



CULTIVATIONS

Newsletter of the Pennsylvania Young Farmers Association

Fall 2022

www.payoungfarmers.com

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MISSION STATEMENT

The mission of the Pennsylvania Young Farmers Association is to educate and promote the agricultural industry.

BERLIN BROTHERSVALLEY YOUNG FARMERS TAKE A WALK ON THE **WILD** SIDE!

Donna L. Paul

Over 100 Berlin Young Farmers along with their family and friends attended the Berlin Brothersvalley Young Farmer Summer Picnic held at the International Conservation Center in Fairhope, PA.

The group was first introduced to the four trainers who were present at the luncheon. Samuel Dively, Berlin Young Farmer Advisor, welcomed the group and thanked the ICC for allowing us the opportunity to visit the facility. Jacob Dively gave the invocation prior to the delicious luncheon catered by Berlin Market.

After lunch the tour included the group being able to see the five African Elephants that call Somerset County home. Jackson was ready for visitors as he performed tricks and exercises much to the delight of the audience. Even though Jackson is 45 years old, he remains very agile and likes to entertain. Of course the many treats that Trainer Tom Bakke threw into Jackson's open mouth helped to edge him on for a greater interaction. Jackson picked up several logs given to him by the trainer and threw them a short distance to earn another treat!



"Jackson"
The first and only male elephant at the facility.

It is said that Jackson can pick up anything as small as a potato chip without breaking it. But, then again, he can heave a large rock or tree limb quite a distance. Jackson is rated as second in the United States for being the most prolific in fathering baby elephants - 19 to be exact!

Bette and Seeni were in the large pasture next to the new building where Sukini and her one-year-old calf, Tsumi, were waiting at the front entrance for the entourage of Young Farmers - many who had questions regarding the

Continued on page 3.



PRESIDENT'S MESSAGE

Becky Nas

Greetings PYFA members! The PYFA Board met in Lebanon County to conduct business on September 25th, followed by a picnic so graciously hosted by the Krall Family. We enjoyed catching up with those that we haven't seen for months. There were about 40 people in attendance. After the meal, the group traveled to Cornwall Iron Furnace where we were led on a tour of the furnace by the most candid tour guide, Pauly. Pauly took us on a one of a kind experience, explaining what life was like for the people of the time and enlightening us to the industry of the iron furnaces and learning us of more of the rich history and resources that our state of Pennsylvania holds. May we all strive to be good stewards of the land that is entrusted in our management and care. I hope that you all have a safe and prosperous harvest season.

"Agriculture is the most healthful, most useful, and most noble employment of man."

— George Washington

Thank you,

Becky Nas

Shippensburg Corn Festival

The Shippensburg Young Farmers worked hard at the Corn Festival on Saturday, August 27th. It took a team to set up, husk the corn, de-silk, cook, and sell the corn!

The line started around 10:30 am and never stopped till we sold out at 3:20 pm. We officially sold 1,200 ears of corn!



Lizzie Bailey, Rosie Dillner, Lisa, and Dennis Diehl.



The Shippensburg Young Farmers were thrilled to have Rosie Dillner stop by the booth to visit them at the Shippensburg Corn Festival. Rosie and her late husband Fred led this agricultural organization since its inception in Shippensburg many years ago. Rosie and Fred had the vision to educate others about agriculture and create events like the Shippensburg Corn Festival. The list is long in all the people they have touched through the years. Thank you, Rosie, for sharing your passion and igniting it in others!

care of the elephants. The trainers provided educational information along with answering the many questions asked by the group. Sukini chawed down a tree limb with many leaves on it while baby Tsumi stayed close to Mom.

