

Livestock market and auction news

Shippensburg Wholesale Produce Auction

(Leinbach's)
Shippensburg, PA
Aug. 14-20

Report Supplied by Auction
Price quotes are only #1 and Firm Produce.

Apples 1.50-3.70 ½ bu.
Broccoli 2.60-4.50 bu.
Cabbage 2.50-3.70 50#.
Cantalopes sm.-lg. .25-1.10 ea.
Corn (white) 1.00-1.95 doz;
(yellow) .50-1.05 doz.
Cucumbers 3.00-5.75 1 1/9 bu.
Eggplant 2.00-4.70 1 1/9 bu.
Lima Beans 5.25-7.50 ½ bu.
Nectarines 4.50-6.30 ½ bu.
Peaches 1.50-4.85 ½ bu.

Peppers lg. bell 2.90-5.50 1 1/9 bu.; md. bell 2.65-3.00 1 1/9 bu; red bell 11.00-12.50 1 1/9 bu.
Plums 3.10-13.00 ½ bu.
Potatoes 4.10-5.00 50 lbs.
String Beans 4.00-6.40 ½ bu.
Tomatoes (lg.) 3.25-5.10 25 lb. box; (md.) 2.50-3.70 25 lb. box.
Watermelon various varieties, sizes .05-.12 lb.

Omaha Weekly

Thursday, Aug. 21

Report Supplied by USDA

Slaughter steers and heifers ended the trading session this week weak to .50 lower than last weeks levels. Declines in boxed beef channels and an expanded slaughter rate the past two weeks

combined to curtail buyer aggressiveness.

Slaughter cows opened the week with lower prices, but by late week, had recovered to close at steady price levels. Slaughter bulls closed firm to 1.00 higher.

Estimated 5 day receipts this week 4,200 compared to actual receipts last week of 4,900 and 7,617 last year. Slaughter Steers accounted for 43 percent of receipts this week, Heifers 44 percent, Cows 11 percent, Feeder Cattle 0 (zero) percent.

SLAUGHTER STEERS: Closing sales Choice 2-4 1050-1350 lbs. 59.00-60.75; Mixed Good and Choice 2-3 1050-1250 lbs. 57.00-59.00; Good 54.50-57.00; Mixed Good and Choice

2-3 Holsteins near 1400 lbs. 50.50.

SLAUGHTER HEIFERS: Cosing sales Choice 2-4 950-1125 lbs. 58.50-60.25; Mixed Good and Choice 2-3 925-1050 lbs. 56.00-58.50; Good 52.50-56.00.

Average of LS 214 detailed price quotations for Choice 900-1100 lb. Slaughter Steers this week 59.33, 1100-1300 lbs. 60.33. Average cost of all Slaughter Steers this week 59.37, average weight 1,166 lbs. compared to 59.56 and 1,164 last week. Average cost of all slaughter Heifers this week 58.60, average weight 1,031 lbs. compared to 58.55 and 1,021 lbs. last week.

SLAUGHTER COWS: On the close, few breaking Utility and Commercial 2-4 34.25-38.00, mostly 36.00-38.00, few high dressing to 40.50; high cutter and boning utility 1-3 35.25-39.00, high dressing to 41.50; canner and low cutter 33.50-37.50.

SLAUGHTER BULLS: 1-2 1200-1900 lbs. 46.75-52.00, low dressing 41.25-44.00.

vealers 60.50-82.00, all Standard and Good grades 42.00-50.00.

HOGS 102. Barrows and gilts sold from 58.00 to 63.50. All sows 50.00-56.00.

FEEDER PIGS 116. US 15 to 35 lbs. 20.00 to 40.00 per head.

SHEEP 30. No prices reported.

GOATS 8. No prices reported.

New Holland Horses

New Holland Sales Stables
New Holland, PA

Monday, Aug. 18, 1986

Report supplied by auction

Registered receipts of 323 head of horses, mules and ponies.
Market: lower.

Local

Driving Horses 250.00-1100.00.

Riding Horses 175.00-500.00.

Lightweight Killers 135.00-225.00.

Heavyweight Killers 250.00-325.00.

Mare Ponies 30.00-65.00.

Colts 10.00-20.00.

Gelding Ponies 30.00-65.00.

Larger Ponies 100.00-190.00.

Chambersburg Livestock

Chambersburg, Pa.

Thursday, August 21

Report supplied by PDA

CATTLE: 272. Cows weak to 1.25 lower; few Good & Choice holsteins 45.25-46.75; few Standard 42.00-42.75; few Good heifers 42.25-45.00; few Standard 37.50-41.25; cows Breaking Utility & Commercial 36.10-38.50; Cutter & Boning 34.25-37.75; Canner & Cutter 32.00-34.85; few YG No. 1, 1650-1675 lb. bulls 45.00-45.85; few No. 2, 1000-1200 lb. 40.25-43.00.

FEEDER CATTLE: Few Med. No. 1, 630-675 lb. heifers 42.00-48.50.

CALVES: 439. Steady to 1.00 higher; few Choice 63.00-80.00; few Good 52.00-61.00; Standard & Good 110-130 lb. 47.00-49.50; 90-110 lb. 43.50-48.00; 65-85 lb. 40.00-45.50; Utility 90-105 lb. 38.00-42.50; holstien bulls 100-125 lb. mostly 65.00-77.00; 95-100 lb. 47.00-60.00.

HOGS: 58. No. 1-3, 210-235 lb. 63.50-64.00; few No. 1-3 sows 375-500 lb. 48.00-53.25.

FRANKLIN CO. MARKET HOG SALE: 11. 185-255 lb. 55.00-75.00 per hundredweight.

