

OVER THE BACK FENCE

By Jack Fichter

Paul scuttles public's right to know what's in pet food

Do you understand all the ingredients listed on labels of dog food? We need to know what we are feeding our pets. Thanks to Sen. Rand Paul, (R-Kentucky) we won't. He introduced legislation deleting pet food safety laws, denying pet owners the right to know what's in their pet food, in particular additives, according to truthaboutpetfood.com.

Manufacturers want to be able to put additives in pet food without a long approval process.

Menu Foods in 2007 recalled pet food after 8,500 pets died from melamine-laced pet food. (Some have estimated the pet death toll at more than 100,000.) According to Truth About Pet Food (TAPF), Congress created laws "Ensuring the Safety of Pet Food" in Food and Drug Administration Amendments Act of 2007 to prevent another mass poisoning of dogs.

"Not later than two years after Sept. 27, 2007, the Secretary of Health and Human Services, in consultation with the Association of American Feed Control Officials (AAFCO) and other relevant stakeholder groups, including veterinary medical associations, animal health organizations and pet food manufacturers, shall by regulation establish ingredient standards and definitions with respect to pet food, processing standards for pet food; and updated standards for the labeling of pet food that include nutritional and ingredient information."

Thousands of dogs died due to Chinese suppliers adding a plastic component, melamine, to common pet food ingredients such as wheat gluten. Dogs suffered kidney blockage and death from consuming melamine. Congress in 2007 realized pet food ingredients had no standard of quality, according to TAPF, and wrote laws requiring the FDA to establish quality standards, required to be completed by 2009.

If a pet food manufacturer puts wheat gluten in dog food, it would be required to be 100 percent wheat gluten, not 50 percent gluten and 50 percent melamine.

According to TAPF, "a pet food ingredient standard would also require meat ingredients to be sourced from slaughtered, healthy animals instead of diseased and non-slaughtered animals that are allowed by FDA now. Congress also recognized pet food labels did not provide adequate information and required the FDA to update pet food definitions. That move would have taken responsibility of pet food ingredients away from AAFCO."

