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FSIS Rocket Clerk

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U.S. Dept. of Agriculture

Food Safety Inspection Service

102 Cotton Annex Bldg. - Rm #102

300 12th St. N.W.

Washington, D.C. 20250-3700

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Beverly A. Plichta

To Director,

I've read where your department is about to propose a rule change to allow any beef that has been in the U.S. for 100 days to be classed as U.S. produced beef.

What's wrong with you people?

How can you guarantee where the cattle originally come from when born? Or just what these cattle have been fed?

What about "Mad Cow Disease"?

The American consumer should be able to depend on our Government to only use beef born, raised, slaughtered ^{and processed} in the U.S. — and should LABEL it accordingly!!!

I've tasted more beef, pork & other meats than I care to remember!

Hardly any of it tastes or smells like beef my mother used to fix while I was growing up.

(over)

I am very much opposed to your department changing rules to classify beef being imported from Mexico or Canada or elsewhere and labelling it as U.S. produced beef!

It's bad enough that people are "screwing up" the vegetables, fish and other things!

Don't we have enough ranchers' to handle our beef needs here in the U.S.?

If your department passes a rule that deceives consumers - that's the day my husband and I will cease to eat or buy beef!!!

Please do some serious and responsible thinking on this issue!

Sincerely,
Beverly B. Plichta
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