

York Holds Junior Livestock Sale

Joyce Bupp
York Co. Correspondent
YORK (York Co.) — Pound for pound, a cake outsold any other lot offered during the York County Junior Livestock Sale. The sale was hosted September 16 at the York Fair as a finale to the junior livestock shows that ran throughout the nine-day event.

In what has become a tradition over the past several years, a sheet cake decorated with beef, sheep and swine figures opened the annual sale to heated bidding. Baker and decorator of the annual sale kickoff cake is Lois Rankin, county extension service assistant and a long-time volunteer with the 4-H program.

And, in keeping with another tradition, buyers of the cake kept donating it back for resale, with proceeds earmarked for the junior livestock programs. Six buyers turned back the cake before it was finally purchased by the York County Pork Producers, for \$120, to be shared by those attending the sale.

A total \$1025 raised by the "bake sale" included donations from buyers Joan Grim, Thomasville, \$135, Glen Rock State Bank, \$170, Delwood Kitchens, \$170, Southcentral Pennsylvania Cattlemen's Association, \$120, Dr. C. Jerry Stinson, Stewartstown, \$180, and Hatfield Quality Meats, \$130.

Equally-spirited bidding greeted the first champion through the ring, the 1207-pound winning market steer exhibited by Thomasville 4-Her Kelly Myers. Bids quickly ran up to \$5.00 per pound, with Hoss's Steak and Sea House holding out to the end to be the successful buyer. The regional restaurant chain is supporter of many years of area junior livestock events.

Following into the ring was the reserve grand champion market steer, a 1297-pound crossbred exhibited by 4-H member Shawn Waltmyer, Airville. Blaine Rentzel, who worked the sale with Lebanon County auctioneer Harry Bachman, made the final winning bid of \$1.10 on behalf of his Rentzel's Auctioneering Service.

Highest bid price per pound for the champion lineup went to the purple-ribbed lamb, exhibited by Mike Burrell of Dover. The 15-year-old first grand champion winner's lamb weighed in at 119 pounds and commanded a heady \$8.00 per pound from Russell Horn, Sr.

Thomasville 4-Her Adam Sellers followed in the sale of champions with the reserve market lamb. His 118-pound crossbred brought a final bid of \$2.35 per pound, purchased by Lebanon Valley National Bank.

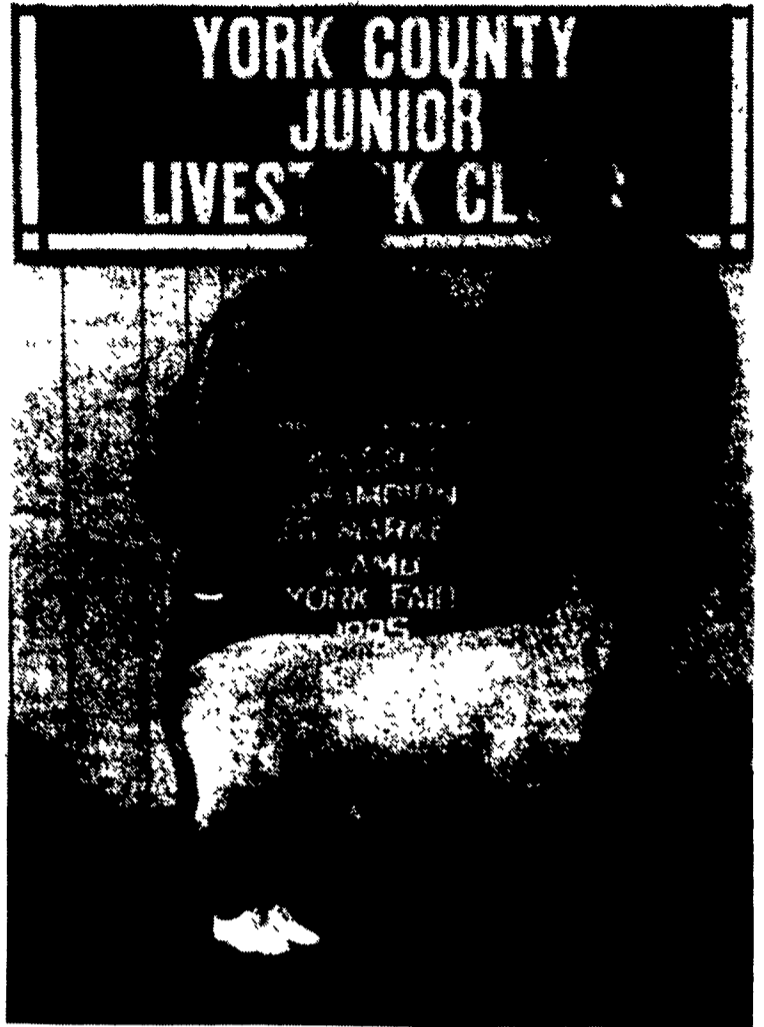
A \$6.25 per pound bid took the grand champion market hog, a 228-pound gilt exhibited by Tammi Grubb, Hanover. Winning bidder was Delwood Kitchens, with the buyers planning to retain the gilt for breeding stock.

