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Lancaster Farming

Vol. 46 No. 29

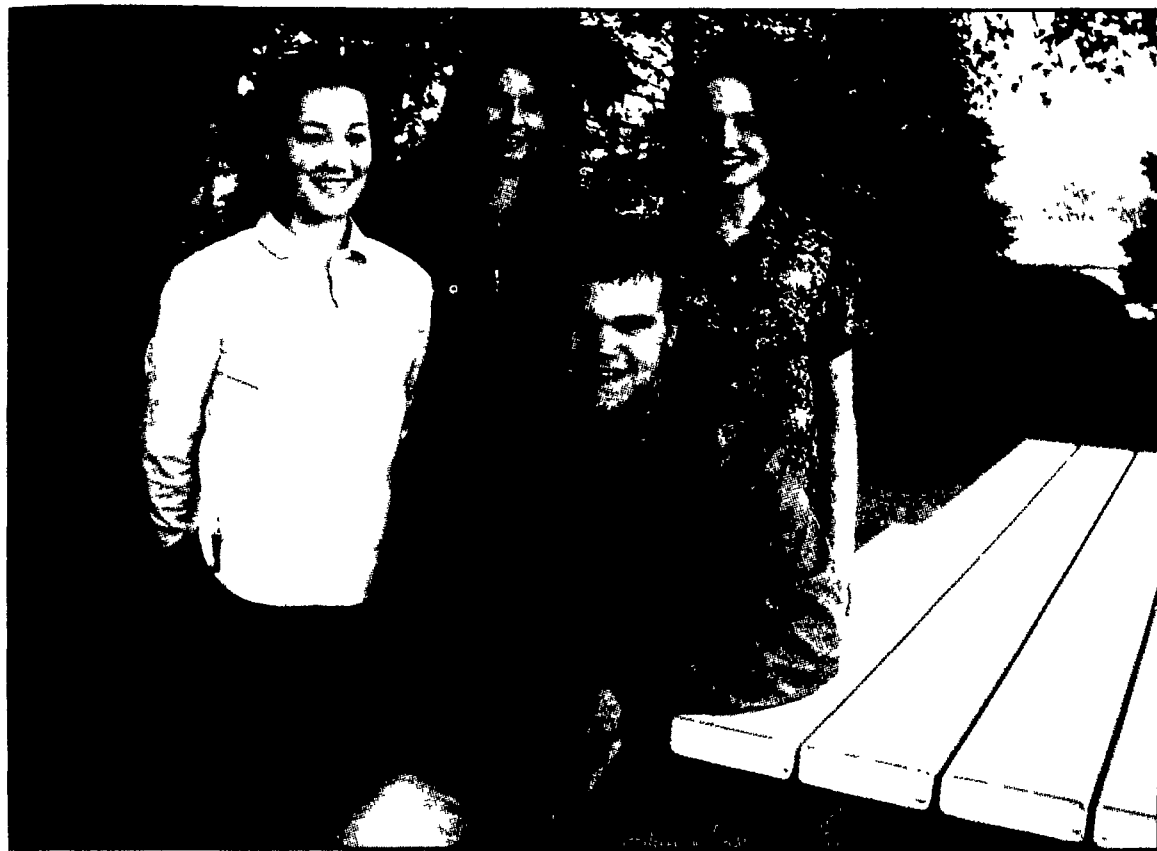
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Five Sections

Saturday, May 19, 2001

\$34.00 Per Year

75¢ Per Copy



Recipients of the Farm and Home Foundation \$4,000 scholarships must pursue a degree in agriculture or home economic-related fields. That requirement is easy for these high school students, who have already made strides in their career directions. Kevin Pfautz is surrounded, from left, by Amanda Sue Lloyd, Stephanie Feister, and Amy Elizabeth Myers. See story page A36. Photo by Lou Ann Good, food and family features editor

Erin's Law Increases Sanitation Requirements For Animal Exhibitions

DAVE LEFEVER

Lancaster Farming Staff
HARRISBURG (Dauphin Co.) — A proposed law recently introduced in the Pennsylvania House of Representatives would require stricter sanitation standards for animal exhibitions in the state.

Introduced by Rep. John Lawless (R-150), Erin's Law was drafted in response to an outbreak of E. coli bacteria that was reported to have caused serious illness in Erin Jacobs, a 3-year old Montgomery County girl. The illness was allegedly associated with contaminated animal manure at a petting zoo in Montgomery County last fall.

According to Lawless spokesman Todd Abele, the outbreak resulted in at least 60 other confirmed or suspected cases.

