



OPINION

Aquaculture Finally Agriculture

We wish to be among the first to offer a welcome to Pennsylvania's aquaculture industry as a new official member of the state's agricultural family.

Up until now aquaculture was not legally regarded as agriculture in Pennsylvania.

In fact, it was only within the past decade that the wet world of growing food and fiber received even federal recognition and status.

But with the state Legislature coming through with its promise of legislation to send to the governor, and the quick signing by Gov. Tom Ridge on Oct. 16, the reasons why aquaculture has been slighted for so long are suddenly unimportant.

It's officially here.

A rapidly dwindling supply of the world's wild aquatic foods, a growing human population, and a tightening of space available for traditional agricultural species and practices have been some of the major forces supporting the growth of commercial-scale aquaculture.

Aquaculture can provide solutions to problems that don't get solved because of other people's and business's conflicts of interest.

Technological advances, and, in most cases, low environmental impacts are some of the highly attractive features that aquaculture has always enjoyed, even if not always appreciated.

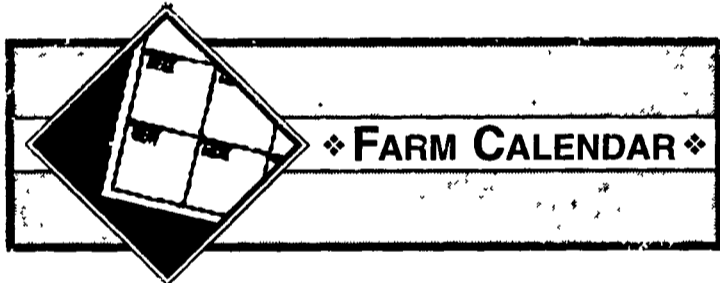
Further, aquaculture provides a new entrepreneurial frontier for everyday people.

It is a frontier because it is not yet locked up and price-controlled.

There is opportunity: not every aquatic species or product in demand has been produced in an aquacultural setting, much less produced in such great quantities as to prevent other small businesses from becoming established.

The state law has been amended to include aquaculture within the realm of agriculture, and though state officials and the Legislature have for some time provided aquaculture with some of the courtesies, respect and support provided the rest of the state's agricultural industry, the signing of law makes it clear what the farming of fish and aquatic life actually is — agriculture.

Welcome.



Saturday, October 24

Natural Habitats Workshop, Penn State Berks-Lehigh Valley College, Reading, 8:30 a.m.-3 p.m.
State Grange 126th Annual Session, Crawford County Hosts, Days Inn, Allegheny College, Meadville, thru Oct. 28.
Farm and Natural Lands Trust of York County Annual Harvest Fest, Brown's Orchard Farm Market, Loganville, thru Oct. 25.

Westmoreland County Cattleman's Graded Feeder Calf Sale, Westmoreland Fairgrounds, 7 p.m.

Sunday, October 25

Daylight Saving Time Ends
Horse Logging Demonstration, Fred and Kathy Fries Woodlot, Madison Township, Columbia County, 1:30 p.m.

Monday, October 26

Md. and Va. Milk Producers Meeting, Port Royal Fire Hall, Port Royal, noon.
Md. and Va. Milk Producers Meeting, Penn Township Fire Hall, Huntsdale, 7 p.m.

Susquehanna and Wyoming Counties Combined Annual Meetings, Montrose Bible Conference, Montrose, 7:30 p.m.

Tuesday, October 27

Lancaster County 4-H Recogni-

tion Night, Sherwood Knoll, Comfort Inn, Centerville, 6:30 p.m.

Md. and Va. Milk Producers Meeting, United Methodist Church, Centerville, noon.
Lancaster County Poultry Banquet, Willow Valley, 6:30 p.m.
Conservation Tillage and Precision Farming Field Day, George Snyder Farm, Red Lion, 10 a.m.-2 p.m.

Wednesday, October 28

Regional Cooperative Leadership Workshop, Altoona Ramada, 9 a.m.-11 a.m.
PCC Annual Meeting, Ramada Inn, Altoona, 11:30 a.m.-5 p.m.
Penn State Student Visitation Day, Penn State University, thru Oct. 29.

Thursday, October 29

Inaugural Project Ceremony, Berks and Lebanon counties conservation districts, Kissling Farm, Heidelberg Township, 9:30 a.m.

Friday, October 30

Saturday, October 31
Halloween
Delmarva Driving Club Inc., Fall Harvest at Pepperbox, near Laurel, Del., 10 a.m.-3 p.m.
N.Y. Beef Producers Tele-Auction, Empire Livestock, Bath, 1 p.m.



Now Is The Time
By John Schwartz
Lancaster County Agricultural Agent

To Understand Frost Damage

If temperatures reach freezing before corn or soybeans reach maturity, damage will occur, according to Robert Anderson, Lancaster County extension agronomy agent.

With corn, maturity is reached when the black layer is formed at the base of the kernel. Soybeans reach maturity when the pods are no longer green.

At maturity, corn is roughly 35 percent moisture and soybeans are between 18 and 20 percent moisture.

At maturity neither crop will accumulate any more dry matter. Frost before maturity will reduce both quality and yields. Frost-damaged corn will have small and misshapen soft kernels. The incomplete development of the starch structure causes a pithy kernel.

A high percent of kernels break during handling. Low test weight, below 45 pounds per bushel, will result in low protein levels and low digestion.

