

York 4-H Holds Swine Roundup And Sale

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Godfrey Brothers Meats.

Jason Frantz, Seven Valleys, had the champion mediumweight entry, a 224-pounder that brought a 72-cent bid from York Bank and Trust.

Kunkle Insurance Company paid 70 cents per pound for the champion light heavyweight, the 229-pound entry of Jennifer Huntington, Jacobus.

The reserve champion light-weight honors went to Glenville 4-H'er Nicole Eisenhart. Buyer of the 203-pound pig, at \$1.55 per pound, was Charles Schuster.

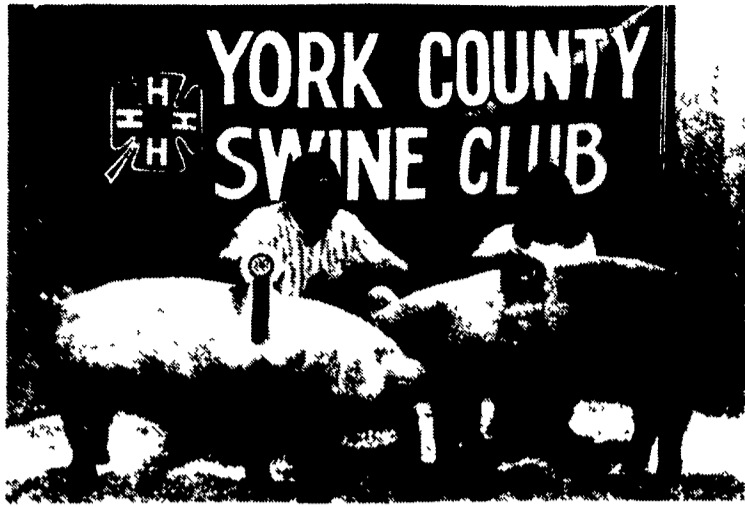
Russell Wilson, New Freedom, took the reserve champion mediumweight spot with his 223-pound entry, which brought 70 cents per pound from York Building Products.

Thomasville 4-H member Adam Sellers finished in the reserve light heavyweight slot, selling to Bankert's Durocs on an 82-cent price.

Average price on the 73-head sale, with the champions, was 95 cents, and 92 cents without the champions. The 73 pigs averaged 222 pounds in weight. Sellback prices, for buyers who chose to resell their pigs to the market, ranged from 32 cents on the lightest hogs to 47.75 cents on the heavyweights.

A partial list of class winners follows:

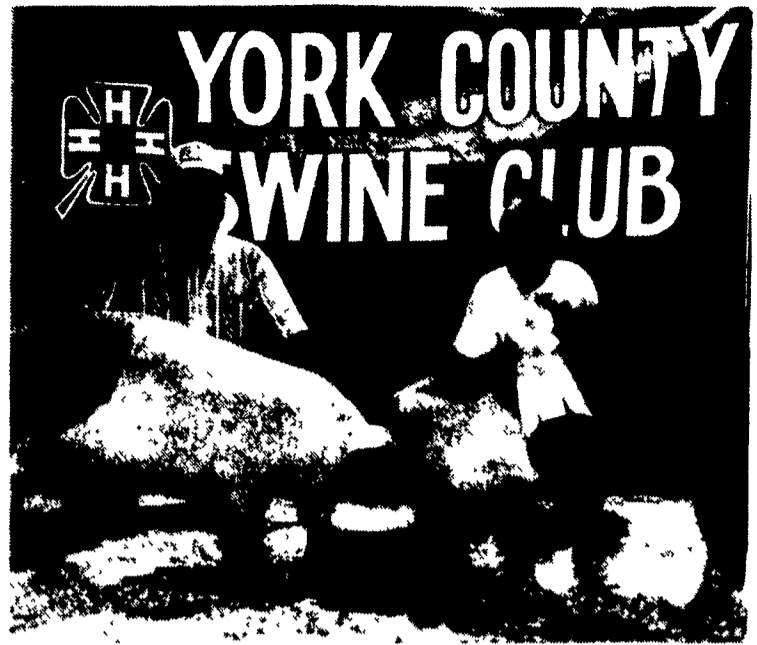
Class 1: 1. Barbara Richardson, Fawn Grove; 2. Tammi Grubb, Hanover; 3. Kelly



The York swine roundup champion pair was exhibited by Alisha Eberly and sold to Don Kern, D. E. Kern Plumbing and Heating.

