Kreider, Arnold Swap Titles In Lebanon 4-H Hog Show

LEBANON — If you're an aspiring 4-H hog exhibitor in Lebanon County, chances are the names Kreider and Arnold will become synonymous with "champion" and "reserve"--and not necessarily in that order.

Once again this week, 4-H'ers had to be content with lesser honors as Brian Kreider and Jennifer Arnold went head to head for the Lebanon Fair's two top market hog titles. In the winter 4-H roundup Arnold had edged past Kreider for top honors, but in Monday's hog show, Brian Kreider breezed through a competitive field of 113 entries before earning the grand champion title.

The son of Richard and Carol Kreider of Lebanon, Brian campaigned two hogs, with his black Duroc-cross taking first place in the lightweight division. His grand champion was a Duroc-Yorkshire cross that won the light heavyweight division. The champ was bred by Lebanon County's Arnold Hog Farms and sired by LA Extra, an Arnold-bred boar that sired the last four Lebanon County 4-H champions and currently holds the record average daily gain of 2.38 pounds at the Meat Animal Evaluation Center in State College.

If Extra has a flair for manufacturing winners, Brian Kreider is no slouch at picking them. The Cedar Crest eigth grader has shown grand champion market hogs at the Lebanon Fair three out of the past four years. For good reason, it seems, he likes to shop at Arnold hog farms for his show prospects.

The reserve champion was also bred by Arnolds and shown by Jennifer Arnold, 11, the daughter of Lawrence and Donna Arnold, Womelsdorf. Also a light heavyweight entry, the reserve champion was a three-way cross, sired by a Hampshire boar and out of a Duroc-Yorkshire sow, which is, matter of fact, a full sister to the champion.

Judging the show was Matt Parsons, a former Penn State Extension swine specialist who moved to Massachusetts where he breeds swine and sheep and runs a swine consulting business.

Results from the type show and showmanship and fitting competitions are listed below.

Lebanon Fair Jr. Market Hogs Lightweight Div. Class 1

- 1 Justin Lehman, 2 Kent Reigle, 3 Wendy Atkıns
- Class 2 1 Amy Harnish, 2 Donald Kleinfelter, 3 Steve Reigle
- Class 3 1 Brian Kreider; 2 Alan Auman, 3 Amy Harnish
- Class 4 1 Tony Ebling, 2 Rodney Meyer, 3 Andy
- Class 5 Daryl Grumbine, 2 Kathy Blatt, 3 Melanie Bushong Class 6
- 1 John Risser, 2 Jamie Risser, 3 Eric Harnish Champion Lightweight John Risser Reserve Lightweight

Daryl Grumbin Mediumweight Div. Class 7
1 Darren Grumbine, 2 Danny Atkins, 3

1 Darren C... Michelle Bushong Class 8 1 Scott Grubb, 2 Enc Hoover, 3 Jay Kleinfelter

Class 9 1 Shelby Heagy, 2 Eric Hoover, 3 Donald

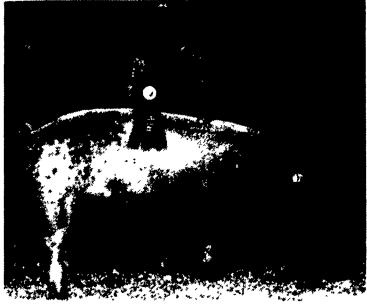
Kleinfelter Class 10 1 Jason Heisey, 2 Michael Kleinfelter, 3 Katie Lefever

Class 11 1 Jeff Borngardner, 2 John Risser 3 Jason Krall

1 Kathy Bomgardner, 2 Eric Harnish, 3 Amber Lehman

Champion Mediumweight Kathy Bomgardner Reserve Mediumweight*

Shelby Heagy



Brian Kreider chalked up his third grand champion win in four years of competition at the Lebanon County Fair's junior market hog show on Monday.

Light Heavyweight Div.

- 1 Daryl Grumbine, 2 Amy Lehman, 3 Class 14
- 1 Kathy Bomgardner, 2 Shelby Heagy, 3 a Class 15
- 1 Jamie Risser, 2 Stacy Krall, 3 Jan Hamish Class 16
- 1 Josh Arnold, 2. Matt Bushong; 3 Todd Balsbaugh. Class 17 Jenny Arnold; 2. Darren Grumbine: 3
- 1 Jenny Aug.
 Kelly Bachman.
 Class 18 1 Brian Kreider, 2 Kelly Bachman, 3 Amy

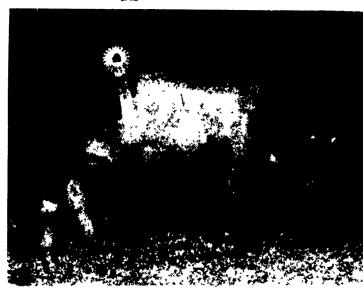
Champion Light Heavyweight Brian Kreider Reserve Champion

Heavyweight Div.

- 1 Brian Bucher, 2 Jay Kleinfelter, 3 Danny Atkins
- Class 20 1 Matt Bucher, 2 Chris Kirst, 3 Amy Bachman Class 21
- Jeff Bomgardner, 2 Josh Arnold, 3 Tony Ebling Class 22 1 Kara Arnold, 2 Todd Balsbaugh, 3
- Brian Bucher Class 23 1. Daryl Bomgardner, 2 Gina Hoover, 3.

Champion Heavyweight Reserve Heavyweight Kara Arnold **Grand Champion Market Hog** Brian Kreider Reserve Grand Champion Jenny Arnold





Reserve champion market hog was shown by Jennifer Arnold.

