Judges Named For 3rd Pa. All American Show

HARRISBURG"- Six dairy All-American Pennsylvania Dairy Show, Sept. 12-15 in the class sponsors, and show sup-State Farm Show Building, according to Harold R. McCulloch, manager. By breeds, they arc: Milk-

ing Shorthorn, Kieth King, Kingsdale Farms, Oneida, Ill; Chappell, University of Ten-Falls, N.Y.; Brown Swiss, C. tion."

versity, Ames, Ia.; Ayrshire, Hilton Boynton, University of New Hampshire, Durham, N.H.

ferent states were recently versity, as speaker for the exnamed judges for the third position banquet Thursday bandry department: night, Sept. 15. Top herdsmen, porters 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, Guernsey and Jersey, Clyde K. effective unit," and that it is The other half were fed an "pointing up the importance nessee, Knoxville, Tenn.; Hol- of the industry as a substanstein, W. K. Hepburn, Jr., tial factor in the economy of Popular Point Farm, Scneca the commonwealth and the na-

F. Foremann, Iowa State Uni- More Fot Seen From **Extended Beef Feeding**

"Extended feeding of beef McCulloch announced also cattle increased carcass fat and lower feed conversion. the selection of Harlan R. trim and resulted in less re- He points out that "carcass authorities from as many dif- mathematics, Penn State Uni. Missouri study, reports R. L.

steers, beef heifers, dairy-beef shorter period." crossbred steers and heifers were fed a wintering ration of and tenderness were not great. morning for a six-day field corn silage and protein supple- ly influenced by the additional ment for 140 days before being fed .out.

The feeding period for half the cattle was 80 to 87 days. days gained at a slightly slowadditional 70 days.

Summer Institute (Continued from Page 1)

as, Minersyme RI; Rancy Louise Risser, Leola R1; Rob-Millersville R1; Nancy ert 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

Lancaster Farming, Saturday, June 11, 1966-7

Warner says the longer fed group had slightly lower gains Ephrata Agri.

Missouri study, reports R. L. tional days had 5.5 percent Six-Day Trip Warner of the animal hus- more carcass fat trim and 3.4 bandry department: Stevens, assistant professor of tail 'yield," in a University of from cattle on feed the 70 addi-In the study, beef bulls, beef carcasses from animals fed the

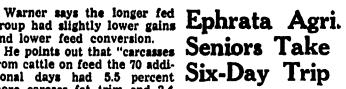
70 days in the feedlot.

"In this study," says Warner, "cattle fed beyond 80 to 87 partment of Agriculture Exer pace and not quite as effi- Maryland, and tour the Shenciently. Also, a higher percentage of the gain was fat, result- Drive. The group will also see ing in carcasses with a less Monticello, Luray Caverns, the 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 couand D. David.

Martin has been treasurer of the Lancaster County Hol- structor, will accompany the stein Breeders Association and group. is presently a director of the Red Rose Dairy Herd Improvement Association.



Members of the senior class in vocational agriculture at Ephrata High School were " Carcass grade, conformation. scheduled to leave Ephrata this trip through Maryland, Virginia, Kentucky and Tennessee.

They will visit the U.S. Deperiment Station at Beltsville, andoah Valley and Skyline 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 ple have four children: Carol by money they earned with a Ann, G. Elaine, Daniel L., Jr., two-acre tobacco project last year.

Lewis Ayers, agriculture in-

Pasteurization Is Magic Word In Dairyland

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

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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 afficting 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) stein heifer calves bought for export at 32 50-40 00

HOGS 285 - Bairows 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 2200

SHEEP 64 - spring slaughter lambs steady to strong; lb spring 70 to 95 cnoice slaughter lambs 27 00 28 5C; good 25 00-27 00



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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 main 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.