

"Open Farms" During Farm-City Week

The Lancaster County Farmers' Association is extending an invitation to visit with farm families in the county who are holding open house during Farm-City Week. The farms will be available for viewing on Saturday, November 18 and Sunday, November 19 from 1 to 4 p.m.

Places of interest available during the tour will be:

J. R. Wood and Son dairy farm. The farm consists of 250 acres, 50 registered Guernsey cows, loafing barn and silo with automatic feeder recently constructed. From Lancaster, Route 272 south to Little Britain Elementary School, turn right, turn left at first road, first farm on right. Visitors are welcome to watch milking.

Wengdale Farm, Mr. and Mrs. Robert Wenger's dairy farm consisting of 420 acres with 80 Holstein cows, 45 heifers. Route 272 south from "The Buck", turn left at third road, Cardinal Drive, second farm on left. Visitors are welcome to watch milking beginning at 4:30.

James G. Kreider dairy and beef farm; 350 acres, 175 Holstein cows and heifers, 150 beef cattle. Located on Center Road midway between Route 272 and 222 near Tanglewood Golf Course; visitors invited to watch milking.

Aaron Glick's Maplehofe Dairy Farm; 160 acres, 100 head of Holstein cows, 40,000 caged layers. Route 222, one-and-one-half miles south of Quarryville.

Groff Brothers farm operation consisting of 224 acres, with mixed orchard and modern steer feeding facilities for 200 head of beef cattle. Located two miles west of Kirkwood on Street Road.

Groffdale Farm, operated by Mr. and Mrs. Robert C. Groff, with new cow barn for 60 registered Holsteins, pipeline milker and liquid manure system. Route 222 south from New Providence one-half mile, left on Camargo Road, Visitors are welcome to watch milking.

Vernon Umble and family,

Christiana, 170 acre dairy, consisting of 47 Holstein cows, 35 replacement heifers. Located 10 miles south of Strasburg on 896, turn left at first crossroad south of Nine Points. Guests invited to watch milking.

Ernest Lefever Pig Farm, Millersville; farrow sows twice a year, approximately 300 small pigs in modern pig house. Located on Route 999 one and one-half miles west of Millersville.

Charles Habecker's Charnelle Manor dairy farm consisting of 63 Holstein cows and 20 replacement heifers, stanchion barn with pipeline milker. Located on Habecker Church Road one and one-half miles south of Mountville.

Felway Farms, operated by J. Arthur Rohrer and Sons, Paradise, has 100-head of Holstein cattle with stanchion milking, 15,000 caged layers, approximately 100 feeder pigs. Turn off Route 30 at Rapp's Esso Station onto Route 741, farm is three miles south.

Mentzer Homestead dairy and beef farm, 80 Ayrshire cows and heifers and 125 steers. Located three and one-half miles south of New Holland on New Holland Road.

Dairy farm of John B. Ranck, milking 65 Ayrshire cows. Go south from New Holland on South Kinzer Ave., first farm on right.

Rocoma Farms, dairy farm operated by Robert F. Book, 11 South Hershey Avenue, Leola, with 100 head of Holstein cattle and milking parlor, homogenized and pasteurized milk fresh from the farm sold on the premises. Visitors are invited to watch milking between 5 and 6 p.m.

Clarence Stauffer and Son, Sunny Craft Farm, family operation with 65 registered Holstein cattle of which 35 are milking, 140,000 birds handled annually in broiler operation. One mile west of Ephrata on Route 322, turn right on Weidmansville Road.



Every year, the Keystone Livestock Exposition donates the show's grand champion hog carcass to a charity. This year's carcass came to the Lancaster Boys Club. The carcass was auctioned to local meat dealers, and high bidder was Kunzler & Co., Inc. Kunzler paid \$220 for the 186-

pound porker, or about \$1.19 a pound. Chris Kunzler, left, president of the meat company, presented the check to Walter M. Dunlap, chairman of the Boys Club building committee, while Bob Kiernan, Boys Club director looked on.

Henry E. Kettering dairy farm, consisting of 50 registered Holstein cows. From Lancaster, north on Route 501, turn right onto Airport Road, first lane on right. Visitors welcome to watch milking.

