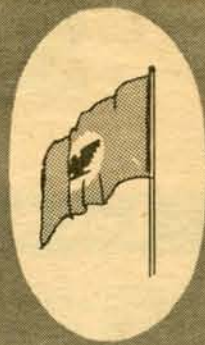


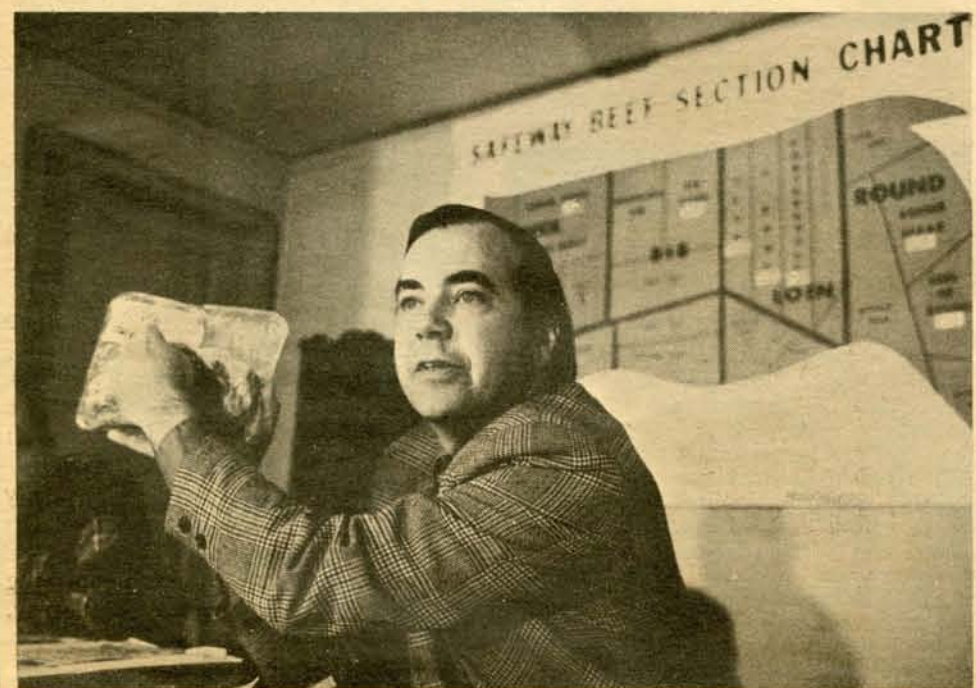


THE CONSUMER & FARM WORKER REPORTER



SAFeway MEAT FRAUD EXPOSED

Meat Cut Switch Costs Consumers \$85 Million Yearly



Rev. Chris Hartmire of the Interfaith Committee to Aid Farm Workers shows a mislabeled cut of Safeway meat to the press.

LOS ANGELES, California-- Safeway Stores, Inc. was hit with a \$36 million class action lawsuit here March 29 charging them with "knowingly and wilfully mislabeling meat cuts", and thereby defrauding consumers of tens of millions of dollars annually. The suit was filed by the Interfaith Committee to Aid Farm Workers, a Los Angeles-based organization with over 200 ministers, priests, rabbis and lay persons as members, and was supported publicly by two United States Congressmen and a California State Senator.

"Safeway is the largest beef retailer in the country. They claim to sell only the best meats, when in fact they have been systematically deceiving their customers and reaping high profits through meat fraud," charged the Rev. Wayne C. Hartmire, Jr., Chairman of the Committee, in announcing the suit.

"At a time when meat prices are at an all time high, Safeway customers get a double dose of misery," he continued. "They pay premium prices for their meat and all too often end up with cuts that are tougher and fattier than Safeway labels led them to believe they were purchasing."

Rev. Hartmire and Kenneth Doyle, an investigator for the Consumer Fraud Task Force of the Interfaith Committee, selected several samples from the hundreds of mislabeled meat cuts they had brought with them to the press conference. Among them were rib steaks labeled as club steaks, "thereby defrauding their customers by

30 to 50 cents a pound," Hartmire said.

Hartmire additionally charged Safeway with selling club steaks as T-bones at a 10 cent per pound premium; mislabeling swiss steaks as round steaks for an extra profit of 10 cents per pound; and selling beef liver as calf liver, thereby overcharging customers by a whopping 60 to 70 cents per pound. In each case he showed the press examples of Safeway meats so mislabeled.

Doyle, who directed the investigation for the Committee explained that the inquiry was the result of consumer complaints about meat prices and quality, and that Safeway had been singled out only when its labeling practices proved consistently fraudulent.

"A team of investigators consisting of several meat cutters, a meat wrapper, an engineer and several housewives, conducted an initial survey of the three leading supermarket chains in the Los Angeles area; Lucky, Alpha Beta and Safeway," he said. "The results of the survey showed that both Lucky and Alpha Beta were labelling their meats according to industry standards.

"However," he continued, "the results also showed what appeared to be a consistent policy of mislabeling meat cuts at Safeway stores. Therefore it was decided to launch an in-depth survey of Safeway in an effort to document this practice."

The investigators did not confine them-

selves to the Los Angeles area or even to California, Doyle explained, but made their investigation nation-wide, including such cities as Seattle, Portland, Denver and Washington, D.C. He said that over 120 stores were visited and that less than 10 percent of them were found to be free of mislabeling.

