

# Potato Growers Institute Offers Full Agenda

HARRISBURG (Dauphin Co.) — This year's Potato Growers Institute set for March 4 and March 5 promises to be an information-packed seminar on the most important topics and problems facing potato growers, according to its sponsors at the Pennsylvania Cooperative Potato Growers Inc., in Harrisburg.

"We will be meeting at the Peek'n Peak Resort and Conference Center at Clymer, New York," said Roger Springer, general manager, in a letter to growers, friends and business associates of the state's potato industry.

The Peek'n Peak center is located along Rt. 426, about five miles south of Rt. 17, in Clymer.

Registration is from 9 a.m. to noon on March 4, followed by a noon luncheon and the start of the meetings at 12:45 p.m.

"We anticipate another super program," Springer said. "Our afternoon session on Wednesday, March 4, will deal with fresh and processing (potato) varieties, the Colorado Potato Beetle, chemicals and (control) programs, various types of irrigation methods, and potato storage management."

Presenters of the afternoon session are to be Dr. Robert Plaisted, Cornell University, N.Y.; Dr. Barbara Christ, of Penn State University; Dale Moyer, Suffolk County Cooperative Extension, N.Y.; Dr. Zane Smilowitz, Penn State University; and Steve Belyea, with the Maine Department of Agriculture.

The morning session on March 5, starts with the annual meeting of the Co-operative Potato Growers Inc., from 8 a.m. to 9 a.m., followed by a tour of Welch's in Northeast, Erie County, and the Troyer Potato Chip Plant in Waterford.

Following a catered luncheon at Troyer's, Dr. Wilbur Gould, consulting food technologist of the Snack Food Association will speak on quality control, Agtron readings and equipment, sampling techniques, gravities versus chip yields, etc.

Again this year, there is planned a shopping tour to one of Pennsylvania's largest indoor shopping malls, near Erie.

Those interested in skiing can make arrangements through the Harrisburg office of the cooperative growers, at 3107 N. Front Street, or directly with the resort at (716)-355-4141.

"The board of directors of the cooperative have voted to underwrite the total cost of the program, which is considerable," Springer said in the letter. "Your cost are meals, lodging, registration, and your time. If you do not take this opportunity to get the latest information on these subjects, you will be the loser."

He said he recommended making reservations early, because special rates can only be guaranteed for registrations received by Feb. 21. After that, it will be as space permits.

For more information, call the cooperative at either (717) 232-5300, or 1-800-222-2138 in Pennsylvania. Also, the cooperative FAX number is (717) 232-1885.

# Lebanon 4-H Livestock

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ing classes of purebred market hogs.

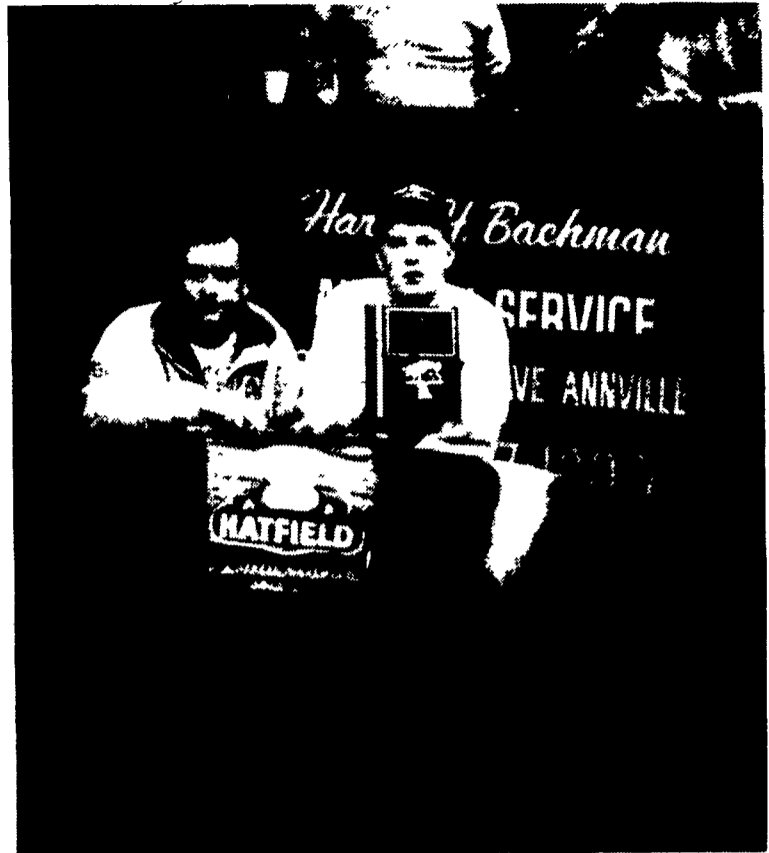
The champion Duroc was shown by Dan Atkins, son of Bill and Judy Atkins. It sold for \$120 to Mile-EE-Farms, of Lebanon. The reserve champion Duroc was shown by Jenny Arnold and bought by Lebanon Valley National Bank for \$145.

The champion Hampshire was shown by Stacy Krall, daughter of Glen and Linda. It was purchased by Gehman's Feed Mill Inc. for \$145.

The reserve Hampshire was shown by Dan Atkins.

The champion Yorkshire market hog was shown by Stephanie Meyer, daughter of Jim and Lois Meyer. The 240-pound hog sold for \$135 to Hatfield Quality Meats.

The reserve champion Yorkshire was shown by Darren Grumbine, son of Dennis and Barb Grumbine.



Greg Bomgardner holds his grand champion market hog plaque while Doug Clemens, buyer for Hatfield Quality Meats, hold the company's banner over the back of the hog.

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