

Ephrata freshman is top dairy products judge

By DIETER KRIEG
LANCASTER — The best dairy products judge among vo-ag students in three counties is Ephrata's Barry Herman, a young man who has never milked a cow or imbibed more than his share of milk. The 14-year old freshman from the Cloister FFA Chapter outscored 41 other contestants on Tuesday afternoon during an FFA dairy products judging contest held here. Penn Dairies hosted the event for the seventh consecutive year. Eight schools from Chester, Lancaster, and York counties were represented.

The team title in the contest went to Ephrata for the fourth straight year under coach Ernest Orr, who has been at the school for an equal number of years.

Cliff Martin of New Holland placed second in the individuals contest, in which



The top five dairy products judges among FFA students in Chester, Lancaster and York Counties are, left to right: Barry Herman, Cliff Martin, Ronald Good, Bob Bachman and Lynn Beiler.

the lowest score wins. He 86 to 74. In third place, with Ronald Good. Bob Bachman trailed Herman by a score of 87 points, was Ephrata's from Penn Manor and Lynn

Beiler from Ephrata both had 90 points for fourth and fifth place, respectively.

Rounding out the top ten were Ron Clark and Brenda O'Donnell of Solanco; Art Rixinger of Penn Manor; Harold Kauffman of Ephrata and Max Messner of New Holland.

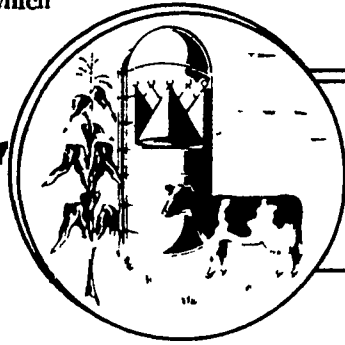
The second-place team of Solanco with 507 points to Ephrata's 485. In third place was Penn Manor with 539 points, followed by New Holland, 670; and Pequea Valley, 716. The winning

team was presented with a trophy — the third of its kind after the first two were retired to winning schools. Ephrata took permanent possession of the last dairy products judging cup after winning three years straight.

Orr told Lancaster Farming that vo-ag students at Ephrata are taught a course in dairy products during their freshman year. The best students in the class are then pulled aside to form a team. This year's quintet was formed about three weeks ago and the group has had practice sessions about twice a week in preparation for the tri-county contest. Their high individual this year, Herman, does not live on a farm, and neither has he ever milked a cow. His father, Henry, is in landscaping.

The contest itself lasted about two hours, after which score sheets were tabulated and winners chosen.

Involved in the test are: Ten milk samples to be scored for flavor and odor; ten sediment discs; ten cheese samples for identification; ten cottage cheese samples to be scored and evaluated for flavor, odor, body, texture, appearance and color; ten milker unit claws to be scored on defects present; and 50 objective questions on milk production and marketing.



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Silo-King is a roughage preservative that contains a combination of refined enzymes, preservatives, antioxidants and other agents.

The antioxidants stabilize the simple sugars, vitamins and other nutrients. They prevent oxygen trapped in the silage from burning these nutrients which in turn causes the silage to heat and juice. The more severe the heating and/or juicing, the greater the loss of digestible protein, energy and other nutrients.

While the antioxidants are doing their work, the enzymes start breaking down simple (sugars and starches) and complex carbohydrates (fiber) creating a very rich environment for lactic acid producing bacteria to reproduce. This speeds up the silage fermentation process and results in bringing the acidity (PH) of the silage down to a desirable PH of 4 or below quite rapidly.

Because of the rapid action of the enzymes it is possible to create this rich environment for the bacteria. As a matter of fact, that is what enzymes do: accelerate the transformation of carbohydrates to lactic acid. Higher levels of lactic acid also represents a higher concentration of energy in the silage.

Only anaerobic bacteria (live without air) can produce lactic acid fast enough to reduce the PH of the silage in the shortest possible time.

Aerobic bacteria (lives only in the presence of air) utilize oxygen to burn carbohydrates and protein, transforming them into carbon dioxide, ammonia and water. This results in the production of high levels of butyric acid which causes silage to be rancid, have a loud unpleasant smell and be unpalatable. The water released contributes to silo juicing.

Why not add only anaerobic bacteria to the silage instead of enzymes? That would be like buying cows and having no feed for them. They would simply die. Why? Because you are filling the silo with material that has been exposed to air and more air is trapped in the silo at filling time regardless of the type of storage. Therefore, the predominant bug in the silo at first is aerobic bacteria.

Even if you add tons of lactic acid producing bacteria, they cannot work efficiently in the presence of air, so they become inactive until most of the oxygen is used up. By this time most of the damage has already been done with resulting loss of energy, digestible protein and other nutrients. Palatability is also reduced which can severely effect animal performance due to a lower feed intake.

Silo-King antioxidants and preservatives make it very difficult for the undesirable aerobic bug to find anything to eat, and you know what happens when you don't eat. At the same time enzymes are making food available for the good bug enabling him to reproduce rapidly, speed up the entire fermentation process resulting in the highest quality silage possible.

Only Silo-King contains this secret formula of refined enzymes (not crude enzyme by-products) preservatives and antioxidants.

You wouldn't think of planting corn without using a weed killer. Neither should you think of making silage without using Silo-King.



Barry Herman, right, accepts the team trophy from Dr. Charles Livak, head of the Quality Control Department at Penn Dairies, Lancaster. With them is dairy judging team coach Ernest Orr, who has guided the Ephrata team to four successive team titles.

(for more information . . .)

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