

Pantry Showcases Pennsylvania Processed Foods

HARRISBURG (Dauphin Co.) — Pennsylvania's 2,330 food processors provide a valuable link in our food chain, so one of the displays at the State Farm Show Jan. 11 to Jan. 16 pays special tribute to them.

The bountiful harvest produced by our number one agricultural industry would not be available to consumers all year round without these processors and their distinctive products.

The Pennsylvania Food Pantry in the West Lobby features hundreds of processed Pennsylvania products in 10 showcase windows and in cooking demonstrations by culinary students from the Harrisburg Area Community College and Indiana University of Pennsylvania.

New for 1992 is the agricultural gift pack window, featuring the distinctive foods of Pennsylvania available for shipping to friends, relatives or clients all over the country.

Back by popular demand will be the aquaculture exhibit, with tanks of live premium fish and information about this new growth industry in Pennsylvania.

Along with the gift pack window and aquaculture exhibit, other windows will focus around individual industries within the agriculture network.

They include the fine processed meat products, nutritious and delicious dairy products, processed fruits and processed vegetables, confectionary products, poultry products, speciality food products, snack foods and private label vendors.

Cooking demonstrations will be held daily, Saturday through Wednesday, in the West Lobby at odd-numbered hours of the day. The student chefs will prepare delicious appetizers and entrees using many of the showcased Pennsylvania processed products.

The demonstrations are scheduled at the following times:

Saturday - 11 a.m., 1 p.m., 3 p.m., 5 p.m., 7 p.m.; Sunday - 1 p.m., 3 p.m., 5 p.m.; Monday - 11 a.m., 1 p.m., 3 p.m., 5 p.m., 7 p.m.; Tuesday - 11 a.m., 1 p.m., 3 p.m., 5 p.m., 7 p.m.; Wednesday - 11 a.m., 1 p.m., 3 p.m., 5 p.m., 7 p.m.

IUP's new Culinary School at Punxsutawney offers a 20-month certificate program in culinary

arts. Their program places a strong emphasis on learning by doing. Housed in a new state-of-the-art facility, IUP's intensive program equips students with all the skills needed to begin their career after graduation.

The Hotel, Restaurant and Institutional Management Department of the Harrisburg Area Community College offers both certificates and associate degrees in Chef's Apprenticeship and the Culinary Arts.

Upon the successful completion

of academic requirements and practical on-the-job training, a graduate may be awarded the standing of "Certified Cook" by the American Culinary Federation Education Institute toward a lifetime of culinary achievement.

76th Pennsylvania State Farm Show

Dates: Saturday, Jan. 11 through Thursday, Jan. 16.

Hours: 8 a.m. to 9 p.m. on Saturday; 11 a.m. to 6 p.m. on Sunday; 8 a.m. to 9 p.m. Monday through

Wednesday; 8 a.m. to 4 p.m. Thursday. Admission is free for all events during Farm Show Week.

The Farm Show Complex is located along Cameron and Maclay Streets in Harrisburg, just off Exit 23 of Interstate 81.

Parking is available on the 60-acre site for \$2 per vehicle. Overflow parking is offered at the nearby Harrisburg Area Community College with shuttle bus service to the Farm Show Complex for 70 cents per person each way.

Egg Producers, Government Confer On Salmonella

WASHINGTON, D.C. — The Salmonella Enteritidis (SE) Working Group met here to discuss efforts to minimize human occurrences of SE.

Participating in the discussion were representatives of organizations from across the country, including the American Egg Board, Food and Drug Administration, New York State, Ohio Poultry Association, Pennsylvania

Poultry Federation, State Poultry Executive Association, the national and regional organizations of United Egg Producers, U.S. Department of Agriculture and U.S. egg marketers.

Both industry and government representatives agreed that all such efforts should be effective; realistic; applied consistently; provide confidence to producers, consumers, and government; be based on

science; and work toward a measurable goal.

Two subcommittees were formed. One will investigate a pilot project that will test, in a carefully monitored way in a specific region, procedures for controlling SE. The other will explore the feasibility of increasing the amount of food safety education being conducted by industry and government.

"One of the most important things we accomplished at this first meeting was to get everyone on the same level of information about SE," said Andy Wadsworth, chairman of the working group. "Since we come from different backgrounds, it was useful to share experiences and information before moving forward into new areas."

The next meeting is scheduled for January 8 in Washington. For additional information, contact Northeast United Egg Producers at (202) 296-8248.

Old Fashioned Hard Work.

