



Revolving trophy honoring top team in Lancaster County dairy products judging is presented by Daniel Hamilton, Quality Control Director, Penn Dairies, Inc., to members of the

Elizabethtown FFA Chapter, from the left, Tracy Stowe, John Dohner and Joel Brandt. Stowe and Brandt also finished first and second in the individual competition.

E-Town sweeps dairy products

LANCASTER — Members of the Elizabethtown FFA Chapter swept the top placings in the Lancaster County Dairy Products Judging contest held Thursday, April 8, at Penn Dairies, 1801 Hempstead Road.

The Elizabethtown FFA team, composed of Tracey Stowe, Joel Brandt and John Dohner, topped five other Lancaster County FFA teams in the competition.

In addition, Stowe and Brandt finished first and second respectively in the individual competition.

The competition, sponsored by Penn Dairies, Inc., included a written test and four categories of dairy products to be judged. These included 10 natural cheeses to be identified, 10 samples of milk to be ranked and identification of the off-flavors, 10 samples of cottage cheese to be ranked and identification of off-flavors and the

judging of seven raw milk sediment discs.

Coordinator of the competition for Penn Dairies is Daniel Hamilton, Quality Control Director.

The team from the Solanco FFA Chapter finished behind Elizabethtown in the runnerup spot. Other Lancaster County teams included FFA chapters from Penn Manor, Ephrata, Pequea Valley and Manheim. Also taking part was the Dover FFA team from York County.

Finishing behind Stowe and Brandt, of Elizabethtown, in the top ten spots were Ken Miller, third, Solanco; Steve Aument, fourth, Solanco; John Price, fifth, Penn Manor; Jeff Schnupp, sixth, Ephrata; Rodney Witmer, seventh, Penn Manor; Gail Ginder, eighth, Manheim; Ron Groff, ninth, Pequea Valley; and Jeff Kreider, tenth, Penn Manor.



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Comment on standard

WASHINGTON, D.C. — The U.S. Department of Agriculture is seeking public comment on whether there is a need to modify present standards and definitions for barbecued meats.

Donald L. Houston, administrator of USDA's Food Safety and Inspection Service, said USDA has been petitioned by a manufacturer of barbecue equipment to amend the existing definition of the terms, "barbecue," and "barbecuing," as they appear in the federal meat and poultry products inspection regulations.

The manufacturer, Smokaroma, Inc., Boley, Okla., contends that the existing standards for barbecued meats allow only one way to barbecue, which includes several traditional methods associated with particular regions or localities.

The petition claims there is an inconsistency between the poultry inspection regulations that permit barbecued poultry to be prepared using dry or moist heat and the meat regulations that allow the use only of dry heat.

Smokaroma claims the existing barbecue standard is obsolete because it excludes many newly developed and more efficient methods of producing the usual characteristics in the finished barbecued product.

"USDA believes there may be other viewpoints on this issue and also that there may be other aspects of the present barbecue standard that are of concern to the public," Houston said.

Comments should be sent, in duplicate, by June 1 to: Regulations Office, Attn: Annie Johnson, FSIS Hearing Clerk, Room 2637-S, Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, D.C. 20250.

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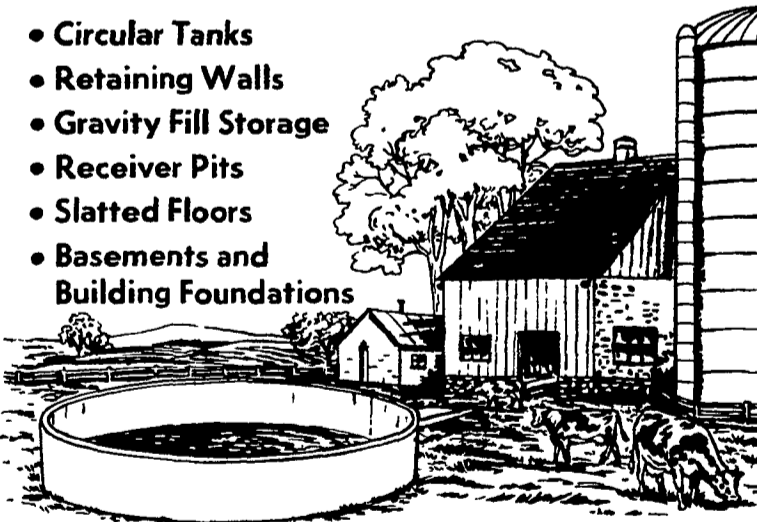
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