

Food By-Products Vary, But Promote Savings At Barley Farm

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ration. "Everything is a total mixed ration and is balanced," said Barley.

Some of the by-products are provided to Barley free of charge. He must provide transportation. At the local food processing company, trailers are loaded with the product to be delivered to Star Rock Farms.

Items such as the salad remnants are provided, but because of the high moisture content are not as valuable as feed sources.

"The worse thing about salad is there's not enough energy there to put weight on the cattle," he said. "It'll maintain them real well, but it won't put on the weight."

Barley purchases Virginia calves from B&R Cattle. About 50-100 at a time are brought in, weighing about 550 pounds each, to finish. He ships about 35-40 head at a time. The price he obtains, which varies depending on year and market, from Moyer Packing, is from the dressing weight. (Lately, Barley has been obtaining about \$1.02 per pound at dressing weight.)

What makes the operation diffi-

cult is the lack of consistency in the supply. The by-products vary as to when they are available for pickup and delivery to the farm.

Barley said, "You never know what your supply is going to be. It's not consistent."

He feeds to finish the cattle. "If you are going to feed them until the end like that, you have to feed them a high-energy ration — comparable to corn — and put the weight on quickly," he said.

Barley's farm is just one of three tour sites selected for the field day.

Several farms comprise the tour on June 17. Another farm, the Nissley Bros. Farm in Mount Joy, uses food by-products. The Nissley Farm, which finishes about 300 head of cattle per year, utilizes potato chip by-products provided by a local chip manufacturer.

Another farm tour will be conducted of the Dwight Hess Farm, Mount Joy, which finishes about 300 head of cattle per year.

The program begins at 8:30 a.m. at the Lloyd F. Furman Memorial Park in Maytown, in the western part of the county. There, buses will board on a staggered schedule

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Robert Barley farms 3,000 acres at Star Rock Farms in partnership with his brother Tom and cousin Abe, Jr. From left, Shelly, Amella, and Robert. Photo by Andy Andrews



Here, Barley holds the noodle food product waste from a local food processor.



Walking down the aisle in the main barn, where 750 steers are housed, Barley kicks some of the remnants of the by-products into the troughs. A pineapple head here, a slice of honeydew there, a lemon here, an open grapefruit there, in addition to carrots and other salad remnants make up a portion of the feed for cattle.



Barley said, "The best food by-product is something that is high in energy and high in protein and is consistent, with low moisture." Here, he inspects a herd of Texas Longhorn.