



Central Atlantic States Association of Food and Drug Officials

SUSQI NEWS

Susquehanna Conference

July 2006

Dear Susquehanna CASA Members:

This is a joyous time of the year when we can enjoy the outdoors and summer barbecues. I hope everyone had a wonderful Spring and is looking forward to lazy days of the summertime.

I would like to take this time to thank everyone who helped with the 90th Annual Conference for CASA in Gettysburg. I think everything went wonderful and the speakers were outstanding this year. Thanks especially to our own Sue Yeager who did an outstanding job over the last eight years representing our Susquehanna Conference.

Our next meeting is scheduled for **Thursday, July 20 at Cabela's**. Some of the topics for the meeting include: An Overview of the Avian Flu and its Pandemic Potential, An Overview of the Voluntary Meat Inspection Program with Exotic Meats and Acidified Foods. Please note that Cabela's is a very popular site, with a lot to see and do, both before and after our training. The last time we trained at Cabela's, we were filled to capacity. Please register early.

Also, if you have not renewed your membership for 2006, go to www.casafdo.org, print a renewal form, mail as instructed or bring it to the July 20th meeting. We need You and You need CASA!

I look forward to seeing all of you at Cabela's. Thanks again for a job well done.

Lynn Roche
President of Susquehanna Conference

Election Results: Here are the results from the recent election for **Members-at-large** for the Susquehanna Conference, for a two year term. The winners are:

Sandy Deaven, R.N., PA Department of Health
Leon Napolitano, PA Department of Agriculture

www.casafdo.org

STATE OFFICIALS REMIND RESIDENTS TO TAKE PRECAUTIONS AGAINST WEST NILE VIRUS

HARRISBURG -- On behalf of Governor Edward G. Rendell, state Health Secretary Dr. Calvin B. Johnson, Environmental Protection Secretary Kathleen A. McGinty, and Agriculture Secretary Dennis C. Wolff reminded all Pennsylvanians of the simple precautions they can take to reduce the risk of West Nile virus infection. "It's that time of the year again for people to take steps to reduce their risk of becoming infected with West Nile virus," said Secretary Johnson. "If you are going to be outside, remember to use insect repellent containing DEET -- especially during dawn and dusk -- and wear long sleeves and light-colored clothing."

While most people infected do not get sick, a small percentage of those infected will experience a fever, rash, headache, meningitis (inflammation of the tissue surrounding the brain), encephalitis (inflammation of the brain) or even death, according to the Centers for Disease Control and Prevention. Anyone is at risk, but older adults and people with compromised immune systems have the highest risk of developing severe illness because their bodies have a harder time fighting off disease.

Last year in Pennsylvania, there were 25 cases of human West Nile Virus and two deaths that may have been related to the infections. In 2004, there were 15 human cases and two deaths.

West Nile virus cases occur primarily in the late summer or early fall, although mosquito season is usually April through October. The Department of Environmental Protection is coordinating the mosquito surveillance and control portion of the multi-agency effort.

"DEP staff is working with county coordinators to keep the mosquitoes under control, but you can take some simple steps in your back yard to help," said Secretary McGinty. "Remember: dump it if it has water in it; drain it if it can be drained; and treat it if it has standing water. Do these simple things and you can go a long way to protect yourself and your family."

Last year in Pennsylvania, 266 mosquito pools tested positive for the virus from many areas of the commonwealth. In 2004, there were 164 West Nile virus-positive pools. DEP and county West Nile coordinators will be looking for immature (larvae and pupae) and adult mosquitoes to determine if they are the species known to carry the virus. They also will be noting their number and geographic distribution. If sufficient numbers of these mosquitoes are detected, they will be controlled using a powdered form of naturally occurring bacteria or a mosquito growth hormone, both of which are harmless to humans and other aquatic life.

The departments of Health and Agriculture will perform laboratory testing to determine if the virus is present in mosquitoes, animals and humans.

"Similar to people, animals become infected with the West Nile virus only after being bitten by an infected mosquito," Secretary Wolff said. "Horses are most susceptible to illness after exposure, and we will continue to work with veterinarians and horse owners across the state to monitor horse populations.

