

National No-Tillage Week Aug. 9-15

BROOKFIELD, Wis. — Soil erosion is the longest-running environmental concern of farmers. However, for the greater urban population, environmental priorities are often diverted elsewhere.

To recognize farmers who work to "save the soil" and protect our environment, No-Till Farmer is sponsoring "National No-Tillage Week" Aug. 9-15.

"No-till farming improves the short- and long-term economics of farming and protects the soil and water on which we all depend," said Frank Lessiter, editor and published of No-Till Farmer. "Adopting a no-till system de-

pends upon a willingness to change and a deep-down desire to succeed. No-till farmers are true innovators in crop production."

To honor these devoted individuals, No-Till Farmer, a newsletter dedicated to providing no-tillers with solid ideas for improving cropping profits, is offering no-tillers a free "National No-Tillage Week" package that's valued at \$17.40. No-tillers will receive a certificate recognizing their contributions to saving the environment, an issue of No-Till Farmer and two special management reports: "Row Cleaners, Zone Tillage, No-Till Coulters" and "177

Super Ideas For Better No-Tilling."

"This informational packet is an example of the need for continued education to spread the growth of no-till," Lessiter said. "With the economic and crop production advantages of no-till, it's just a matter of time before farmers are going to recognize that no-till is the way they're going to have to go."

However, Lessiter points out that "Farming is an art — a lot of farmers can do things differently and get the same results."

Lessiter sees this every year at the National No-Tillage Conference, an annual mid-January event

cosponsored by No-Till Farmer.

"In roundtable sessions, you'll get a group of veteran no-tillers, and someone will ask a simple question and each person will give a different answer," he said. "Everyone has a little different approach. There is not a single set of guidelines to follow in order to be a successful no-tiller."

For your free National No-Tillage Week package, call No-

T i l l Farmer at (800) 645-8455 or (414) 782-4480. You can also write to No-Till Farmer, P.O. Box 624, Brookfield, WI 53008-0624 or fax: (414) 782-1252 or e-mail: info@lesspub.com. Contact No-Till Farmer for more information on no-till farming or the National No-Tillage Conference, Jan. 21-23, 1999, in St. Louis, Mo.



June Dairy Month 1998

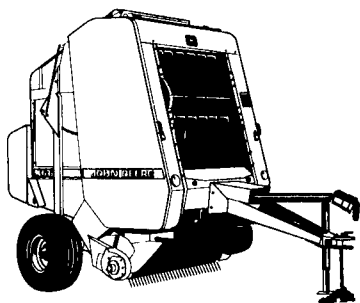
(Continued from Page E10)

- 28 Consumers spend \$69.7 billion per year on dairy products, which is about 10.4 percent of all their food expenditures.
- 29 Studies show that children who are big milk drinkers tend to have denser bones as adults. Bone building occurs primarily during childhood and adolescence, and peak bone mass is reached at about age 30.
- 30 One pound of butter equals four sticks or two cups or 32 tablespoons.
31. What was the first cheese made in America? Cottage cheese. It is speculated that cottage cheese was first made in the galley of the Mayflower. Dairy plants began making cottage cheese commercially in 1916.
32. The National Institutes of Health recommends 1,000 milligrams of calcium for the average woman each day. One 8-ounce glass of milk provides about 300 milligrams of calcium.
33. Use low temperatures for a short period of time when melting cheese. High heat and long cooking tend to make cheese stringy and tough.
- 34 Butter has the same number of calories and fat grams as margarine, but butter is much better for baking. One serving of each has about 36 calories and 4 grams of fat.
35. Cheese will continue to ripen, no matter how carefully it is stored. Hard cheeses will generally keep for several months, whereas softer cheeses will keep from one to three weeks after opening.
36. Because salt acts as a preservative, salted butter has a longer shelf life than unsalted butter. Unopened, wrapped salted butter may be kept in the freezer until ready to use. The two types are interchangeable in recipes, although many cooks prefer unsalted butter for baking.
37. Half-and-half contains 10 to 12 percent milkfat — more than milk and less than cream. It can be substituted in recipes calling for light cream, which has at least 18 percent milkfat, but not for heavy cream, which contains at least 36 percent milkfat.
38. The first dairy cows came to the "New World" in 1611, helped to end starvation at the Jamestown colony.
39. Nearly half (47 percent) of all Americans remember dunking their cookies in milk as a favorite childhood pastime, but as adults, only a quarter (25 percent) partake in the ritual.
40. The "sell by" date on a carton of milk is used as a guideline for grocery retailers, and ensures that you are being sold a fresh product. Once you bring milk home, it remains fresh for seven to 10 days beyond the sell by date if refrigerated at 35-40 degrees F.
41. All cheese should be stored at temperatures between 35 and 40 degrees F in tightly wrapped foil or plastic to protect it from drying out. Strong-smelling cheeses, like Limburger, should be kept in a separate container to prevent odors from transferring to other foods.
42. Mold may develop on the surface of cheese, but that doesn't mean the cheese is ruined. Most molds are harmless, although some may produce toxins which could penetrate the cheese. To be safe, cut away one-half inch of cheese on all sides of any visible mold. Use the remaining cheese as quickly as possible.
43. Milk makes a great natural sports drink. Milk contains the potassium, protein, and carbohydrates that sports drinks have, but it also provides calcium, riboflavin, vitamin D, and other nutrients sports drinks don't offer.

