Dusty True, J.R. Barnes, Robbie Shriver, and Samantha Iliff of Flintstone; Laah Broadwater of Oakland; and Greg Winter of Smithsburg. Also recognized: Hope Burrier, Sabrina Butler, and Joann Hagelin of Frederick High; Chris Crum and Christine Daley of Walkersville; Tracy Clagett of South Carroll; Amy Webber, Brunswick; and Jennifer Dorsey Catoctin and Richard O'Hara of Linganore.

State Proficiency Award winners were Seth Burrier, Frederick High (diversified livestock), Tracy Clagett of South Carrol High (beef production), and Mark Spurrier, Linganore High (fish and wildlife management) and American FFA Degree candidates were Robert Dinsmore of Brunswick High, Seth Burrier of Frederick High, and Jeremey Peterson of Walkersville High, as well as honorary Agriculturist Degree recipients Elaine Bailey, Gene Bollinger, Katrina Bradshaws, Joseph Free, R. Douglas Hering, Mr. & Mrs. William Hubble, Judy Loars, Richard McCrobie, Dr. Merl Miller, and Cathy M. Schwab.

Three special VIP awards were presented to recognize outstanding contributions to the Maryland FFA Association. The Blue and Gold Award was given during the banquet session to Susan Summers. The Distinguished Service

Award was also presented during the banquet session to Central Maryland Farm Credit. The award was accepted by Ron Byrd president.

Roy S. Walls received the Maryland FFA's first ever MVP Award. Walls, a past Blue and Gold Award winner and honorary state and American FFA degree recipient, continues to providedistinguished leadership to and support of countless FFA activities.

The Maryland FFA Foundation, Inc. gave special recognition to the sponsors of FFA activities during the third convention session. The Eastern Equipment Dealers Association was selected to receive the (outstanding Sponsor Award. According to Dr. Boyd Robinson, Jr., chairman of the foundation board of trustees, "The FFA Foundation had a banner year in solicitations for support of Maryland FFA activities."

During the session, 28 contest sponsors and 17 convention sponsors were recognized.

Robinson noted that "the generosity of Maryland's agricultural industry and agricultural organizations in providing financial support for the sponsorship of the various FFA contests is genuinely appreciated by FFA members across the State."

The American Royal Ambas-

sador contest has been one of the highlights of the annual state FFA convention in the past. This year that contest included both male and female contestants who ware interviewed and winners were announced during the American Royal Ambassador Dance that evening. This year's American Royal Ambassador candidates who will represent Maryland at Kansas City in the American Royal Ambassador Contest are Monica Harshman of the Linganore FFA Chapter and Scott Page of the Frederick FFA Chapter. As state winners they will each receive a \$500 scholarship from the Farm Credit Bank.

Candidates for the 1994-1995 state FFA officers were interviewed and installed during the awards banquet by the outgoing team

Members of the 1994-95 State FFA Officer Team are: state president, Tracy K. Clagett; vice president, Christine Anne Marie Daley; state treasurer, Richard A. O'Hara; state sentinel, Carrie Eleen Kurtz; state secretary, Samantha Lynn Iliff; state reporter, Hope S. Butler.

American FFA Degree

Rhick Johnson, son of Mr. & Mrs. Jerry Johnson of R.R. 2, Middlebury Center, is one of 37 from Pennsylvania to be awarded the American FFA Degree.

Rhick lives with his wife, Monica, and their two daughters on the family farmstead near Shortsville.

The degrees will be presented at the 67th National Convention in Kansas City, Mo. in early November.

Rhick, a 1991 graduate of Cowanesque Valley High School, is the fifth Cowanesque FFA member to earn the highest degree in the FFA organization. Others to have earned the degree from Cowanesque were Steve Ackley, Yvonne Doan Zerby, Deborah Palmer Kibbe, and John Painter II.

Rhick's supervised agricultural program involved sheep, swine, and beef breeding enterprises, along with beef and swine finishing. Along the way, Rhick and his father purchased performancetested sires to use in the beef and sheep breeding programs.