"In the coming months, 15 sentinel chicken flocks will be scattered in different areas of the state that have shown to be at high risk for West Nile virus in the past," said Secretary Wolff. "If an

infection is found we will notify the county coordinator in that area so that they can take appropriate steps.” The sentinel chickens are raised in a virus-free environment and have never been bitten by mosquitoes. When bitten by an infected mosquito, the chicken will develop an immune reaction to West Nile virus. The chickens do not get sick from the virus. Blood samples will be taken every week to check for infection. In 2005, four sentinel chicken flocks tested positive for West Nile virus, down from 37 in 2004.

Wolff also noted that Pennsylvanians can take a few simple steps in their own back yards to reduce their risk of contracting the West Nile virus. Mosquitoes will develop in any puddle that lasts for more than four days. Tips to eliminate standing water:

Dispose of tin cans, plastic containers, ceramic pots or similar water-holding containers that have accumulated on your property. Pay special attention to discarded tires that may have accumulated on your property; Drill holes in the bottom of containers that are left outdoors. Drainage holes that are located on a container’s sides allow them to collect enough water for mosquitoes to breed; Clean clogged roof gutters on an annual basis; Turn over plastic wading pools, wheelbarrows and birdbaths when not in use; Aerate ornamental pools or stock them with fish; Clean and chlorinate swimming pools that are not being used. Mosquitoes may even breed in water that collects on swimming pool covers; and Use landscaping to eliminate standing water that collects on your property.

Because dead birds can be an indicator of increased risk for West Nile virus infections, people are asked to report dead birds by going to the Pennsylvania West Nile Web site at www.westnile.state.pa.us, or by calling the West Nile coordinator either in their area or at the Harrisburg office of the Department of Environmental Protection at (717) 346-8238.

For information about West Nile virus symptoms in humans, contact the Department of Health at 1-877-PA-HEALTH, or visit the West Nile Web site at www.westnile.state.pa.us

Outstanding Volunteer Recognized

Agriculture Secretary Mike Johanns (USDA) and Pennsylvania Senator (US) Rick Santorum visited the Central Pennsylvania Food Bank (Harrisburg) in April, to participate in a volunteer project, thank volunteers and give a USDA service award to an outstanding volunteer in recognition of National Volunteer Week. **That “outstanding volunteer” was Charlie Radle.** Charlie retired from the PA Department of Agriculture (Food Safety Division Chief, Bureau of Food Safety & Laboratory Services) in 1998 and was a former member and president of CASA, Susquehanna Conference. For the last seven years, he volunteers each weekday from 7:30 am until noon and oversees the sorting of the products available for agencies to select. “Across our country each day volunteers strengthen our communities by helping neighbors in need,” said Johanns. “President Bush has called on each of us to reaffirm our commitment to compassionate service and help America become a stronger country. I’m pleased to be joined by Senator Santorum today as we recognize the dedicated volunteers of the Central Pennsylvania Food Bank.” The Central Pennsylvania Food Bank’s mission since 1981 is to reduce hunger in central Pennsylvania. It distributes more than one million pounds of food per month and distributed almost 14 million pounds last year, which included 425 thousand pounds of USDA commodities. More than 33 percent of those served are children under the age of 18. **Way to go Charlie!**

Job Opportunity: Sanitarian (multi-plant)

Newly created positions for this nationally recognized food processor.
Openings in Iowa and Ohio - both have in-state responsibilities for two plants.

The Sanitarian is responsible for leading the implementation of the Sanitation Program for two manufacturing plants. This position is the technical liaison between the plant, Headquarters, a sanitation chemical company, and third party sanitation providers. Responsible for policy and procedures, guidelines, safety & quality goals, scheduling, audit check lists and compliance to government regulations. This position may or may not have a direct reporting sanitation crew. Some factories may not have dedicated sanitation crews where all production employees are responsible for sanitation.

Qualifications include a Bachelor's Degree, 5+ years experience in food manufacturing sanitation and 2 years of supervisory experience required (Certified/Registered Sanitarian or ASQ Certified Quality Engineer preferred). Knowledge in HACCP, Microbiology, Sanitation, Chemical Safety, Pest Control, and Quality Systems is needed. Experience in LACF (low-acid canned food) or Frozen/Refrigerated Food Manufacturing or High Acid Foods highly desired. Should also have experience with union workforce and an understanding with government regulations relating to OSHA, FDA, USDA, and EPA.

Offering competitive salary and full interview and relocation expenses. If you would like more information and/or consideration for this opportunity, please forward resume and/or contact me for more details.

