



Robert Gregory (left), Lititz RD1, assists the judges to get a sample of his barbecued ham Thursday night at Manheim Fair. The judges are Mrs. Doris Thomas,

Lancaster County extension home economist, and Robert Malick of WGAL. Shortly afterward, Gregory was named Lancaster County Pork Cookout King.

Gregory Is Pork Cookout King

Robert Gregory of Lititz RD1 Lancaster County ham, seived with appetizing trimmings. Gregory won the right to represent the county in the state contest November 11 at the Livesock Exposition. The state winner is eligible for the national Pork Cookout King contest in Des Moines, Iowa.

Gregory took top honors from among four contestants at the Manheim Fair Thursday evening with a tasty three-pound

Youth Need Ideas

Ideas are the most important things adults can give the younger generation, according to James E. Van Horn, extension family life specialist at The Pennsylvania State University. Youth are faced with the job of developing values and the more discussions they are involved in, the better able they will be to choose for themselves.

Gregory won the right to represent the county in the state contest November 11 at the Livesock Exposition. The state winner is eligible for the national Pork Cookout King contest in Des Moines, Iowa.

The judges sampled all the entries and gave Gregory, a salesman for Miller and Bushong, a perfect score of 100.

Runnerup in the local contest was Graybill Miller, Elm, whose barbecued pork fillets scored 96 points.

The Gregory triumph was a family affair. Just before the judging, Mrs. Gregory pointed

out that her husband was wearing her newly made apron which matched the pretty tablecloth she had just made especially for the contest.

Gregory neatly decked out his two slices of barbecued ham with apple rings and parsley.

The appetizing smell of the cooking pork drew dozens of spectators and when the contest was over, the pork was parceled out to the onlookers.

Judges were Mrs. Doris Thomas, extension home economist, and Robert Malick of WGAL television. Both praised all the entries.

The champion's winning recipe for fresh ham steak was

3 pounds fresh ham steak, 1/4 inch thick

1 1/4 cups of pink Chablis wine.

1/2 cup barbecue sauce, individual favorite.

One teaspoon Worcestershire sauce.

One teaspoon salt

Combine the above liquid ingredients and salt to make a marinade. Marinate the fresh ham steak three to four hours in the refrigerator. Start the charcoal fire 20 to 30 minutes before broiling the steak. Broil 20 to 30 minutes, turning and basting occasionally. Add apple rings and parsley. The steak serves four.

Lanc. Co. FFA

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advisor, Garden Spot (New Holland) Chapter: Wilmer Groff, Amos Sauder, Dale Nolt, David Brandt, Joseph Lefever, Gary Buchen, Merlyn Groff and Mark Campbell, advisor, Manheim Central Chapter: Dale Groff, David Harting, Dennis Palm, Lloyd Zerset, Carl Gerhart and Carl Graybill, advisor, Cloister (Ephrata) Chapter: Alan Witter, Lampeter Strasburg Chapter, and Gerald Keizer, former FFA advisor.

Theodore Rhodes, New Oxford RD2, will serve as official delegate.

American Farmer candidates include James S. Huber, Peach Bottom, and G. Preston Lefevre, Jr., Quarryville RD3, both from the Solanco Chapter, and Robert Lee Weaver, Strasburg RD1, Garden Spot Chapter.

(See separate story on American Farmer candidates on page 17.)



Graybill Miller, Elm, was runner-up in the Pork Cookout.

Stauffer Holstein Wins at Manheim

Clarence Stauffer of Ephrata RD2 had the grand championship Holstein in dairy competition at Manheim Fair Thursday evening.

The three-year-old cow from Stauffer's Sunny Craft Farms was senior champion before moving up to the top spot.

Reserve of the show was a four-year-old cow owned by Robert H. Kauffman, Elizabethtown RD1. The animal was the senior reserve champion.

Sunny Craft farms also won

the senior yearling bull class and the intermediate calf class and some group classes.

Kauffman won a top share of honors too, showing the top aged cow and best two-year-old.

Kauffman's daughter, Susan, helped keep the honors in the family by taking junior champion honors with her first place senior yearling.

Other first place winners in the Holstein division were Linford Weaver, Ephrata RD2, junior yearling, Ronald Martin,

Mount Joy, senior calf, Ronald Grube, Elizabethtown RD3, junior calf.

In the bull division, a red and white Holstein from the Black and White Holstein Farm, owned by Charles Myers, 1500 Rohrerstown Road, was named champion bull of the show. The red and white also was first in the junior bull division, edging out a black and white junior bull owned by Elam Bollinger, Manheim RD1, which was named



Clarence Stauffer poses with his grand champion Holstein at the Manheim Fair.



This photo tells the story of how Clarence Stauffer's Sunny Craft Farm took the

ribbons at the Manheim Fair dairy show Thursday night.

the number two bull in the show. Sunny Craft Farm had the first place senior yearling bull.

In other divisions, Kenneth Fox, East Earl RD1, had the only Ayshire, Kenneth Findley, Holtwood RD2, had the only Jersey, and Donald Wenge,

Manheim RD2, showed the only Brown Swiss.

The top of two Guernseys was shown by Marilyn Becker, Manheim RD4.

Judge for the contest was Samuel Ackers, Chester Springs.