Jason Frantz, Seven Valleys, wrapped up the sale's champion offerings with his reserve-placing market hog. Final bid on the 236-pound reserve winner stopped at \$5.00 per pound, with the runner-up pig selling to Doug Tilley, an associate of Crabtree Rohrbach and Associates architectural firm.

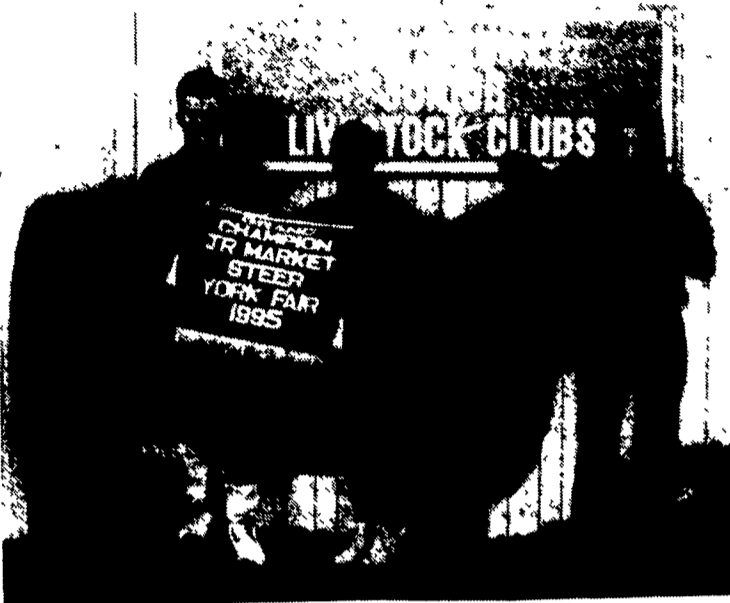
Largest lot buyer of the sale was Hatfield Quality Meats, which purchased 15 head of swine in addition to participating in the fund-raising cake sale. Hatfield is a frequent and long-time supporter of regional junior livestock sales and events.

Nearly 200 total head of livestock sold in the sale. The 96 hogs, with the champion, averaged 241 pounds in weight and a price of \$1.11 per pound. Without the champion, the weight average was 242 pounds and the price was \$1.02.

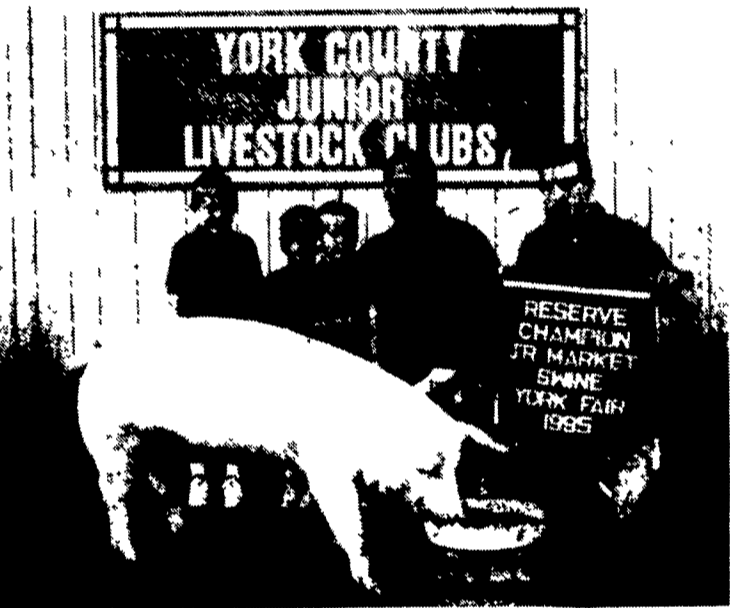
Average weight of the 74 lambs sold was 106 pounds. Price, with the champion, averaged \$1.39 per pound; without the champion, price average was \$1.27 per



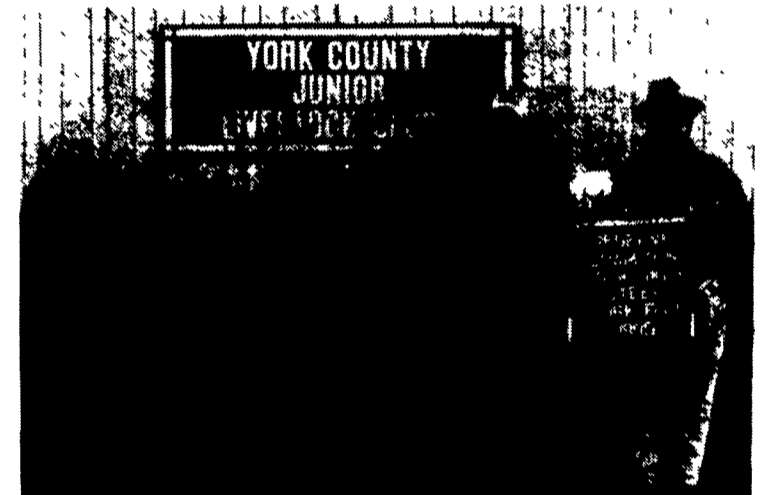
Adam Sellers sold his reserve champion market lamb to Mike Firestine, Lebanon Valley National Bank.



