. . -. . ....

### 24—Lancaster Farming, Saturday, April 27, 1974

### Henkel Hosts NPPC New Product Meeting

members of the press were hosted recently at a display of new pork products developed at the University of Nebraska and funded in Producers Council (NPPC).

Meat packers and John Henkel of Strasburg was among the members of the NPPC executive board acting as hosts at the meeting. Henkel represents the Pennsylvania Pork part by the National Pork Producers Council on the 11man NPPC Executive

FOR '74 NITROGEN ANHYDROUS AMMONIA LIQUID NITROGEN

# COMPLETE FERTILIZERS

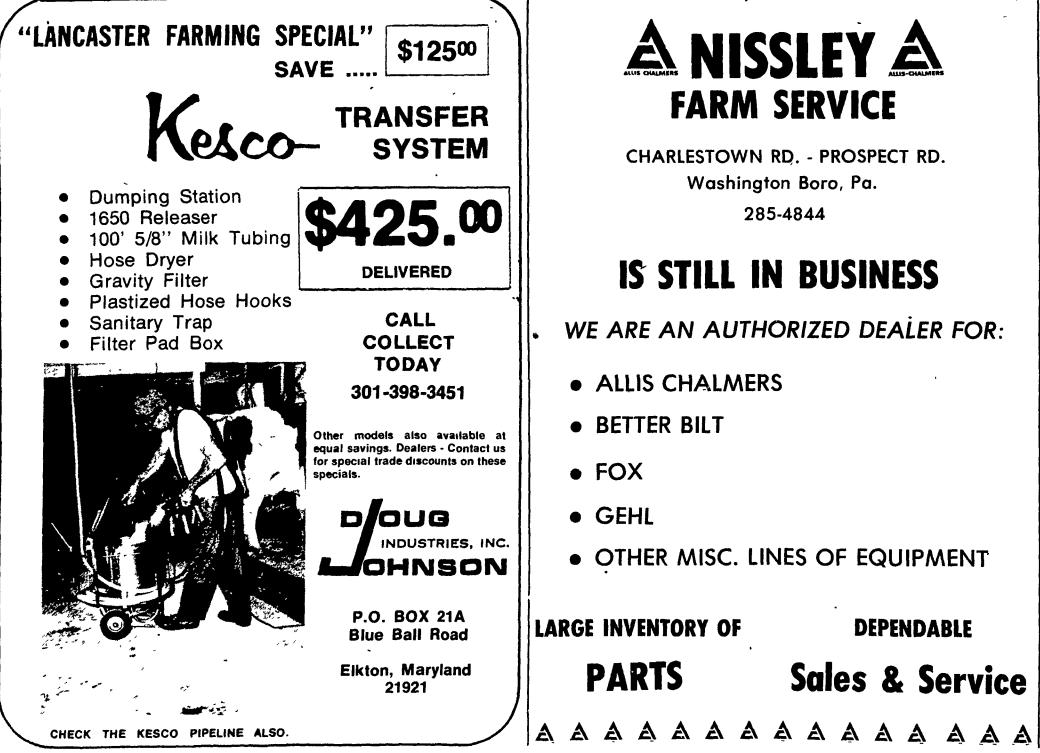
**BROADCAST Or STARTERS** 

A Complete Line of Analysis

### **PROFESSIONAL CUSTOM APPLICATION OFFERED ON** ALL MATERIALS.

Call Us Now to Insure Your Supply





Board.

Visitors saw a "flaked, formed and sectioned pork" process designed to answer the problems of uniform portion control, uniform quality and product preparation - three areas where the pork industry can most effectively boost usage in the institutional market. Cafeterias, hospitals, airlines, and fast food outlets want meat products of uniform portion, quality, juiciness, tenderness, and flavor. The new "flaked, formed and sectioned" pork offers all these qualities, Henkel said.

Another advantage of the new flaked and formed pork product is the ability to

utilize pork trimmings or lesser demanded cuts of the carcass in the production, thereby adding increased value to those products.

The process involves frozen pork and pork trimmings of the desired fat to lean ratio which are run through a flaking machine, then formed into various shaped molds to produce large meat "logs" that may be sliced into uniform portions. The process is not new. but it has not been widely

texture or special

## **Deficiencies** Plague **Farm Show Arena**

A study of the state Farm Show Arena has found deficient and in some cases "potentially lethal" wiring and other deteriorating conditions, according to the Harrisburg Evening News. The newspaper said a

report by consultants from Pennsylvania State University cited the electrical, steam heating and water systems as in need of repairs.

In addition, the main arena, barns and display area of the 40-year-old facility lack emergency lighting, the report said.

It noted that if the main roof of the main building is not repaired or replaced, the recommended electrical renovations may be useless.

The complex was ordered closed in January when an inspection by the Harrisburg Fire Department and the state Department of Labor Industry found and numerous safety violations. However, a closing was

averted when Agriculture Secretary Jim McHale said the repairs would be made. Most have since been completed, officials say.

The Department of **Property and Supplies is now** working on an architectural study to determine exactly what repairs are needed and the cost.

"chewiness" to the product that is preferred to ground product, according to numerous taste panel tests. Products shown at the

meeting include breakfast pork, similar to Canadianstyle bacon; porkburger, similar to hamburger; pork melt, a double-decker sandwich with cheese; reuben pork, in the classic style of a reuben sandwich; pork steaks for broiling or grilling; swiss pork, like swiss steak; pork-a-bobs; roast pork; smoked pork slices, a variation of ham; and pizza pork, a Canadianstyle bacon flavored for pizza.

Vinegar not be confused with "chopped" or "ground," Henkel pointed out. The flaking process adds hol Malt vinegar and wine vinegar also are seen on many supermarket shelves in this country



786-3521

**TRY A** 



