

Lancaster Farming

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\$2.00 Per Year



Ten-Year-old Robin Gicker was the winner of the calf given away at Thursday's

Guernsey Field Day. Robin will be showing the calf next year in 4-H dairy contests.

Good Turn-Out for Guernsey Field Day

Sunny skies and an excellent pork barbecue helped the Lancaster County Guernsey Association have one of its most successful field days in years. Close to a hundred dairymen and guests gathered on Thursday at the Jesse Balmer farm, Lititz, for a day of socializing, contests and speeches.

The judging contests were split into men's, ladies' and children's divisions. Art Brenneman, Willow Street, was tops in the men's division, and Vaughn Moore was second.

Honors in the ladies' division

went to Mrs. Robert Brenneman, Hessdale, who took first place, and Dorothy Brenneman, second.

Dale Conrad, Bird-in-Hand, took first place in the children's division, and Sue Witmer placed second.

A drawing was held during the field day for a Guernsey calf. To be eligible for the calf, the winner had to be between the ages of 9 and 18, and an FFA or 4-H member who planned to show the calf.

Ten-year-old Robin Gicker, daughter of Mrs. and Mrs. Jack Gicker, Drumore, won the calf.

Speaker for the day was Boyd Gartley, representing Inter-State Milk Producers Coop. Gartley's theme was that the dairy industry was composed of people who were better at production than they were at merchandising.

Life-styles are changing, Gartley maintained, and with them eating habits and the way people buy food. He said that people in the dairy industry must learn a lot more about consumers, packaging and marketing if they want to keep their share of the American food dollar.

Mike Martin - Star Farmer

Lancaster County's Star Farmer for this year is Mike Martin, 16, son of Mr. and Mrs. Robert E. Martin, New Holland R1. Mike is a member of Garden Spot Chapter FFA, and a senior at Garden Spot High School.

Mike's FFA projects include beef finishing, veal, poultry, corn, alfalfa and wheat. He owns 1320 laying hens.

A long list of activities keeps Mike busy when he's not working on his projects. A partial list would include: president of his 4-H club last year, second vice-president of his FFA chapter, chorus member, high school newspaper cartoonist, house painter, auctioneer.

After graduating from high school, Mike plans to go into partnership with his father, both on the farm and in the auctioneering business.



This year's Star Farmer is Mike Martin, Garden Spot FFA.

The Star Farmer award was presented to Mike this past Wednesday at the Brownstown Vo-Tech school. He and five other FFA members competed for the award, which includes a trophy and a trip to the national FFA convention to be held during October in Kansas City.

Wayne Kreider, Quarryville R1, was the first runner-up in the balloting. Wayne is the son of Ellis D. Kreider and is president of the Solanco FFA chapter. He is also president of the Solanco chapter of the National Honor

Society, and a member of his school's wrestling team.

Second runner-up was Gregory Landis, a Penn Manor senior. Greg is the son of Jay E. Landis. He is president of his FFA chapter, and president of the Lancaster County FFA for 1972.

The Star Farmer awards were determined by a panel of three judges: Jay Irwin, associate county agent; Earl Groff, of Victor Weaver, Inc., New Holland, and Dr. Edgar Lawton, assistant superintendent of Intermediate Unit 13.

Spring Glen Builds Business on Quality

Thirty-five years ago, Edna Sensenig and her husband, Titus, began making potato salad and cup cheese in the kitchen of their farm home. From that small beginning, the Sensenigs have built a food business selling over 120 different items in stores all the way from New Jersey to Indiana.

They call their business Spring Glen Farm Kitchen, Inc.

Paul Metzler, Spring Glen's sales manager, says that the company now employs about 125 people. Metzler calls on accounts from Atlantic City to South Bend, Indiana, selling everything from 2-ounce jars of Pennsylvania Dutch seasoning to bulk quantities of chow-chow and potato salad.

But it all started in the Sensenig's kitchen. From there it

spread to the dining room and even into the upstairs hall, which was turned into an aging room for cheese. The smell of aging cheese takes a bit of getting used to, and Mrs. Sensenig recalls that in those days she'd often get uncomfortable looks from visitors to her home.

They began by taking orders from neighbors, friends and relatives. Their business started to spurt when they opened their first market stand.

Mrs. Sensenig attributes Spring Glen's success to the recipes for the products. She, in fact, developed all the recipes, except for mincemeat, now sold under the Spring Glen label.

Explaining her philosophy, Mrs. Sensenig says, "We would never let a product go out if it didn't taste

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Market stands have figured importantly in the growth of Spring Glen. The one

pictured is in the Lancaster's Central Market.