

# Celebration Salutes Dairy Farmers Who Feed The World

**LOU ANN GOOD**  
Food And Family  
Features Editor

**DILLSBURG** (Cumberland Co.) — What will happen if legislative restrictions continue to curb agriculture?

"That table will be empty," Bunk Smith said as he pointed to a spectacular display of food.

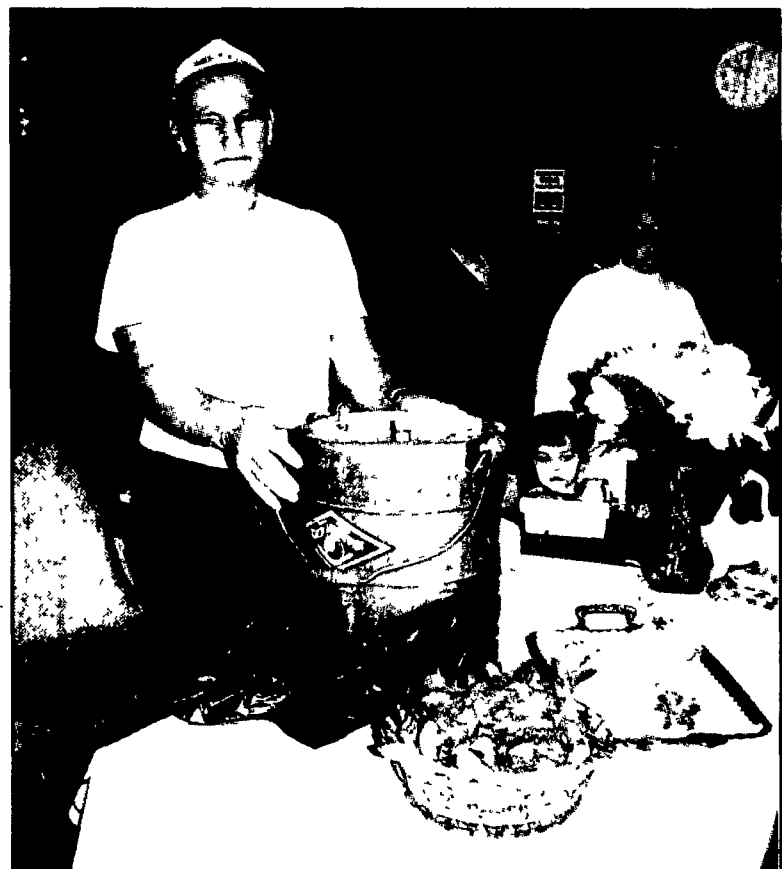
"Dairy farmers work 365 days a year so that the rest of us can eat. But people don't appreciate it," Smith said. "I want to remind



The ice ring that surrounds this dairy dip is easy to make, according to Rosina Martz. Place a bit of water in the bottom of a mold. Arrange flowers and herbs. Top with ice cubes and fill the mold with water. Freeze until ready to display.



"U.S. farmers feed the world. I want to support farmers as much as possible," Bunk said. His mother Rosina Martz prepared much of the food highlighting real dairy products.



George Grace dishes up homemade ice cream made with a special recipe that he won't divulge. "I've been making ice cream since I was a small boy," he said.

people where their food comes from before it's too late and no more food is on the table."

Smith did his part to show exactly how good and plentiful food made with real dairy products can be. On June 5, Smith threw an elaborate celebration at his business, J&J Agri-Products and Services, Inc., in honor of dairy farmers.

Dillsburg Mayor George Jarvis recalled that Dillsburg had been predominately a farm community until the late 1960s.

"Radical changes are everywhere since the 1960s," the mayor said. He pointed out that even the FFA chapter of Big Spring High School has also changed radically. Formerly, the Gifford Pinchot FFA offered only agriculture classes. Now FFA encompasses mechanics, horticulture, and flower arranging.

While embracing changes, "A community in transition needs to remember that an ag base is needed for the future," the mayor said.

Community growth is impinging on farmland, but farmers are needed to continue to feed the population.

Dave Stetler, treasurer of the Pennsylvania Farmers Union, encouraged the audience to be involved in community decision-making in order to maintain a place for farmers.

"Be a person with a face and name. A numerical statistic is easier to dismiss than an enthusiastic, committed activist for ag affairs," he said.

Cumberland County Dairy Ambassador Bernadette Nace led the crowd in a milk toast to dairy farmers.

"Raise your glasses high and chug," said Nace, who lauded farmers for their amazing dedication and work so that the rest of us can eat.

