

Eggs up

HARRISBURG - Pennsylvania layers produced 263 million eggs during May 1977, up three per cent from the previous month but one per cent below a year earlier, according to the Pennsylvania Crop Reporting Service.

The May Average of 12.4 million layers was three per cent below a year earlier. Egg production per 100 layers during May totaled

2,130 eggs, compared with 2,086 a year ago.

The nation's laying flocks produced 5.5 billion eggs during May 1977, up four per cent from the previous month and slightly more than a year ago. The number of layers during May averaged 269.2 million, compared with 271.1 a year earlier. The number of eggs produced per 100 layers was one per cent above May 1976.

Poultry up

HARRISBURG - Pennsylvania poultry production continued at levels above the 1976 production during the week of June 11, according to the Pennsylvania Crop Reporting Service. Placements of broiler chicks were 1,989,000.

The placements were 21 per cent above the corresponding week a year earlier, but one per cent below the previous week. Average placements in the Commonwealth during the

past ten weeks were 16 per cent above a year earlier, maintaining a trend of increased production.

In the 21 key poultry producing states, placements of broiler chicks were 71,435,000, one per cent below the previous week, but four per cent more than the same week a year ago.

Average placements in the 21 states during the past ten weeks were five per cent above a year earlier.

Horse show set

MEDIA, Pa. - The Delaware County 4-H Clubs will sponsor their annual fund raising 4-Leaf Clover Horse Show on Saturday, July 9, 1977 at Rose Tree County Park, Route 252, Media. This annual show is open to any riders who have not reached their 21st birthday.

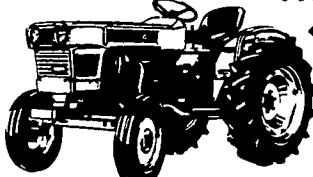
There are classes for both English and western riders, including lead line classes, novice, hunt seat, short

stirrup, hunter equitation, western equitation and western racing classes. Five championships will be awarded in short stirrup, pony hunter, junior hunter, western pleasure, and western speed categories. The show starts at 8:30 A.M. with pre-entry fees at \$3.00 per class and post-entries \$1.00 additional. Prize lists and information can be obtained by calling GL 9-2888.

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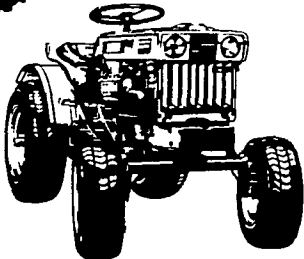


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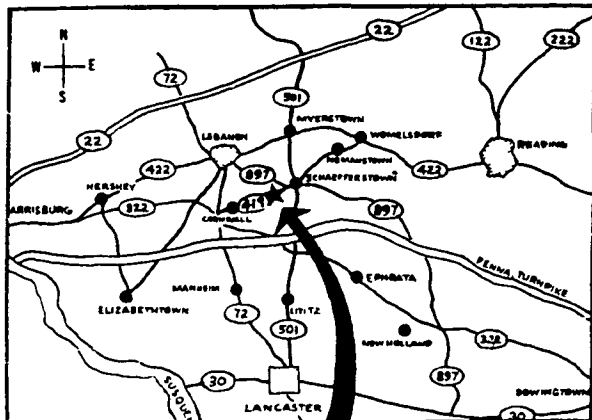
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Acid in tomatoes remains high

WASHINGTON, D. C. - A two-year study to assess the safety of home-canned tomatoes by USDA scientists, shows that new tomato varieties are no lower in acid than older varieties, and that if proper procedures are used, canned tomatoes are high enough in acid to prevent growth of the organism that causes botulism.

Proper procedures, the scientists say, start with the selection of tomatoes that are not overripe or decayed. Then, the home canner should follow tested and approved canning instructions such as those in the USDA publication HG-8, "Home Canning of Fruits and Vegetables."

The study was conducted by scientists in USDA's Agricultural Research Service. Although there seems to be no need to artificially acidify tomatoes, some home canners may wish to acidify as additional insurance.

The scientists found that one-fourth teaspoon of citric acid or one tablespoon of bottled lemon juice per pint is effective in increasing acidity, and causes no off flavors. They also found that

vinegar is not as effective as citric acid or bottled lemon juice in increasing acidity, and produces an off flavor.

The scientists also found that a commercial acidification tablet, when used according to manufacturer's recommendations, was not as effective in increasing acidity as one-fourth teaspoon citric acid or one tablespoon of bottled lemon juice.

