

Centre County Man is "Granger of the Year"

Sixteen years ago Joseph Hartle Jr., and his wife purchased a "run down" farm of 115 acres in Centre County and began the struggle to build a dairy herd. Today, Hartle is Pennsylvania's 1973 "Granger of the Year." He was selected from among 78 outstanding farmers nominated for the honor by the 60,000-member Pennsylvania State Grange.

Hartle and his family reside at Bellefonte RD4. Now 40 years old, Hartle operates a farm of 315 acres, 245 owned and 70 rented, and has 40 milking cows and 35

young cattle in his herd of registered Holsteins. Milk production averages 15,635 pounds per cow per year ... about 50 percent higher than the state average.

Hartle has been a member of Logan Grange 13 in Centre County for 25 years. He also is a member of Centre County Pomona Grange and the Pennsylvania State Grange. He and his wife, Gladys were married in 1955, five years after meeting at a youth Grange activity. They have five children, Linda, 17, Janet, 16, Tom 14, Deborah, 12, and Betsy,



Joseph Hartle, Jr.
11, all of whom are active in Grange and 4-H Club work.

"We have a very busy schedule with our farming operation," Hartle said, "but by working long hours we manage to find time to be active Grange members and participate in other community organizations."

Hartle has served as overseer, assistant steward and master of the Logan Grange. He is president of the Centre County Holstein Association and is a member of the state and national Holstein organizations. He has been a volunteer 4-H Dairy Club leader for 19 years and a member of the Centre County Grange Fair Committee for 23 years. Hartle is a past president of the Centre-Clinton Dairy Herd Improvement

Association, and is area chairman of the Centre County Heart Fund Drive.

Hartle was selected for the "Granger of the Year" award by a panel of three judges: Rev. B. McClain Cochran, Harrisburg, Mrs. Richard VanNoy, Etters RD1, and Mrs. J. Collins McSparran, Camp Hill.

A. Wayne Readinger, state master, said Hartle will receive a \$50 cash prize and plaque from Farmers and Traders Life Insurance Company, co-sponsor with the Grange of the award. It will be presented at the Pennsylvania State Grange convention in Reading, October 22-25.

"Franks" Deadline Extended

U.S. District Judge Barrington Parker signed an order August 8 permitting processors of hot dogs and cooked sausage until January 1 to use up available supplies of existing labels before complying with new U.S. Department of Agriculture (USDA) labeling regulations. The new regulations were to become fully effective September 7.

According to Judge Parker's ruling, processors may make use of present stocks of labels until January 1. Also, any firm which runs out of existing supplies of labels before January 1 may order an additional supply of old labels before being required to use labels meeting the new federal regulations.

On June 5, USDA announced new, more descriptive labeling requirements designed to help consumers distinguish between hot dogs made of various ingredients. However, since that time, processors have written to Judge Parker presenting information on label procurement problems and requested a hearing on an extension of the September 7 deadline.

USDA officials said the new federal labeling regulations, once fully implemented, will require processors to label hot dogs and other cooked sausages in one of three ways:

- Products made only from skeletal meat must be labeled

with their generic names, such as "frankfurter," "bologna," or "knockwurst." If all the meat is from one particular species, the product must be labeled accordingly—for example, "beef frankfurter."

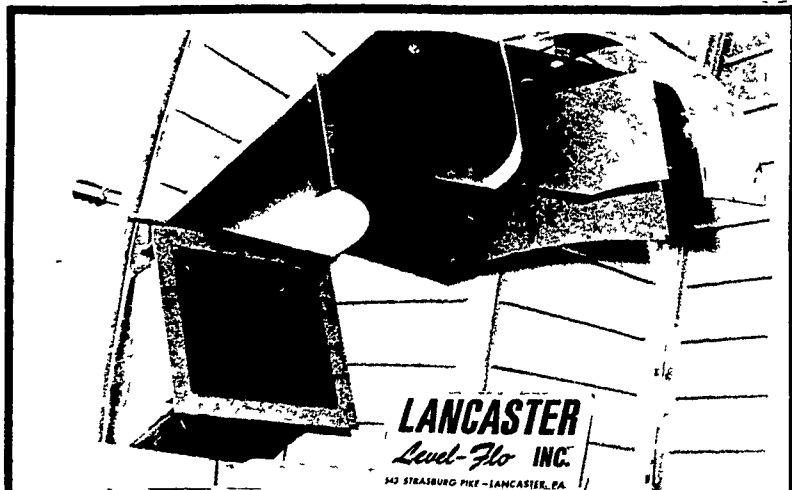
- Products made with meat byproducts—heart, tripe, tongues, etc.—must be labeled as, for example, "frankfurters with by products" or franks with variety meats."

- Products made with up to 3.5 percent of binders—such as nonfat dry milk, cereal or dried whole milk, or 2 percent isolated soy protein—also just be clearly labeled, such as "franks with byproducts, nonfat dry milk added."

Under the new regulations, USDA will also officially recognize other names such as "hot dog," "frank," and "furter." Until now, federally inspected meat processor have only been allowed to use the terms "frankfurter" and "wiener" on their labels.

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