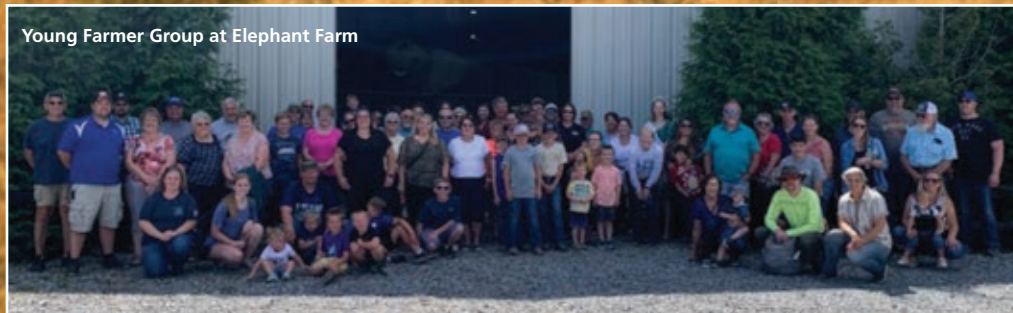
The International Conservation Center or ICC is located on 1,000 acres in Somerset County and is North America's premier conservation, research, education, breeding, and training facility specializing in the care and breeding of African elephants.

One of my prized possession is a painting done by one of the elephants, Thandi, who lived at the ICC in 2018. It was given to me in Memory of Doyle who passed in 2017. Evidently, the trainer, Tom Bakke, gave Thandi the command to paint and she swiped a brush fashioned specifically for an elephant to hold in her trunk while another trainer held the canvas. Along with this story, you will see a photo of my painting being held by myself and my beautiful Great Granddaughter, Delainey Divley, two-year-old daughter of Samuel and Amanda Divley.



"ICC is located on 1,000 acres in Somerset County and is North America's premier conservation, research, education, breeding, and training facility specializing in the care and breeding of African elephants."

The painting that Thandi the elephant created, shown here with Donna and her Great Granddaughter, Delainey Divley.



WHAT'S HAPPENING AROUND THE STATE

EASTERN REGION NEWS

Dale Hawkins

Greetings from eastern Pennsylvania!

The fall harvest has been well under way for most of you and colder weather is on its way here. There are always things to keep us busy and I am happy to report that there have been opportunities where we were able to get together for fun and learning as well.

The Lebanon Area Fair was held late July. There was a good turnout of people to support all of our local farmers. We were able to watch our 4-H-ers showing their animals and having a good time. They had a successful auction and, all in all, the week went well. As always, you can't leave without supporting your dairymen and potato growers- MILK-SHAKES AND FRENCH FRIES!! It takes all of you farmers- young and old- to make those memories happen every year, and we thank you for that.

Ag Progress Days have come and gone and the Manheim Chapter had a group of 6 that spent the day, on Wednesday, traveling together to

and from Penn State. We spent the day browsing through all the new equipment, seeing demonstrations, and learning more about all the technology that is available for today's farm use. A big thank you to Jonathan Werning for pulling that together and giving us safe travels! The Manheim Chapter also held their end of summer picnic recently. Although I was unable to attend that, I appreciate that they keep me informed of their activities.

We want to thank Glenn and Linda Krall for hosting the State Officer's meeting and picnic in late September, it was great to see quite a number of you there. We appreciate the opportunity to meet and talk with all of you.

Maybe we will see you this winter sometime... look for me at

the Winter Convention. And if you need a vacation - check out the National Convention in late November/December!!

BERLIN BROTHERSVALEY

The Berlin Brothersvalley Young Farmers entered a booth for competition with other Adult Farm Organizations at the Somerset County Fair. The Theme of their booth was, "From Field to Table." The group won second prize with their entry.



PYFA Membership Application Form • Join us today!

Name: _____

Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

\$15 annual fee • Make check out to: PYFA

Mail this form and payment to: Debbie Zug • 390 Peters Creek Rd. • Peach Bottom PA 17563

Cornwall Iron Furnace

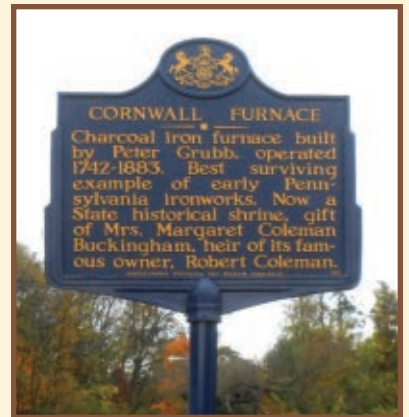
1742-1883

America's most complete charcoal-fueled iron-making complex

The PYFA held a summer picnic gathering at the home of Glen and Linda Krall in Lebanon, PA. In addition to a picnic lunch, they toured the nearby historic Cornwall Iron Furnace.

