

Local Holsteins Recognized

Several local Holsteins have been recognized by the Holstein-Friesian Association of America.

A 10 year old cow, Sideview Josy Rag Apple 5331107, owned by Herbert and Rhelda E. Royer, Lancaster, produced 18,937 pounds of milk and 786 pounds of butterfat in 365 days.

Another Royer cow, Blossomelle Zsa Zsa 5051343 (Ex-2E), has been recognized for producing more than 1,000 pounds of butterfat in a 305 day lactation. The cow continued to produce for a 365 day record of 28,463 pounds of milk and 1,198

pounds of butterfat. The lactation was started at the age of 10 years and five months. She was sired by Osborndale Ivanhoe.

Among Gold Medal Sires recognized by the association is Greenwood Ivan 1472834 (VG) owned by Carl L. Martin, Ephrata. Only those registered bulls having daughters that meet high standards in both milk production and body conformation are awarded Gold Medal honors.

Fultonway Crisscross Regina 6334755 (VG), owned by J. Mowery Frey and Son, Lancaster, has been recognized for

achieving the 1,000 pound butterfat production level in a single lactation for the second time. The Holstein official record of production was 19,970 pounds of milk and 1,039 pounds of butterfat in 305 days.

Welsh Springs Golden Violet 6213522, owned by David E. Weaver, Glenmoore, was also recognized for producing over a half ton of butterfat with a record of 27,623 pounds of milk and 1,001 pounds of butterfat in 365 days. The cow was bred in the herd of Ralph H. Stoltzfus, Morgantown.

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Lancaster Farming, Saturday, July 31, 1971—7

'Country' Meat Label Reviewed

Should the term "country ham" mean the meat was processed in the country — or that it was processed in a special way?

The U.S. Department of Agriculture, at the request of a group of North Carolina ham producers, has proposed changing Federal meat inspection regulations to establish minimum ingredient, aging and curing requirements for hams and pork shoulders labeled "country" or "country style." Public comments are being sought.

Current regulations set no specific curing and aging times or conditions for hams and pork shoulders to be labeled "country" or "country style." They allow use of the unqualified term "country" only on products actually prepared on a farm or in the country. "Country style" products need not be produced in the country or on a farm.

Officials of USDA's Consumer and Marketing Service said the proposal would not affect current minimum treatment requirements for destorying live trichinae.

Materials supporting the request submitted by the North Carolina pork producers are available for public review in the office of the Hearing Clerk, U.S. Department of Agriculture, Washington, D.C. 20250. Public comments on the proposal should be sent in duplicate to the Hearing Clerk by Sept. 15.

Copies of the proposed regulation change, which will be published in the July 17 Federal Register, are available from the Meat and Poultry Inspection Program Administrative Group, Consumer and Marketing Service, U.S. Department of Agriculture, Washington, D.C. 20250.



Hammering and banging noises in a waterline come with vibrations of pipes that are loose or improperly mounted. As water rushes through a pipe and around an elbow, it will cause the pipe to move and vibrate if the mountings are not secure.

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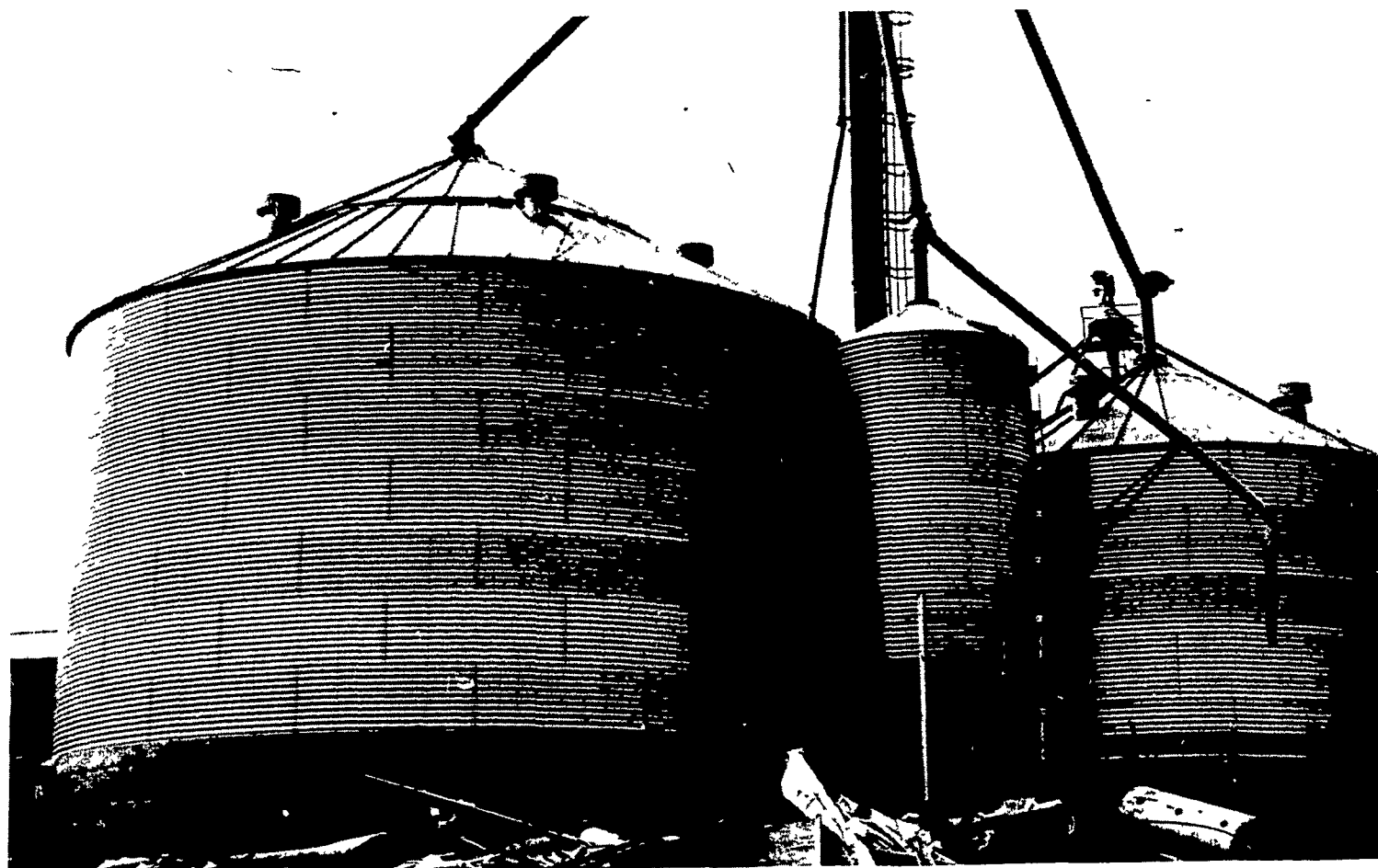
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