

# To Farm Or Not To Farm?

(Continued from Page B2)

for future use of an electric feed cart, if desired.

Earl's parents still live on the farm but tried to leave the decisions up to Earl and Bonnie. They could see that the change was needed but both Earl and his dad dreaded the process of change. The thought of having to milk and handle the cows during the construction phase made Earl drag his feet on the project for a long time. "You could just look ahead and envision all sorts of extra time, extra hours and, to tell you the truth, it didn't turn out nearly as bad as I thought it would," said Earl.

Earl envisioned difficulties training the cows to go into stalls and upsetting the cows with all the confusion. Said Bonnie, "The guys who did the actual construction . . . were always suggesting what they thought would be best for the cows." They did their best not to upset the cows any more than they had to.

The remodeling began in August. Said Earl, "They were digging poles the day Kendra was

born, August 14th." The Kriders had planned that a lot of the work would be finished before the baby was due. But Kendra came early. Said Bonnie, "We had done all this planning and were so looking forward to watching it happen." Actually, had they been entirely in charge of the planning, they might not have opted to remodel and have a new baby all at the same time. But God seemed to have other plans for the Kriders. And having a baby in the middle of it "made the whole process a little more interesting," according to Bonnie. "It was a little more challenging . . . it really tested our communications . . . I guess it showed what we were able to do."

The Kriders are more than pleased with the finished barn and its effect on their quality of life. Earl's dad proudly shows off the remodeled facility, pointing out features like the tile mangers and his favorite feature, the box stalls. It was important to Earl and Bonnie to make these improvements while Earl's parents were around to see and enjoy them. Said Earl, "I wanted him to be able to throw the switch on the barn cleaner . . . I

wanted him to be able to enjoy just watching it go out."

Although Bonnie hopes that all of their "new time" won't be used in the barn, but it should enable them to do a better job with things they didn't have time for before. They formerly housed 34 cows in 32 stanchions and two bull pen areas. The new setup has 41 tie stalls and 2 box stalls. The remodeled facility doesn't expand their operation but now enables them to keep their cows in one place without having to rent barn space for dry cows.

Future plans include getting cow trainers to keep the cows cleaner, and another silo to store more silage for more consistent feed. They will also eventually need to get a new heifer facility or stop raising their own replacements.

Farm friends who already had the conveniences of a pipeline, silo unloaders, barn cleaners and electric feed carts used to wonder how the Kriders could work under the "old barn" conditions where there was no real order and cows were going "every-which-way." Of the remodeled facility, they remark, "Boy, I bet you think you died and went to heaven!" Said Bonnie, "It's just that nice to us."

# Microwave Classes

Learn to use your microwave for more than reheating leftovers. The Penn State Extension Service -- York has a series of classes on microwave cooking taught by Victoria Inscho, microwave consultant. The following classes are scheduled.

**Microwaving Meat, Poultry, Fish and One-Dish Meals-** Discussion and demonstration of the selection, preparation and cooking of roasts, ham, poultry, fish, seafood, and ground meat in the microwave oven. Demonstration of the microwave probe. Handouts and new recipes provided. Dates: February 16, 23. Time: 12:30-2:30 or 7:00-9:00 p.m. Cost: \$10.00.

**Microwave Baking and Desserts-** Discussion and demonstration of the do's and don'ts of microwave baking including cakes, pies, cookies, quick breads, yeast breads and convenience pro-

ducts. Handouts and new recipes provided. Dates: March 8, 16. Time: 12:30-2:30 p.m. or 7:00-9:00 p.m. Cost: \$10.00.

**Microwaving Eggs and Dairy Products-** Discussion and demonstration of breakfast eggs, sauces, cheese cookery and custards. Handouts and new recipes provided. Date: March 22. Time: 12:30-2:30 p.m. or 7:00-9:00 p.m. Cost: \$5.00.

All classes are held at the Extension Meeting Room, 112 Pleasant Acres Road, York.

Take advantage of a special offer and get the whole series for a fee of \$20.00.

Advanced registration is required. Send check, payable to Extension Service Special Fund, to Classes, Penn State Extension Service, 112 Pleasant Acres Road, York, PA 17402 or call 757-9657 for more information.

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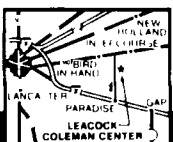
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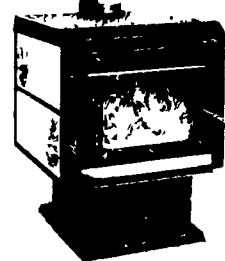
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