

Pack a safe school lunch

WASHINGTON, D.C. — For millions of children the sounds of summer have given way to school bells announcing the return to the classroom. That means it's time once again to pack lunch bags and boxes with nutritious, safe meals.

"Just as there are certain rules of conduct in school, there also are basic food safety guidelines for packing school lunches," said Donald L. Houston, administrator of the U.S. Department of Agriculture's Food Safety and Inspection Service. "The rule of thumb is: keep hot foods hot, cold foods cold and all foods clean."

"Following this advice will help assure that food poisoning bacteria do not multiply," he said. "These bacteria thrive in warm temperatures if foods are not handled properly, and given enough time—2 hours of more—they can cause food poisoning with its attendant nausea, dizziness, abdominal cramps and diarrhea. Depending on the type of organism, symptoms can begin as soon as several hours

after eating a meal and can last from one to three days.

In addition to the basic rule, Houston said, these few simple tips will help prevent food poisoning:

-Use a vacuum bottle or similar insulated container, where possible. It will keep foods and liquids either hot or cold for hours. For example, soup or chili can be kept piping hot until lunchtime.

-Another aid is commercial freezer gel, which can usually be found in the "picnic" section of your grocery store. The reusable gel helps keep meat and poultry sandwiches and other perishable foods cold for hours. A water-tight plastic bag or other container filled with ice cubes also works, but be careful of leaks.

"Freezing sandwiches ahead of time will also help keep foods cold until lunch," Houston said. "A frozen sandwich placed in a bag or lunch box early in the morning will thaw by lunch time. A work of caution—don't overdo the butter or mayonnaise, because the bread

may become soggy during thawing."

Concerned parents often ask, "Which is better—a paper bag or a lunch box?"

"Actually," Houston said, "they're about equal in keeping food hot or cold, although the lunch box will better protect food from crushing. Whether you use a paper bag or lunch box really comes down to a matter of preference. If you use a lunch box, just be sure that you clean it after each use. If you prefer lunch bags, use clean ones each time, since bags which have been used may contain harmful bacteria."

Although proper preparation of lunches is important, the most well-prepared and packaged lunch can cause problems if it is handled improperly. Here are some handling tips for students:

-Keep lunch bags and boxes closed until it's time to eat. This is especially important to keep meat or poultry sandwiches clean and cool.

Whitmoyer cites 2 new products

MYERSTOWN — Whitmoyer Laboratories has introduced two new products - Tesan, a new teat dip designed to be effective against mastitis-causing bacteria, and Nu-Trate, an isotonicly-balanced nutritional aid for scouring or stressed calves.

Research has shown that iodine dips, while effective, can also be irritating. To solve this problem, contains the active ingredient Chlorhexidine, the same disinfectant used by surgeons. It also has a near-neutral pH (6.5, the same as milk). Special added emollient forms gentle coating to further soothe and protect teats. For economy, dairymen will find that using yields higher milk production from more comfortable cows.

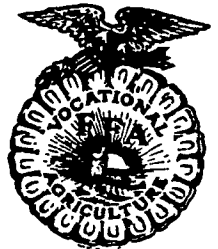
It is available in convenient, ready-to-dip one, five, 15 and 30 gallon containers.

When milk replacer is withdrawn, Nu-Trate will provide nutritional support during high stress periods caused by

dehydration or changed environment. A palatable, readily absorbed formula, Nu-Trate works rapidly to replenish vital nutrients and improve fluid absorption.

Available in pre-measured, single-dose packets which mix easily with water. For extra convenience, a bulk treatment size is also being marketed.

For more information write Whitmoyer Laboratories, Myerstown, Pa., 17067. Toll-free telephone: 1-800-233-7077.



Algerian officials explore agribusiness avenues

ALGIERS — Under Secretary of Agriculture Seeley G. Lodwick concluded his Algerian visit last week, and said talks with government and trade officials had provided new avenues for expanded U.S. trade in agriculture.

"Through our meetings here with the minister of agriculture and industry leaders, we have established contacts for agricultural and business firms that will expand U.S. exports to these countries," he said.

Lodwick was in Algeria as the agribusiness sector leader of a high-level trade mission led by U.S. Secretary of Commerce Malcolm Baldrige. In addition to Algeria, the team visited Saudi Arabia to explore opportunities for agribusiness and industry.

Lodwick praised Algeria's five-year development plan, which emphasizes agriculture and irrigation. "We will work closely to see that all people benefit from the sharing of agricultural resources," said Lodwick. "Currently five U.S. commodity organizations are involved in market development efforts here," he said.

In fiscal 1982, U.S. agricultural exports to Algeria totaled \$205 million, primarily wheat and coarse grains. Lodwick said he hoped this level could be increased in the future, particularly for products such as wheat, corn and vegetable oils.

