

The champion steer, shown by Steve Long, sold for \$6.50 per pound to Danny George, George's Foodliner Market, Bethlehem.

Champion steer

(Continued from Page 20)

This was well above the 1978 bid of \$1.80 for the reserve grand champion.

The lightweight champion steer, shown by Janice Kaylor, Elizabethtown, was bought by Groff's Meats, Inc., Elizabethtown. The steer sold for \$1.50 per pound.

The heavyweight cham-

pion steer, shown by Stacie Kline, Greencastle, brought 80 cents per pound and was sold to W. W. Snively, Harrisburg.

The grand champion market lamb, a 155-pounder, consigned by Julie Kuzemchak, Pleasant Gap, Centre County, sold for \$9 a pound at the annual Market Lamb Sale held at the 63rd Farm Show. The price was

well below the record \$32 set in 1972. Buyer of the grand champion lamb was George's Foodliner Market of Bethlehem.

Grand champion carcass lamb, a 50-pounder, consigned by Almon Huff, Lafayette Hill, Montgomery County, was sold to Loeb, Rhoades and Hornblower, Lancaster for \$2.00 a pound.

The record price for a carcass lamb was \$5.00.

The reserve grand champion lamb, weighing 124 pounds, consigned by Angela Fought, Carlisle R6, Cumberland County, brought \$3.50. Buyer was George's Foodliner Market.

The reserve grand champion carcass lamb, a 48-pounder, consigned by Carleton Huff, Lafayette Hill, was sold to Kerchenhill Holsteins, Kutztown, for \$2.00 per pound.

The price paid for the grand champion in the 63rd Farm Show's Junior Market Swine Sale fell 50 cents per pound short of the record, but the reserve grand champion brought a record \$8.50 per pound, surpassing the old mark set at \$4.50 at the 1978 Farm Show.

The grand champion, a 222-pounder, exhibited by Robert Bishop, of Homer City, Indiana County, brought \$19.00. The record price of \$19.50 was set at last year's Farm Show. Buyer of the grand champion was the Hatfield Packing Company of Hatfield, Montgomery County.

The reserve champion, weighing 204 pounds, and exhibited by Mike Niebauer of Ebensburg, Cambria County, was sold to Donald Templeton of Ebensburg.

A total of 96 market swine were sold at the auction.

Beef Ball planned

(Continued from Page 10)
Rebecca Darcey at 717-334-1903.

The program of the February 13 meeting will feature a speaker from Stewart-Cutter Laboratories who will show a slide presentation on animal parasites. Anyone interested in this program is cordially invited to attend this meeting, which will be held at the Extension Office starting 7:30 p.m.

Frank Darcey Jr. reported on the Field Day which will be held on July 14, 1979 at Spring Bottom Farms, Fairfield. This event will be sponsored by the Adams County Beef Producers Assoc., Penna. Polled Hereford Assoc., Vigortone Minerals, Todd Hybrid Seed, and Southern States Cooperative.

The Field Day program will feature Bob Kimble from the Meat Animal Evaluation Center at Penn State who will speak on Bull Selection; John Schwartz from Adams County Extension who will talk about Agronomy; Don Kniffen from the Animal Science Dept. at Rutgers University whose topic will be Heifer Selection; Cliff Orley from Keystone Fitting Service, Lebanon, who will give a

fitting and showing demonstration; Irwin VanHaur from Montana who will discuss Montana ranching; and Gene Hitchcock, cattle judge and Farm Manager from Greensburg, who with John Schultz from Hickory Ridge Farms, Minn., will discuss brood cow selection. Tony Dobrosky, York County Extension Agent-Beef will be the Master of Ceremonies. The public is invited.

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Hams, bacon and pork shoulders are usually cured so they don't require freezing.

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Recommended freezer storage times for pork are: chops, three to four months; roasts, four to eight months; fresh sausage, one to two months; variety meats, one month or less and cured hams, one to two months.

