



To learn how to be more effective dairy promoters, 81 dairy maids, ambassadors, and junior representatives, with 28 adults attended the ninth annual

mini-seminar sponsored by Pennsylvania Dairy Princess and Promotion Services, Inc.

Mini Seminar Teaches Basic Dairy Promotion To 109

UNIVERSITY PARK (Centre Co.) — One hundred and nine potential dairy promoters — 81 dairymaids, ambassadors and junior representatives and 28

adults gathered at Penn State's Ag Arena recently for the Ninth Annual Mini-Seminar.

The one-day seminar conducted

by present and past state dairy royalty is designed to teach the basics of dairy promotion through several workshops and lectures. The workshops included informa-

tion on cows, dairy industry facts, nutrition, public speaking, personal appearance and social conduct. Also included this year for those who had previously attend

the Mini-Seminar, was a workshop on going from young promoter to dairy princess or alternate and public speaking skills. The adults in attendance were given a tour of the PA DHIA Laboratory in the morning and joined the seminar program in the afternoon. Tammy Weaver of the Pennsylvania Beef Council spoke about the importance of promoting both beef and dairy products and how they are related.

The 1996-1997 Pennsylvania Dairy Princess Angela Werley and Alternate Merideth Weiderspahn conducted workshops for the young promoters assisted by reigning Pennsylvania Royalty Nichole Meabon, Heather Riley, and Eileen Murphy. The adult leaders for the seminar were PDPPS Coordinators Charlene Ranck and Wanda Yoder and Arlene Wilbur and Jan Harding the program directors. Also assisting was Donna Werley of Berks County.

Changing Cows Diet Could Reduce E-Coli

There was a study on changing cows' diets to reduce the risk from E. coli. Can this really work?

The study you're talking about does sound promising, but it will take a while to see if those findings translate into new farm practices.

In a nutshell, it seems that some strains of E. Coli — a common bacterium found in the intestinal tracts of humans and animals — have become resistant to stomach acid. Since our stomach acid doesn't kill them, they wreak havoc on us.

In a study published in Science, U.S. Department of Agriculture

researchers at Cornell University found that switching cattle from their traditional diet of nutrition-packed grain to hay for five days before slaughter could reduce the number of E. coli bacteria resistant to stomach acid. That way, even if E. coli bacteria resistant to stomach acid. That way, even if E. coli is in your next burger, your stomach acid would be able to deal with it.

How does it do that? Ohio State University animal scientists suspect that the diet change suggested in the study would change the pH in the cattle's digestive tract enough to reduce acid-resistant E. coli numbers dramatically. In a

grain-based diet, a cow's rumen usually has a pH of around 4.5 to 5.5. Feeding a cow hay instead of grain could change the pH to 6.5 or above. That sort of decrease in acidity could deliver a knock-out punch to bacteria that prefers a more acid environment.

However, this kind of change in feedlot management can't be done overnight. Feeding cows hay is moer time-consuming and takes a different type of equipment. Feedlots would also need to figure out where to store all that hay, which packs less nutrition per pound than grain (meaning cows need to eat more of it than grain). Also, no one knows how a sudden change

in diet like this will affect the cattle, or if it will reduce their weight gain — a serious consideration for feedlot owners who get paid per pound.

Finally, researchers would like to see these results replicated in other studies before they make recommendations based on one study alone — even if it is in the highly respected Science — isn't something scientists are comfortable doing.

Chow Line is a service of The Ohio State University. Send questions to Chow Line, c/o Martha Filipic, 2021 Coffey Road, Columbus, OH 43210-1044, or filipic.3@osu.edu.

How Do You Clean Pillows?

The filling bed pillows can be down, foam, rubber, foam chips, polyester fiberfill, and kapok. The safest method to clean a pillow is based on the type of filling. If the filling in the pillow is fiberfill, it is usually best to launder it. Foam chips can harden with time and begin to crumble. It is probably best not to clean these types of pillows.

Down-filled pillows can be cleaned using a pillow machine. The down is removed from the ticking and placed directly into the pillow machine. The down is sometimes deodorized with ozone or sanitized with ultraviolet light. The feathers are then blown from the pillow machine in to a new ticking and additional feathers may be added to fill out the pillow if necessary.

Washing down pillows can present several problems. The fabric ticking may be too fragile to handle the agitation of washing and tumble drying or so soiled it would be best to replace it. Often the ticking is sized with water-sizing. This sizing helps hold the down in the ticking. If the sizing is removed in washing, feathers may leak out.



County dairy princesses from New York and New Jersey attended a training seminar recently to learn how to effectively represent and promote the dairy industry. The following participated: Bottom Row, from left, Kristin Tuller, Chenango County; Christine Buschor, Onelda County; Abigail Adams, Ontario County; Tiffany King, Cortland County; Amy Basil, Tompkins County; Charlotte Oakley, Steuben County; Jennifer Boerenko, Saratoga County; Michelle Pierce, Delaware County. Middle Row, from left: Elizabeth Learn, Schuyler County; Mylissa Corlew, Washington County; JoAnna DeBlock, Orange County; Kassandra Bennett, St. Lawrence County; Kirsten Houghton, Herkimer County; Ann Beckerink, Chautauqua County; Jennifer Godin, Franklin County; Jessica Boise, Wayne County;

Claudette Walck, Niagara-Orleans County; Dawn Babcock, Tioga County; Shannon Proudman, Schoharie County; Tiffany Drape, Madison County; Roxanne Herman, Second Alternate State Dairy Princess; Meghan Fullington, First Alternate State Dairy Princess. Top Row, from left: Marla Lant, Chemung County; Rachel Moody, Rensselaer County; Shanna Castle, Genesee County; Rebekah Feuchter, Allegany County; Jessica Degan, Otsego County; Melissa Wyant, Wyoming County; Tammy Gabriel, Sullivan County; Nicole Land, Cattaraugus County; Christa Porter, Jefferson County; Renee Farney, Lewis County; Nichole Stephens, Onondaga County; Mindy Lee, Broome County; Julie Kelsey, New York State Dairy Princess.