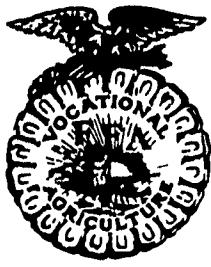


From Local Ag Teachers:



Thoughts in Passing



Ronald J. Althoff
Thoughts In Passing
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Being a teacher of agriculture is a very rewarding career. Teaching agriculture is not an eight to four job. I recently spent nine days and eight nights with six FFA members on a round trip to Kansas City, Missouri for the National FFA Convention. We traveled in excess of 2,500 miles. One might ask, "what is so special about a trip to Kansas City?"

If you are a high school student and a member of the FFA, the trip to Kansas City might be a highlight of your life. For many FFA members it is the first time they are away from home for any length of time. The trip is an opportunity to see a different part of the country and the agriculture there. It is also a

chance to meet many interesting people. It is an opportunity to have some freedom in a big city, probably for the first time.

The educational value of the trip is almost limitless. Besides the things such as the Indianapolis Speedway, the Arch at St. Louis, the Ralston Purina Research Farm, and the Harry Truman Library and Museum. The education doesn't stop here, with the sightseeing. The students had some new responsibilities. They had to budget the money they had so that it would stretch for the entire trip. They had several times, for short periods when they were free to do as they pleased in Kansas City. As a teenager in a large city, what to do with free time can be a challenging question. The students also had an opportunity to meet other young people from different parts of the country. An FFA member from a 2,000 acre wheat farm in Kansas has a different opinion of the Russian grain deal than a Lancaster County boy from a farm that milks 75 dairy cows.

The National FFA Officers were in charge of the convention. The chance to hear these young men speak and conduct a meeting was an inspiring one for myself as well as the boys in attendance. Of course the fact that President Ford, Secretary of Agriculture, Earl Butz, and other distinguished guests attended the convention made

it even more memorable. After seeing these young agricultural leaders perform, one can only have complete admiration for the outstanding job they are doing. I think it was easy to see the way in which the FFA is developing agricultural leaders for the future of our nation.

There were over 17,000 registered members and guests at the convention. Of course these were only a representation of the thousands of FFA members across the country. However, it was a conspicuous group of well-behaved, polite, and responsible young people. While in Kansas City, I was happy to see only a few people wearing FFA jackets displaying that undesirable habit of smoking. The language and morality displayed by these young men and women were beyond reproach. They showed respect for the teachers and all the adults attending the convention.

Throughout the trip I heard many favorable comments about the behavior and appearance of the FFA members I was traveling with. These comments were heard from other teachers, from people in restaurants, from tour guides, and from motel owners.

In conclusion I would like to say, maybe the hair is a little shorter and the clothes a little neater but I am very proud to be associated with members of the FFA.

"Don't BUY A PIG IN A POKE!" A "poke" is a colloquial term for a bag. This common expression advises buyers to buy only after looking at the merchandise. To give you a better look at the bacon you buy, the U. S. Department of Agriculture has a regulation that requires all bacon packages to have a transparent area at least 1-1/2 inches wide revealing at least 70 percent of the length of a representative slice. To meet this requirement, many bacon packages have a new "back window;" some simply show a full slice in a front window. Here's what you should look for when looking through the window:

Look at the representative slice in the window to see how much lean and fat it contains. These drawings show slices with different amounts of lean. Select according to your taste, but remember that most of the bacon produced has a lean to fat ratio about like slices two or three.

Do you like your bacon crispy? or chew? Distribution of lean, thickness of slice and cooking time are factors that determine whether bacon will be crispy or chewy. When fried, bacon with several strips of lean distributed throughout the slice in fewer but larger sections will tend to be more chewy. Slices five and six show the same amount of lean distributed differently. Here again, select according to your taste.

Paprika

Paprika should be sweet plus it should add a vibrant red to your dish — but it shouldn't taste too strong.

Don't Buy A Pig In A Poke

Thick slices—unless cooked longer—will be chewier than thin or very thin slices. A one-pound package of bacon of average thickness usually contains 20 to 22 slices. A one-pound package of thickly sliced bacon usually contains 12 slices.

Bacon is commonly sold in one-pound single packages. However, it is available in two-pound packages or the smaller 12-ounce or half pound packages. When comparing prices, check the weight of the package. Bacon is also sold unsliced—and usually with the skin not removed. This is referred to as "slab bacon."

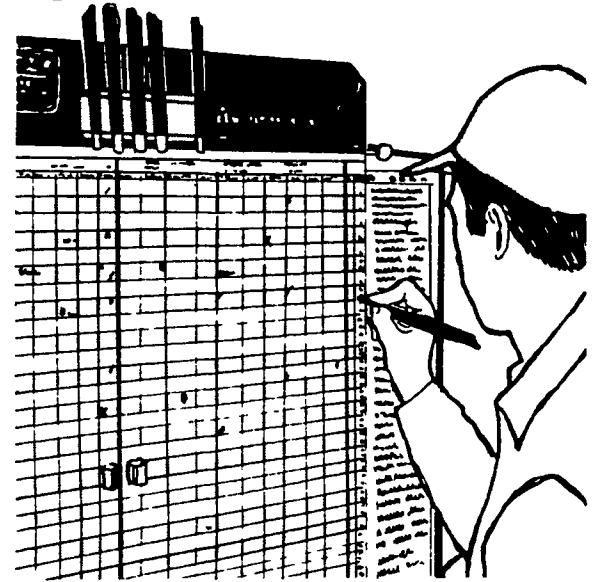
Some bacon buyers might be surprised to know that bacon comes from a pig's side that is processed in a special way. If you were able to buy meat from a pork side that hadn't gone through this special process, you would

be buying what is called "fresh side pork," and it would taste like other fresh pork cuts rather than like bacon.

To make bacon, pork sides are trimmed, and squared. Then they are cured in a brine mixture consisting of salt, sugar, and sodium nitrite and nitrate. After curing, the sides are hung on racks called "bacon trees" and taken to a smokehouse where smoke from a hard wood such as hickory or apple adds its characteristic aroma and flavor.

After it comes out of the smokehouse, the bacon is chilled and "formed" so that finished slices will come out nice and even. Then the slicing machine cuts the formed side into slices of uniform thickness, after which it is packaged as sliced bacon.

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Order 4 Milk Up 17¢ in Oct.

The base milk price was \$8.65, excess was \$6.91, and the butterfat differential was 7.9 cents.

Producers shipping to plants located within 55 miles of Philadelphia receive an additional .06 per hundredweight.

Butterfat differential is 7.9 cents per point above or below 3.5 percent.

The October uniform price for base milk in federal Order 4 increased 17 cents from the previous month. Excess milk showed an increase of 13 cents, according to Andrew A. Marvin, Ephrata, fieldman for Interstate Milk Producers Cooperative.

In comparison to October levels one year ago base milk was unchanged and excess decreased 20 cents.

The weighted average price for the market was down 8 cents a hundredweight compared to Oct. 1973.

A total of 387.1 million

pounds of producer milk was pooled in Oct. of which 66.47 percent was sold as Class I, showing an increase of 3.13 percent of deliveries made in Sept., and a 1.58 percent decrease under Oct. a year ago. 7662 Order No. 4 producers provided 12.48 million pounds per day to dealers during Oct., averaging 1630 pounds per day per farm. Total value of producer milk was set at \$32,526,066.61 for the month.

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