

FFA

HAPPENINGS

Centre Co. Record Book

The official Centre County FFA Record Book Contest was held recently at State College Area High School.

Penns Valley and State College schools participated in the contest. The judges were county FFA advisors and Penn State University students from the Collegiate FFA.

The contest is an incentive for those students who keep good records on their Supervised Agricultural Experience projects. Besides cash prizes, the gold finalists are eligible to enter their books in the state contest.

The winners are as follows: five enterprise- Linda Hall (Gold), State College; four enterprise- Jodi Hall, State College (Gold); three enterprise- Ernie Auman, Penns Valley (Gold); two enterprise- Mark Hough and Mary Anne Rearick, Penns Valley (Gold), Shelia Grenoble, State College (Silver), and Mike Kline, Julie Huey, and Joe Byler, Penns Valley (Bronze); single enterprise- Corby Shunk, Penns Valley, Chad Wingard, Penns Valley, and Katie Biddle, State College (Gold), Hannah Auman, Penns Valley, and Jason Wolfe, Penns Valley (Silver), and Dan Dashem, Penns Valley, and Seth Everhart, State College (Bronze), and Amy Corrigan, State College (Honorable Mention); on-farm work experience- Jennifer Smith, State College (Gold), Bob Weaver, Penns Valley, Larry Rider, State College, and Amy Clair, State College (Silver), Cory Rudy, State College, and Jason Wasson, State College (Bronze), and Jason Carbonara, State College (Honorable Mention); off-farm work experience- Brian Carper, Penns Valley, Paul Bowersox, Penns Valley, and Toby Stine, State College (Gold), Nancy Anne Bishop,

State College, and Mary Shelow, State College (Silver), Paul Lauchle, State College, Angel Ellenburger, State College, and Brandon Wrye, State College (Bronze), and Micah Schrenkle, State College, Tom Stauffer, State College, and Kristen Lukovich, State College (Honorable Mention).

On Tuesday, October 29, members of the Twin Valley FFA participated in the Southeastern Pennsylvania FFA Wildlife Contest with other Berks and Lancaster County FFA members.

Placing first over all was Jason Hess, second was Bob Sauder, fourth was Ryan Marshall, fifth was Ray Dymond, seventh was Jeff Repinsky, eighth was Ned Gardner, and ninth was Larry Medaglia. Other participants were Chad Steffy, Steve Yarmush, Becky Duncan, Ray Reinhard, and Michelle Jacobs, Jason, Bob, and Ryan represented Berks County, and received first place for team.

The contest includes a written test, and two sites where you tell what kind of animals live there. The participants also had to identify birds, mammals, bird calls, wildlife calls, and animal signs.

RITCHEY TO BE TRAINER FOR MARKETING PLAN

Thomas Ritchey was one of 32 from across the nation who recently completed training to become a master trainer in the National FFA Organization's Marketing Plan Project. Ritchey will travel throughout Pennsylvania and the surrounding area presenting workshops on the Marketing Plan Project.

The project assists students in developing practical skills in the marketing process. Through research, students develop and present a plan which may focus on

the introduction or improved marketing of a new or existing agricultural product, supply, or service.

After selection of the product, supply or service, the student team must develop strategies to increase its value based on the results of the research they conduct. Students compile their findings and solutions into a written plan.

Emphasis is placed on products, supplies, or services available in or to their local community or FFA chapter. Local chapters may involve all their members, one agricultural education class, or only a few students in preparing the plan for competition.

The intent is to have a large number of students involved in gathering and analyzing the data and developing the plan. A three-person team then presents the survey results, which were used to define the marketing problem, and the solution that was developed.

The students' understanding of the marketing process is demonstrated in the 5- to 8-page written plan and in an oral presentation to a panel of judges. The project consists of three parts: written plan,



Thomas Ritchey of Martinsburg is shown above receiving a certificate for completing training to become an instructor for the National FFA Organization's Marketing Plan Project. Pictured, left to right, Thomas Ritchey; Jody Pollok, marketing program coordinator, National FFA Organization; and Dr. Jasper Lee, projector director, Mississippi State University.

live presentation, and questions and answers.

The live presentation simulates the selling of the written plan to a company's board of directors or top management. The three-member presentation team has 15 minutes to provide an explanation for their plan. The presentation is

judged on the effectiveness of the team's visual aids, their use of the five parts of the written plan, the effectiveness of their presentation, and a question and answer period.

The Marketing Plan Project is sponsored by Rhone-Poulenc Ag Company as a special project of the National FFA Foundation, Inc.

