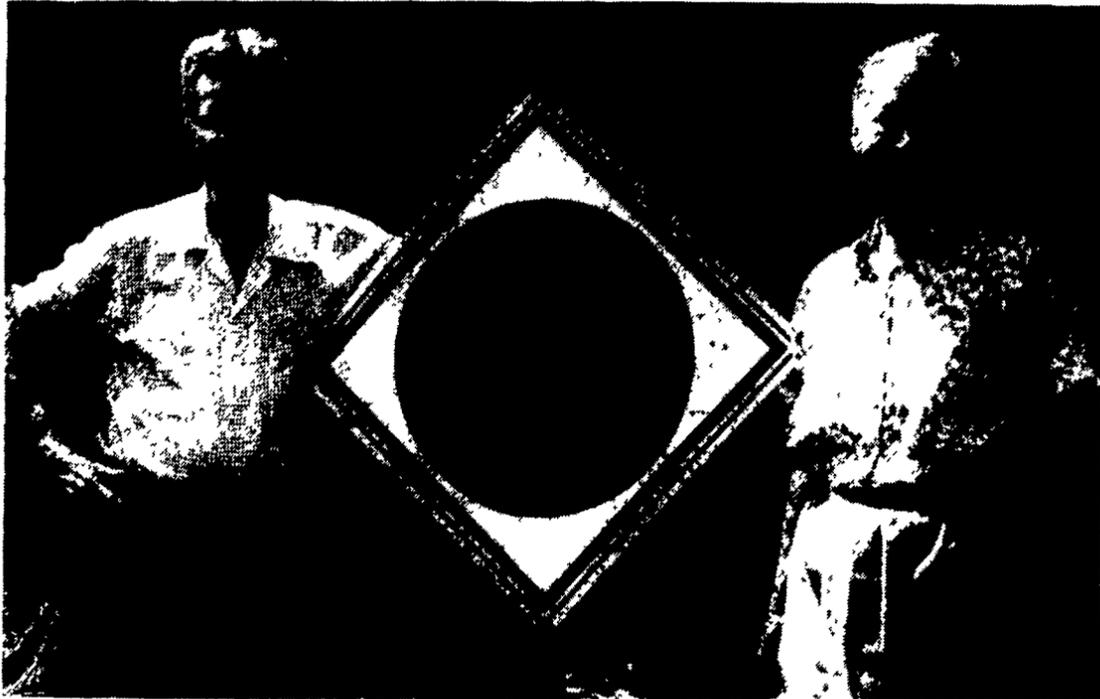


Lancaster Farming

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Forest Restoration Gainers State Recognition For Tree Farmers



Efforts in helping to restore coveted forestry in the state gained outstanding tree farmer recognition for Art and Mary Wolfe in 1991.

ANDY ANDREWS
 Lancaster Farming Staff
 YORK SPRINGS (Adams Co.)
 — Art Wolfe has an edge in his voice when he talks about the work he had to do this past winter to remove tons of trash piled up in a forest clearing on his farm.

He mentions the glass, wire, metal, and plastic that had to be removed.

He's clearly upset about having to clear all the wood and other junk from fields left abandoned for years, to get them ready to plow.

And Wolfe is angry about the pile of rejected wood from loggers that had to be taken out.

Not to mention losing mower blades from working the path that snakes through the refurbished woodland.

But he smiles when he talks about the 100-some new Red Oak saplings that dot the opening of the trail through the woods, in addition to the carefully maintained Pau-

lownia seedlings bursting with new growth, planted in the spring.

Because it was these efforts, in helping to restore coveted forestry in the state, that helped gain him recognition as an outstanding tree farmer in 1991.

Importance of trees

For years, Art and Mary Wolfe, who operate a small cash crop business on two farms at the border of York and Adams counties, have been busy helping people understand the importance of trees to the environment. Early this year they were awarded the Pennsylvania Association of Conservation District's M.K. Goddard Forest Resource Management recognition at the county's conservation banquet.

