

West Lampeter Fair Livestock Sale Totals \$44,000

BY LISA RISSER

WEST LAMPETER (Lancaster Co.) — "Are you done?" asked the auctioneer and the gavel went down on the final bid of the night bringing the sales total at the West Lampeter Fair livestock sale to \$44,128.

The Friday night sale marked the end to livestock projects for many FFA'ers. The hogs were the first to go with Brian Eshbach's grand champion selling for \$3.50 per pound to Hatfield Packing. Hatfield also entered the top bid on Sue Brown's reserve grand champion. The 245-pound hog went for a total of \$539.

The average price for the 72 hogs was \$1.11 per pound with Hatfield Packing and Willie the Butcher tying for volume hog buyer.

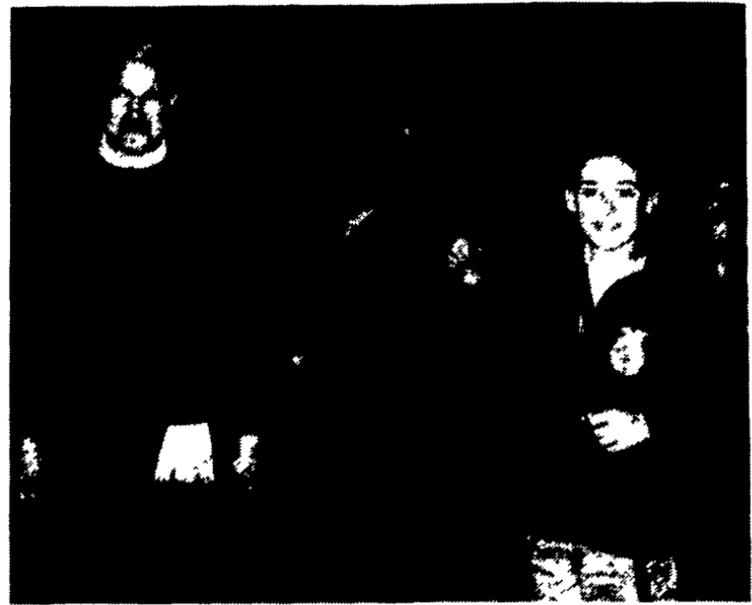
Nine lambs were sold for an average of \$1.34 with Heidi Quanbeck's grand champion being sold to Willie the Butcher for \$2.60 per pound or \$327. The 127-pound reserve grand champion lamb, owned by Ted Herr, a Manor FFA chapter member, was purchased by Walter M. Dunlap, represented by Ken Smoker, for \$1.50 per pound.

The grand champion steer, Marshall, owned by Anita Meck brought \$2.80 per pound for a grand total of \$3,598. The lucky buyer was Gerald Darrenkamp of Darrenkamp Food Market.

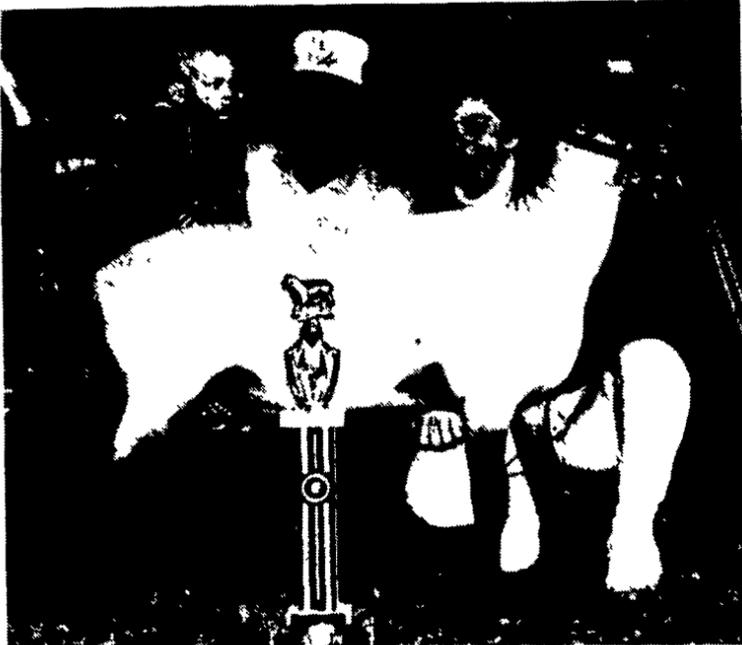
The successful bidder on the reserve grand champion steer, a 1,295-pound animal owned by Jay Hess, was Willow Valley Market, represented by Ike Thomas. Thomas entered the winning bid of \$1.55 per pound.



Marshall, Anita Meck's 1,285-pound grand champion, went to Gerald Darrenkamp of Darrenkamp Food Market for \$2.80 per pound.



