

Pa. All-American Set Sept. 20-24

The Eighth Annual Pennsylvania All-American Dairy Show will be held September 20-24, 1971 at the Farm Show Building in Harrisburg.

The Show is sponsored by the Pennsylvania Dairy and Allied Industries Association in cooperation with the Pennsylvania Department of Agriculture and the Farm Show Commission.

Since its beginning in 1964, the Show has grown in stature and importance and has become a vital force in promoting improvements in the dairy industry. Several of the major breed associations are considering the Pennsylvania All-American as the future site of their annual competitions.

The 1971 Show will focus greater attention on production, type and longevity, with the ultimate goal of efficiency in production — more milk from fewer cows that have conformation qualities to be profitable and productive over longer periods of time.

A feature of the Pennsylvania All-American is the Invitational Youth Dairy Cattle Judging Contest, which affords members of collegiate, 4-H and FFA judging teams a chance to learn and show their abilities in the judging field.

The All-American includes breed premiums of \$54,119 divided among the breeds as follows: Ayrshire, \$8,424, Brown Swiss, 8,820, Guernsey, 9,324, Holstein, 12,030, Jersey, 7,904, Milking Shorthorn, 7,617.

There will also be invitational breed sales for Brown Swiss, Holstein, and Jersey.

At the recognition banquet the Pennsylvania Dairy Princess coronation will be held. At last year's coronation, Marilyn Krantz of Lancaster County was named Pennsylvania Dairy Princess.

Schedule of activities released by the State shows the following:

Monday, September 20 — 8 a.m., Invitational Youth Dairy Cattle Judging Contest, 9 a.m., Pennsylvania Junior Dairy Show, 7 p.m., Invitational Brown Swiss Sale.

Tuesday, September 21 — 8 a.m., Pennsylvania Black and White Show; 9 a.m., Brown Swiss Show.

Wednesday, September 22 — 9 a.m., Ayrshire Show, Guernsey Show, 1 p.m., Invitational Jersey Sale; 6 p.m., Invitational Holstein Sale.

Thursday, September 23 — 9 a.m., Jersey Show, Milking

Shorthorn Show; 10 a.m., Holstein Show, through dry cow classes, 7 p.m., Recognition Banquet and Pennsylvania Dairy Princess Coronation.

Friday, September 24 — 9 a.m., Holstein Show, milking and group classes.



Jay Irwin Gets Master Educator Award

Jay W. Irwin, associate Lancaster County agricultural agent, has received the 1970 Master Educator Award for Extension Service personnel of Pennsylvania State University.

The award is sponsored by the Pennsylvania Association of Farmer Cooperatives "for outstanding teaching and leadership in the area of cooperative business."

Irwin received an inscribed plaque and expense-paid trip to the American Institute of Cooperation at Colorado State University August 1-4. He also will

be guest of honor at the PAFC's annual meeting at Seven Springs next October.

Announcement of the award selection was made May 1 at the Pennsylvania Association of County Agricultural Agents annual spring workshop in DuBois. The Lancaster agricultural agent was cited for his educational cooperative business programs in which both youth and adults in the Lancaster County area participated.

Irwin helped establish the PAFC Summer Youth Institute which involves 200 older

Pennsylvania youth and was instrumental in organizing a one-day Cooperative Institute for Lancaster County 4-H and FFA members.

The award winner coordinated a career program in the Lancaster County schools and service clubs. He also worked with cooperative managers in planning educational meetings and farmer services.

Irwin serves as coordinator for the Lancaster County International Farm Youth Exchange program and serves as a PAFC Summer Youth Institute staff member.

His cooperative business related activities include serving as advisor to the Lancaster County Poultry Association and advisor to the County 4-H Council.

A native of Altoona, Pa., Irwin has been a member of the Extension Service staff since July 1967. Prior to being appointed to his present position he was employed by the Pennsylvania Farm Bureau.

He earned his bachelor of science degree from Penn State in 1949, majoring in agricultural economics.

