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Standard Adopted for "Country Style"

(0:35)

Establishment of a new standard for products labeled "country," "country style," or "dry cured" ham or pork shoulder has been announced by the U. S. Department of Agriculture. The standard is designed to help maintain "country-cured" characteristics associated with products which had been preserved with salt and drying or aging.

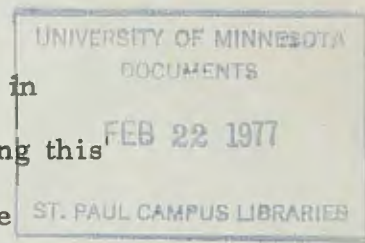
The new federal meat inspection standard defines products such as "country style ham" or "dry cured pork shoulder" as uncooked, cured, dried, smoked or unsmoked meat products made from a single piece of meat from the ham or shoulder.

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Pears Plentiful and Good Eating Too

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Anjou, Bosc, Comice and Winter Nelis are the big names in winter pears this season. Pears are in the prime for big eating this winter, as the Anjou pear leads the pack to the market in large quantities.



According to marketing specialists with the USDA's Agricultural Marketing Service, this year's harvest of pears will be over eight million boxes. This is a thirty-one percent increase over last year's harvest.

Each variety has a taste all its own. The Bosc, Comice and Winter Nelis all are much sweeter than the Anjou. They all have the yellowish-white flesh with a fine, buttery texture. The Anjou, may be a bit more spicy than the other varieties. The Bosc is especially good for baking, and the Comice is the most frequent choice for the fruit gift packs.

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