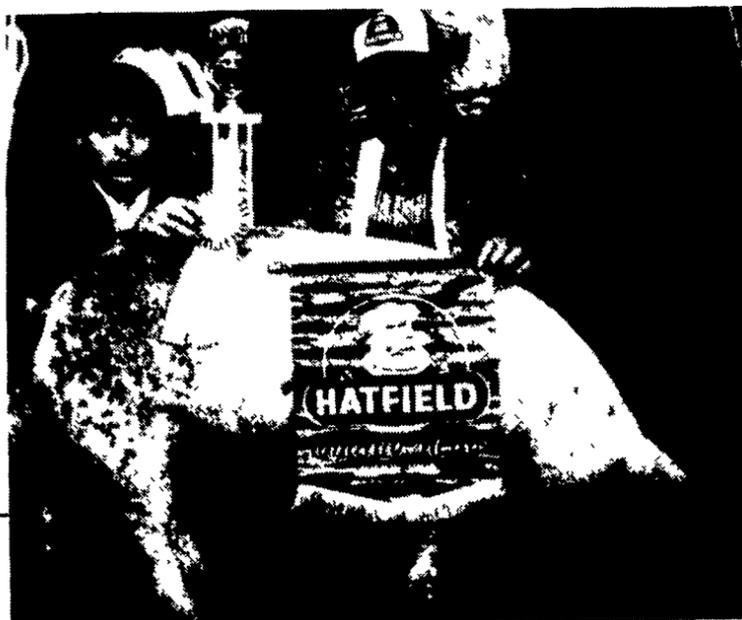
Jay Hess, right, sold his reserve grand champion steer to Ike Thomas of Willow Valley Market for \$1.55 per pound.



Heidi Quanbeck sold her grand champion lamb to Wilmer "Willie the Butcher" Krelder for \$2.60 per pound. With Willie is his grandson Timothy Krelder Jr.



The reserve grand champion lamb exhibited by Tedd Herr, left, went to Walter M. Dunlap, represented by Ken Smoker, for \$1.50 per pound.



The top bid of \$3.50 per pound bought the grand champion hog from Brian Eshbach, left. Purchasing the 230-pound gilt was Hatfield.



The 245-pound reserve champion hog, owned by Sue Brown, went to top bidder Hatfield Quality Meats for \$2.20 per pound.

FSIS Seeks Comments On New Review System For Approving Rapid Tests

WASHINGTON, D.C. — Prior to formal rulemaking, the U.S. Department of Agriculture is seeking public comments on a new system to be used by the Food Safety and Inspection Service in review and approval of rapid tests for use in meat and poultry inspection.

An advance notice in today's Federal Register requests comments on a test approval system. The notice outlines a uniform system that FSIS would establish before accepting tests developed outside the agency. Tests could be used as official procedures in inspecting meat and poultry.

For example, the system would require test developers to submit

details concerning the purpose of the test, its reliability and range of detection, durability under field conditions, ease of performance by inspectors or laboratory personnel, and the availability and shelf life of reagents.

"A uniform procedure for reviewing tests for microbial or chemical contaminants should expedite the process and make industry and academia aware of our needs and requirements," said Dr. Lester M. Crawford, FSIS administrator.

"The system should help FSIS put new analytical procedures in laboratories and plants as soon as they are commercially available," Crawford said. "Our purpose is to

give inspectors the best tools available to ensure the safety and wholesomeness of the nation's meat and poultry supply."

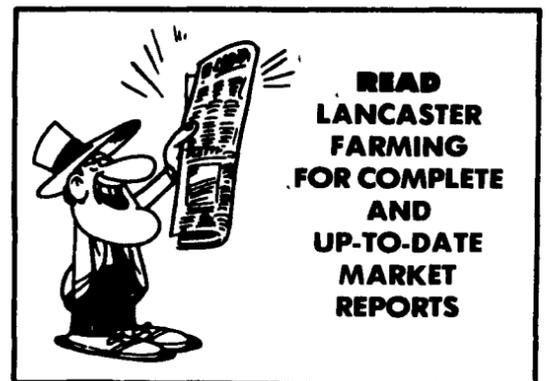
The agency would judge the usefulness of tests. Those judged beneficial then would be evaluated under simulated performance conditions — in the laboratory or at the plant.

"Approvals would not guarantee a market for a commercially developed test. For instance, FSIS might find more suitable tests, encounter limited resources, or shifts in priorities due to unforeseen developments," Crawford said.

Comments on today's notice can be submitted through Nov. 14 to the Policy Office, Attn.: Linda

Carey, FSIS Hearing Clerk, Room 3175-S, FSIS, USDA, Washington, D.C. 20250.

FSIS ensures that meat and poultry are safe, wholesome and accurately labeled.



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