

Sept. DHIA Led By Aungst Cow And King Herd

A registered Holstein cow owned by Hiram S. Aungst, Elizabethtown R1, completed the highest 305-day lactation. Lucy produced 19,139 lbs. of milk, 882 lbs. of butterfat with a 4.6% test. Second high lactation was completed by a registered Holstein cow own-

ed by J. Mowery Frey Jr., Lancaster R7. Posey produced 19,767 lbs. of milk, 870 lbs. of butterfat with a 4.4% test in 305 days.

The herd of John M. King, Ronks R1, had the highest monthly butterfat average. This herd of 23.2 registered and grade Holstein cows averaged 1,517 lbs. of milk, 58 lbs. of butterfat with a 3.8% test. The herds of Lloyd Wolf, Quarryville R2, and Stanley G. Greiner, Manheim R4,

placed second. The Wolf herd with 40.5 registered and grade Holstein cows averaged 1,501 lbs. of milk, 57 lbs. of butterfat with a 3.8% test. The Greiner herd with 20.0 registered Holstein cows averaged 1,409 lbs. of milk, 57 lbs. of butterfat with a 4.0% test.

Pa. Egg Marketing Advisory Council Reorganizes

Samuel Berenson, of Hanover, was reelected chairman of the State Egg Marketing Advisory Council at a reorganization meeting for the 1965-66 season. K. M. Souders, of Coatesville, was reelected secretary.

Five new members have been appointed by State Agriculture Secretary Leland H. Bull to fill vacancies on the Council. They are:

Homer Bicksler, of Souderton; Clem Claibe, of Bloomsburg; Richard S. Moyer, of Winfield; Edwin Walls, of Liverpool, and Elwood Wilhiard, of Klungerstown.

Other members are: George M. Anthony, Strasstown; John E. Copenhaver, Elizabethtown, John D. Landis, Harleysville; Allen A. Shade, Spring Glen; Harry R. Ulrich, Harrisburg; Walter Wheelock, Chambersburg, and Berenson and Souders.

Committees were named to study six problem areas preparatory to recommending marketing plans for the 1965-66 year. They are:

Equalization of minimum agricultural labor rates, Walter Wheelock, chairman.

Freight rates and differentials, Homer Bicksler, chairman.

Quality control and sanitation from farm to consumer, Allen A. Shade, chairman.

Market quotation basis for egg pricing, Samuel Berenson, chairman.

Maintaining egg production (Continued on Page 16)

Meat Inspection Regulations To Be Amended

The U. S. Department of Agriculture has proposed to amend federal meat inspection regulations to restrict the qualifications under which meat dealers are granted "retailer exemptions" from Federal inspection requirements.

The proposal would give greater assurance of the wholesomeness of meat sold direct to consumers, including meat sold in hotels, restaurants, and institutions, USDA said.

The proposal was made by the Consumer and Marketing Service to limit the "retailer exemption" privilege to smaller retail meat dealers, in line with the original purpose of the Federal Meat Inspection Act.

C&MS meat inspection officials explained that the Act provides for exempting from federal inspection those retail meat dealers and butchers — usually located near state borders—who sell meat directly to "consumers" across state lines.

To qualify for such an exemption under existing regulations, such retail meat dealers must sell at least 50 percent of their meat products directly to consumers.

Once exempted, they are permitted during any week to ship across State lines without Federal inspection to consumers and other retail outlets, such as grocery stores, not more than 5 carcasses of cattle, 25 of calves, 20 of sheep, 25 of lambs, 10 of swine, 20 of goats, or 25 of goat kids, or the equivalent of fresh meat. In addition, they can ship an unlimited volume of salted,

cured, canned, or otherwise prepared meat or meat products across State lines, to consumers only, without having it federally inspected.

Under present regulations, exempted establishments must also comply with the Act's requirements as to sanitary facilities, restrictions on the use of dyes, chemicals, and preservatives, and other provisions to assure the wholesomeness and proper labeling of meat products.

While the term "consumers" is not defined in the Act, USDA said it has been construed to include restaurants, hotels, boarding houses, or similar institutions — as well as household consumers — as the term applies to the federal meat inspection programs.

In recent years, a new type of meat supplier has evolved in the industry who specializes in large volume sales of meat and meat products to hotels, restaurants, and institutions, USDA said. Basing their applications on the fact that they "retail" more than 50 percent of their products direct to such broadly defined "consumers," many of these large volume suppliers have been granted exemption from federal inspection under existing regulations.

