

NEWSLETTER

HOWARD COUNTY FARM BUREAU

VOL. 17, NO. 2 MARCH, 2008

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Howard County Agri-Business Breakfast.

The March Howard County Agri-Business Breakfast is scheduled for **8:00 a.m. on Thursday, March 13, 2008** in the Dining Hall at the Howard County Fairgrounds. Please join us.

Our guest speaker will be **Delegate Gail Bates**. Ms. Bates, also a former member of the Howard County Farm Bureau Board of Directors, is a popular speaker and has honored us numerous times in recent years by serving as guest speaker.

We expect that with the Governor having called a highly controversial special session of the General Assembly last Fall, and with only a couple of weeks remaining in the current regular session, there will be much to discuss. New taxes, increased sales taxes, possible recession, home mortgage foreclosures, apparent budget deficits, revised nutrient management regulations, etc. assure us that there will be plenty to discuss at this particular breakfast meeting.

We hope that you will make an effort to be present for this very important and informative program. Bring your spouse, and/or a friend. Enjoy the food, the fellowship and a lively and friendly exchange of information. Breakfast will be served at 8:00 a.m. and the program will begin at 8:30 a.m.

Please RSVP by noon, Tuesday, March 11, by calling either Charlotte Mullinix, at (410) 489-4510 or Martha Clark at (410) 531-3455. The cost of the breakfast is \$10.00 per person, payable at the door.

The formal part of the program will conclude by 9:00 a.m. We look forward to seeing you on **March 13** at the next Howard County Agri-Business Breakfast.

Congratulations!

Patrick Family Inducted into Maryland Agriculture Hall of Fame

Members of Howard County's agricultural community joined a record 850 of their friends and neighbors in Glen Burnie at the Governor's Ag Dinner on Thursday, February 7, 2008 to congratulate the Patrick Family as they were inducted into the Governor's Agriculture Hall of Fame. The Patricks joined 34 other families who, because of their outstanding contributions to Maryland Agriculture, have been inducted into the Hall of Fame since it was established in 1991. It is especially significant that the Patricks are the first Howard County family ever to receive this outstanding honor.

The Patricks, of Maple Dell Farm near Daisy in western Howard County, have been in the dairy business for more than 70 years. They till about 1,300 acres of cropland, milk approximately 200 dairy cows twice a day, and care for approximately the same number of young stock.

According to Howie Feaga, president of the Howard County Farm Bureau, "The Patrick family has always opened their farm to help with youth programs as well as numerous other activities. This recognition for their hard work and friendship to all is long overdue and this tribute is a well-deserved honor."

Governor O'Malley proclaimed that "It is my honor to stand beside the Patricks ... to recognize their outstanding accomplishments, commitment and contributions to agriculture, family, and community."

David Patrick, the patriarch of the family, continues the dairying tradition started by his grandfather and father. He is joined by his wife,

Ann; his brother, Jimmy; and his two sons, Michael and Denny and their wives and children. Following the ceremony, Dave said, "You like to be humble about it (the induction), but it truly is an honor. I know some of the other families (in the Hall of Fame) and I feel that I've been put in with an elite group of people."

Again, our heartiest congratulations to the Patrick Family upon being selected to receive this much-deserved and overdue honor.

Go to www.remsberg.com/soundbooks/patrick/ to view an excellent slide show of the farm and family members that was compiled by award-winning photographer Edwin Remsberg, accompanied by David Patrick's descriptive comments.

President's Message
by **Howie Feaga, President**
Howard County Farm Bureau

The winter has been pretty good so far this year. I hope everyone is doing well. The dry summer is still plaguing us with a shortage of winter feed. Thankfully we are past Ground Hog Day now and that is about the half-way point of the winter feeding season, although most of us have been winter feeding since September or earlier. So, we are two thirds through the winter feeding time. Let's hope the rest of the winter will be mild.

This time of year our Membership committee is hard at work to get our membership up to meet the state's expectations and that is not an easy task. Our committee is reaching out to many new potential members with the hopes of getting some more new innovative thinkers into our organization. I hope all of you will try to encourage your neighbors that may not be familiar with the Farm Bureau to join, so that we can have the support to carry on with our job, to guide the governing powers to help us to keep the laws working for agriculture.