"Safeway's mislabeling practice is consistent across the country," Doyle said, "and can only be regarded as a conscious policy on the part of the top management of the chain to defraud consumers for their own profit." He estimated the total value of such fraud to Safeway to be over \$85

million a year.

Representative Jerome Waldie of California and Benjamin S. Rosenthal of New York joined the Interfaith Committee in their charges at a joint news conference in Washington, D.C. March 21.

"Safeway stores across the country are substituting cheaper cuts of meat for more expensive cuts at premium prices," Waldie said, "and in some cases the American consumer is being cheated by as much as 39 cents a pound for beef." Rosenthal echoed Waldie's sentiments, citing specific examples of fraudulent labeling from Safeway stores in the Washington, D.C. area.

California State Senator David A. Roberti (D.- Los Angeles) also cited "substantial proof that Safeway has consistently mislabeled meats at a higher quality than was actually the case. It is obvious," he said, "that the purpose was to maximize profits."

The Rev. Fred Eyster, Director of the Consumer Fraud Task Force of the Interfaith Committee, cited the recent meat boycott "as clear evidence that consumers in this country are fed up with high meat prices.

"But," he continued, "Safeway's fraudulent labelling practices make a bad situation much worse. A ceiling on meat prices is meaningless if you allow supermarkets like Safeway to mislabel meat cuts and thereby reap exorbitant and illegal profits. Safeway has engaged in one of the most glaring, nation-wide consumer frauds ever perpetrated. They must be stopped."



Rep. Jerome Waldie sharply criticized Safeway for defrauding consumers.

Denver D.A. Charges Safeway Hamburger Fraud

DENVER, Colorado--Denver District Attorney Dale Tooley has charged Safeway Stores, Inc. in this area with fraudulently misrepresenting the fat content of their hamburger. In tests conducted by the Denver Department of Health and Hospitals at his request, ground beef marked 'extra lean' had a higher fat content than that marked 'lean', with the 'extra lean' meat priced 23 cents higher than the 'lean'.

Tooley also uncovered instances in which hamburger marked 'lean' was less than 1 percent leaner than regular ground, even though it was selling at 20 cents more per pound. Tooley reported that the fat content in lean meat purchased at six Safeway stores ranged from 15.5 to 25.5 percent, adding that such percentages would have been sold as regular hamburger at other chains.

The District Attorney's investigation was triggered by a \$31 million dollar suit filed against Safeway by the Task Force for Consumer Protection of Denver, charging the giant chain with "fraudulent and illegal meat labeling practices" which, the organization said, "are deceiving metro Denver area consumers and endangering the health patients and diabetics."

Commenting on the last part of their complaint against Safeway, Ms. Peg Fleming, an officer of the Task Force which conducted the investigation, said that "For years heart patients, diabetics, weight-watchers and high blood pressure victims have paid 30 to 50 cents per pound more for 'lean' and 'extra lean' ground beef thinking they were protecting their health.

"Now we find they have been deceived," she continued. "Their health has in fact endangered for the sake of more corporate profits for Safeway."

Ms. Fleming explained that the suit was based on laboratory tests of Safeway's ground beef conducted by an independent

firm, Agri-Science Laboratories, Inc. of Hawthorne, California, which is certified by the U.S. Department of Agriculture as meat chemists.

The results of the inquiry showed, she said, that "There is no significant fat content difference between grades of ground beef at Safeway."

A later investigation by the same Task Force for Consumer Protection revealed that Safeway's labeling of whole meat cuts was similarly misleading and fraudulent, prompting the Task Force to file another \$33 million suit on these charges April 6.

The investigation into the meat cuts fraud was conducted with the aid of Raymond Salas, a Denver-area professional meat cutter and beef boner. "I have been job trained to identify the traits and characteristics of all standard cuts of Beef, Pork, Lamb, Veal and Poultry," Salas said in an affidavit accompanying the suit.

Salas then listed more than a dozen examples of mislabeled meat that he had personally investigated, and said that his firsthand investigation into the meat department at a local Safeway store had revealed between 33 percent and 100 percent of meat cuts similarly mislabeled.

Among Salas' examples were cuts which Safeway had labeled as T-bone steak but which were actually the tail end of the short loin; first cut pork chops, near the shoulder end, which were labeled and sold as the more expensive center cut chops; and blade chuck steak labeled and sold at an increased price as U.S. choice beef seven bone steak.

"In every instance of mislabeling which I observed," he said, "the price charged for the mislabeled cut of meat was higher per pound than the price which the store was charging for the cut which the package actually contained."



Consumers and the press inspect a display of mislabeled Safeway meat cuts at the Interfaith Committee press conference.

SAFEWAY: A National Disgrace

Los Angeles

HEALTH DEPARTMENT CONFIRMS INSECTS IN SAFEWAY COOKIES

In a report to Al Lavers, Chief of the Division of Consumer Protection for Los Angeles County, William G. Waldron, Senior Biologist-Entomologist for the County Health Department, confirmed that Safeway Stores in the area had marketed cookies infested with various kinds of insects and their larvae.

"Insect evidence such as webbing, fraces, immature moth larvae, and mature Indian Meal Moth adults, were observed in many of the cookie packages investigated," Waldron said in his official report.

