



### Can You Identify This Covered Bridge?

This old Lancaster County covered bridge was built in 1854 by William Dietrich at a cost of \$950. It was rebuilt by Elias McMellen in 1867 at cost of \$1650. It is 60 feet

long, 12 feet wide, and 12 feet high. Where is it? (Answer appears elsewhere in this issue)

## Advisory Group Urges Wide Use Of Time-Temperature Information

A recommendation that the U. S. Department of Agriculture encourage the widest possible use of the valuable information being developed by its time-temperature tolerance research in frozen foods was made by the Department's Refrigerated and Frozen Products Research Advisory Committee at its annual meeting in Washington.

The time-temperature tolerance studies, being conducted by USDA's Western Utilization Research and Development Division at Albany, Calif., are uncovering the relationships between quality factors in frozen foods and various temperature levels and storage times.

The committee commended USDA for its frozen food display illustrating time-temperature findings made so far, which was shown at the Frozen Food Distributor's Assn meeting in Chicago last September, and urged expanded dissemination of the same information.

In this connection, the group gave high priority to a research proposal to develop new or improved methods and instruments for evaluating quality factors in raw or processed food products that are frozen or refrigerated. Both physical and chemical methods are needed, the committee noted.

Established under the Research and Marketing Act of 1946, the committee is composed of authorities on frozen and refrigerated foods. Its detailed recommendations for research to be undertaken by USDA will be submitted formally to the Department within the next few weeks.

Len B. Wooton, Wenatchee, Wash., was elected chairman of the group, and H. C. Diehl, director of the Refrigeration Research Foundation, Colorado Springs, Colo., was reelected vice-chairman.

Other research proposals that the committee felt deserve high priority attention include:

1. Strengthened studies on the time-temperature tolerance of frozen vegetables, fruits, cereals, eggs, poultry, meat and dairy products, and pre-cooked frozen foods.

2. Expanded work on packaging of frozen and other processed fruits, vegetables, vegetable and fruit juices, meats, and bakery products.

3. New research on the chemical and microbiological factors involved in the technology of frozen meats and meat products. Development of new frozen meat products, the committee noted, is dependent on such research.

4. Increased research to establish performance standards for trailer trucks transporting frozen foods.

5. Development of new meat products to give consumers items of uniform composition and provide a way to use meats in over-abundant supply.

Members of the Committee attending the meetings, in addition to Wooton and Diehl, were: Allyn

C. Beardsell of New York, president of Container Laboratories, Inc.; Prof. L. J. Bratzler of the Michigan State University Department of Animal Husbandry; Paul B. Christensen, manager of the North East Cold Storage Corp., Portland, Maine.

William F. Giacomazzi, Jr., general manager of the Modern Ice & Cold Storage Co., San Jose, Calif.; Alvin Langfield, president of the Langfield Company, Inc., Oakland, Calif.; Dr. Wallace Roy, vice-president in charge of technical service, Minute Maid Corp., Orlando, Fla.; and C. L. Snively, president of Consumers Packing Co., Lancaster, Pa.



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David F. Miller  
R. D. 3,  
Manheim, Pa.

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## USDA Proposes Regulations For Poultry Products Inspection

Regulations governing the inspection of poultry and poultry products under the Poultry Products Inspection Act were proposed Nov. 22 by the U.S. Department of Agriculture.

The Act requires inspection for wholesomeness after Jan. 1, 1959, for all poultry and poultry products moving in interstate or foreign commerce and in designated major consuming areas.

The proposed regulations, scheduled to be published in the Federal Register, were drafted after extensive counseling with industry and the supervisory staff of the voluntary Poultry Inspection Service, which has been operated for the past 30 years by USDA's Agricultural Marketing Service, the agency which will also administer inspection under the Poultry Products Inspection Act.

During October officials of the Poultry Division of AMS conducted meetings throughout the nation to gather the opinions and suggestions of the poultry industry, State marketing officials, public health representatives, and others on a tentative draft of the regulations. This draft has been revised to incorporate numerous suggestions for improvement and clarification made at the meetings and through correspondence.

These provisions have been made in the proposed regulations to provide for transition into the inspection program to be conducted under the Poultry Products Inspection Act.

one: Since, after Jan. 1, 1959, dressed poultry may not move in interstate commerce except be-

tween official plants or from official plants to foreign trade, a provision is made, where hardship conditions can be shown, for a six-month period to be granted processors of New York dressed poultry for conversion of their operations to a fully eviscerated operation.

two: An exemption is provided for poultry which was processed prior to Jan. 1, 1959, under the voluntary inspection program so that it may move into official plants and in commerce.

three: Provisions are included to require persons who will be engaged in interstate shipment of poultry and poultry products after Jan. 1, 1959, to keep records of such transactions.

four: Provision is made so that firms may use up stocks of approved labels which they have on hand at the inauguration of inspection service under the Act.

five: A provision is also included which will facilitate distribution of small lots of poultry (less than one shipping container or institutional package) by permitting the birds to be removed from the container and shipped in commerce, provided the individual birds bear the inspection mark and plant number.

Copies of the proposed regulations are available from the Poultry Division, Agricultural Marketing Service, U.S. Department of Agriculture, Washington 25, D.C.

Interested persons have until Dec. 23, 1957, to submit to the same address, written data, views or arguments in connection with the proposed regulations.



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