Cornwall Furnace is a unique survivor of the early American iron industry. Originally built by Peter Grubb in 1742, the furnace underwent extensive renovations in 1856-57 under its subsequent owners, the Coleman family, and closed in 1883. The furnace, blast equipment, and related buildings still stand as they did over a century ago. Here visitors can explore the rambling Gothic Revival buildings where cannons, stoves, and pig iron were cast, and where men labored day and night to satisfy the furnace's appetite for charcoal, limestone, and iron ore.

Cornwall Iron Furnace is part of a National Historic Landmark District by the U.S. Department of the Interior, National Park Service. It has also been designated a National Historical Landmark by the American Society of Metals, and a National Historic Mechanical Engineering Landmark by the American Society of Mechanical Engineers, citing Cornwall Furnace as "the only one of America's hundreds of 19th century charcoal fueled blast furnaces to survive fully intact."



"With the exception of a mere handful of similar preservations in Sweden and Germany — and possibly a few in eastern Europe — I doubt that elsewhere in the world is there a 19th century iron furnace complex with the degree of historical integrity to be found at Cornwall..."

Robert Vogel, Smithsonian Institution



www.cornwallironfurnace.org

The New Orleans Institute



56th Institute in New Orleans— The Highlights

(Wednesday, Nov. 30 to
Saturday, Dec. 3, 2022)



The New Orleans Institute will feature great experiences for those who enjoy unique agriculture, great food, excellent music, historic destinations and friends.

- Wednesday will offer a chance for folks to select an optional tour. Departing mid morning, there will be a tour that will take visitors to Avery Island and Tabasco (hot sauce museum, country store and manufacturing plant). Avery Island is about two hours north of New Orleans. A minimum of 20 participants must register for the tour to be official. Otherwise there will be refunds. On Wednesday evening there will be a reception to welcome everyone. It will be at the Hampton Inn Convention Center.

- On Thursday there will be a breakfast featuring highlights of Louisiana agriculture. Hear from experts about the challenges facing the industry. After breakfast, there will be an opportunity for every attendee to take advantage of the Hop On Hop Off tours. With stops across the city, guest will have the chance to see the French Quarter, Canal Street, the Garden District, etc. Riders can get off, walk around, grab a bite to eat and get back on the next shuttle. The buses will run all day. Finally, the evening will be highlighted with a traditional Creole Dinner and Zydeco Music at the original Mulates Restaurant.



- Friday is agricultural tour day. After a quick early breakfast, there will be tours of the following: a sugarcane harvest, a sugarcane refining operation, a Southern Plantation home tour and traditional Southern meal, an agricultural additives plant and other agricultural features of Louisiana. Friday evening will offer a chance for "a night on your own."



- Saturday will begin with a New Orleans traditional brunch. This will allow for a unique Ag Decision Makers College. The auction will be at 2:30 Saturday afternoon and will feature art from New Orleans. At 3:45 pm the entire group will travel to Mardi Gras World for mask making and floats. The evening will end with a Jazz Cruise and dinner on the Mississippi River.



Registration: Online: www.nyfea.org or
mail to:
NYFEA: Box 20326, Montgomery, AL 36120

Institute Preview



Deadline for preferred registration is 10/31/22.

Name(s): _____

Name(s): _____

Address: _____

City, State, Zip: _____

Email Address: _____

Phone: (____) _____ - _____
(Registration will be confirmed utilizing email.)

