



# Business News

## Deere Honors Noll, Landis Bros.

LANCASTER (Lancaster Co.)—Herb Noll of Landis Bros., Inc. has won the prestigious Manager's Club Award for their 1990 sales and management efforts.

Wayne L. Chesney, vice president and general manager of John Deere Company, presented Herb Noll his award during a ceremony at Deere & Co. corporate headquarters in Moline, IL.

The Manager's Club Award recognizes the top John Deere

Agricultural dealers in the country. This award places Herb Noll in an exclusive group that only 20 John Deere dealers from 16 states in the northeast quadrant of the United States.

"We are proud of the hard work and commitment of our entire dealership staff in achieving this recognition," said Herb Noll. "We also share this award with all of our customers."



Herb Noll of Landis Bros., Inc. in Lancaster, right, receives the Manager's Club Award from Wayne L. Chesney, vice president and general manager of John Deere Company, Columbus, OH.

## Supaflu Lines, Relines Masonry Chimneys

FAWN GROVE (York Co.)—Supaflu is a unique system for lining and relining masonry chimneys. The system is based on a concept which originated years ago in Europe.

The lining is cast in place within the existing chimney. There is no need to tear down the chimney. The method presently used is more effective and practical with the use of modern technical equipment and materials.

According to Bill Dunivant, Border Construction, Fawn Grove, the Supaflu installation procedure is as follows:

- The chimney is inspected, prepared and cleaned using recognized chimney sweep procedures and equipment.

- All openings in the chimney such as clean-outs, thimbles, and fireplace openings are closed off and weak areas in the chimney are braced.

- An inflatable rubber former, called *Supaformer*, is lowered into the cleaned chimney flue. It is sized to the heating appliance(s) to be vented into the flue and to the available flue cavity. If the flue is tile lined, the tiles may have to be removed to maintain a proper size flue.

- The *Supaformer* is inflated to the proper flue size and centered within the flue cavity by using spacers. Centering is accomplished at offsets and bends, also.

- The special *Supaflu* formula (just add water on site) is then pumped into the chimney (from the top) between the outside of the *Supaformer* and the inside of the chimney.

- When the *Supaflu* is set, usually the next day, the former is deflated and withdrawn. The clean-outs and thimbles are re-opened and braces removed. The heating appliance(s) are now ready to be reconnected.

The newly installed Supaflu liner extends from the base of the chimney flue to approximately three inches above the chimney cap. The whole liner is constructed from material suitable for high service temperatures. The liner is capable of resisting corrosion, softening, or cracking from the hot flue gases.

Supaflu was introduced to North America in 1980. Supaflu is in compliance with major building codes currently in effect in the U.S. and Canada for lining chimneys servicing heating appliances.

## Soybean Farmers Pleased With Purchases

ST. LOUIS, Mo. — The American Soybean Association says it is pleased with the Soviet Union's purchase of 550,000 tonnes of U.S. soybean meal based on U.S. Department of Agriculture's allocation of \$130 million in GSM-102 short-term export credits for protein meal to the Soviet Union.

While the allocation was slightly lower than the trade expected, ASA President Buck McCann said getting the Soviets to use soybeans is a major step toward increasing soybean exports in the future.

"We're delighted to see soybean meal included in the loan

allocations," said McCann. "The Soviets desperately need protein-rich soybean meal to increase the efficiency of their livestock production operations. We have the ability to supply the protein they need. Export credits is all that was needed to make the transaction work."

McCann said ASA has been working with Soviet political leaders and livestock producers for the past four years to provide the advantages of soybean meal.

"We've made a lot of progress in our marketing efforts," said McCann. "We showed them how they could take six months off the time it takes to produce a market

weight hog. They are sold on soybean meal, but we've got to have financing programs like this to get the product in their hands."

McCann said ASA would continue to push U.S. government officials for additional funding for protein meal. He noted that President Bush had approved a total of \$1 billion in credits.

