

additional section 22 controls to stem the rising tide of dairy imports that have been coming in through remaining loopholes in existing tariff barriers.

This time the President acted against condensed and evaporated milk imports, levels of which were increasing at staggering rates.

It can be argued, in fact, that the President invoked the section 22 controls in an attempt to forestall action on the part of the Congress. Unfortunately, these actions on the part of the executive branch are no substitute for adequate import legislation.

Remaining loopholes are being used to unfairly preempt American markets for other types of dairy products. Present regulations limit the importation of whole loaves of Italian-type cow's milk cheese, so importers are now cutting the loaves before entry. They are also grating the cheese before arrival to get around these restrictions and have succeeded in dumping over 1,494,000 pounds of Italian-type cheese in America in 1967. This represents an increase of over 352 percent from 1966.

An additional area of danger is chocolate crumb, used in the preparation of ice cream, candy, and baked goods. This is a chocolate-butter-fat-sugar mixture relatively unknown in international trade until it was discovered that it was a handy vehicle with which to dodge import restrictions.

There are two additional factors we should also take into consideration when dealing with the flood of dairy imports. The first is that a great percentage of the dairy products entering American markets are the excesses of European nations. Exceptionally high dairy prices in these countries result in production far greater than the respective nations can consume. The governments are then tempted to subsidize sale to any nation that will buy their surpluses. This is not free trade or fair competition.

The second factor we should remember is that no other country in the world requires such strict sanitary standards for its dairy products as does the United States. The capital outlay for standard facilities to insure wholesomeness would be unthinkable in almost any other country.

Our compassion for foreign dairy farmers seems to go to a fault in this respect: for, while we require a pound of cheese made in America to pass rigid standards of sanitary quality from cow to factory, to consumer, we require American sanitary standards for imported fresh milk and cream alone. All other dairy products imported are given cursory checks that leave untouched and uninspected the vast bulk of dairy imports.

A striking example of this cropped up February in Salt Lake City. Utah is not a place where one would expect to find contaminated imported goods, and it is indicative of the limits of our inspectors that this shipment got to the Rocky Mountains before it was discovered.

The Amtraco Commodity Corp. imported 830 30-pound cases of a butter-sugar mixture from the United Kingdom. Upon chemical test in Salt Lake City, it was found to have a concentration of a compound known as BHC, benzene hexachloride, a pesticide used primarily on cotton in this country, and never used on or near things intended for human consumption.