"At my suggestion, Mr. Jerry Van Dorne Distribution Manager for Safeway Stores Inc., was issued a written notice to fumigate all the cookie cases in the storage van," Waldron continued. "The van when emptied, while the food products were being fumigated with methyl-bromide, was then to be sprayed on the inside with a nontoxic insecticide."

The Health Department investigation was the direct result of a \$250,000 lawsuit filed against Safeway by the Los Angeles Interfaith Committee to Aid Farm Workers, charging that "Committee investigators discovered insect eggs, larvae, worms and live flying insects inside cellophane-wrapped packages of El Molino brand cookies and other baked goods sold at Safeway Markets."

Filed with the suit was an affidavit from Dr. Robert Buker, a Los Angeles County Public Health Physician, who stated "It is my professional opinion that the presence of said insects in the packages of cookies and bakery products which I examined constitutes a potentially extreme hazard to the health of any person consuming same."

SANITATION SURVEY HITS SAFEWAY

A survey of 34 Safeway stores in the Los Angeles area revealed sanitation conditions considerably less than satisfactory.

Among the most common violations listed were:

- "Filthy employee toilet facilities;
- "Damaged and/or defective equipment in the refrigerator section; improper refrigera-

tion temperatures which allow rapid growth of bacteria in meat and dairy products;

--"Rat poison located in the flour section of the store. Mice and/or rat droppings in the meat case, and on grocery shelves. Baited rat trap in aisle;

--"Floors, shelves, baskets filthy. Spilled flour and sugar left on shelves and floors."

San Francisco

PUTRID PORK CHOPS

A \$25 million class-action suit against Safeway Stores, Inc. charges the giant chain with the sale of pork chops "composed in part of diseased, contaminated, filthy, putrid or decomposed materials," claiming that such products "had been produced under unsanitary conditions which rendered them unwholesome, diseased and injurious to health."

Lab reports accompanying the suit, done by Bakke Schieff Labs of Berkeley, cite one sample "infected by a pus-like substance" which the scientists say is produced by an "organism associated with fecal contamination resulting from mishandling of the meat."

The suit was filed in Alameda Co. Superior Court with two consumers, James H. Gekas and Cathryn D. Porcelli as plaintiffs. Chuck Farnsworth, an attorney for the two plaintiffs, says that news reports about the suit prompted several unsolicited phone calls from other consumers who had similar experiences with Safeway's pork chops.

MISUSING USDA LABELS

Safeway has been charged with--and has admitted--misusing "USDA choice" and "USDA prime" labels on some of its meat products.

Such labels are by law supposed to be attached to pure beef and lamb products only. However, investigators found that Safeway had used them extensively on liverwurst, bratwurst, and similar products in its Bay-area stores.

The practice was revealed by an \$80 million class-action suit filed by Father Eugene J. Boyle against the food chain. At a preliminary hearing Safeway admitted that the charges were true but claimed it had discontinued the practice. Father Boyle has said he will press his suit, seeking damages for all consumers deceived by Safeway's misuse of the labels.



California State Senator David A. Roberti (D.-Los Angeles) has found "substantial proof that Safeway has consistently mislabeled meats at a higher quality than was actually the case. It is obvious," he said, "that the purpose was to maximize profits."

Texas

RATS IN THE WAREHOUSE: INDICTED, CONVICTED AND FINED

For the second time in two years, and at two separate locations in this state, Safeway Stores, Inc. has been sued by the federal government for maintaining unsanitary conditions at the company's food storage warehouses. Indictments in 1971 resulted in convictions and fines of Safeway officials, as has a recent case in El Paso; a recent indictment in the Dallas area is still pending.

Government evidence in the 1971 case in the Dallas area included black and white and color photographs showing the warehouse interior littered with debris from sacks and cartons attacked by rats. Government exhibits also showed rats amid torn flour sacks and a nest of newborn rats snuggled between sacks of peanuts.

The government alleges in the recent Dallas case that food at the warehouse is contaminated by the rats' urine and fecal droppings. The federal criminal indictment names Safeway and one of its vice-presidents, Horace A. Justice, Safeway's division manager for the Dallas area, as defendants.

In the El Paso case, a U.S. District Court fined Safeway and three of its officials a total of \$7,500 for storing bags of flour in a warehouse where they were exposed to contamination by rodents and birds.

Washington

BEEF LIVER FOR CALF LIVER- AT DOUBLE THE PRICE

An investigation into Safeway Stores in Seattle and Tacoma revealed a systematic pattern of substituting beef liver for calf liver, yielding Safeway a substantial 70 cents per pound premium on sales. Beef liver normally sells for 79 cents a pound, while calf liver commands \$1.49 per pound.

The inquiry was conducted by Hub Segur, on the staff of the Interfaith Committee to Aid Farm Workers, with the assistance of Gretchen Davis, a professional meat wrapper.

Their study also revealed that Safeway commonly sold club steak as t-bone steak, a practice reported at Safeway stores in other parts of the country.

Oregon

FEDERAL INVESTIGATION FINDS MEAT PLANT "UNACCEPTABLE"

PORTLAND, Oregon--

Federal meat inspectors found the Safeway meat processing plant near here "unacceptable" in three of the six categories under inspection, including sanitation.

The inspectors found the water supply of the plant unacceptable, and raised a total of nine objections to the processing procedure at the plant, including "changing of gloves not required at four hour intervals by inspector," and "plant employee was not properly trained in identifying and reporting defects."