INTRODUCING THE NEW MADISON SILO FOR 1983

Madison's the top of the line silo. Let your Madison Silo dealer or Area Sales Manager backed by Madison Silos Engineering and construction experts, help you make your plans for a superior quality silo installation.

Here's some of the reasons Madison Silos is Number 1

Outside ladder with safety cage and filling platform - galvanized, dichromated steel ladder starts 10' above ground. Safety cage starts 20' above ground. Our Safety cage features 5 enclosure straps for added safety.

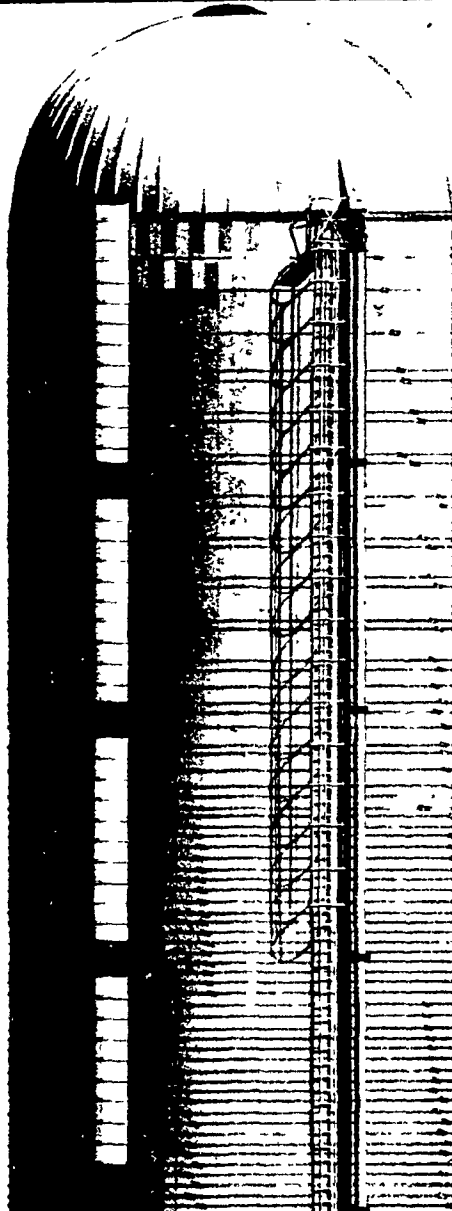
Filler pipe - vinyl filler pipe with double arm brackets (added protection against wind) 6' slip section. Pipe starts 7 1/2' above ground.

Barrel of Vibra-cor staves - exclusive Madison Vibra-Cor truss beam concrete stave design. 3 5/8" thick compression tested to stand 5,000 lbs. per sq. inch pressure. Air cell reduces frozen silage, ask a Madison owner.

Full-measure hooping - for greater structural integrity. Made of 9/16" steel with heavy electro-galvanized coating, plus additional dichromate coating for greater resistance to corrosion.

Interior finish - 100 percent interior trowel finish. Graded bagged silica sand. Madison exclusive cement plaster formula.

New wider, curved fiberglass doors - one piece design no wood to dryout and rot away. No nails or staples to rust and break. Hinge and steps are welded heavy flat stock, two locking handles, dip pointed.



Roof - Colordome white steel roof with built-in ladder, double rafters, sliding filler door and blue fiberglass roof cap. Roof constructed of heavy 24 gauge steel. Cable and turnbuckle on all 18' and larger silo roofs for extra strength.

Madison curved door frames - Moulded concrete, steel rod reinforced, tamped and steam-cured to 180° up to 12 hours for extra strength.

Madison Zipchute™ - large 12" diameter chute. Mounts permanently in the chute. Large hood opening for unrestricted flow pattern. Just zip and use.

Chute and dormer - New 38" wide colordome white steel chute with roof dormer, blue fiberglass dormer skylight and full 30" blue fiberglass chute lites. Two chute lites installed on silos 25' through 65' high, three on silos 70' or higher.

Construction - Complete construction by experienced crews, including digging and pouring the foundation. (Customer furnishes concrete) Madison furnishes all labor and room and board during the construction leaving you free to your farm work.

Operator's Manual - copy of the International Silo Association Operator's Manual. Preventative maintenance tips.

When your future plans entail feeding high moisture forages, silages or grains, Madison Silo Company of Penna. is your logical answer. Madison is built to last.

See Us At The FARM SHOW!

MADISON

...More From Your Acres, Hours & Dollars!

MADISON SILO CO. OF PENNSYLVANIA

1070 Steinmetz Rd., Ephrata, Pa. 17522 Phone 717-733-1206

Early-Order Discounts Now In Effect!