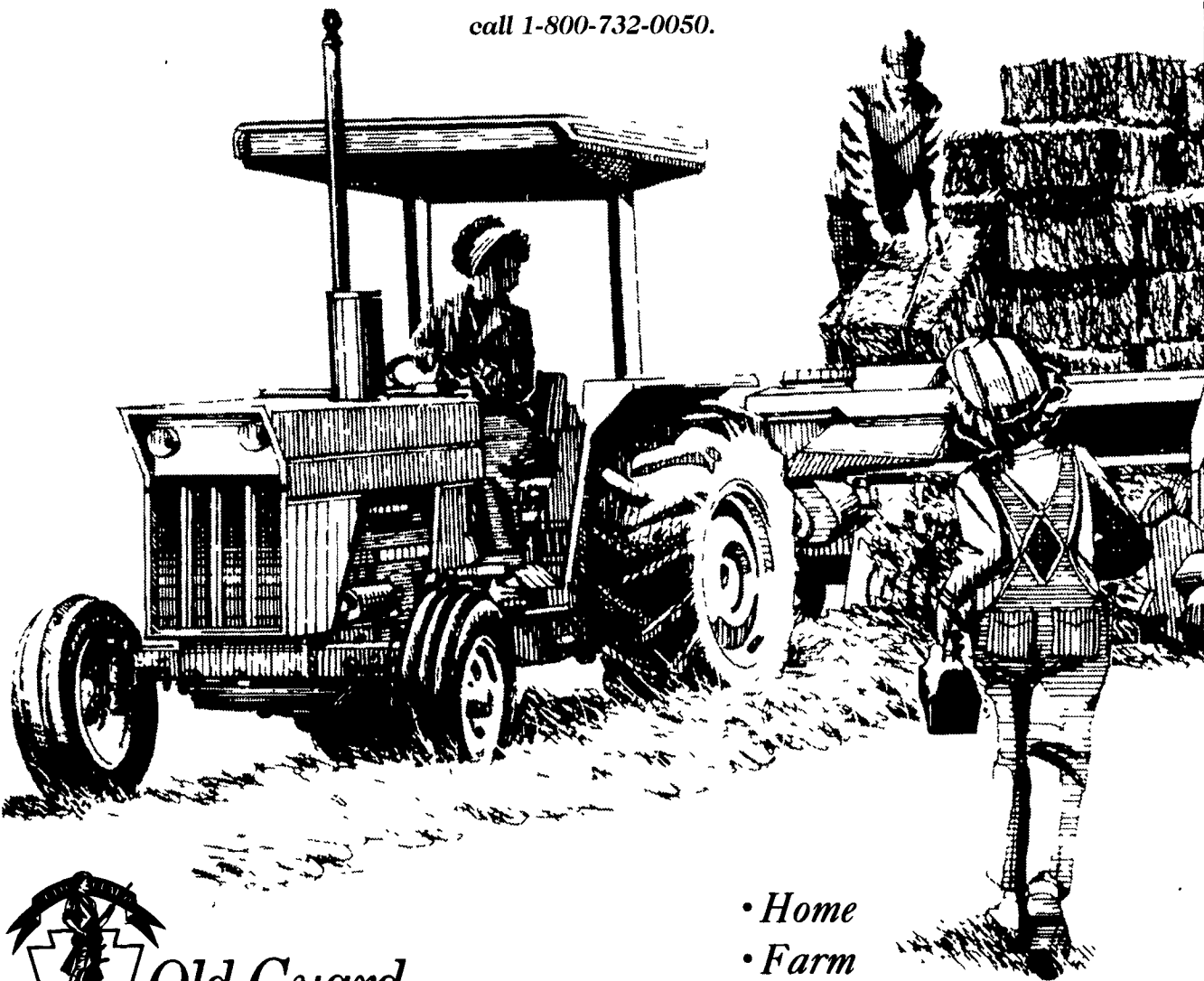
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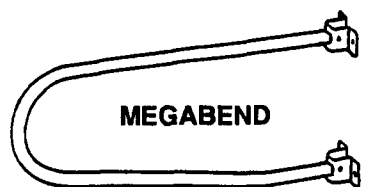
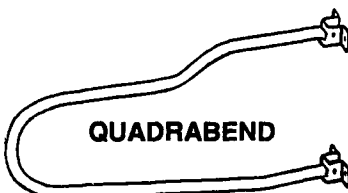
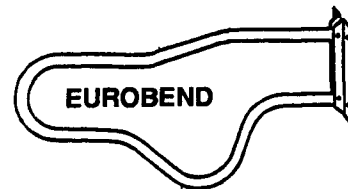
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