But the most serious charges--a total of sixteen--dealt with sanitation at the plant, which also was found unacceptable. Those charges included:

- "loose paint on walls in sausage department;
- "loose paint on overhead structure in boning room, storage cooler, poultry cooler and sausage department;
- "framework of some equipment in sausage department corroded;
- "foot stands in sausage and boning departments need cleaning;
- "galvanized boning tables dirty;
- "floors in sausage and boning departments not cleaned at lunch and break periods; and
- "broken and/or splintered pallets being used in most areas of plant."

Washington D.C.

TOO MUCH FAT IN HAMBERGER

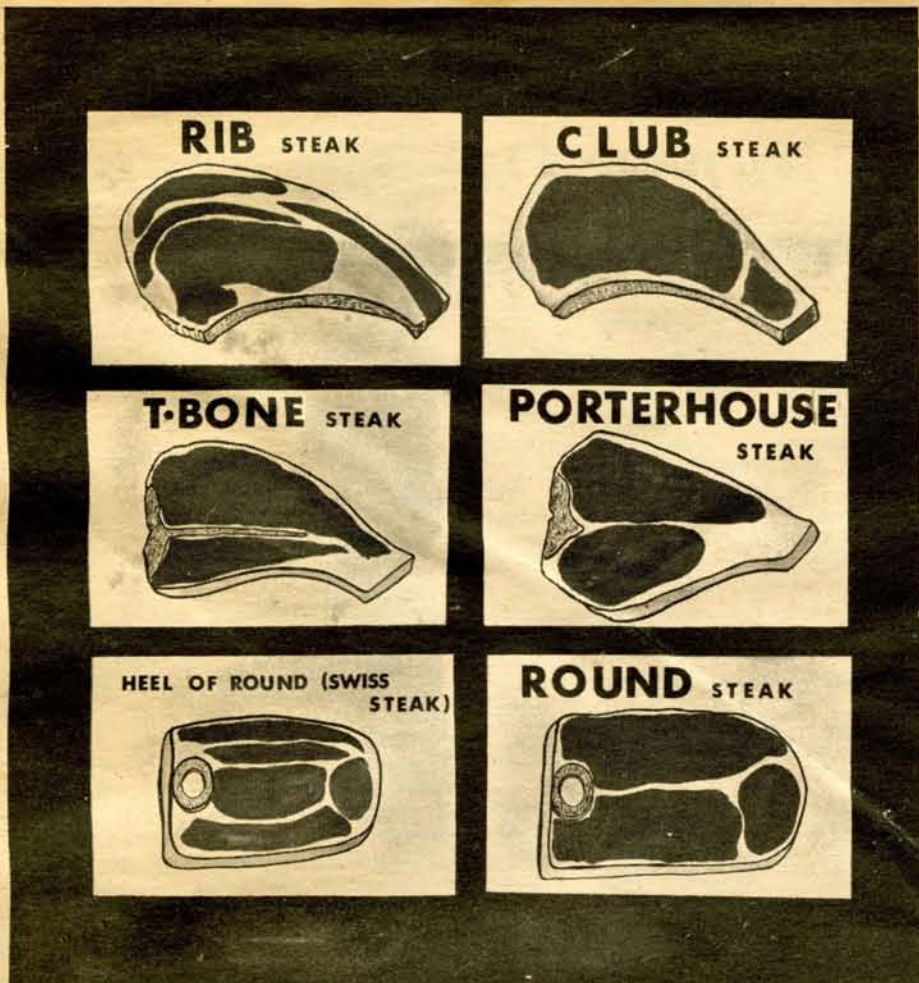
Safeway has been warned by city food inspectors here that it is selling ground beef with a fat content higher than that to fines of up to \$3000

to fines of up to \$300 and ten days in jail per sample, Bailus Walker, director of the Districts' environmental health administration, told reporters.

Washington's law calls for no more than 30 percent fat content in "regular" ground beef, 21 to 23 percent in the lean", and 16 to 18 percent in hamburger labeled as "extra lean." Safeway was found to have violated those legal guidelines, and was threatened with action against it by city officials.



Rep. Benjamin Rosenthal said that "Safeway's misleading meat labeling is inexcusable under any circumstances" at a press conference in Washington, D.C. on March 21.



Pictured above are meat cuts labeled according to industry standards. Yet in a national survey of Safeway stores cheaper cuts were systematically substituted for more expensive ones: Rib steaks were labeled as Club steaks, thereby deceiving consumers into paying 50 cents per pound more; Club steaks were sold as T-bones making Safeway another 10 cents per pound; T-bone steaks were labeled Porterhouse at 10 cents per pound more. Safeway takes every opportunity to profiteer, even mislabeling its cheapest cuts--Swiss steaks are sold as Round steaks at a 20 cent per pound increase.

BOYCOTT SAFEWAY

PESTICIDES: Danger to Consumers and Farm Workers

LOS ANGELES, California-- An investigation by the California Assembly Committee on Agriculture, Food and Nutrition has revealed that growers have harvested pesticide-contaminated lettuce and that major retailers like Safeway have marketed it, endangering the health of consumers and farm workers alike. In some cases such action was taken knowingly and against the warnings of State Agriculture Commissioners, and criminal indictments against such parties may be forthcoming.

The investigation grew out of reports early this year that lettuce in California's

Imperial Valley was showing signs of contamination from the use of the nerve-gas pesticide Monitor 4. An investigation by Imperial County Agricultural Commissioner Claude Finnell uncovered numerous cases of residues in excess of the legal tolerance.