As we do enroll our neighbors, I would encourage all of us, traditional dairy, beef, swine, and crop farmers, that have dwindled in numbers but not in importance to the farm bureau, to welcome these new members and their idea's so that we can include those horse,

sheep, goat, beekeepers, landscapers and other agriculture related business's into our organization.

With springtime fast approaching we will all be anxious to get out and start our field work. We need to take time now to get our machinery and our bodies ready to work all summer. So start slow and work up to those heavy loads and try not to over-do it the first good day. And like always, don't forget to "keep your plow in the ground, we're all pulling for you."

**No-Till Drill Pasture
Seeding Demonstration**
by **Kelly Brannan, Coordinator**
Equine Extension Activities, U of MD

Maryland Cooperative Extension will host a 2-day No-Till Drill Pasture Seeding Demonstration from 9:30am-12:00pm on March 14th and 15th, 2008 that will focus on pasture establishment using no-till drill equipment. The demonstration will be held at the Central Maryland Research and Education Center, 4240 Folly Quarter Road, Ellicott City, MD.

This will be an excellent opportunity for conservation professionals, horse farm owners, and agricultural specialists to learn about what options are available for small farm owners and how the benefits of no-till drill pasture seeding can be maximized on limited pasture acreage. Equipment vendors and pasture establishment experts will be on-hand to explain how to prepare and seed pastures using no-till drill equipment and to answer questions. There will also be live demonstrations of the equipment seeding a pasture!

The session offered on Friday, March 14th will be directed towards agriculture and conservation specialist and agriculture service providers, while the second session on Saturday, March 15th will be open to the general public. No-till equipment vendors and pasture establishment experts will be available for questions and demonstrations on both days. Registration is free, but registration forms must be submitted by March 7, 2008. For more information on registration, please contact **Kelly Brannan** at kbrannan@umd.edu or (301) 405-8746 or visit www.equinestudies.umd.edu. Or

you may contact the Howard Soil Conservation District at (410) 489-7987.

The demonstration is a collaborative effort made possible through the efforts of the University of Maryland, Maryland Cooperative Extension, USDA's Natural Resource Conservation Service, Maryland Soil Conservation Districts, and Maryland Department of Agriculture.

Equine Studies Update **A New Quarterly Newsletter**

According to a recent e-mail from Kelly Brannan, Coordinator, University of Maryland Equine Extension Activities, Volume 1, Issue 1 of *Equine Studies Update*, a new quarterly newsletter, is now available.

This new newsletter is intended to cover a wide range of topics, events, and current issues relevant to the equine community, as well as achievements of the University of Maryland's equine experts. It will also advertise equine events throughout the state. Members of the equine community are encouraged to submit items for adding to the calendar. Items should be e-mailed to Kelly Brannan at kbrannan@umd.edu

The first issue of *Equine Studies Update* can be accessed online at <http://www.agnr.umd.edu/news/newsletter.html> Look for the next issue to come out in May.

Special ##### **Maryland Farm Bureau Member Benefit** **at Choice Hotels** by **Mary Sarkis, Regional Vice President** **Choice Hotels, International**

You are invited to celebrate **Choice Privileges**, 10th Anniversary with us! Starting February 1st and ending April 17th, **Choice Privileges** members will be able to earn up to three times the points on stays at Comfort Inn, Comfort Suites, Quality, Sleep Inn and Clarion Hotel properties for every dollar spent*:

★ Earn 10 points automatically as a Choice

Privileges member

- ★ Earn 10 points extra during our anniversary celebration period
- ★ Earn 10 points more when you register at choicehotels.com before your stay

TEN plus TEN plus TEN equals 30 points for every dollar you spend on qualifying stays during the promotion period! Before you know it you will earn enough points for a free night.

And yes! You will be able to take advantage of this phenomenal promotion along with your Maryland Farm Bureau 20% discount. For reservations go to choicehotels.com or call 1 (800) 258-2847. Remember to reference your MDFB Special Rate Identification Number #00058412 and your personal Choice Privileges' identification number when making reservations. Advance reservations required. Discount subject to availability at participating hotels and cannot be combined with any other discount.