C&MS officials said the Act was not intended to exempt from federal inspection such large volume suppliers who sell across state lines. The proposed amendment to the regulations would restrict such retailer exemptions to smaller operators who sell chiefly to consumers.

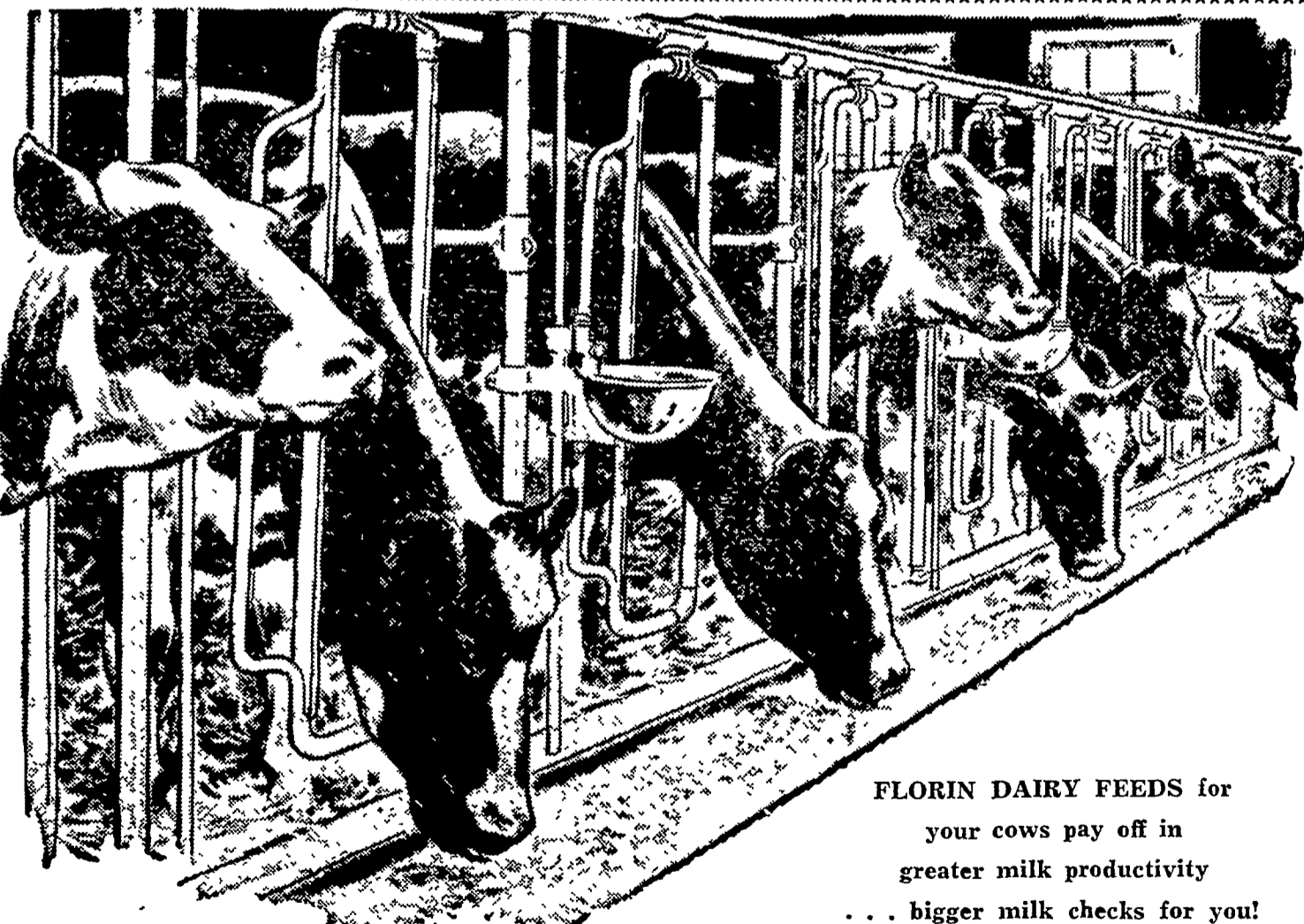
The 4-H idea began to materialize in the late 1890's when rural school superintendents encouraged students to plant corn, tend a garden, sew and cook. School fairs were held and ribbons awarded winning exhibits.



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