

## Kiwanis sponsor Lancaster capon roundup

**BY DEBRA STRICKLER**  
LANCASTER — Tim Hostetter was prepared for the Thanksgiving holiday a week ahead of schedule. He had already dressed his capon and it appeared ready for the oven and later a Thanksgiving feast. In fact, Tim had dressed two capons so perfectly that he won the grand cham-

pionship at the county capon roundup held in the Elks Club, N. Duke Street, Lancaster.

The annual affair is sponsored by the Kiwanis Clubs of Lancaster.

Mr. Herb Jordan, Penn State poultry specialist judged the 17 exhibitors' capons.

Taking the championship

with his two 11 pound capons was Tim Hostetter of R1 Manheim.

Three years ago, in his first year of competition, Tim had also won the championship.

This year he raised 50 capons as a member of the Manheim Township Community Club.



Tim Hostetter and Jim Hess hold the trophies they received at the Lancaster County capon roundup. Tim, left, had the two champion capons while Jim exhibited the two reserve champions.

Tim is the 15 year old son of Jay and Martha Hostetter.

The reserve honors were awarded to two 12 pound capons exhibited by Jim Hess of R1 Manheim.

This was his first year as a 4-H member in the Lititz-Manheim Community Club. He raised 25 capons for his project.

Jim is the 10 year old son of James and Sue Hess. His capons were dressed in the basement of his grandparents' home, Mr. and Mrs. Mervin Pefer.

Pefer has been a 4-H leader for 25 years. He has a special interest in the capon projects and has assisted many 4-H'ers in their projects.

The top placings also included Jim Kreider, R5 Manheim - third; Jeff Shenk, R2 Lititz - fourth; and Glen Shenk, R2 Lititz - fifth.

According to Tim Hostetter, there is a 40 step process to dressing a capon. However he admits, he may not follow the exact 40 steps.

For this competition, all exhibitors plucked the feathers by hand after soaking in warm water for a few minutes.

They also had to remove all the pin feathers, and remove the glands and entrails from the capon.

The 4-H'ers are careful to wash and soak the bird in cold water. Later, they dry the capon inside and out and pack it in a plastic bag for the judge's examination.

After the judging, members of the Kiwanis Club purchased the capons exhibited by the 4-H'ers.

The four champion capons were sold for \$1.30 per pound. The other exhibitors sold their capons for \$1.20 per pound.

## Tips for safe preparation of holiday turkey

**HARRISBURG** — Thanksgiving is nearly here and the Department of Environmental Resources has a few tips for safe preparation of the traditional Thanksgiving turkey.

"Turkey is a potentially hazardous food that is capable of supporting bacterial growth which cause foodborne illness when improperly handled," said Duane B. Shaw, acting chief, division of food and water protection.

Shaw's suggestions include:

— Turkeys should be kept frozen at 0 degrees Fahrenheit or below until the thawing or cooking process begins.

— Thawing can be done in the refrigerator, in the original wrapper, allowing two to three days for birds 18 pounds and over. They may be partially thawed and placed under cold running water, 70 degrees Fahrenheit or below, until completely thawed.

— Turkeys should never be thawed at room temperature

The Kiwanis Club provided lunch for the exhibitors, their parents and special guests.

Allon Lefever, of the Victor Weaver, Inc. was the guest speaker for the afternoon.

or in warm water.

— As soon as the turkey is thawed, remove the giblets, wash the bird thoroughly inside and out, and begin the cooking process which should be completed at one time - not started one day and completed the next.

— Stuffings should be baked separately, not roasted in the turkey. (Although cooking the turkey and stuffing separately is not a common practice, it can reduce the risk of bacteria and their toxins collecting in the stuffing.)

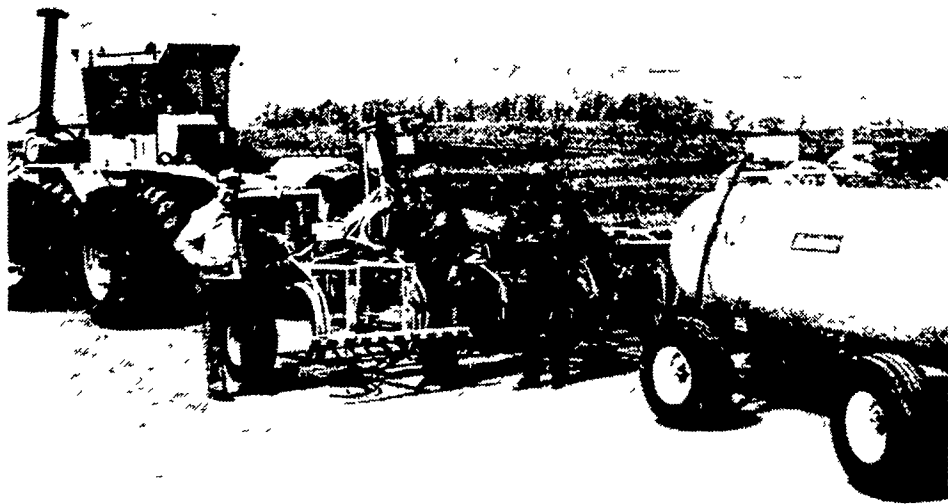
— If the turkey is cooked the day before serving, it would be cooled promptly and refrigerated.

— Leftover meat, stuffing, broth and gravy should be refrigerated and used within two days.

— Proper utensils should be used when preparing turkey dishes, not hands, which can be a source of infection that can cause food poisoning.

— Leftover turkey that was cooked and refrigerated should be rapidly reheated to 165 degrees Fahrenheit or higher before served. (Bacteria multiply rapidly between 45 and 140 degrees Fahrenheit and reducing exposure time at these critical temperatures reduces the possibility of foodborne illness in potentially hazardous foods.)

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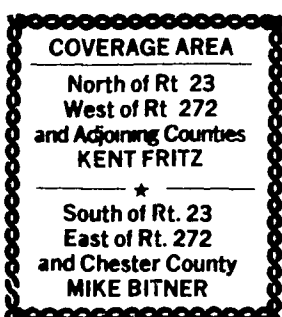
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## ATTENTION TOBACCO GROWERS

### SUGGESTIONS FOR HANDLING 1979 CROP PENNSYLVANIA

We are aware that tobacco growers know how to handle tobacco properly, however, we would like to bring the following to your attention:

1. BLUE MOLD: Due to the large amount of BLUE MOLD in this year's crop we urgently request you to bale separately the affected tobacco. This is extremely important and your cooperation will be greatly appreciated.
2. CASE: It is preferable to strip tobacco in natural case.
3. STRIPPING: Any DAMAGED, MUDDY, FROZEN, WET or TRASH Tobacco should be kept out of your good tobacco and packed separately. BLUE MOLD should be handled as stated in item number one. All tobacco should be baled in a dry condition. If baled too damp it will rot in storage.
4. BALING: Bales should be packed with proper lap, no shingling and not over 70 pounds. Too heavy bales can rot. It is very important to make a good strong bale. Poorly lapped or weak bales that break apart in the middle are not accepted by the industry. Short bales of good quality tobacco are acceptable. Please tie twine in a bow knot.
5. Bales should not be stored too high and should not be stored in dampening cellars. They should be stored in a dry, airy place until delivered.
6. Bales containing excessive moisture will be rejected.
7. Protect tobacco with waterproof cover when making delivery to prevent damage from rain or snow.

Your cooperation in following these suggestions will be greatly appreciated by the industry.

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