

The next Hampton generation, Jason, left, and Brad look over Delicious apples ripening on dwarf trees growing along trellises.

Preserving land

yellow Delicious dwarf apple (Continued from Page C30) Drytown Road. When the trees come into full color, large fruit of the red and they provide a sparkling

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AND VEAL PENS.

bright collage to passersby. Trellising the trees provides easy picking without ladders, according to Cindy. And so many more trees can be planted to the acre.

The Hamptons produce some 2,000 gallons of wine a year, ujtiulizing their own crusher-stemmer and fermenting tanks, which were once used for milk. They chill ferment to preserve clarity of the wine and slow the process.

'We also use wood kegs," Cindy says.

"We have quite a chentele from the Philadelphia area and some of them can tell just by the taste if the keg came from Kentucky, Tennessee, Italy or Portugal.

"They're really into wine."

From the enthusiasm the Hamptons convey to their satisfied customers, it's evident they're enjoying their asgricutural en-terprise. The whole operation originated from the times when Tom liked to help his grandmother make dandelion wine.

Adams County dairymen tour Huntingdon farms

SHADE GAP Productive dairy herds, to equip. progressive farming County last Tuesday.

County Holstein Association alfalfa, and without plowing. and the Extension Service, the tour started in Shade are fed according to forage Valley near Shade Gap and tests and feed programming ended in the Spruce Creek results from Penn State. Valley not far from State College.

In the Gerald McMath herd near Shade Gap, the dairymen saw three Holstein herd health check-ups. cows which were classified 'Excellent'' for type. A grandson of one of these cows has been sold to Russia.

Neighboring farmer Joseph McMath maintains in a new free stall barn complete with milking parlor and a liquid manure pit. Manure from the pit is injected into the soil as a step to preserve nutrients.

Bardale Farms in Germany Valley near Shirleysburg operated by the James McMath family maintains 100 milking Holsteins in a free stall barn designed by Dairy Specialist Steve Spencer. The cows are milked in a California-style flat parlor which by Mc-

And in the bargain, another small parcel of Lancaster County farmland is staying in agriculture. "We're a true little farm-

winery, growing all of our own grapes and apples,' Cindy explains. "We're just like a milk jugging operation, but it's a

different product we're turning out."

Wayne Harpster of practices and modern dairy Evergreen Farm at Pennfacilities were objects of sylvania Furnace has been study when 75 Adams County a leader in the development dairy farm family members of no-till corn and alfalfa made a tour in Huntingdon production practices. He gets good yields from over Co-sponsored by the 1200 acres in corn and Harpster's 350 Holsteins

> He maintains detailed records on each cow, raises all his replacements and has a veterinarn make regular

The partnership of John and Michael Behrer at Spruce Creek maintains a 138 cow Holstein herd in a free stall barn with milking parlor. They store feed in bunker silos and feed a total his herd of 54 Holstein cows mixed ration according to forage test results. A gated free-stall heifer barn has

- Math's estimate, cost \$2000 been very successful and is being expanded to accommodate groups of smaller calves.

A special attraction on the tour was a visit to the 26room Iron Master's Home built in 1834. Built by ironmaster Lyons, the manor house remained in that family for three generations. It is currently the home of Mrs. R. L. Harpster, mother of Wayne.

Presidents Eisenhower and Carter have visited the Harpster families to fish in nearby Spruce Creek.

Dinner was served to the touring dairy farmers in the Presbyterian Church in Spruce Creek. The return trip was made by way of route 45 passing the Rock Springs Agricultural Research Station of Penn State, to Boalsburg, then to Lewistown, Harrisburg and Gettysburg.

Farm recognition program set

LANCASTER - A new national program designed to recognize outstanding American farmers has been announced by American Cyanamid Company's Agricultural Division.

Designated as the 65 Club, the program will identify one outstanding farmer customer each month as exemplary of today's American farmer who now produces enough food and fiber for 65 people the world over.

"The 65 Club brings to public attention the tremendous job being done by all our agricultural producers. Never before have so many of us depended

upon so few producers for the food and fiber necessities of life," says J. J. Garbarino, President of Cyanamid's Agricultural Division.

Members of the 65 Club will represent all major agricultural producing areas of the country. Members will be chosen on the basis of their outstanding records of achievement as agricultural producers, their leadership in agricultural and community affairs, and their successful practice of sound farm management principles, including safe, proper and judicious use of crop protection chemicals.



