



Floyd Huber, vice president of Pennsylvania Pork Producers, shares his enthusiasm for pork promotion with his wife Elaine. Huber is a herdsman on a farrow to finish operation in Fleetwood where the couple live with children, Adrienne, 2; Anthony, 8 months, and Justine, 4 months.

Family Enthusiastic About Pork Promotion

LOU ANN GOOD
Lancaster Farming Staff
FLEETWOOD (Berks Co.) —
"The secret to cooking pork is to marinate and not to overcook it," said Elaine Huber.

Elaine is the wife of Floyd Hub-

er, vice president of Pennsylvania Pork Producers and herdsman for a farrow-to-finish pig farm in Fleetwood.

Convinced that people who learn to cook pork properly will make it a regular part of their

weekly menu, the Hubers have launched the idea for the Pork Recipe Contest under the auspices of the Pennsylvania Pork Producers.

The first 100 pork recipes that *Lancaster Farming* readers send

to the newspaper are winners. The Hubers will send a free barbecue apron to the winners.

Floyd said of his decision to launch the contest, "We see so much about dairy in the paper, I thought it's time to get pork in the paper."

As chairman of the youth committee of Pork Producers, Floyd attended the Pork Leadership Institute in Des Moines. He came back with lots of ideas and unquenchable enthusiasm for pork the other white meat.

At the convention, he learned that 33 different cuts can be made with pork loin. Since he returned, he has been experimenting by cutting up many of the pork roasts that he and his wife have butchered. The couple especially like cutting the roasts into meat cubes and grilling them as kabobs.

The Hubers' favorite way to grill pork is to marinate it overnight in the following:

Marinade

- ¼ cup red wine vinegar
 - 2 tablespoons vegetable oil
 - 2 tablespoons soy sauce
 - 2 tablespoons ketchup
 - 1½ pounds boneless pork cut.
- Combine all ingredients in a

self-sealing plastic bag; seal bag and refrigerate overnight. Remove pork from marinade. Grill over indirect heat in covered grill, turning once, until pork turns light pink or white in center.

Floyd and Elaine met in FFA at Garden Spot High School. Neither were from farm backgrounds, but as part of their FFA projects, Elaine showed sheep and Floyd showed hogs. Elaine also excelled in FFA public speaking contests.

About two years ago, the Hubers moved to the pig farm owned by Stephen Burkholder. The Hubers live on the farm that houses 160 sows, with a farrow-to-finish operation. They are in the process of expanding to 450 sows.

Floyd's main responsibility is to manage the sows and to help with the field work on 1,000 acres where all the feed for the pigs is grown except for starter feed.

General care for the pigs includes daily washing of farrow crates and pens.

The farm uses only Pig Improvement Company (PIC) stock. "Today's pork is leaner through improved genetics," Floyd-

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Elaine wears a Pork Producer's barbecue apron while she prepares a pork entree. One hundred of the aprons will be given to the first 100 contributors of pork recipes sent to *Lancaster Farming*.

Homestead Notes