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Consulting opportunity for CASA members

(email – letter received by S. Yeager)

Dear Ms Yeager:

I am a retired state food program director and retired FDA/CFSAN food safety specialist and long-time member of the CASA/Baltimore Conference.

I am working with a private consulting firm that has been approached by a major, national retail food store chain and asked to consider a proposal to conduct the audits (inspections) of its units on a monthly basis. I am interested in discussing this opportunity with persons who are retired, unemployed or otherwise available and are competent food inspection professionals to determine their interest and availability. Preferably, the person is a former state or local sanitarian or FDA regional food specialist.

If you know of anyone who meets (or will shortly meet) the above criteria, please let them know and have them contact me, or provide their contact info (if OK with the person) to me and I will follow up with them.

Many thanks for your assistance.

Best wishes,
Jeanette Lyon
904 11th Ave N
North Myrtle Beach, SC 29582-2746
843-280-2891

90th ANNUAL CONFERENCE of CASA

Submitted by Ken Hohe

The 90th Annual Conference of the Central Atlantic States Association of Food and Drug Officials, hosted by the Susquehanna Conference, is now history. The Conference was very successful. Thanks go to Sue Yeager, CASA's President and Andrew Suflita, the Chairman of the Program Committee from the Northeast New York Conference for the very interesting and timely program agenda, and to Lynn Roche, Susquehanna Conference's President and Chairperson of the Local Arrangements Committee.

There were a total of **156** persons registered for the Conference. All the speakers scheduled to make presentations showed up on time. The Conference even celebrated the 100th anniversary of the Food and Drug Administration with a giant birthday cake, cut by FDA's Central Regional Director, Susan Setterberg.

The Silent Auction was well stocked and the action was lively. A total of 91 items were offered for sale. The net proceeds from the Auction were **\$1830.00**. Also, two large glass cookie jars filled with Hershey Kisses (one with milk chocolate kisses, the other with caramel kisses) were present for a "Guess the Number of Kisses" contest. This event netted **\$66.00**. The total money raised for the H. Thompson Price Scholarship Fund was **\$1896.00**

The Awards Banquet was very well attended and very tasty. Two of the more important awards were a **\$1500.00** scholarship and the "CASA Award". Sarah Oyler, from the Gettysburg area, received the scholarship, and Beverly Kent, the immediate Past-President from the Niagara Frontier Conference received the CASA Award.

At the Friday business meeting, two Memorial Resolutions were presented, one to Kenneth A. Silver and one to Robert L. Davis. The results of the election were announced: William Kinder was elected to a three year term as Treasurer and Kenneth W. Hohe was elected to a three year term as Secretary.

At the close of the meeting, President Sue Yeager passed the gavel to Christopher Thackston of the Virginia Conference, the incoming President. Chris invited everyone to Virginia Beach, Virginia for the 91st Annual Conference, to be held May 15-18, 2007.

CONFERENCE EVALUATION- *highlights*

Why did you decide to attend this conference?

Education and great topics
For session on Avian Flu
To keep current.
Need to get to know CASA

What presentations did you find most beneficial?

FDA Update-Richard Barnes
Foodborne Illness CSI
Molecular Epidemiology
Amusement Ride Inspections
Putting Inspection Reports on the Internet
Potentially Hazardous Foods-Updating Definitions
Updating the Food Code/Address Norovirus
Emergency Preparedness Training for Retail Stores

Do you have any suggestions for topics/speakers for next year's program?

Pool and Spa Chemistry by Nancy Rising.

Inspection Procedures at Meat Processing Plants.

Food Security Retail/Supermarkets.

Update Recent Foodborne Outbreak

Wholesale/Retail Handling Seafood

USPHS Inspection of Planes, Trains and Ships.

Mold Remediation.

Natural Disasters and Crisis Management.

Update on Pennsylvania's Digital Inspection System.

Hotel, Motel Inspections.

Inspection of Summer Camps, Fairs and Temporary Food Establishments.

HHS Launches Pandemic Flu Web Site

The Department of Health and Human Services has developed a Web site (<http://www.pandemicflu.gov>) to provide one-stop access to U.S. Government avian and pandemic flu information. This Web site provides advice on how to prepare in the event of an outbreak. Visitors to the site can stay up-to-date on plans for responding to an outbreak, learn about current tests, vaccines and medications, and see alerts and advisories for travelers. Personal awareness is the first step to being prepared for the possibility of a pandemic outbreak.