NYFEA Full Registration: Attendance to all events: \$350 each
____ @ \$350 = _____

Weekend Rate (great for those who want Friday/Saturday only)
____ @ \$260 = _____

NYFEA Daily Rate
\$135 per day: Thur - # ____ @ \$135 = _____
Fri - # ____ @ \$135 _____ Sat - # ____ @ \$135 = _____

NYFEA Student Rate \$300 for all events (no hotel rooms)
____ @ \$300 = _____

NYFEA Student Rate for students sharing a room w/ at least two other students # ____ @ \$450 = _____
[\$450 (includes hotel room for four nights) (Students must attend Ag Decision Makers College & YALE) (Students must be willing to share an assigned room if the room rate is included)]

Child Registration (under 12) # ____ @ \$150 = _____

Optional Tour (Wednesday) # ____ @ \$85 = _____

Total Amount Due: \$ _____

Hotel Reservation Information

Reservations must be made separately and should be made by November 5 to insure rate. (If problem call 334-546-9951). Rooms and meetings are at the Hampton Inn Convention Center in New Orleans - (\$120/day - phone 504-293-1200).

Easiest way to secure rooms is to go to www.hamptoninn.com and hit enter.. At the location button type in the New Orleans Convention Center, For the dates type in November 30 to December 4. Finally, under the special rates, go to the Group Code and type in NYF. Hit enter and the special Institute Rate of \$120 will appear as a choice for the Hampton Inn Convention Center. You can register for hotel rooms at that price and location. If hotel sells out, please notify us. Backup rooms are minutes away.

Registration for the Institute is best accomplished by going to www.nyfea.org



IT'S CONFERENCE REGISTRATION TIME!

It may only be October, but February is just around the corner. And that means it's time to register for the Pennsylvania Young Farmers' Winter Conference on February 7-9, 2023. Registrations are due by December 31, 2022. So...

Don't be late Don't delay!

The early bird gets the worm as they say OR in this case the best deal.

Registration for this three day event is \$150/person. Get the Early Bird Deal for a savings of \$25/person off that rate when your registration is made by **December 31, 2022**.

The Gettysburg Hotel, located on the square in historic downtown Gettysburg, is our conference headquarters. It is within easy walking distance of shops, galleries and eateries. The Gettysburg Hotel provides a historic setting for a memorable event.

The Gettysburg Hotel offers a complimentary business

center, fitness center, high-speed internet and parking. *The parking garage can only accommodate vehicles under 6' 10" high. If your vehicle is higher, please make note on your registration form so we can make alternate parking arrangements.*

Starbucks lovers take note: there is a Starbucks on-site for all your caffeine needs!!

We have secured a room rate of \$110/night, plus taxes until January 3, 2023 or until our block of rooms are filled. This rate will be honored on the nights both before and after our conference. Call The Gettysburg Hotel, One Lincoln Square, Gettysburg, 866-378-1797 to make your reservations. So...

Come early Stay late

Enjoy all the amenities Gettysburg has to offer!

DAILY AGENDA

TUESDAY kicks off with the Executive Board meeting and Media Blitz. Lunch will be served at 11am in the Hotel Ballroom. Then we're off on tours for the day.



When we return to the Hotel, you have the opportunity to sit in on the Spokesperson Contest. Better yet, why not be a contestant? After dinner relax and enjoy the antics of Jacob the Amishman.

WEDNESDAY offers the delegate meeting and a Spouse's Program. Afternoon workshops cover discussions on the issue of farmer mental health, agri-tourism and agri-tainment, and farming on the Battlefield grounds.



This evening we dine "down on the farm" in the historic barn at Hickory Bridge Farm. The food is delicious, abundant and flavorful. Enjoy the bounty of the land.

We'll have our auction here after dinner. Don't forget to bring auction items and your checkbook.

THURSDAY's tour gives you an opportunity to visit Adams County's newest attraction with a tour of --- the World War II American Experience.

Learn about the U.S. involvement through the experiences and memories of Gettysburg and Adams County residents.



