

JOHN DEERE COMPANY

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Order any new John Deere equipment listed below before the dates specified and you'll earn from \$75 to \$900 in John Deere dollars you can exchange for goods or services at our store. And we'll give you our best deal on the new tool. What's more, equipment ordered from our lot before 1978 ends can mean big savings via investment tax credit.

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EQUIPMENT JAN 31, 1979 APR. 30, 1979

DISKS:		
100 Integral	\$75	\$50
110 and 111	\$125	\$75
210	\$200	\$125
310 340 and 1630	\$275	\$150
220 230 350 440 1640	\$350	\$200
330 331 and 360	\$500	\$300
370	\$900	\$550

CHISEL PLOWS:		
1608M Integral 1608R Drawn Rigid		
1610 Integral Rigid 1610 Drawn Rigid (11-foot) 1611R Drawn Rigid	\$100	\$75
1620 Drawn Flexible 1623 Drawn Flexible (23- to 27-foot)	\$200	\$125
1610 Drawn Flexible (23-foot) 1610 Drawn Rigid Folding (19-foot)		
1623 Drawn Flexible (29- to 41-foot)	\$300	\$175
1610 Drawn Flexible (29- to 37-foot)	\$400	\$250
1650 Folding	\$900	\$550

EQUIPMENT FEB. 28, 1979 JUNE 30, 1979

BALERS:		
336	\$200	\$125
346 and 410	\$300	\$175
466 and 510	\$400	\$250

MOWER/CONDITIONERS:		
1207 and 1209	\$250	\$150
1214	\$350	\$200
1380	\$400	\$250

MOWERS:		
350 and 450	\$75	\$50

RAKES:		
567 650 and 660	\$75	\$50
670 and 671	\$100	\$75

CHOPPER		
16A	\$175	\$100

SHREDDER:		
27	\$200	\$125

WINDROWERS:		
800	\$450	\$275
830	\$600	\$350
2280	\$900	\$550

This offer is subject to equipment availability

PIKEVILLE EQUIPMENT, INC.

Oley, PA
215-987-6277

WENGER IMPLEMENT, INC.

The Buck - Quarryville, PA
717-284-4141

I. G.'s AG SALES EDWARDS & COX

Silverdale, PA Oxford, PA
215-257-5136 215-932-2929

STANLEY A. KLOPP, INC.

Berrville, PA
215-488-1510



Broiler

(Continued from Page 1)

people in the county are under contract and know when and where their broilers will go.

According to a report prepared by A. Kermit Birth, poultry marketing specialist at Penn State, both the pounds and the numbers of broilers produced in 1979 will exceed the year earlier levels.

He expects prices the first quarter of the year to average close to the year earlier levels, when the wholesale prices of Grade A ready-to-cook broilers in New York City averaged about 42 cents a pound.

He noted that the broiler situation can change quicker than the situation for either eggs or turkeys, and said that he expects about the same profit picture from broiler production next year if the industry does not go overboard in expansion.

He thought the expansion might be limited by the availability of hatching eggs and hatchability. Also affecting the expansion will be the high capital investment required for today's modern broiler houses.

According to Birth, the prices of broilers are being strengthened by the high prices of beef.

One of the plus factors in the broiler industry is the increased tonnage of poultry



1978 was a good year for the broiler industry, and those involved are hoping for continued growth and expansion throughout 1979.

meat now being used for further processing. This factor helps expand meat sales because most of these processed products are of the convenience type.

Cleve Hastings, grow-out manager of Pennfield Poultry, Lancaster, said that there was continued growth in the Pennfield broiler business in 1978.

He told that the shortage of hatching eggs held back that expansion a little more than they would have liked to see, but added that that shortage was nationwide, and has

affected future expansion plans somewhat.

The year 1979 will see more expansion, he continued, and the company expects a year "on par" as this one in 1978. He thought some new housing would be needed, and noted that some of the primary breeders are being booked "way ahead", which may continue to slow down the expansion.

He too spoke of the higher prices for both beef and pork, mentioning the lower supply of beef available, and stated that consumers are becoming increasingly aware that poultry is nutritionally an excellent buy. He said that the per

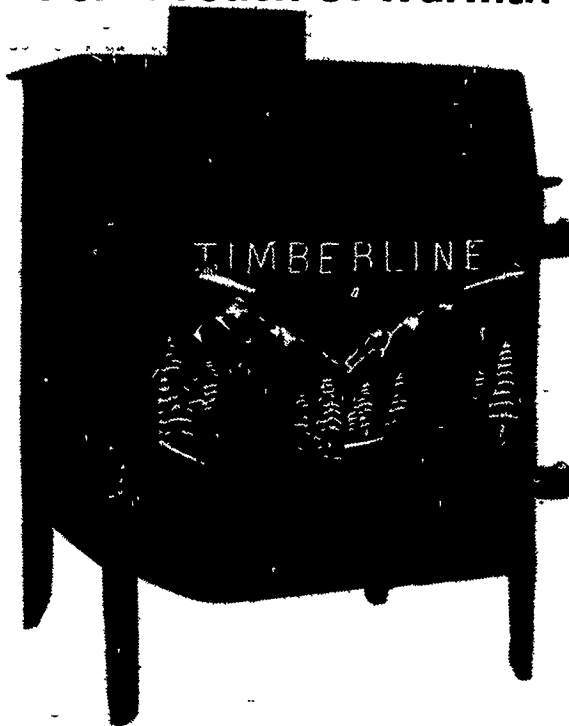
capita consumption of poultry is expected to increase each year.

Representing Victor Weaver Poultry, New Holland, Allan Tate stated that the broiler production there will be growing next year, with the company expected to increase its kill, using more birds from the local area. The company now kills 105,000 birds a day, compared to 87,000 a year ago.

He, too, thought that the outlook for the broiler industry was good, citing the high prices of pork and beef as making poultry a very buyable product.

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HOURS:

Mon., Thurs., Fri. 9:00 to 2:00 and 4:00 to 9:00
Tues., Sat. 9:00 to 12:00