Ahhh Summer! Time for delicious and nutritious foods from the garden! Handle fresh fruits and vegetables safely and enjoy them thoroughly!

Preparation of fresh fruits and vegetables always begins with clean hands!

- Wash hands for 20 seconds with warm water and soap before and after handling fresh produce and other foods. Wash surfaces often with hot, soapy water.
- Rinse fresh fruits and vegetables under running tap water before eating them, even if you don't plan to eat the outer rind or skin. Blot dry with a clean cloth or paper towel.
- Never use detergent or bleach to wash fresh fruits or vegetables. These products are not intended for consumption.
- Check that fresh-cut produce is refrigerated at the supermarket. Keep cut fruits and vegetables refrigerated at home.
- Keep fresh fruits and vegetables separate from raw meat, poultry, or seafood. Throw away any fruit or vegetable that will not be cooked if it has touched raw meat, poultry or seafood.

Download free brochures and flyers on the Six Steps to [Safer Fruits and Vegetables](#) at www.fightbac.org.

Avian Influenza ("Bird Flu") and Food Safety

Avian influenza ("bird flu") is an infection caused by avian (bird) influenza (flu) viruses. These flu viruses occur naturally among birds. Wild birds worldwide carry the viruses in their intestines, but usually do not get sick from them. However, bird flu is very contagious among birds and some strains can make domesticated birds, including chickens, ducks, and turkeys, very sick and kill them. [More information on human and avian influenza](#) is available from CDC at www.cdc.gov/flu/

The current bird flu virus that is causing concern around the world is a highly pathogenic avian influenza (HPAI) strain called H5N1 HPAI (also known as the Asian bird flu virus) that causes severe bird flu. HPAI is a form of bird flu that can spread rapidly in flocks causing high mortality in the affected birds. It is important to note that most strains of bird flu are considered low pathogenic avian influenza (LPAI), and typically cause little or no clinical illness in infected birds. The LPAI strains in domestic poultry pose little health risk to humans.

Although it is a rare occurrence, people have become infected with the Asian bird flu and other bird flu viruses directly from birds. Most human infections have occurred after people had extensive exposure to infected chickens, ducks, turkeys or their environment. Generally infections with bird flu have resulted only in a mild eye inflammation (conjunctivitis). However, many people in Asia who were infected with the current Asian bird flu strain developed typical influenza symptoms of fever, cough, muscle aches, and headache, and the illnesses were fatal in a high proportion of reported Asian bird flu cases. Since 2003, there have been more than 100 cases of human infections in Asia due to infection with the Asian bird flu virus. There has been very limited spread of infection from person to person, but a few cases have occurred among healthcare providers and family members.

For more information about safe food handling and preparation:

- U.S. Department of Agriculture (USDA) Meat and Poultry Hotline
1-888 MPHOTline (1-888 674-6854)
The TTY number for the hearing impaired is (800) 256-7072.
- U.S. Food and Drug Administration (FDA) [Food Information Line](#)
1-888-SAFEFOOD (1-888-723-3366)
- The [Fight BAC!](#)® Web site

Additional information on human health and food safety regarding the bird flu may be found on the following websites:

- Food and Drug Administration: [Flu Information](#)
 - Additional information from FDA on food safety: [FDA's Center for Food Safety and Applied Nutrition](#)
- U.S. Department of Agriculture: [Avian Influenza \(Bird Flu\)](#)
- Department of Health and Human Services: PandemicFlu.gov
- World Health Organization: [Avian influenza frequently asked questions](#)

Food Safety of Farm-Raised Game

Venison, antelope, boar, pheasant, and other exotic species are now farm raised in the United States, and are under voluntary USDA inspection. For an increasing number of restaurants and home diners, exotic meats are becoming more commonplace. The Hotline has been getting inquiries about these food animal species. Included here are answers to questions about game animals.

Game are wild animals and birds. Farm-raised game are originally wild species of animals and birds that have been raised for sale under existing State regulations. Large native game animals living in America include antelope, buffalo, bear, caribou, deer, elk, moose, reindeer, and wild boar. Elsewhere in the world, even rarer varieties eaten by humans are camel, elephant, kangaroo, wild goats, wild sheep, zebra, and other species.

