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Lancaster Farming

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Phoebe Zurcher, Landisville, is the store manager for Lancaster's Organic Market. Among the items sold are bean sprouts, range grown eggs, whole grain breads, other foods and books and kitchen wares related to organic eating. Mrs. Zurcher here is weighing out a bag of freshly ground wheat flour.

Accident Victim's Corn Harvested by Neighbors

Friends and neighbors of Harold C. Herr converged on his Kirkwood farm Wednesday to complete harvesting the corn crop that remained when the 56-year old farmer was seriously injured by a corn picker last Friday.

Herr lost both his legs after they became caught Friday afternoon. He is now in the General Hospital where doctors are getting him ready to be fitted with artificial limbs.

The unusual weather this season had made Herr's corn difficult, if not impossible, to harvest with conventional machinery, so the nearly 100 neighbors tackled the job by hand, stripping big yellow ears of corn from the stalks and throwing them onto any of the 24 wagons scattered throughout the 20 acre field.

Many of the men working on the Herr farm were Amish.

While the corn was being harvested, Harry Temple, Colerain Twp. police chief, patrolled roads near the farm, keeping deer hunters out of the area.

Tobacco Crop Not Moving

A check with local tobacco buyers this week revealed that the crop here has so far shown few signs of moving from the tobacco barn to the tobacco warehouse.

The only firm reported offering of 42 cents a pound for number No. 1 quality leaves and 35 cents for No. 2 is apparently being ignored by farmers who are waiting to see if higher offerings are forthcoming.

One buyer spokesman said that when the buying starts in earnest, the entire crop will probably be purchased in a very short time. He said the break in the market could come anytime between now and February, but he couldn't hazard a prediction as to when exactly the excitement would start.

Farm Calendar

Monday, December 4

7 p.m. — Manheim Young Farmer Christmas party, Akron Restaurant.

8 p.m. — Lancaster County Poultry Association board of directors meeting, Farm and Home Center.

Tuesday, December 5

7:30 p.m. — Ephrata Young Farmers Swine Management course, "New Developments in Breeding and Fattening Hogs", vo-ag department.

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Organic Market Owners See Local Opportunity

Hankering for a handful of bean sprouts? Hungering for some delicious ice cream made with organically grown black cherries, honey and goat's milk? How about a delicious soybean snack?

Items like these are turning up in more and more home pantries, and they're being sold increasingly in speciality food stores across the nation. One such is the Organic Market at 601 West Lemon St., Lancaster. Today you can buy organic foods there. In the future, if the market's two owners have their way, you'll also be able to sell organically grown produce through a wholesale operation which they hope will evolve from the present business.

"Actually, the whole idea behind the Organic Market wasn't so much to make a profit as it was to provide a place for people to buy whole, natural foods," Kevin Carroll, one of the co-owners, told LANCASTER FARMING. "All the money we make from this store is plowed right back into the business."

Carroll and his partner, Jim Kirtner, are also involved in an advertising agency, Storytellers, which started recently in Lancaster. Carroll is president of the agency and Kirtner is the marketing manager. Both are also strict vegetarians, and confirmed believers in the philosophy that "you are what you eat".

All the foods sold in their store are grown without chemical aids. Nor are any chemical preservatives added during processing, and processing itself is kept to a minimum. Kirtner and Carroll

are frankly skeptical of many of the foods sold through regular channels.

"White bread," Carroll said, "is actually harmful to the people that eat it. Years ago, bread got moldy if it sat around for a week. Today you can't get mold to grow on bread. It's not fit for mold and it's not fit for people. They've processed all the nutrition out of the flour and put so many chemicals into the bread that it's passed the point of being just something worthless to eat. It's actually harmful."

The Organic Market opened its doors about a year ago. Besides organic foods, it offers natural

beauty aids, diet books, kitchen wares and free advice on eating organically. And a snack bar is in the process of being built.

"We wanted to add a snack bar," Kirtner said, "to introduce people to organic food. A lot of people don't realize how good organic foods can taste. We hope the snack bar will help change all that."

At the moment, organic farming and the marketing of organic foods are, at best, loosely organized. Organic Market buys from a number of distributors, some of whom aren't sure one week if they'll be in business the

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National FFA VP On Training Tour

Bruce Erath sees a promising future nationally for the "new" FFA and for the FFA Alumni Association. He agrees with local observers, though, that the strength of the area's present programs might slow down the adoption of any changes.

Bruce is the 20-year-old North Atlantic regional vice president for the National FFA. He is in Lancaster County this week as part of a training program designed to bring him in touch with FFA students, vocational-agriculture teachers and young farmers.

In a televised interview with WGAL farm editor Robert Malick, Bruce talked about the changes he sees in store for the FFA. "The FFA is an integral

part of vocational agriculture," he said. "But vo-ag programs are changing. We've got to change along with them."

Bruce pointed out that less than 5 percent of this country's people are involved with production agriculture. Yet about 40 percent of the people are involved in some way with food production or marketing. "Vo-ag programs today are teaching things like horticulture, greenhouse operation, landscaping, ag mechanics, forestry and meat cutting. We've got to reach those students. We've got to let them know how much FFA can do for them. And that includes the girls who are taking part in these programs."

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Bruce Erath, center, is the FFA's newly-elected national vice president for the north Atlantic region. He was in Lancaster County this week as part of a national

officer training program. Tuesday morning he and Nelson Martin, right, were interviewed by WGAL-TV farm editor Robert Malick.