Buckeye Beef Tops NW Keystone Junior Beef Classic

BY BARBARA RADER Butler Co. Correspondent

MEADVILLE — After 10 hours on the road and several trailer breakdowns, an Ohio steer named Lucky arrived in Pennsylvania to take top junior beef honors at the Northwest Keystone Junior Beef Classic. His owner, Eric Cunningham, stated that arriving at the show was a welcome relief after so many hours on the road. The son of Mr. and Mrs. Larry Cunningham of Coolville, Ohio, the 18-year-old Cunningham is a six-year 4-H member.

Junior beef enthusiasts from Pennsylvania and Ohio spent Memorial Day weekend at the Crawford County Fairgrounds in Meadville for this second annual Classic. Some 120 purebred females and 124 steers paraded before show judge Ron Bolze, an Ohio State extension beef specialist.

In Lucky, Bolze saw a moderntype steer with plenty of red meat and muscling. Lucky's victory also earned Cunningham a \$200 jackpot sponsored by the Northwestern and Pennsylvania Cattlemen's Associations. A Chianina-Angus-Maine Anjou cross, this steer has already chalked up two other show wins, and will be campaigned at several more before going to the auction block in September at the Washington County, Ohio, Fair.

At present, though, Cunningham hopes that his winning steer will fare well in the Ohio State Fair, an event well-known for its premium livestock prices.

Reserve champion steer honors went to a Chi-Angus-Simmental cross owned by Bill Ayers of Mechanicsburg, Ohio. The son of Mr. and Mrs. Bill Ayers, the 17-year-old exhibitor took home a \$100 jackpot sponsored by Meadville and Butler Farm Credit.

Show chairman, Lee Yeager, and secretary, Nancy Dana, noted that quality ran deep at this second annual event. The main purpose of the event is to promote heifer

breeding projects and to educate juniors in the correct way to finish a market steer.

Kirk McKean, assistant manager of the American Angus Association's Certified Angus Beef program, served as showmanship judge and ringman of the show.

Juniors also had the opportunity to participate in a judging contest. Three classes of steers and heifers were judged, with a Lawrence County team taking top honors. Team members included Jim Bingham, Mike Clark, John Lamb and Bill Dean. Dean also earned high overall honors in the senior division and was the oral reasons winner.

A three-member team consisting of Tricia Neczepronenko, Amy Sunberg and Sue Hart of Ashtabula County, Ohio, was close behind the Lawrence County team at second place.

Beaver County's Team 2 took junior division honors. Team members were Wendy Hixenbaugh, Amy Jodikinos and Dianne Kereacher. Kereacher was the junior high overall individual winner. Second place in the junior division went to the Lawrence



Ringman Kirk McKean (left) congratulates Bill Ayers and Eric Cunningham, exhibitors of the Northwest Classic's reserve and grand champion steers, respectively. At right are Pa. Cattlemen's Princess, Kathy Meckley and judge Ron Bolze.

County team of Brian Dean, Eric Irvin, Bobby Leslie and Mike Gardner.

Listed below are the day's show placings.

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Three of the Classic's breed champions were shown by (left) Jenny Rose, Limousin; Kelly Rohrer, Angus; John Eaton, Charolais.

Preparing Fans for Hot Weather

During the next few months, all ventilation fans in most poultry houses will be operating for most or all of each day. The fans are the heart of the poultry house ventilation system. For the ventilation system to ensure optimum bird comfort during hot periods, it is essential that all available fans are operating.

During the cooler seasons of the year other fans are available to compensate for one with a faulty or burned-out motor; but during the summer the ventilation system does not have this reserve. All fans must be operational. Therefore, poultry producers should be prepared and have one or more spare motors available for immediate replacement of a faulty motor.

Any motor that needs replacement on existing fans should be replaced with the correct size, high efficiency motor. These motors should be dust-tight and designed for fan use. High efficiency motors can be a real cost saver for ventilation systems. To gain the maximum benefits from these motors, place them on the fans that run the longest — the continuous running fans

continuous running fans.

The electrical consumption of a ventilation fan motor, measured in watts, can be estimated by multiplying the volts by the amps. Therefore, when comparing name plate information from two similar sized motors running at the same speed, the motor with the lower input amperage (amps) for the same running voltage will be the

higher efficiency motor.