McCann added that another positive note in the agreement was allowance of \$25 million for frozen and chilled poultry meat, which translates to additional tonnage of U.S. soybean meal used on poultry farms in the United States.

## USDA Lifts Restrictions On Mt. Joy Egg Farm

LITITZ (Lancaster Co.) — The U.S. Department of Agriculture has given a clean bill of health to the 320,000 chickens producing eggs on a Mount Joy farm formerly known as the Egg Basket.

Sales from the farm had been restricted since May, when it was discovered that eggs from the farm had been involved in an outbreak of salmonellosis in Tarrytown, New York.

Salmonellosis is a food-borne illness which causes flu-like symptoms. That Tarrytown outbreak involved catering trucks that served egg sandwiches that had been undercooked, then held for long periods of time at a temperature which allowed the rapid growth of *Salmonella enteritidis* (SE), the bacterial strain that caused the illness.

After the outbreak, USDA officials traced the eggs back to the Egg Basket farm. They tested the environment and found it positive for SE. They also tested the organs of 1,400 chickens in the laying flock there and found one positive SE test.

Stringent USDA regulations place restrictions on any flock where there is any indication at all of SE. Since those restrictions were placed on the Mount Joy flock, all the eggs have been sold to a breaker, a company that breaks the eggs, then pasteurizes them before they are sold for use in cake mixes and other products.

In November the Egg Basket was purchased by Sauder's Eggs and renamed Penn Dutch Farms.

After the purchase, the four laying houses on the farm were completely washed and disinfected, said Sauder's Eggs president Paul Sauder.

"USDA lifted the restrictions because their tests showed there were no *Salmonella enteritidis* organisms either in the birds or in their environment," Sauder said.

"This cleanup was an important step for us and for the egg industry as a whole. I am still convinced, however, that improper food handling and preparation is the factor behind virtually every case of food-borne illness," he said.

"We've solved the *Salmonella* problem in the laying houses that we own or that are owned by our independent producers. The eggs are wholesome when they leave our processing plant. We can't control them after that point, but we have started an ambitious *Salmonella* education effort to support our food handlers."

Sauder's Eggs processes and markets eggs from a total of 50 farms in Lancaster and Dauphin counties. Although Sauder's owns the Penn Dutch Farm facility, most of the others are owned by independent farmers. On all the farms, Sauder said, rigid sanitation procedures have been instituted to keep the *Salmonella enteritidis* organism out.

These measures include regular tests of the laying house environments and a monitoring program for the eggs as they come out of the houses. Also, the laying houses themselves are completely

washed and disinfected when an old flock is removed and a new one installed, about once a year.

"*Salmonella enteritidis* has been around for a long time," said Sauder, "but it's only become a serious problem for the egg industry in the past two or three years. In our company, and elsewhere in the egg industry, we have responded to the SE threat with lower refrigerator temperatures and tighter on-farm sanitation procedures.

"We are also doing everything we can to encourage better food handling practices through the wholesale and retail food distribution chain."

Sauder said his company has started an Approved Egg Handler program and seminars to help educate restaurant and institutional kitchen employees on the proper handling, storage, and preparation of eggs and egg dishes.

To earn an Approved Egg Handler Certificate, an organization must agree to refrigerate eggs until they are used, and to rotate stocks to insure freshness. Sauder's food service drivers assist with the egg handling program.

As part of the program, special food safety seminars will be held at the Sauder's processing plant in Lititz for kitchen staffs that use Sauder's Eggs.

A food safety video and other training materials from the American Egg Board will be used in the seminars. Dr. John Schwartz, a poultry agent with the Lancaster County extension staff, will also participate in the training.



Sauder's Eggs President Paul Sauder, left, and Vice President Glenn Sauder were recently notified by the U.S. Department of Agriculture that all restrictions had been lifted from eggs produced at Sauder's Penn Dutch Farms facility in Mount Joy, Pa.