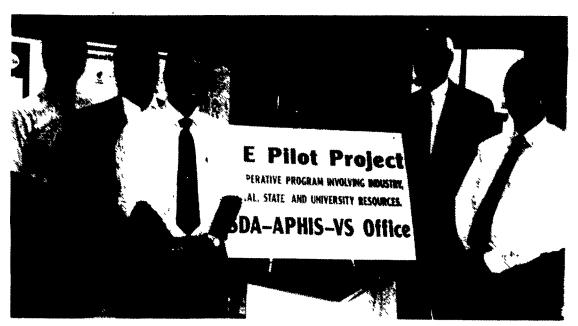
New SE Program Set To Begin October 1



Members of the Salmonella Enteritidis (SE) Pilot Project met with Gene Branstool, USDA assistant secretary of ag for marketing and inspection services, second from right, during an orientation tour of the project on Monday. From left, Dr. John W. Hahn, veterinary medical officer, USDA Animal and Plant Health Inspection Service; Dr. David Kradel, former director of the SE Pilot Project; Dale Snader, Dutch Country Eggs Farm; Branstool; and Dr. Edgardo Arza, assistant area veterinarian and interim head of the project.

(Continued from Page A1)

an orientation tour to the project, which has set October 1 as the beginning of the project's "Second Tier" program. The project will initiate a quality assurance (QA) certification program to help control SE in flocks in the Northeast.

Plans detailing the startup of the QA certification program, which was announced in May of this year (see page A27 of the May 8 issue of *Lancaster Farming*), will be finalized in September, according to Dr. Edgardo Arza, assistant area veterinarian and intermin head of the project.

Arza is the temporary project director following the recent resignation of Dr. David Kradel.

"Our goal is to get as many of the 300 and some odd flocks in Pennsylvania as possible on the program," said Arza. The ultimate goal is to have all of them on the program, he said.

Actual details of how the program will be implemented are still being outlined. But the foundation of the program, according to the interim director, is to "establish certain basic things producers should do to assure the quality is the safest possible, rather than targeting where SE is and trying to do something about it.

"It's more a standard acrossthe-board risk reduction program," he said. "It is based more on fundamental principles that will reduce the risk of producing an egg that has SE in it."

The program will use certain monitoring tools to allow the project to assure the quality of the program. There will be professional certification, much like in other industry quality assurance programs.

For more information about the project, contact Arza at the USDA SE Pilot Project, 1352 Harrisburg Pike, Lancaster, PA 17601, (717) 399-8810.

MILK. IT DOES A BODY GOOD.





NOW AVAILABLE COMMERCIAL LAYER CONTRACTS
GIVE US A CALL

more than four times a day or during peak laying periods, call 911 for your egg casualties or. . . call (717) 393-5807

for information on how our chain feeder pampers your





255 PLANE TREE DRIVE LANCASTER, PA 17603

(717) 393-5807

IF IT'S WORTH YOUR INVESTMENT, TRUST IT TO HERSHEY

ARM YOUR COWS AGAINST STRESS.



Considering how good MEGALAC® rumen bypass fat* is, every cow should be getting it. Even your picky eaters. That's why we've developed new Low Odor MEGALAC®. It "breaks the energy barrier," just like MEGALAC®, offering 2.96 Mcal/pound that's absorbed directly in the small intestine to give your cows maximum energy for maximum production. And your finicky eaters will love the difference. Which means you'll love the difference in their performance.

Contact your Agway Feed Sales Specialist today. And make sure your cows are eating what's good for them.

© 1993 Church & Dwight Co., Inc. MEGALAC is a registered trademark of Volac Limited and licensed to Church & Dwight Co., Inc. ARM & HAMMER is a registered trademark of Church & Dwight Company