# Lebanon Holstein dairymen hold field day

### By LAUREL SCHAEFFER Berks County Reporter

MYERSTOWN, - Lebanon 4, for their annual field day. Among the 250 people present was, Jack King, owner-operator of Kinglea Farms, Maryland.

King was the official judge of the judging contest held at the field day and was also the guest speaker. The young dairyman told the audience Mastitis has dropped by twohow he started farming in thirds and production levels 1964 through the encouragement of his family and organizations such as FFA and 4-H.

A graduate of the where he studied dairy

science and dairy economics, King has developed a herd of 350 County dairymen gathered registered Holsteins. He at Lime-Rock Farm, home of explained some of his Hubert S. Miller, on August management practices to the interested dairymen.

One area of interest was automatic detachers which this progressive herdsman has recently installed. "I have decreased my labor in the milking parlor by about have stayed the same, King remarked.

Irrigation is another increasingly popular item in Maryland. King has installed University of Maryland irrigation systems in 180 acres and hopes to increase

the area. "Most of the irrigated land is in alfalfa, it is a very valuable crop" King explained. The water used in his irrigatioin system has a low salt content but, says King, "We can irrigate up to seven times between rains without any harmful residues."

The dairyman also urged the audience to have estate planning. "It is important to save what you have worked for for your children," he insisted. "It is too easy to through farms lose inheritance taxes, etc.

Also speaking briefly to the Lebanon dairymen were Joyce Myer, 1977 Lebanon County dairy princess, Hershey Bare, state director, and Clarence Stauffer, program director of the National Holstein Association. Stauffer told the group of the new changes in registration fees going into effect November 1. Early registration fees change from \$3.50 to \$5.00 and the age drops from 8 months to 6 months, otherwise the fee is \$10.00. The national membership fee stays the same but the time has been decreased from 10 years to five years. Renewal fees are still \$10.00 but are only for five years.

The winners of the judging contest which consisted of three classes - aged cows, 2 year-olds, and yearlings were: Youth - 12 and under-1. Daniel Groff, Lebanon; 2. Jerry Musser, Schafferstown; 3. Micheal Kunkle, Jonestown; and 4. Mervin Horst, Schafferstown. Youth - 13-17: 1. Mike Bare, Lebanon; 2. Gary Mase, Lebanon; 3. Dave Bomgardner, Lebanon and 4. Gailen Martin, Schafferstown.

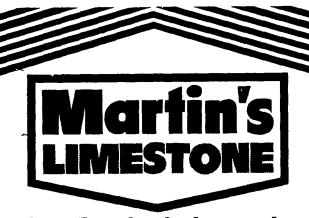
Taking first place in the women's competition was: Cathy Dotsun, Annville;

followed by Thelma Hostetter of Annville, Mrs. Alpheus Ruth of Fleetwood and Julie Wagner of Jonestown.

In the men's division, visitors from Berks County

Thelma outjudged their Lebanon hosts. First place was: Ray Bicksler, Richland, followed by Joe Ruth, Fleetwood; George Satazahn, Womelsdorf; and Richard Gengriels, Lebanon.

)



## Apply lime often for best results

To keep your soil neutral, liming every 2 or 3 ( ) years is recommended, because of the new higher-analysis fertilizers being used today.





### Berks County Reporter

KEMPTON - The Eastern Pennsvlvania Pork Producers Association held their 15th annual Pork Day on August 6th. Despite a sudden thundershower and threats of others, the affair

mission charge into the Kempton Čommunity Center, the pork producers provided all the pork chops and trimmings, and live entertainment anyone could handle. Even though the crowd was estimated to be smaller than previous years, Herb Schick, president, said they had served over 3000

the association also roasted a whole pig stuffed with sauerkraut which was devoured by the hungry crowd.

Day is the annual Pork King Cooking Contest. This contest is open to any male over 12 years of age and a resident of Pennsylvania.

grill. The winner for the contest was Charles Mackenzie,

Cetronia. Mackenzie made "Smokey Spare-Ribs" and will go on to the state contest which will be held with the

North Wales; third place was Ron Freed of Line Lexington.

The judges for the contest were: Jane Zeigler, professional taste tester, Penn State University; Dr. John Zeigler, meat scientist,

# Pork Day held By LAUREL SCHAEFFER prepared on a barbecue