Eat is what the crowd did. Although the main focus was dairy foods in celebration of June Dairy Month, other foods produced by farmers, such as strawberries and beef, were also served.

Helping with the event were numerous ag-related promotion groups, American Dairy Association, and the Beef Council. Messick's from Abbotstown brought a new tractor for the celebration.

Harrison and Holly Miller from Great View Farm, Harrisburg, brought their Pennsylvania Farm Show grand champion calf and an Excellent 92 dam to the celebration.

Smith's mother Rosina Martz, known locally as the "Herb Lady," prepared many of the dishes using dairy products. Her signature dishes were accented with roses, Lady Slippers, herbs, and other flowers.

Rosina believes that food served attractively adds to the appeal. Her ice rings surrounding dairy dips captured the crowd's attention.

Rosina said the ice rings are easy to make. Put a small amount of water in the bottom of a mold. Arrange fresh flowers, herbs, and greenery in the mold. Top with ice cubes then fill mold with water. Freeze until ready to serve.

Here are some of Rosina's recipes.

### Lemon Thyme

#### Lemon Verbena Butter

- 2 tablespoons fresh, finely chopped lemon thyme leaves
- 2 tablespoons finely chopped lemon verbena leaves
- 1 cup butter, softened, creamed
- Zest of 1 fresh lemon
- 3 tablespoons fresh lemon juice
- 1-3 tablespoons confectioners' sugar

Mix well and refrigerate for flavors to blend. Before serving, remove from refrigerator to soften. Spread on pound cake or shortcake cookies.

### Mixed Herb Dip

- 1 pint sour cream
- 1 tablespoon chopped parsley
- 2 tablespoons chopped chives
- 1 tablespoon chopped dill

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**LEBANON** (Lebanon Co.) — Newly crowned Lebanon County Dairy Princess Jessica Bross isn't a newcomer to dairy promotion. For the past three years, she has assisted in dairy promotion as a dairy maid.

The experience has enabled her to become well-versed in dairy nutrition facts, an important component when interacting with consumers. Jessica portrays enthusiasm not only for dairy nutrition but also cows — Brown Swiss in particular.

She owns 13 cows on her parents' dairy farm. The 16-year-old daughter of Dennis and Patricia Bross, Myerstown, also enjoys showing cattle.

At Tulpehocken High School, where she will be a senior in the fall, Jessica is a member of the National Honor Society and treasurer of the FFA chapter. She participates in the NorLebCo 4-H Dairy Club and has raised three seeing eye puppies as a member of the Extra Special Puppy Club.

After high school graduation, Jessica plans to study dairy science at Virginia Tech.

Jessica was one of four contestants at the Lebanon County Pageant June 7. Selected as first alternate is Erin Williams, the 16-year-old daughter of David and Christine Williams. The Williams family, which includes two siblings, Lauren and Matthew, operate a dairy on Chris-Da-Will Farm. Erin's mother is a Tulpehocken FFA adviser.

Erin will be a junior at Northern Lebanon High School, where she participates in FFA, field hockey, cross country, track,



This looks like a cake but is actually a layered sandwich when cut.

- 2 tablespoons chopped onion
- Dash salt

- 1 teaspoon garlic chives (optional)

Combine ingredients and mix well. Let set one hour in refrigerator so flavors marry. Can adjust amount of herbs used to suit your taste.

### Creamy Peanut Butter Pie

- 8 ounces cream cheese
- ½ cup sugar
- ½ cup peanut butter

- ½ cup whipped cream topping
- 10 peanut butter cups
- 9-inch chocolate crumb crust

Beat cream cheese, sugar, and peanut butter until smooth. Fold in whipped cream. Coarsely chop five peanut butter cups; stir into cream cheese mixture. Spoon into crust. Quarter remaining peanut butter cups and arrange over top of pie. Refrigerate four hours before cutting.

Susan Smerick  
Pioneer Seed Company

## Pageant Showcases Dairy Promoters



Laura Blauch crowns her successor to the Lebanon County dairy princess title, Jessica Bross.

ecology club, and varsity club.

Erin is also active in her church youth group, NorLebCo 4-H Dairy Club, Lebanon County Livestock Club, Junior Holstein Dairy Bowl Team, and the Pennsylvania Junior Simmental Association.

The two other contestants will

also assist in dairy promotion. These include Merritt Hernley, 16-year-old daughter of Shawn and Karen Hernley, Lebanon. Merritt's family operates Crown Quest Ayrshire. Merritt also works on the dairy farm of Gary Lentz.

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