

Holstein Wins Supreme At Schnecksville

(Continued from Page A1)

Intermediate Yearling Heifer: Jessica Dietrich.
Senior Yearling Heifer: 1. Jason Rice 2. Jacob Rice.
Junior Champion: Jennifer Rassler.

Reserve Junior Champion: Jason Rice.
Dry Cow, 3+ Yrs.: 1. Jennifer Rassler 2. Jennifer Rassler.
Junior 2-Year-Old: Jennifer Rassler 2. Jennifer Rassler.
Senior 2-Year-Old: Jennifer Rassler.
3-Year-Old: 1. Pepper Kissell 2. Pepper

Kissell.
4-Year-Old: 1. David Kopfer 2. Jennifer Rassler.
Grand Champion Female: David Kopfer.
Reserve Champion: Jennifer Rassler.
JERSEY
Junior Heifer Calf: 1. Suzanne Harwick 2. Keith and Beth Harwick.
Intermediate Heifer Calf: 1. David Harwick 2. Katie Harwick 3. Katie Harwick.
Senior Heifer Calf: Suzanne Harwick.
Junior Yearling: 1. Katie Harwick 2. Suzanne Harwick 3. Suzanne Harwick.
Senior Yearling: Meredith Bailey.
Junior Champion: David Harwick.
Reserve Junior Champion: Meredith Bailey.
Dry Cow 3+ Yrs.: Meredith Bailey.
Junior 2-Year-Old: 1. Meredith Bailey 2. Katie Harwick.
Senior 2-Year-Old: 1. Meredith Bailey 2. David Harwick 3. Katie Harwick.
3-Year-Old: Suzanne Harwick.
4-Year-Old: Katie Harwick.
Aged Cow: 1. Suzanne Harwick 2. David Harwick.
Grand Champion Female: Suzanne Harwick.
Reserve Champion: David Harwick.



David Kopfer of Just My Luck Holsteins, and Jill Vail, leadsperson, with supreme champion dairy cow at the Schnecksville Community Fair.



Tomas Racek, Czech Republic, takes in the Jersey show at the Schnecksville Community Fair. An economics student at his hometown university in Brno, Racek is visiting the U.S. for four months as part of a work and travel exchange program.

Dairy Checkoff-Funded Research Works To Improve Reduced-Fat Cheeses

COLUMBUS, Ohio — National consumer survey data indicates that 49 percent of consumers look for reduced-fat cheeses at the grocery store. In responding to this demand for high-quality, reduced-fat dairy foods, dairy farmer-funded research has uncovered a process that could provide cheese lovers with an even better-tasting reduced-fat cheese that retains its texture and flavor intensity.

Dr. Duane Larick, a professor at North Carolina State University, with support from the checkoff-funded Extraordinary Dairy® product research/innovation program, discovered a method that uses new commercially available enzymes to derive natural flavor concentrates from whole milk instead of cheese. In addition to offering a better-tasting product for consumers, this

method could save time and money for cheese manufacturers and the dairy industry overall.

"Using whole milk to create these natural cheese-flavor concentrates offers potential cost savings due to more economical production costs and time savings, because concentrates from whole milk take less time to produce than flavor concentrates made from cheese," Larick said. "In addition, this method can help increase the utilization of fluid milk, as the source for the natural cheese-flavor concentrates."

"Research such as this, allows

the dairy promotion checkoff program to provide the dairy products to consumers that they want," said Scott Higgins, CEO of the American Dairy Association and Dairy Council Mid East. "By giving consumers the products they want, the checkoff program is continuing to help increase the demand for dairy products."

Larick adds that the reduced-fat cheese created with the whole milk concentrates has received favorable taste scores from an expert panel of judges using the American Dairy Science Association protocol.

The summer issue of *Fraging Around*, the newsletter of the Pennsylvania Forage and Grassland Council, is scheduled July 13 in *Lancaster Farming*. The section is scheduled to include feature information about Project Grass. Included: grazier features, grass-fed beef reports, and news and notes for the grazier and hay grower.



Greener Pastures Coming For Milk Vending Programs

ALBANY, N.Y. — A bill sponsored by Assembly Agriculture Committee Chair Bill Magee (D-Nelson) that would provide an incentive for vending companies that want to enter the milk vending market has once again passed the Assembly.

"This bill just makes sense," Magee said. "In a world where every kind of sugar-filled drink is being pushed on our kids, why not help and assist vending companies with selling a healthy, nutritious drink like milk?"

The bill specifically provides licensed vending companies with relief from the burdensome and duplicative regulations of having to register with the Department of Agriculture and Markets as a milk dealer. The vending com-

panies already have to comply with the very stringent health guidelines of the Department of Health and the State Sanitary Code in ensuring the public's health.

Recently, milk vending programs have proven very successful as Magee has implemented Project MOO (Milk Out in the Open) which has placed several milk machines in schools in Central New York and, in conjunction, the State University of New York at Morrisville followed the program and completed a study which demonstrated the viability of milk vending machines in schools. Likewise, United States Senator Charles Schumer has begun a program known as Vendi-Milk which similarly placed milk vending in schools.