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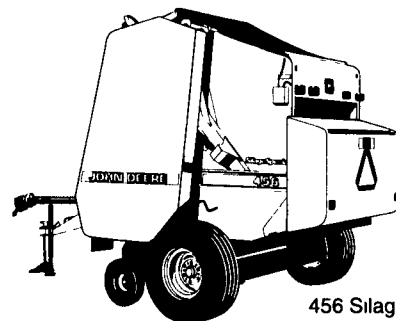
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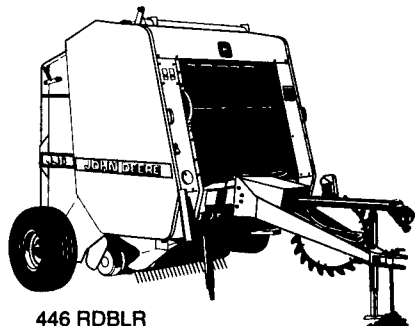
466 RDBLR

JD 385 Round Baler, 4x5
Makes up to a 1050 lb. Bale
Hydraulic Double Twine Wrap
Right Hand Gauge Wheel
Bale Counter
Silage Kit
\$228.85 p/Mth, 60 Mths
6.9%* Int. after 1-1-99

JD 456 Silage Special R. Baler
Makes up to a 1100 lb. Bale
Mega-Tooth™ Pickup
Double Twine Arms
Less Surface Wrap
Variable Core Kit
\$282.30 p/Mth, 60 Mths
6.9%* Int. after 1-1-99



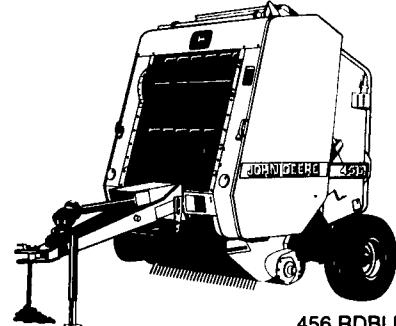
456 Silag



446 RDBLR

(2) JD 446 Round Baler, 4x4
Makes up to a 750 lb. Bale
540 rpm Slip Clutch Driveline
Bale Ramps, Bale Counter
Double Twine Arms
High Moisture Kit
Right and Left Gauge Wheels
\$225.20 p/Mth, 60 Mths
6.9%* Int. after 1-1-99

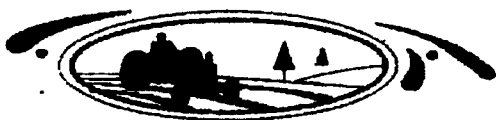
JD 466 Round Baler, 4x6
Makes up to a 1650 lb. Bale
CV 540 rpm Driveline
Mega-Tooth™ Pickup
Surface Wrap
High Moisture Kit
Gauge Wheels
\$366.00 p/Mth, 60 Mths
6.9%* Int. after 1-1-99



456 RDBLR



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