

Lancaster Farming photo by Kendace Borry

*Lazing in the May sunshine, the cows on the farm of Robert E. Metzger, west of Manheim, enjoy the bright weather which was seen this past week in the Lancaster County area.*



**GEORGE W. TALLMAN & SONS, Tower City, Pa.**

"Our first experience with the Harvestall Chillcuring system was with the 1978 corn crop. We put 24% to 28% moisture corn in the bins in late November and followed the Chillcuring principle as instructed. The system worked perfectly.

"We sold the corn at an extra price advantage because of its fine quality. Loads tested from 14% to 15% moisture. Test weight per bushel was from 56 to 58 lbs. and the corn looked very bright and attractive.

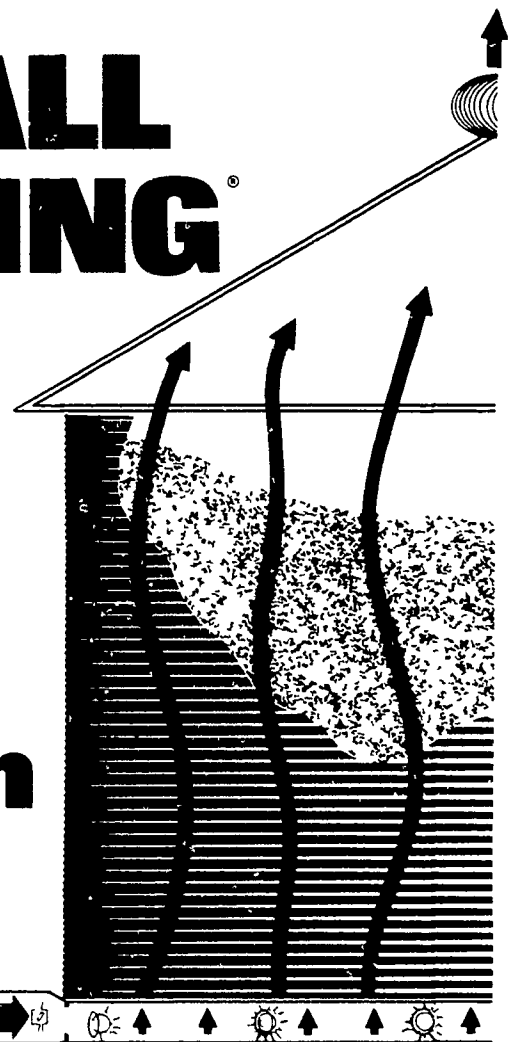
"We do not have exact cost figures because of a combination electrical installation with our new potato storage facility. However, we do not know that it will be only a fraction of what we were losing at the elevator, where they were drying our corn with oil and gas fired hot air dryers. We expect the same advantages with our certified seed wheat, oats and rye this summer.

"Another great advantage to owning your own Harvestall system is the increased efficiency at harvest. You can eliminate time wasting trips to the elevator and waiting in line to unload.

"With the Harvestall you can sell your grain when you decide the time and price are right. And you can be sure the quality is excellent if you follow the Harvestall Chillcuring system correctly."

# "HARVESTALL CHILLCURING WORKS.

## We get excellent quality grain at a fraction of heat-dry cost."



**Advanced Ag Products**

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### The Harvestall Chillcuring System

It's simple. When grain comes out of the field it's a living seed. So instead of destroying the seed with high heat, moisture is removed with natural air ventilation. The grain keeps all its feed value, there is less shrinkage than with heat drying because only moisture is removed, not dry matter. You'll never see white dust in Chillcured corn. You actually save half of what you're used to losing in heat shrink.

There's no gas or oil to buy. Natural air carries away heat and moisture as the corn releases it.

Harvestall Chillcuring is a back-to-basics system that just simply makes good sense. Find out more about it.