*Restrictions apply. See choicehotels.com for details.

20th Anniversary Gala **Maryland Agricultural Education** **Foundation**

The Maryland Agricultural Education Foundation announces its 20th Anniversary Gala, Thursday, May 15, 2008, from 6 pm to 10 pm at the Chesapeake Bay Beach Club.

A speaker is still to be announced, so check MAEF's website www.maefonline.com often for updates.

The Maryland Agricultural Education Foundation, Inc. is a 501 (c) 3 non-profit, non-governmental organization established in 1989 as recommended by a Governor's Task Force. MAEF's mission is to "promote the understanding and appreciation of the importance of agriculture in our daily lives."

MAEF executes its mission through many educational and promotional programs including three mobile science labs, annual Ag in the Classroom Workshops, teacher training, the

Maryland Teacher Resource Kit and the mobile Ag Showcase.

For further information, contact the Maryland Agricultural Education Foundation, Inc., P.O. Box 536, Havre de Grace, MD 21078. Phone: (410) 939-9030, Fax: (410) 939-9035, or online: www.maefonline.com

Greetings from Annapolis
by **Delegate Gail Bates**

Governor O'Malley dropped by Ellicott City's Worthington Elementary School on Monday to publicize the state's school construction program. Some observers found it curious that the Governor would choose to highlight his construction program here since our county is less dependent on the State for school construction as we spend county funds to build and renovate schools, being reimbursed by the State at a later date. This contributes to our well maintained and attractive schools. Others commented that it was surprising that he visit after it was announced that the county is receiving only \$14 million in school reconstruction funds, dramatically less than the \$39 million requested from the state. But what the heck, it was nice to have him in the neighborhood.

Delegate Miller and I welcomed him to our district. As we were touring the building, we stopped at a display of student writing titled "If I were Governor of Maryland". Several students indicated they would either reduce taxes or not raise taxes, and I noted to the Governor that was the sentiment I consistently heard from citizens in my district.

Heard this week in the Senate were three bills that will obviously impact the institution of marriage in Maryland. Here is a quick run-down of all three:

The first bill, SB 168, changes state family law by authorizing "covenant marriage." This is a marriage in which a man and a woman agree to participate in premarital counseling, make all reasonable efforts to preserve the marriage, including marital counseling, and accept limited grounds for divorce. The design of the

legislation is to strengthen marriages and reduce the divorce rate.

The second bill is called Maryland's Marriage Protection Act (SB 169). It is a constitutional amendment establishing that only a marriage between a man and a woman is valid in this State and a civil union or relationship between persons of the same sex, by whatever name or title, that confers the benefit of marriage is not valid in the State. Essentially this is current law as upheld by the Courts, but the Constitutional Amendment would be put to the voters of Maryland for approval.

The Third bill has been introduced in both the Senate and House (SB 290 and HB 351). It is entitled the Religious Freedom and Civil Marriage Protection Act. If passed, this legislation will allow for same sex marriage in that it removes the section indicating between a man and a woman. The religious freedom section would provide protection for ministers who choose not to marry same sex couples.

Most folks know that I stand four-square in support of strengthening marriage and family. Clearly the first two bills serve to support this very important goal.

The third bill, the so-called, "Religious Freedom and Civil Marriage Protection Act is a different story. Some legislators, including myself, have a difficulty with the disingenuous way this bill has been titled. There are bills also in the House to change marriage to "civil marriage" removing any religious taint and opening the way for same sex unions.

Budget work continues with briefings on various departments. With the economy so volatile, we are concerned that our revenue estimates will be reduced before the budget work is completed, necessitating significant cuts to the Governor's proposals. I hear from people in the housing industry and in real estate that things are getting worse. Our constituents are making tough decisions regarding their own spending, we need to be equally diligent in how we spend your money.

We've heard a lot from presidential candidates about "new ideas." Now its our turn. For example, the Thornton education initiative was touted as a panacea for many of our

educational problems, but four years, and billions of dollars later we are still waiting for dramatic increases in educational outputs. The achievement gaps remain, although slightly closed. I have three bills that work together to offer a new strategy for improving education in Maryland. My school bills will provide scholarships or vouchers to students in low performing schools to allow them to go to better schools without having to move (economically unfeasible) to a better community. One of the bills would also allow tax credits for individuals of companies who make contributions for those scholarships.