However, hearings before the Committee revealed that much of the lettuce was harvested, shipped and consumed anyway, and that farm workers and consumers alike had experienced symptoms--sometimes severe--due to exposure to the pesticide.

California Assemblyman Richard Alatorre (D.-Los Angeles) visited the Imperial Valley and talked to farm workers who had harvested the crops.

"I saw a man whose hands were being eaten up," Alatorre told newsmen. "You could see the irritation, the scratchiness. I saw men whose hands looked rotten or who had sores along their arms that had not healed." Alatorre noted that farm workers have no protection against such poisoning, since there are no legal tolerances established for workers handling contaminated crops.

Assembly Speaker Bob Moretti, speaking before the Committee and also noting the lack of protection for farm workers, said, "Just as we cannot tolerate using the consumers food plate as a testing ground for pesticide research, we cannot tolerate the use of farm workers as laboratory mice for discovering the human health effects of new pesticides."

The Committee hearings revealed that the dangers to consumers are similarly severe. Despite pesticide contaminations as much as 6.5 times the legal maximum, much of the Imperial Valley lettuce crop was marketed by stores such as Safeway and consumed by the public, with only a fraction destroyed by federal officials. A sampling of areas around the country



Assembly Speaker Moretti: Neither farm workers nor consumers should be used as pesticide guinea pigs.

--Lettuce from Yuma, Ariz. showing 1.5 ppm of Monitor-4 was sent to Canada for consumption.

--In Chelsea, Mass., lettuce bearing 3.6 ppm of the pesticide was sold and consumed.

--Consumers in Buffalo, N.Y. ate lettuce with 4.7 ppm of Monitor-4.

Symptoms of pesticide poisoning include nausea, vomiting, dizziness, headaches, and poor vision and breathing. However, because these are also the symptoms of common flu, pesticide poisoning has been difficult to diagnose.

Lately, doctors for both farm workers and consumers have begun to suspect that it is not the flu at all that their patients are suffering from. "The flu is not what these people have," says Dr. Kenneth Tittle of the United Farm Workers Clinic in Calexico, Cal. "In the first place, flu is not chronic, and these diseases usually are. It can go on for weeks or months and is not associated with fever. The flu almost always brings a fever."

In addition, Tittle said, the farm workers have responded to a drug called atrophine, specifically designed for pesticide poisoning.

Dr. H. Rudolph Alsleben, in written testimony before the Assembly Committee, said that he has noticed an outbreak of similar symptoms among his suburban Anaheim patients. "The most effective treatment has proved to be atrophine," he said. "Curiously, atrophine is an antidote for organo-phosphate (pesticide) poisoning."

As things stand now, neither farm workers nor consumers have much protection against the dangers of pesticide poisoning. There are no laws whatsoever protecting workers, and those protecting consumers are often ignored or weakly enforced, as the Monitor-4 case has amply illustrated.



Assemblyman Alatorre: first hand evidence of pesticide damage to farm workers.

revealed:

--A large shipment of lettuce with a Monitor 4 reading of 2.5 parts per million (the legal maximum is 1 ppm) was sold to the U.S. Navy and consumed.

--263 cases of lettuce contaminated with 4.0 ppm of Monitor 4 were seized and destroyed in St. Louis.

--Lettuce bearing a residue of 6.5 ppm was consumed by the public in Rochester, N.Y.

CONSUMERS & FARM WORKERS RECOUNT HORRORS OF LETTUCE POISONING

On February 19, 1973 I ate at a small cafe on Sacramento Avenue in Berkeley. I ordered a green salad. The waitress started to pick leaves off a head of lettuce, but commented that all the leaves had small black holes burnt in them. She kept peeling away the leaves, and throwing them out. Finally, she had made me a salad of the leaves near the center of the head of lettuce, but even these had burn marks on them. I hardly ate anything else for lunch. About three hours later, I began to feel severe stomach pains and went home. All night I felt the stomach pains--they were sharp, like ulcer pain--and I woke up the next day feeling nauseous. I couldn't sleep well that night, and probably woke up 100 times. All the time I felt like vomiting but didn't.

--Kern Greaves
Berkeley

On March 4, 1973, my wife made a large salad with lettuce she had bought from the Safeway Store at High Street and MacArthur Blvd. in Oakland. I ate some of that lettuce, and the next day, Monday, March 5, I was sick--I couldn't sleep, I felt like vomiting but couldn't, and felt nauseous. I couldn't perform my duties as postman I felt so sick, and stayed

home March 5th and 6th. I didn't eat anymore lettuce, and on March 7th I felt well enough to return to work.

--Carl E. Hanna
Oakland

On about February 26, 1973, I purchased some iceberg lettuce at the Mayfair Market at the corner of Ocean and San Jose Avenue in San Francisco. I have been trying generally to eat a lot of lettuce recently because I'm dieting. After eating some of the lettuce on about February 27, I began to feel nauseous. That night, I couldn't sleep. I felt weak, had a headache and vomited. The next day I ate some more of the lettuce and the symptoms continued. I continued to eat the lettuce and the symptoms continued--vomiting, sleeplessness, nausea, weakness, headaches. (I generally never have headaches.) I went to Letterman Hospital in San Francisco. Finally, believing the problem might be caused by the lettuce I was eating, I stopped eating it completely about March 5. Since then I have felt better and the symptoms have subsided.

