

## Lebanon Livestock Club Recognizes Member Achievements, Local Support

PRESCOTT (Lebanon Co.) — The Lebanon County 4-H Livestock Club held its annual recognition banquet recently at the Prescott Fire Hall, with more than 200 members, friends and family attending.

Wendy Atkins led the meeting with assistance from county club leaders Jon Harnish and Blaine Brown.

All members, leaders and friends of the 4-H club, including buyers of project livestock, received a mug adorned with the club logo.

Outstanding members included Kirk Artz of Lebanon, named outstanding rookie. In his first year, he showed both sheep and hogs and participated on the county judging team, as well as being active in

church and playing on a soccer team.

The outstanding junior member was Billie Jo Atkins, who showed sheep, swine and beef cattle, participated in the Southeast Pennsylvania 4-H Hog Derby, and showed at the state Farm Show. She was in other activities as well, playing soccer at school and being active in her church youth group.

The outstanding senior member was Ann Leed, who shows Dorset sheep nationally, showed a steer at the county fair, was a member of the judging team, and served as president of both the beef and sheep clubs. She also is involved with school and church activities.

Included in the recognitions were Angela Blouch, for being named the outstanding junior beef



From the left, Lebanon County Livestock Club recognizes 1997 outstanding achievements of members. From the left in the front row are Kyle Fleener, Brandon Winebark, and Heather Fuls. In the back row, from the left are Justin Fuls, Jon Harnish, and Joe Tice.



From the left, Lebanon County Livestock Club outstanding members are Ann Leed, Kirk Artz and Billie Jo Atkins.



From the left, Lebanon County 4-H Beef Club outstanding members are Angela Blouch and Heather Fuls.



Winners of the 1997 Agway best bred and owned awards for Lebanon County livestock are, in the front row, from the left, Margeaux Firestine and Brandon Winebark. In the back row are Kyle Fleener and Jason Shirk.

club member, and Heather Fuls, for being the outstanding senior beef award winner. The beef awards were made based on project book completeness, participation in blocking and showmanship competitions, and good house-keeping rankings at the county fair.

The county club also honored the late Mark C. Hershey, a local agricultural entrepreneur and developer of soybean processing for feed, who died recently. He had been a long time supporter of the county Livestock Club, as well as a buyer of animals at the county fair and state Farm Show.

The club also reviewed member achievements during the past year.

In reminding of the winners of the club's winter roundup, Joseph Tice and Brandon Winebark were honored, respectively, for showing the champion and reserve champion swine; in showmanship, Kyle Fleener and Blaine Brown were champion and reserve champion; champion and reserve champion complete market animals were

exhibited by Blaine Brown and Natalie Wenger; other champions were shown by John Harnish and Tabitha Kohr, while other showmanship awardees were Jason Shirk, Janine Winebark and her brother Brandon.

Those who showed champion market lambs at the county fair were Kyle Fleener, Heather Fuls, Cindy DeLong, and Heather Emrich. Showman champions were Heather Fuls and Melissa Moyer, while Ann Leed and Billie Jo Atkins were champion blockers.

Outstanding beef showing achievements for the year were accomplished by Justin Fuls, Jon Harnish, with showmanship by Jon and Heather Fuls, while Heather and Margeaux Firestine were champion blockers.

John Risser is a leader involved with the county Pork Bowl team, which won the state contest during the annual Pork Congress. Team members were Blaine Brown, Jason Shirk, Billie Jo Atkins, Nathaniel Artz and Tim Schaeffer.

Galen Kopp, county livestock extension agent, recognized winners of the Pennsylvania 4-H state days competitions.

The Lebanon livestock team placed second at states, with members Ryan Spatz, Blaine Brown, Jason Shirk and Ann Leed.

Blaine Brown was the top individual in the state.

The junior livestock judging team placed third at states, with members Joseph Tice, Nathan Spatz, Nathaniel Artz, and Travis Adam.

Coaches were Daryl Bomgardner and Brian Kreider with help from Jon Harnish, Dan Atkins, and John Risser.

Kreider also thanked local livestock producers and breeders for allowing the teams to use their facilities and animals for practice. Specifically thanked were Tim Fleener, Clyde Brubaker, Leon Arnold, John Risser, Ben Bow, and Cliff Orley.

For more information about the Lebanon Livestock Club, call the county extension office at (717) 270-4391.

## Wrinkle-Free Skin?

BLOOMSBURG (Columbia Co.) — If it's wrinkles that are worrying you these days, shake off those worries.

Skin care specialists have discovered a new, all natural tissue nutrient that appears to closely mirror that of the neutral lipid portion of the skin's stratum corneum.

Studies have shown that the fatty acid composition of emu oil, a food by-product, contains a unique ratio of C-16 saturated and C-18 unsaturated components. These components allow rapid diffusion into and moisturization of dry and/or aging skin.

In understanding the major changes that occur in the lower layer of the skin, it is known that approximately 20% of the dermal thickness is lost in elderly individuals. This may account for the paper-thin skin that appears as one ages. There is a decrease in the amount of elastin fibers which provide elasticity to the skin, causing the skin to be less resilient.

Emu oil as a topical moisturizer and tissue nutrient helps aging skin have the ability to reverse skin dryness and sealing by enhancing the ability of the skin's upper layers to retain water. By penetrating into the

epidermis and stimulating epidermal growth, emu oil rejuvenates the skin rete ridges and enhances the thickness of the dermis.

Dr. Peter Pugliese, 1997 recipient of the Maison G. DeNavarc Medal, stated in Emu Today and Tomorrow magazine, "I did a relatively small study on the emu oil and found several things. One is that emu oil is definitely a penetrant. Emu oil has a proliferative effect; it causes cells to divide..."

In recent years the trend in skin care and anti-aging programs has been to combine harsh noxious chemicals such as glycolic acid/alpha hydroxy to facial cleansers. These chemicals have one task: to literally burn the top layers of skin off your face. Once these layers of skin are burned off the face, the more tender, soft skin is exposed, giving the illusion of younger looking skin.

With the newly discovered emu oil, burning of the skin is no longer supported or encouraged by the makers of Advance Revelations in Longevity emu oil products. "The logic is 'why burn your skin?' when you can safely and naturally have beautiful skin without first harming it," says Joanne Long, of

Advance Revelations in Longevity, and founder of the Emu Oil Institute.

Our product line is light years ahead of the antiquated notion of the old 'slash and burn' skin care programs of the past. With emu oil containing a mixture of fats which is nearly identical to the fat profile of the human body, it is the most exciting tissue nutrient to hit the market in years," Long confides.

Although emu oil is still a well kept secret, Long predicts consumers will be hearing more and more about these revolutionary new products in the not too distant future. "Once people try it, they love it. I have customers who panic when they're running out of emu oil products and demand we ship to them overnight," says Long. Long even reports that one gentleman customer in California who just celebrated his 65<sup>th</sup> birthday and swears his friend think he's only 50 years old; he uses emu oil on his face religiously each morning.

For more information regarding emu oil contact Longview Farms and the Emu Oil Institute at 717-437-9185 or by writing to RR 9, Box 207, Bloomsburg, PA 17815.