Irwin is chairman of the Pennsylvania County Agricultural Agents Association auditing committee, a member of Myrtle Lodge, F & A M and an elder in the Bethany Presbyterian Church of Lancaster.

He is married to the former Betty Wilson, of Centre Hall. They are the parents of six children.



Jay W. Irwin

Kreider Honored by Conservation District

J. Everett Kreider, Quarryville, Pa., was presented an "outstanding service" award at the meeting of the Lancaster County Soil and Water Conservation District Wednesday night.

The award, an aerial photo of farm photographer Grant Heilman, was presented to Mr. and Mrs. Kreider at the District's monthly meeting.

Kreider's activities have included chairman of the district's

soil stewardship committee, which works with churches to teach that the earth is the Lord's and the Christian has an obligation to take care of it.

Kreider has also assisted with the annual conservation Field Day and Plowing Contest. This year the contest will be held July 27 with a rain date of July 29.

The district also discussed a program in cooperation with

Boy's Clubs to teach urban youth about rural conservation practices and problems. Present plans call for local cooperators to host about 20 urban boys for three days around the end of July.

The boys will have a conservation tour the first day with the next two days and nights spent on the farms of various cooperators. There will be a barbecue the last day.

Opposes Widening

The conservation district also recommended against widening Route 30 East from the vicinity of the police barracks to Hartman Bridge Road (Route 896).

A major justification for the widened highway has been that it will help eliminate accidents. But according to the conservationists, the accidents are caused by "inattentive drivers looking elsewhere than the road." To add lanes for this purpose will be a "waste of funds," according to the district.

The district stated, "Even when the new relocated Route 30 is built the widened road will not be necessary, because of the elimination of through traffic. The widened road would then be an unnecessarily large maintenance problem, it was indicated."

The district stated, "even though this goes against our feeling about prime agricultural land, we feel this money should be spent relocating Route 30 toward the Mine Ridge area. Once the through traffic is removed from this area, the present road will be more than adequate."

The state highway construction schedule calls for letting construction contracts in 1973.

Lancaster County Soil and Water Conservation District for their "outstanding service" to the district.



Mr. and Mrs. J. Everett Kreider are shown with an aerial photo of their farm presented to them this week by the Lan-

Bread-Related Recipes to Continue Next Week, Strawberries May 22

Bread and Rolls Are Featured in 'Favorite Recipes'

As we had hoped and expected, the response to the bread and rolls recipe feature was excellent.

Indeed, we received so many recipes that we have decided to split them into two categories, running the group on bread, bread making suggestions and rolls this week and the remainder of the recipes next week.

As previously announced, the recipes on strawberries will run in our May 22 issue. To help us

handle them properly, please send the Strawberry recipes to us during the week of May 10 to 15.

Responses in the bread making category included recipes from Ephrata, Wrightsville, Drumore and the Lititz area.

Some Hints

In addition, Mrs. Jacob E. King, Gordonville, forwards the following bread making hints: "If honey is used, the bread

has a nice crisp crust," Mrs. King said.

She noted, I also like to put two tablespoons of sugar in the bottom of a cup or bowl with half a cup of water to soak the yeast.

"I also have very good results with yeast granules bought by the pound at health food stores."

Mrs. Dorothy H. Keener, Lititz, RD2, who considers bread making "good therapy" forwards her

whole wheat bread recipe as follows.

Whole Wheat Bread

1 quart whole milk, scalded
Add:
1/2 cup strained honey
1/3 cup lard (6 tablespoons)
2 tablespoons salt, (scant)
Stir until dissolved
(Put 2 tablespoons dry yeast in small bowl with 1/2 cup real warm water, set aside)
Add flour (whole wheat) to milk mixture about one cup at a

time, mix with spoon, add four cups or more of whole wheat, then add yeast. Then add white bread flour until too stiff to stir. Turn out on floured surface.

Knead dough lightly and add flour until it's stiff enough to be easily handled, about 10 minutes, smooth and elastic. (About 10 to 12 cups flour in all.)

Coat mixing bowl with fat or (Continued on Page 26)