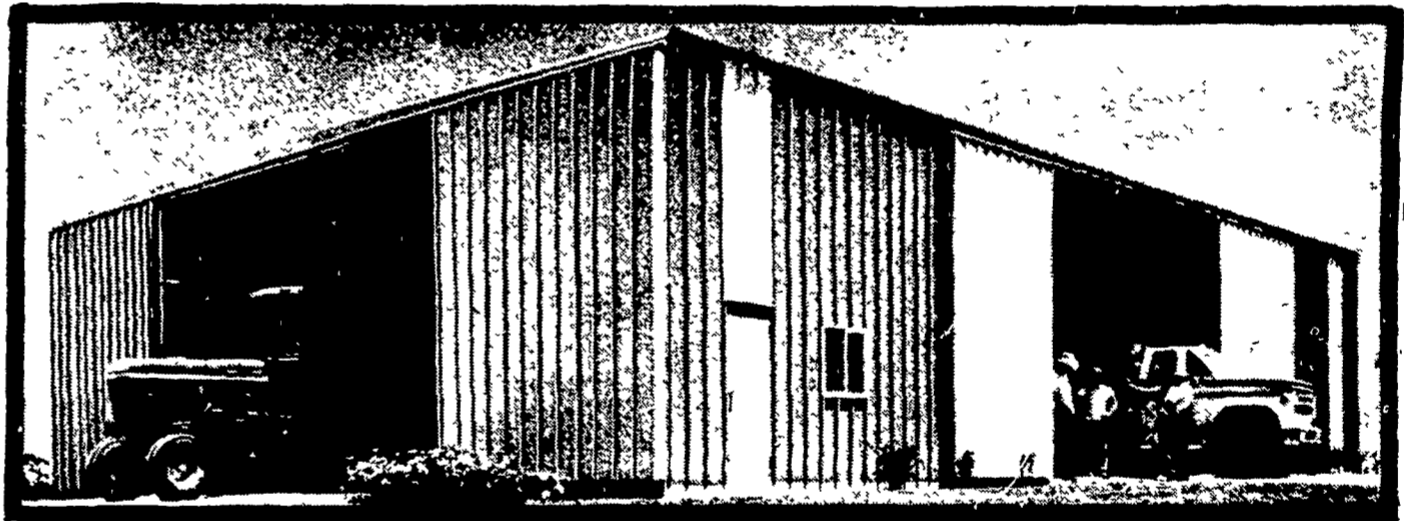
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Tender cuts of meat are best cooked with dry heat such as broiling, roasting and panbroiling. But you can tenderize less tender cuts of meat by cooking them with moist heat, which softens the connective tissue.

What Price Quality?

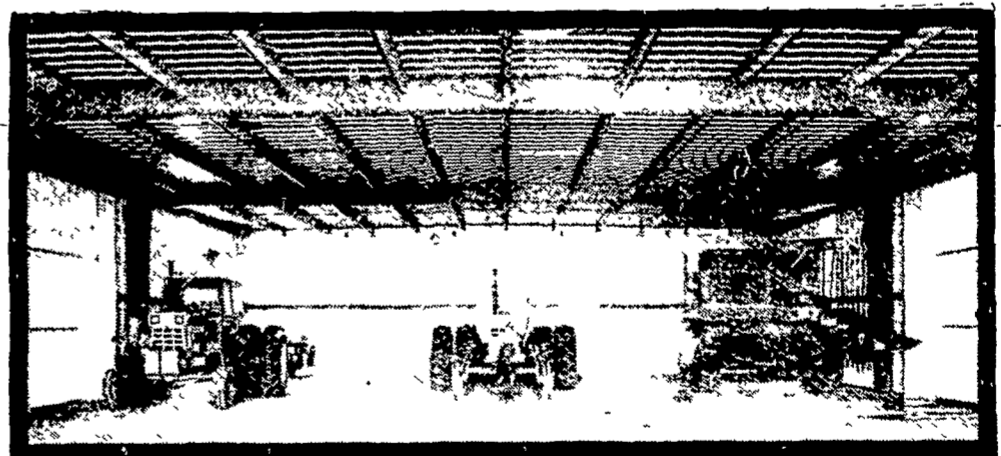
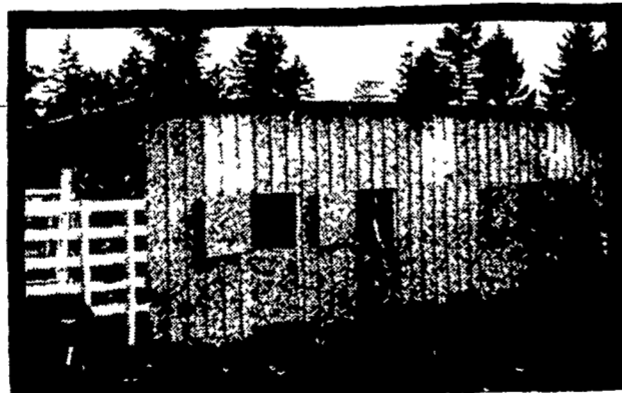
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