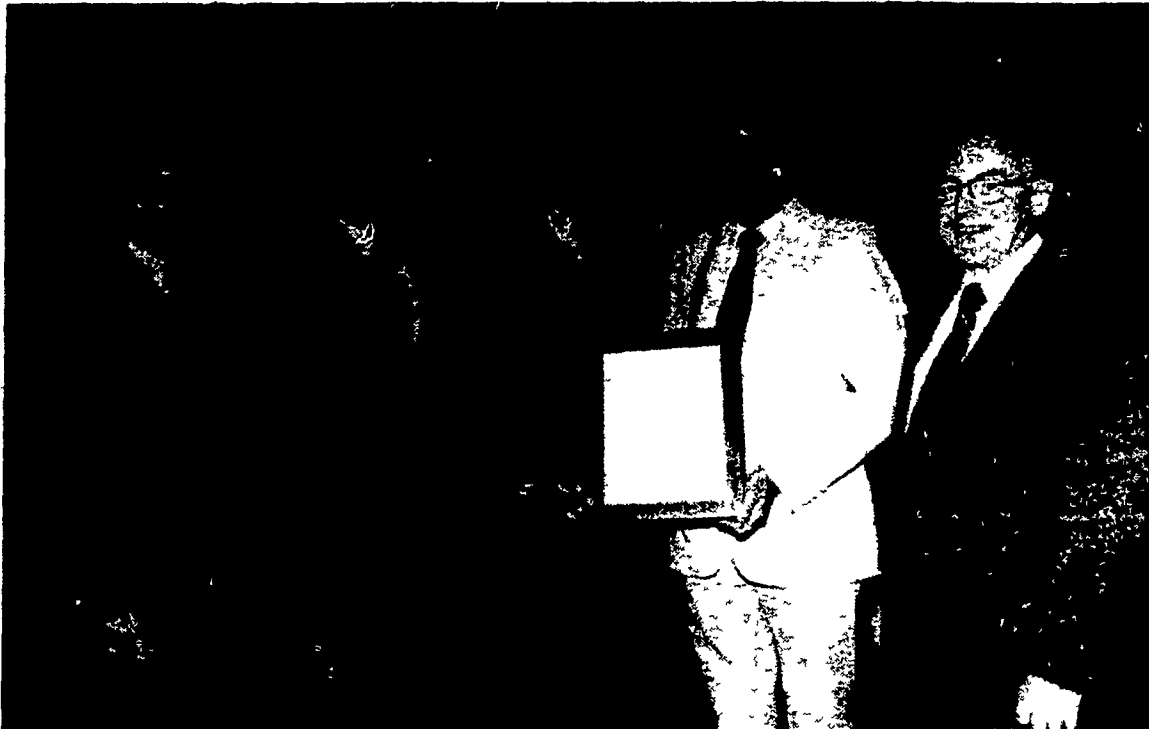


Lebanon County receives first-place Farm-City honors



Pa. Secretary of Agriculture Penrose Hallowell presents Lebanon County Farm-City Chairman Harry Bachman with the first-place award for the state's top Farm-City celebration in 1981. Pictured are: from left, Dave Wauls, Lebanon Chamber of Commerce; Dennis Grumbine, co-chairman of the county committee; Harry Bachman; Secretary Hallowell; and Enos Heisey, chairman of the national committee and former Lebanon County chairman.

LEBANON — Lebanon County farmers and businessmen gathered here at the Quality Inn Wednesday morning to celebrate the county's first-place achievement in coordinating the state's best Farm-City Week observance last year.

Joining the 55 community leaders was Pennsylvania Secretary of Agriculture Penrose Hallowell, who made the official presentation to the county's Farm-City chairman Harry Bachman, Annville. Co-chairing the successful celebration last fall was Dennis Grumbine, Myerstown, who also serves as vice chairman of the Pennsylvania Farm-City committee.

In accepting the award from Hallowell, Bachman stated, "I owe a lot of thank you's to a lot of people," citing other county Farm-City committee members, businesses that financed the event, participants of the job exchange program (farmers and businessmen experiencing each other's normal work day), and the Lebanon Chamber of Commerce.

Former Lebanon countian Enos Heisey, now manager of public

agricultural relations for Agway, Inc. in Syracuse, N.Y., was on hand for the special event. Heisey served as chairman of the Lebanon Farm-City committee during the 1950s and is the current national president.