Three energy bills HB 368, HB 375 and HB 374 might soon be on the way to the full House of Delegates. All three O'Malley Administration bills were heard before the House Economic Matters Committee on Tuesday. All three bills are bad for consumers. The most egregious of these is HB 368. It abolishes the existing Maryland Renewable Energy Fund and establishes the Maryland Strategic Energy Investment Fund. This sounds nice on the outside, until bill-soaked utility payers realize that they may be in for even more dramatic, yet unnecessary utility bill increases.

For example, HB 375 proclaims the laudable goal of promoting the development of new renewable energy sources and may inject a cash infusion that may spur development, but that would be a long term result. The short term result would be that Marylanders will be paying higher electric bills to promote uneconomic generation projects that will not have an immediate result in easing the crunch or improving the environment in Maryland.

We have had visits from a number of groups from Howard County including Soil Conservation members, Farm Bureau Members, nurses, nurse practitioners, Howard Community College students, pharmacy students, Howard County Leadership and many others.

It is a pleasure for me to visit with constituents personally and discuss the many subjects before us. The dialogue is good for me to learn what my constituents think, and I enjoy sharing Annapolis and our process with others. If it fits your schedule, please come visit. I would be happy to meet with you on issues of interest.

Your input is very helpful.

Serving you in Annapolis, Gail

Marketing Value-Added Products

Where do I sell all this stuff?

An Upcoming "Webinar"

Submitted by **Cindy Mason,**
Administrative Assistant,
MCE West Region

Are you considering adding a value-added product to your agricultural business? Want to learn what makes one value-added product a cash generator and another product a money pit?

Join Extension's Entrepreneurs and Their Communities team for an online workshop on Wednesday, March 26 from 1:30-2:30 (EST).

Our topic will be Marketing Value-added Products: Where do I sell all this stuff? Our presenter for this session will be Ginger S. Myers, Regional Extension Marketing Specialist with Maryland Cooperative Extension. Ginger has over 25 years of experience in agri-business and small farm production. She has worked as an agricultural marketing specialist in Maryland since 1999.

Please help us to spread the word about this session. No pre-registration is required and there is no fee to participate.

About 10 minutes prior to the start-time simply go to the Adobe Connect Pro meeting room at <http://connect.extension.iastate.edu/ecop/>

You will be presented with a login screen that has an "Enter as Guest" option. Enter your first name, last name and state, then click "Enter Room" to join the conference.

To hear the audio of the workshop and participate in the Q&A portion of the workshop we will be using a built-in teleconferencing capability of Adobe's Connect Pro conferencing software.

Once you log into the meeting you will be presented with the option to enter your call-back number, your phone will automatically be called.

After entering your number you will be automatically called and joined into the audio portion of the Web conference on your phone.

Newcomers to online learning are welcome! We're all learning this together.

For more information, contact:

Lisa Chase, Ph.D.
Director, Vermont Tourism Data Center
Natural Resources Specialist

University of Vermont Extension
11 University Way #4
Brattleboro, VT 05301-3669

802-257-7967 Phone
802-257-0112 Fax

Caring for Children
by **Timothy S. Barkley, Sr.**
JD, CFP, CSA
Attorney at Law

Parents, trying their best to raise their children, are confronted with myriad responsibilities. One of these is to make sure that support and nurture doesn't stop if the parents pass away.

"We have two children, a boy and a girl, two and four years old."

"We have a six-year-old, and my wife has three teenagers from her previous marriage. Her ex has joint custody."

"We have two grown children and are raising our twelve-year-old grandson."

Family structures, childrearing arrangements and societal expectations both old and new require careful and creative planning to achieve your goals. The "form book" approach of the generalist is woefully inadequate.

Consider, first, that State law requires that money left directly to a minor be held in a court-administered custodianship until the child turns eighteen, and then given to the child outright. Distribution at eighteen might be acceptable in the case of a small gift from a grandparent, but not for your child's share of half of the family

home, your investments and other carefully stewarded assets. Giving the average eighteen-year-old a quarter-million dollars is like arming a missile.

