

Uncooked City Garbage Banned In Some Areas as Hog Food

By CHARLES EDWARD CHAPEL

Last week I explained that trichinosis is caused by eating raw or insufficiently cooked pork which is infested with tiny worms called trichinae. Pork is a wholesome, flavorful food rich in protein, fat, and vitamin B. Not all hogs are infested with trichinae, but because it is impossible to judge whether or not pork contains trichinae by looking at it, it is important to cook all pork thoroughly.

When pork contains trichinae, the tiny encased worms are buried through the lean meat, and are too small to be seen with the naked eye. Worms, sometimes called "wrigglers," which are occasionally found on the surface of hams, are not trichinae.

Even infected pork which is cooked properly through and through, cannot cause trichinosis, but notice that it must be cooked properly. Thorough cooking is necessary for fresh and cured or smoked pork and for pork products such as sausages, frankfurters, and also for hamburgers which contain any pork.

The Federal Stamp

The amount of heat ordinarily used in smoking hams cannot kill trichinae. In packing plants operating under Federal inspection, pork products which are usually eaten raw, are treated to destroy parasites. When these foods, such as salami, cervelat, mettwurst, and Italian style ham, have been made safe for eating raw, they are stamped

in purple vegetable dye. "FEDERALLY INSPECTED AND PASSED." When buying, look on the cellophane wrappers of pork products for this stamp.

Not all summer sausages and Italian style hams have been treated and Government inspected. Feel free to ask about this protection when eating in a restaurant. The owner is always glad to bring you samples of meat with the Federal stamp if he understands the dangers of trichinosis. Also, take these precautions when buying pork products for your own table. Above all, never taste raw sausage meat when testing it for seasoning! Always cook a small piece before tasting it.

Cooking Pork

The best flavor in pork can be brought out by cooking it slowly and thoroughly. Cut into the meat near the bone of a chop. If there is any sign of pinkness, the chop has not been cooked enough to be safe to eat. Send it back to the kitchen, in the home or in a restaurant.

In cooking hams or shoulders, a meat thermometer stuck into the center of the thickest portion will show when the meat is roasted all through. Without a meat thermometer, cook these large cuts at least 50 minutes to the pound. If put into the oven frozen or partially frozen, allow 70 to 75 minutes per pound. The center rib needs 30

minutes to the pound, or 50 minutes to the pound if frozen.

Federal Stamp on Tenderized Hams

Tenderized hams which are stamped "FEDERALLY INSPECTED AND PASSED" have been processed to kill parasites. They can be eaten safely with less cooking but they should be cooked nevertheless.

General Rule for Protection Against Trichinosis

To be safe against trichinosis, be sure that cooked pork is thoroughly cooked, and that raw pork products have been processed to kill trichinae before you buy them. The processing may have been done under Federal supervision, or under the supervision of some State. Ask to see the inspector's stamp. If your meat dealer or your restaurant owner understands the danger of trichinosis, he will be glad to cooperate with you. Unfortunately, California does not have an adequate inspection service for this purpose.

Parasites Infest Hogs

Pigs get parasites in their flesh through eating scraps of infested pork fed to them as part of raw garbage. Many cities dispose of their garbage by having people collect it, door to door, and then feed it to hogs. Such garbage contains dead rats which can harbor trichinae, and left-overs and spoilage from homes, camps, and butcher shops. When hogs eat dead rats or pork scraps containing trichinae, the parasites lodge in their muscles; the pork from these hogs, if not sufficiently cooked, will give trichinosis to those who eat it.

Banning Uncooked Garbage As Hog Food

The Dominion of Canada and a few States of the United States have banned the use of uncooked municipal garbage for hog feed, but until all garbage is cooked, or used to fill in land, or otherwise safely disposed of, trichinosis will persist as a threat to health.

Garbage Banning Bills

An Assemblyman from an Assembly District near mine once introduced a bill in the California Legislature to require that all garbage be thoroughly cooked before being fed to hogs. He was ridiculed in all the newspapers and his bill was called his "Swill Bill." Actually, he was ahead of the times and suffered for being far-sighted. Write and tell me what you think of what I have told you. Remember, all that I said last week and all that I said this week can be found in the U. S. Federal Security Agency, U. S. Health Information Series, No. 47, U. S.

Kid Cowboys Play at Park

Hobos set up camp and cowboys battled Indians at McMaster Park last week while participating in Hobo Day on Wednesday and Cowboy Day on Friday.

Winners of the Hobo Day event were: Funniest Girl—Jane Tussing, Kathy Eggum, Linda Meglin. Most Original girl—Margie Meglin, Lois Duckworth, Pattie Kissack. Funniest boy—Eddie Henderson, Gerald Richardson, Jim Britenfeld. Most original boy—Jerry Carrothers, Bill Steinway, John Alexander. Smallest boy—Larry Henderson.

Cowboy Day winners were: Cowboy—Alfred Vincent, Bob Bereskin. Indian—Eddie Henderson, Jim Britenfeld. Squaw—Linda Meglin, Phyllis Butcha. Cowgirl—Sharon Throop, Margie Meglin, Sue Carrothers, Maureen Bereskin, and Lois Duckworth.

Following the judging a "splash party" was held at the North Torrance Fire Department but even this failed to dampen the spirits of the lively westerners and tribesmen.

Plans are now under way for an all-playground circus which will be held July 27, at McMaster Park.

Bathers Lose Money, Clothes in Car Theft

Two bathers parked off the road near Paseo de la Playa had their clothes and billfolds stolen as they swam Sunday, they told Torrance police.

Alfonso Ordaz, 2215 W. 203rd St., lost his billfold containing \$5, and Richard Hugo Douglass, Pasadena, lost \$8 in his Ordaz car was broken into.

Toolshed Entered

Rudy and Bill's Sand and Gravel Company, near 245th and Hawthorne Ave., was entered sometime Sunday night, the office ransacked, and tools worth \$150 taken, Torrance police reported.

Entrance was gained by prying the door open, Detective Sgt. Percy Bennett said.

FOWL SMELL

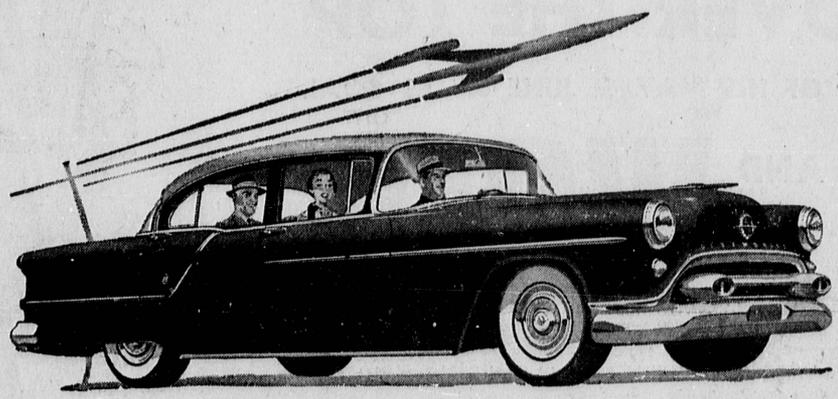
Winston-Salem, N. C.—Looking inside an ice cream vendor's pushcart, which James Wesley Davis admitted stealing, police found—20 dressed chicken, which Davis also admitted stealing.

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