KCET

7021 '00 ~~6~~ 19 P2:38 6/2000

Dear Mrs. Smith,

I live in Santa Barbara and have made a healthy habit of visiting and shopping at our local farmer's markets. One of the main reasons I would go is to stock up on sprouts, organic sprouts! for the week. A few months ago this was not available to me and so I asked, discovering the sprouts had been removed due to bacterial growths. The testing needed is unbelievable & certainly not financially feasible for those who were supplying us with the delicious organisms. The toxicity of the pesticide they are suppose to use is far more harmful than the bacteria they're meant to obliterate. Isn't this anti-bacterial thing going a bit too far?! It's difficult to believe one of the most nutritious foods available to us is taken from us due to a few (unknown to me) incidences.

Please fill me in on why this has happened. I would appreciate some specifics (ie. deaths, illness etc.)

Thanks for your time and attention.

99D-4488

Sincerely,

C 79

PUBLIC TELEVISION FOR SOUTHERN AND CENTRAL CALIFORNIA
~~4401 SUNSET BOULEVARD~~
~~LOS ANGELES, CALIFORNIA 90027~~
~~PHONE 213/666-6500~~
~~TWX 910-321-4396~~

Pls. write me at
home - 966 Cieneguitas Rd.
Sta. Barb., CA., 93110

Lynda Belchere

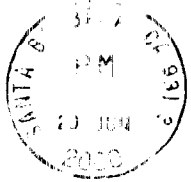
CROSS FILE SHEET

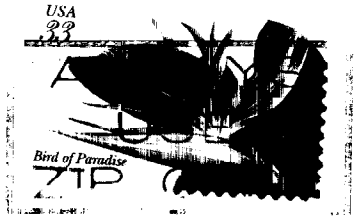
File Number: 99D 4488/C79

See File Number: 99D 4489/C80

Ms. Lyndy Belchere
966 Cieneguitas Rd.
Santa Barbara, CA 93110-1107

306.1





Michelle A. Smith
Ctr. for Food Safety & Applied Nutrition
Food & Drug Administration
200 C Street, SW
Washington D.C. 20204