Further, most parents would want to decide when the money is given to Junior and how it is spent. It's safer to use money to pay for Junior's college education directly than to give Junior fifty thousand dollars and suggest that he use it for his freshman tuition. Most parents are happy investing in careful planning to be sure that their hard-earned money is used by their children to pay for education and pursue other worthwhile goals. Thus, the "Children's Trust."

By including a trust in your will, you can provide for the raising and education of your children; encourage them to learn thrift and the value of a hard-earned dollar; provide financial flexibility and fund worthwhile goals such as a down payment on a first home; and defer outright distribution to an age of presumably greater maturity.

In addition, blended families can appoint a trusted family member as trustee to ensure that their money is used for the children and not appropriated by an ex-spouse or other "officious intermeddler." Not only does this direct the money appropriately: parents can now relax with one less worry.

Be sure that your caring for your children continues in the unfortunate event of your demise. Consult with your planner to be sure that your documents match your unique situation.

Hog Butchering, Once an Annual Tradition
on Howard County Farms
by **Allan Bandel**

Back in the early part of the 20th century, and even as recently as the 1940s and 1950s, most rural Howard County farm families were considerably more self-sufficient than they are today. The farms were generally more diversified in what was produced. Yet, while life was seemingly simpler during that time, most farm families depended heavily upon the bounty of the land for their daily needs. Today's huge, conveniently located, modern supermarkets, for

instance, with their vast displays and wide array of quality food products were not yet widespread. For most rural farm families during the early part of the 20th century, much of the family's food supply was of necessity, home-grown and home-preserved.

One of my most vivid childhood memories of the food "gathering and preservation" process during that era was of the annual day-long hog butchering experience. I suspect that the word 'butchering' today might be offensive to some. But, in those days, butchering was nothing more than a necessary and acceptable form of "harvesting" one of the farm's important crops, in this case - ham, bacon and other pork products provided by the hogs that we had raised specifically for that purpose.

Because of the relatively large number of participants required to successfully carry out this important annual event, and because of the large quantity of fresh meats, puddings and other pork products that would be processed during that day, this event was looked forward to after much careful planning, great anticipation and excitement, and often was rather festive.

Because of the highly perishable nature of the day's products and the fact that home refrigeration was still in its infancy, hog butchering day normally took place in the fall or winter months when daytime temperatures were consistently relatively low, no higher than the 30s and 40s. Many families scheduled their hog butchering near the Thanksgiving holiday. The convenience of efficient home freezers was still several years in the future.

On the Bandel farm, the annual hog butchering was an important, traditional, annual event. The lighthearted conversations as people greeted one another upon arrival and as they worked at their various specialities, the laughter, the smells, and even the sounds of the excited animals, all bring back many poignant memories.

Our family's needs for butchering hogs were no different from those of our neighbors. Most farm families back then had no choice but to butcher one or more hogs each fall, then cure the meat to preserve it. Timely preservation of the pork was absolutely necessary if the family was to have wholesome meat in the pantry and on the table during the next 12 months or so.

Most farmsteads back then were well-equipped for this annual event. If one family did not have all of the tools needed, they could usually be borrowed from a neighbor. In our case, located in one corner of the farm shop was a specially equipped area set aside just for the initial processing of our hogs. Situated about a foot or so above the concrete floor, was a hog-size metal tub-like affair. It resembled a long cylindrical water tank that had been cut in half lengthwise. The container was long enough and deep enough to accommodate the carcass of a full-grown hog. Its purpose was for submerging the carcass in scalding water to facilitate the removal of the animal's coarse hair.

This metal apparatus was set permanently in concrete and was positioned over a firebox which heated the water in the tank. Fitted neatly inside the tank was a hinged, hand-lever-operated, curved metal rack upon which the carcass was placed and lowered into the scalding water. (No more than 150-160°F if I remember correctly. You didn't want to cook the meat just yet.) Once the coarse hair was loosened by the heat, the hog was lifted out of its steamy bath by moving a long iron lever attached at the fulcrum point on one end of the curved rack.

