

SPECIALISTS IN INDIAN PROBLEMS

Graduation of Canada's first class of community development officers — specialists trained to work with Indians to help them develop their own leadership — was announced recently by Mr. John R. Nicholson, Minister of Citizenship and Immigration and Superintendent General of Indian Affairs.

The 38 graduates of the three-month course will be assigned to Indian communities throughout Canada to help residents develop their potential for leadership and to assist Indian leaders in achieving social and economic advancement.

The Community Development Course, which was held at the University of Ottawa, was the first of its kind in Canada. It was organized by the Indian Affairs Branch when it became evident that no comprehensive programme of this type was available at any Canadian University. Future courses are expected to include an increasing number of Indians among the students.

The Minister said that graduates of the course would work with community leaders to help Indians themselves build a sense of identity and to encourage them, through their band councils, to become progressively more self-governing and less dependent on government assistance.

RADIATION FOOD PRESERVATION

The first U.S.-Canadian research programme on the radiation preservation of food will get under way this summer when Canadian and U.S. scientists begin a two-year study on extending the "shelf life" of chicken by low-dose radiation pasteurization. The study will be conducted jointly by Atomic Energy of Canada Limited, the U.S. Atomic Energy Commission, and the U.S. Army Material Command's Natick (Mass.) Laboratories. It will cover economic needs and advantages, microbiology, wholesomeness, product development, packaging, and consumer acceptance.

The refrigerated "shelf life" of freshly-killed chickens is, under current marketing conditions, from seven to 10 days. Radiation pasteurization is expected to double this period. The increased time advantage should result in more stable marketing operations and in wider marketing areas for breeders, processors, shippers, and sellers.

METHOD OF PASTEURIZATION

Radiation pasteurization of chicken may be accomplished by radiation doses of about 250,000 rads (a rad being a standard unit of radiation measurement). The process results in a fresh product in which the bacteria that occur naturally and cause spoilage are reduced in number. The radiation energy is harmless. Unrestricted public consumption of a specific irradiated food item, such as chicken, would have to be approved by both U.S. and Canadian food and drug officials.

Canadian and U.S. scientists will share the research and development efforts essential to the success and regulatory clearance of the process. The microbiological aspects, a major area of interest, will be studied jointly by MacDonald College of

McGill University, Montreal, the Food Division, U.S. Army Natick Laboratories, and, under contract with the Division of Biology and Medicine, the U.S. Atomic Energy Commission.

BACTERIA TYPES STUDIED

Studies of the public health aspects will include observation of the effects of low levels of radiation on the life processes of micro-organisms occurring naturally on the raw product. Emphasis will be placed on *Salmonellae*, certain other bacteria that grow at refrigeration temperatures, and bacteria that are able to grow in an oxygen-free environment.

Several flexible plastic materials for pre-packaging foods for radiation-pasteurization will be evaluated by Natick Laboratories to select those best suited for use with chicken.

After the completion of the joint study in 1967, the data it provides will be used in preparing petitions to the authorities of the respective countries for clearance of radiation-pasteurized chicken for unlimited public consumption. The petitions will be presented to the U.S. Food and Drug Administration and Canada's Food and Drug Directorate.

EXPORT-CREDITS LOAN TO U.A.R.

An export-credits financing agreement was signed recently, under which Canada will lend \$3.8 million to the United Arab Republic. The loan is to cover the purchase of Canadian equipment and associated technical services to expand communications services and facilities in the Nile Valley.

The financing will be provided through the Export Credits Insurance Corporation, which administers the Federal Government's long-term export financing programme. The buyer is The General Egyptian Organization for Cinema and Broadcast Engineering, Cairo, an agency of the Government of the U.A.R.. This is the first financing agreement signed between ECIC and the U.A.R..

RCA Victor Ltd., Montreal, will be the prime supplier. It is estimated that more than 100 Canadian sub-suppliers will be involved in the project. Purchases to be made include microwave, radio and other communications equipment.

CHARACTER OF PROJECT

The project involves the supply and erection of television and radio broadcasting facilities in the Nile Valley and the provision of a long-range microwave chain linking Cairo with Aswan.

Repayment terms under the agreement are for ten years, including two years' grace. It is expected that the project will be in operation in about 24 months.

The financing agreement was signed by Salah Eldin Mourad, Chargé d'Affaires of the U.A.R. Embassy, on behalf of his Government, and by H.T. Aitken, President of the Export Credits Insurance Corporation, on behalf of the ECIC.

This agreement brings to \$234 million the value of contracts signed to date under Section 21A of the Export Credits Insurance Act.