# Kennedy takes Brown Swiss championships

HARRISBURG — James L. Kennedy, of Butler, captured the grand and senior championships in Brown Swiss open class ludging competition at the 64th Farm Show with "Brush Creek Titan Darling,: a 4-

Reserve grand champion and reserve senior champion was "Viking Valley Gems Angel," a 2-year-old, exhibited by Ronald Daubert, of Pine Grove, Schuylkıll County.

William R. Daubert, also of Pine Grove, showed the junior champion, "Windmill Improver Melinda," a heifer calf.

Carol Mundis, of East Berlin, York County, showed the reserve junior champion, "Sand Rock Percy's Anne,"

a senior yearling.

Windmill Farm, owned by the William Daubert Family, of Pine Grove, won both the premier breeder and premier exhibitor awards.

Allen Daubert of Pine Grove, showing "Windmill Eileen", a 4-year-old, won the grand and senior championships in Brown Swiss youth classes.

Reserve grand and reserve senior champion was "Irons Betsy", a 5-yearold shown by Janet E. Irons, of Smethport, McKean County. The junior champion was Carol Mundis' senior yearling. The reserve junior champion was "Fra Mar Winter DCS", a heifer calf shown by Janelle Kennedy, of Butler.

Complete Brown Swiss results were:

Heifer Calf
1 William R Daubert R2 Pine Grove 2 Gary L Mase Colebrook Lebanon 3 Judith A Irons RI Smethport Youth Class Heifer Call

1 Gary L Mase Brown Swiss

Jr Year Heifer 1 Kerry E Boyd R5 Ephrata 2 Mike Welsh R1 East Berlin 3 Allen D Daubert R2 Pine Grove 4 Jeffrey L Kennedy R6 Butler 5 Tommy Welsh R1 East Berlin

Youth Class

Jr Yr Hester 1 Atlen D Daubert 2 Tommy Welsh 3 Jill L Kennedy R6 Butler Sr Year Heifer

1 Carol Mundis R1 East Berlin 2 Janelle L Kennedy R6 Butler 3 Anne M Daubert R2 Pine Grove 4 Theresa M Irons R1 Smethport 5 Howard W Mark R2 West Grove Youth Class

Sr Yr Heifer

1 Carol Mundis 2 Janelle L Kennedy

3 Anne M Daubert 4 Howard W Mark

3 or 4 Dry Cow 1 Kerry E Boyd 2 Janet E Irons

5 or Over Dry Cow
1 James L Kennedy R6 Butler 2

# USDA requests comment

## on institutional meat specs

NEW YORK, N.Y.-Comments and suggestions from the public on how to revise the Institutional Meat Purchase Specifications were requested Monday by the U.S. Department of Agriculture.

The specifications are administered by USDA and developed cooperatively among USDA, meat purchasers and the meat industry.

After reviewing the comments and suggestions, USDA will later issue draft revisions o f the specifications for further comment.

Institutional meat purchase specifications are detailed descriptions of various meat items. They are used by USDA's meat grading personnel to assure large-scale purchasers of meat such as hotels, airlines and school systems that the meat they are buying meets contract specifications.

Purchasers can order meat by referencing the specifications and USDA graders then are able to certify that what is offered for delivery by the vendor conforms to specifications.

Donald L. Houston, administrator of USDA's Food Safety and Quality Service said, "We want to bring the specifications up to date so that they more adequately reflect modern processing methods. In some cases the specifications are not meeting the needs of purchasers

Copies of the current specifications may be obtained from the stan-

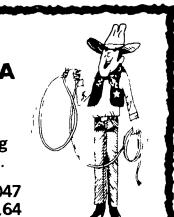
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dardization branch, Meat Quality Division, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C., 20250.

Comments or suggestions on the various specifications should be sent to the same address by the following

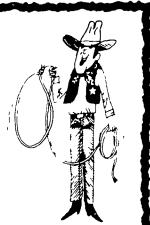
general requirements, Feb. 29; fresh pork Feb. 29; fresh beef March 31; cured, cured and smoked, and fully cooked pork products, March 31; fresh lamb and mutton April 30; fresh veal and calf, April 30; edible byproducts, May 31; sausage products, May 31.



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WIDTH	D	Ε	EE	EEEE	
SIZE	5-16	6 14	6 14	5-13	

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After a hard day in the show ring, these Brown Swiss ladies were quite ready for an evening of rest, even with thousands of visitors tramping through their boudoir.

Ronald Ray Daubert R2 Pine Grove 3 Charles Irons R1 Smethport

2 and Under 3 Heifer
1 Ronald Ray Daubert 2 Judith A
Irons 3 William R Daubert 4 Delaware Valley College Doylestown 4 H Francis

Kennedy R6 Butler
Youth Class
2 to 3 Yr Cow
1 Alice N Mark R2 West Grove 2

3 and Under 4 Cow 1 Allen D Daubert 3 Delaware Valley College 3 Janet E Irons 4 David E Feidt R1 Millersburg 5 Tommy Welsh Youth Class 3 to 4 Yr Cow

1 Allen D Daubert 2 David E Feidt 3 Tommy Welsh 4 and Under 5 Cow

1 James L Kennedy 2 Janet E Irons 3 Dean L Daubert R6 Pine Grove Youth Class 4 to 5 Yr Cow

1 Janet E Irons 5 and Over Cow 1 Janet E Irons 2 James L Kennedy 3 William R Daubert 4 Gary L Mase 5 Katherine E Feidt R1 Millersburg Youth Class

5 and Over Cow 1 Janet E Irons 2 Gary L Mase 3

David E Feidt Champion Udder

1 James L Kennedy
Premier Breeder
1 William R Daubert Premier Exhibitor

1 William R Daubert Exhibitor Herd

William R Daubert 2 James L Kennedy 3 Janet E Irons 4 Tommy Welsh 5 David E Feidt

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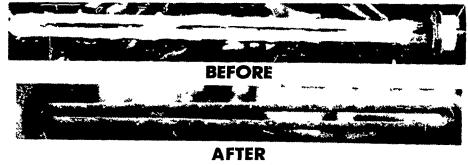
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