Dairymen Awards Banquet Honors Leaders In Dairy Industry

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Jersey judge. He has been president of the Mercer County Farmers Association, the 4-H Development Committee, and vice president of Mercer County Cooperative Extension Board.

He has also served as president of the Pennsylvania Jersey Cattle Club and the Pennsylvania Purebred Dairy Cattle Association, besides serving on the national board of directors of the American Jersey Cattle Club and director of Ag Choice. Careful management has developed high-producing and progressive genetics in his Vantage Jersey herd that has repeatedly won awards.

Koontz also had the top selling consignment in the Top of the World Jersey Sale in 1998.

He is active in his church and supports missionaries and World Vision, an international Christian relief organization.

Elsie Wolff, Quarryville, was awarded the Distinguished Dairy Women's Award. Wolff grew up on a dairy farm in Connecticut and helped husband J. Scott Wolff operate Hollow View farm.

The farm's herd of purebred Guernsey cows was considered one of Pennsylvania's finest until 1987, when the milking animals were sold. Some of the younger animals have been retained, which Elsie raises and places in herds of younger dairypersons. She has also devoted time as a 4-H leader.

Wolff has cared for and shown 40 Hollow View animals that earned All-American nominations. Additionally she has exhibited at the All-American Dairy Show for 33 of the show's 35 years. She has also served on the board of directors for the show and on the show improvement committee since 1988.

Wolff has exhibited animals at the Pennsylvania Farm Show from 1953 through 1997. She has also served as secretary of the Pennsylvania Guernsey Breeder's Association for the past 20 years, besides serving as treasurer of the National American Guernsey Association Convention.

Philip E. Wagner, Chambersburg, an extension agent in Franklin County, received the 2001 extension award.

Wagner graduated from Penn State with a degree in animal industry and received a masters degree in dairy science from Virginia Tech.

As an extension agent in Franklin county, he manages the adult and youth dairy programs and conducts workshops and training sessions on dairy management.

Wagner was instrumental in organizing the Franklin County Nutrition Service and the Franklin County Graziers discussion group. He has led in the effort to educate producers on the benefits of using total mixed rations and helped to solve problems with early freestall housing facilities in Franklin County.

Wagner has also worked to promote 4-H dairy judging and dairy bowl programs, leading to teams from the county winning state contests. Seven 4-H'ers have participated in dairy judging contests at the national level. He has chaired the South Central District 4-H Dairy Show planning committee for 10 years. In addition he is a regular member of the Farm Show and All-American Dairy Show committees.

Rick Smith, Dairylea Cooperative Inc. delivered a speech entitled "Looking Into Our Future." Smith focused on his hopes for the dairy industry in the Northeast as Pennsylvania" develops infrastructure for supply, distribution, and marketing that will be capable of meeting demands in the future. "When we talk about a vibrant, vital outlook on the dairy industry, the most important part is attitude," said Smith. He said that optimism is key as producers focus on improvement and moving forward. "When we do that, we will succeed."

He also pointed out the strengths of the dairy industry in the Northeast. Production, easily-accessible processing plants, a strong transportation system, and a large consumer base aid the area's business.

The Northeast dairy industry also boasts diversity, a great strength, according to Smith. Small and large cow herds, organic and future robotic milkers, small and major trucking companies, and single-facility and international buyers are all important, said Smith.

"We're going to have a great diversity of producers well into the future. I think this diversity is an asset," said Smith.

He also addressed challenges to the industry and urged producers to focus on the future and less on the past, have a positive attitude, and refrain from looking at other components in the industry as competitors.

Said Smith, "Trying to drag



Philip Wagner, Chambersburg, an extension agent in Franklin County, received the 2001 Extension Award from Frank Orner, president of the Pennsylvania Dairymen's Association.

someone else down in the chain is absolutely wrong. All components are needed for success." Smith also asked producers to have fun and take satisfaction from their jobs. "We need to be an attractive industry," he said.

