

Dairy Beef, BQA To 'Marry'

(Continued from Page A1)

program at the new Livestock Evaluation Center near Pennsylvania Furnace Wednesday.

The DBQA program will join with the Beef Quality Assurance (BQA) program already in place in the state, with a focus on best management practices for sending dairy culls to market free of carcass defects.

"We're going to marry our Dairy Beef Quality Assurance program with our Beef Quality Assurance program," Slayton said.

Dairy producers who complete a one-day training session will be eligible for a DBQA certificate and a BQA sign to display on their farm. Blue ear tags are also provided for market animals on certified farms. The idea is for meat packers to recognize the tags as a sign of good-quality slaughter cattle.

Slayton stressed that the certificate represents producers, not individual animals.

Eventually, DBQA should pay off in increased market cow prices for dairy farmers, accord-

ing to dairy groups backing the program, including the National Milk Producers Federation, Pennsylvania Dairy Stakeholders, Pennsylvania Professional Dairy Managers Association, and the Pennsylvania Holstein Association.

A major driving force behind the program is the increasing consumer demand for safe food, according to Slayton.

"Consumers demand safe food," he said. "They give us no tolerance. There's no element of apology there."

Food quality is also a big factor in the competitiveness of beef.

"Alarmingly, up until a few years ago...one out of four people ordering beef at a restaurant had an unpleasant eating experience," Slayton said. "To remain competitive, the industry must maintain or even increase high quality standards for our product."

"There can be no excuses by the industry, because there is no tolerance by the public."

A recent survey shows that the public has more confidence in farmers and ranchers than in government inspectors, restaurants, or meat packers, according to Slayton.

That's a confidence producers should build on, he noted.

DBQA elements include classroom instruction, cow-side training, and a personal contract stating that the producer will adhere to best management practices. Certified producers will also receive a manual and a newsletter.

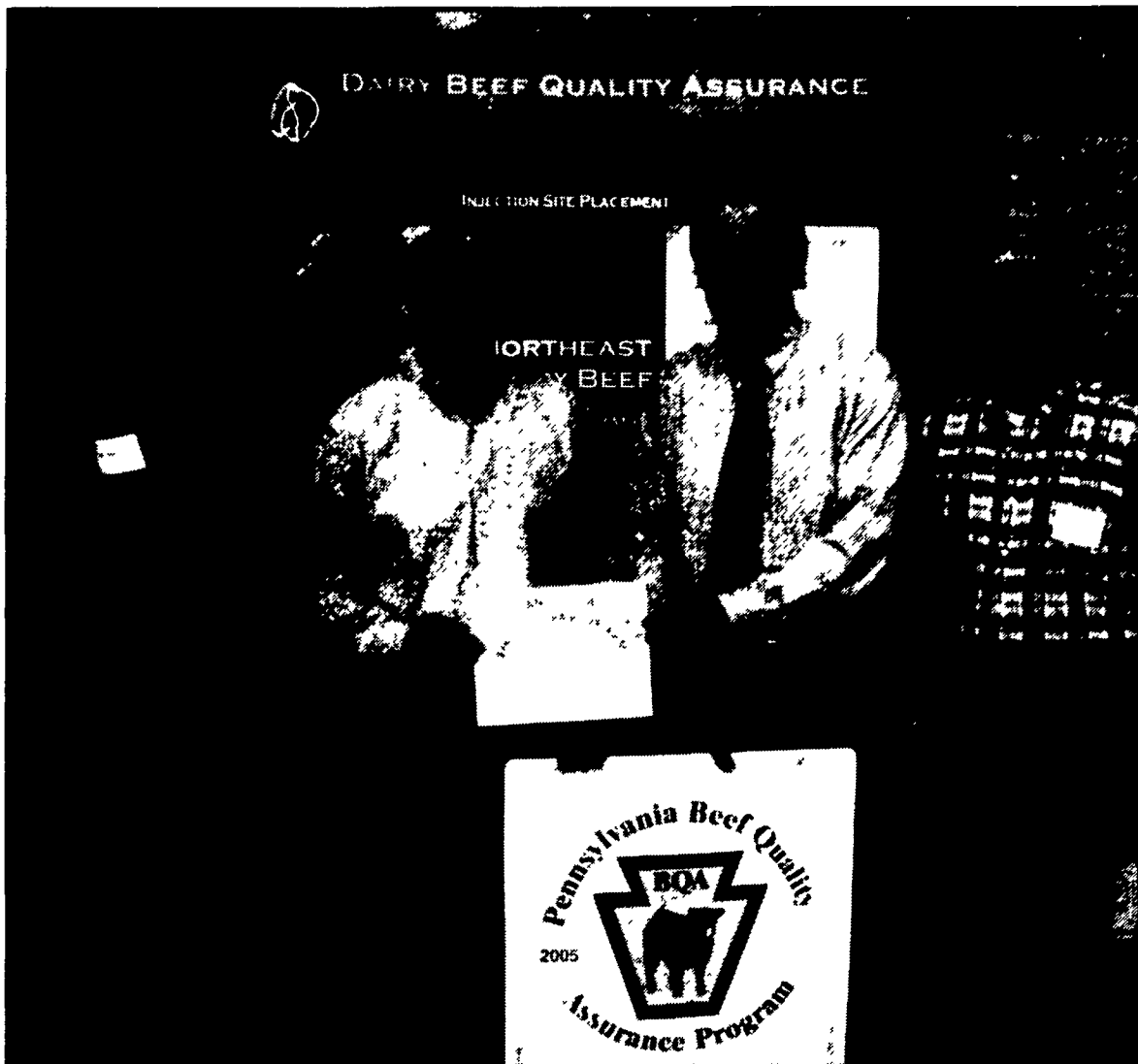
The Pennsylvania Department of Agriculture will conduct random "third party" audits of certified operations.

