

irradiation because it masks filthy slaughterhouse conditions.

For vegetarians, irradiation depletes nutrients in fruits, vegetables and grains. The process destroys 86% of the vitamin B in oats, 70% of vitamin C in fruit juice and depletes essential amino acids.

This is another instance of whom we should take into consideration Albert Einstein's wise words to the effect that we can do almost anything - but the real question is should we do it. There are many clever technicians to do, but few wise people to question should we.

Please be one of the wise ones!

Sincerely, Dorothea Goetz



Ms. Dorothea Goetz  
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Palm Harbor, FL 34685-1137

Donna Shalala,  
Secretary,  
U.S. Dept. of Health & Human Services  
200 Independence Ave S.W.  
Washington D.C. 20201

Dear Ms. Shalala:

I am writing because of my concern about irradiation of food. I fear that health is not the prime concern of industry and government. Extended shelf life is!

Also it is another giant step toward even more factory farming and the marginalization of the family farm.

The meat industry favors

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