Small game animals include alligator, rabbit, squirrel, beaver, muskrat, opossum, raccoon, armadillo, porcupine, and other species.

Game birds include grouse, guinea fowl, partridge, squab (young pigeon), quail, pheasant, wild ducks, wild geese, wild turkey, and other species. Rock Cornish hens – thought by many consumers to be game birds – are actually young domesticated chickens.

NOTE: Game species raised on farms under appropriate regulations can be sold. Wild game species that can be legally hunted under Federal or State regulatory authority **cannot be sold**, but can be harvested for personal consumption. If you have questions about the harvest of wild game species, contact your State fish and wildlife agencies, or the U.S. Fish and Wildlife Service for Federal regulations on migratory species.

In culinary terms, "venison" can be meat from deer, elk, moose, caribou, antelope, and pronghorn. However, when this meat is offered for sale, the name of the specific animal must be specified on the package label.

Some game animals are inspected by USDA and others by the U.S. Food and Drug Administration (FDA). USDA's Food Safety and Inspection Service (FSIS) has mandatory inspection authority over all food products from cattle, sheep, swine, goats, horses, mules, and other equines, chickens, turkeys, ducks, geese, guineas, ratites (emu, ostrich, and rhea), and squab. This includes processed products containing more than 3 percent raw meat or 2 percent or more cooked poultry meat.

Additionally, FSIS does voluntary inspection of reindeer, elk, antelope, water buffalo, bison, migratory water fowl (birds that swim such as ducks and geese), game birds, and rabbits.

FDA has jurisdiction over *imported* fish, buffalo, rabbits, venison, wild game, and all other foods not covered by the Federal meat and poultry inspection laws. Meat and poultry exported from another country must meet all safety standards applied to foods produced in the United States, and this must be verified annually.

Game animals are either raised on farms or ranches. If ranch raised, the animals are allowed to roam at will over hundreds of acres, foraging off foliage. Farm-raised game live in more confined outdoor areas and are fed grains such as wheat, alfalfa, or corn. What the animal eats can affect the taste of the meat.

Visit www.usda.gov/fact_sheet/farm_raised_index.asp for more information on game animals.

'Myths, Lies and Downright Stupidity': John Stossel digs up the truth often buried by the press (EXCERPT):

John Stossel via Food Irradiation Update (Minnesota Beef Council)

In his latest book, "Myths, Lies and Downright Stupidity," John Stossel expands on his popular "Myth" segments on ABC Television's "20/20" and unearths truths often distorted -- or disregarded -- by the media. Below is an excerpt:

Thomas Jefferson said he'd rather live in a country with a free press and no government, than in one with a government but no press. "The only security of all is in a free press," he wrote. "It is necessary, to keep the waters pure." I couldn't agree more. Without media to tell us about the excesses of government, the risks of life, and the wonderful new ideas that emerge constantly from every cranny in America, our lives would be narrow, and our freedom diminished. The Fourth Estate both informs and protects us. "Where the press is free, and every man able to read," said Jefferson, "all is safe." However, thirty-six years working in the media has left me much more skeptical of its product. Reporters are good at telling us what happened today: what buildings burned down, what army invaded, the size of the hurricane that's coming. Many reporters take astonishing risks to bring us this news. We owe them thanks. But when it comes to science and economics, and putting life's risks in perspective, the media do a dismal job.

MYTH: Radioactivity is deadly; keep it away from food!

TRUTH: Food irradiation saves lives.

A classic example of journalists falling for a stunningly stupid scientific scare-falling en masse and really hard-was the outcry over treating food with radiation.

The irradiation process would give consumers wonderful new options:

strawberries that stay fresh three weeks, and chicken without the harmful levels of Salmonella that the Centers for Disease Control and Prevention says kill six hundred Americans every year, and cause countless cases of food poisoning. (The last time you thought you had the flu, you may have really been sick from bacteria on chicken-this is no myth! Wash the counter, your hands, and everything that touches raw meat, because they are all crawling with potentially dangerous germs.)

But reporters and environmental activists don't worry much about the horrible toll from bacteria. For some reason, even when bacteria pose a far greater risk, the media obsess about chemicals and radiation. Radiation! Horrors! Three Mile Island! Jane Fonda! Nuclear bombs!

