

Beam-bred hogs top Chester-Delaware 4-H Show

INTERCOURSE — Club members put show judge Vern Hazlett to the test on Sept. 10, exhibiting more than 100 hogs in the Chester-Delaware Counties 4-H Swine Show and Sale held at Vintage Sales Stables.

Topping the show was a 235-pound crossbred gilt shown by Brian Beam, the son of Mr. and Mrs. Titus Beam, Elverson.

Bred by Omar Beam, the grand champion market hog brought the sale's high bid of \$3.75 per pound offered by Hatfield Packing.

Though both of Brian's older brothers had logged a combined total of 22 years in 4-H swine competition, this year's show marked the family's first grand champion win.

Exhibiting the reserve champion

was Judy Petersheim, also of Elverson, a familiar face in the winner's circle, since taking reserve honors at the 1985 Farm Show. Her 240-pound Duroc cross was also bred by Omar Beam. At \$1.75 per pound, Hatfield Packing was also the high bidder for the reserve champion.

Champion and reserve trio honors went to two exhibitors new to the winner's circle. Showing the grand champion threesome was Melissa Stoltzfus of Honeybrook, with Matt Howe of Downingtown coming in at reserve.

Miss Stoltzfus' blue-ribbon pigs were bred by J. Wilmer Stoltzfus, and the reserve trio was bred by Russell Kegg of Bedford Co.

Vintage Sales Stable offered the high bids for both trios, paying 60 cents for the grand champions and 55 cents for the reserves.

The sale average was 63 cents, including champions.

Sponsoring the trophies presented to the top trio winners was the Travaglini family of Thorndale.

In the Chester Co. showmanship competition, top honors in the senior division went to Rod Stoltzfus, with Sam Petersheim named reserve champion showman. Champion and reserve junior showmanship honors went to Brian Beam and Jill Burkhart, respectively. All champions received trophies sponsored by the Lancaster-Chester Co. Pork Producers.

In the Delaware County showmanship division, champion and reserve honors went to Mark Umberger and David Trumbull. In the junior division, Chris Umberger took top honors, with Rebecca Adams being named reserve.



Judy Petersheim's Duroc cross took reserve honors. Doug Clemens of Hatfield was top bidder.



Melissa Stoltzfus exhibited the champion trio at the Chester-Delaware 4-H Show. High bidder was Glen Frame of Vintage Sales Stables.

Livestock Ledger

By

Chester D. Hughes

Extension Livestock Specialist

Pricing Market Lambs

Lamb packers begin with a basic economic principle: profit equals total revenue (income) less total costs (expenses). Income comes from sales of lamb carcasses (or cuts), pelts and offal. Expenses include the cost of the live lambs, slaughter costs, transportation, cooler shrink, damaged pelts, and condemned lamb.

Buyers sometimes work forward, meaning they begin with the live lamb price and calculate how much their profit would be if they paid that amount. Buyers can also work backward. They begin with what the lamb is worth at wholesale and a profit target, and estimate how much they can pay for live lambs to meet that profit target.

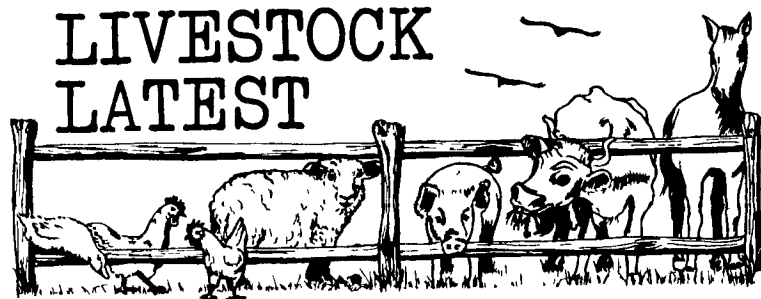
In either case, several factors influence the bid or sale price for slaughter lambs. Among them are: (1) the weight, grade, and price of wholesale carcasses; (2) grade and price of pelts; (3) slaughter costs; (4) freight costs from feedlot to packer and packer to retailer; (5) weight, grade and

yield of slaughter lambs; and (6) price competition among buyers.