The Wolfes enrolled more than 60 acres of the woodland they own in the Pennsylvania Forest Stewardship Program. This program,

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Quality Assurance Comes To Agriculture

Larry Hutchinson
 Professor Of
 Veterinary Science

Penn State
 STATE COLLEGE (Centre Co.) — Quality Assurance (QA) is the new buzzword throughout agriculture. Commodity groups are developing and promoting QA programs to assure consumers that their food is safe and pure and to minimize the risk to producers of having a residue or contamination problem.

Government agencies responsible for food safety and quality are increasing the level of scrutiny on many products of animal origin. The quality assurance programs, however, came not from the government but from producer groups such as the National Milk Producers Federation, National Cattlemen's Association, National Pork

Producers Association, and American Veal Association.

Drug Residues Targeted

The reason for development of most QA programs is to minimize the risk of antibiotic and sulfa residues in meat and milk. Milk plants as well as state and federal government inspection services are regularly checking milk and meat for drug residues.

In many cases, tests are so sensitive that they can detect drug residues as low as a few parts per billion. If the product contains levels of drugs that are detectable or, in some cases, above a recognized "safe level," the product is not used for human food.

The good news is these testing methods do assure a residue-safe

food supply to U.S. consumers. This testing effort does put a lot of pressure on producers to use drugs responsibly and test when appropriate to ensure that no residue-contaminated products are offered for sale.

Other articles in this issue of *Lancaster Farming* will detail the several Quality Assurance programs developed by producer groups. Several principles are common to all:

- Use good management, nutrition, and preventive medicine practices to minimize the need for drugs.
- Establish a good working relationship with a veterinarian.
- When it is necessary to use drugs, use them exactly as labeled or as prescribed by your veterinarian.

• Clearly identify treated animals.

• Record all treatments, including animal identity, drug used, amount, date, and withholding times.

• Ensure adequate withdrawal or withholding time before the animal or its products, such as milk, are offered for sale.

• If in doubt about the residue status of an animal, test milk or urine with an appropriate residue test.

• Make sure all family members

and employees who work with the animals know the procedures for proper drug use and residue avoidance.

BEEF QUALITY ASSURANCE

John Comerford
 Beef Extension
 Specialist
 Penn State

Because interest in the wholesomeness of beef has escalated in the last decade, producers of

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Pennsylvania Announces Dairies Of Distinction

KINGSTON (Luzerne Co.) — The Northeast Dairy Farm Beautification Program has announced Pennsylvania winners of the 1993 Dairy of Distinction Award. Forty-nine farms in Pennsylvania have been selected as new recipi-

ents of this honored award.

The Dairy of Distinction program has been operating in Pennsylvania for seven years. Including this year's winners, a total of 522 Pennsylvania dairy farms have been recognized through this

program.

The program was established in New York State in 1983 and has since spread to Pennsylvania and New Jersey. The program was developed to recognize farms which maintain a high quality farm appearance.

Farms that apply are judged on

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National Beef Board Approves \$44 Million Budget

HERSHEY (Dauphin Co.) — The national Beef Promotion and Research Board held its summer meeting late last week at the Hershey Lodge and Convention Center to approve its budget and plans for 1994 beef promotion, research and information programs.

In a letter announcing the program, David Ivan, executive director of the Pennsylvania Beef Count-

cil, said, "Pennsylvania is very fortunate to be hosting the semi-annual Board of Directors meeting of the Beef Promotion and Research Board... The Beef Board is the national organization with oversight responsibilities for the beef checkoff program. Dairywomen, cattlemen and veal producers remit \$1 per head each time an animal is

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Happy July 4!

To celebrate the 4th of July, Lancaster Farming's office will be closed on Monday, July 5. Our offices will open again at 8 a.m. on Tuesday, July 6.



Today through Monday, July 5, is your last chance to visit the 44th annual Kutztown Folk Festival. Demonstrators dress in colonial garb as they perform Pennsylvania Dutch crafts such as flower drying and basket making shown here. Visitors will find 200 additional working 19th century craftspeople, 1,600 American handmade quilts for sale and display, 20 daily scheduled activities highlighting the Pennsylvania Dutch culture, folklife seminars, and scrumptious Pennsylvania Dutch food to sample. For more information, call (800) 447-9269.