

Pennsylvania Lamb And Wool Queen Reigns

CLAYSVILLE(Washington Co.) — Sarah Read, daughter of Paul and Marcia Read, was recently crowned the 1993 Pennsylvania Lamb & Wool Queen at a board of directors meeting of the Pennsylvania and Wool Growers Association in State College. She lives on a 170-acre farm in Claysville, Washington County. They raise purebred Tunis, Jacob, Cotswald,

Corriedale, Scottish Blackface, Natural Colored and Southdown sheep. Sarah has been involved with sheep for 10 years, having been a member in 4-H showing breeding flocks and market lambs at local and regional fairs and shows. In addition, she is a member of Brush Run Pony club and is undergoing training for judging Pygmy Goats. She will be a junior at the University of Pittsburgh studying communications in the fall.

Sarah feels that 1993 will be a positive year for sheep producers in Pennsylvania and they have many quality products to promote and sell. You can see her throughout the year at the PA Ram Test Sale, Ag Progress Days, the Keystone Stud Ram and Ewe Sale, KILE and Farm Show.

Jennifer Bash of Shelocta, Indiana County, was named the Alternate for 1993.



Sarah Read
Pa Lamb and Wool Queen

New Guidelines For Poultry Queen

LANCASTER (Lancaster Co.) — The Pennsylvania and Lancaster County Poultry Association seek contestants for the annual Poultry Queen Pageant scheduled for August 6 at the Farm and Home Center.

New guidelines apply: Applicants must have a knowledge or sincere interest in the poultry industry, and be unmarried and between the ages of 16 and 20 years of age. Contestants must be willing to participate in parades, banquets, and

school promotions.

The young woman selected as the Lancaster County Poultry Queen will also serve as the Pennsylvania Poultry Queen. She will receive a \$750 scholarship or cash. An alternate queen will be chosen to assist in poultry promotions. The alternate queen will receive a \$500 scholarship or cash.

For more information, call Guy Martin at (717) 626-2074 or (717) 397-7820.

Have You Heard?

By Doris Thomas
Lancaster Extension
Home Economist



IT'S BARBECUE TIME

Summer has finally arrived and everyone's ready to cook outdoors. But the bacteria responsible for food poisoning loves balmy weather, too. In fact, reports of food borne illness rise sharply during the summer months.

Here are some food handling tips to help you keep your family barbecue safe from bacterial contamination.

*Eat first, then play. Bacteria grows more rapidly the longer food sits in the heat.

*Add mayonnaise or salad dressing to cold salads when the food is prepared, not just before eating. Contrary to popular belief, mayonnaise actually slows bacterial growth in food. Make sure to refrigerate the salads immediately after preparation.

*Make certain meat, poultry, or fish are not handled by more than one person, as it increases the risk of spreading bacteria to the food.

*If you keep your food in a cooler, make certain each item is

chilled by placing ice directly on top of it.

*Try to minimize the number of times you open your cooler, because each time you open it you let out cold air.

*Place your cooler in a shaded area.

*Do not taste a meat product for doneness. Eating even a little bit of undercooked meat may cause problems if the bacteria in it are alive.

*When marinating, keep the following four points in mind:

1. Marinate in your refrigerator in a glass dish.

2. Never reuse any of the marinade used to marinate raw meat because it may contain live bacteria. If you want to make a dip for cooked meat with the same marinade, reserve a separate portion ahead of time.

3. Be very careful with forks, brushes and platters used with raw meat, poultry or fish. Wash these utensils before using them again with cooked food so that you do

not unwittingly spread bacteria with them.

4. Always take a clean plate and utensils to the grill to remove the cooked foods and take it to your table.

Although everyone is susceptible to food borne illness from improperly handled foods, the elderly, infants and children, pregnant women, anyone with a chronic disease, such as diabetes, and anyone with a suppressed immune system from chemotherapy or AIDS, is at a much higher risk for developing severe symptoms of food poisoning. The reason — because their bodies are not able to ward off the bacterial invasions as easily as adults with a fully functioning immune system.

Let's barbecue, but let's play it safe. Remember, when in doubt, throw it out.

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