Most suppliers of ventilation equipment can help you select high efficiency motors for their fans. You'll note that high efficiency motors used on ventilation fans have two sets of capacitors. Capacitors are the "cans" usually fastened on the outside of the motor housing. A typical single capacitor motor will have one can, perhaps one to 1½ inches in diameter attached to the outside. A double capacitor motor, or a capacitor-start capacitor-run

motor, will have a starting capacitor similar to the single capacitor motor and a second capacitor of larger size also attached to the outside. They usually are in two separate cans or enclosures. In some instances, both capacitors are in one enclosure. These enclosures will be approximately three times the size of the single capacitor enclosure.

Forest

On Fowl

by

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A ventilation system that has had various motors and other parts changed may have unbalanced components. A common problem is the changing of a motor without matching the pulley size on the motor or fan. A change in motor or fan pulley size from original specifications may have an appreciable effect on the fan output. Check fan data to determine the specified pulley size for both the motor and the fan, required motor horsepower, and the specified motor shaft speed. If the incorrect size pulleys are found, they should be changed to provide specified speed and fan output.

Whenever a new motor is put on a fan with unknown specifications or one with a history of burning out motors, the running current should be checked with an ammeter. The running current should be within 10 percent of the amperage specified on the name plate.

When working around fans, during cleaning or the installation of motors, shut off electrical current with a switch or fuse—don't depend on the thermostat. When checking running current or fan speed, be sure to stay clear of blades and belts and do not wear clothing that can flap and become entangled in the fan blades. When the job is completed replace all guards, shields, and electrical box covers. Be sure wires leading to motors are secure and cannot come in contact with blades, belts

or louvers.
Remember, don't wait for the first hot spell to find out that a crucial fan is not operating. Have the spare motor of the proper capacity available. The birds you save may be your own.

Kennard-Dale FFA'er Is Gilt Chain Winner

BY JOYCE BUPP
York Co. Correspondent
DELTA — Kennard-Dale FFA
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member Dan Johnson ended his first year in the vo-ag program by trucking home a weanling pig.

Johnson, a sophomore student in

the Future Farmers chapter, was named winner of the annual Gilt Chain award, a weaned, purebred Yorkshire gilt. He is the son of Dick and Dawn Johnson, Delta R1.

Donors Steve, Jeff and Ron Wilson, of Wilson's Yorkshire Farm, New Freedom R2, were on hand recently as Johnson carefully assessed a pen of their Yorkshires and made his selection.

To fulfill his part of the gilt chain agreement, Johnson will have to exhibit the February gilt at the York Fair's FFA show. After she farrows with her first litter, he is expected to donate a piglet back to the FFA, for awarding to another member and continuance of the gilt chain.



Dan Johnson, center, is the newest Kennard-Dale FFA gilt chain winner. Jeff Wilson, left, and Steve Wilson, represented Wilson's Yorkshires, breeders and donor of the animal.

The Wilson brothers who donated the gilt are Kennard-Dale graduates, and all hold the

Keystone Farmer degree. Steve, a 1975 graduate, has earned his American Farmer degree as well.

Pork Producers To Elect Delegate Body

YORK — Pork producers have the opportunity to participate in a U.S. Department of Agriculture-sponsored statewide election, July 7-11. The election's purpose is to help select individuals for appointment to an industry-wide body that will administer a promotion, research and consumer information order for pork.

Anthony G. Dobrosky, York County extension agent, said all pork producers are encouraged to vote in the elections. Candidates receiving the highest number of votes in each State will be eligible for appointment by the Secretary of the U.S. Department of Agriculture to the state's allotted positions on the National Pork

Producers Delegate Body.

The Delegate Body, consisting of approximately 165 producers, including two or more members representing each of the 50 States and four importers, will be responsible for administering all aspects of the pork order.

Voting in York County will take place at the extension office, 112 Pleasant Acres Road, York. The office will be open from 8 a.m. to 4:30 p.m. Monday through Friday. Pork producers can vote in any county in their home state after signing a voter registration list certifying that they are pork producers in that state.

Pork producers are urged to vote in person at the county extension

office. If that is not possible, an absentee voting packet containing a ballot and registration form may be obtained from Jim Epstein, National Pork Producers Election, P.O. Box 23762, Washington, D.C. 20026-3762; telephone (202) 475-5407. Absentee ballots must be postmarked by July 11, and received at the above address no later than July 18.

Votes will be tallied 9 a.m. on July 15 at the local county office of USDA's Agricultural Stabilization and Conservation Service. The public is invited to be present at this official counting, and the results will be forwarded to the Secretary for consideration.