

## Oley Fair Posts Results

OLEY (Berks Co.) — On Thursday, Sept. 19, the 50th annual Oley Fair held its beef show.

There were 12 steers and nine heifers entered in the fair.

Matt Samsel of Oley exhibited the grand champion steer. Melissa Leiby showed the reserve champion steer.

In the heifer competition, Kelly Dietrich, of Hamburg, with her crossbred heifer won grand champion heifer and Matt Samsel of Oley had reserve champion with his limousin heifer.

Other results of the show are as follows:

**Jr. Showmanship:** 1. Kristy Dietrich, 2. Emilie Miller, 3. Cathy Levan  
**Jr. Fitting:** 1. Kristy Dietrich, 2. Cathy Levan; 3. Emilie Miller.

**Intermediate Showmanship:** 1. Justin Levan; 2. Ben Weist; 3. Kelly Dietrich  
**Intermediate Fitting:** 1. Ben Weist; 2. Kelly Dietrich; 3. Matt Samsel.

**Senior Showmanship:** 1. Mark Manwiller; 2. Melissa Leiby; 3. Jason Leiby.

**Senior Fitting:** 1. Mark Manwiller; 2. Jason Leiby; 3. Melissa Leiby.

**Champion Showman:** Kristy Dietrich.  
**Reserve Champion Showman:** Mark Manwiller.

**Champion Fitter:** Mark Manwiller.  
**Reserve Champion Fitter:** Ben Weist.

**Market Classes**

**Light Lightweight:** 1. Brian Hartman  
**Medium Lightweight:** 1. Jason Leiby, 2. Justin Levan

**Heavy Lightweight:** 1. Mark Manwiller.  
**Light Mediumweight:** 1. Melissa Leiby

**Medium Mediumweight:** 1. WM. Wilits, III; 2. Lee Gauker.

**Heavy Mediumweight:** 1. Kelly Dietrich.

**Light Heavyweight:** 1. Emilie Miller.

**Medium Heavyweight:** 1. Matt Samsel

**Heavy Heavyweight:** 1. Kristy Dietrich

**Heifer Results**

**Angus Champion:** Ben Weist.

**Limousin Champion:** Matt Samsel

**Charolais Champion:** Cathy Levan

**Commercial Champion:** Kelly Dietrich

**Hereford Champion:** Emilie Miller

**OLEY FAIR**

**Sheep Results**

**Champion Showman:** Kelly Glaser.

**Reserve Champion Showman:** Cathryn Levan

**Champion Fitter:** Kelly Glaser.

**Reserve Champion Fitter:** Amanda Miller.

**Champion Cheviot Ewe:** Cathryn Levan.

**Champion Corriedale Ewe:** Kelly Glaser.

**Champion Dorset Ewe:** Brian Hartman.

**Champion Hampshire Ewe:** Richard Kerper.

**Champion Oxford Ewe:** Jill Neiman.

**Champion Shropshire Ewe:** Travis Redmond

**Champion Southdown Ewe:** Amanda Miller

**Champion Suffolk Ewe:** Joseph Phillips

**Champion Romney Ewe:** Andy Brennen.

**Supreme Champion Ram:** Amanda Miller

**Supreme Champion Ewe:** Kelly Glaser.

**Champion Lightweight Market Lamb:** Amanda Miller

**Champion Middlweight Market Lamb:** Kelly Glaser

**Champion Heavyweight Market Lamb:** Jill Neiman.

**Grand Champion Market Lamb:** Amanda Miller

**Reserve Grand Champion Market Lamb:** Jill Neiman.

**Grand Champion Pair:** Lee Gauker

**Reserve Champion Pair:** Paula Hunter.

**Champion Blocking N Grooming:** Lee Gauker.

## Pennsylvania Has Strictest Food Safety Standards For Eggs

UNIVERSITY PARK (Centre Co.) — Despite public concern over the rise of Salmonella contamination of meats and eggs, there is good news about the safety of eggs produced in Pennsylvania, said a Penn State poultry scientist.

"Foodborne outbreaks of Salmonella enteritidis are on the rise, and many of these outbreaks are caused by eggs or food made from eggs," said Dr. Paul Patterson, assistant professor of poultry science in Penn State's College of Agricultural Sciences. "Pennsylvania's egg producers are highly concerned about Salmonella contamination and the safety of consumers, and they have taken action."

The state's egg producers joined forces with the U.S. Department of Agriculture, the Pennsylvania Department of Agriculture, and researchers at Penn State and the University of Pennsylvania to establish the Pennsylvania Egg Quality Assurance Program, or PEQAP. The program was offi-

cially formed in 1994 and is monitored by PDA.

"We've established one of the most effective food safety programs for shell eggs in the nation," said Patterson. "Currently 266 flocks in Pennsylvania are enrolled in PEQAP, representing about 85 percent of the 22 million laying hens in the state. Participating producers are spending \$1 million annually to reduce the risk of Salmonella enteritidis contamination. Costs incurred by PDA are more than \$400 thousand for laboratory testing and third-party monitoring."

Eggs sold by participating producers carry a "Tested-Quality" seal stating that "the eggs you have purchased have been produced, handled and delivered to reduce the opportunity for foodborne illness — including Salmonella enteritidis."