Amino acid levels will be very variable. Frost-damaged soybeans will show green on elongated yellow beans that shrink to smaller than normal size after drying. Green beans are difficult to extract oil from and the oil content is reduced.

To Manage Frosted Corn

Appropriate management of frosted corn may help reduce yield losses and maintain the feeding value, according to Robert Anderson, Lancaster County extension agronomy agent. Frost damage to corn will occur whenever tem-

peratures remain below 32 degrees for 4 to 5 hours or anytime the temperature declines to 28 degrees, even if for only a few minutes. Negligible losses will occur if the grain has already dried to 35 percent moisture or lower, even with a severe frost.

If any green leaves remain after the frost, even leaves below the ear, the corn plant will continue to live and mature. This will increase its dry matter content.

A good rule of thumb to remember — let frosted corn stand as long as there are green leaves and the ear has not formed the black layer.

To Use Frosted Corn And Soybeans

The best use of frosted corn is for animal feed.

Robert Anderson, Lancaster County extension agronomy agent, reminds us that frosted corn should be tested so that your feeding program may be supplemented

with additional protein or amino acids.

Fungi may present a problem. You will need to check for fungal growth during storage.

Expect storage time to be reduced by as much as 50 percent. The best use of frosted soybeans is also livestock feed. Processors will discount for green beans. The green must be refined out of the oil.

Oil from immature beans often contains high levels of free fatty acids which causes rancidity. Meal from immature beans will contain more residual oil than the normal 0.5 to 1.0 percent.

Direct marketing from the field will usually result in the highest discount for green soybeans. Cleaning and proper drying may improve the marketability of these beans.

Feather Prof.'s Footnote: "It is what you learn after you know it all that counts." — John Wooden

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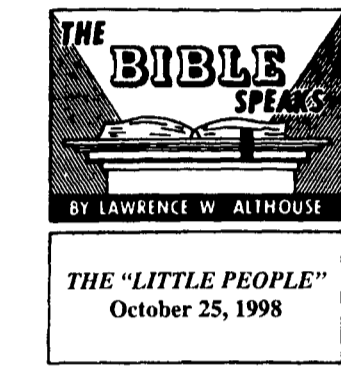
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Background Scripture:

2 Kings 5 1-19

Devotional Reading:

2 Samuel 12:1-15

"He was a mighty man of valor, but he was a leper."

That was what people were saying about the great Syrian general, Na'aman. He was the most famous military figure in Syria and had the full confidence of the Syrian king. But, he had a flaw: he was a leper and leprosy was one of the most feared diseases in the ancient world. He had a promising career ahead of him, but now all that was thrown into doubt.

In the case of Na'aman (NAY-uh-mon) it was a physical affliction, but almost anything can ruin a life, spoil a career, jeopardize a relationship or threaten a faith. "He would have been a great CEO, but he's got that drinking problem!" "She has a great voice, but she's a hypochondriac!" "They'd be a great couple, if only they weren't always putting each other down."

You probably can write some of your own "yes, but's" and "if only's." What is it in your own life that keeps you from being the person God created you to be, that keeps you from fulfilling your God-given potential, that spoils the good life that God gave you? What might people say of you: "He/she is fine, but...?"

END OF A CAREER?

That might have been the end of the great general's career, except for a little nobody who had no reason to help Na'aman, but did anyway. She is one of those little people, who at the right time and place can make an important difference, even if we never learn even their name. All we know of her is that she was an Israelite who had been kidnapped in one of Na'aman's raids and made a slave in his household.

From a strictly human standpoint, she should have hated Na'aman and his wife. But, struck by the plight of her master, she said "Would that my lord were with the prophet who is in Samaria! He would cure him of his leprosy" (5:3). Something higher than "an eye for an eye, a tooth for a tooth" was at work in this little nameless Israelite maid

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How often does a prominent persons take advice from one of these "little people"? Not very often, unless... there's nowhere else to go. Na'aman had obviously exhausted all his known alternatives, including the Syrian religion. But he was desperate and when people are desperate they may turn to anyone they can for help. I can't imagine how often I have witnessed that. Sometimes, that is the only way people come to God.

INSECURE & PARANOID

So, Na'aman goes off to Israel hoping for a cure from what otherwise would seem a most unlikely source. The reaction of Samaria's king is human and humorous. Self-centered and extremely insecure, he interprets Na'aman's request a pretext by the Syrian king to cause him trouble: "Only consider, and see how he is seeking a quarrel with me" (5:7). There are some people who are so paranoid that they interpret everything in life as a personal threat.

Na'aman finally arrives at Elisha's home with a grand entourage of horses and chariots. So he is insulted when, instead of coming to meet him, the prophet sends a messenger with a simple prescription: "Go and wash in the Jordan seven times, and your flesh will be restored" (5:10). Na'aman was furious—didn't Elisha know who he was? Did he not realize how important he was? Angry and petulant, he was ready to turn around and go home.

Once again, however, one of those "little people" saved the day for Na'aman. Some nameless servants took considerable courage to say to this angry man: "My father, if the prophet had commanded you to do some great thing, would you not have done it? How much rather, then, when he says to you, 'Wash, and be clean?'" (5:13).

So, because he had nowhere else to go for help, Na'aman overcame his pride and prejudice and let some of the "little people" lead him to the most important healing he would ever experience.

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