

# Dairy Fun Night Brings Farm Show Delight

HARRISBURG (Dauphin Co.) — Pennsylvania's dairy industry was in the spotlight at the PA Farm Show's "Dairy Fun Night," held Tuesday evening.

Crowds stormed the small arena of the Farm Show Complex to witness a variety of interesting activities from ice cream taking to cow-pie dodging. The events were an amusing tribute to the commonwealth's number one agricultural industry.

Ice cream churners opened the evening by creating their own homemade ice cream. Contest judges Phil Keeney Jr., from Hershey Creamery, and Tim Burns and Sue Campbell from WNNK-FM, Harrisburg, sampled the recipes and selected three. Elsie Smith, from Roaring Spring, Blair County, retained her title, winning first place and \$300 for her "Rocky Road" ice cream. Former champions Jim and Faye Reisinger from Loysville, Perry County, and John Hess, from Manheim, Lancaster County, received second, \$150, and third

place, \$125, respectively.

The "Dairy Obstacle Contest" followed with teams stacking bales, dodging cow-pies, and bottling fresh milk in a timed competition that pitted strength against dexterity.

Eight hay bales had to be neatly stacked in a short period of time, while "pudding-like" cow-pies demanded skipping skill to miss the sticky mixtures.

The milk bottling required skill and patience in pouring milk from a large milk can into small bottles.

Judges Peggy Wolff, wife of Secretary of Agriculture Boyd Wolff, and Amy Mearkle and Marci Harnish, the state's alternate dairy princess selected the winners.

A team from Greenwood FFA, composed of Matt Byers, Chris Seiber, and Tara Kerr, took the top prize of \$75 in the 13-19 age division of the obstacle contest. The second place team, Armstrong 4-H comprised of Matt Ewing, Ben McDivitt, and John Walker, took home a \$50 cash prize. In the



From the left, state Rep. Arthur Hershey, Rep. Ed Krebs, and Rep. John Gordner contemplate the question posed in a Dairy Fun Night game-show styled contest, while Rep. Paul Semmel attempts to answer game host Chris Fickes.

19 plus category, the Armstrong 4-H leaders - Jeff Burke, Mark Ewing, and Diane Ewing had the quickest time, while the Rader team - Harold Rader Jr., John Kennedy, and Barabra Rader from Connoquenessing, Butler County - took the second prize.

While the "Obstacle Contest" continued, Chris Fickes, the evening's Master of Ceremonies, announced that "it was time to play the feud," "Dairy Feud" that is.

This was an event that required knowledge of the dairy industry and dairy products. Questions were based upon responses given by 100 people - dairy farmers or consumers. State Rep. Bill Lloyd, from Somerset County, and his team - Rep. Daniel Surra, Rep. Ruth Rudy, and Pat Carone, won the "Feud" and the bonus award.

They competed against a team captained by Rep. Arthur Hershey. Hershey's team included Rep. John Gordner, from Columbia County, Rep. Edward Krebs, and Rep. Paul Semmel.

Jennifer Grimes, the state Dairy Princess and the "Fun Night's" Mistress of Ceremonies, followed this event with the "Milk Mustache Contest."

Over 15 youngsters entered the arena to participate in this special activity. Each took a glass of milk and created their best milk mustache. Patrick Jenkins, from Hummelstown, was the selected winner by judges Tod Jeffers and Nancy Ryan from WWKL-FM, Harrisburg. Jerica Fetzer, from

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Contestants do highstepping, clean-stepping and quickstepping to avoid cow patties during a portion of the Farm Show Dairy Fun Night Obstacle Course.



Vernon and Ben Schriver are interviewed by a news crew from Channel 27 while they make their homemade ice cream, a wintergreen flavor.



A contestant attempt to fill small bottles with milk from a milk can in a specified time, while a cameraman from News Channel 8, gets a closer look.



Elsie Smith is the returning winner of the homemade ice cream making contest at the state Farm Show Dairy Fun Night. She also won this past year at Ag Progress Days. Her mother never wrote down a recipe, but said to use one tablespoon of cornstarch and one egg per quart of ice cream, Smith said.