Apple Queen

(Continued from Page B20)

GRANDMA'S APPLE CRISP

- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 3/4 cup flour
- 1/4 cup butter or margarine
- 4 cups thickly sliced apples
- 1/4 cup water
- 1 teaspoon cinnamon

Work sugar, flour, and butter together with fingers until crumbly. Pare apples and slice into a shallow greased pan. Pour water over apples and generously spread crumb mixture over apples.

Bake uncovered for 50 minutes at 350 degrees. When apple crisp is done, sprinkle cinnamon on top.

APPLE MUFFINS

- 2 cups sugar
 - 3 eggs
 - 3 cups flour
 - 1 teaspoon salt
 - 1 teaspoon cinnamon
 - 1 teaspoon baking powder
 - 1 teaspoon baking soda
 - 1 cup salad oil
 - 3 cups grated apples
 - 2 teaspoons vanilla
 - 1/2 cup walnuts, optional
 - 1/2 cup raisins or dates, optional
- Combine ingredients in large bowl. Pour into lightly greased muffin tins. Bake at 350 degrees. Serve hot. Makes 3 dozen.

CREAMY APPLE BARS

- 1 yellow cake mix with pudding
 - 1/2 cup butter, softened
 - 1 cup sour cream
 - 1/4 cup brown sugar
 - 1/2 teaspoon cinnamon
 - 2 to 3 apples
- Mix cake mix and butter together until crumbly. Take out 2/3 cup mixture for topping. Press onto bottom of ungreased 9x13-inch pan. Slice apples on mixture.

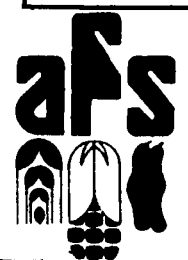
Beat egg and add sour cream. Spread on top of apples.

Mix 2/3 cup cake mixture, brown sugar, and cinnamon. Sprinkle on top of sour cream. Bake at 350 degrees for 30 minutes.

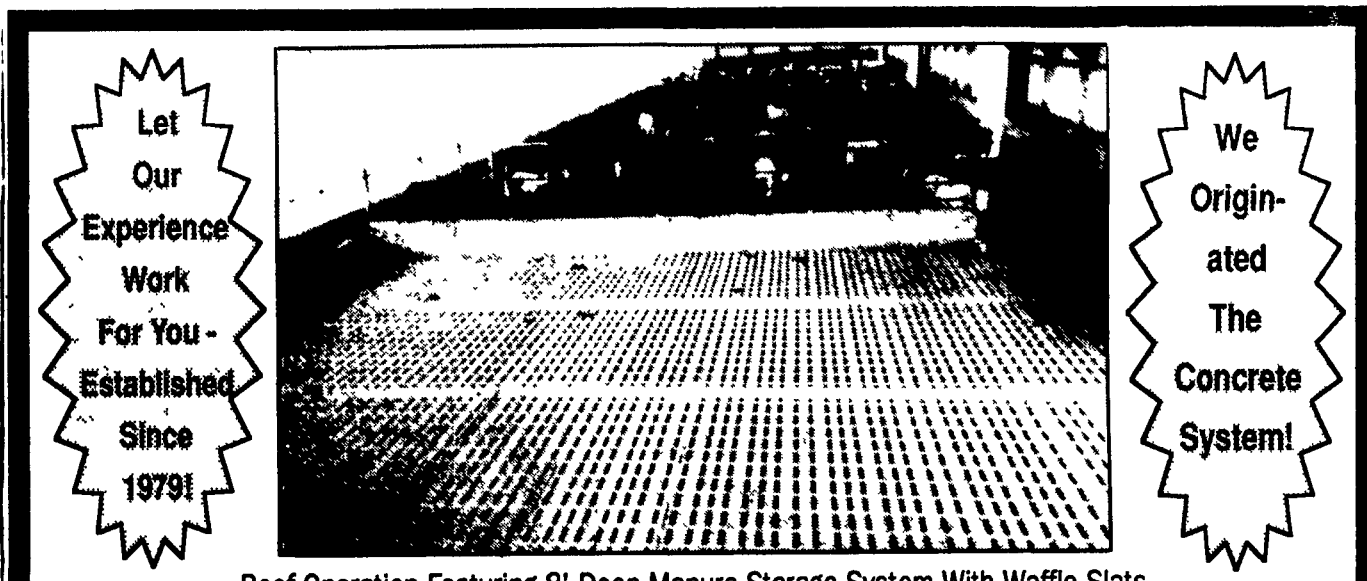


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