

be Eldora Benson, Potsdam, president; Elaine Swiler, Cameron, vice president; Winnie Clark, Clinton, secretary; and Jaren Miner, Honeoye Falls, treasurer.

The cattlemen's annual meeting was held on January 18 with President Fred Zeiner of Morris presiding. Reports were received from the officers and an outline of 1991 activities and programs given by Zeiner. 1992 officers elected are Fred E. Zeiner of Morris, president; Charles Boone, Westerlo, treasurer; Donald Gray, Springwater, vice president; and Shirley Brown, Addison, secretary.

Annual business meetings of the New York Beef Industry Council, New York Simmental Association and New York Charolais Association were also held. Dr. Connee Quinn of Chadron, Nebraska, spoke at the annual awards luncheon. Donald Gray, vice president, presented special awards to LaPort's Pine Restaurant of Lockport, Tom Morabito of Fulton, and Russ Mitchell of P&C Markets in Syracuse for their generous and continuing support to the youth sale of champions held during State Fair week each year.

Gray also presented awards to Ralph Porter of Waverly and Kenneth Marquis of Ithaca for their high-indexing bulls in the 1991 program. Pen banner awards went to Richard Mills of LeRoy for his

## Dairy Price Legislation Meeting Draws Crowd

MEDINA, Ohio — A crowd of more than 700 dairy farmers crowded the Fisher Auditorium of the Ohio Agricultural Research and Development Center in Wooster, Ohio, recently to discuss the recently introduced Ohio House Bill 616, which is designed to establish minimum milk prices for dairy farmers.

State Representative Sean

Angus steers, Victor Czerwinski, Sardinia, Charolais; Michael and Judy Patton of Olean, Hereford; Larry Kramer, Cortland, Gelbvieh; and Allen and Kristine Hitchcock, Pittsford, Vt., Simmental.

The traditional honor awards, based on recommendations from members throughout the state, went to Elaine Cooper of Campbell, Youth Award, Steve Dennis of Bath, Cooperative Extension Agent of the Year; and William "Bob" Bailey of Mexico, County Director of the Year.

The Cattleman of the Year award, the Cattlemen's highest honor, was presented by President Fred Zeiner to Dr. Justin (Jake) Martin of Canandaigua for his tireless work on behalf of the beef industry.

Logan, who introduced HB 616 (known as the Ohio Fair Dairy Pricing Bill), was excited by the turnout that demonstrated the seriousness of declining milk prices, which have put severe financial burdens on dairy farmers.

"A bill of this magnitude deserves these hearings which give dairy farmers a time when their concerns can be heard," said Logan, referring to the hearings currently taking place in Columbus, "Without a strong turnout by dairy farmers at the meetings, the bill has little chance for passage."

He commented that dairy farmers have been held back for too many years, and have not been able to express their frustration with the low prices paid by milk processors. Logan urged the dairy farmers at the meeting to work together to support the bill, which can help them control the price they receive from milk processors and to write to their state legislators expressing the importance of passage to them.

Dairy farmers responded warmly to his comments. They were especially pleased when Logan said the bill would respect the independence of the individual dairy farmer. They raised their

hands enthusiastically when asked if they supported the bill.

The bill will permit the Ohio Director of Agriculture and milk producers to establish a fair survival price for milk. No tax dollars will be used. The price will be a "survival floor" for the dairy farmers.

One reason why dairy farmers are supporting the bill is because although they have seen a dramatic reduction in the prices paid to them, there has not been a corresponding decline in milk prices in retailers' dairy cases.

The meeting had been called by Ohio Director of Agriculture, Fred Dailey, who said he was there to listen to hear what the dairy farmers had to say. Dairy farmer comments included, "Dairy farmers have to get a fair price. They don't have a choice in what they receive. Right now the only thing that they can do is to work hard for over-order premiums, but this still doesn't affect the price."

A Stark County dairy farmer said, "I don't want to be a million-

aire. I just want to pay my bills."

