

# Organisms in Foods Examined

Scientific equipment to analyze food quality is foremost in the new Food Microbiology Laboratory at Pennsylvania State University. The laboratory is the newest facility in the Division of Food Science, College of Agriculture.

Staff members work closely with food industries and regulatory agencies to insure that quality is uppermost in consumer products, says Dr. Kurosh Ostovar, laboratory director.

Among the studies that Dr. Ostovar and associates are carrying out are projects to determine what microorganisms are still unidentified. Microbiologists also believe that certain bacteria mutate or create new forms of organisms during food processing. The staff is investigating such possibilities.

Teaching is nearly as important as conducting experiments in the Food Microbiology Laboratory. The goal here is to prepare capable young men and women needed by the nation's food industries. Thus, the facility has become an integral part of undergraduate and graduate programs in food science.

Dr. Ostovar hastens to point out that not all microorganisms are harmful or cause food poisoning. Food processors add a wide variety of desirable microorganisms to food to produce characteristic flavors. Good examples, he says, are cheese, sauerkraut, and the various alcoholic beverages. In fact, the staff has studies underway to isolate and identify organisms creating natural fermentation in foods.

However, as guardians of food sanitation, personnel of the laboratory are investigating the possible growth and toxin production of certain food poisoning microorganisms in edible products. They are also studying the effect of various physical and chemical treatments on new foods—to test survival, if any, of organisms producing spoilage or disease.

Among other plans are those to develop a new short course in food science. This course will cover various microbiological and chemical techniques used in examination of food products. Such training is greatly needed, Dr. Ostovar says, by technicians in food industries.

The new Penn State facility will also add to the facts scientists have discovered in recent years regarding "stomach flu." For years, minor sicknesses characterized by symptoms such

as abdominal pains, nausea, headache, chills, diarrhea, and fever were called "stomach flu." Currently, various types of illness-causing microorganisms have been isolated and recognized as mild forms of food poisoning—not a flu.

Such findings by

microbiologists created tremendous improvements in concepts of product safety by food industries. The research also created consumer awareness of food safety and quality. Penn State's laboratory should add to such scientific knowledge, Dr. Ostovar affirms.

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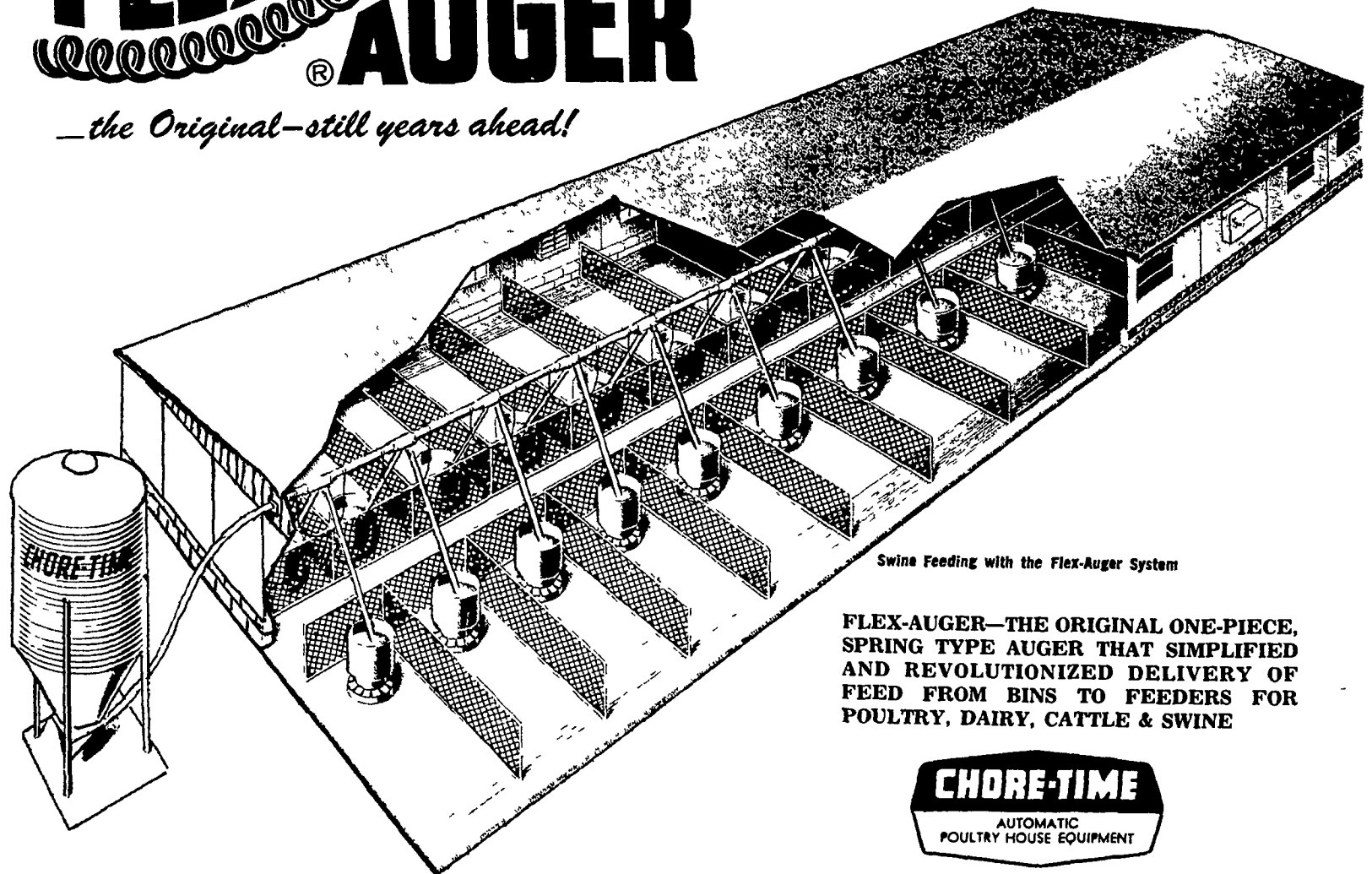
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## Rough Riders Elect Officers

The Rough Riders 4-H Horse and Pony Club elected officers at a recent meeting.

The following were elected as new officers of the Club: Nancy Henkel, Strasburg RD1, president; Heidi Bailey, vice president; Diana Kushlan, secretary; Kim Bradley,

treasurer.

Hope Bailey, game leader; Carol Stinson, club reporter; Hope Bailey and Lynn Hart, County Council representatives.

The club leader, Thomas Bailey, instructed club members in mouth-to-mouth resuscitation.

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## Feeder Pig Sale

There will be a feeder pig sale of approximately 600 head beginning at 1 p.m. Saturday, April 8 in East Earl Township, one mile north of Goodville.

This is a joint venture by John J and Paul M Zeiset

To be offered for sale will be York, Hampshire and Duroc feeder pigs and 12 head of open gilts. All breeding stock is from certified boars.

The Zeiset's hope to hold four sales a year. John J. has been raising hogs since 1962 and has 85 sows, while Brother Paul as 46 sows

Some researchers believe there is a relationship between viruses and certain cancers. Help them find out and help wipe out cancer in your lifetime. Give to the American Cancer Society.