A major focus of the program is to teach producers good medical injection methods for cattle. Lesions caused by improper injections cause tough spots in beef.

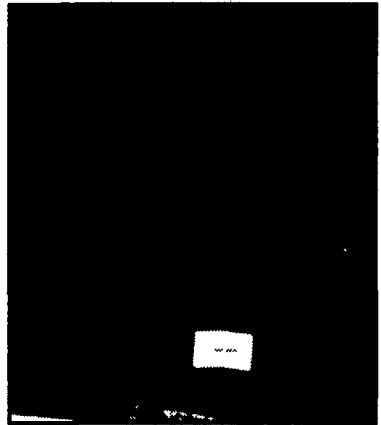
According to Slayton, value losses from injection-site lesions increased more than twofold from 1994 to 1999.

The program also stresses good recordkeeping in all aspects of production, from feeding to medication. Drug residues are another important concern of consumers.

Abe Harpster, dairyman from



Paul Slayton, Pennsylvania Beef Council executive director, second from right, presents Dairy Beef Quality Assurance certificate and farm sign to Pennsylvania Secretary of Agriculture Dennis Wolff for attending the program Wednesday. Joining them are Dr. John Enck, Bureau of Animal Health and Diagnostic Services director, left, and Scott Wright, Pennsylvania Beef Quality Assurance director. Photo by Dave Lefever



Abe Harpster, dairyman and member of the Beef Quality Assurance commission, urges dairy producers to pay attention to the quality of their cull cows.

Evergreen Farms, Spruce Creek, and a member of the BQA commission, spoke about the benefits to dairy farmers of becoming certified DBQA producers.

According to Harpster, a concerted effort on the part of dairy producers to become DBQA-certified will go a long way.

"What we need to do now is get a lot of people involved," he said. "It's a simple program. There are a lot of dairy producers already doing the things they need to do."

"We want Pennsylvania to produce the best market cow that's out there," Harpster said.

Dr. Larry Hutchinson of Penn State's veterinary science department outlined best management procedures.

