York Countian wins

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stuffed with \$10,975 - not at all a bad haul for selling just six pigs. Having broken his way into this kind of recognition and fortune, the modest, yet enthusiastic young farmer is hoping to do more of the same at future

- Marlin

TACKLE INCLUDED

events. He'll have his next sold them, and had a nicely fattened "piggy bank" in their place. To be more specific, the little hog was September.

The Summer Spotlight is sponsored annually by the **Chester White Swine Record** Association of Rochester, Indiana, and is open to breeders from all across the United States. Close to 200

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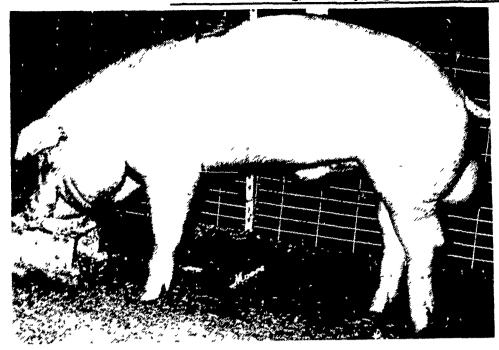
OR CAPT. HOWARD STEELMAN

- Tuna

head were shown and subsequently sold, with the final tally showing \$148,250 in the cash register. It was the second highest Chester White sale ever. Ninety-eight boars averaged \$1009 and the 90 gilts averaged \$548.

Aside from the grand champion animals sold by Parlett, he sold a ninth place (Class II) boar for \$1800 and a ninth place (Class II) gilt for \$750. The boar was a litter mate to the champion, which, incidentally, was purchased by Walter Schminke and Son of VanHorne, Iowa. The reserve champion gilt went to Ernest Schmidt of Alva, Okla.

At his farm, which is comfortably nestled in the rolling southern York County hills, Parlett has 40 sows. He specializes in Chester Whites and Poland Chinas. Most are raised for breeding purposes, which leaves only a few to be sold as feeder pigs. In all, he keeps 300 head and they're fed in comparatively liberal amounts. The champion hog producer



Parlett's grand champion Chester White boar sold for \$6500 at the national sale.

believes he can come up with the York County 4-H Round- Pennsylvania Chester White a better product that way.

Although this was the first champion Parlett ever showed on the national level, he's no stranger to blue ribbons and trophies. He had his first grand champion at

up when he was 10 years old and has had a consistent string of good showings ever since. For three years in a row, for example, he had the grand champion carcass barrow at the Maryland State Fair in Timonium, and since 1974 his bred gilts have been unbeaten at the Pennsylvania Farm Show.

One of the directors for the

Association, Parlett believes his choice of breed is a growing one. It is strongest in the Midwest, Southeast and Southwest, he said, but popularity is increasing nearly everywhere. As a hog breeder for nearly all of his life, he has some thoughts on what might be in store for

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Feeding the pigs is a job Jim Parlett and his son do together sometimes.



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