Beard, Glen Rock.
Class 2: 1. Justin Huntington, Jacobus; 2. Nicole Eisenhart, Glenville; 3. Jamie Sweitzer, Glen Rock.
Class 3: 1. Alisha Eberly, Dallastown; 2. Justin Huntington, Jacobus; 3. Lindsay Jones, East Berlin.
Class 4: 1. Ashley Huntington, Jacobus; 2. Matt Sellers, Thomasville; 3. Jennifer Flinchbaugh, York.
Class 5: 1. Jocelyn Eberly, Dallastown; 2. Jamie Sweitzer, Glen Rock; 3. Gerald Shue, Hanover.
Class 6: 1. Jason Frantz, Seven Valleys; 2. Russell Wilson, New Freedom; 3. Jeremy Wilson, New Freedom.
Class 7: 1. Jennifer Huntington, Jacobus; 2. Timothy Sollers, Hanover; 3. Lane Innerst, Red Lion.
Class 8: 1. Matt Sellers, Thomasville; 2. Bobby Myers, Thomasville; 3. Alisha Eberly, Dallastown.
Class 9: 1. Adam Sellers, Thomasville; 2. Jennifer Flinchbaugh, York; 3. Bobby Myers, Thomasville.
Class 10: 1. Tammi Grubb, Hanover; 2. Kelly Myers, Thomasville; 3. Adam Sellers,

Thomasville.
Class 11: Heather Jasienki, Felton; 2. Adam Sellers, Thomasville; 3. Jason Frantz, Seven Valleys.
Class 12: 1. Heather Jasienki, Felton; 2. Heather Jasienki, Felton; 3. Jared Seitz, Felton.
SWINE FITTING
Age 16-18: 1. Timothy Sollers; 2. Kelly Myers; 3. Luke Parrish.
Age 13-15: 1. Bobbi Myers; 2. Jennifer Flinchbaugh; 3. Nicole Eisenhart.
Age 10-12: 1. Justin Huntington; 2. Jared Seitz; 3. Lane Innerst.
Age 8-9: 1. Jennifer Huntington; 2. Adam Seitz; 3. Matthew Hoover.
Champion Fitter: Timothy Sollers.
Reserve Champion Fitter: Bobbi Myers.
SHOWMANSHIP
Age 16-18: 1. Matt Trostle; 2. Matt Sellers; 3. Jason Frantz.
Age 13-15: 1. Bobby Myers; 2. Adam Sellers; 3. Heather Jasienki.
Age 10-12: 1. Jared Seitz; 2. Jocelyn Eberly; 3. Kathleen Jenkins.
Age 8-9: 1. Adam Seitz; 2. Russell Wilson; 3. Jennifer Huntington.



The reserve champion pair was shown by Jennifer Flinchbaugh and sold to Ezra Good for Hatfield.



Reserve champion was shown by Tammi Grubb and sold to Ezra Good, Hatfield Packing Company.

Bankert Exhibits York 4-H Lamb Champ

JOYCE BUPP

York Co. Correspondent
THOMASVILLE (York Co.)
— "Wildcat" was his name, and jumping was his trademark.

"He jumped around a lot," explained Heather Bankert of the seemingly-inappropriate label for a docile-looking, 91-pound, Southdown market lamb.

Wildcat took his most memorable leap at the York 4-H Lamb Roundup, when the judge jumped him to the top of two dozen competitors to claim her first grand champion title for the 13-year-old, six-year 4-H exhibitor. The roundup and sale was held August 14 at Weikert's Buying Station.

The homebred winner opened the lamb sale to spirited bidding, ultimately gaveled off by auctioneer Harry Bachman to the bid of \$2.40 per pound, from Service Feed and Supply, Cardiff, Maryland. Heather's earnings from the champion may help fund expenses for the 30 head of market and

breeding sheep she owns.

Senior 4-H'er Matt Sellers added yet another rosette to the dozens he has won in his lengthy showing career. Sellers' crossbred, primarily Suffolk with some Hampshire traces in its genetics, was named the reserve champion. The twin lamb was born on February 10, the first lambs to be born at the Sellers' family's Thomasville farm.

Buyer of the reserve, 105-pounder, at \$1.70 per pound, was Lebanon Valley National Bank, represented by former York 4-H livestock exhibitor John Eaton Jr.

Sellers and his brother, Adam, pool and split their winnings at the livestock shows, since they generally share the workload of tending the project animals. Matt, now a sophomore at Penn State, credits his younger brother with doing most of the work this season on their combined 11 head of sheep. In his last year of 4-H project ex-

hibiting, Matt plans a career in agriculture and is majoring in dairy and animal science.

Taking champion honors in the heavyweight class was Jennifer Flinchbaugh, York. Her 129-pound heavy brought \$1.30 per pound on the auction block and sold to First Capital Wire and Cable Company.

A 94-pound entry took the reserve lightweight class placing for Red Lion shepherd Drew Bankert. D.E. Horn and Company of Red Lion was the buyer at \$1.25.

Tabitha Ebersole, York, was the reserve winner in the medium-weight class, with a 110-pound lamb. Buyer, on a bid of \$1.25, was Hydro Kirby Agri-Service.

Reserve champion heavyweight class honors went to Michelle Miller, York. Her lamb, at 128 pounds, sold on a 95-cent bid to George and Joan Grim.