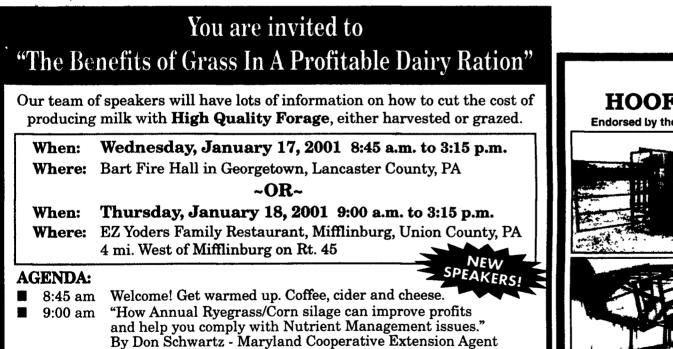
Veal Products 'Harvest' Rave Reviews

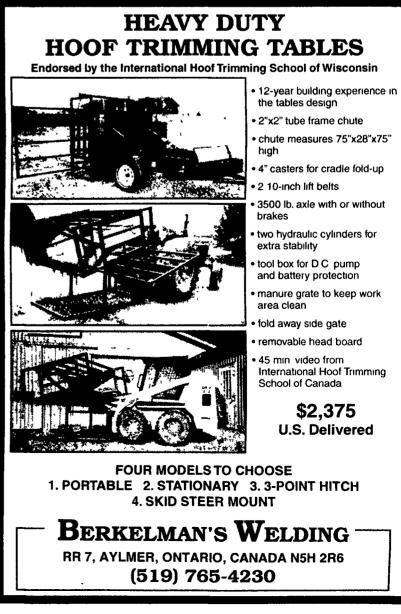
WESTMORELAND, N.Y. — The kitchen staff at The Desmond worked overtime to satisfy the demands of the participants of the Albany Times-Union "Pride of New York Harvest Fest" Nov. 18 and 19. Veal meatballs and veal bacon were the highlight of the event, complementing the hundred of wines available as part of the "Uncork New York" wine tasting.

New York Beef Industry Council, NYBIC, along with N.Y. Veal Growers, and Tom Bayly of Catelli Brothers, served 3,000 meatballs and 1,500 samples of veal bacon at the event. Many of the tasters remembered the meatballs from the year before and are anticipating their retail debut in January. The meatballs were served with a cranberry peach dipping sauce.

Veal bacon, also a success, is an exciting item on the newproduct list of the National Cattlemen's Beef Association. With 25 percent less fat than ordinary bacon, in addition to a delicious flavor and unique appeal, it has created much excitement on both the retail and food service fronts. Both products were purchased from Catelli Brothers in Collingswood, N.J. by the New York Veal Growers' Association.

According to Hank Ferris, President of the New York Veal Grower's Association, "The Harvest Fest was particularly exciting this year. Often times we find that consumers are intimidated by veal and aren't willing to risk preparing it at home. Fully-cooked meatballs allow them to serve veal with ease."





- 9:30 am "The Role and Benefits of Grass in a Dairy Ration" By John Thyssen, Forage Director ~ Barenbrug USA
- 10:30 am Break Stretch your legs
- 10:40 am "Financial Analysis of Grazing VS. Conventional Lancaster County dairy farms, and how to benefit by putting the two together." By Tim Fritz - Penn State Extension Farm Management Agent
- 11:30 am Lunch (FREE if you register on time). Visit with other farmers and speakers
- 1:00 pm "Annual Ryegrass/Corn Silage Part 2" By Don Schwartz
- 1:30 pm "Managing High digestibility corn silage from the field to the milk tank" By Dick Baldridge - Agronomist / Breeder Baldridge Hybrids
- 2:00 pm "Selecting the right grass and Alfalfa for your farm" By John Thyssen
- 3:00 pm Questions and answer session with speakers and Aaron King

Reservations Required by January 5th, 2001 AARON KING SEEDS 717-687-6224