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Rutt Receives Delp Award, Landis Has Century Farm

EVERETT NEWSWANGER Managing Editor

LANCASTER (Lancaster Co.) The 21st annual Lancaster County agriculture-industry banquet brought together 450 supporters for agriculture Tuesday evening to present the county's highest honorary agriculture award, recognize the 128th century farm, and develop relationships among agriculture and industry business people.

Sponsored by the Lancaster Chamber of Commerce and Industry, under the direction of James Shirk, ag services manager, and the chamber's agricultural committee, this event serves more and more to highlight agriculture's immense role in the local economy.

Again, the prestigious award,

and philanthropist George C. Delp, was presented to a person who has made a significant personal contribution to the agriculture community. This year's recipient is Kenneth Rutt, Edgefield Farms, Quarryville.

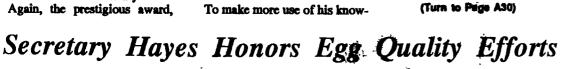
Rutt was one of the driving forces behind the development of the chamber's agriculture services department, the only full time service department in the nation. He is the past president of the Master Farmer's Association and serves on the Agway and Farmers First Bank boards of directors. A trustee of the Lancaster County 4-H development fund, Rutt has also been active in the state farmland protection board.

To make more use of his know-

named in honor of ag industrialist ledge of agriculture, Rutt has been a consultant to farmers in Nigeria, helping to develop the first dairy farm and processing facility in this African country.

> Rutt and his wife Connie are active in the Mechanics Grove Church of the Brethern, and they have three grown children.

In 1976 the Pennsylvania Department of Agriculture initiated the century farm award to emphasize the contribution of the family farm to the Commonwealth. Since that time, 127 farms and farm families have received the award in Lancaster County. Jay Landis, Pequea, in Martic Township, became number 128. Landis is the great grandsort of Aldus Erb,



eggs people ate in restaurants, institutional food service, and other retail outlets mostly in large cities and surounding states. Pennsylvania is a major produc-

er of eggs for consumption and use in food processing and manufacture in the Northeast.

According to Pennsylvania Agricultural Statistics Service, there were 5.65 billion eggs produced in Pennsylvania in 1995, valued at \$264,843,000. Nationally, the state ranks third for egg production.

The problems Pennsylvania egg producers and packers faced was (Turn to Page A23)



Lancaster County Poultry Ambassador Kendra Weaver can do more than fry an egg to perfection. Her poultryrelated scientific research and speaking ability have taken her to national competitions. Turn to page B3 to read more about Kendra and her family. Photo by Lou Ann Good.

VERNON ACHENBACH IR. Day the timing of the eventarerk-Lancaster Farming Staff and Well to provide news gathering involved in problems arising from

Co.) — State Secretary of Agriculture Samuel Hayes Jr. on Tuesday in the state Capitol in Harrisburg recognized a representative group from the retail sector of the state's egg industry for its quality and safety cooperative efforts.

For the industry, the publicity about how egg producers and retailers have been cooperating under the Pennsylvania Egg Quality Assurance Program (PEQAP) is welcomed.

Especially since the heaviest consumption of eggs occurs from Thanksgiving through New Year's

HARRISBURG (Dauphia, madia crews with prely can build consumer awareness of the egg quality program the Pennsylvania industry and government has jointly created.

It is also hoped that the program will build consumer confidence and selectivity for those quality program labeled eggs.

As the entire agricultural industry should know, public perceptions of quality are key to maintaining, and critical to improving,

Now more than several years ago, Pennsylvania had been

Despite Season's Heat, Drought, Turkey Producers Fortunate



David and Karen Keller, who care for 26,000 toms under contract for Wampler Foods, remember the stultifying summer of 1995 when dangerous levels of heat destroyed 5 percent of their flock. Karen, left, holds a poult at about a week and a half old. David holds a bird that was 15 weeks, five days old.

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ANDY ANDREWS Lancaster Farming Staff GETTYSBURG (Adams Co.) Even the little things that happen in a turkey growing season can leave growers a lot to be thankful

David and Karen Keller, who care for 26,000 toms under contract for Wampler Foods, remember the stultifying summer of 1995, when dangerous levels of heat destroyed 5 percent of their

They were fortunate, noted David, because at the time he knew of other growers that lost half of their flocks.

"It was a total disaster," said Keller.

However, this Thanksgiving, they have a lot to be thankful for. One night in July, temperatures hovered at 95 degrees — at 9 o'clock at night. It was only their careful scrutiny of the flock and working to keep the toms cool that kept losses at 1 percent - losses they must still cover themselves.

"When this happens, Wampler '\', \', ', 'loses and the grower loses," David

Keller told Lancaster Farming at a recent interview at his farm, before Thanksgiving. "You share it. It's a gamble, like putting in a

Adams County also suffered its share of field losses from this year of drought. For soybean growers, it was especially damaging. They il only yield half if they yielded that," Keller said, who grows 10 acres of beans.

But the farm's source of water never dried up and was ample to carry the flock over to harvest time, noted Karen, who works part-time for the local United Parcel Service office. The birds need close to 3,000 gallons a day.

The Kellers farm 20 acres (about 10 acres are tilled) on their turkey farm near Gettysburg. The farm was parceled out from David's father, Joseph's, dairy farm across the road.

David, who grew up on the dairy farm, worked in a machine shop for a few years. After work with the machine shop, Keller did land-

(Turn to Page A22)