

Lancaster Farming

SEP 0 5 00

VOL. 34 No. 42

Four Sections

Lancaster Farming, Saturday, August 26, 1989

50¢ Per Copy

\$12.50 Per Year



The national champion Lancaster County Dairy Bowl Team retires from competition with two national titles to its credit. Pictured (from left) Matt Wanner, Joe DeLong, Dale Olver, coach; Bob Barley, Tom Wiker, Eugene Hess and Tom McCauley.

PMMB Extends \$1.05 Through May

BY KARL BERGER
Special Correspondent

The Pennsylvania Milk Marketing Board (PMMB) has given another boost to the fortunes of Mid-Atlantic area dairymen by extending its current \$1.05 per hundredweight premium on Class

I milk through May 31, 1990.

The move strengthens ongoing efforts by the Middle Atlantic Cooperative Milk Marketing Agency (MACMMA) and the Regional Cooperative Marketing Agency to bargain for over-order premiums throughout the region,

according to dairy leaders.

In a decision announced August 23, the three-member board determined that higher prices are needed to maintain the supply of milk for local fluid use, according to spokesman Tom Kugel. Various

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Corn Smut...Oops...Maize Mushroom Offers Opportunity To Farmers

BY LOU ANN GOOD
MANHEIM (Lancaster Co.) — If your sweet corn crop is peppered with corn smut, don't discard it. The corn fungus abhorred by far-

mers for many years can put cash in your pocket.

Ears with the fungus are considered a food delicacy in many upscale restaurants, and New York

buyer Christiana Arnold is buying all she can find.

Arnold is convinced that corn smut will grow in popularity and offers an alternative cash crop to farmers.

She said, "Of course it will not achieve widespread popularity by referring to it as corn smut." She is educating farmers to call it maize mushrooms or the Mexican truffle or Cuitlacoche. But in its raw stage, the silvery gray fungus that grows on corn is best known to farmers as corn smut.

"It's really a maize mushroom," Arnold explains as she breaks off a piece of the fungus and eats it raw, "because it grows on corn and tastes similar to mushrooms."

East Petersburg farmer, Dave Landis, feeling adventurous, also breaks off a piece and nibbles on it. "It doesn't have much flavor," he remarks.

Arnold agrees. She explains that for best results, the corn maize should be cooked several hours before serving to develop its flavor.

Victor Lefever, a Manheim farmer, isn't adventurous enough to taste the maize mushroom, but he

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New York buyer Christiana Arnold believes corn smut marketed under the name maize mushroom will become a popular edible plant offering farmers a viable market for corn with the attached fungus.

National Champions Go Their Separate Ways

BY PAT PURCELL
LANCASTER (Lancaster Co.)

— Remember these names:

Tom McCauley
Matt Wanner
Tom Wiker
Joe DeLong
Eugene Hess
Bob Barley

These young men brought national honors to Lancaster County as the Lancaster County Dairy Bowl team. The team, coached by Dale Olver, Penn State dairy science instructor, was actually two teams which competed in 4-H contests and Holstein contests.

McCauley, Wanner, Wiker and DeLong became the 1989 National Holstein Senior Dairy Bowl champions in Minneapolis at the contest held during the national Holstein convention. They qualified for the national competition when they became the Pennsylvania Holstein Dairy Bowl Champions.

Wiker, Wanner, Hess and Barley made up the team which became the National 4-H Dairy Bowl champions of 1988 in Louisville, Kentucky. They were also state champions.

McCauley, Wiker, Wanner and Hess took second place in 1988 at the National Holstein Dairy Bowl Contest held in San Diego, California and were also the state Holstein champions that same year.

As national champions, the members are now excluded from future competitions, but as they pursue their educations and careers, on and off the farm, the seeds of learning which were cultivated during their dairy bowl team days will continue to produce high yields long after their dairy bowl days are over.

Confident, knowledgeable, poised, and composed described the team which was victorious in the national bouts; but it was not quite the case when team members

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Posle, a 246-pound gilt, reigned supreme at the Elizabethtown Fair on Thursday night. Posle, owned by Travis Donough, center, was chosen from all the livestock grand champions. With him are, from left, Frank Groff of Groff's Feed Mill, who purchased Posle for \$5 per pound, Ed Donough, Travis, and Rep. Sam Hayes.

Hog Is E-Town Fair Supreme Champion

BY LISA RISSER
ELIZABETHTOWN (Lancaster Co.) — When the dust settled Thursday night at the Elizabethtown Fair, a 246-pound hog exhibited by first-year showman Travis Donough was the supreme champion animal.

The decision was a tough one for judges Rep. Sam Hayes, Dennis Grumbine, Mike Firestone, and Irvin Myers. According to Hayes, the foursome based their decision on "which animal on this day best represents its species? Which is as

close to ideal as possible."

Each of the men judged one of four animals, a hog, lamb, steer, and Holstein. Hayes was the sheep expert; Grumbine, a hog producer and owner of Evergreen Tractor, examined the hog; Firestone, a Polled Hereford breeder and with the Lebanon Valley National Bank, studied the steer; and Myers, herdsman for Em-Tran Inc; judged the dairy cow.

Competing against nine-year-old Travis was his five-year-old

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