Producers need to estimate the live price or market value of their lambs to market their lambs effectively. For example, they need to know the market value of lambs in relation to the costs of producing lambs in order to determine when lambs should be marketed for highest profits.

However, a word of caution is appropriate. The estimate of sale price or market value is only an estimate. Actual prices may be above or below the estimate for several reasons. Among them are: (1) a producer's estimate of weight, grade and yield of lambs may differ from a buyer's estimate; (2) your estimate of packer margins may differ from actual costs and profits; (3) supply and demand conditions of packers may enable a packer to bid higher than the estimate; and (4) the competition for lambs among packers will influence how much packers will have to bid in order to purchase lambs.

LIVESTOCK LATEST



Bedford livestock sale ends successful fair week

BY BETSY STITT
Staff Correspondent

BEDFORD — Junior livestock exhibitors at the Bedford County Fair ended an eventful week with their annual sale on Aug. 10.

Market lambs, hogs and steers were put on the auction block by auctioneer Clayton Winebark. Show champions and class winners were named earlier in the week.

Though Bedford Co. Extension agent John Fair expressed some concern over the current livestock market's possible affect on prices, by sale's end, most participants agreed that the sale went well.

James Fisher of Bedford exhibited the show's grand champion steer, then went on to

garner \$4 per pound for his entry at sale time. Frank Bittner of Gateway Restaurant paid \$4860 for the 1,215-pound homebred steer.

Brian Koontz, also of Bedford, sold his reserve champion to American Outfitters for \$1.60 per pound. The sale's 64 steers averaged 75 cents per pound, including champions.

In the market hog show, Ginger Kegg of Bedford repeated last year's performance by taking grand champion honors. Her 236-pound Spot sold to American Outfitters for \$5.75 per pound.

Steve Winegardner of Manns Choice sold his 241-pound reserve champion hog to Morrison's Cove Livestock Market for \$2.40.

In the hog carcass sale, Richie Emerick sold his 159-pound grand champion carcass to H.J. Beamer Ford for \$2.05 per pound. The sale's 32 market hogs, three carcasses and eight lots of pigs sold for an overall average of \$1.18 per pound.

Brian Barkley of Manns Choice was the exhibitor of the grand champion market lamb. His 123-pound winner went to Hartley National Bank for \$3.20 per pound. The bank then donated the lamb to the Bedford County Memorial Hospital.

Gwendolyn Gray of Schellsburg sold her reserve champion lamb to Fred Claycomb for \$1.55 per pound.

H.J. Beamer Ford was also on hand to buy the champion lamb carcass from Eric Brenneman for \$2 per pound.



Brian Barkley's grand champion lamb sold to Hartley's National Bank for \$3.20 per pound. Pictured with Brian and Bedford Sheep and Wool Queen Heidi Stauffer are bank director Ted Brown and executive vice president John Boyd.

Delmarva to hold Poultry Health Meeting

Delaware.

Dr. G. Thomas Holder, conference general chairman, recently announced, "Our program includes 33 participants who will report the latest information on current topics concerning grow-out and processing problems affected by poultry health." Holder added, "We have selected the most outstanding scientists and other authorities from 14 states, England, Holland and Canada to cover these subjects

and we are looking forward to another very informative meeting."

Registration forms, programs and other details of the conference may be obtained by writing or calling Delmarva Poultry Industry, Inc., R.D. 2, Box 47, Georgetown, DE 19947 (302/856-9037). Lodging reservations should be made directly with the Carousel Hotel, 118th Street, Ocean City, MD 21842 (301/524-1000).



Frank Bittner, (left) owner of Gateway Restaurant, took home James Fisher's champion steer for \$4 per pound.