Food additives are a current consumer concern

SOUTHAMPTON Consumers are aware as never before of food - its cost availability, its safety, its nutritional quality.

Certain food and nutrition topićs are current concerns of consumers and consumer groups. One such topic, according to Dairy Council Inc., Southampton, 18 the widespread interest in the safety of food additives.

partly due to the fact that no chemical substance -

natural or synthetic - can be proved absolutely safe for human use – just 'relatively harmless','' says Dairy Council, an organization devoted to expanding the public's knowledge of nutrition information.

Also cause of this concern is the lack of understanding of Federal controls over the use of additives and the many benefits to our food supply derived from their use.

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A food additive has been defined by the Food and Drug Administration as any substance put in foods that becomes part of the food and/or affects the characteristics of the food. This applies not only to the intentional use of additives but also to anything added inadvertently.

The latter may be of natural origin - toxins from food spoilage organisms, infective organisms, or natural chemical parts of foods or man-made sources. These include agricultural chemicals, chemical changes from food processing, packaging materials, and accidental contaminants.

Many foods in their original, unprocessed state contain potentially harmful substances. These are toxicants such as oxalic acid in spinach and rhubarb; hydrogen cyanide in lima beans; myristicin in nutmeg.

These natural food toxicants are consumed without harm as long as the foods are not eaten exclusively or in outlandish amounts.

Choosing a diet from a wide variety of foods not only is nutritionally sound but also provides the best protection against the likelihood that any natural or man-made substance will reach a harmful level in the diet.

A chemical substance may contribution to the growth of be called toxic if it can produce harm when consumed. Virtually every chemical - water, salt, iron, vitamin D – is toxic at some level. Hazard depends on the inherent toxicity of any substance and how much of it is consumed.

"Before they can be used," says Dairy Council. "food additives must be given extensive toxicity studies with test animals by the manufacturer."

The use of an additive is evaluated and regulated by FDA. It must perform a useful function in food; be safe for human consumption even if eaten in unusually or excessively large amounts over a lifetime; and make no

cancer in animals even when the amounts fed in laboratory tests greatly exceed any amount possible for a human to consume in a lifetime.

Dairy Council says that more than 25 classifications of substances are in use as food additives.

"They serve to preserve, enhance flavor or color; improve nutritive value; or perform various technical functions such as whitening, thickening, and emulsifying. Without food additives, many food products would be unacceptable or unavailable to large numbers of consumers.'

Blakeley's have top price heifer

ITHACA, N.Y. - A Blakeley Hereford heifer calf consigned by Blakeley Farm of Charles Town, W. Va., topped the 13th annual New York Hereford Association -Fall Calf Sale November 25 at Ithaca.

The top selling heifer was BH Special Girl 108, an April 1, 1978 daughter of Dominion Donald 16. She was gaveled off at \$800 to Wind and Willows Farm, Darrell Travers, Ovid, N.Y.

The 43 heifer calves in the sale grossed \$16,375 for an average of \$380. The sale average was \$112 over the 1977 Fall Calf Sale average.

One of the largest crowds in recent years was on hand for the event which featured both Polled Herefords and horned Herefords from five states.

The second highest selling heifer calf was SB MB VIC 7110769, a Sept. 10, 1977 daughter of RWJ Victor J3 7110. She was consigned by Stone Broke Farms of Warnersville, N.Y., and sold for \$785 to James Neal of Nokesville, Va.

The six steer calves consigned to the sale grossed \$2,590.19 for an average of \$370.

Volume buyers were Norman Painter of Elkland, Pa., David Collins of Livingston Manor, N.Y.; Si-Jo Farm of Pulaski, N.Y.: and Bill Mezera of Greenville, N.Y.

The New York Hereford Association will hold a spring sale that will feature bulls, bred and open heifers and cow-calf combinations. The date and details will be announced later by the sale chairman Theodore Kriese of Liverpool, N.Y.

Pennsylvania consignors to the Fall Calf Sale were Spring Bottom Farm of Fairfield, Pigeon Hill Farm of Abbottstown, and Terry Shearer, also of Abbottstown.

Meat plants can

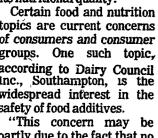
process deer

HARRISBURG - Meat plants are permitted to process deer, depsite persistent rumors to the contrary.

The Game Commission says that both state and federal meat inspection regulations specifically permit plants to process game for hunters. Venison and meat from other game can be mixed with beef, pork, or other domestic meat_if desired.

Game cannot be bought or sold.

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