt, boneless (ch)	Decreasing	Steady	Lower
184 Top Butt, boneless (pr)	Steady	Available	Higher
184-3 Top Butt, bnls (ch)	Increasing	Steady	Higher
185a Sirloin Flap (ch)	Increasing	Steady-Available	Higher
185c Loin, Tri-Tip (ch)	Increasing	Steady	Higher
189a Tender (sel, 5 lb & up)	Decreasing	Steady	Lower
189a Tender (ch, 5 lb &up)	Increasing	Short	Lower
189a Tender (pr, heavy)	Decreasing	Steady-Short	Lower
193 Flank Steak (ch)	Increasing	Steady	Lower
50% Trimmings	Increasing	Available	Lower
65% Trimmings	Increasing	Available	Lower
75% Trimmings	Increasing	Steady	Higher
85% Trimmings	Increasing	Available	Higher
90% Trimmings	Increasing	Available	Higher
90% Imported Beef (frz)	Increasing	Available	Higher
95% Imported Beef (frz)	Increasing	Available	Higher