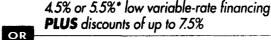
During his senior year in high school, Rhick began working at the Exxon Station in Westfield. Upon graduation, he worked with Rosenbloom's Furniture of Westfield in the installation of floor covering. Later on, employment was with Cornell Brothers Agway of Middlebury Center. All the while, Rhick continued his livestock enterprises and helped out on the family farm.

During high school, Rhick was involved in various county FFA skills contests, including dairy, livestock, land, and forestry judging, record-keeping, and creed speaking. He entered the state livestock contest in 1990, placed third in the state, and was a member of the team representing Pennsylvania at the national contest. His 1990 recordbook earned a state award and was the county winner of the Northeastern Farm Credit Award. The state degree was awarded to Rhick in 1991, the same time he received a silver award for the state sheep proficiency. The Lynn Doan Outstanding Senior Agricultural Memorial was awarded to Rhick at graduation.

Rhick has assisted his local chapter in their BOAC program, the Food For America program, the Tioga County Conservation Tree Sales, and the chapter's annual citrus sales. Since graduation, he and his family have hosted the county FFA livestock judging contest, assisted at the Tioga County Fair, and the Junior Livestock Sale. Rhick has served as a junior director to the Tioga County Sheep and Wool Growers.



(Discounts vary by product. Financing subject to John Deere Credit approval.)





(Continued from Page 26)

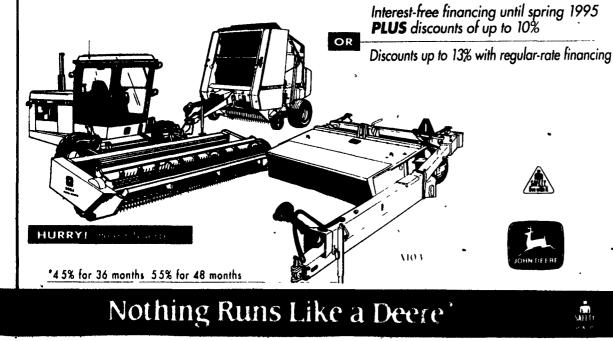
QUESTION - Kenneth Hixon, Warfordsburg, would like the complete address for the Schrader Co. that makes automotive tire repair accessories. He needs parts for #5235 valve vulcanizing tool.

ANSWER — Mrs. Alvin Hoover, Lewisburg, wanted to know where Danskin tights can be purchased. In addition to the York location listed last week, there is a Danskin Factory Outlet at 350 N. Park Rd., Wyomissing, PA 19606 or phone (610) 374-6231. And, one at Danskin Round the Clock Hosiery, 801 Hill Avenue, Reading, PA 19606 or phone (610) 372-6051. Thanks to Pat Fogel, West Chester; Lou Ann Snoke, Reading, and Anita Moyer, Bernville, for sending there addresses and phone numbers.

ANSWER — Shirley Bray, Manchester, wanted to know why all products are required to print "Reg. Penna. Dept. Agr." on their label even if it isn't produced in Pennsylvania. Thanks to LeRoy Corbin, director of Bureau of Food Safety in the Pa. Dept. of Ag, who sent the following fax.

"That question is asked with good timing because there has been a recent change in the registration process due to a recently-enacted Food Safety Law.

The state Bakery Law of 1933 required bakery products to include potato chips and pretzels to come from licensed bakeries. The law was designed to assure consumers that the establishments received food safety inspections. If a producer wanted to sell bakery products in Pennsylvania, no matter where they were located, they had to purchase a license and display the "Reg. Penna. Dept. Agr." statement on their packaging. For efficiency, they usually had the statement printed on all of their packaging, wherever it was sold. That's why we see bakery products in other states, and even other countries, carrying this statement."



Act 70 of 1994 repealed the Bakery Law, but the new Act has provisions allowing food establishments to use 'Reg. Penna. Dept. Agri.' on their products. The statement is now limited to products produced in Pennsylvania, but has been expanded from bakery products to now include all food products. There is a \$35 fee to be registered with the Department. This fee is the same as the previous bakery license fee.

You still may see products from other states and countries with the registration statement on their packaging. That's because they have been given until January 1996 to exhaust their supply of labels. You should also begin to see more of these statements on packaging since registration is available for a wider range of products that are produced in Pennsylvania. It's your assurance that the products come from food establishments that are routinely inspected and in compliance with state food safety laws."