



Beacon Feeds supplied free milk. And this group of farmers found it. Franklin County Dairy Princess Debra Hall was on hand to greet the crowd.

Ag Progress Hay Show Winners Announced

ROCK SPRINGS — A Washington County beef farmer won two of the three sections in the State Hay Show at Ag Progress Days this week. In Section 1 Jay McCarrell, RD 2, Eighty Four, had the champion hay entry in the field cured, no heat or hay preservative division, with later cutting alfalfa. The same kind of later cutting alfalfa partially field cured plus heat dried (no hay preservative) won the Section 2 division. "We had excellent weather," McCarrell said. "And of course we sprayed for bugs and kept the fields fertile." The McCarrells farm 182

acres and have a beef cow and calf operation.

Winner of Section 3, partially field cured plus hay preservatives was David Witmer of Carlisle, Cumberland County. The Witmers have a dairy and crop farm 450 acres. Witmer has used preservatives for the last four or five years because it lets him start making hay several hours earlier in the day. And he can continue later into the night.

A total of 32 classes in the three sections were part of the show. Unless disapproved by the exhibitor, any sample placing

first, second or third in any class was stored for exhibit at the 1987 Pennsylvania Farm Show. The hay was judged on both visual and chemical analysis. The first three placings in each class follows:

- Class 1**
Alfalfa — First cutting
1 John Valkover Northampton Co 2 Paul Bollinger Myerstown Lebanon Co 3 Kreideracres Dairy Quarryville Lancaster Co
- Class 2**
Alfalfa — Later cuttings
1 McCarrell 2 Valkover 3 Virgil Gutshall Jr Perry Perry Co
- Class 3**
Alfalfa Grass Mixed — First cutting
1 John Snook McClure Snyder Co 2 Joseph Zook Belleville Mifflin Co 3 Terry Eutzyn Huntingdon Huntingdon Co



Playing with danger, Cindy Hantz from James Creek in Huntingdon County was fascinated by a bull with a hat. While the big fellow patiently accepted the pat on the head, he sometimes left people know enough was enough. Tim Guyer from State College looks on. The cap was supplied by Anchor. The bull was Lyn Lee Farms, State College.

- Class 4**
Alfalfa Grass Mixed — Later cuttings
1 McCarrell 2 Dewey Shaffer Jr Newville Cumberland Co 3 Thomas Wolfe Halifax Dauphin Co
- Class 5**
Clover
1 Bollinger 2 Larry Harshman Chamb Franklin Co 3 H Raye Ruhland Seven Valleys York Co
- Class 6**
Clover Timothy Mixed
1 Bollinger 2 Eutzyn
- Class 9**
Grass — First cutting
1 David Witmer Carlisle Cumberland Co 2 Bishcroft Farm Fountainville Bucks Co 3 Bollinger
- Class 10**
Grass — Second cutting
1 Witmer 2 Pauline Fox Bangor Northampton Co 3 Steve Yakamook McClure Snyder Co
- Class 11**
Mixed Hay — More than 50 per cent legumes
1 Eugene Stauffer York York Co
- Class 12**
Mixed Hay — More than 50 per cent grasses
1 Bollinger 2 McCarrell 3 Joseph Shearer Port Royal Juniata Co
- Class 13**
Summer Annual Grasses
2 Bollinger
- Class 14**
Alfalfa — First cutting
1 McCarrell
- Class 15**
Alfalfa — Later cuttings
1 McCarrell 2 Witmer 3 Kreideracres Dairy
- Class 16**
Alfalfa Grass Mixed — First cutting
1 McCarrell
- Class 17**
Alfalfa Grass Mixed — Later cuttings
1 McCarrell
- Class 18**
Clover
1 Bollinger 2 McCarrell
- Class 19**
Clover Timothy Mixed
2 McCarrell
- Class 22**
Grass — First cutting
1 Witmer 2 Bollinger 3 McCarrell
- Class 23**
Grass — Second cutting
1 McCarrell
- Class 25**
Mixed Hay — More than 50 per cent grasses
1 McCarrell
- Class 27**
Alfalfa — First cutting
2 Jacob Stoltzfus Lewisburg Union Co
- Class 28**
Alfalfa — Later cuttings
1 Witmer 2 Fairfield Farms Huntingdon Huntingdon Co 3 Eutzyn
- Class 30**
Alfalfa Grass Mixed — First cutting
1 Nevin Rice Perry Perry Co 2 Eutzyn 3 Stauffer
- Class 31**
Mixed Hay — More than 50 per cent legumes
1 Eutzyn 2 Stauffer
- Class 32**
Mixed Hay — More than 50 per cent grasses
1 Witmer 2 Ovres Farms Pakton Clearfield Co 3 Stauffer



This year's Ag Progress theme was water quality and exhibits in the College of Ag's theme building centered on this topic. Here, Jenny Glick and Teresa Bashore of Oley test their knowledge of groundwater.



Lamartine Hood, Penn State dean, and Lieutenant Governor Scranton greet the State Dairy Princess Beth Heald and Bradford County Dairy Princess Karen Cole.

Handle Dairy Products Properly

BY SUZANNE KEENE

ROCK SPRINGS — Dairy farmers work hard to provide consumers with a clean, quality product, and careful handling must continue once the product has left the farm, Penn State Food Science Professor Sidney Barnard told Ag Progress visitors Wednesday.

Barnard was one of several Penn State Extension employees who offered mini-lectures at the annual agricultural fair in Rock Springs this week.

Proper handling of dairy products in schools, hospitals and restaurants is essential for the consumer's safety, he stressed. Once milk is pasteurized and packaged, it should be quickly cooled to below 45°F. To assure that milk is in this temperature range, he explained, the air temperature should be about 30°F.

Milk cartons need to be stacked correctly to allow for maximum air flow around the containers, assuring quick and efficient cooling.

"Temperature is the key to shelf life," he said. Every 5°F. increase over 40°F. cuts the shelf life in half. For example, milk that will retain its quality for 10 days at 40°F. will keep only five days at 45°F.

Stores handling dairy products should rotate milk properly, making certain customers get the

freshest product possible, Barnard said. All milk cartons are stamped with a "sell by" date, which is 10 days after the milk was processed.

Milk should be used seven to 14 days after processing. Consumers should remember that purchased milk has already been in the store a few days and probably should be used within three to five days of purchase, Barnard said.

Barnard added that milk should also be stored in opaque containers because light affects the flavor of the product.

Homemakers who choose to mix liquid and powdered milk to economize, should use only sanitized containers, he said. "Be sure that the pitcher is washed and sanitized," Barnard stressed.

Frozen dairy products like ice cream also need special care to maintain quality, Barnard cautioned. Frozen dairy products should be stored at temperatures below 0°F.

"The lower the temperature, the better the quality is," he said. When temperatures rise above 0°F., ice crystals form on the product.

When serving ice cream or other frozen dairy products at home, make sure to return them to the freezer as soon as you are finished serving. A warm ice cream scoop makes serving hard ice cream a little easier, he suggested.