--Dolores Circle
San Francisco

In each of the areas I worked in the lighter pre harvest operations, I have been afflicted with the following symptoms of pesticide poisoning--frequent shortness of breath, general weakness of body, pain in the legs and arms, and skin problems such as rashes. When I was first afflicted with these problems, I went to see a doctor in Calexico. He told me that my condition was a result of the pesticides used by the growers from whom I worked. He gave me some medication.

--M.R., Calexico

I was a lettuce cutter at Martori Brothers Ranch during the months of January and February 1973 and at Danenburg Farms for the last four days of February. About late February, after the fields were sprayed with pesticides, I began to experience a sore throat, much sweating, and general feelings similar to having a cold. I con-

tinued working for the four days, even though I felt this way. I still have a stuffy nose, and feel as though I have a cold. I do not know when or how the pesticides were applied.

--S.N., Calexico

Miguel S., 26 years old, has picked lettuce for seven years and has never been seriously ill before this season. Now his skin is peeling from his hands in large dry patches. His feet are also peeling.

"A rash began on my body six weeks ago and then my hands and feet began to peel. I went to a doctor in Nogales. He told me there was nothing to do if I did not quit the fields."

When I walk my feet burn from the peeling, and some days it's very hard to work with them. At the beginning of the season, I had headaches and blurred vision. That has gone away.

NATIONAL T.V. POLL

SAFWAY PRESIDENT DEFENDS HIGH BEEF PRICES

SAN ANTONIA, Texas--With consumers across the country outraged at the price of beef and, in some cases, actively organizing to lower prices, William S. Mitchell, President of Safeway Stores, Inc., has claimed that meat prices are "not too high."

Mitchell had a receptive audience for his comments--the American National Cattlemen's Association, meeting in convention here. "The first thing I think we, the producers and the retailers, must do," he said, "is shoot down the idea that beef prices are too high."

SAFWAY CUSTOMERS

BACK LETTUCE BOYCOTT

BOSTON, Massachusetts--Safeway Stores, Inc., the second largest food chain in the country, in effect sponsored a referendum on the United Farm Workers lettuce boycott and lost badly.

When "The Advocates", a nationally televised program of the National Educational Television network, scheduled a debate broadcast on the question, "Should I Support the National Lettuce Boycott?", Safeway spent an estimated \$25,000 in advertising urging its customers to view the program and decide for themselves. In the second largest vote in the history of the Advocates program, 87% of its viewers backed the lettuce boycott with only 13% voting against it.

The program consisted of two advocates supporting either side of the question at issue, each of whom called upon witnesses to support his side. Witnesses supporting the lettuce boycott included Dolores Huerta, Vice President of the United Farm Workers. Speaking against the boycott was a coalition of Teamsters Union and grower representatives.

GRAPHIC EVIDENCE of Safeway's meat fraud is provided by examining the above meat cuts. The top one was purchased at a Safeway store in Los Angeles on February 20, 1973. It is clearly labeled "T-bone steak," yet the package actually contains a Club steak. The bottom sample is a correctly labeled T-bone steak, purchased at Lucky store on March 24, 1973.



BOYCOTT SAFEWAY

RELIGIOUS LEADERS CONDEMN TEAMSTERS

Seldom in recent years have we felt constrained to issue a public condemnation. We have a proper reluctance in issuing such serious statements. But we are appalled by the Teamsters' current cynical and unprecedented alliance with the Farm Bureau and lettuce growers - traditionally two of the strongest anti-union forces in the country - to crush the United Farm Workers. Our sense of outrage, provoked by your patently unjust and unwarranted assault, compels us to condemn you and your operation in the severest and most unequivocal terms.

When UFW began organizing in Salinas in 1970, your sudden appearance on the scene (again at the behest of the growers) with the claim to exclusive bargaining rights again displayed your utter contempt for the desire of the workers. Recognition was granted you on the same day it was asked and you signed, without any consultation of the workers, contracts granting you exclusive bargaining rights for the workers. The Supreme Court in its decision on Chavez vs. Englund issued December 29, 1972 called this "the ultimate form of favoritism", and those of us with some knowledge of labor history have not been able to discover another instance where one union so blatantly aided an employer keep out another union.

Your continued callous indifference to the rights of farm workers - this time for their health and safety - was highlighted last week in testimony given by Teamster representatives at the State Assembly Sub-Committee Hearings in Los Angeles, in which they stated there was really no problem any longer with the pesticides, and that the federal agents had everything under control. This testimony was sharply contradicted by the testimony of farm workers and others, (including Assemblyman Richard Alatorre, who made a personal visitation to the ranches in the Imperial Valley) that farm workers have been seriously injured by picking lettuce contaminated by Monitor-4.

It is clear to us that whatever your motivation is in forming an alliance with the Farm Bureau and the growers to run United Farm Workers out of the fields, it is certainly not the individual good of farm workers. We urge you to cease and desist this gross and unjust operation.

The statement was signed by several dozen national religious leaders.