James Kettering Pig Farm, consisting of 65 sows farrowing twice a year. Dry cows and hieifers for dairy are kept on property. From Route 230, East Petersburg exit, turn left on Colebrook Road, go two and one-half miles to lane on left with "Sweigert Barber" sign.

Mr. and Mrs. Donald L. Hershey's Hershvale Farm, an operation consisting of 50 registered Holsteins, 14,000

laying hens and 100 hogs. Children active in 4-H with dairy animals and steers. Located one mile north of Manheim; going west on Hosler road, first farm on right

Steer farm of James and Martha Garber, Route 283 west of Lancaster to Manheim-Mount Joy exit. Turn west on Manheim-Mount Joy Road, go one mile to Milton Grove, turn right, second farm on left.

Thome Farms Inc., family operation consisting of 500 to 600 beef cattle, 33,000 caged laying hens and 800 to 1,000 hogs. Eggs,

butter and cheese are sold in a self-service store on property Route 283 west of Lancaster to Rheems-Milton Grove exit Turn right, pass Green Tree Church, turn right onto Herfort Road, second farm on right

Lester and Hazel Hawthorne and Son dairy farm consisting of 140 Holstein cows milked in double-three milking parlors with automatic take-off milkers. From Lancaster turn at first light in Elizabethtown, turn left onto Route 241, go four miles to Bossler Road, turn left, first farm on the right.

Changes Ahead In

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per meal He said consumers in the U S pay only about 16 percent of their disposable income for food, a percentage much lower than in many other countries.

"There's a communications gap," Pope said, "between the producer and the consumer. Consumers don't know that there are a lot of people in the meat production and marketing chain. They aren't aware of the tremendous investment of time and money that it takes to produce meat. And if we tell them that a beef animal may change hands six times before it winds up on the grocer's shelves, consumers are going to wonder why."

Middlemen have been the target of meat price complaints, Pope pointed out, but he said a lot of these middlemen are necessary for the maintenance of a consistently high-quality product throughout the country

One bright spot quoted by Pope was a survey conducted by the University of Illinois The survey showed that housewives were acutely aware of food price changes because they shopped so often "A nickel increase in the price of a pound of hamburger will make a housewife mad because she remembers what she paid last week. TV sets might go up hundreds of dollars, though, and she won't say anything because she only gets one every five or six years."

The survey did show, however, that consumers don't blame farmers for high food prices. They blame middlemen.

The communications gap isn't all one-sided, according to Pope He said producers don't realize that consumers are changing Housewives want more convenience, and they want what they want the year 'round They're going to be eating 35 percent of their meals away from home in the years to come, they're going to be watching their calories, and they're going to be concerned about chemicals in their food and chemicals in the feed of livestock animals

Different patterns of consumption will inevitably be felt in the nation's feedlots, Pope said Farmers will be producing more products to specification, rather than growing an animal or a crop and trying to find a market for it Agriculture will become more concentrated, and food will be grown by fewer persons Agricultural operations will come in for closer public scrutiny, and will be more subject to government controls.

Pope told the group that he thinks the cowman of 1980 will have a 100 percent cow-calf crop, with 300 to 500 cows His operation will be geared to getting animals efficiently to a turn-off point where they'll be sold regardless of age

"Summing up," he said, "we've got to remember that marketing is a very complex operation, with a lot of variables We can lick it by producing the right product, in the right quantity and quality, in the right form, at the right time, in the right place and at the right price."



The South East Pennsylvania Extension area, represented by Donald A. Harter (left) of Lebanon, was honored at the 57th annual meeting of the National Association of County Agricultural Agents Monday in Atlanta, Ga. for its outstanding work in Environmental Quality. Harter and his coworkers were named first place national winners, North East regional winners and Pennsylvania state winners in Class V (community leadership-county staff) in the NACAA Environmental Quality Recognition

Program sponsored by Celanese Corporation. They received \$200 in awards, and congratulations from Chester N. McGrew, (right) Mansfield, Ohio, NACAA Professional Training Chairman, and Tom Addison (center) director of Agricultural Production, Celanese Chemical Division. Some 100 state, regional and national winners in the program, in operation this year for the first time, were honored at a banquet.