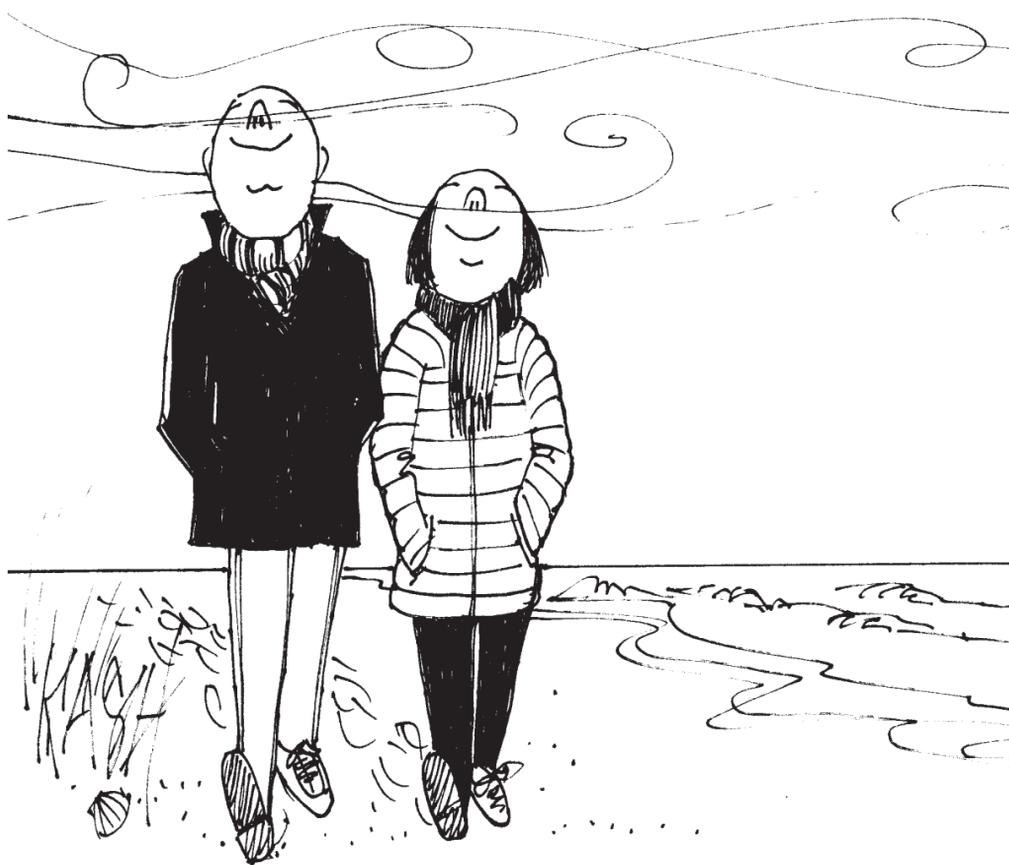
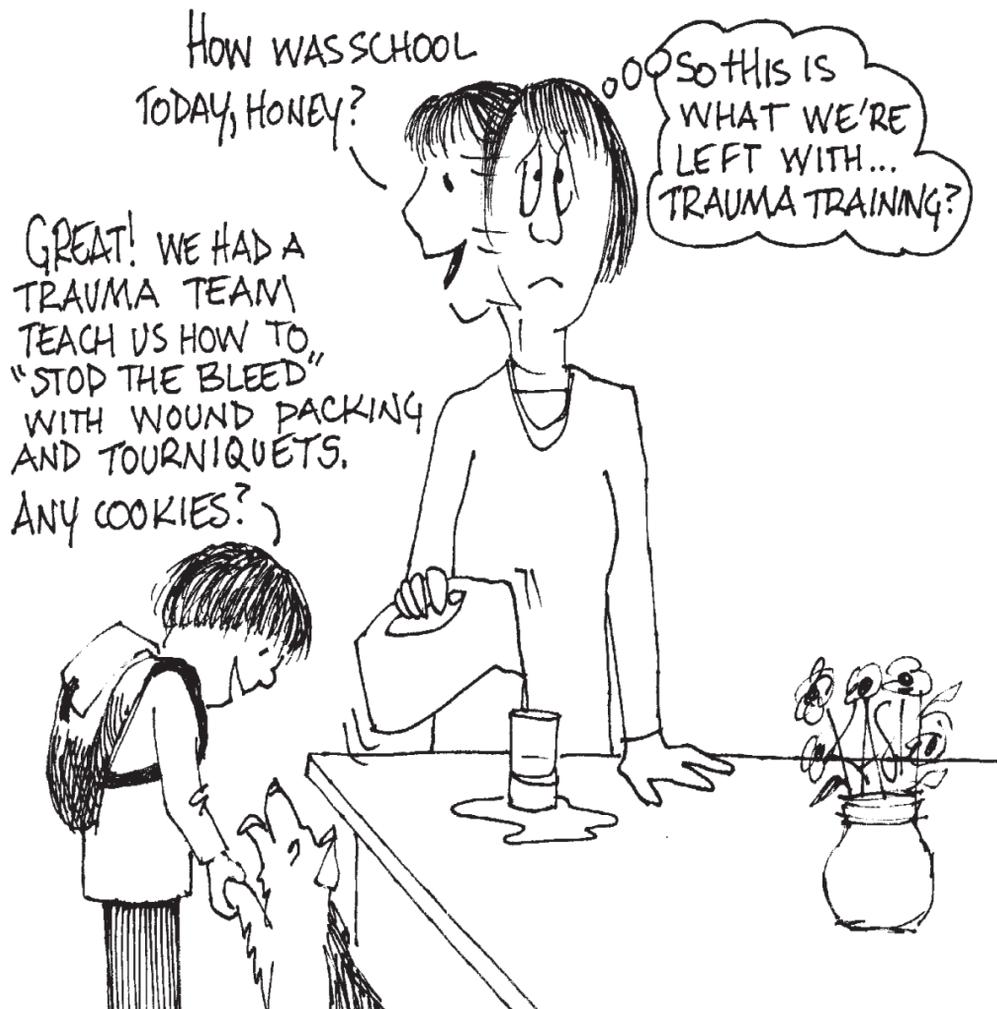
Here's where Paul comes into the picture, destroying pet food protections. According to TAPF, it was about money for AAFCO, which accepts funding from pet food manufacturers. AAFCO controls what you see on pet food labels. If you really want to understand what's in pet food, AAFCO will tell you for \$200, if you order its pet food labeling guide which provides "in depth information on the pet food regulations such as product name and ingredients, descriptive terms, nutrients and feed ingredients."

"Paul's actions protected the financial interests of the private corporation AAFCO — assumed at the request of the University of Kentucky Regulatory Services — instead of protecting pet food safety and the Freedom of Information rights of every pet owner in the U.S.," according to TAPF.

In a statement in August, Paul applauded Congress for bringing greater efficiency to the FDA's approval process for animal food additives and helping provide more certainty to the animal food manufacturing industry regarding the rules they have to follow.

"I am pleased to see Congress address Kentuckians' concerns by passing a reform that will help reduce unnecessary bureaucratic delays, increase the amount of information the FDA takes into consideration on animal food additives, and ensures Kentucky's farmers and manufacturers are not kept in the dark on the submission and approval process for their food-additive petitions," Paul said.

Once again the fox is guarding the henhouse.



WAVES FROM THE PAST

Men, horses, steam-shovel arrive to fill in meadows

The Cape May Star and Wave, the nation's oldest weekly resort newspaper, has been published since 1854. Each week we revisit stories from our 164-year publishing history. This week we return to Jan. 2, 1926, when a section of land was being filled in for a housing development off Sunset Boulevard in West Cape May.

