

150 Attend Pa. Bee Meeting in Ephrata

About 150 persons from six states attended the Pennsylvania State Beekeepers meeting at Ephrata Saturday.

Besides Pennsylvania, representatives were present from New York, N.J., W. Va., Ohio and Florida, according to Ralph Gamber, Lancaster, program chairman.

A big hit at the all-day meeting from 10 a.m. till 5 p.m. at Ephrata Community Park, Gamber said, was the antique bee equipment collection of John Moore of Ephrata.

Moore, who has been collecting antique bee equipment for 15 years, is believed to have the largest collection of its kind.

John B. Shenk of Lancaster, a hypnotist, also entertained the beekeepers.

Also on the program were W. W. Clarke and Dr. Alvin Benton, Penn State extension service, and George Slesman, chief state bee inspector.

On the program committee

Entries Asked For Egg Show

The Northeastern Poultry Producers Council is seeking entries in the National Market Egg Show at the International Poultry Exposition at Cincinnati October 26-29.

To encourage entries, NEPPCO pointed out this week that past winners "cashed in with point-of-purchase, newspaper, radio and TV advertising announcing that their eggs captured a Blue Ribbon for quality." It's also possible to win a "Best of Show Gold Award."

There is no entry fee. Five dozen eggs of one brand or trade name must be entered.

Complete rules can be obtained by writing to NEPPCO at 10 Rutgers Place, Trenton, N.J. 08618.

for the state meeting with Gamber were: John Shank, East Petersburg; Weaver Martin, Paradise RD1; Edward Graybill, Lititz RD1, county president; Dan Fitzkee, Manheim RD3, and Ray Eagle, Mount Joy.

Cholera Serum Made Optional

Anti-hog cholera serum will no longer be required for feeder pigs and breeding swine shipped interstate under changes in Federal regulations, the USDA announced.

Under the changes, use of serum on pigs shipped interstate will be optional—depending on the desires of the owner or shipper and on the regulations of the State of destination. Some States require serum to be used on imported feeder pigs and breeding swine, other States permit pigs to be shipped in without its use. The regulation changes also require that if serum is used, increased dosages be used.

Dr. M. J. Tillery, who is in charge of hog cholera eradication for the ARS Animal Health Division, said that traceback studies on hog cholera outbreaks indicate that in some instances serum use had added to eradication problems by delaying the onset of sickness in the herd. This has delayed location of exposed and infected swine, which in turn has increased the potential number of exposed pigs, and has delayed the identification and elimination of infected herds.

Dr. Tillery said the regulation change, by providing relief from the mandatory use of serum for interstate shipment, represents a considerable savings for many producers and shippers.



Two men turn the pork chops at the Lancaster County Swine Producers Field Day Saturday, August 15 at the Farm and Home Center. They are Robert Armstrong, Dummort RD1, an Association director, and Daryl Peifer, Witmer, with Hen's Barbecue Service (right).

About 300 persons attended the field day and preliminary reports from Association members indicated the event, the first of its kind by the Swine Producers, was a success.

Numerous exhibitors had various types of modern swine equipment on display.

John Henkel of the Association explained the state pork promotion program designed to improve pork consumption in to

keep the hog market up in the face of the bumper crop of hogs expected on the market this fall.

Several door prizes were given. The Pork Cook Out contest was not held, however, because of

lack of entries. Association officials partially blamed the time of day—the contest was slated for 4 p.m.—and indicated plans are underway to hold a contest elsewhere later this year.

World Omelet King Announces Recipes

The World's Omelet King, Rudolph Stanish, who will visit Lancaster County August 25 to demonstrate his skills has released some of his basic recipes for making an omelet.

Stanish is slated to arrive at Lancaster airport, Neffsville at 2:20 p.m. and at the Hilton Inn, Lancaster, at 6:30 p.m. Stanish will put on a demonstration at both times and the public has been invited.

A partial list of the Omelet King's recipes are as follows:

BASIC FRENCH OMELET with Variations
3 eggs

3 tablespoons water
½ teaspoon salt
¼ teaspoon pepper
1 tablespoon butter

Mix eggs, water, salt and pepper with fork. Heat butter in omelet pan (approximately 8-inches) just hot enough to sizzle a drop of water. Pour in egg mixture. Mixture should set at edges at once. With spatula or fork, carefully draw cooked portions at edges toward center so that uncooked portions flow to the bottom. Slide pan rapidly back and forth over the heat to keep mixture in motion and

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In 19-Room Brick Home Overlooking the Susquehanna

Sixth Generation of Cutlers

By Mrs. Charles McSparran
Farm Feature Writer

Mrs. Jesse (Elaine) Cutler of Riverview Hills Farm in Drumore Township is a busy farmer's wife, mother of five daughters and a school teacher with many outside interests and activities.

Mr. and Mrs. Jesse Cutler are the sixth generation to own this farm, which affords a beautiful view of the Susquehanna River.

Jesse's father, Joseph, built two cabins at different times out on the riverside ledge, which juts out high above the river's edge and for many years this has been known to local residents as Cutler's Point.

From here, one can look up and down the river and see both shore lines, the islands, Peach Bottom Atomic Plant and look down on the Penn Central railroad tracks as they wind along the river. Cutler's Point is just below the Susquehanna State Park.

The old barn that stands on the property dates back to 1830 and the old stone house even longer. The present 19-room brick farm house was built in 1875. From this set of buildings the panoramic view down the river is truly breath-taking.

The farm originally had 400

acres but Mr. Cutler has sold the right-of-way for an electric tower line and sold one cabin out by the river. He has also made a

development of about 16 lots, known as Riverview Hills Development. Six of these lots have been sold and he erected a lovely

home on one lot which is for sale. He also built a house on another section of the farm

known as Fernglen which is for sale.

Cutlers have been keeping a herd of about 90 to 100 registered Holstein dairy animals. At present they have 60 milking cows and 25 young stock. He is cutting down his herd size, having sold some cows recently. His DHIA herd average is around 14,000 to 15,000 pounds of milk and 545 pounds of butterfat. They grow hay, corn and oats for the dairy. John Enck, a 16-year-old neighbor, is the only extra help they have.

Mrs. Cutler, the daughter of Mrs. Ransford Cason and the late Mr. Cason, of Covington, Tioga County, was born and raised on a farm. Her father owned the farm and bought and sold houses. She graduated from Covington High School and attended Mansfield State Teachers College. She took one year at Millersville State College and graduated there in 1960. She taught school one year in Tioga County, six years at Fulton Township Elementary School and has been teaching second grade seven years at Willow Street Elementary School in the Lampeter-Strasburg District. She belongs to N.E.A. and P.E.A.

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Mrs. Cutler poses in front of their 95 year old, 19-room brick home.