4-H Showmanship 16 and over

- 1 Rodney Borngardner, 2 Gina Hoover, 3
 - 14-15 1. Daryl Grumbine; 2. Jeff Bomgardner, 3
- 12-13 1. Darren Grand Daryl Bomgardner, 10-11 1. Darren Grumbine, 2. Eric Hoover, 3
- 1 Donald Kleinfelter; 2 Greg Bomgardner, 3. Michael Kleinfelter. 8-9 1 Brian Bucher; 2. Jon Harnish; 3 Matt

Daryl Grumbine Reserve Champion Rodney Borngardner FFA Showmanship FFA - in school Rodney Bomgardner; 2. Eric Harnish, 3

Champion 4-H Showman

Jeff Bomgardner. FFA - out of school 1 Andy Baer; 2 Steve Reigle Champion FFA Showman Andy Baer Reserve Champion

Lycoming Fair Livestock Packs Premium Prices

BY BARBARA MILLER Lycoming Co. Correspondent

HUGHESVILLE — "This year we took in a record amount of money, had a record number of entries and a record number of new buyers," said Nancy Snook, treasurer of the Livestock Committee.

The annual Youth Livestock Auction held July 24 at the Lycoming County fairgrounds at Hughesville, took in \$25,087, the largest amount ever for the auction. Seventy-eight animals were sold at prices which in some cases were as much as nine times their market

The highest price ever paid for a steer at the auction was given this vear to Annette Lovell, Linden, by Hoss's Steak and Seafood House, Williamsport. Annette's 1179 pound steer, Bobtail, brought \$2 per pound which made a grand total of \$2,358 for the steer. Last year's grand champion steer brought \$1.45 per pound making a total purchase price of \$1,930.78.

The reserve grand champion steer, weighing 1100 pounds, and owned by Angela Lovell, Linden, was sold to Sunset Ice Cream, Williamsport, for \$1.25 per pound.

Buyer of the grand champion market lamb was Don Waltman. Waltman's Meats, Williamsport. Owned by Laura Lovell, Linden, the 115-pound lamb sold for \$3.80 per pound, for a total of \$437. The reserve grand champion market lamb owned by Cathy Murray, Muncy, was purchased by Sunset Ice Cream, Williamsport. The 100-pound lamb brought a price of \$4 per pound.

Hatfield Packing Company, Hatfield, brought the 240-pound grand champion market hog, owned by Laura Lovell, for a price of \$5.35 per pound. Net price for the hog was \$1,284. Melanie Jarrett, Montgomery, sold her reserve grand champion market hog to

Arnold's Yorkshire Farm, Lebanon, for \$4 per pound. The animal weighed 100 pounds.

Biggest spender at the auction was Hoss's Steak and Seafood House, Williamsport, who purchased the grand champion steer and another steer for \$952, for a grand total of \$3310. Hoss's donated the second steer back to the auction for resale with the proceeds to be donated to the Youth Livestock Committee. The twicesold steer was purchased by Dewart Livestock Market, Dewart for \$773.50.

Other buyers spending substantial amounts at the auction were Jersey Shore Livestock Market, Jersey Shore, who purchased three steers, one hog, and one lamb. Their net total was \$3,142. Next was Hatfield Packing Company who purchased the champion hog and six additional hogs, and Sunset Ice Cream, Williamsport, and the Country Store, Pennsdale.

Also sold to the highest bidder

Fair days can wear a body out. Jared Lovell, 5, was still in the sack at 8 a.m. last Saturday morning at the Lycoming County Fair.

was an attractive photo of an Angus steer donated by R & M Photo, Hughesville. Sunset Ice Cream picked up the tab for \$245.

Kepner's Farm Supply, Muncy, purchased three lambs for a total of \$299 with the provision that the lambs be resold and the proceeds

turned back to the Livestock

Master of ceremonies for the sale was Neal Buss, Deputy Secretary of Agriculture. Harold Fraley, of Fraley Auction Co. was the

Cattlemen Take Promotion To Consumer

television, read in magazines, heard on radio and now the New York Beef Cattlemen's Association and the New York Cattlewomen are taking beef promotion "ready to eat" to the ultimate target, the consumer, with their annual Empire Farm Days Beef Barbecue!

For more than 20 years the state's Cattlemen and Cattlewomen have sponsored a Beef Barbecue tent at Empire Farm Days. Each year the event involves several months of planning and long hours each day of the agricultural trade show spent in cooking serving, cleaning up, and getting ready for the next day.

The shopping list is staggeringmore than 3,000 pounds of choice

Beef promotion is being seen on top round of beef, more than 800 ordered months in advance; foldpies (strawberry-rhubarb and apple), more than 75 cases of potato chips, 12,000 paper plates, and much more. But this is almost "old hat" to chairman Debbie Mather of Marcellus and her assistant chairman Helen Patton of Bainbridge. From 1981 Mrs: Mather has either been chairman, co- chairman or "there for the duration" of the Empire Farm Days Beef Barbecue. During these years Mrs. Patton has been at her side during the planning and setting up and then on duty at the meat slicer during each of the three Empire Field Days.

For both women, putting together all the details for the Beef Barbecue resembles the coordination needed for a major military operation. The tents have to be

ing tables, chairs and stoves have to be rented; arrangements have to be made for daily deliveries; and "the essentials" including dish pans, meat slicers, disposable gloves for the servers, aprons, caps, trash bags, have to be assembled. At least two days before the Aug. 11 opening of the Empire Farm Days at the Pallidino Farm at Pompey, Mrs Mather and Mrs. Patton will be on the grounds getting things ready.

"The big factors in the success of the Empire Farm Days Beef Barbecue are as always the weather and our volunteer help," Mrs. Mather said. "We can't do much about the weather except hope for the best but we are dependent on

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