

## Poultry Seminar Held

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contain bacteria. Even if the shell becomes contaminated from contact with cages, feces, and parts of the bird or during handling, the egg's natural defense fights the bacteria.

- The pores of a freshly laid egg are blocked by a coating called the cuticle. It blocks the egg pores and protects the egg up to 100 hours after it is hatched.

- If that cuticle breaks down and bacteria does get into the shell pores, the virus must first penetrate two membranes that inhibit bacterial growth before it can reach the egg white.

- The pH level of the egg white has a high alkaline level, which also serves as a defense since it does not have the nutrients necessary for bacterial growth.

- The egg's final defense is a dense layer that contains bacterial antibodies that surrounds the egg yolk before the salmonella bacteria can penetrate the yolk.

### Industry's defense

In addition to the natural defenses of the egg, the poultry industry is taking additional steps to insure that eggs are free of bacteria.

When eggs reach the processing plant, the eggs are washed and sanitized. Cultured eggs for salmonella show only a 0-4 percent positive count before washing and a mere 0 to .1 percent after washing and sanitation.

Eggs are also kept refrigerated on the farm, in the plant, and during truck transportation.

Blood tests are also given to breeder chickens and a strict monitoring program of both birds and eggs is observed.

"Eggs in Lancaster County are safe to eat," Schwartz maintained. "And the safest egg to eat is right out of the shell."

For salmonella to grow, four things are needed. It must have a food source, moisture, favorable temperature, and a time period.

Cases where salmonella has caused illness have revealed that poor food handling practices were present. In one case, chocolate mousse sat unrefrigerated for three days. In another, a lunch truck had a stove that did not heat above 100 degrees.

An estimated 5,277 eggs are produced every minute in Lancaster County and feed 9.5 million people. Paul Sauder, of Sauder's Penn Dutch Eggs, said, "You have a 100 times greater chance of being electrocuted in your home than in

getting salmonella poisoning from eggs."

He asked, "If egg contamination is so bad, why don't we have sick people up and down the East Coast?"

### Egg handling tips

Home economists were encouraged to teach their students that eggs are perfectly safe to eat when the following handling practices are observed:

- Buy only refrigerated eggs — not eggs stacked in store aisles.

- Refrigerate eggs at 40 degrees or below as soon as possible after purchase.

- Eggs should always be cooked. Never eat raw eggs.

- Foods containing eggs should always be refrigerated at a temperature of 40 degrees or below. Keep hot foods above 140 degrees.

- Do not leave broken-out eggs or egg dishes at room temperature more than one hour, including preparation and serves.

- Do not use cracked or broken eggs.

- Always wash hands with soap and water before preparing food.

- Thoroughly wash dishes, countertops, and cutting boards that have been in contact with raw meat or eggs.

### Plant tour

Home economists toured Sauder's egg processing plant to observe the company's special emphasis placed on egg safety and to learn about new egg products.

To ensure proper egg processing methods at the plant, a quality control inspector and an U.S.D.A. inspector are on duty during the plant's three shifts that work around the clock.

Despite the industry's strict safety standards, Sauder said that there is no law against serving unrefrigerated eggs to the public. He said that too often restaurant personnel let eggs sit at room temperature overnight and for hours next to a hot grill because they believe eggs fry better if held at room temperature.

One of the new products that the company is trying is hard-cooking eggs for restaurants and consumers.

William Murray, in charge of product development for Sauder's, explained that the process is very tricky and that few companies sell hard-cooked eggs.

The plant steams the eggs at 180 degrees before moving them to a cooling tank. Hard-cooked eggs are kept in the shell for consumer use, but are put through a peeling



About 90 home economists attended the annual banquet sponsored by the Lancaster County Poultry Association and received a carton of hard-cooked eggs from Sauder Penn Dutch Eggs. From left: Bill Murry, product development for Sauders; Ken Fisher, sales manager for Sauders; Pennsylvania Poultry Queen Anita Meck; Kim Smith, and Melissa Garber, Poultry Queen alternates.

machine and then packed in plastic bags for food service operations.

### Recycling methods

Although some people prefer a biodegradable egg carton, Sauder

said it is the biggest joke on consumers. Biodegradable products are not biodegradable without water and air, which do not exist in sealed landfills.

Three weeks ago the FDA gave authority to have foam egg cartons recycled into egg cartons. "The problem is getting the egg cartons back for recycling," Sauder said.

## Grange Seeks To Eliminate Widow Tax

HARRISBURG (Dauphin Co.)— Officials with the Pennsylvania State Grange testified before the state Senate Finance Committee recently in support of eliminating a portion of the present inheritance tax law.

