Somerset Fair Livestock Sale

GAY BROWNLEE Somerset Co. Correspondent

MEYERSDALE (Somerset Co.) — On Saturday, Aug. 26, some 330 market animals in the Somerset County Fair Junior Livestock Sale brought a total of \$173,039 when the columns were tallied for the 40 steers, 66 lambs and 224 swine that passed through the sale ring.

You couldn't have asked for a better weather day for the 100th fair's annual sale, which found Walker's Farm Service. Somerset, buyer of the grand champion steer, leading the charge as premier buyer and Lincoln Supply and Equipment, Somerset following close behind, during six hours of non-stop selling.

The grand champion steer brought a hefty \$4.50 per pound to rack up a price tag of \$5,670 for 14-year-old Shawn Troutman of Wellersburg. After years of allout effort, Troutman's steer this time hit the jackpot, taking honors, also as county-bred champion and club calf sale champion.

Dan Miller's reserve champion

steer sold for \$2,710 or \$2 per pound to Hoss's Steak and Sea House in Somerset. Miller is from Meyersdale.

Kayla Wedge of Meyersdale had the reserve champion County Bred steer which sold for \$1.35 per pound or \$1,856.25 while Heidi Svonavec's champion senior showman steer sold for \$1.65 or \$2,062.50. In all, the per pound average for steers was \$1.50.

Brooke Ritchey's grand cham-pion lamb brought \$750 or \$6 per pound from W.J. Brant of Rockwood. Ritchey's address is Hyndman, but she lives near Wellersburg.

The reserve champion lamb owned by Jessica Darr, Somerset, sold for \$7 per pound to Shade Landfill, Inc. for a total of \$812. The home grown lamb owned by Gabriel Svonavec also went for \$7 per pound and came out to \$885 from Yachere Feed, Inc. Rockwood.

The champion County-Born lamb owned by Nicole Shultz of Rockwood, sold for \$5.50 per pound, or \$676.50.

At \$2.03 per pound, lambs had the highest average of the three species auctioned off.

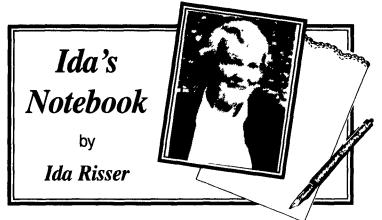
Jeremy Hay, Rockwood, saw LaRue Meat Processing run the bids to \$3.75 for his grand champion swine which totaled \$941.25.

The reserve champion swine of Lucas Svonavec, also from Rockwood, was purchased by Laurel Bank at \$5 per pound or \$1,255.

Jesse Brant's champion county born swine went for \$2 or \$472, while the champion home grown swine of Megan Korns brought \$2.25 per pound or \$589.50.

The overall average for swine was \$1.56 per pound.

The resale of some 46 animals generated \$6,496.30 for the Somerset County 4-H/FFA Schol-arship Fund. Time was allotted between selling the steers and lambs to aware the 2000 scholarships. The recipients were Dara Arnold, April Coberly, Amanda Darr, Rian Smith, Jessica Lynch, Bill Sines, Dan Miller, Jesse Brant, Sarah Thompson, Lucas Svonavec and Mindi Countryman.



There are so many things to do these days that I don't know where to start. Our old apple tree dropped bushels of small fruit and I made a lot of applesauce.

When my mother sat and worked on small apples, we asked her not to bother with the small fruit. Now I also sit and prepare small apples for sauce as I simply do not like to see things being wasted.

But, some tomatoes will have to stay in the garden for the animals to eat as I have an ample supply already canned. This year we had two kind of pears to preserve. Many of them are being canned in pint jars instead of quarts. I don't especially like leftovers at a meal, but it is surprising how things can be combined to make a new dish.

There are toys on the sofa and books on the floor as the grandchildren were here. They listened to the news with us and then we took a walk. Their little bright eyes saw cucumbers that I missed in the garden and so I canned a few more pint. Now there are 68 jars on the shelf. As they are always hungry, I'd made shortcake with peaches and I gave them each a dish of dessert. Next they played with small crackers and finally ate them — except for the crumbs on the floor.

They even persuaded me to play a card game with them. I'm not very good at sitting down to play as I think of too many things that should be done. But, I can see that it does teach them numbers and me patience.

All three children get on the school bus in the morning. They play soccer and football after school and I am always anxious about their safety. Most of our grandchildren are involved in sports and our own children are coaches for teams. Many young people do not have enough work at home to keep them busy, but ours always did. Even so, they belonged to many clubs.

More Uses For Herbs

YORK (York Co.) - Do you have herbs to harvest, but aren't sure just what to do with them?

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Venison Cooking Competition Raises Standard the chef's kitchen at the Indiana can Cu

INDIANA (Indiana Co.) - The judges at this year's Panache d'Or Venison Cooking Competition were tough --- demanding what seemed perfection from the nine competing chefs. As all gathered for evaluation in

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University of Pennsylvania, critique of plates was taken constructively, for, as one judge stated, "That which doesn't kill you, will only make you stronger.'

The competition, hosted Au-

gust 5 by the Cervid Livestock Foundation of the North American Deer Farmers Association. was particularly challenging this year for reason: а the American Culinary Federation (ACF) sanctioned it, giving it new status in the culinary world and raising the standard of performance. The first year of ACF sanctioned competition was hosted by its Groundhog Chapter in Indiana.

The goal of the annual competition is to promote North American farm-raised venison to chefs and the public alike.

Three certified ACF judges, critiqued the plates according to ACF's contemporary competition rules. Judging was based on organization, cooking skills, and culinary techniques, and taste. The results were as follows: Ray Wesolowski, Pittsburgh, Gold Medal and Grand Prize Winner; Michael Herr, Indiana, Gold Medal: Norm Hart, Pittsburgh, Silver Medal; James Woltman, Hershey, Bronze Medal; Richard

Horn, Pittsburgh, Culinary Diploma; Scott San Filippo, Montpelier, VT, Certificate of Participation; Scott Barrett, Grampian, Certificate of Participation; Chris Hill, Barre, VT, Certificate of Participation; and Tom Spencer, Sayre, Certificate of Participation.

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