

Only One-Third Of U.S. Dairymen Making Money, Specialist States

Only a third of the remain-milk for the U.S., Hesseltine ing dairv farms in the U. S. believes. are efficient and well-managed. These dairymen are making money, the other 350,000 are simply making milk, and need help to remodel or rebuild for efficiency, according to Dr. W. R. Hesseltine, extension dairy specialist at the University of Delaware.

Dairy farmers must begin to think of themselves as dairy businessmen, not just farmers, Hesseltine emphasizes, if they wish to compete successfully. Many of the dairymen who need to re-organize will decide to stop producing milk rather than make further investments. However, the remaining large, efficient production units should be able to produce enough

cow and high output per worker will be essential.

NEED HIGH PRODUCTION

The new, efficient unit should meet certain production standards including a herd average of 14,000 pounds of milk per cow or more; each worker, including the operator, should handle 800,000 pounds of milk per year. Many dairymen still have one cow for each three or four acres; not more than one cow per acre for roughage production is recommended.

Logically, cows will be fed almost entirely on corn silage throughout most of the United States. Corn silage provides high yields of energy per acre, lends itself to mechanization and presents no curing problems.

However, all modern dairy units will not be large, mechanized businesses, Hesseltine predicts. There will still be dairy farmers with relatively small, well-managed units. These farmers will not make big investments, but they will have high production per cow and they will produce milk efficiently and therefore make a profit. The big disadvantage will be their seven-day week; large dairy operators will have a five or six day schedule for employees, Hesseltine concludes.

CAREERS IN POULTRY

There are many areas of service in the field of poultry science, says Dr. Floyd W. Hicks, extension poultry specialist at Penn State University. There are careers as technicians, veterinarians, inspectors, regulators, quality controllers, and statisticians, in addition to requirements for general service work and sales.



For the Farm Wife and Family

Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist

Add Herbs and Spices For Improved Flavor
Add spices and herbs to improve the natural flavor of food — not cover it up. A good rule to follow is — one-fourth teaspoon of a spice or herb to four servings of food. Add more if you wish. Usually you add ground spices when you add salt, and whole spices at the start of the cooking period.

Add herbs for the last hour when cooking stews and homemade soups.

To vegetable juices and cold sauces, stir in seasoning at least an hour before serving or the night before.

Mix salad dressings and herbs and let stand at room temperature a half hour before serving.

Season beef with savory; pork with oregano, lamb with rosemary; and poultry with marjoram.

Add basil, tarragon, or marjoram to fish.

Season vegetables with curry, dry mustard, or parsley.

Season eggs with thyme, curry, or rosemary.

Use caraway or celery seed with bread.

Know Fabric Characteristics
Whether you're buying a readymade garment or buying

fabric to sew at home, you'll be wise to keep these tips in mind.

Look for fabric that's resistant to sunlight, gases, washing, drycleaning, and perspiration.

Ask yourself — will it ravel easily? Is the fabric suited to the garment? Does it have a finish? Will the fabric stretch and get out of shape easily?

if the pattern matches at seams;

For Your Information
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Peggy Miller is a busy worker in the main office of the Conestoga National Bank on Penn Square. Like most of us at this time of year, she daydreams about the perfect vacation. To Peggy, nothing can surpass hopping on a motor scooter to explore nature's byways. Of course, your ideal holiday may differ widely from Peggy's. Perhaps you envision yourself motoring to Montreal for Expo '67, flying west to visit Disneyland, or cruising leisurely through the tropic islands of the Caribbean. But surely you share her enthusiasm for the vacation of your dreams. Like Peggy, you too, can realize your dreams, even if they are considerably more elaborate than hers. Happy, carefree holidays begin with a vacation loan from your Headquarters for Money Matters—the nearest office of the Conestoga National Bank. Stop in soon and discuss your vacation dreams with someone who can make them come true.



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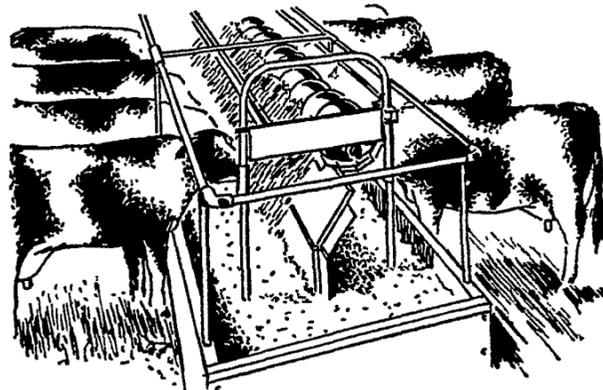
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