MUSSER & ASSOCIATES, INC.



Pole Buildings

Garages

800-275-8245

570-966-6853

Cell # 570-452-6329

Fax (570) 966-6854

Horse Barns

Commercial Buildings

SALES

"The Pole Building

Specialists"

FABRAL

Reuben Esh

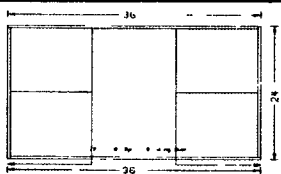
RR 4 Box 133-C

Mifflinburg, PA 17844

The Charleston: 4 Stall Barn 24'x36'x10'

1-12'x10' Split Slider Door
1-3' Steel Entrance Door
12" Overhang on both 36' sides
4-8' Skylights in the roof
All Painted Steel Roof & Sides
(Stall Pkg. 4-12'x12' add \$7,200)

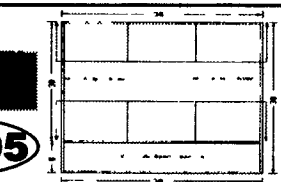
\$8295



The Saratoga: 6 Stall Barn 30'x36'x10'

2-10'x10' Split Slider Doors
1-3' Steel Entrance Door
12" Overhang all 4 sides
8'x36' Open Lean To
All Painted Steel Roof & Sides
(Stall Pkg. 6-10'x12' add \$10,200)

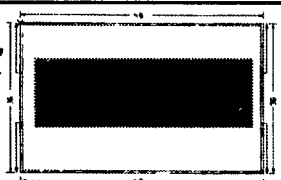
\$11,995



The Belmont: 8 Stall Barn

2-12'x12' Split Slider Doors w/Loft 36'x48'x12'
1-3' Steel Entrance Door
12" Overhang all 4 sides
6/12 Attic Truss with Loft
All Painted Steel Roof & Sides
(Stall Pkg. 8-12'x12' add \$12,800)

\$21,900



The Aqueduct: 70'x120'x14'

2-14'x14' Split Slider Doors
1-3' Steel Entrance Door
12" Overhang all 4 sides
48" High Side Lights on 2 sides
All Painted Steel Roof & Sides
Engineered Plans & State Seal

Riding Arena

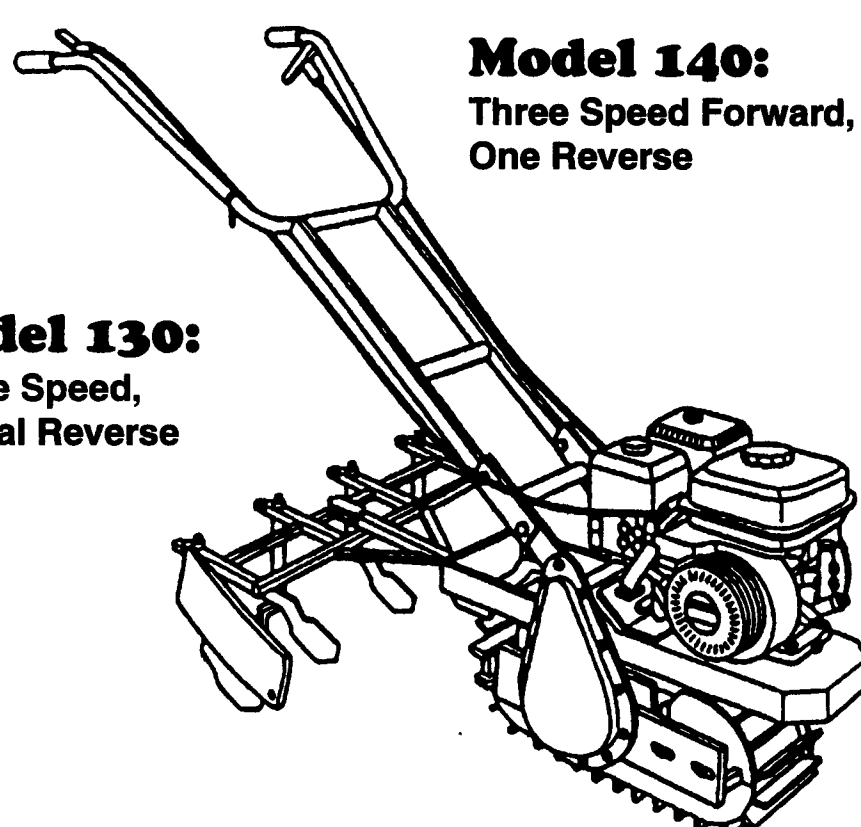
\$65,500



Many other styles & sizes are available.

Call for details or check us out on the web at: www.lettervesales.com

SUMMER SPECIAL - 15% OFF - Vegetable Cultivator -



Model 140:
Three Speed Forward,
One Reverse

Model 130:
Single Speed,
Manual Reverse



Mohnton, PA
(717) 484-0551