Penn State's Beef Sale Teaches Students About Selling Cattle

UNIVERSITY PARK (Centre Co.) — The Penn State Proud! Beef Cattle Sale, Nov. 7 at the University Park campus, should generate upwards of \$100,000 for the College of Agricultural Sciences, share highly desired top-quality Angus genetics with beef producers across the East and reaffirm Penn State's reputation as an institution that maintains a first-class breeding operation.

But those aren't the biggest benefits from the first such sale the university has conducted in 15 years, according to John Comerford, associate professor of dairy and animal science and beef cattle coordinator.

'The most important reason why a university like Penn State would own cattle is for their educational value," he said. "Sales give us an opportunity to teach students how to prepare cattle for a sale as well as how to create catalogs and advertisements. For that reason, we developed an undergraduate class in livestock merchandising.

"Students in the class will participate in all aspects of the sale activities, including preparing the catalog, submitting advertisements, reviewing budgets, preparing the sale facility, meeting and interacting with buyers and guests, and providing feedback to help improve our sales in the future.

Not since 1988 have Penn State students experienced a cattle sale. "Our department made a strategic decision a few years ago to begin having regular beef sales," Comerford said. "We have been producing more cattle to get ready for this one.

In addition to purebred Angus cattle, some crossbred animals from the college's commercial herd also will be sold, including some Simmental crossbreds and 4-H steer pros-

Starting at noon at the Beef-Sheep Center off Orchard Road, approximately 65 head of cattle will be sold. Many of the cows will have calves at their side and all females will have been bred to top A.I. sires. A few bull calves will be auctioned, along with one two-year-old bull. The sale is being managed by one of

the college's alumni, Dick Beck, originally from York County, who is in the cattle sale management business in North Caro-

Beef unit manager Don Nichols stresses that sales are great for students. "We are develop-

ing students who will be qualified to merchandise cattle," he said. "They will learn marketing techniques and the subtle things we do to prepare animals for sale. This will teach them something that they can take home.

They'll meet people in the business and hopefully make merchandising contacts that might help them later."

For more information about the beef sale, call (814) 863-0831 or visit the Web at das.psu.edu/ beefsale/.

Membership Perks PDMP

UNIVERSITY (Centre Co.) — The Professional Dairy Managers of Pennsylvania (PDMP) is making the Commonwealth's dairy producers an offer they shouldn't refuse, according to PDMP leaders. The organization is launching a sixmonth membership campaign that has some special initiatives in place to help introduce producers to the benefits of joining

"There has never been a better time to join," said President Dave Hileman of Hilecrest Farm. "This is an exciting time for our organization. PDMP has experienced significant growth over the past three years, and this new membership campaign is designed to help the organization continue to grow in size and influence."

The campaign features incentives to encourage new members to join now, explained Randy Huntsman of Pennsylvania Fair Valley Farms in Blair County. Huntsman chairs the membership committee and is a member of the PDMP board of directors. "Members who join PDMP

now pay no additional membership dues until the end of 2004," said Huntsman. "For members who join in October, that's like getting three months of membership free. Dues for 2005 won't be payable until December 2004.'

As an added bonus, members who join prior to the PDMP membership meeting in November can attend that meeting for the member rate of \$10, a big savings over the regular \$50 non-member rate.

The membership meeting will take place Nov. 13 at the Paul Dotterer and Sons Farm in Mill Hall, Clinton County. Titled "Growing Forages for Milk and Money," the meeting will feature a presentation on forages by Randy Shaver of the University of Wisconsin, plus a tour of the Dotterer's dairy and custom TMR operations. The PDMP Research and Development Committee will also announce the results of its 2003 corn silage research project, weather per-

Huntsman encourages pro-

ducers interested in PDMP to join in time to attend the meeting. "Attending a membership meeting is always a great way for producers to experience some of the educational and networking benefits of belonging to PDMP," said Huntsman, adding: "Forage quality is a timely topic and so this meeting will be of particular interest to all producers.'