Pennsylvania Young Farmers

2023 WINTER CONFERENCE

Hosted by Gettysburg Young Farmers Association

February 7-9, 2023

The Gettysburg Hotel, Gettysburg, PA

FULL CONFERENCE PACKAGE (without lodging)	NUMBER	TOTAL
Early Bird Registration – Postmarked by Dec. 31, 2022 \$125	_____	_____
Regular Registration – Postmarked after Dec. 31, 2022 \$150	_____	_____

DAILY REGISTRATION

Tuesday, February 7

Tuesday Registration (includes meals and tours) \$55	_____	_____
Lunch \$25	_____	_____
Dinner \$35	_____	_____

Wednesday, February 8

Wednesday Registration (includes meals and workshops) . . . \$65	_____	_____
Lunch \$25	_____	_____
Dinner \$45	_____	_____

Thursday, February 9

Lunch \$25	_____	_____
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AMOUNT DUE: (Payable to: "Pennsylvania Young Farmers' Association") \$ _____

Name _____ Spouse _____

Address _____ Chapter _____

Phone _____ Email _____

_____ Over-height vehicle

* Call for children's pricing: 717-253-3605

Mail registration form and payment to:
Ed Zug • 390 Peters Creek Road • Peach Bottom, PA 17563

HOTEL INFORMATION:

For reservations, contact The Gettysburg Hotel • One Lincoln Square, Gettysburg, PA 17325 • 866-378-1797
Rooms held under Pennsylvania Young Farmers Association • Rooms are \$110/night, plus taxes

Reservations must be made by January 3, 2023.

SPOUSE'S PROGRAM:

Charcuterie

WHAT?? WHO?? Is this a new wine? Maybe it's a town in Adams County??
NO, it's the latest craze and the first person at the Conference to correctly pronounce this word to Laurel Wilkinson, Ladies Program Coordinator, on February 7th wins a prize.

Gather & Graze

The Art of Charcuterie

Participants get to make and take a beautiful wooden grazing board plus learn all about the entertaining trend called Charcuterie. You'll be able to sip wine slushies, sangria or a cup of hot tea while you work for your lunch! Learn ideas for displaying your grazing board by doing hands on food prep. Then you have an opportunity to visit and shop at a modern farmhouse mercantile and if time permits, we will browse through a barn filled to the rafters with antiques, vintage items and other cool stuff!!

*Join us for a fun filled day
in Adams County!*

Meet you here February 7-9, 2023



Watch for the
latest news
and updates on
Facebook:

Pennsylvania Young
Farmer Association



2023 CONFERENCE TOURS & WORKSHOPS

TUESDAY NIGHT ENTERTAINMENT

“Somewhere outside of the arena, there’s a little kid who wants to be just like you and they are watching your every move.

You owe it to them to be someone worth watching. Be an example, be the reason someone smiles today.

Be a LIGHT in a dark world.”

Meet a real role model and inspiration to those he entertains, leading by example, just like his quote above, he strives to be a LIGHT in our world as he performs.

Come for the laughs...
Stay for the inspiration

Enjoy the antics of
Jacob the Amishman
aka Dave “Showtime” Meyer



TUESDAY TOURS

K-Tool, Inc. is a manufacturer of standard and special design indexable carbide tooling for use in the metalworking working industry.

K-TOOL, INC.

K-Tool started out as a special tool manufacturer and job shop, eventually branching out as a distributor for other manufacturers cutting tools. As time progressed they designed their own standard product line and introduced product through distributors across the United States.

Over the years K-Tool, Inc. has introduced several innovative designs and niche products that have become well known throughout the industry. They are also well known for their ability to design & build special tooling faster than anyone in the industry.

Miller Chemical has been solving problems for growers globally for more than 80 years. Leading the way with science, experience and education, they develop products specifically engineered to deliver superior results, one crop at a time.



A HUBER COMPANY

They have customers in more than 90 countries and believe in fostering strong relationships with growers and distributors globally. By delivering consistent results and enhanced value, they help customers achieve their greatest potential, year after year.

Their team is comprised of highly trained agronomists, horticulturists, and crop advisors who provide technical support and product programs designed to maximize return on investment.