Teams, wagons, tractors, men, steam-shovels and supplies arriving here for work on new development, give city circus day appearance. The 1926 start for Cape May, the predicted continuation of the "boom" last fall, is getting away from the starting line with a rush as the old year tells out and the new year comes happily in.

Starting Monday, the teams of wagons and supplies of the Frank Mark Construction Co., of Philadelphia, began disembarking from the Reading Railroad trains and the remainder of the week about the city reminds one of the good old circus days. Instead of the canvas "big top," a huge frame stable two hundred feet long and fifty feet wide is

erected on the Raymond Saeger farm between Sunset Boulevard and Fourth Avenue and just west of the old race course. There, too, is a big barracks for the army of teamsters and workmen, and a big commissary and kitchen.

All day long the 136 head of big draft horses are seen in their journeys back and forth towing two to four of the big dump wagons which will be used on the Cape May Gardens site while the company is fulfilling the \$75,000 contract of filling in the tract with surplus soil from several farms and from the tract itself where the hills bear cutting down.

Three big steam-shovels are already at work and workmen are unloading carloads of coal to keep them going. Big tank wagons are used to cart water to the 136 head of horses and there is an acre of machinery and wagons ready for work.

With the filling in of the meadowland of Cape May Gardens, Cape May will become a continuous mainland resort from Cape May Harbor to Cape May Point

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THE OTHER SIDE

Cohen left lasting legacy on area fishery

By MARK ALLEN

Sitting on my desk is a grainy black-and-white photo that depicts four people standing by Cape May Harbor. The sole woman in the photo is my wife, Nature Center Director Gretchen Whitman. The three men are Cape May commercial seafood producers and members of the Cape May Seafood Association, and they are presenting Gretchen with a contribution to support her efforts in expanding and maintaining live marine life displays at the center.

In the photo, Daniel LaVecchia of Cape May Foods and Steve Kowalski of Snows/Doxsee look into the camera while Gretchen receives the check from Danny Cohen of Atlantic Cape Fisheries.

We lost a good one Nov. 20 when Cohen passed away. A pillar of Cape May's commercial seafood industry since 1976, Cohen grew up in the city. He was a local, but his reach was worldwide, extending far beyond Cape May's robust fisheries, which are scattered about the city's Other Side.

Since his earliest days, his vision and insight clearly identified the interdependence of sustainable wild harvests with responsible environmental stewardship. This recognition was far more than philosophic, it was the cornerstone upon which he established and then grew his company, Atlantic Capes Fisheries. Today, ACF is recognized as a world leader not only in the production of choice seafood products such as scallops, but in how it blends common-sense sustainable fishing practices with modern cutting-edge tech-

nologies.

More than a fisherman (in truth, Cohen didn't much like boats), he was a tireless advocate for the scientific research needed to manage the fisheries in a sustainable manner. His efforts were far more than rhetorical and he led the way by his example in financially supporting scientific research to these ends. He never hesitated to take his case for science before advocacy groups around the world either, and even before Congress.

His vision of applying scientific research to the advancement of seafood aquaculture was best illustrated when he worked with Rutgers University to revitalize the Delaware Bay oyster industry by developing and growing disease-resistant oysters. The result was the Cape May Salt Oyster Co., and today these much-sought-after oysters appear on the menus of some of the finest restaurants in the nation.

An environmentalist at heart, Cohen recognized early on both the vast benefits of offshore wind development and its potential impact on commercial fishing. Never one to take a back seat, he sought to protect the fishing industry and its workers while at the same time harnessing the marine expertise of this industry he knew so well. The result was a new company, Fisherman's Energy LLC, which was on track to build the first offshore wind farm in the United States until stymied by New Jersey's political climate.

Looking back at the photo, I had to smile. There is no surprise there. I knew him personally and professionally. I've never met a person who

worked harder, smarter and more effectively than did Danny Cohen. In addition to his innate honesty and limitless energy, he set a standard of responsible entrepreneurship that is seldom equaled and rarely duplicated. That being said, Cohen was also an innovative thinker, forever searching for a better way to do things. In terms of fishing, it was harvesting the product and then getting that product to market in a responsible, sustainable manner that would preserve the resource for the long term. He was forever conscience of the "end game," the sustainability of the resource and the people who depend on it.

Unfortunately, Cohen's personal "end-game" turned out to be cancer. Try as he might, Danny could not prevail. His passing is our loss, a loss to the commercial seafood association and its members, the harbor community and all of us here on the Other Side. This is where Cohen made his living and left his mark. His passing leaves a void, but perhaps it leaves a challenge and a promise. Danny Cohen was a good man; he will be missed but his memory will always be revered and respected; a life worth emulating, a life that indeed personified Musar (a Jewish spiritual practice that gives concrete instructions on how to live a meaningful and ethical life). The next time you enjoy a Cape May scallop or Salt, think about and remember Danny Cohen.

Mark Allen is a retired lieutenant colonel with 27 years' flying experience with the U.S. Marines and Air Force National Guard.

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