36—Lancaster Farming, Saturday, June 9, 1973

Going

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speeds the milking chores in the spotless stanchion barn. Among her other chores, Mrs. Bollinger cares for the roses that line the outside wall of the cow barn.

Bollinger grows most of his own feed, assisted in the field by Darryl. They harvest some 42 acres of corn silage a year, 18

acres of wheat and about 25 acres of hay.

A firm believer in genetic improvement and record keeping, Bollinger has been on DHIA test for about 20 years, shortly after they moved from Clay Township to their present farm near Manheim. Records from the first year on DHIA show a 12-cow herd average of 13,110 pounds of milk, 481 pounds of fat. Last year's average was 15,363 milk and 568 fat.

Most of the replacements for the Bollinger herd are raised right on the farm. One of the home-bred cows, Juliet, was recently classified excellent with a score of 91. She's a daughter out of a home-bred sire, El-Lyndo Ivanoe Tim. Now in her seventh lactation, Juliet has a lifetime production record of 125,000 pounds of milk and over 4000 fat. She is the pride of the Bollinger herd, and looks every inch a queen.

Last year Bollinger joined the state Holstein association's GEM program designed to help dairymen select sires especially suited to their herds and their operations. It's too soon to tell how much of a benefit he's going to get from GEM, but Bollinger feels convinced it's a step in the right direction.

In recent years, the Bollingers have been taking vacations, a luxury they denied themselves in earlier years. Their most recent trip was to California to view dairy operations in that state. Milking chores while they were gone were handled by Darryl and his older brother, Donald. Donald is an earth science teacher at Royersford.

Bollinger has no intentions of getting out of dairying, but he says he and the Mrs. are going to be taking more vacations. One of their goals is to travel to all 50 states.

Remove Faded Blooms

Removing those faded blooms from your perennials prevents seeds from forming and sowing themselves in your garden, remind Extension ornamental specialists at The Pennsylvania State University. Since most of the new desirable varieties are hybrids, they do not come true from seed, and new seedlings may be of an undesirable type.

Shopping For Ice Cream

Consumers annually spend over \$2 billion on ice cream in the United States, frequently without knowing how to judge quality.

Extension consumer specialists at The Pennsylvania State University say federal guidelines consider ice cream a standardized product which must comply with standards of identity or minimum composition standards. To be labeled ice cream, the product must contain at least 10 percent milkfat and 10 percent total milk solids, but does not have to list ingredients.

Since 1963 there has been a federal labeling law for frozen desserts that applies to ice cream flavorings and this in itself can be a clue to the overall quality of the product.

For example, a product labeled vanilla ice cream must be flavored completely with real, natural vanilla from pure extract or beans. If up to 49 percent of the flavoring is artificial vanillin, the product is labeled "vanilla flavored ice cream." On the other hand if more than half of the flavor is artificial, the phrase "artificially flavored vanilla ice cream" is used. These rules apply to all other flavors as well as vanilla.

Real natural flavors are more expensive than artificial flavors forcing manufacturers to reserve them for use in their higher quality products for which they command a higher price.

The Food and Drug Administration has asked industry to voluntarily adopt these flavor declarations on all food products, such as pudding or cookies.

Reading and understanding labels in combination with price comparisons facilitates wise decisions not only for ice cream,

Mail Box Market

For Sale - John Deere 24T baler with ejector, used one season, like new. Wanted - Silo unloader for 10 x 50 silo. Call 717-933-5103.

For Sale - 2 Holstein stock bulls; 30 ft. bale elevators; McCormick side rake. Call mornings or evenings. 717-442-4510 or 717-768-8393.

For Sale - 3 sets of Surge Jet-Flo shells. Benuel L. Fisher, North Cherry Lane, Ronks, Pa.

Quality custom pea shelling, new location, East of Gap. Call for directions 442-4171 or 442-4949, Floyd H. Ranck, RD1, Gap, Pa. 17527.

For Sale - International 91 combine; Beamis 2-row tobacco, planter. Phone 872-5554.

For Sale - John Deere No. 55 selfpropelled combine 12 ft. finger reel and paddle reel. Phone 717-292-2383.

For Sale - Used milk porter Sputnik, complete. Reuben F. Esh, 1 mile East of Intercourse at Newport Repair Shop.

For Sale - John Deere 24T baler with ejector, used one season, like new.

Cultured Buttermilk

Cultured buttermilk is made by adding lactic acid-producing bacterial culture to fresh pasteurized skim or partially skimmed milk. Extension dairy specialists at The Pennsylvania State University point out that the resulting buttermilk is much thicker than skim milk with the same nutritive value. It has an acid flavor and is a good thirst quencher. It's important to keep buttermilk chilled. If you allow it to warm, it may separate. To get it all together again, just stir.





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