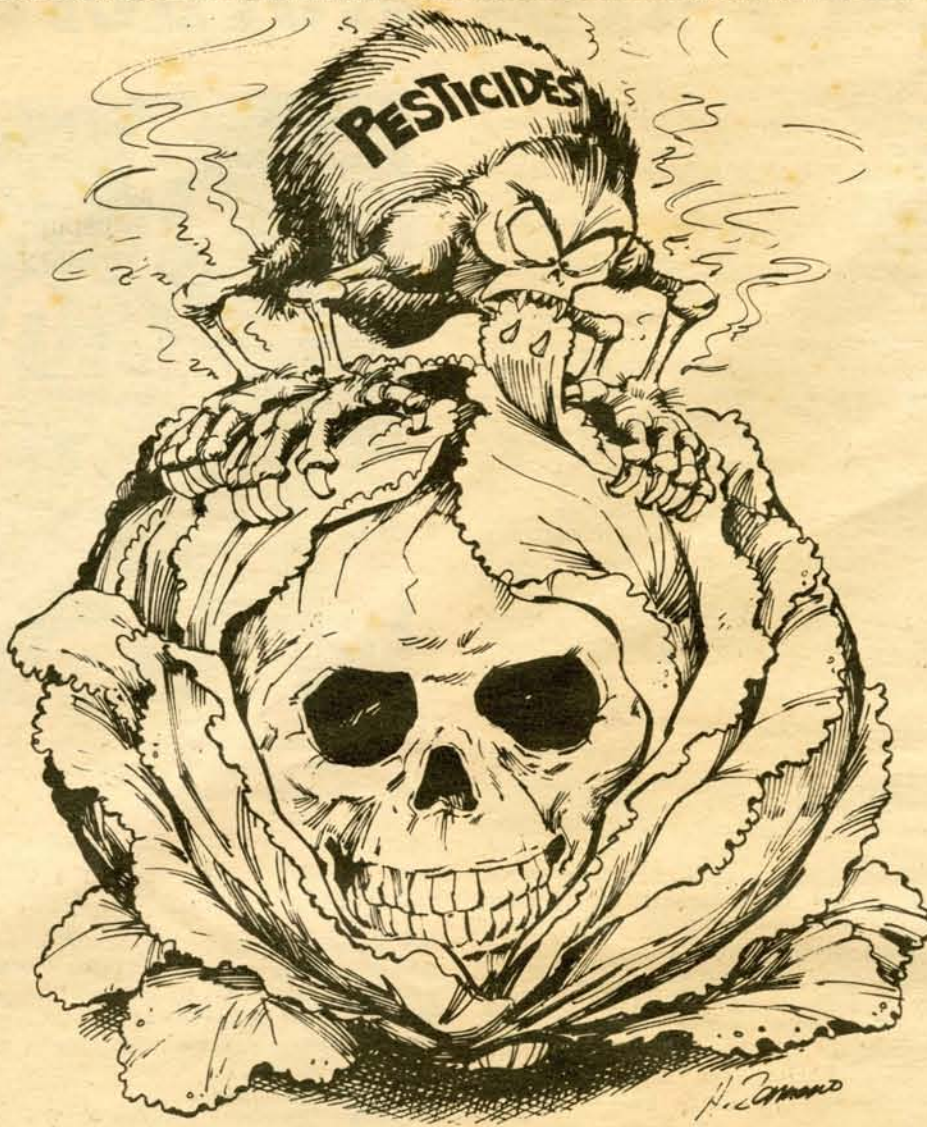
MEANY BLASTS TEAMSTERS



"...They signed a sweetheart contract that the court kicked out so they went in and signed a super sweetheart contract. And the purpose of that contract is to destroy the Farm Workers Union. And I just don't think they are going to be successful. I don't think you wipe out an institution that has its base in the desire of people to live in some other condition than abject poverty. I don't think these people are going to be pushed back into abject poverty, which would be the result of destroying their Union, and I don't think the Teamsters are going to be able to destroy them."

--George Meany

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for the Protection of
Consumers and Farm Workers
Los Angeles, Ca.



SAFEWAY SUED FOR SALE OF POISONED LETTUCE

LOS ANGELES, California--Safeway was among several supermarket chains, wholesale distributors and pesticide manufacturers sued by the Interfaith Committee to Aid Farm Workers and dozens of consumers because of their sale of head lettuce contaminated with illegal residues of the pesticide, Monitor-4. The suit seeks \$100 million in damages in addition to an injunction prohibiting sale of contaminated lettuce.

"It is outrageous that giant retailers like Safeway place their customers' health in danger by their own refusal to adequately test the lettuce they sell," said David Grabill, attorney for the plaintiff Committee.

"We are in court," Grabill continued, "because the government and food chains like Safeway have not taken the most elementary steps to protect the public."

Legislative analyst A. Alan Post added, "Licensees have at the present time little reason to believe" they will be punished for violation of pesticide regulations, declaring that the Department of Agriculture is caught in a conflict of interest between promoting the agriculture industry and watching over the use of chemicals.

The suit was supported by dozens of affidavits from consumers who suffered ill effects after eating contaminated lettuce. Typical symptoms included dizziness, vomiting or a desire to vomit, violent stomach cramps, and severe headaches. Symptoms often lasted for days after consuming the lettuce and continued while lettuce was repeatedly eaten, subsiding and disappearing only upon ending lettuce consumption.

Additional evidence from independent agricultural laboratories, showing that samples of lettuce from Safeway stores exceeded the legal limit for pesticide residues, were also submitted as evidence in support of the suit.

