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tables or frozen vegetable combination of your choice 1/2 cup frozen chopped onions 3 tablespoons butter or margarine 3 tablespoons flour

1 can (14 1/2 oz.) or 1 3/4 cups chicken broth 1/2 teaspoon marjoram or oregano, crushed Dash of ground nutmeg Dash of ground pepper 2 cups (about 3/4 lb.) cubed, cooked chicken 2 tablespoons dry sherry Pastry for 2-crust (9-inch pie) 1 egg yolk 1 tablespoon water

Saute vegetables and onions in butter about 3 minutes. Gradually stir in flour. Lower heat, cook and stir 1 minute. Add chicken and sherry and heat thoroughly. Spoon into 4 (1 1/2 cups) individual oven-safe baking dishes. Roll pie crust into 4 pieces 1-inch larger than the dish; place over chicken mixture. Crimp edges and cut vents in crusts. Beat egg yolk and water; brush over crust. Bake at 425 F. 20 minutes or until crust is browned. Cook 5 to 10 minutes before serving. Makes 4 servings.

Lead Cans Now Safe

Due to recent controversy that has hinted at high-risk traces of poisonous lead in present canning methods, a recent study conducted by the National Food Processors Association (NFPA), the nation's leading food industry scientific association, prompted the NFPA to recommend at a recent Senate subcommitte meeting that food manufacturers cease "production, packing and distribution of all foods in lead-soldered containers." Already, the number of lead-soldered cans produced in the United States has been reduced from 90 percent in 1979 to just 3.07 percent during the first quarter of 1990.

The reduction of lead-soldered cans is due largely to efforts undertaken by NFPA and container suppliers through the Can Manufacturers Institute (CMI). Joint efforts resulted in new methods for manufacturing metal cans with no side seams and welded instead of lead-soldered side seams, and other technological improvements. NFPA's current recommendation would apply to domestically-produced cans as well as those imported by NFPA members. NFPA and CMI are cooperating with the Food and Drug Administration in a new survey of food processors to learn more about how many of them use lead soldered cans and for which products. The report will be complete sometime this summer.

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"There is no risk from lead levels in canned foods," says Dennis Heldman, executive vice president for scientific affairs for NFPA. "Not only has the food industry vastly reduced the number of lead-soldered cans over the years, but in most children--the group toxicologists are most concerned about--most lead intake is of non-dietary origin, mainly the inhalation of lead-bearing dust and dirt and average water consumption," Heldman said.

