Elizabeth Simmons Is Named Lancaster County Poultry Queen

BY SUZANNE KEENE

LANCASTER — Elizabeth Ann Simmons, an 18-year-old Elizabethtown College sophomore, was selected 1986-87 Lancaster County Poultry Queen Aug. 8. Dressed as "Sunshine" the

Dressed as "Sunshine" the pullet, Elizabeth won the audience's approval with a minilecture about the nutritional value of eggs and chicken. Her speech ended with an enthusiastic "Look out Mr. Frank Perdue," that convinced the judges she was the one they wanted to represent the county's poultry industry in the coming year.

Her goal, she told emcee Jackey Budderschnip, is to promote the poultry industry to all age groups. "I'm really excited about the coming year," she said following the pageant at the Farm and Home Center.

Elizabeth is the daughter of Charles and Shirley Simmons of Harvest Road, Elizabethtown. She is a graduate of Elizabethtown High School and works part time at Plain and Fancy Egg Ranch.

As a youngster Elizabeth lived on a poultry farm but had little to do with the business — other than breaking eggs, she said. And, when she started working at Plain and Fancy three years ago, "I knew eggs came from chickens and Plain and Fancy sold eggs," she said. But since then, she has learned much about poultry products and is determined to share her knowledge with others in the coming year.

"Everybody should know about eggs and poultry in general because everybody eats eggs," she said emphatically. "People should know what they're eating."

Lois Ann Martin, the 17-year-old daughter of Leroy and Laura Martin of Ephrata, was selected alternate princess. Lois attended Conestoga Valley High School and lives on a broiler farm of 100,000 capacity. She will help Elizabeth promote the poultry industry.

Other contestants competing for the title were Tricia Ann Harnish, the 17-year-old daughter of Abe and Sue Harnish of Millersville, and Debra May High, the 17-yearold daughter of Carl and Alice High of Bender Mill Road, Lancaster.

Judges for the contest were Patricia Nolt of Meridian Bank, Dennis Williamsen of Powl Feed; and Sue Höstetter, 1964-85 Chester County dairy princess.

The evening's activities also included a turkey dinner and

country western blue grass music by Peggy Schnupp and Sharon Brubaker. The new queen received a \$500 scholarship and several awards from local agribusinesses.



Elizabeth Ann Simmons of Elizabethtown was selected 1986-87 Lancaster County Poultry Queen Aug. 8.

Try These Tips For Buying Produce

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NEWARK, Del. – Locally grown corn, tomatoes, peaches and melons are available in abundant supply at local roadside stands. Since there's nothing quite like the taste of farm-fresh produce, here are some pointers from University of Delaware extension vegetable specialist Ed Kee on how to buy the best tasting, ripest items for your money.

First, a few words about tomatoes. They really don't have to be fully ripe when you buy them. If they're just two-thirds red, they'll ripen very nicely at home. But keep them at room temperature and out of bright sun. The old practice of putting tomatoes on the windowsill to ripen isn't recommended. They can sunburn,

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and they won't taste as good as they should, Kee says. Researchers report that potatoes

can withstand up to 80 times more bumping one month after being dug than they can right at harvest. So Kee suggests buying only what you can use soon, and handling them with care.

Moving on to sweet corn, the sooner after picking that you eat it, the sweeter it will taste. The reason for this is that the sugar in corn turns to starch very quickly after it's picked. Fortunately this process can be slowed somewhat by keeping the corn cool. So try to buy only fresh-picked corn that has been kept cool, and then refrigerate it until you're ready to cook it.

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Mix Twice Daily	36	45	55	65	85	100	125
Motor H.P.	3	3	5	5	5	5	5
Forages at 20 lbs						1	
per Cu. Ft.	1500#	2100#	2700#	3000#	3800#	4600#	6000#
Width	49"	61"	81"	61"	73''	73"	85"
Height with Scales	65''	65''	65''	76''	76"	79''	79"
Length	96"	96"	120"	120"	120''	144''	144"
Discharge Height		1	1			1	
without Chute	24"	24''	24"	34"	34''	34''	34"
Tensile Strength		1		1		1	

