\$304,430 earmarked for ag research

HARRISTURG Agriculture Secretary Kent shelhamer recently announced the approval of twelve continuing agricultural research projects for a total of \$304,430. Approval came from the nine-member Agriculture Research Committee chaired by Shelhamer, with funding from a \$400,000 allocation from harness and horse racing revenues.

Seven of the projects are being done by Pennsylvania State University, four by the University of Pennsylvania and one is a joint effort between Edinboro State College, the Opportunities Industrialization Center, Inc. of Philadelphia.

Shelhamer said the Agriculture Research Committee's review mechanism, established in 1973, worked smoothly in the process of determining the progress achieved in each project area.

The Agriculture Secretary also said that new project proposals amounting to over \$700,000 were discussed. New

projects totaling just over \$95 000 will be approved at a \$21,530 Shelhamer declared

The continuing projects, crop production and mineral elements in the food chain, Penn State, \$50,500. - Maize Germ Plasm, for use in hybrids grown from seed by Pennsylvania farmers, Penn State, \$2,419.- Beef Forage Practices, Penn State, _ \$8,412. -- Wheat Streak Mosaic, control for yield and quality loss in wheat, Penn State, - Mushroom Spoilage, to study the influence of cultural practices and processing parpameters on spoilage of canned mushrooms, l'enn State, \$25,000. - Corn Stalk Rot, aimed at controlling the disease, Penn State, \$23,863. -- Horse Respiratory Disease, University of Pennsylvania, \$20,959. (hronic Diarrhea, to control the condition in horses, University of Pennsylvania,

-- Froducermeeting of the besearch consumer Marketing, o Committee toward the end of f dintoro State College, feesponse, to test horses with April unless further funds topportunities inbecome available, dustrialization (enter, Inc. and the Roman (atholic rchdiocese of Philadelphia. approved by a majority vote \$8,397. - Potato Verticillium Distribution of bovine of the nine members, are - Wilt, to control the disease Leukemia Virus, University Sewage Sludge, as it affects by cultural and genetic of Pennsylvania, \$20,755.

methods, i'enn State, 823-534. - Horse Exercise decreased exercise performance as well as norman horses. University of l'ennsylvania, \$18,635.



HEAT FROM FINDING ITS WAY TO THE GASOLINE IN THE CARBURETOR, USE, HEAT INSULATORS BETWEEN THE INTAKE MANIFOLD AND THE CARB. THEY ARE AVAILABLE AT MOST SHOPS, OR YOU CAN MAKE YOUR OWN FROM DOUBLE-TEMPERED MAGONITE. BE SURE TO USE A GASKET ABOVE AND BELOW EACH INSULATOR.



Young Farmers discuss no-till

R. Bredefeld, sales representative from Chevron Chemical Company, was guest speaker for profitable crop. the monthly meeting of the Norlebco High School, recently.

Bredefeld spoke on no-till

HELPFUL TIPS ON FOOD

By Sara Eason **Consumer** Service Manager Wilson & Co., Inc.

Processed meats are so convenient they save you time 'or things you want to do, and so tasty your family will hink you spent hours in the .itchen.

Canadian style Franks. bacon and most hams are fuly cooked and can be merely leated and served. You can repare them outdoors or inide for versatility.

If you are serving ham, which is full of high-quality protein and

LEBANON, Pa.-Ernest farming. He explained how to adjust the equipment and the necessary chemical and management needs for a

Richard Neff, a no-till Northern Lebanon Young consultant, was present to Farmers Association at share his experiences with growing no-till corn.

The group volunteered to help Arthur Kunkle, a fellow member, who was recently hospitalized.

July 10 was announced as the date for the local Young Farmer Summer picnic of Lions Park, Fredericksburg.

It was reported that State College will be the site of the Pennsylvania Young Farmer picnic on July 8 and

"This Year I Played it Smart...

contains minerals and important B vitamins like thiamine, be ure not to svercook it ind lose juices

you could be Eason enjoying at the dinner table lam leftovers can be used in a big chef's salad, or in a hamcorn casserole, or to add flavor and substance to split pea soup

Here are other delicious ways to cook ham

Mustard-glazed Grilled Ham

Placed smoked ham slices, cut 3/4 to 1 inch thick, about 6 inches from heat source Brush with glaze Broil, brush ng with glaze and turning oc asionally, about 20 minutes

For Mustard Glaze - In a mall saucepan mix equal parts prepared mustard and ed currant jelly. Heat until elly melts



