

# Food Replicator

Any Star Trek fans out there? You can't live on the Enterprise and spend years exploring space ("the final frontier") without a food replicator. We may be getting closer to that technology than you think!

It seems there is a world-wide research effort focused on growing meat in a Petri dish! The argument in support of this absurd effort is to protect the human race from BSE, E. coli and the like. If this isn't disgusting enough, the science community expects to do this on an industrial scale which involves the use of a bioreactor.

The entire process begins with stem cells from sheep, pork or in some cases frogs, rats and mice. The cells are exercised in some way in the bioreactor. In just 3 years time, the world-wide scientists believe they will have the technology to "grow" ground meat or steaks "in vitro".

Some of the drive behind this project is to eliminate world hunger. This sounds to me like a precursor to "dinner by replicator". It has been said that meat grown in vitro contains no fat or connective tissue and resembles meat-flavored jell-o. Could we adapt? Maybe so, but I hope I don't see it in my lifetime!

I still have a choice and I choose meat that is raised on sweet grasses and fruits and vegetables that are grown like nature intended.

Visit us at Rocky Plains Quality Meats for Colorado grown, natural, free-range buffalo, pork and chicken.; where "Mother Nature" is the replicator.

Location: 4022 WCR 11, Dacono, CO 80514 or call us at 303-833-3791.