David Hanks, a Grange member and Lancaster County farmer, said, "We believe that the present inheritance tax structure places an unnecessary burden on the transfer of a family farm to a surviving spouse."

By subjecting transfers of farm property to an unnecessary tax the Grange feels the state imposes a substantial toll on the continued operation of a farm and inevitably contributes to the further loss of

agricultural land in the state.

The Grange, which represents more than 42,000 farmers and rural Pennsylvanians, supports Senate Bills 776 and 1444, which would create a spousal exemption in the state's inheritance tax.

"The farm is usually the principal asset of a married couple and, generally, the only source of revenue," Hanks said. "The imposition of inheritance tax on the transfer of farm property to a surviving spouse who has worked decades on the farm imposes a difficult tax burden at a most vulnerable time."

Often, when one spouse dies, the "widow's tax" requires, in effect, the survivor to "buy back"

the family farm from the estate. Although the transfer of farm property held in joint ownership is not subject to tax, such an ownership is not always possible or practical.

Certainly, not all of Pennsylvania's 55,000 farmers are knowledgeable of potential inheritance tax problems as they go about their routine farm matters, such as registering livestock or financing a tractor.

"The death of a spouse is always a difficult, emotional experience and certainly is not an appropriate time for the state to impose a tax on the transfer of a farm, livestock or farm equipment to a grieving widow," Hanks said.

## Kutztown Festival Set

KUTZTOWN, PA — "What's new?" is a question that many visitors to this summer's 41st Annual Folk Festival will ask. However, "new" is not what is important at this Pennsylvania Dutch celebration, which will be held from Saturday, June 30, through Sunday, July 8, 1990. Traditions, keeping customs and folkways alive, and showing visitors old-fashioned methods are the important things at the Kutztown Folk Festival.

Each afternoon, on the Main Stage, many people bring aspects of the unique Pennsylvania Dutch culture to life. The programs begin with a half-hour performance by the Heidelberg Polk Band; then, Jane Stinsmen hosts a program filled with samples of delicious Pennsylvania Dutch foods and the cooks that create them. Next, visitors may enjoy over an hour of Pennsylvania Dutch music, songs, and humor by Leroy Heffentrager and his Dutch Band. They are joined by Mel Horst, as "Jakey Budderschnip," who entertains visitors with Pennsylvania Dutch dialect stories and jokes. The programs continue as Carl C. Groff auctions a variety of articles at a Pennsylvania Dutch "sale." The afternoon's entertainment concludes when the Brintzenhoff's join Leroy for more music and folk songs.

Of course, visitors may want to spend some time at the Seminar Stage as well. There, John Stinsmen brings many aspects of the Pennsylvania Dutch culture to visitors' attention. Whether the subject is metal or wood-working, quilting, the "Plain" people, or music, the hosts of these programs are experts in their fields and are willing to answer any questions that visitors might have.

Twenty, daily, special events also deserve some attention. Visitors may see Grandmother's kitchen and how she made her cookies; they may see glass blown or metal cast; they may learn the Pennsylvania Dutch dialect or about herb gardens or about honey bees; they may see a sheep shearing or a horseshoeing or watch the animals in the Animal Lore Tents; or they may join the "congregation" at the Old Oley Union Church to sing some of the old-time favorite hymns.

Visitors will find over 200 craftsmen who demonstrate how to make their wares. Skills that

belong to the 18th & 19th Centuries have found a home in the 20th Century at the Kutztown Folk Festival. Quilting, wood-working, metal-working, basket weaving, and pottery-making are just a few of the time-honored skills visitors will see here.

So, come and bring your family to taste our delicious food, hear our music, and see our craftsmen at work. It is an experience that will bring back memories and make new ones.

## Acreage Reporting Deadline

LIONVILLE (Chester Co.) — The Chester and Delaware County Office of the USDA-Agricultural Stabilization and Conservation Service recently announced deadlines for reporting planted 1990 crop acreages.

All farmers in both counties are encouraged to visit the office and report acreages. Acreage reports are used for computing deficiency payments, maintaining crop acreage bases, and establishing crop history. Deadlines, as announced, are as follows:

Small grains: June 15, Corn, Soybeans, Hay, ACR and CU: July 15.

The 1990 Farm Bill is scheduled to be completed by the end of July. Producers should be reminded of the importance of having bases established as it is a possibility new programs will be available. Crops may not be reported until planted.



Home economists listen as Paul Sauder explains the egg processing operation during a tour of the Sauder Penn Dutch Eggs facilities on May 7.