PEQAP utilizes a food safety system known as Hazard Analysis of Critical Control points. "HACCP was developed by Pillsbury Company researchers to en-

sure the quality and safety of foods sent into space for NASA astronauts," Patterson said. "The system is widely used in many branches of the food system to identify and monitor critical food-safety control points and to minimize bacterial contamination."

"Egg producers and researchers identified critical control points that were potential hazards for Salmonella enteritidis contamination in the production, processing and handling of eggs," he said. "Monitoring these critical control points is an essential part of the program. When safety limits are exceeded at these points, producers correct the problem immediately."

PEQAP has been highly successful in controlling Salmonella enteritidis outbreaks. The frequency of contamination on farms in the state has dropped more than 70 percent since the program started. "As of this June, only eight percent of Pennsylvania's flocks were contaminated with Salmonella bacteria," Patterson said.

Along with using HACCP practices, egg producers in the program are minimizing the risk of egg contamination by purchasing chicks from breeder flocks certified to be free of the bacteria and are testing to verify that chicks and pullets are free of Salmonella when they arrive at their farms. They also sample for Salmonella enteritidis in their hen houses, aggressively control rodent populations on their farms, routinely clean and disinfect poultry houses and maintain strict biosecurity programs.

While PEQAP producers are doing their part to eliminate Salmonella enteritidis in eggs, Patterson advises consumers and members of the food service industry to take precautions as well. Cold eggs and egg dishes should be refrigerated at 40 degrees F or colder, and cooked egg dishes should be served immediately after preparation or be kept at 140 degrees F or hotter.

"Salmonella enteritidis organisms grow rapidly in temperatures between 40 degrees F and 140 degrees F," Patterson said. "A single bacteria can divide and multiply to 64,000 in eight hours, and more than one billion bacteria can grow in a 15-hour period if the conditions are right."

"Because of the high nutritional content of eggs, they are susceptible to bacterial growth and always should be cooked and handled with care," Patterson said. "But consumers also can feel confident that egg producers in our state are testing their birds, poultry houses, and eggs to help ensure safety."

## Extension Sets a Meeting

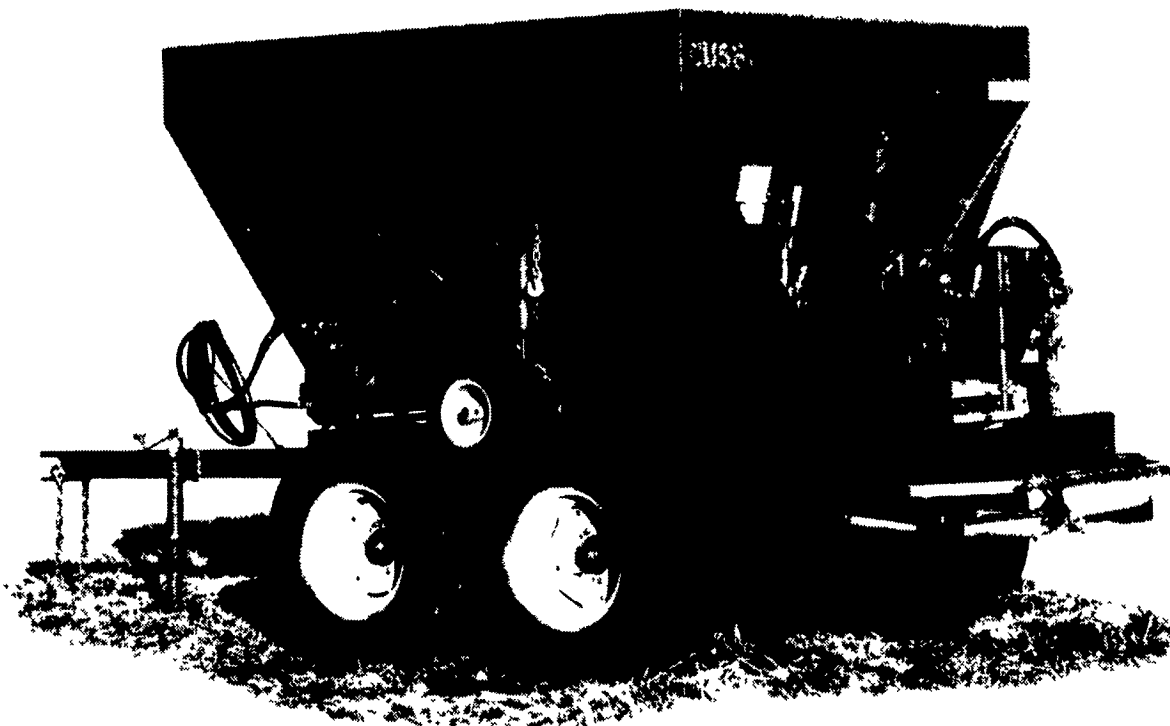
DAUPHIN (Dauphin Co.) — The public is invited to attend the 79th annual meeting of the Dauphin County Penn State Cooperative Extension, Monday, Nov. 11, at 6:45 p.m. at the Founders Hall, Hershey.

This year's program will feature the 4-H Program. A reception will be served at 7 p.m. Cost is \$7 per person and children under 2 years old are free.

A reservation form can be obtained by calling (717) 921-8803. Deadline for reservations is Monday, Oct. 28.

Special features will be: discussion of 4-H's impact in the community, a video presentation of the Dauphin County 4-H Program, and recognition of cooperative extension leadership.

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