Ohio State University Agricultural Economist Bob Jacobson and State Representative Ron Amstutz were also at the meeting.

In the question and answer session, one farmer asked Logan, "Why should dairy farmers in Ohio sell their milk for \$1.45 less (per hundredweight) than farmers in Pennsylvania?" Logan replied that they shouldn't and this is one reason why he is proposing House Bill 616.

Jacobson addressed the subject of what the pending legislation could mean to the dairy farmers and reviewed the history of milk pricing that had been a federal policy since the 1940s. Pricing in Ohio, which includes Federal Orders 33 and 36, would raise the safety net needed to prevent more dairy farms from selling out, but would not replace federal order pricing. Jacobson also predicted that without farmers taking some constructive action, the federal blend price could dip as low as \$11.50 per hundredweight over the next five years.

## Poultry Pointers

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**COAGULATION.** When was the last time you "coagulated" an egg? Well, if you made fried, scrambled, poached, or boiled eggs this morning, you did just that! Coagulation is simply the conversion of the liquid egg to a solid or semisolid state. Upon heating, the structure of the protein molecules in an egg changes and the proteins bind tightly together; water is forced out of the structure, or is trapped inside.

However, this property of eggs isn't put to use only at breakfast time. Coagulated egg protein binds together food ingredients in meat loaves, casseroles, cookies and cakes, and the coagulation process is responsible for the thickening of custards and sauces. This property of eggs is difficult to duplicate with any other food ingredient.

Here's a neat little trick. The next time you drop an egg, don't despair! Sprinkle it heavily with salt, then scoop it up with a pancake turner or a broad spatula. Coagulation is usually accomplished with heat, but adding enough salt or an acid ingredient, such as vinegar or lemon juice, will start the process too.

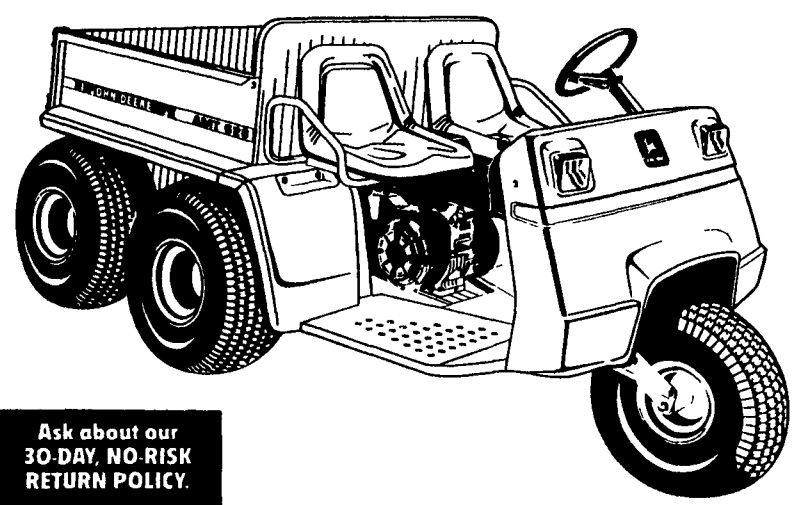
**NUTRITION.** Eggs are a very good source of nutrition. They contain thirteen vitamins (all but vitamin C), and are one of the few foods that contain vitamin D. They are a well balanced source of protein; in fact, except possibly for mother's milk, eggs provide the best protein naturally available. Egg protein is a good source of the amino acids methionine, lysine, cystine, and tryptophan, all of which are in limited supply in many other major foods. Further, eggs taste good, and they are quick and easy to prepare.

Eggs have been called "the cement that holds the castle of cuisine together," and rightly so! Eggs emulsify and foam, coagulate and nourish, add flavor and color; and often, they are doing two or three of these at the same time! Start reading your labels and pay attention to your recipes; you'll be amazed at all of the places where these "behind the scenes" actors are working for you.



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