

## A Mountain of Meat Moves Daily Through Food Giant

Imagine coming home from the week's grocery shopping with a good order of meat—about 70,000 pounds, to be exact, or enough to feed about 200,000 people. And this meat's not in tidy, refrigerator-sized packets but in whole carcasses. What do you do now?

A little hard to visualize, isn't it? But that's what comes into a typical Food Giant market every week, and what happens to it is a fascinating process.

Wholesalers' trucks roll up to Food Giant's back door in the very early morning with their hefty loads. The minute a beef (for instance) carcass is unloaded, the "back-room man" divides it into what meat men call "primal cuts" and trims off waste fat (not really wasted—it's sold to soap manufacturers).

THESE PRIMAL cuts, still a lot too big for even an athletic housewife to lift, are then suspended from an overhead trolley and wheeled into a refrigerated room, where temperature and humidity are rigidly controlled. There they age just until they reach the peak of banquet perfection.

All Food Giant meat is cut in the store, on the day it's to be sold, so customers can be

assured of perfect freshness. The big chunks of meat, still hanging from the trolley, are wheeled to the meat cutters, specialists and masters at their trade every one. One man, for instance, cuts nothing but steaks and chops. Even the cutting tables and the power saws which whiz through bone are specialized for kinds of meat. Pork, lamb and veal never touch the beef table.

FROM THE cutters, the trimmed and tidy cuts move by conveyor belt to another set of tables, where girls wrap them snugly in plastic film. Then on by belt to a marvelous machine which weighs the package, prints a label with the name of the cut, the price per pound, the exact weight, and the price of this particular package; and attaches the label to the package. In less time than it takes to tell, the meat is ready to go into the case where you pick it up for dinner.

Like to make a guess at how long this takes? Less than one hour from the time those huge chunks of meat arrive at Food Giant's cutting tables to the time the many juicy red cuts are placed in the meat cases—one of the modern miracles that happen every day of the week at Food Giant.

## Water Pollution Limited By Provisions of New Law

By VINCENT THOMAS  
Assemblyman, 68th District

Getting water from where Mother Nature supplies it to where it is needed is not the only water problem which confronted our legislature at the recent session. Working out better protection for our water resources against the dangers of contamination or pollution was also an important result of the labors.

California's original water pollution control law was passed in 1949. Its enactment was made possible by several years of legislative study of the increasing damage which uncontrolled discharge of sewage and industrial wastes was inflicting on fish and wild-life, recreational areas, and community values generally.

AS ENACTED, the statute provided for a state water pollution board, and for a number of regional boards, each with responsibility for a specific area of the state. These boards were given limited powers to control the discharge of sewage wastes into waters within their areas and to enforce their authority, when necessary, through the courts.

Ten years of experience under the law demonstrated its value to the welfare of California residents. The constant growth of our population, the rapid strides of our industry, and the steady rise in per capita use of water indicated, however, that there was need for improvement in the law. Small boat increases added another facet to the problem.

AN ASSEMBLY interim subcommittee on bay and water pollution set up in 1957 devoted almost two years to the matter. Representatives of recreational, agricultural, and industrial organizations, as well as those of the departments of water resources, public health, natural resources, fish and game, and agriculture, appear-

ed before the subcommittee to submit their views. As a result of its investigation, the subcommittee sponsored a measure at the 1959 session to make major revisions in the previous water pollution control act. The bill was amended several times during its progress through the Legislature, but passed both houses by substantial margins, and has since been signed by the Governor.

THE REVISED law makes four basic changes intended to strengthen the regional water pollution control boards and to increase the effectiveness of their authority over discharge of sewage and industrial wastes into the waters of the state.

First, a specific declaration of state policy with respect to disposal of wastes in water was written into the statute. It states that because of widespread demand and need for the full utilization of the water resources of the state for beneficial uses, discharge of wastes shall be so regulated as to achieve the highest quality of water consistent with maximum benefit to the people.

Second, membership on each regional board was broadened to include two additional representatives, one from a non-governmental organization associated with both recreation and wild-life, the other a representative of the general public. The direct representation of the public and of recreational groups on these boards is indicative of their concern with water pollution.

Third, the regional boards were given authority to protect sensitive areas from waste discharge of any kind, and to limit discharge to less than full capacity of the waters involved. And fourth, the boards were relieved of the need to prove that pollution is being created by violation of the law before abatement action can be taken in court.



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## ROAST-AL-A-R

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