Three varieties - Ace, Ace 55 VF and Cal Ace - were also low in acid compared to the other varieties examined. However, the incidence of low-acid fruit in these three varieties was much lower in Garden State. The ARS scientists said these three varieties, which were developed for commercial growers who produce tomatoes for fresh market, should not be used for home canning. The scientists found no other ripe, normal tomatoes with acid levels in the range that would permit growth of *C. botulinum*.

What the public has been told about yellow, orange and small tomatoes being low in acid and not suitable for home canning is a fallacy. According to the

data, tomatoes of the small and light-colored varieties actually tend to be higher in acid than other tomato types. The acid tastes in some high-acid tomatoes may be masked by a high sugar content.

The environment in which

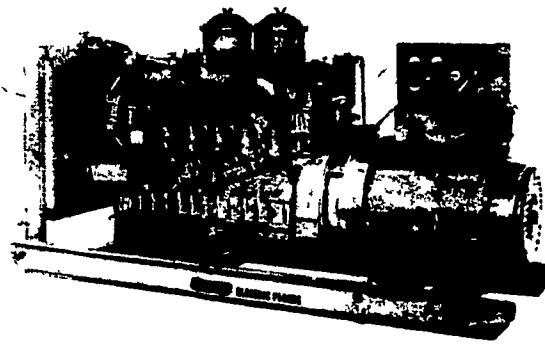
tomatoes are grown, or condition of the vines, affect tomato acidity. Decayed or overripe tomatoes may be exceptionally low in acid. This finding supports previous USDA recommendations never to overripe tomatoes with soft spots or decayed areas.

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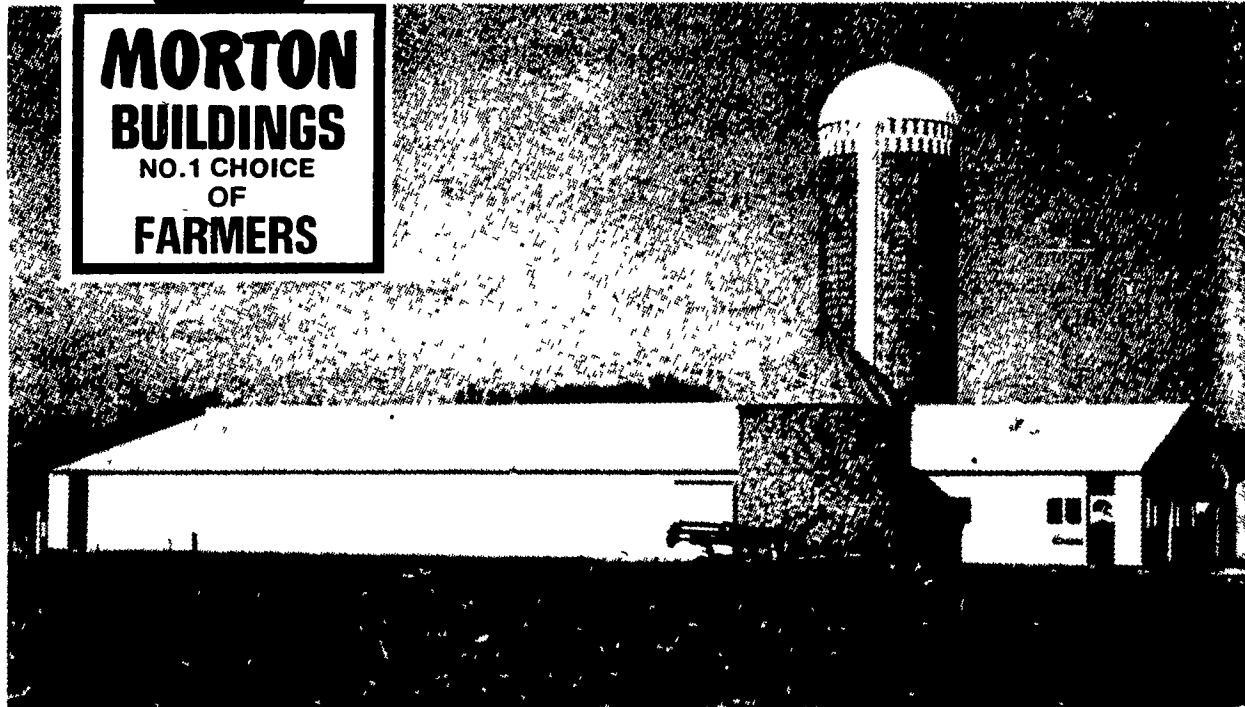
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