

Youth Lamb, Feeder Pig Sale Nets \$11,419

BY LISA RISSER

LEBANON — "Sold!" came auctioneer Harry H. Bachman's exultant cry 122 times as feeder pigs and lambs were sold to 54 buyers representing nine counties at the Youth To Youth Club Lamb and Pig Sale last week.

Bidding was generally brisk on the 17 lambs and 105 pigs. Three pigs in particular generated considerable interest bringing a sale high of \$200 each. The pigs, sold by Daryl and Darren Grumbine of Myerstown, were sired by a \$4,500 boar named Perry, who was a high finisher at the National Hampshire Show and sired the grand champion at the 1987 national barrow show. Buying the pigs were Greg Bankert of Hanover (York), Kelly Bachman of Annville (Lebanon), and Darren Grumbine.

The top bid for lambs was \$130 and it went out to three animals. Making these purchases were the Kleinfelter Brothers of Myerstown (Lebanon), Michelle Bushong of Lebanon, and Greg Bankert.

The average price paid for lambs was \$119.55 for a total of \$2,025 while pigs sold at an average price of \$89.46 for a total sales of \$9,394. The night's volume buyer were Rita and Andy Gemale of Elizabethtown (Lancaster) with eight pigs followed by Chad McAllister of Spring City (Chester) with six pigs.

This is the second year for the sale, which is the brainchild of Lebanon County livestock agent Ken Winebark and several county 4-H'ers. This year Winebark received a \$500 National 4-H Commodity Marketing grant, one of six in the nation, which went toward promotion of the sale and inservice training for leaders and extension people for developing similar programs.

The program is designed to generate interest in breeding projects among the 4-H'ers and is a teach-



Eric Harnish, left, and Darren Grumbine prepare a pig for the Youth To Youth Club Lamb and Pig Sale.

ing tool for marketing, breeding, and sales skills.

The animals were supplied by eight 4-H'ers: Jennifer Arnold, Daryl and Darren Grumbine, Eric Harnish, Shelby Heagy, and Donald, Jay, and Michael Kleinfelter. Early in the day animals were brought in and eventually weighed and tagged. The breeders shared exhibitor duties.

Just prior to the sale all 4-H'ers and FFA'ers were invited to participate in a contest that rewarded buyers' certificates. The youths were asked to guess the joint

weight of three pigs. Tyler Stump guessed the weight right on as 227 pounds. He received a \$15 certificate good toward the purchase of an animal. The next closest guess was supplied by Doug Musser, who received a \$10 certificate, followed by Greg Strickler, who received a \$5 certificate.

The sale ended with a drawing open to 4-H and FFA members. Chad Decker from Centre County, who received a free pig, which donated by Lebanon Valley Bank, which originally purchased the animal.



The 4-H'ers whose breeding projects supplied the animals were, left to right, back row: Jay Kleinfelter, Shelby Heagy, and Michael Kleinfelter; middle row: Donald Kleinfelter, Daryl Grumbine, Darren Grumbine, and Eric Harnish; and front row: Jennifer Arnold.



Chad Decker from Centre County won the drawing for a free pig. The animal was purchased and then donated by Lebanon Valley National Bank, represented by Mike Fierstline, head of the agriculture department. Helping to bring the pig home to Chad was his friend Amy Alters.

Excess Poultry Manure Could Become New Energy, Feed Source

UNIVERSITY PARK (Centre) — In Lancaster County, some 55 million chickens and 360,000 humans are peacefully co-existing, but the chickens are beginning to threaten that stability, according to a Penn State poultry scientist.

Along with the more than 55 million layers and broilers in the county comes the attendant poultry manure. In Lancaster County, the top poultry-producing county in the nation, there is just too much of it to go around.

"Poultry manure contains nitrogen, phosphorus, potassium and other nutrients, making it an ideal fertilizer for both agricultural and home gardening purposes. However, the amount of nutrients in the total animal waste from chickens and livestock far exceeds the amount the county can use on its land," said Forest Muir, associate professor of poultry science. He has developed one solution to the problem — burning poultry litter to create energy. With funding from the Pennsylvania Chesapeake Bay Program, he demonstrated that poultry waste is a viable energy source. The broiler litter produces a lot of heat with little smoke or odor when it is burned on a constant basis at a high temperature.