The 24 lambs, including the champions, had an average weight of 109 pounds, and sold for an average price of \$1.40. Without the champions, the averages were 110 pounds and a \$1.45 price. Market sellback price was 70 cents.

A partial list of winners follows:

Class 1: 1. Kelly Jo Bankert, Red Lion; 2. Cody Ault, Hanover; 3. Rick Jones, East Berlin.
Class 2: 1. Heather Bankert, Red Lion; 2. Molly Ault, Hanover; 3. Lindsay Jones, East Berlin.
Class 3: 1. Drew Bankert, Red Lion; 2. Kelly Myers, Thomasville; 3. Brandy Bankert, Red Lion.
Class 4: 1. Matt Sellers, Thomasville; 2. Jacob Ebersole, York; 3. Adam Sellers, Thomasville.
Class 5: 1. Tabitha Ebersole, York; 2. Bobbi Myers, Thomasville; 3. Jessica Klock, Red Lion.
Class 6: 1. Julie Kern, York; 2. Joseph Emenhaiser, Felton; 3. Kate Brown, Spring Grove.
Class 7: 1. Michelle Miller, York; 2. Dave Olson, East Berlin; 3. Mark Brown, Spring Grove.
Class 8: 1. Jennifer Flinchbaugh, York; 2. Matt Trostle, Red Lion; 3. Amy Sweitzer, Se-



The champion market lamb was exhibited by Heather Bankert and sold for \$2.40 per pound to Brandy Bankert, Service Feed and Supply.

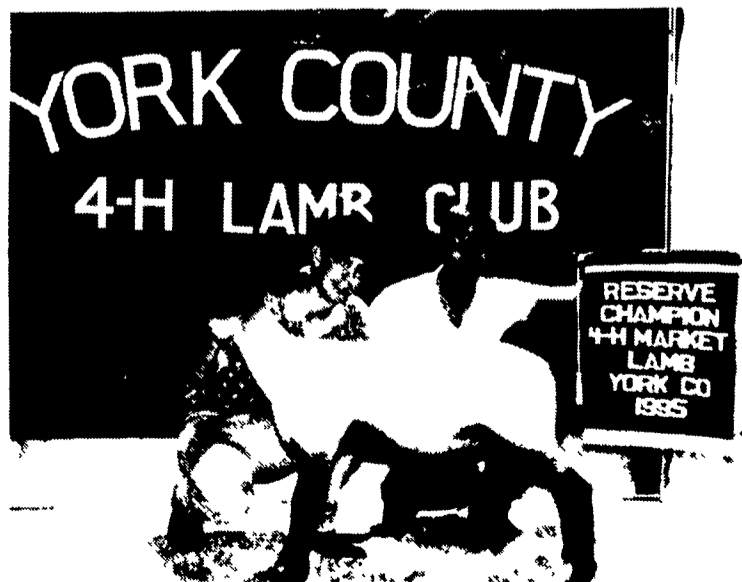
ven Valleys.

FITTING

Age 16-18: 1. Julie Kern, 2. Matt Trostle, 3. Drew Bankert.
Age 13-15: 1. Jennifer Flinchbaugh, 2. Heather Bankert.
Age 10-12: 1. Molly Ault, 2. Jacob Ebersole, 3. Amy Sweitzer.
Age 8-9: 1. Rick Jones, 2. Cody Ault, 3. Jessica Klock.
Champion Fitter: Jennifer Flinchbaugh.
Reserve Champion: Julie Kern.

SHOWMANSHIP

Age 16-18: 1. Matt Trostle, 2. Drew Bankert, 3. Julie Kern.
Age 13-15: 1. Jennifer Flinchbaugh, 2. Heather Bankert, 3. Adam Sellers.
Age 10-12: 1. Jacob Ebersole, 2. Lindsay Jones, 3. Joseph Emenhaiser.
Age 8-9: 1. Kelly Jo Bankert, 2. Rick Jones, 3. Jessica Klock.
Champion Showman: Matt Trostle.
Reserve Champion: Jennifer Flinchbaugh.



Matt Sellers showed the reserve champion market lamb that sold to John Eaton, Jr., representing the Lebanon Valley National Bank.

Benefit Sale Set

NEW HOLLAND (Lancaster Co.)—If you happen to be visiting Lancaster County Tourist Country on Saturday, Sept. 2, from 8 a.m.-4 p.m., be sure to turn north on Shirk Road, one mile off Rt. 23 west of New Holland.

The 14th Annual Benefit Sale is being held at Beiler Hydraulics' former location.

Homemade ice cream will be made on site. Featured are antique

hit and miss engines and old-time freezers.

The local community will be making subs, soft pretzels, chicken barbecue, chicken corn soup, plenty of fresh baked goods, crafts, and much more. Platters will be served at noon.

This is an annual nonprofit event done by the community as a fund drive to help the unfortunate families with large hospital bills.