

Highest Protein Pennsylvania DHIA Herds For November

The top producing herds above 675 pounds of protein in Pennsylvania DHIA for November are listed by county. In addition, herds from New Jersey and New York are also listed. They are as follows:

NAME	NO COWS IN MILK	MILK LBS	FAT LBS	FAT PCT	PRO LBS	ROY E BOWSER	ARMSTRONG	HAROLD S ZIMMERMAN	MEADOW CREEK FARM	J AND S FARM	MOUNTAIN SPRINGS FRM	OBIE SNIDER	STEVE + JERI RITCHEY	SILVERDALE FARM	EUGENE STAUFFER	MICHAEL STOLTZFUS	JTJ WAKEFIELD FARMS	RUSSELL WYLES				
SPUNGOLD HOLSTEINS	81.5	25449	998	3.9	815	97.6	24273	64.8	25383	899	3.5	776	181.2	24099	881	3.7	757	69.3	23544	875	3.7	750
KE-HOLTZ DAIRY	354.0	25386	876	3.5	755	69.8	22296	59.4	23174	840	3.6	737	191.9	21953	817	3.7	715	69.4	23227	899	3.9	713
BUTTONWOOD FARMS	146.7	23325	922	4.0	730	52.1	21862	28.7	23018	841	3.7	707	28.7	23018	841	3.7	707	41.9	21980	814	3.7	688
LAGGING STREAM FARM	150.2	22888	887	3.9	725	38.7	27866	105.2	21966	817	3.7	680	44.8	21301	756	3.5	680	65.3	22208	799	3.6	683
KENNETH H WENGER	185.6	22876	794	3.5	722	21.8	21870	94.7	21766	797	3.7	678	62.3	32066	1118	3.5	978	105.2	21966	817	3.7	680
KE-HOLTZ DAIRY 2	11.4	24610	876	3.6	719	44.8	21301	85.1	29201	1141	3.9	929	62.3	32066	1118	3.5	978	94.7	21766	797	3.7	680
BROWN VALLEY FARM	70.8	22365	887	4.0	713	76.5	27558	69.6	28904	1026	3.6	900	76.5	27558	917	3.3	843	69.6	28904	1026	3.6	900
STONER DAIRY	57.6	23138	782	3.4	711	73.8	25644	41.9	27923	985	3.5	890	73.8	25644	937	3.7	826	41.9	27923	985	3.5	890
						127.6	24043	49.4	26911	967	3.6	883	127.6	24043	946	3.9	776	215.4	26931	897	3.3	855
								96.4	25843	966	3.7	840						96.4	25843	966	3.7	840

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Huntingdon County Dairy Bowl Team Competes At Louisville

GAIL STROCK

Mifflin Co. Correspondent

HUNTINGDON (Huntingdon Co.) — The Huntingdon County 4-H Dairy Bowl Team won all challenges at State Achievement Days at Penn State earlier this year, earning a trip to Louisville, Ky., on November 4 to compete nationally in the 4-H Dairy Quiz Bowl at the North American International Livestock Expo.

At the national competition, 22 teams answered 50 difficult written test questions on dairy husbandry, dairy products, and the dairy industry. Further into the competition, team members answered 20 questions and problem-solving scenarios.

Team members Katie Suba, Teresa Suba, Kara Schilling, Bryan Rader, and helper Tim Brockett and coach Sally Kaylor met recently at the Huntingdon County Cooperative Extension Office to talk about their experience.

"We worked a couple of hours every week studying Hoard's Dairyman," Kara explained. "I liked the whole thing (Dairy Expo). We met a lot of new people from other states." "I was proud of us for going that far," agrees Bryan. "We did a good job while there and had a good time. We'd like to win

State Achievement Days again."

Teresa explained that this particular team can't compete at Louisville again. "I was really surprised we went (to Louisville), but the state Junior Holstein competition last February was a harder competition. The questions at State Achievement Days were easier than the Junior Holstein questions."

