Farm Calendar

(Continued from Page A10) quarters Building, Harrisburg,

Wednesday, June 29

Junior Judging School, Franklin County, thru June 30. PCC/PSU Summer Institute

Awards Luncheon, Shippensburg University, 12:30 p.m. Alfalfa Field Day, Hughy Salfner Farm, Warwick, Md., 10 a.m.-noon.

Thursday, June 30 Centre Co. Conservation Field Day, Reesebrook Farms, How-

ard, 10 a.m.-3 p.m. Friday, July 1

5-Acre Corn Club contest deadline.

Lancaster County pesticide container recycling, Landis Spraying Service, Strasburg, repeats Aug. 3 and Sept. 2.

Field Day To Feature Practices For

PAUL B.

Reducing Herbicide Use In Corn, Steve Groff Farm, Buck, 9:30 a.m.-noon

Saturday, July 2

Kutztown Folk Festival, Folk Festival Grounds, thru July 10. Berks County Wool Pool, Leesport Farmers' Market, Leesport, 7:30 a.m.-2 p.m.

Delaware Valley Milk Goat Association Annual Dairy Goat Show, Allentown Fairgrounds, <u>8:30 a.m.</u>

Sunday, July 3

National Holstein Convention, Seattle, Wash., thru July 6. Monday, July 4

Independence Day

Butler Fair, Butler, thru July 9. Tuesday, July 5 Forage Quality Management pre-

sentation, Fulper Farms, Lambertville, N.J.



News

(Continued from Page A32)

houses indicates that beef is still the leading entree on restaurant menus. The survey, sponsored by the Beef Industry Council. showed that the average number of main dishes on the menus was 30, and beef, still the most popular center-of-the-plate item, accounted for about a third of the main dishes. Half the beef dishes involved use of ground beef. Beef

was the entree ordered most often in half the restaurants surveyed. Ordering trends for beef have been stable in recent years.

Industry Funds Research on Foodborne Pathogens: The beef industry continues to fund research aimed at preventing illness from foodborne pathogens. When beef is properly handled and cooked, there is little danger from any bacteria on meat, but the industry is seeking to reduce numbers of possible pathogens in the meat supply. Since 1986, through beef checkoff programs directed by the Beef Industry Council, producers have funded considerable research on prevention of illness from pathogens.

Beef safety research projects conducted by university scientists have included: Effect of sodium lactate on microbial safety of roast beef; safety enhancement of partially cooked refrigerated meat products; control of E. coli in beef: detection and control of E. coli 0157:H7 in cattle; use of secondary barriers to inhibit pathogens in roast beef; and use of organic acid rinses on beef

Consumer Attitudes Toward Beef Show Improvement: After

slipping during the late 1980's, consumer attitudes toward beef have been improving. Consumer research conducted in connection with the beef industry's advertising campaign indicates that most consumer trends have changed for the better.

A report by the National Live Stock and Meat Board research indicates that the number of consumers agreeing that beef is versatile has increased 12%. Persons who feel that beef meals can be new and interesting have grown in number by 6%, the survey shows. Consumer agreement that beef can be the source of lots of quick meals is up 13%, that beef is in style, up 13%, and that beef is contemporary, up 7%. Attitudes about beef's healthfulness also are steady or stronger. Consumers planning to include beef more often in their meals have grown by 13%, market research shows.

Suggestions Welcomed: Any information referred to in this article or anytime that there is a suggestion for the benefit of the industry --- contact the Pennsylvania Cattlemen's Association, RD #1, Box 83, Port Matilda, PA 16870 (814/692-4208).



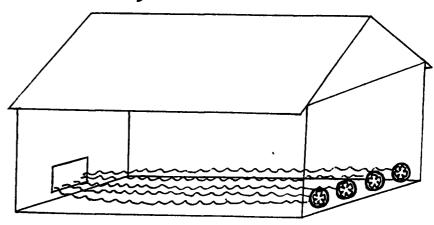


60" & 72" **CEILING**

Air - Hyd. Gas

CIRCULATING **Hydraulic - Air Pedestal** 24"-30"-36"-48" **EXHAUST** Hydraulic

OR Let Us Design A Tunnel Ventilation System For You!



Uniform Air Flow Throughout Your Barn. Air Speed 2-3 Mile Per Hour. Good For All Seasons.

Give Us A Call... We Will Stop In And Lay Out A System Best Suited For Your Building At No Cost To You. Install It Yourself Or Let Us Do It For You!!!

Beiler Hydraulics

252 N. Shirk Rd. New Holland, PA 1-717-354-6066

Box 56 RR1 Atglen, PA 1-215-593-2981

COMBINATION BALE MOVER

The Same Unit Can Be Used With One Spear For Cen-

72:0000000 72:00000000 72:00000000 72:00000000 72:000000000

HEAVY DUTY

ROUND BALE MOVERS FEATURING: Kverneland forged steel spear

emmermai

electrically heat treated

• Heavy duty structure designed to fit any 3 pt. hitch or loader boom with one or two cylinders

3 POINT HITCH **BALE MOVERS**

3 PT 2502 DOUBLE SPEAR Small diameter spear for easy penetration

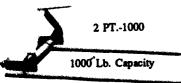
ter Of Bale Or Two Spears For Under Bale.

- Small diameter spear for easy penetration

The Same Unit Can Be Used With One Spear For Center Of Bale Or Two Spears For Under Bale.

COM 2502

STANDARD DUTY BALE MOVERS 3 POINT HITCH BALE MOVERS



3 Pt.-1252 Double Spear

1250 Lb. Capacity

The Same Unit Can Be Used With One Spear For Center Of Bale Or Two Spears For Under Bale.

LOADER BUCKET MOUNTED BALE MOVERS PLF-4000 FRONT END

LOADER FORKS Mounts to bucket in • 1500 lb. capacity SSL-2500 SINGLE SPEAR BALE MOVER

· Mounts to loader bucket in

Complete with chain and

• 1500 lb. capacity

Zicceravo

72166666

72100000000

• 24" high load guard

HAY BALE **FEEDERS**

- · Feed big round & red. bales or stacks
- 1/4 " formed steel channel and 1" sch. 40 pipe, all welded
- · 14 ga. sheet metal around
- bottom helps reduce hay loss

Call or Write For **And Your Nearest Dealer**

Hours Mon. Thru Frl. 7 to 5 Set. 7 to 11

295 Woodcorner Rd. 1 Mile West of Ephrata 717-738-7365

Zingorano 72:000rano 72:000rano 72:000rano 72:000rano