

Life

RECEIVED

1997

Lancaster Farming

Vol. 43 No. 5

Four Sections

Lancaster Farming, Saturday, December 6, 1997

\$28.50 Per Year

60¢ Per Copy



Good things come in threes. Rodney Bare kneels next to triplet Holstein calves born Nov. 30 while wife Faith holds 7-month-old son Seth astride one of them, in front of their Atglen-area farm home. See story page A 29. Photo by Vern Achenbach

Irradiation Approved For Meat

EVERETT NEWSWANGER
Managing Editor

WASHINGTON, DC — The Food and Drug Administration early this week approved irradiation of meat products for controlling disease-causing microorganisms. The approval applies to fresh and frozen red meats such as beef, lamb, and pork and joins ranks with previously approved vegetables and fruits.

"Irradiation of meat could prove to be another important tool to protect consumers from food-borne disease," said Michael Friedman, M.D., FDA commissioner. "The process has been shown to be safe and to significantly reduce bacterial contamination."

This line of reasoning seems to be prevalent among most major food and health organizations, as well as agricultural organizations. In an announcement related to FDA's ruling by the National Cattlemen's Beef Association and distributed by the Pennsylvania Beef Council, officials applauded the freedom to allow beef processors to use irradiation.

"In order to maintain the safest food supply in the world, the beef industry needs the flexibility to use new technologies as they become available," said Van Amundson, chairman, beef safety committee.

"Irradiation, also known as cold pasteurization, has been proven safe and effective in improving and protecting the safety and wholesomeness of food products. Irradiation can destroy harmful bacteria on food without compromising the flavor or nutritional value of the product. Research shows that irradiation of ground beef does not adversely affect flavor, aroma, color, or shelf life."

Richard Lechowich, director of the National Center for Food Safety and Technology at the Illinois Institute of Technology, says the

benefits of food irradiation are overwhelming. E. coli, salmonella, and many other species of bacteria found in most uncooked chicken and turkey could be eliminated and could have prevented thousands of illnesses every year.

But the method is not being used even though it is legal for many foods. The problem is not with irradiation itself, but with people's perception of radiation's link with the atomic bomb.

The food supply is an emotional

(Turn to Page A24)



Allegra Leininger recently became president of the Lancaster County Society of Farm Women composed of 28 societies with 650 members. Turn to page B14 to read about this multi-talented women. Photo by Lou Ann Good.

Environment, Technology Awareness Spell Success For Pa. Pork President

ANDY ANDREWS

Lancaster Farming Staff
YORK SPRINGS (Adams Co.)

— "College taught me what I didn't want to do instead of what I did want to do."

Late in the week, as Dave Reinecker was preparing to head down to Washington to officiate a college basketball game, the new Pennsylvania Pork Producers Council (PPPC) president talked about the importance of adapting new technology, keeping an open mind, and thinking about the

future of an industry under fire.

Reinecker was graduated in 1977 from Western Maryland College in Westminster, Md. with a bachelor's in chemistry. He has worked on his father's beef finishing farm since childhood.

Reinecker said he considers himself one of the "lucky five percent" of the people who actually enjoy their job.

"Ninety-five percent of the people in this country don't enjoy what they do in the morning when they get up," he said. "I'm part of

the other five percent."

He told *Lancaster Farming* during a recent interview at his farm, "How many people do you (Turn to Page A20)

Advertising/News Deadlines For Holidays, Farm Show Issue

December brings the anticipation of Christmas and the New Year. And for farm families the annual trip to Harrisburg for the Pennsylvania Farm Show is not far behind. For *Lancaster Farming* this means many of the advertising and news deadlines will need to be early to accommodate the publication of the December 27, January 3, and January 9 issues. Some deadlines fall in the week prior to the week of publication.

These deadlines are as follows:

December 27th Issue

Public Sale Ads — Noon, Monday, 12/22.

Mailbox Markets — Noon, Monday, 12/22.

Section D Classified Ads — 3 p.m., Tuesday, 12/23.

Farm Equipment Ads — 9 a.m., Wednesday, 12/24.

All Other Display Ads — 5 p.m., Monday, 12/22

General News — Noon, Wednesday, 12/24.

(Turn to Page A27)



Dave Reinecker said he considers himself one of the "lucky five percent" of the people who actually enjoy their job. "Ninety-five percent of the people in this country don't enjoy what they do in the morning when they get up," he said. "I'm part of the other five percent." Each year the PPPC president markets 1,500 head of hogs, mostly to Hatfield Quality Meats and to small packers in the area. Photo by Andy Andrews