

**SCR 13 STAFF MEASURE SUMMARY**

**Carrier:** Sen. Nash

**Senate Committee On Rules**

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**Action Date:** 02/24/25

**Action:** Do adopt.

**Vote:** 5-0-0-0

**Yeas:** 5 - Bonham, Golden, Jama, Manning Jr, Thatcher

**Fiscal:** No fiscal impact

**Revenue:** No revenue impact

**Prepared By:** Leslie Porter, LPRO Analyst

**Meeting Dates:** 2/24

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**WHAT THE MEASURE DOES:**

The measure designates the T-bone as the official state steak of Oregon.

**ISSUES DISCUSSED:**

- The cuts of meat that comprise the T-bone steak and the unifying aspects of the bone in T-bone steak
- Ranching as a legacy that is passed down through generations and the challenges ranchers face throughout the state
- The unanimous support of the Oregon Cattlemen's Association and Oregon Cattlewomen for the T-bone as the state steak

**EFFECT OF AMENDMENT:**

No amendment.

**BACKGROUND:**

The State of Oregon has traditionally recognized a variety of official state emblems as tangible representations of its spirit and heritage. Oregon has designated an official state nut, state beverage, state fruit, state vegetable, and a state pie, but has yet to designate a state steak to recognize the vital role of beef cattle in Oregon's development.

Cattle have been raised in Oregon since 1824 and were its second-leading agricultural commodity in 2022, with a total value of production of nearly \$800 million. All 36 Oregon counties participate in producing cattle and have cattle within their borders, and beef has contributed to Oregon's reputation as a national leader in agriculture. Oregon ranchers are known for their respect for the land and their efforts to maintain it for long-term cattle production.

Beef steak supports an active and healthy lifestyle, and it is a source of such essential nutrients as protein, zinc, B vitamins, iron, and riboflavin. The T-bone features two distinct cuts of beef: the strip steak (which packs a bold, beefy flavor and has a hearty texture) and the filet (which is renowned for its exceptional tenderness and mild taste).