York Jr. Holstein Assn. plans fitting workshop

DELTA - York County Junior Holstein Association is making plans for the annual junior fitting and showing workshop, scheduled for July 13 at Kingway Farms, near here.

The fitting portion of the workshop begins at 10 a.m., with

participants to be divided into teams of two and given a calf to clip, wash and halter-train. Following the lunch break, judging classes will begin in fitting and showmanship, with prizes to be awarded to the top winners.

A drawing for dairy-food

packages is planned as a fundraising event through September, with a top prize of \$25 in dairy products to be awarded to the first place winner, and several smaller product packages to second through fifth place winners.

Tickets for the drawing will be

sold through Septembert 16, with the final award drawing scheduled for dairy activity night at the York Fair.

Junior Holstein members will be taking part in the regional judging school sponsored by the Pennsylvania Holstein Association, to

be held in Columbia and Lucerne Counties, July 5 and 6. Any members interested in attending this judging seminar should contact Carl Anderson, Jr., youth advisor to the junior county club, or Patty Bupp, juniors' president.



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beef rules changed WASHINGTON, D.C.

- The U.S. Department of Agriculture has finalized processing requirements for cooked corned beef and roast beef in federallyinspected plants to reduce the potential for con-

The final regulation modifies slightly an interim rule im-plemented by USDA last

comments received, USDA will allow a variety of processing procedures to be used which assure safe and wholesome products," said Donald L. Houston, administrator of USDA's Food Safety

In 1977, USDA issued an emergency rule that required roast beef to be cooked to an internal temperature of 145 degrees Fahrenheit to destory salmonella. Studies later showed that salmonella could also be killed by cooking longer at lower temperatures, Houston said, so USDA revised its regulations to provide various combinations of cooking times and temperatures

rule was implemented following several outbreaks of salmonellosis. It tightened sanitation requirements and humidity controls for preparing cooked corned beef and roast beef," Houston said. "We also required these items to be marked with the date of production, and additional handling storing

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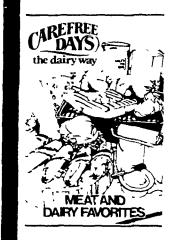
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requirements were established." The final rule will

become effective July 1. Under the Federal Meat Inspection Act, only wholesome, unadulterated and truthfully labeled meat products may be sold in commerce.



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