



Lancaster Farming

SECOND SECTION

Dairymen Can Beat Mastitis Ext. Man Says

Mastitis is not caused by milking machines — if they are working right and used properly. That's the belief of Dr. W. R. Hesseltine, extension dairyman at the University of Delaware. Speaking at a recent series of meetings, he said that dairymen should accept this fact and stop writing off a \$500-a-year loss as

part of the cost of modern milking practices. "Mastitis doesn't have to be a way of life for today's dairy cow. Unlike crabgrass, the solution isn't simply learning to love this condition."

The causes of mastitis are three rather simple mismanagement practices — faulty equipment, bad milking procedures and unsanitary conditions. The solution is to prevent the infection from starting. An understanding of the causes will save a dairyman valuable time, cost less than treatment and most important

(Continued on Page 18)

USDA Proposes Pasteurization Of Egg Products

The U. S. Department of Agriculture has proposed amendments to its regulations on grading and inspection of egg products, which would require pasteurization of egg products produced in official plants.

The proposed amendments would require pasteurization or testing of all egg products after June 1, 1965.

This action, under the volun-

tary egg product inspection and grading program administered by the Poultry Division of USDA's Consumer and Marketing Service, is taken because pasteurization has been found to be an effective method of destroying bacteria, such as Salmonella, which can cause gastro-intestinal disturbances.

Pasteurization under the program would be required for all egg products (except whites) after June 1, 1965, in all plants having proper facilities. Plants not equipped for pasteurization on that date must have all these products tested for Sal-

(Continued on Page 19)

FFA Members Gain Experience In Agribusiness

by Robert Herr
Vo-Ag. Instructor

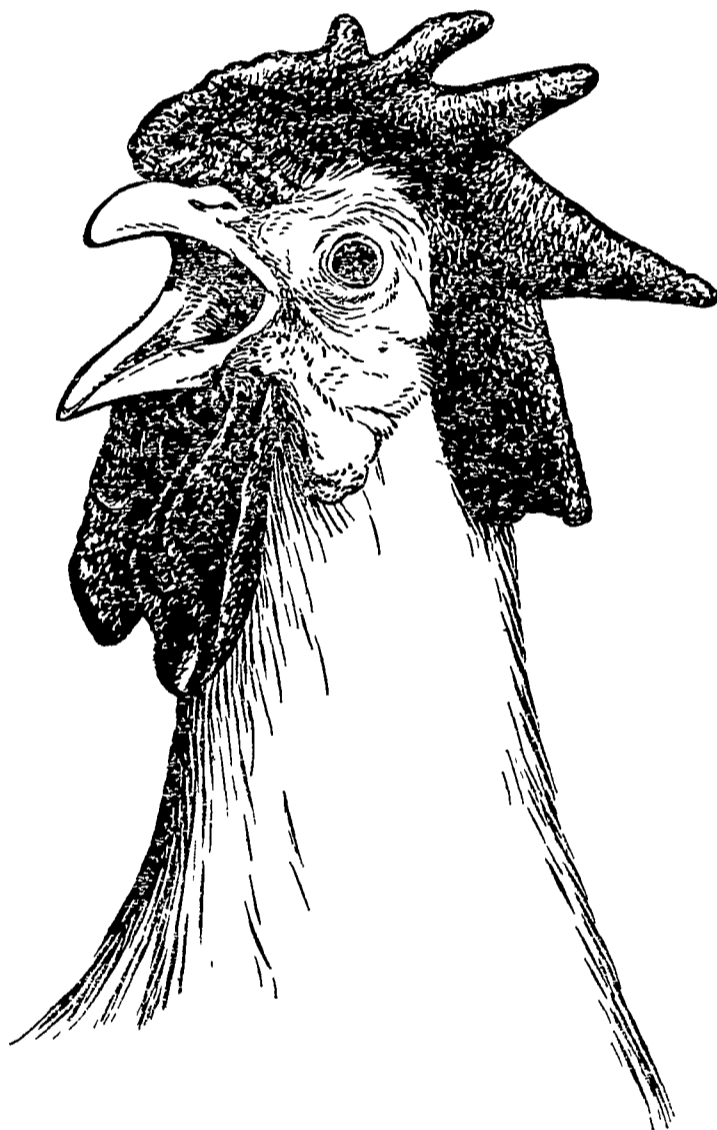
For the past six weeks there have been at least ten new faces among those employed at area agriculturally-related businesses. These belong to senior students in Vocational Agriculture at Garden Spot High School. They are part of a new type of program being developed called agribusiness. There are ten schools in the state participating in a program to develop a study of agribusiness. One of the most extensive programs is at Garden Spot High School.

The high school program has always included the study of agribusiness in its four-year vocational agriculture program, but this year an intensive unit is included in the senior year. These ten boys have spent four afternoons a week, Monday, Tuesday, Thursday, and Friday, from 1 to 5 p.m. as employees in various local and area businesses. This was the work experience phase of the agribusiness unit and lasted from February 1st to March 12th. On Wednesday afternoons the boys returned to the school to discuss their experiences and go over such topics as salesmanship, human relations problems encountered, income tax, social security, and any other points that seemed to need clarification. A complete record book of their daily work experience was kept by each boy and these records were reviewed on Wednesdays.

The businesses have been most cooperative in opening their facilities for this program. Among those providing

(Continued on Page 16)

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