

Judges Named For 3rd Pa. All American Show

HARRISBURG—Six dairy authorities from as many different states were recently named judges for the third Pennsylvania All-American Dairy Show, Sept. 12-15 in the State Fair Show Building, according to Harold R. McCulloch, manager.

By breeds, they are: Milk-Ing Shorthorn, Kieth King, Kingsdale Farms, Oneida, Ill.; Guernsey and Jersey, Clyde K. Chappell, University of Tennessee, Knoxville, Tenn.; Holstein, W. K. Hepburn, Jr., Popular Point Farm, Seneca Falls, N.Y.; Brown Swiss, C.

F. Foremann, Iowa State University, Ames, Ia.; Ayrshire, Hilton Boynton, University of New Hampshire, Durham, N.H.

McCulloch announced also the selection of Harlan R. Stevens, assistant professor of mathematics, Penn State University, as speaker for the exposition banquet Thursday night, Sept. 15. Top herdsman, class sponsors, and show supporters will be honored guests.

State Secretary of Agriculture Leland H. Bull said the Pennsylvania All-American has "helped to cement the whole dairy industry into a single, effective unit," and that it is "pointing up the importance of the industry as a substantial factor in the economy of the commonwealth and the nation."

More Fat Seen From Extended Beef Feeding

"Extended feeding of beef cattle increased carcass fat trim and resulted in less retail yield," in a University of Missouri study, reports R. L. Warner of the animal husbandry department.

In the study, beef bulls, beef steers, beef heifers, dairy-beef crossbred steers and heifers were fed a wintering ration of corn silage and protein supplement for 140 days before being fed out.

The feeding period for half the cattle was 80 to 87 days. The other half were fed an additional 70 days.

Summer Institute

(Continued from Page 1)

as, Millersville R1; Nancy Louise Risser, Leola R1; Robert Weaver, Strasburg R1; Patricia Yunginger, Marietta R1; Sandra Eshleman, Box 387, Elizabethtown; and Marlin E. Shearer, Mount Joy R2.

They will leave from the Atlantic Breeders Cooperative at 9:30 a.m., July 10. They will be joined at the summer institute by more than 150 young people and their adult leaders from all across Pennsylvania, and a few from neighboring states.

Warner says the longer fed group had slightly lower gains and lower feed conversion.

He points out that "carcasses from cattle on feed the 70 additional days had 5.5 percent more carcass fat trim and 3.4 percent less retail yield than carcasses from animals fed the shorter period."

"Carcass grade, conformation, and tenderness were not greatly influenced by the additional 70 days in the feedlot."

"In this study," says Warner, "cattle fed beyond 80 to 87 days gained at a slightly slower pace and not quite as efficiently. Also, a higher percentage of the gain was fat, resulting in carcasses with a less proportionate retail yield. Quality and grade of meat was not effected, either up or down."

Daniel Martin

(Continued from Page 1)

Grace E. Garber and the couple have four children: Carol Ann, G. Elaine, Daniel L., Jr., and D. David.

Martin has been treasurer of the Lancaster County Holstein Breeders Association, and is presently a director of the Red Rose Dairy Herd Improvement Association.

Ephrata Agri. Seniors Take Six-Day Trip

Members of the senior class in vocational agriculture at Ephrata High School were scheduled to leave Ephrata this morning for a six-day field trip through Maryland, Virginia, Kentucky and Tennessee.

They will visit the U.S. Department of Agriculture Experiment Station at Beltsville, Maryland, and tour the Shenandoah Valley and Skyline Drive. The group will also see Monticello, Luray Caverns, the Smokey Mountains, and other historic points of interest.

Included in the tour will be stops at various registered Holstein farms and beef operations.

The students will travel by pick-up truck and camper on this trip which was financed by money they earned with a two-acre tobacco project last year.

Lewis Ayers, agriculture instructor, will accompany the group.

Pasteurization Is Magic Word In Dairyland

Pasteurization is a process named for its developer, scientist Louis Pasteur.

In pasteurization, the raw milk is heated quickly and promptly cooled to destroy harmful bacteria that may be present and to improve the keeping quality of milk.

Every particle of milk is heated to not lower than 145 degrees F for not less than 30 minutes and promptly cooled to 50 degrees F or lower to destroy any harmful bacteria that may be present without affecting flavor or food value.

Another method raises the temperature of milk quickly to at least 160 degrees F for not less than 15 seconds, followed by rapid cooling.

Pasteurization does not change the flavor or the essential and nutritive value and goodness of milk.

Vintage

(Continued from Page 2)

stem heifer calves bought for export at 32 50-40 00

HOGS 285 — Barrows and gilts weak-25 lower, US 1-2 190-225 lb. barrows and gilts 27 00-27 50, 1-3 190-250 lbs. 26 25-27 00, 2-3 240-255 lbs 24 00-25 00, one lot 263 lbs 23 75, one lot 275 lbs 22 00

SHEEP 64 — spring slaughter lambs steady to strong; choice 70 to 95 lb spring slaughter lambs 27 00 28 50; good 25 00-27 00

DID YOU KNOW?

... That the dairy cow has been working an eight hour day for years? She grazes for four hours, averaging 40-70 nibbles every minute. The next four hours are spent chewing her cud with her jaws and four stomachs working every minute. After milking, she sleeps all night, resting her jaws for tomorrow's eight hour work day.

More than 100 food elements are found in milk. A quart of milk provides 82% of the day's needs of calcium, 63% of the phosphorus, 40% of protein, 83% of riboflavin, 30% of vitamin A, 21% of calories, 22% of thiamine.

In spite of being used and abused by the human race, the cow continues to provide man with life itself.

No wonder cows are in demand for zoos in city parks. Parks are pieces of America and the cow is America itself.

PENNSYLVANIA ALL-PONY SALE

Blue Ball, Pennsylvania, Lancaster County

MONDAY, JUNE 13, 1966 AT 6:00 P.M.

TUESDAY, JUNE 14 Starting at 10:00 A.M.

REGISTERED PONIES SOLD FIRST

MARTIN'S SALES STABLES

PAUL Z. MARTIN — Blue Ball, Pa. 17506
Phone: (717) 354-6671

for positive
disease control on
potatoes, tomatoes
and other vegetables

You're always right

when you rely on Du Pont "Manzate" D because it:

- ☐ Gives positive protection against a wide range of diseases.
- ☐ Protects crops through rainy and humid infection periods.
- ☐ May be used with many of the commonly-used pesticides.
- ☐ Won't damage plants when applied at short intervals according to directions.
- ☐ Won't clog spray nozzles or corrode equipment.
- ☐ Has small particles which make better contact with disease organisms.
- ☐ Readily mixes with water... an easy to use wettable powder.

Be right always Order your supply of Du Pont "Manzate" D from your local dealer today, or for more information, write Du Pont, Industrial and Biochemicals Dept., Room N-2439, Wilmington, Delaware 19898.

With any chemical, follow labeling instructions and warnings carefully.



Better Things for Better Living
through Chemistry