Dairy farmers should view their slaughter cows not as cull animals, but rather as valuable market animals, Hutchinson noted.

"There are no cull cows anymore," he said. "We have production cows and we have market cows."

Dr. Celie Meyers of Taylor/Excel Packing Company, Wyandover, spoke about beef quality from a packer's perspective.

"Quality assurance is all about meeting the customer's expectations," Meyers said. "DBQA can serve as a basis for continual improvement."

Also on hand for the program kick-off was Pennsylvania Ag Secretary Dennis Wolff and Dr. John Enck, director of the Pennsylvania Bureau of Animal Health and Diagnostic Services.

Hands-on injection site and necropsy demonstrations were also part of the program.

A total of 80 ag officials and dairy farmers from across the state attended.

Century Farm Applications Accepted

LANCASTER (Lancaster Co.) — Lancaster County Cooperative Extension Director Leon Ressler has announced that applications for Lancaster County Century Farm nominations are being accepted by the Pennsylvania De-

partment of Agriculture. "To qualify as a Century Farm, the farm must have been owned by the same family for 100 consecutive years," said Ressler. "A family member must currently live on the farm and

the farm must consist of at least 10 acres of the original holding or grow more than \$1,000 annually from the sale of farm products."

Lancaster County has 142 registered Century Farms.

Century Farm information, applications and assistance in filling out the application may be obtained from the Lancaster County Cooperative Extension, 1383 Arcadia Road, Room 1, Lancaster, PA 17601 or by calling (717) 394-6851.

Lancaster Farming's Classified Ads Get Results!

Hi Calcium Lime
Dry, applied with boom truck
80% CCE-fast acting

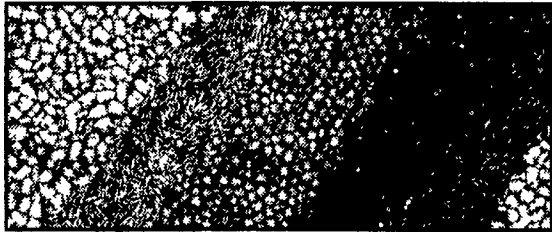
Starting \$14.25 per ton

Central Berks Co., PA
Call for quotes in other areas
\$1/per ton COD discount

Dean Hirneisen Lime Spreading
610-775-3454 (cell) 610-780-4298

Question:

Are these your feed products?



To Maximize your own grain.....

The answer is - **Flame Roasting!**



--Increased energy availability -- excellent palatability.
--Better Digestibility. --Removes molds, toxins reduced.

Schnupp's Grain Roasting, Inc.
416 Union Rd. Lebanon, PA 17046
1-800-452-4004 717-865-6611

David N. Groff
262 Pawling Rd. Lewisburg, PA 17837 570-568-1420

BUCK MOTORSPORTS PARK

HIGH HORSEPOWER FAMILY FUN & EXCITEMENT
Saturday, September 13th

THE BUCK PULL-OFF
THE EAST COAST SERIES FINALS

JASPER ENGINES & TRANSMISSIONS PULLING SERIES

Hot Rod 4WD Trucks
Smoker Series Super Stock Tractors
4000 Horsepower Modified Tractors
Wheelstanding 2WD Trucks

The Top Pullers - Pennsylvania, Maryland, Virginia, New York

4 - BIG CLASSES OF GROUND POUNDING ACTION!
THE LAST TRUCK & TRACTOR PULL OF THE 2003 SEASON!

(Sponsored by Lancaster Tractor & Equipment)

Adults \$12.00
Children 5-12 \$6.00
Children Under 5 • FREE

BUCK MOTORSPORTS PARK

GATES OPEN AT 5:00
EVENT STARTS AT 7:00 SHARP

For More Info Call The Office At (717) 859-4244
or track at (717) 284-2139
1-800-344-7855
www.buckmotorsports.com

10 miles S. of Lancaster on Rt. 272

SEE YOU AT THE BUCK!