Sharp, concave-shaped, circular hand scrapers were used for removing the hog's coarse hair. When not in use, I can still visualize the scrapers resting on a long narrow shelf just over the big heated tank. These round scrapers, about 4¾ inch in diameter, were bell-shaped and had a sharp bevel-ground edge. A bright red hardwood handle about 5 inches long and shaped to comfortably fit the hand, was attached with a sturdy screw. The handle was mounted perpendicularly to the concave circular blade.

Since I was just a youngster when these events took place, I only remember a couple of those cool fall butchering days. But, the ones that I do recall left a lasting impression. Typically, friends, neighbors and relatives would converge on our farmyard in the early morning to help out. One uncle, for instance, was an expert at hog butchering and, along with his hard-working wife, my aunt, was nearly always present. This more experienced uncle was usually given the task of killing and bleeding the hogs. Also being

a skilled meat cutter, much of that job became his responsibility to supervise.

The carcasses were divided into the various cuts in an outdoor area convenient to the shop. The hogs, now with their unwanted hair removed, were suspended, head down, from a stout, raised horizontal pole. Because of the heavy weight of the fat hogs, they had to be lifted into position with the assistance of a rope or chain block and tackle. The carcass was held in an elevated position by iron hooks attached to the hind legs, sometimes using a short stick, or gambrel, to spread the legs. The beam from which the hogs were suspended, was supported at each end by two long sturdy crossed posts, each with one end "planted" firmly in the ground for stability.

Water needed for this part of the process was heated nearby in a large cast iron kettle, or caldron, supported over a wood fire by cement blocks or large stones.

The excess fat was trimmed from the desired meat cuts and was rendered by heating it on a hot wood stove in the farmhouse kitchen. The now liquid hot fat was poured into an old, but clean, somewhat coarsely woven (by today's standards), pillowcase. The open end of the pillowcase was tied tightly with a piece of sturdy twine. The heavy pillowcase, now dripping fat, was then suspended from a hook in the ceiling so that the hot liquid fat strained into a special five-gallon lard can positioned on the floor below. The clear material that passed through the pillowcase was saved in those cans where it quickly cooled and solidified. The lard was stored for later use in cooking and baking.

The crisp brown residue remaining in the pillowcase after the liquid fat had drained off was known as the "cracklings". Some families used the "crackl'ins" as a flavoring ingredient in corn bread. I do not remember how we used this greasy material, or even if we used it at all. But since very little of the hog was ever wasted, we probably made corn bread from it too. They used to say that nothing was wasted, that every part of the hog was used for something, except perhaps the "squeal".

In the absence of modern refrigeration, the hams, bacon, and other pork cuts were cured by aging over a period of time. But first, there had

to be an application of liberal amounts of salt, pepper and a special "secret" combination of spicy herbs. A thick coating of brown sugar was usually "plastered" over the outside of the hams to help bring out the desired flavor. While they cured, the hams were often hung from the ceiling to protect them from mice and other crawling vermin that might otherwise be attracted to them. The hams were left in this way to cure for several months, or until needed to help feed the family. The cured hams were sometimes covered with a greenish mold that would probably make them unappetizing to modern day consumers. But, the mold was harmless, and was considered a normal part of the curing process.

There was a small smokehouse behind our house that my grandfather built just for smoke curing hams and sides of bacon. Although I know that it was once used for this purpose because of the residual pungent odors of smoked meat inside the building, I personally do not remember the smokehouse ever being used by us for smoking meat.

The hams, the freshly ground and spiced sausage, numerous big flat pans of scrapple made from a mixture of corn meal, flour, scraps of pork and seasoning; flat sides of bacon; and other cuts of pork; were all stored in a mostly unused (and unheated) living room on the colder, northern end of our house. This northerly exposed room was not heated in the winter, which made it the most suitable space available in our home for meat storage. The seasoned meat had a very pleasant, sharp pungent odor that tended to prompt the flowing of a person's gastric juices, especially when that person was hungry.

Times began to change rapidly though as the years passed. With the formal organization of the *Howard County Farmers Cooperative, Inc.* in the early 1940s, the new *Freezer Locker Plant* built near Ellicott City at the corner of U.S. Route 40 (now MD 144) and St. Johns Lane became a reality. Because of the convenient, modern, and more sanitary meat dressing services provided by the new "Locker Plant", the often festive annual activities associated with hog butchering on the farm abruptly came to an end.