SAFEWAY LETTUCE BURIED

SAN FRANCISCO, California--Some of Safeway's lettuce was so badly contaminated with pesticide Monitor-4 that it had to be buried near here.

A burial certificate issued by Perry Coy, a local agricultural official, states, "January 5, 1973, 2 lots of JEFF brand head lettuce totaling 2,896 cartons were loaded into six truck trailers at Safeway Stores Distribution Center, Richmond, Calif."

"January 6, 1973 this inspector witnessed the breaking of all six seals and the dumping of 2,896 cartons of JEFF brand head lettuce and the subsequent crushing and burial by D-8 tractor of both lots at the Richmond land fill dump."

EPA BANS MONITOR 4

LOS ANGELES, California-- Douglas Cempt, an official representative of the federal Environmental Protection Agency, admitted in hearings before the California Assembly Committee on Agriculture, Food and Nutrition that the EPA had banned the use of Monitor-4 on lettuce in the wake of the scandal surrounding the harvesting and marketing of lettuce contaminated with that pesticide.

However, Cempt said that growers are free to use the chemical on a multitude of other crops, and that lettuce was the only marketable produce for which the pesticide was banned.

DEADLY PHOSDRIN PERILS FARM WORKERS

EL CENTRO, California--In response to charges by Jerry Cohen, General Counsel for the United Farm Workers, State and County Officials here are investigating nearby Danny Danenburg Farms for possible violations in the use of the highly toxic pesticide, Phosdrin.

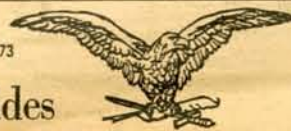
Growers have turned to Phosdrin since the banning of Monitor-4 for use on lettuce. The new substitute is even more toxic than the chemical it replaces, having only half the tolerance.

Imperial County Agricultural Commissioner was caught by surprise by Cohen's charges, and could only tell the Committee that he would investigate immediately.

Apparently his investigation turned up incriminating information, because the results of the inquiry have been turned over to Imperial County District Attorney Jim Hamilton for possible prosecution. Neither office would make any further comment beyond stating that the incident is still under investigation.

Los Angeles Times

FRIDAY, MARCH 23, 1973



The Dangerous Use of Pesticides

There is strong evidence that a number of farm workers in the Imperial Valley have been poisoned by new kinds of pesticides that were used on vegetable crops. How many laborers may have been made ill is not known, nor does anyone know what the ultimate effects on humans of the pesticides may be. The California Department of Agriculture and the U.S. Environmental Protection Agency say they plan studies on the effects of the pesticides on farm workers. That is fine, but an obvious question is why those studies were not conducted before the toxic materials were certified for use, and before men apparently were made sick by them.

The pesticides are from a family called organo phosphates. They are a replacement for now-banned DDT, and they are attractive because they dissipate quickly and lose their toxicity within a few weeks. The trouble is that the pesticides can cause illness or death if misused. The organo phosphates, in fact, were originally developed during World War II as a nerve gas. The reported cases of farm labor poisoning seem to have stemmed from excessive application of the pesticides, premature exposure of workers to a treated field or prolonged contact with pesticide residues on crops.

One of the organo phosphates, Monitor 4, has been banned by the EPA for use on head lettuce. That happened after residues up to six times the federally established tolerance were found on more than 10,000 cases of lettuce distributed throughout the United States.

Another organo phosphate, Phosdrin, was then used as a substitute for Monitor 4. But earlier this

month it was discovered that additional thousands of cases of lettuce contaminated with large quantities of Phosdrin had been distributed in what appears to be a particularly flagrant breach of the law. The United Farm Workers Union has charged that one grower ordered lettuce harvesters into the field one day after the crop had been treated with Phosdrin; federal and state regulations require a four-day waiting period from the time Phosdrin is applied until the crop is picked. The state is "considering" criminal prosecution in this case. If the UFWU allegation is true, the most vigorous prosecution should follow.

Pesticides plainly are necessary to protect crops all over the country; without these chemical agents, agricultural losses in the field would be large, and food prices would soar even higher. But just as necessary is protection of persons who come in contact with crops--consumers certainly, but farm laborers first of all.

Dr. Ephraim Kahn of the California Department of Agriculture notes the need for new, less toxic, pesticides, but is not hopeful that they can be developed soon. That means that potentially dangerous chemicals will still have to be used. Maybe tougher regulations on these compounds are needed. In any case, the level of danger is at least controllable to some, possibly a large, extent. It is up to the growers. Their responsible use of the organo phosphates is not just a matter of obeying state and federal regulations. Far more important is the matter of protecting the health of their employees. When that responsibility is ignored, the punishment should be severe.

OFFICIAL FDA REPORT

NATION'S LETTUCE POISONED

The following is a listing of various chemicals found on lettuce samples by the Federal Drug Administration during the fiscal year 1972:

Aldrin
BHC; Benzene Hexachloride
DDT
Diazinon
Dieldrin
Endrin
Endosulfan; thiodan
Kelthane
Lindane
Malathion
Methyl Parathion; Metacide
Ovex; Ovotran
Parathion
Parthane

Phosdrin; meuinphos
TDE ; DDD; Rhothane
Toxaphene
Zineb
Carbyl
Carbaryl; sevin
Fluorine Compounds
Dacthal; Dimethyl
DDE
PCNB
Sulfotepp
Hexachlorobenzene
Penta Chloro Analine