WEDNESDAY WORKSHOPS

In trying times, Pennsylvania’s farmers are there, keeping food on our tables and filling store shelves. It’s a rewarding, yet stressful way of life, filled with uncertainty that can lead to anxiety and depression.



The PA Department of Agriculture knows farmers and their families have unique circumstances that may contribute to

loneliness, sadness, stress, or depression and hinder someone from seeking professional treatment. Living or working on a farm can be isolating and the work on a farm never stops.

When loved ones or neighbors are experiencing mental health challenges, there’s help if you or someone you know is struggling.

The Good, the Bad and the Ugly of Agri-tourism



Are you thinking of venturing into agri-tourism? Wondering if it might be the right fit for your farm? Debbie Smith will discuss this option, answer questions on agri-tourism and talk about their experiences.

Debbie, her husband, Chris and their family, own and operate Fields of Adventure. 2023 will be their 14th season of agri-tourism. She will talk about making the decision to open their farm to the public, how the industry has changed, and things they would have done differently.

This year’s corn maze salutes baseball using the theme “Take Me Out To The Ballgame”. The aerial picture shows the maze design. Guests navigate through pathways and answer baseball themed questions. The maze offers two choices: an easier mini maze or the more difficult full size maze.



Monuments & Plowshares



The Gettysburg National Park has been farmed by area farmers for many generations. Farming was prevalent in this area long before Gettysburg was the site of a war. About 2,000 acres within the Park are still actively farmed in 15 parcels. A Park Service representative will give us all the details and interesting facts about the intricacies of farming on the Battlefield.

THURSDAY TOUR

The World War II American Experience museum strives to educate, preserve and honor those who served both on the battlefield and on the home front by offering varied stories of sacrifice, unity

and might in WW II history. It serves as an education center to learn about the soldiers' dedication to win the war and preserve our freedom. Knowledgeable staff and enhanced displays help make meaningful and lasting memories for visitors.



FARM-TO-CITY PROGRAM

HARVEST HOME



IMPORTANT INFORMATION

Reimbursements

Reimbursements will be made on a monthly basis after verification of expenses. To participate in this program, you will need to complete an application, schedule a farm visit, and show certification as a bona fide farm with a relevant state agency

How to Apply

Contact Mark Benedetti
Harvest Home's Farm-to-City Program Director

Contact Info

Email: markb@harvesthomefm.org
Phone: 929-274-7507
Website: www.harvesthomefm.org

EXPAND YOUR FARM REVENUE STREAMS

GET ASSISTANCE WITH THE COSTS IN BRINGING YOUR CROPS TO MARKET

An Opportunity for Farms to Expand to New Farmer's Markets

The Harvest Home Farm-to-City Program is a United States Department of Agriculture (USDA) funded program to attract and increase the retention of regional farmers for our New York City markets. Producers can use subsidized funds to offset expenses, such as:

- Fuel to transport crops
- The cost of tolls on route
- Labor costs for selling at the market
- Market equipment costs
- Crop seeds
- Market fees

Recognizing the high costs associated with traveling into the city for farmer's markets, Harvest Home, in conjunction with the United States Department of Agriculture, has started the **Farm-to-City program**. This is a program to attract and increase the retention of regional farmers for Harvest Home's New York City markets. Producers can use subsidized funds to offset expenses, such as:

- Fuel to transport crops
- The cost of tolls on route
- Labor costs for selling at the market
- Market equipment costs
- Crop seeds
- Market fees

Reimbursements will be made on a monthly basis after verification of expenses. To participate in this program, you will need to complete an application, schedule a farm visit, and show certification as a bona fide farm with a relevant state agency.

For more information, please contact Mark Benedetti, Harvest Home's Farm-to-City Program Director. His email is markb@harvesthomefm.org and his phone number is **929-274-7507**.



Betsy Huber
362 University Road
Lincoln University, PA 19352

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WILMINGTON, DE

*Have a wonderful
holiday season.*



From your
friends at PYFA



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