From that time on, all of the large animals that

we, and dozens of other local farm families, processed for their own personal use were trucked to the Ellicott City "Locker Plant" where they were humanely slaughtered, and the meat cured, cut and wrapped in conveniently-sized sanitary packages. The meat at the Locker Plant was then quick-frozen. The processed, frozen meats were stored until needed in several locked, on-site, rented freezer-locker boxes, or drawers.

The evolution of the practice of deep freezing foods, which was considered as cutting-edge food science technology in the late 1940s, helped to bring about an end to a need for the once necessary, busy, and exciting, annual tradition of hog butchering days on most Howard County farms.

CALENDAR OF EVENTS - 2008

- Mar 1 **Maryland Horse Council's Annual Health Seminar.** 8:00 am to 5:00 pm. Glenwood Community Center, 2400 Route 97, Glenwood, MD. Registration: \$45 or \$35 MHC members. Contact: Dr. Mike Erskin. (301) 829-4977.
- Mar 4 **"Advanced" Applicator Training for Nursery/Greenhouse Operators.** Location and details to be announced later. Contact MDA at (410) 841-5959.
- Mar 5 **"Changing Ag Markets-New Opportunities" Seminar.** Howard County Fairgrounds, West Friendship, MD. Contact: Ginger Myers. (301) 432-2767.
- Mar 7 **Longaberger Basket Bingo.** Sponsored by the Howard County Antique Farm Machinery Club to benefit the Living Farm Heritage Museum. 5:30 pm doors open, 7:00 pm games begin. Tickets: \$15 in advance, \$20 at the door. Howard County Fairgrounds Dining Hall, West Friendship, MD. Contact: Rebecca Lorah at (410) 988-8069 or Rebecca.Lorah@Yahoo.com
- Mar 8 **4-H Horse Bowl Contest.** University of Maryland Plant Sciences Building, College Park, MD. Contact: Kristen Wilson. (301) 596-9478.
- Mar 11 **Maryland Organic Grain and Forage Workshop.** 8:30 am - 3:00 pm. Queen Anne's County 4-H Park, Certerville, MD. Contact: Kate Mason, (410) 841-5779 or masonkbt@mda.state.md.us
- Mar 12 **Women in Agriculture Forum.** Howard County Fairgrounds, West Friendship, MD. Contact: Kathy Zimmerman. (410) 313-6500.
- Mar 13 **Howard County Agri-Business Breakfast.** 8:00 am. Howard County Fairgrounds Dining Hall, West Friendship, MD.
- Mar 14-15 **No-Till Drill Pasture Seeding Demonstration.** 9:30 am - 12:00 pm. Central Maryland Research and Education Center, Folly Quarter Road, Ellicott City, MD. Contact: Kelly Brannan. ((301) 405-8746. For more details, see announcement in this Newsletter.
- Mar 20 **New Live or On-Line Session Field Crop & Pasture Private Pesticide Applicator Recertification.** 6:00 to 8:00 pm. High speed cable or satellite internet connection required. Registration by March 17 required. Contact: Anne Arundel County Extension Office at (410) 222-6759.
- Mar 25 **Horse Pasture Seminar.** 7:00pm - 9:00 pm. Circle D Farm, Carrs Mill Road. For information, call Kristal McCormick at the Howard Soil Conservation District. (410) 489 7987.
- Mar 26 **Marketing Value-Added Products: Where do I Sell All This Stuff? A "Webinar" Program** presented by Ginger Myers, Regional Extension Marketing Specialist, Maryland Cooperative Extension. 1:30 pm to 2:30 pm. For details, refer to article in this Newsletter.