In the draft language of the law, the term "animal exhibition" includes, but is not limited to, a petting zoo, animal exhibit,

open animal forum, and a farm that is open to the public. According to Abele, local fairs and the state farm show would be implicitly included under the law, though some of its terms could be open to interpretation by the Pennsylvania Department of Agriculture (PDA).

Animal exhibit regulations specified in the draft of the law include:

- All animals at an animal exhibition must be under the care of a licensed veterinarian.
- Adequate handwashing facilities must be conveniently located at an animal exhibition.
- Eating areas must be separate from animal areas.
- Owners must post appropriate notices explaining that no food or beverage may be served or consumed in areas occupied by animals.
- Appropriate adult supervision and physical barriers

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Milk Marketing Board Hears Testimony From Dairy Industry

DAVE LEFEVER

Lancaster Farming Staff
HARRISBURG (Dauphin Co.) — The Pennsylvania Milk Marketing Board (PMMB) heard diverse testimony from five dairy industry representatives gathered for a public hearing here Wednesday.

The board gathered informa-

tion from the representatives to determine a new over-order premium price to be paid to Pennsylvania milk producers beginning July 1.

The over-order premium is the additional milk price paid to Pennsylvania producers above the federally mandated minimum price (federal order). The

current over-order premium in Pennsylvania is set at \$1.40 per hundredweight and is due to expire on June 30.

An additional fuel adjustment premium of \$.25 will continue indefinitely until fuel prices have stabilized, according to PMMB director of Consumer Affairs Tracy Jackson.

Representatives of the Pennsylvania State Grange, Dairy Lea Cooperative, and Pennsylvania Association of Milk Dealers (PAMD) asked the board to maintain the over-order premium at \$1.40 per hundredweight, while the Pennsylvania Farm Bureau (PFB) and Land-O-Lakes Inc. asked that the prem-

ium be reduced to \$.80 and \$.55, respectively.

Requesting Status Quo

Art Zug, Juniata County dairy farmer and Grange representative, said that the current over-order premium has not flooded the market with milk or

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Biosecurity, Coordinated Vaccine Programs Can Control ILT

ANDY ANDREWS
Editor

MANHEIM (Lancaster Co.) — To ward off threats of a potentially deadly disease, poultry producers should look closely at their dead bird disposal or composting operations and keep an eye on the movement of personnel and equipment.

Combating infectious laryngotracheitis, or ILT, on farms requires proper biosecurity and timed vaccination programs, according to Dr. Nathaniel L. Tablante Jr., assistant professor/extension poultry veterinarian, Virginia-Maryland Regional College of Veterinary Medicine.

University of Maryland.

Tablante spoke Monday to about three dozen poultry producers and agri-industry representatives at the Poultry Management and Health Seminar at Kreider's Restaurant in Manheim.

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Farm Market Poster In Grower Section



MICHELLE RANCK
Lancaster Farming Staff

EPHRATA (Lancaster Co.) — As the hillsides and pastures change into deeper hues of green, as the young corn plants begin showing their tender shoots, and as flowers burst into full bloom, produce stands begin cropping up along roadsides across America.

An important source of income for farm families, these markets supply fresh flowers, fruits, and vegetables to passersby.

Bedding plants, asparagus, spinach, sugar peas, and rhubarb are the principle offerings this time of year as stands begin to open for the season.

From large to small scale, from flowers to onions, these stands represent the diversity of roadside stands in Lancaster.

The *Grower & Marketer* section in this issue of *Lancaster Farming* features a full-color poster of market stands located throughout the county. The poster begins in the section on page two.

Identification of the photos are as follows, from top left to right: "Flowers of New Danville," owned by Shelley Rhoades; Village Farm Market, owned by Allen and Erla Mae Burkholder, Ephrata; and Shen's Farm Market and Greenhouses, owned by Jack and Fran Shenk, Smoketown.

The second row, from left, features a produce stand owned by Edwin and Miriam Newswanger, Narvon; a stand owned by Joseph Stahl, Lititz; and Reiff's Farm Fresh Produce, owned by Reuben Reiff, Ephrata.

The third row shows a stand owned by Elam Fisher, Strasburg; a display at Rohrer's Family Farm, a stand owned by and Nelson Rose Rohrer, Lititz; and Martin's Produce, owned by Lloyd and Annetta Martin, New Holland.

Pictured in the fourth row is Sunny Slope, owned by David and Annie Esh, Intercourse; a stand owned by Amos and Lydia Esh, Paradise; and Nolt's Produce and Greenhouse, Ephrata, with Nancy Nolt pictured.