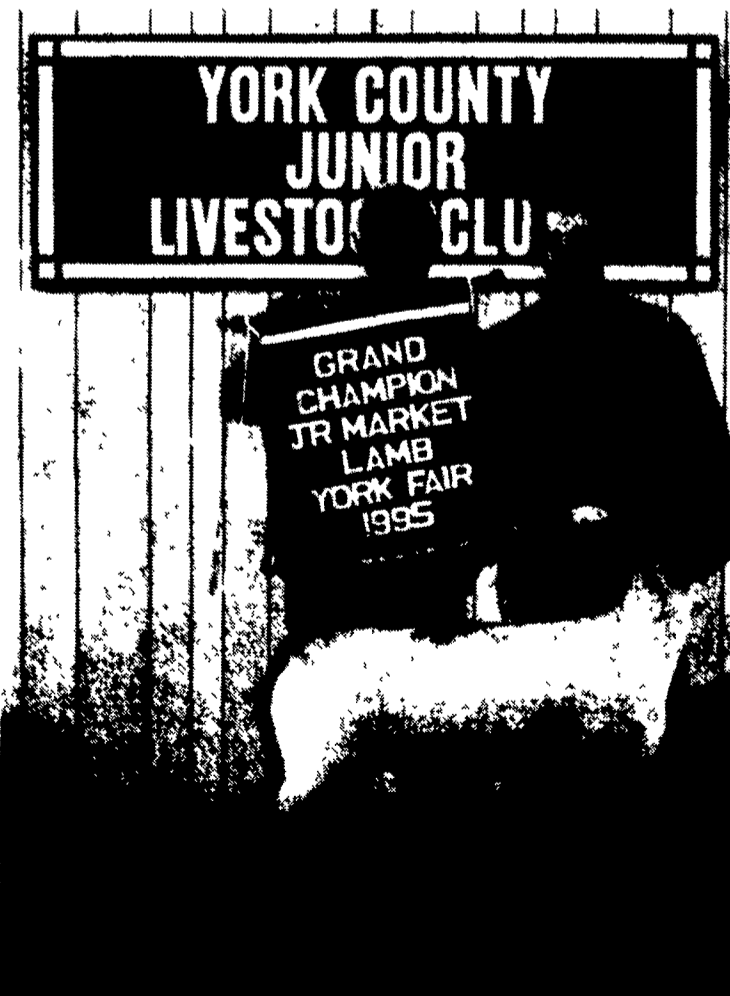
Kelly Myers sold her grand champion market steer to Rob Billet, left, and Barb Barsobit, Hoss' Steak and Sea House.



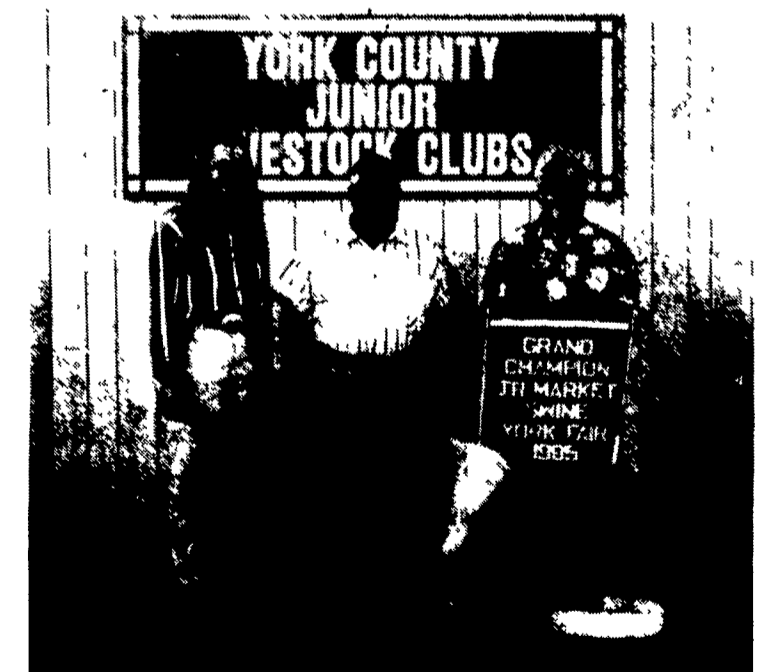
Jason Frantz sold his reserve champion market hog to Doug Tilley, Crabtree Rohrbach Associates with his sons from left, Christopher, Ryan, and Micheal Tilley.



Shawn Waltmyer sold his reserve champion market steer to Blain Rentzel, Rentzel's Auction Service.



Michael Burrell sold his grand champion market lamb to Russel Horn, Sr.



Tammi Grubb sold her grand champion market hog to Charles and Evelyn Grubb, Delwood Kitchens.

pound. The 24 steers, including the champion, averaged a weight of 177 pounds and a price of \$1.05. Without the champion, the average was 1170 pounds and 86 cents.

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