FEEDER PIGS: 30. Lot 55 lb. 54.00; Lot 80 lb. 82.00; Lot No. 2-3, 15 lb. 20.00; 35-40 lb. 30.50-34.50.

GOATS: 8. Few Med. 22.00-34.00; few kids 14.00-21.00.

New Holland Sales Stables

New Holland Dairy

Wednesday, Aug. 17, 1986

Report supplied by auction

Reported receipts of 69 cows, 72 heifers and 6 bulls. Market Stronger.

Load of Canada fresh cows, 685.00-950.00, springers 565.00-860.00. 1040.00.

Load of PA fresh cows, 450.00-850.00.

Load of PA fresh cows, 710.00-760.00.

Load of PA fresh cows, 630.00-1275.00.

Locally consigned cows 370.00-1175.00.

Springing heifers 450.00-880.00.

Open heifers 275.00-390.00.

Bulls 260.00-750.00.

Dewart Livestock

Dewart, Pa.

Monday, Aug. 18

Report Supplied by Auction

CATTLE 190. Slaughter steers 45.00-49.00. Slaughter heifers 45.00-57.50. Cutter to Commercial slaughter cows 33.00-38.50, Canner and Low Cutter 28.00-33.00. Yield Grade 1, slaughter bulls 45.00-50.60.

CALVES 204. Good and Choice

HOOPER

C.B. HOOPER & SON INC.
INTERCOURSE, PA
(717) 768-8231

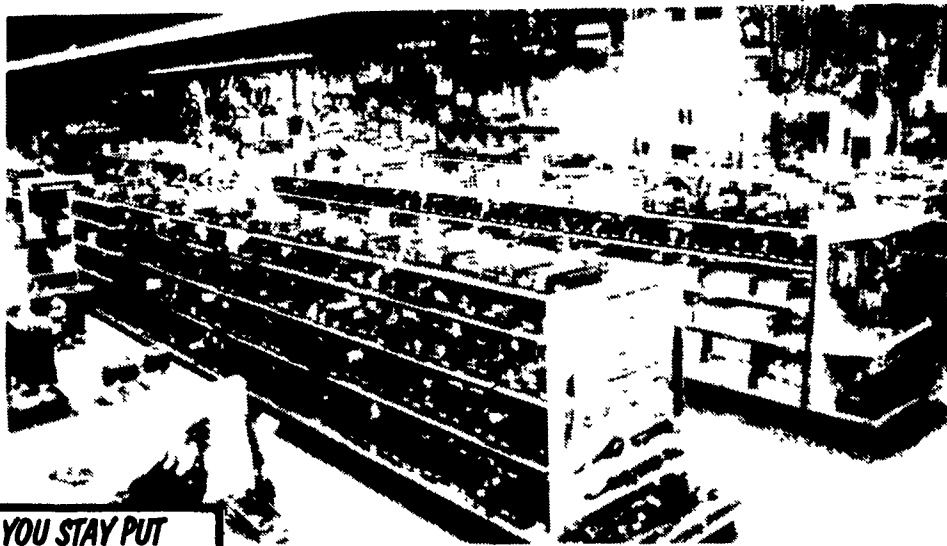
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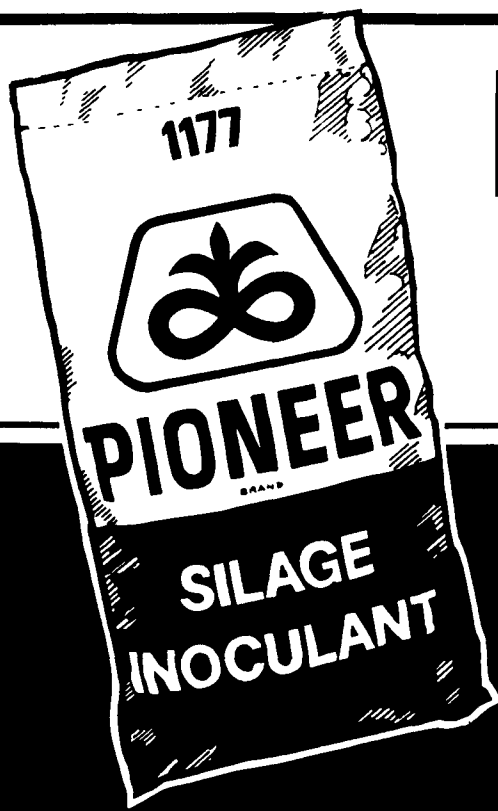
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PIONEER 1177

BRAND

SILAGE INOCULANT

MAKES GOOD SILAGE EVEN BETTER

RAPID FERMENTATION IS BENEFICIAL IN SILAGE PRODUCTION

- Quickly lowers pH for efficient silage preservation
- Less shrinkage, spoilage and seepage
- Lowers silo temperatures, quickly
- Better stability in the feed bunk
- More dry matter and nutrient preservation

Except for soft, high moisture cheeses such as cottage and Neufchatel, cheeses should be served at room temperature to bring out their individual flavors and textures. Take harder cheeses out of the refrigerator about one hour before you plan to serve them; and softer cheeses, 20 to 30 minutes before.

Having trouble cutting cheese? Try a cheese wire. It's a fine-gauge wire with a wooden or metal wire at each end. You can cut all but the hardest cheese this way. The wire is excellent for cutting crumbly cheeses, like Blue cheese or Gorgonzola, that tend to stick to a knife blade.

Add a tasty garnish to fruit salads or apple pie with Cheddar cheese curls. Using a vegetable parer or cheese plane, shave cheese into strips and roll around finger. If necessary, secure with toothpicks, then chill.

Available From: Your Pioneer sales representative.



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SEEDS and INOCULANTS