

Berks Society 1

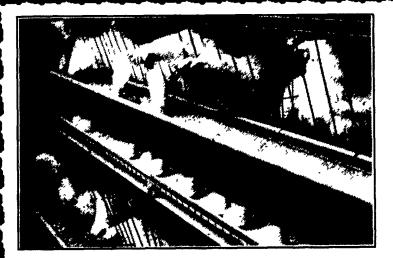
The Oley Legion Diner, Oley, served as the meeting place for Berks County Society of Farm Women Group 1 for their February meeting. The group welcomed two guests, Marie Kutz and Arlene Weiss, to their meeting. The business meeting, conducted by President Evelyn Heacock, followed a luncheon there.

To celebrate Valentine's Day, gifts of red were exchanged, and

member Ruth Walters displayed a collection of old valentines.

It was with regret that Group 1 noted the loss of one of their members, Grace Schaeffer, who recently passed away while on vacation in Florida.

Catherine Yanos will be hostess for the March meeting at her Douglassville home on March 8, at 7:30 p.m. Bingo games will be the feature of the evening.



BIG DUTCHMAN LAYER AND PULLET CAGE SYSTEM

BIG DUTCHMAN BROILER SYSTEMS



It's interesting that some Poultry Producers who would never buy the cheapest tractor in the lot will buy the cheapest equipment for their birds. If you want equipment that lasts, that costs little to maintain but delivers a lot in every workday, you want what Producers all across the country have already discovered: Big Dutchman, the "Mark of Excellence" and Hershey Equipment, Co. "A Step Ahead". You can always find cheaper equipment. But these days, who can afford it?

BIG DUTCHMAN FLAT CHAIN FEEDING

Native American Herbs, Lore At Museum Meeting

ELIZABETHTOWN (Lancaster Co.) — The use of Native American herbs and the ancient lore associated with these herbs will be the topic of the Winters Museum herb garden meeting on Monday, March 6 at 7 p.m. The program will be held at the Winters Heritage House Museum, 43 High ST., Elizabethtown."

Bob and Pam Censier, members of the Museum's Indian cultures committee, are the speakers for the evening. They will discuss Native American herbs and their uses, which were primarily medicinal in nature. Their talk will focus on herbs which grow naturally in the Lancaster County region.

After the lecture, ample time will be allotted for questions and answers. Guests will also be invited to sample Native American fry bread and tea.

The Censiers bring with them a wealth of knowledge about Native Americans as well as a hands-on display of Native American artifacts. Among the items which will be on exhibit during the evening include Indian drums and flute, hides, antler pipe, bead work, and publications and hand-outs about current Indian lifestyle and special events.

Help Disabled Farmers

UNIVERSITY PARK (Centre Co.) — People with disabilities in eight Pennsylvania counties may have better opportunities in agriculture, thanks to a Pennsylvania Department of Labor and Industry grant to Penn State's College of Agricultural Sciences. "The grant establishes a regional resource

center that will help agricultural workers to

You get

what

you pay for. rejoin the workforce after disabling injuries," said Dr. Connie Baggett, associate professor of agricultural education at Penn State.

The North Central Agribusiness Research Center will serve people with disabilities in Clinton, Lycoming, Montour, Northumberland, Potter, Snyder, Tioga, and Union counties and will be housed in the Agricultural Administration Building on Penn State's University Park Campus.

According to the National Safety Council, approximately 130,000 people suffer disabling injuries on U.S. farms each year, each costing approximately \$27,000 in medical expenses, lost wages, and other expenses.

Penn State research indicates that each year approximately 14 percent of the state's farm operations experience an injury serious enough to cause lost work time, and about two percent of these injuries leave the victim with a permanent disability.

"The center will evaluate people with disabilities who are interested in agriculture and recommend ways they can realize their career goals," said Baggett, who has worked with people with special needs since the early 1980s.

Growers Of Perishables Urged To Make 'Fresh Connection'

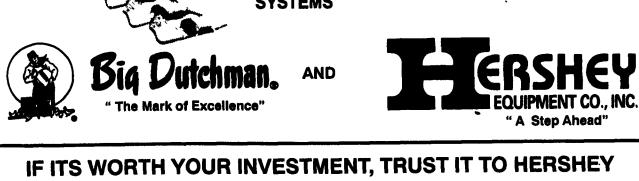
COLLEGE PARK, Md. — Consumption of fresh fruits and vegetables is leveling off. As a result, small-acreage growers—both organic and nonorganic—need to master some basic techniques for insuring high-quality produce that will continue to attract consumers to roadside stands, farmers markets, and other points of sale.

That's the word from Dr. Jarvis L. Cain, fruits and vegetables marketing management specialist for the Cooperative Extension Service, University of Maryland at College Park.

Cain also notes that a major supermarket chain in the Baltimore-Washington, D.C.. corridor is expanding its program of buying fresh fruits and vegetables on a pooled basis from local growers if it can be assured of consistent acceptable quality.

A professor of agricultural and resource economics, Cain is the coordinator for an extension service post-harvest and marketing focus group established a year ago to help small growers survive at a profitable level.

The focus group is composed of extension specialists and agents who work in the realm of commercial horticulture throughout Delaware, Maryland, and Virginia. It recommended a series of three educational sessions over the next 18 months to help both small





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and large growers become more quality-proficient. The sessions will start at a basic level and become successively more advanced.

The first "Profiting With Perishables" basic session is scheduled March 14 at the Greater Waldorf Jaycees Community Center in Waldorf, Md. (Charles County), from 8:30 a.m.-4 p.m.

Speakers from the University of Delaware, Virginia Tech, University of Maryland at College Park, and the U.S. Department of Agriculture are on the agenda. They will present common- sense approaches to post-harvest management and temperature- humidity control. Variety recommendations will be included.

The meeting hall is located along U.S. Highway 301 at Highway 5 in Waldorf. A \$10 registration fee includes lunch.

For more information, call Pamela B. King at (301) 753-8195 or Daniel J. Donnelly at (301) 475-4484.