"By burning poultry litter, the total amount of available animal manure in the county is reduced, thereby lessening the amount of nutrient runoff from the land into

the Chesapeake Bay watershed, part of which is in Lancaster County," he said.

Currently Muir is researching uses for the ash residue from the burning of broiler litter, which is a mixture of sawdust or wood shavings and manure.

"Burning converts the nitrogen in the poultry litter to a gas, which can be removed in the furnace stack. The resulting ash contains phosphorus and potassium, components in poultry feed. Thus, the ash could be a potential feed ingre-

dient," he said.

If the ash is found to be a safe food source, it would help justify the feasibility of burning poultry waste. Muir is continuing his tests of the ash.

"There may be heavy metals present in the ash, because burning tends to concentrate anything present in the product being burned. It is possible that the ash could contain levels of copper, lead and mercury, which are harmful to poultry," he noted.

Muir's research on using poultry manure as an energy/feed source is one important component of the multi-faceted approach to solving the Chesapeake Bay's problems. The College of Agriculture is involved in a series of projects in association with the Pennsylvania Chesapeake Bay Project.

Dr. Al Turgeon, professor and head of the Department of Agronomy, said, "The Chesapeake Bay is receiving substantial amounts of nutrients, such as nitrogen and

phosphorus, causing rapid growth of algae, which shades other aquatic vegetation. This, in turn, affects the spawning of fish and other sealife.

"We are concerned about the net contribution of agricultural lands to the eutrophication (oxygen depletion) of the bay. If nitrates leach through the surface, they also affect groundwater quality. Penn State is attempting to understand and develop strategies to deal with this serious problem."

North American Limousin Foundation Has Compiled Dam Trait Leader List

DENVER, CO — The North American Limousin Foundation (NALF) has compiled a listing of approximately 200 of the top cows in each of the four traits evaluated by NALF with Expected Progeny Differences (EPD's). With the increased usage of EPD's by cattlemen across the country, a number of requests for this information has surfaced. The Limousin Dam Trait Leader List will be similar to the Limousin Sire Summary, which NALF produces every year. It will include EPD's and accuracies on birth weight, weaning weight, yearling weight and milking ability.

According to Dr. Wayne Vanderwert, director of research and

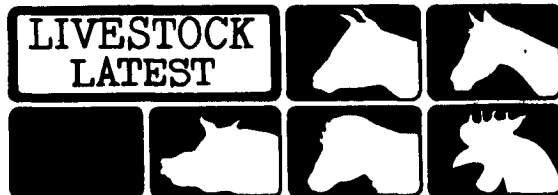
education at NALF, "The qualifications and EPD ranges of the Limousin Dam Trait Leader List are equivalent to those lists found in the Sire Summary. One important difference should be noted, and that is cows do not accumulate progeny records as rapidly as bulls so a lower accuracy requirement is utilized for this listing.

"Grand progeny records also can contribute to a cow's record," said Dr. Vanderwert, "thus making it possible for cows used heavily in embryo transplant to make the trait leader list."

EPD's are available on all cattle registered by NALF including those cows with lower accuracies which do not meet the specifica-

tions to be listed in the Limousin Dam Trait Leader List. For more information on the Dam Trait Leader List contact the NALF

office at 100 Livestock Exchange Building, Denver, Colorado, 80216 or call 303/296-8835.



American Hot Dogs May Get Leaner

A unique experience in America is eating hot dogs — plump, greasy, bright red and put into buns to be consumed with mustard, relish, chili and gobs of onions. Visiting royalty, including Queen Elizabeth, loves them as do millions of Americans. Alas, the hot dog

may get a leaner look. The government announced it is allowing hot dog and bologna processors to substitute water for fat so long as there is no loss of nutritional value, for it wants to encourage lower fat products.