- Mar 26-27 **Mid-Atlantic Nutrition Conference.** 8:00 am to 4:00 pm. Holiday Inn Select, Timonium, MD. Contact: kieraf@umd.edu
- Mar 27 **New Live or On-Line Session - Field Crop & Pasture Nutrient Management Voucher Recertification.** 6:00 to 8:00 pm. High speed cable or satellite internet connection required. Registration by March 24 required. Contact: Anne Arundel County Extension Office at (410) 222-6759.
- Mar 28-29 **2008 MD-DE Sheep Shearing School.** 9:30 am to 3:30 pm. Advanced Registration fee of \$80.00 required. Thompson Sheep Farm, 1942 Uniontown Road, Westminster, MD. Contact: Carroll County Cooperative Extension for more information. (410) 386-2760.
- Apr 3-5 **Southern Maryland Equine Conference.** Registration: \$20 for 1 day, \$50 for all 3 days. Must RSVP by March 21. J.T. Daugherty Center, 22111 Three Notch Road (Rt. 235), Lexington Park, MD. Contact: Susan McQuilkin (301) 274-1922.
- Apr 5 **2008 MD-DE Advanced Sheep Shearing School.** 9:30 am to 3:30 pm. Advanced Registration fee of \$80.00 required. Thompson Sheep Farm, 1942 Uniontown Road, Westminster, MD. Contact: Carroll County Cooperative Extension for more information. (410) 386-2760.
- Apr 19 **13th Annual Consignment Sale.** Howard County Antique Farm Machinery Club. Benefit Howard County's Living Farm Heritage Museum. 9:00 am. Howard County Fairgrounds, West Friendship, MD. Contact: John Frank, (410) 531-2569.
- Apr 19 **4-H Hippology Clinic.** Carroll County Ag Center, Westminster, MD. Contact: Kristen Wilson (301) 596-9478.
- May 3 **Spring Plowing Field Day and Demonstration with the Maryland Draft Horse and Mule Association.** Land preparation for corn planting. Living Farm Heritage Museum Grounds. West Friendship, MD. (Rain date – May 10).
- May 3-4 **Maryland Sheep and Wool Festival.** Howard County Fairgrounds, West Friendship, MD.
- May 8 **Howard County Agri-Business Breakfast.** 8:00 am. Howard County Fairgrounds Dining Hall, West Friendship, MD.
- May 13 **Pasture Walk.** 7:00 to 9:00 pm. Sullivan Farm, Bushy Park Road, Woodbine, MD. Contact: Kristal McCormick, Howard SCD, (410) 489-7987.
- May 15 **MAEF 20th Anniversary Gala.** 6:00 pm - 10:00 pm. Chesapeake Bay Beach Club. For details: call (410) 939-9030, or www.maefonline.com
- May 31 **4-H Horse Judging/Hippology Contest.** Montgomery County Fairgrounds, Gaithersburg, MD. Contact: Kristen Wilson (301) 596-9478.
- Jun 3 **Pasture Walk.** 7:00 to 9:00 pm. Virtz Farm, Westminster, MD. Contact: Carroll SCD (410) 848-6696 or Carroll County Extension (410) 386-2760.
- Aug 2-9 **63rd Annual Howard County Fair.** Exhibits, Displays and Demonstrations. Howard County fairgrounds, West Friendship, MD.
- Oct 4 **University of Maryland CMREC Open House.** Clarksville Facility, Folly Quarter Road, Ellicott City, MD. For more information or to offer suggestions, contact Frank Allnut at fallnut@umd.edu

[NOTE]: Some programs require pre-registration and/or a fee. For programs sponsored by Maryland Cooperative Extension, if you need special assistance to participate,

please contact the person indicated at least two weeks in advance of the event.

Something to Think About – and Smile

This being an election year, the following insightful political quotes by the late humorist, Will Rogers, seemed appropriate.

It's really remarkable how the politicians think of us. Their every thought is of us every fourth year.

The Republicans have always been the party of big business, and the Democrats of small business. The Democrats have their eye on a dime, and the Republicans on a dollar. So you just take your pick.

Both parties have their good and bad times,

only they have them at different times. They are each good when they are out, and each bad when they are in.

This country runs in spite of the parties; in fact, parties are the biggest handicaps we have to contend with.

I am always kidding about something the Democrats did to the Republicans, and then I got the Republicans on my back. Then I will sing the praises of some Republican uprising, and I will have all of the Democrats down on me. I tell you, there is just so much you can say in praise, or in reprimand, of either one of our political parties.

— from: *The Best of Will Rogers*
by Bryan Sterling