

Poultry Ambassador Is Sister To Last Year's Poultry Queen

(Continued from Page 2)

the adjoining 16-acre farm that the family purchased and the acreage they rent, they have about 100 acres.

They raise 22,000 broilers. The family lives in the home they built on the land and leases the farmhouse and a 500-head hog operation to a tenant farmer.

The Stauffer family is best known locally for its top quality produce that they raise on 20 acres and sell from the produce stand erected on their farm.

The farm has also been publicized nationally for its U.S. geological water quality studies and its composting system. The water studies were discontinued last October from lack of designated funds from the government but the information derived from those studies continues to influence nutrient management. One of the most important experiments on the farm showed that it takes one to one-and-a-half years for excessive amounts of manure to reach the ground water.

While Clark is determined that farmers need to do their part in taking care of ground water and soil, he is disturbed that during the

winter, fertilizer is dumped on icy roads and driveways indiscriminately.

According to Clark, a fertilizer company told him that they sold more fertilizer during February than they sold in a whole year to farmers.

"You know who they are going to blame for this when it starts showing up in the ground water?" a frustrated Clark said of the public's outcry in blaming the Chesapeake Bay's pollution on farmers.

The farm is a popular place for international leaders who have agricultural interests. They visit it to see the expert conservation methods that the Stauffers use and the composting system that Clark devised. The composting system shows how easily and inexpensively waste can be converted to compost.

Dead chickens from the poultry houses are disposed in one of the four adjacent composting bins erected near the poultry houses. Stauffer throws about three shovelfuls of poultry manure on top of the dead chickens each day. Water is not added. It takes about three weeks to fill one bin before it is topped with manure and allowed

to go through a seven to 10-day heat cycle that reaches 150 degrees. After the heat drops to about 100 degrees, the bin's contents are dumped into an adjacent bin where it completes another heat cycle. The dumping aerates the compost to activate the bacteria. At the end of the second heat cycle, the composting is complete and ready to be spread on the fields. No additional fertilizer is needed on the farmland.

"You can't get any animal that is more efficient than a broiler," Clark said. Feed conversion can go as low as 1.83 to a pound of weight gain. It takes about six weeks and three days to raise a flock from start to finish compared with the 14 weeks required when the Stauffers first began raising broilers for the market.

With so many responsibilities in the field and helping at the produce stand, Michelle's chores in the

poultry houses is relegated to helping dump the baby chicks from the boxes whenever a new batch arrives at the farm.

But Michelle is well aware of the need to educate people on the value of including poultry and eggs in their daily diet.

Here are two of her favorite recipes.

HONEY BAKED CHICKEN

Mix together:

- 1/2 cup melted butter
- 1/2 cup honey
- 2 tablespoons mustard
- 1 teaspoon salt
- 1 teaspoon curry powder

Baste a 3-pound fryer or five to six chicken legs with this mixture and continue basting every 15 minutes while baking at 350 degrees for 1 1/2 hours.

GOLDEN LEMON CHICKEN

4 boneless, skinless chicken breast halves

- 1 egg, beaten
- All-purpose flour
- 3 tablespoons butter
- 1 envelope Lipton Recipe Secrets Golden Herb with Lemon Recipe Soup Mix

- 1 cup water
- 4 lemon slices, optional
- Hot cooked rice

Dip chicken in egg, then flour. In 12-inch skillet, melt butter and brown chicken over medium heat 4 minutes, turning once. Stir in golden herb with lemon recipe soup mix blended with water; arrange lemon slices on chicken. Bring to a boil, then simmer covered 10 minutes or until sauce is slightly thickened and chicken is done. To serve, arrange chicken and lemon over hot rice, then spoon sauce over chicken. Makes about 4 servings.

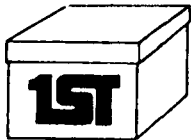
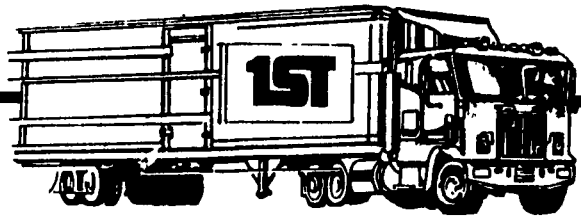


Michelle helps her dad load produce to enter in competition at the Fair.



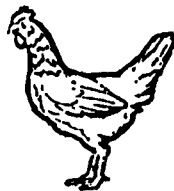
Michelle discards her crutches while she helps customers at the produce stand.

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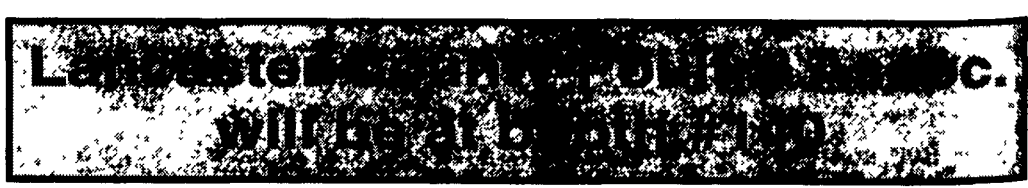
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