Heisey commended the county on its accomplishment which could only be achieved through cooperation and voluntary efforts of the farm and urban communities.

Heisey recalled the theme of 1981's Farm-City Week — "Partners in Progress." He noted this year the phrase "Can't have one without the other" has been added to the partnership theme.

"Bringing farmers and non-farmers together," Heisey said, is the purpose of a Farm-City celebration. "I know of no place where it has worked better than Lebanon County. What better way to understand each other's problems and concerns?"

Lebanon County's "success", he said, is spelled "p-e-o-p-l-e."

He encouraged the farmers to continue to tell their stories to nonfarm neighbors.

"You need to tell your story and state the facts," Heisey stressed. "Farmers don't want sympathy, they want understanding." — SM

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Microbes in Agriculture — New Advances In An Ancient Field



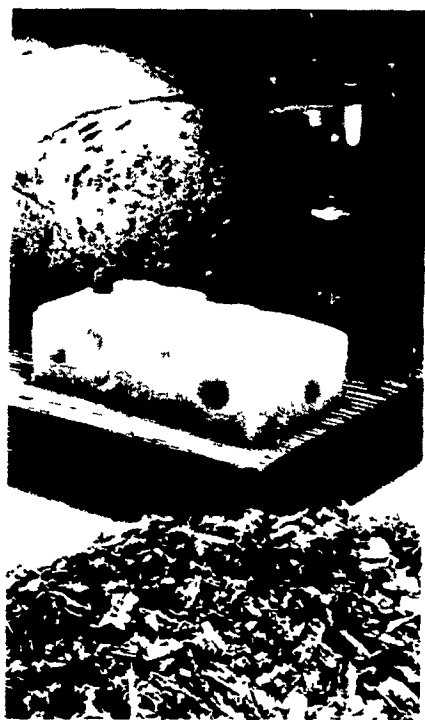
Thousands of years ago, man discovered — probably by accident — the natural fermentation processes that produce wine, cheese and other food products. However, it was not until the 17th century that scientific discoveries began to reveal the causes behind these processes. A Dutch scientist working with a primitive microscope was the first to detect the existence of tiny organisms, invisible to the naked eye. He was amazed to find these "microbes" alive and growing in everything from samples of beer to plaque from his own teeth.

It was not until the second half of the 19th century that Louis Pasteur established the relationship between microbes and fermentation. Called upon by a winery to determine why their vats were souring, Pasteur eventually discovered that different types of fermentation are produced by specific kinds of microorganisms. This discovery gave birth to the science of microbiology.

Applying Research To Reality

Since Pasteur's time, the science of microbiology has made great strides. Today, practical applications of that science are making exciting contributions to the improvement of agriculture and food production. For instance, it was through applied research in microbiology that a process was developed to convert cornstarch to fructose, thus opening up a whole new market for corn growers.

Other applications of microbiology — and the newer, related



For thousands of years microbes have been used in agriculture and food production. But it has only been in recent times that the science of microbiology has made significant advances in improving the efficiency of such processes.

field of microbial genetics — have brought about improvements in age-old natural processes such as the production of yogurt and cheese from milk. Bacterial microbes are also used today to inoculate seeds of legumes such as alfalfa and soybeans. These bacteria promote root nodulation and nitrogen fixation, improving plant growth and quality.

Another application of microbial genetics which has great significance for farmers today is improvement of the natural process of fermentation which preserves forage as silage. Inoculating silage with specific beneficial strains of bacteria can help prevent loss of dry matter and nutrients.

From Seeds to Silage

For many years, Pioneer Hi-Bred International, Inc., has been the leader in development of improved hybrid seeds through genetic re-

search and selective breeding. As a natural extension of that activity, Pioneer has applied microbial genetics to the development of silage inoculant. Sila-bac, brand silage inoculant was the first result of these efforts. Now, further innovations have resulted in an even better formulation — Pioneer brand 1177 silage inoculant.

1177 contains specially-selected strains of lactic acid-producing bacteria which bring about a rapid efficient fermentation in the silo. This helps reduce wasteful by-products such as seepage, spoilage and heat. The result is better quality silage, retaining more dry matter and nutrients. 1177 also complements good silage management practices such as cutting at optimum moisture level and plant maturity.

1177 silage inoculant is available from your Pioneer sales representative. Ask him for more information about it.

One in a series of articles devoted to improved silage making sponsored by Pioneer Hi-Bred International, Inc.

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