

Goats are very versatile animals

WESTMINSTER — Do you have goats, or are you interested in them? Then the

Maryland Dairy Goat Association is interested in you.

The Maryland Dairy Goat Association that has meetings, shows, newslet-

ters, workshops, and this year, they are hosting the 1980 American Dairy Goat Association Convention. Many goat people from all over the country and Canada come to these conventions.

Lancaster Farming, Saturday, March 15, 1980—D21

Dairy goats are very economical animals, especially these days. You can get a lot of use out of one goat. You can drink the wholesome good-tasting milk, eat the meat, which tastes like lamb, and sell the offspring for a profit.

One myth about goat milk is that it tastes bad. It doesn't! If the milk is properly taken care of, it tastes like homogenized cow's milk that you buy from the store! It tastes just the same, but according to MDGA, it is better for you.

The goat's milk has smaller fat globules, so it is easier to digest than cow's milk. Yet it tastes creamier than cow's milk because, even though the fat globules are smaller, there are substantially more of them.

Doctors will very often recommend goat's milk to their patients who have ulcers. Also, small children who are allergic to most foods are usually able to resume normal eating habits after drinking the goat's milk!

Goat meat, called Chevon, tastes much like lamb. It has no wild taste, and it does not taste strong. Most of the

roasts that we have seen to melt in our mouths because they are so tender.

What one cow lives on, can easily feed eight goats. A single cow takes in more grain, hay, and silage than eight goats. Goats are good browsers, so they don't require the high amount of grain.

If you have goats, or would like any information about them, call Roy VanderLinden at 848-5295, Brad & Terri Wagle at 775-2198, or Virginia Garnett at 374-4054 for more information about MDGA and general information about goats. They meet the second Monday of each month at the Baltimore Federal Bank Building in Westminster, at 7:30 p.m.

The Association will hold an annual show on June 7 & 8, at the Carroll County Ag Center. It is one of the largest shows on the east coast. Breeders from as far as New England, South Carolina, and Ohio come to show their herds of goats.

The Convention will be held in Frederick. The Convention is the best place to meet interesting goat breeders and to learn lots about goats.

Out standing in her field.

Standing out in the field of Maplegrand Farms in Peru, New York is one outstanding producer. Her name is Maplegrand Rockman Meadow, and she's produced 165,648 lbs of milk through 5 lactations! Her average daily milk since first calving (including dry periods!) has been 94.2 lbs. And that translates to an average daily income of \$9.02!

One reason she's been so outstanding is good management. Sired by C. Fawcett Dale Ambassador, she was raised by Kermit Irwin and Family, Peru, N.Y., highly experienced and knowledgeable owners of over 220 head of Holsteins with 100 milkers.

The other reason is Beacon. Irwin took advantage of the Beacon Feedback Program,

which planned the nutritional needs of his top producer. Following the advice of his Beacon Dairy Specialist, Irwin has typically fed her 10-20 lbs. of Beacon Super 30 Concentrate every day, along with corn silage, high moisture ear corn, corn and oats chop, and hay (treated with Beacon Hay Pre-Serv).

If you'd like to have better producers, maybe even super ones like Maplegrand Rockman Meadow, call your Beacon Advisor. We obviously can't do everything to make your cows outstanding, but we sure can help.

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Cumberland agent named farm management specialist

CARLISLE — Roland P. Freund, associate Cumberland County extension agent, has been named area extension farm management agent.

Thomas B. King, Penn State associate dean for extension, points out that Freund will work closely with extension agents in conducting educational farm management programs in Adams, Cumberland, Dauphin, Franklin, Lancaster, Lebanon, Perry, and York counties.

He is headquartered in the York County Cooperative Extension Service Office. Freund has been a member of the Cumberland County Extension Service staff since August 1976.

Born and raised in New Guinea, he was educated in Australia, received a

diploma of agriculture from Roseworthy Agricultural College and majored in animal science at the University of New England, New South Wales, Australia. He also earned a Master of Science degree in Cooperative Extension from Michigan State University.

Prior to his appointment to the Penn State Extension Service staff, he was an agriculturist for the New Guinea Lutheran Mission, and Extension Officer, and Lecturer in Farm Management at Vudal Agricultural College for the Department of Primary Industry, Papua, New Guinea.

He is married to the former Josephine L. Bailey, of Indianapolis, Indiana. They are the parents of one son.

BEACON PRESENTS

The Girls

Mooooove over, Maggie! This hay we're eating today tastes super! Mmmmm

It sure looks super, Tiffany!

That's because it is super, Girls! You're eating Super Hay! Hay that's been treated with Beacon Hay Pre-Serv! Hay Pre-Serv lets our dairyman bale at up to 25% moisture. So, there's less leaf chatter and more nutrients for us!

I heard that handsome Beacon Advisor tell our dairyman that Pre-Serv's easy and inexpensive to buy!

That's good! 'Cause I just love this Super Hay!!

And I'd just love for you to move your tail and let me have some!

Now, girls, stop fighting and start eating!

Call your local Beacon Dealer about Beacon Hay Pre-Serv. It's how you get Super Hay and how you get Super milk production from your girls. Beacon—headquartered in Cayuga, New York—available throughout the northeast.

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