

Co-op leader says divestiture may raise food costs 13 pct.

WASHINGTON, D.C., - A report published last month by the National Council of Farmer Cooperatives predicts food costs could rise by 13 per cent, if efforts to break up the major oil companies succeed. The report, prepared by NCF Energy Director Bill Brier, examined the impact of divestiture on farmers, production and rural America. Among the initial effects of divestiture, said Brier, could be (1) a 50 per cent reduction of capital expenditures in the oil industry; (2) a minimum five per cent reduction in

agricultural energy supplies; and (3) cutbacks in the domestic production of natural gas and crude oil. The NCFC spokesman stated that divestiture, if successful, could add about \$750 million per year in energy costs to agriculture. The result, he estimated, would be farmers paying four per cent more for gasoline, and six per cent more for diesel fuel. The latter supplies over one-quarter of agriculture's total energy requirements. Brier noted that farmer cooperatives and the seven largest oil companies each supply about one-third of all

the farm fuel sold in the U.S. Thus, he added, legislation which would hamper the major oil companies' supply lines could make it difficult for many farmers to find adequate supplies of energy. Historically, said Brier, cooperatives have purchased 85 per cent of their crude oil and 30 per cent of their finished product from other oil companies. Many of these companies are directly affected by divestiture proposals. "As a result," he concluded, "the effect of the legislation on cooperatives' traditional sources of supply could impair full farm

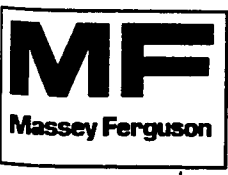
WOODSTOWN, N.J. - The stock and the cowboys were matched evenly enough to give a thrilling show at the Cowtown Rodeo last Saturday night. The stock production, and thereby endanger the nation's food supply." The National Council of Farmer Cooperatives is the legislative arm in Washington for the nation's farmer-owned cooperatives. Its members include 118 regional farmer marketing and supply cooperatives, 30 state councils of cooperatives, and the banks in the cooperative Farm Credit System.

did their share by tossing about two-thirds of the cowboys around in the air and the cowboys were just as determined. The ones who managed to ride came up smiling whether they were in or out of the money. An enthusiastic crowd of about 2300 people including 500 Boeing Aircraft employees, cheered and booed at the cowboy's sportsmanship. Rodeo clown Jimmie Lee Walker took the Bare Back Riding with a mark of 70 for \$190.12. Steve Stevenson from Neschanic Station, N.J. roped and tied his calf in 11.8 seconds for \$248.92. None of the Saddle Bronc

riders made a qualifying eight second ride. The ground money was \$60.43 for each contestant. Eddie Rowden earned a high mark of 72 in the Brahma Bull riding competition and took home \$229.32. All the steers were larger than average and some of the steer wrestlers hung on more than half way around the arena before either steer or cowboy finally gave up. Steve Dubrovsky with luck and skill slid into position and threw his steer in 15.2 seconds and made the most money for a single event for the evening, \$284.20. Dale Bibbo of Spring Valley, N.Y. has been in the money in the girl's Barrel Race every week this season. Dale was clearly the winner Saturday with a 17.99 seconds time for \$197.96. By entering four events, losing one and placing in three, Kaye Kirby was still top money winner of the evening with \$375.01. Total purse was \$3,057.60 with 101 contestants competing.

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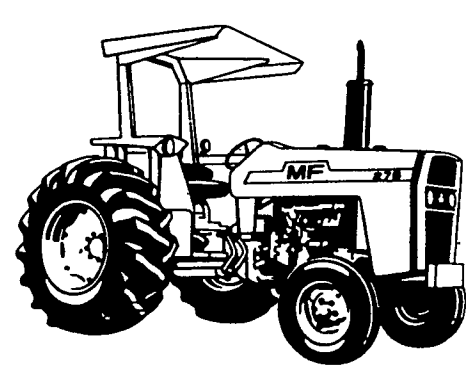
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Vegetables are abundant

This year's vegetable crop is coming up in great quantity. Seven vegetables that you will see in abundance at your local grocers are cabbages, carrots, sweet corn, cucumbers, lettuce, onions, and green peppers. Since grower prices have dropped one-third from last year's average prices for these seven vegetables, you can look for a lower price trend at the retail level. According to the U. S. Department of Agriculture (USDA) the production of the seven spring vegetables is likely to be 6 per cent over last year's production and 7 per cent over the 3-year average. Right now these spring vegetables are at their best. They're good buys too, but even good buys can turn into costly mistakes if they're stored in the refrigerator too long. It is best to buy only what you need immediately, for most of these spring vegetables cannot be stored longer than a few days before their quality begins to drop. A good way to get the most nutrients as well as the most flavor and the best taste from spring vegetables is to cook them in the smallest amount of water and in the shortest possible time to bring them to the proper degree of tenderness. The less water used, the more nutrients retained is a good thing to remember when cooking young tender vegetables. Generally a half cup to one cup of water is enough for six servings. The following are general rules for boiling vegetables: bring salted water to a boil; add vegetable. Cover, and quickly bring water back to a boil. Reduce heat and cook gently until vegetable is just tender. Serve immediately. Flavor and nutritive value may be lost if vegetables are allowed to stand. Select your vegetables carefully, prepare them properly, and enjoy their fresh taste.