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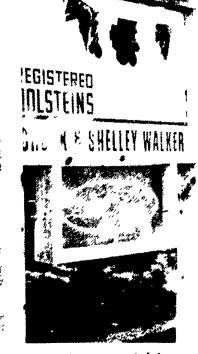
Lancaster Farming, Saturday, September 21, 1991

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Farmer Of Year Thinks Consumers Should Pay Less





Eastern Milk Producers field representative, John DeLeeuw, center, congratulates Chuck and Shelley Walker at their farm home at Geneva, New York. The Walkers will be honored as the top quality producers during the co-op's annual meeting Jotober 1 in Syracuse.

SYRACUSE, NY - A dairy farmer who will be honored here on October 1 as Farmer of the Year said the thing that frustrates him most about the lower price he's getting for his milk is that the cost hasn't gone down for consumers.

"I don't think so many farmers would be nearly as upset if consumers weren't paying as much as they are in the stores," said Chuck Walker of Geneva, N.Y.

"If prices were down for consumers, then maybe more milk would be sold," said his wife, Shelley.

The couple runs a 140-acre farm in Geneva, growing mostly corn and alfalfa, and milking 40 Holstein cows that each average 18,000 pounds of milk a year. That means the Walker farm has an annual production of nearly three quarters of a million pounds of milk.

The Walkers will share the spotlight when Eastern Milk Producers Cooperative honors the couple as its number one quality producer during the co-op's annual meeting on October 1 at the Sheraton University Inn in Syracuse.

In announceing the Farmer of the Year Award, Eastern president Lewis Gardner said that dairy farmers such as the Walkers have been coping with as much as 30 percent reduction in income this year because of an "unprecedented rapid decline" in the price they receive.

"Nowhere in the history of dairy farming that I can remember has the farm price fallen so far, so

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Expert Says Microbes More Harmful In Food Than Chemicals

EVERETT NEWSWANGER Managing Editor

MANHEIM (Lancaster Co.)—According to a Penn State microbiologist, the way consumers sor, department of food services, perceive food safety turns out to be almost opposite to what food experts consider the problem.

Dr.Steve Knabel, assistant profes-1991 Keystone International

Livestock Expo Schedule Set HARRISBURG (Dauphin Co.)

- The Keystone International Livestock Exposition is in its 35th year at Harrisburg. The Exposition is recognized nationally as a showcase for the nation's top beef cattle, swine, sheep, and horses. It will be held at the Farm Show Complex in Harrisburg on October 3 to 7.

Along with a huge array of livestock, the Exposition will include commercial and educational exhibits, top quality enter-

tainment, and a tantalizing assortment of foods prepared by various Pennsylvania commodity groups. Featured daily Thursday

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told the monthly Ag Issues Forum here Thursday morning that while experts consider microbial organisms to be the big problem in food safety because sickness and even death can occur from mishandled food, the consumer perceives chemicals and pesticides to be the major concern even though very few people, if any, get sick or die from these factors in food.

But perceptions become reality, and Knabel said the consumer needs to be engaged in dialogue so information can be given about the

real problems of handling food.

"We need to inform consumers with hazard analysis of the critical control points in the food system,' Knable said. "Ninety-five percent of all food-born outbreaks are due to improperly handled food in the market and restaurant services and in the home. These problem areas need to be corrected with educational programs to prevent this problem. They need to keep things clean. And food should not be held too long, and it should be cooked at the right temperatures.

Consumers are afraid of any-

thing that is potentially catastrophic or anything they can't control," Knable said. "So they fear chemicals and pesticides. But bacteria that has been around a long time is not perceived to be catastrophic. And people have control over their food preparation procedures. So they don't think bacteria are really a problem.

'If you are going to have outrage about how food is handled, have it against microbial problems that cause harm and not chemical problems that cause very few problems," Knabel said.

Special Deadlines September 23-27

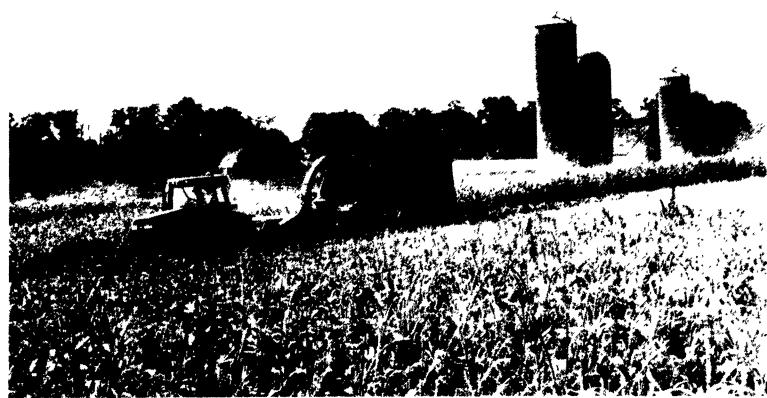
Due to the Ephrata Fair in the town where Lancaster Farming is published, this advance notice is given for the publication deadlines that will be needed for the last week in September. They are:

Mailbox Market - Monday, Sept. 23, at noon.

Public Sales — Monday, Sept. 23, at noon.

General News — Tuesday, Sept. 24, at 5 p.m. Classified Section B -

Tuesday, Sept. 24, at 5 p.m. Other Classified Ads -Wednesday, Sept. 25, 9 a.m. Late-Breaking News Wednesday, Sept. 25, at noon.



Fall harvesting is underway with farmers in many areas of the state experiencing crop shortages because of the drought. These farmers will have used all their feed in storage by mid-winter and will then face huge feed bills to keep their dairy and livestock operations going. In the photo,

Harold Fritz, harvests silo corn that is short but has reasonably good ears considering the dry weather. The photo was taken late Monday afternoon along Millport Road, between Lampeter Road and Strasburg Pike in Lancaster County. Photo by Everett Newswanger, managing editor.