Mass Production And Natural Health Methods

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short-falls. Imagine what the total loss for the nation's dairy farmers must have been.

On April 2, the House Agriculture Committee approved a bill to impose stiff federal penalties for criminal acts involving animal theft or damage to facilities housing animals. Committee Chairman E. (Kika) de la Garza, D-Texas, said the bill is needed to combat illegal entry, property destruction, theft of animals and other acts of terrorism against farmers and ranchers in pursuit of a political or social agenda.

And this week Vice President Dan Quayle, along with officials of the Department of Health and Human Services and the Food and Drug Administration, announced details of a policy that would give "regulatory relief" for genetically engineered foods. According to Quayle, the new government policy for streamlining regulation of food produced through genetic engineering should result in an abundance of new, varied and more wholesome products.

And while Albright believes you need to be sensitive to these concerns, his ideas on what to do about them are radically different. So, many people remain skeptical of his ideas.

For example, several years ago, when Albright first started to say eggs had a lot less cholesterol than stated by USDA's 40-year-old dietary recommendations, he faced skepticism. But his work prompted USDA to retest eggs, only to find that modern breeding and feeding of chickens had produced a much healthier egg. Subsequently, USDA increased the recommended number of eggs consumers could eat in their diets, and the entire industry benefited from this change.

Even now, Albright believes that an egg is the most nearly perfect food on the face of the earth. "Eggs are predigested by the process of the chicken," Albright said. "The nutrition in eggs can be passed through the human digestive system into the tissue instantly. In the egg, we have instant nutrition. Few things on this planet contain everything in nutritional balance to support and grow life. But the egg does.

"Egg people have had a bad rap over the consumer's fixation on cholesterol," Albright said. "We cannot ignore cholesterol, but I think fat and lack of exercise are as much a player in over-all bad health."

Albright believes all foods should be drug-free and chemical free, grown in the proper way from animals that are treated well and raised in the proper environment. Few people disagree. But the methods Albright proposes has raised some eyebrows.

"If you look at food as fuel, you can get more power out of properly grown food than you can from a fast-growing processed type food," Albright said. "This will become more evident if we as a nation experience some problem in the food supply. Even if this doesn't happen, people always look to cut their food bill. I think you can cut your food bill if you eat better quality food. Low quality food makes you want to eat more because your body is not satisfied from the small nutritional benefit you get from low-quality food.

"The hope of the fresh shell egg industry is to develop a designer, healthier food by creating an environment for the birds that allows you to produce a higher quality egg — an egg with low cholesterol, low bacteria counts, and, yes, even an egg with no Salmonella.

"If we are successful, it will be what we use in nature, with the balance of technology, to create safer, more nutritional natural eggs and meat. That's the secret of the food industry or any industry that wants to provide nutrition for people.

"So many things that are done work against nature. Anyone in the health field should know you cannot eliminate bacteria in the production atmosphere. Bacteria are there for a purpose, and to try to sterilize the hen house works against nature. The only thing you can do is to try to increase the resistance to Salmonella in the bird and in the egg. This fact has not been considered by most of the research that has been done. But it's the way nature works, and therefore, if you want what you do to work, you will need to follow nature's laws."

More and more people have begun to look how Albright's system works. But many observers continue to remain skeptical. For example, representatives from a large egg production firm in Georgia visited Albright's poultry operation last week. "We still remain skeptical because what is being done here seems too good to be true," the representatives said. "We continue to try to punch holes in what Albright is doing, but he keeps answering our questions."

What these visitors from Georgia saw was a brightly lighted house with a dust-free atmosphere where birds with red combs and yellow pigmented legs sing at the tops of their lungs as though they are really enjoying their work.

Treated tomato sets show advanced root systems and fibrous stalks.

John Albright, left, and Gene Miller check plants for insects.

Dan Helwig, vo-tech instructor, right, and Randy Lowe, senior student, show the extra growth on treated carnation plants. These plants were also virtually mite free while the neighboring bed was infested with the parasites.

Long-wave ultraviolet lights create an atmosphere more like out-doors to help induce good feed conversion and bird health. Short-wave ultraviolet lights are used to kill bacteria in the drinking water.

An ionization system floods the atmosphere so that the dust particles become more heavy than air and fall to the floor. When you sweep the floor, the dust particles raise about a foot in front of the broom and fall down again.

The electromagnetic energy that is emitted from power boxes and motors is shielded so that these waves that cause harm to the birds are neutralized.

And then there is the secret formula.

"The issue of the secret formula is so proprietary, I hate to mention that we even have it," Albright

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Students Randy Lowe, a senior, left, and Jason Shank, a junior, show healthy bedding plants they treated with a secret formula in an informal research project at the Mt. Joy Votech School.