

Bloomsburg Fair tags dairy, livestock champs

BLOOMSBURG — Columbia County recently bustled with excitement and competition as one of the state's largest expositions — the Bloomsburg Fair — invited visitors back for another successful season.

In the dairy competition, some new as well as familiar faces made the trip to the winner's circle, this year.

Frank and Jan Jurbala of Orangeville exhibited their aged cow, Lo-Pine Ivy Edith, to a Grand Champion Holstein title. Their daughter Carey added to the winnings with her reserve junior champion in 4-H classes.

Kirk Lehman of Bloomsburg collected Reserve Champion black and white honors, while Ritter Ridge Farms of Muncy stood in the winner's circle with their grand champion bull.

Additional 4-H Holstein winners included Corey Wolff of Millville, who collected 4-H Grand Champion Holstein honors. Darin Holdren of Millville and Ray Wolfe of Milton exhibited to senior champion and reserve senior champion Holstein ribbons, respectively.

Columbia and Luzerne Counties Holstein Club earned first place in county herd competition and were followed by Northumberland-Montour, second, and Schuylkill County, third.

Bedford County dairyman Sam Diehl made a clean sweep in the Ayrshire division and walked off with all champion honors. Marilyn Kiess of Jersey Shore swept all 4-H Ayrshire honors.

Mildred Seeds, Downingtown finished the Jersey classes with almost all champion honors.

Marjorie Baker of Meshoppen collected a rosette for her reserve grand champion bull. Winning 4-H'ers included Timothy Berger of Muncy who exhibited the grand and junior champs and Earnest Der of Cogan Station who exhibited the reserve junior champion.

Wendy Kriebel of Benton exhibited the grand champion Guernsey, while Maria Snyder of Millville finished with Reserve Grand Champion honors. Tamaqua breeder Carl Miller exhibited the grand champion Guernsey bull. In 4-H Guernsey competition, Kriebel, Bonny Wolfe of Sunbury, Susan Moslack, Danville and Marla Snyder of Millville scored big wins.

David Feidt of Elizabethtown repeated his 1981 Bloomsburg track record with a Grand Champion and Reserve Grand Champion win in the Brown Swiss competition. Russel Miller of Tamaqua scored with his grand champion Brown Swiss bull. Sunbury 4-H'ers Arthur Wolfe and Christy Ross along with Clark Duncan of Millville earned champion titles.

In market steer competition, Turbotville youngster John Hartman claimed the Grand Champion title. Ann Haladay of Catawissa followed with reserve grand champion.

Dairy goat exhibitors vied for the blue ribbon as well. Debbie Smeltzer of Bellefonte swept all honors in the La Mancha competition.

Another Centre Countian David Harpster of Boalsburg notched a Reserve Grand Champion Alpine win while David Birks of Sayre



Lo-Pine Ivy Edith, who stood as the 1981 Bloomsburg Fair Reserve Champion Holstein, came back this year and notched a Grand Champion victory for owners Frank and Jan Jurbala of Orangeville. The aged cow is sired by Ster Ivy Telstar.

walked off with Grand Champion honors.

In Nubian classes, Todd and Sally Rehg exhibited all champions. Likewise, Kimberly Birks of Sayre swept the Saanen division.

Anthony and Danny Harter of Bellefonte collected all titles in the Toggenburg contest.

Kenny Moore of Rome, finished the sheep breeding classes with champion wins in Cheviot, Dorset, Hampshire, Shropshire, and Rambouillet classes.

Emil Mellot of Needsmore walked off with champion titles in Corriedale. Southdown Champion honors were earned by Ronald Miller of Everett. Lynn Berger of Kunkletown and Amy DeHart of Milton finished the day with Champion Suffolk Ram and Ewe titles, respectively.

The 4-H market lamb contest ended with Todd Loudenslager of Dalmatia receiving the Grand Champion ribbon while Kurt Brown of Klingerstown followed as reserve grand champion.

Armond Stackhouse of Orangeville exhibited his Cheviots to 4-H Champion honors. Beaver Springs 4-H'ers Michael and Sandra Troxell swept the Hampshire and Shropshire division, respectively.



Airy-Ka Van Thelma topped her 4-year-old class and moved into the Reserve Grand Champion spot at this year's Bloomsburg Fair. The Rosemere Fury Ivan daughter is joined by owners Kirk Lehman at halter and Melvin Lehman with rosette and trophy.

Mark and David Basset of Sunbury walked off with all champion titles in the 4-H Southdown and Suffolk Classes. In Dorset competition, champions were exhibited by: Kurt and Kyle Brown; Jimmie Kodlick, Beaver

Springs; Miriam Meiser, Mt. Pleasant; and Duane Basset.

Jimmie Kodlick was named Junior Champion Showman while Michael Troxell earned the Senior Champion Showman title.



Wendy Kriebel of Benton is at the halter of her Bloomsburg Fair Guernsey champ, K-Dale Maverick Lilac. The senior 2-year-old is sired by Olympic View B Maverick.



Douglas and Ann Haladay of Catawissa finished in the beef competition with Junior and Senior Division Champion Showmanship titles, respectively.

Hallowell outlines apple cider requirements

HARRISBURG — Now that fall is here and the making of apple cider has begun, Pennsylvania Agriculture Secretary Penrose Hallowell is reminding consumers that Pennsylvania processors provide a pure and wholesome product.

Hallowell said, "Pennsylvania is a national leader in the production of apples and apple products. Apple production this year is expected to reach 570 million pounds, up from last year's 400 million pound crop.

"Certain requirements set by the agriculture department must be met by Pennsylvania apple cider processors to assure that consumers know what they are getting," he said.

Hallowell reminded processors that in order to be called cider, their product must contain only unfermented juice squeezed from apples or other fruit. The juice may be filtered or clarified but it cannot be adulterated with water.

Fruit used in the manufacture of cider must be inspected, with rotten fruit removed and damaged fruit either thoroughly trimmed or removed. Surface dirt and spray

residues must also be removed by thorough brushing or washing.

Only water suitable for drinking may be used in the cider making process. Water from other than public sources must be tested annually with results kept on file at the processing plant.

Other sanitation regulations require that pressing and filling areas be adequately screened with doors equipped with self-closing devices to keep the areas free of insects, rodents, birds or other animals.

Pomace, or apple residue, must be removed daily disposed of properly. Clothing worn during the pressing and filling process must be washed after each daily operation and sanitized immediately before reuse.

Glass containers may be reused but they first must be thoroughly washed, rinsed and sanitized. New glass containers must be treated to avoid the possibility of contaminating the product. Plastic containers may be used only once and new closures must be on reusable containers.

Preservatives recognized as safe and vitamin C may be used in cider

but their presence must be indicated on the label. Artificial flavors or colors may also be added if their presence is declared on the label by the use of the word, "imitation."

Other information required on the label includes the name of the product, the name and address of the processor or the distributor with a code to identify the processor. Net contents must also be indicated in either fluid ounces, pints, quarts or gallons.

For further information, contact the Pennsylvania Department of Agriculture, Bureau of Foods and Chemistry, 2301 North Cameron Street, Harrisburg, PA 17110.

