



GIRLS LEARN ABOUT BEEF on the hoof as well as on the table during a three weeks exchange program between vocational agriculture and home economics classes at Garden Spot High School. Mr. Robert Herr, teacher of vocational agriculture at New Holland, second from left, shows girls where various cuts of meat are located on a beef steer. The girls are, left to right, Gerry Brown, East Earl R1; Lois Jean Bowman, East Earl R1; Wendy Myers, Linden Street Terre Hill, and Bonnie Bressler, Elverson R2.

L. F. Photo.

FFA - FHA Swap Classes At New Holland

Future Farmers and Future Homemakers at Garden Spot High School have just completed a three week exchange program in their classes.

Boys in the junior class studying vocational agriculture spent three weeks in the home economics department of the school at New Holland learning some of the finer arts of cook-

ing and serving a meal. Under the guidance of the teacher of home economics, Mrs. Betty Smoker, the boys planned and served a complete meal for themselves. They also learned the fundamentals of setting and decorating a dining table and served the girls and their mothers at the annual FHA mother-daughter banquet.

The girls, under the supervision of Robert Herr, teacher of vocational agriculture, studied identification and judging of retail cuts of meat, primal cuts in the meat car-

case, some of the fundamentals of slaughtering and dressing meats and the demands of the market. The course included foods in general, consumption trends, and the foods that consumers are buying.

This is the third year for the program at the school.

New Holland 4-H Hears Morgan

Ben Morgan Livestock Specialist from the Pennsylvania State University was the main speaker at the recent meeting of the New Holland 4-H Beef club.

The meeting was held on the farm of Fred Nolt, New Holland. Morgan spoke on the beef industry and gave tips on feeding and care of show cattle.

The next meeting will be held June 21 at the home of Ruth Ann and Larry High, Bareville. David Lapp will show slides and describe his trip to New Zealand.



BOYS IN THE KITCHEN were a familiar sight for three weeks at Garden Spot High School. These Junior vocational agriculture boys traded classes with girls in home economics classes. They planned and prepared a full meal for themselves and their teacher. They are, left to right, Kenneth Martin, Denver R1; Roy Musser, East Earl R1; Leon Weaver, New Holland R1; Walter Musser, Narvon R1; and Mrs. Betty Smoker, teacher of vocational home economics at the New Holland high school.

L. F. Photo.

Livestock Auction Market

EVERY TUESDAY

Starting Promptly at 1:30 p.m.

Starting with bulls, steers, heifers, cows, hogs and calves.

We get top \$\$ for your Livestock

Give us a call — HI 2-4181

Vintage Sales Stables, Inc.

VINTAGE, PA.

Frank Dussinger, Manager



The Most Famous Name In Corn

Pfister Associated Growers

1007 Nissley Rd.
Lancaster
Phone 898-7121

HERE'S HOW TO GET MORE MILEAGE FROM YOUR SILAGE



Just Use SILO-ZYME On The Green Cut Feed Going Into Your Silo.

SILO-ZYME is a patent product and has been used in the western United States for the past 10 years, with great success.

We are the first to bring this product to Pa. and have the Exclusive distributorship for Pa., Del., Md., New Jersey for it.

SILO-ZYME is a cultured base and contains a combination of Lactic acid Bacteria, Enzymes of Asperigillus Oryzae and other essential nutrients for silage curing. It's all food. No chemicals in the product.

HERE'S WHAT SILO-ZYME SILAGE CULTURE CONCENTRATE DOES IN THE SILO:

1. Through its enzymatic action it promotes the rapid growth of the beneficial organisms in the silage material and of the organisms which have been added in the Culture.
2. Inhibits the growth of the undesirable organisms which cause spoilage, foul odors and loss of nutritive value.
3. Enhances the development of the natural, desirable aroma and flavor factors of silage.
4. Protects the vital nutritional elements by greatly reducing spoilage.
5. Speeds the conversion of starch to sugar . . . helps break down cellulose, converts sugar to lactic and acetic acids, and proteins to peptides and amino acids.
6. Protects and improves palatability . . . they eat it all!
7. Improves digestibility.
8. Helps stabilize Vitamin A.
9. Promotes proper fermentation.
10. Helps build more red meat.
11. Steps up milk production and butterfat.
12. Costs less to use . . . even less than your own grain.
13. Helps reduce "run-off."
14. Stretches silage . . . you feed up to one-fourth less.

YOU FEED ALOT LESS PROTEIN WHEN YOU FEED SILO — ZYME CURED SILAGE.

We are also distributors for the famous MAY-CO Vitamin & Minerals supplement for Steers & Hogs and one for Dairy and Breeding Cattle. Also for poultry. These Products give best results when fed free choice. MAY-CO Vitamins and Minerals supplement and Silage treated with SILO-ZYME fed to your cattle make a combination hard to beat. The products with Profit built in them. They cut feed costs. Call. Phone or write to

MAYTOWN VITAMIN - MINERAL CO.

P.O. Box 2, MAYTOWN, PA.

Ph. 426-5895 Area Code 717

Full Time Salesmen Wanted — Also Dealer Inquiries Invited.