"I am proud of us," Katie adds. "I never expected to go with a team. I've been to the All American in Harrisburg and the World Dairy Expo in Madison, Wisconsin. Louisville was the third big event. I was excited to go. I'm a cow and horse fanatic, so I was in seventh heaven! I really enjoyed getting together as a team to prepare."

Although not a competing team member, Tim Brockett learned by simply being at the Expo. "The Expo is really great. The team did a great job."

The team's preparation began with coach Sally Kaylor, a learning support teacher at the Huntingdon Area High School. "I learned as we went along," said Kaylor. "I learned at the coaches meeting in Louisville that all of the test questions are reviewed by a nutritionist, a physicist, and a geneticist."

"There's a lot of science involved. These team members



The Huntingdon 4-H Dairy Bowl Team competed on the national level during the Dairy Quiz Bowl at the North American International Livestock Expo in Louisville, Ky. Left to right is coach Sally Kaylor, Bryan Rader, Katie Suba, Teresa Suba, and Kara Schilling. In front is Tim Brockett.

worked hard. While there, we met people from Kansas we knew because of the 4-H exchange group. It's a small world.

"I want to thank Christine Corl, our 4-H Extension Agent. She helped organize the trip and get funding," Sally explained. "I

want to thank Curt Schilling for helping chaperone and our sponsors Laney's Feed Mill, Standing Stone FFA, Dallard Farm, Carol Clymer, County Wide Dairy Club, Huntingdon Kiwanis Club, 4-H Development Committee, the Junior and Senior Holstein Clubs, Wanda

Crosby-Parsons from the Wiscoy Pet Food Company in State College, and Dale Oliver and Dr. John Brockett. We appreciate their support."

The team members are now preparing for the Junior Holstein Dairy Bowl competition in February.

Columbia County 4-H Dairy Club Learns About Milk Quality

LEWISBURG (Union Co.) — The Columbia County 4-H Dairy Club recently participated in several workshops that helped them learn more about milk quality.

At a 4-H meeting, members participated in a milk tasting contest, learned about the kinds of things that keep milk from tasting its best, and about ways to prevent milk from obtaining off-flavors. They learned that keeping the cows in a clean environment, milking healthy cows, ensuring proper ventilation, and performing regular maintenance on milking equipment are just some of the ways that dairy producers can ensure top quality, good tasting milk.

Protecting milk from off-flavors is important to the industry. Consumers demand consistency when purchasing any product and because milk is a perishable product that is vulnerable to off-flavors, it is vital that producers are concerned with the taste of the milk that they are producing. The 4-H members tasted 14 milk samples including one that was good, and 13 additional samples that were adjusted to taste salty, malty, feedy, weedy, rancid, dirty and oxidized.

Jeremiah Mensinger correctly identified six off-flavors in the 12 and over age group, and Aaron Fester named four correctly in the 11 and under age group. Both Jeremiah and Aaron received sweatshirts for their winning entries.

Because high bacteria counts are responsible for some off-flavors in milk, the club traveled to Penn State to learn how to properly plate samples. Club members were provided information on what causes high bacteria counts on the farm, what bacteria needs to grow, and where mastitis-causing bacteria come from. Members brought samples of milk from their home bulk tanks.

Under the guidance of Dr.

Bhushan Jayarao and using proper techniques, members each plated their milk sample on four different plates and placed them in the incubator. Club members also received demonstrations from Dr. Jayarao's staff, toured the dairy barns, and attended a cattle sale.

Jayarao and his staff visited the Penn State Cooperative Extension in Columbia County to teach members how to interpret the results of their bacteria plates. Members counted the number of bacteria on their plates and calculated the standard plate count for their samples. Members further took colonies of bacteria from their plates and learned how to prepare and stain the slides to view bacteria microscopically.



Samantha Foster of Huntingdon County placed second in the class with her winter yearling Brown Swiss, Shady-side Jetway Cinnamons Crystal, during the National Junior Brown Swiss Show in Louisville, Kentucky.

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