PDMP objectives focus on promoting a favorable dairy business climate in Pennsylvania for progressive dairy pro-

"Members of PDMP are defined by attitude and learning styles, not by farm size or location within the state. Our members want to improve their business and management skills so they can be more productive," Hileman said.

To receive a membership application to PDMP, visit the organization's website at HYPERLINK "http:// www.das.psu.edu/user/pdmp" www.das.psu.edu/user/pdmp or call (888) 373-7232.

BOA Certification Meeting Set

LIGHTSTREET (Columbia Co.) — Beef producers can be certified or recertified through the Pennsylvania Beef Quality Assurance (BQA) program on Monday, Nov. 17, at the Penn State Cooperative Extension office in Lightstreet, Columbia

A meeting at 6:30 p.m. will be for producers needing to be re-

POUGHKEEPSIE, N.Y.

The Regional Farm & Food

Project will conduct its second

cheesemaking course of the year

Tuesday through Thursday,

The workshop, in collabora-

tion with the Northeast Center

for Food Entrepreneurship, will

take place at Sprout Creek

Farm near Poughkeepsie, N.Y.

It will be taught by British

cheesemaker and teacher Kathy

Biss of West Highland Dairy,

fered to farmers and others in-

tending to develop or refine an

artisan cheesemaking business.

For a workshop application and

This hands-on program is of-

certified. A second meeting, at 7:30 p.m., will offer first-time training toward certification. Chute-side training will be conducted at a later date.

The extension office is located on Sawmill Rd., just north of I-80 at exit 236.

For more information, call Dave Hartman (570) 784-6660

additional workshop informa-

tion, please contact the Regional

Farm & Food Project (RFFP),

processes.

Md. Horse Industry Board Issues Grant

LEESBURG, Va. — The Marion duPont Scott Equine Medical Center, one of three

Farmstead Cheesemaking Workshop Set

up a small-scale dairy plant, from acquiring equipment to

jumping over the hurdles of li-

(518) 271-0744, farmfood@capicensing. The three-day workshop will tal.net as soon as possible. run from 9 a.m. to 4 p.m. each Workshop participants will gain experience in the practical day. To allow for hands-on exaspects of the manufacture of a perience and individual attention, the course is limited to 12. mature, hard-pressed cheese, a bleu cheese, and a surface rip-Preference will be given to dairy ened cheese. The practical expefarmers in enrollment. Inexpensive lodging will be available on rience will be reinforced with discussion of scientific reasons the farm. for the various aspects of the

Individuals who wish to receive announcements for If interest warrants, the future cheese making seminars course will include a presentaand workshops are advised to contact the Regional Farm & tion by a New York state farmstead cheese maker on setting Food Project.

campuses that comprise the Virginia-Maryland Regional College of Veterinary Medicine, has been awarded a \$5,000 grant from the Maryland Horse Industry Board.

Grant funds will be applied toward equipping a new collaborative research laboratory based at the College's Leesburg campus. Collaboration among the Equine Medical Center, the VMRCVM's College Park campus, and Virginia Tech's "MARE Center" (based in Middleburg, Virginia) will enhance abilities to expand research that will promote the health and well being of the

"The support from the Maryland horse industry through the Maryland Horse Industry Board will ensure the success of the regional college's equine research program," said Dr. Nathaniel White, interim director of the Equine Medical Center. "This support will enable the Center to obtain instrumentation, which is currently needed to complete state of the art equine research.'

Mt. Airy Lumber Joins Sustainable Forestry Program

STATE COLLEGE (Centre Co.) — Mt. Airy Lumber Company in New Providence has become a participant in a program designed to promote sustainable forestry practices in Pennsylvania.

The Sustainable Forestry Initiative® (SFI) progrm was developed by the American Forest Paper Association (AF&PA), a representative organization for the forest products industry. The SFI program currently operates in 37 states across the country and four Canadian Provinces.

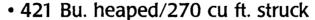
Mt. Airy Lumber Company operates under the direction of Fred Schneider.



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