They don't worry much about bacteria because bacteria is natural. But radiation is natural too. We are exposed to natural radiation every minute of our lives: cosmic radiation from space, radiation from the ground, and radiation from radon in the air we breathe. Every year, the average U.S. citizen is exposed to natural radiation equal to about 360 dental X-rays.

The reporters and protesters probably didn't know that, but even if they did, they'd still be upset because irradiation plants propose passing radiation through food. News stories featured Dr. Walter Burnstein, founder of a "consumer group" named Food & Water, saying, "This will be a public health disaster of the magnitude we have never seen before!" I have to admire the activists' skill in naming groups: Food & Water. What reporter could argue with a group with a name like that? They must be the good guys, right? I interviewed Dr. Burnstein and his "political organizer," Michael Colby.

MR. COLBY: If you look at the existing studies on humans and animals fed irradiated food, you will find testicular tumors, chromosomal abnormalities, kidney damage, and cancer and birth defects.

STOSSEL: Caused because somebody ate irradiated food?

MR. COLBY: Absolutely. Absolutely.

STOSSEL: [Food & Water claimed an Indian study had said that, but we called the author and she told us she didn't conclude that at all.] We just talked to her and she says she didn't say that! She never said those kids were developing cancer.

DR. BURNSTEIN: These are pure scientists and she doesn't want to make that break. We are taking it the extra inch. We're saying to people, "Don't-don't be put to sleep by people who work in test tubes-don't." I don't need proof that it goes to cancer. We already know it leads to cancer.

Reporters gave Burnstein and Colby's dubious claims so much credulous press coverage that politicians in Maine quickly banned food irradiation. New York and New Jersey followed suit. That spread fear to other states. I went to Mulberry, Florida, to report on a protest against Vindicator, a plant that proposed using radiation to kill germs on strawberries. When I got there, demonstrators were marching with picket signs, chanting, "Don't nuke our food! Don't nuke our food!" Their campaign persuaded the state of Florida to put a moratorium on Vindicator's opening.

DR. BURNSTEIN: Vindicator will go out of business, and not only Vindicator. That'll be the end of the entire irradiation industry ... When we go to talk to people, we don't have to break their arms to convince them not to eat irradiated food. We just say, "Irradiated food," and people go, "What? Who wants the food irradiated?"

The fact that Dr. Burnstein was not a research scientist, but rather an osteopath with a family practice in New Jersey, didn't diminish the respect he got from the media. His protests drew headlines and TV coverage. Reporters knew radiation was bad for humans, and therefore bad for food.

One woman stood outside the Vindicator plant shouting angrily, "How much pollution are we going to put into our mouths?!"

"None," is the answer. People think food irradiation makes food radioactive, but it doesn't; the radiation just kills the bacteria, and passes right out of the food. That's why the FDA and USDA approved the process a long time ago. Spices have been irradiated for more than twenty years. Irradiation is good for us. If it were more common, all of us would suffer fewer instances of food poisoning and we could have fruits and vegetables that stay fresh weeks longer. But scaremongering has kept it from catching on.

Food & Water told people that the AMA and the World Health Organization did not approve of irradiation, but that was a lie. Both organizations did approve. WHO told us irradiation is as important as pasteurization.

Pasteurization also met public skepticism when it was introduced. Louis Pasteur discovered that heating milk would kill bacteria, but critics charged that pasteurization was "meddling with nature," and that it might change the properties of the food-or contaminate it. The U.S. dairy industry actually promoted raw milk as more acceptable than pasteurized milk. Only the persistence of scientists and medical experts allowed pasteurization to become standard practice. Irradiation might save as many lives, if the scaremongers would just get out of the way. After three years of delays, the Vindicator plant finally was allowed to open. But fear of radiation has kept this good idea from spreading across America. Only a tiny fraction of American meat is irradiated today.

If 50 percent were irradiated, the CDC says nearly a million cases of bacterial infections could be avoided and 350 lives could be saved every year. 350 lives! Why isn't the press screaming about that? Because reporters and legislators look for danger in the wrong places.

Many reporters believe the activists because "something must be causing the cancer epidemic." Mysterious and unnatural additions to our environment are an easy suspect. After all, during the past fifty years, Americans have been exposed to chemicals and forms of pollution and radiation that humans have never experienced before. "No wonder there's so much more cancer!" say reporters. Get the shovel.