

● **Thanksgiving Menu**

(Continued from Page 15)

lightly floured 8x8-inch baking pan. Bake in moderate oven (350 degrees) about 40 minutes.

Combine cornstarch, orange juice and honey. Pour over warm cake. Let stand until cool.

* * *

ORANGE-GLAZED SWEET POTATOES

- 6 medium sized sweet potatoes
- ½ cup butter
- ¼ cup water
- 1 ½ tablespoons grated orange rind
- ¼ cup orange juice
- 1 cup firmly packed light brown sugar

Cook sweet potatoes in boiling water until tender. Rinse under cold water, peel and slice. Arrange in a buttered 9x13-inch baking dish. Combine butter, water, grated orange rind, orange juice and brown sugar in a saucepan and cook over medium heat until mixture comes to a boil. Pour over sweet potatoes. Bake in a preheated 350 degree oven 25 to 30 minutes. Makes 10-12 servings.

If unflavored gelatine has been softened in cold water, you can dissolve it over direct heat without adding extra liquid. Keep the heat low and stir the gelatine constantly. You also can put the softened gelatine over boiling water to dissolve it.

● **Have You Heard?**

(Continued from Page 15)

The United States exhibit at the fair also featured demonstration booths for soybeans, rice, honey, poultry, and nonfat dry milk. Home economists used a central demonstration kitchen to demonstrate food dishes which could be prepared with items on sale at the supermarket. — This and That

Whatever your food budget may be, milk is the most important food on the grocery list. Money spent for milk gives greater food values than money spent for any other single food. From 1935 to 1939 the buying power of an hour's factory labor was five quarts of milk . . . today it is eight quarts.

Frayed cords on lamps and electric appliances are fire hazards. That's why it's essential to check them periodically. Replace a worn or broken cord. And when you unplug an appliance, grasp the plug, not the cord . . . this saves wear and tear on the cord.

Good To Know About Apples

Apples are a first cousin to the rose. Probably apples originated in Asia, near the Caspian Sea.

Apples are among the nation's most widely used fruit . . . the average American eats more than twenty pounds of apples a year.

Raw apples darken when cut and exposed to the air. Some nuts also tend to darken apples. For salad and dessert, you can dip cut apples into a fruit juice, such as lemon, orange, grapefruit, or

pineapple. Do this right after cutting. For salads, you can mix apples with salad dressing and the protective coating

chilled.

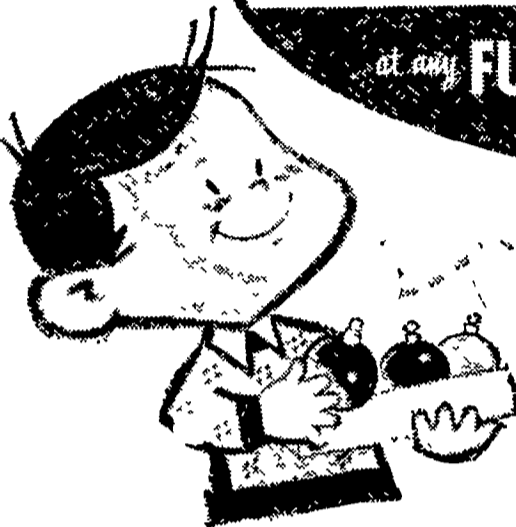
Salads and desserts contain-

Use apples unpared to give an extra touch of color to a salad.

Join a Thrift T. Fulton

CHRISTMAS CLUB

at any **FULTON** National BANK



- PENN SQUARE
- McGOVERN AVENUE
- EAST PETERSBURG
- MOUNTVILLE
- AKRON • GAP

Member Federal Deposit Insurance Corporation

NOW! SAVE 6%
on any new **OLIVER**

EARLY BUYER'S BONUS PLAN PAYS 6% INTEREST* IN CASH ON FULL PURCHASE PRICE

No cash needed. Your trade-in may cover the down payment. And, Oliver will also pay 6% on the balance you finance.* See the big line-up of new Oliver equipment. See how much you can save by trading now!

*Per annum rate from purchase until use date on trade-in, cash payment and qualified finance program.

TO-DAY!

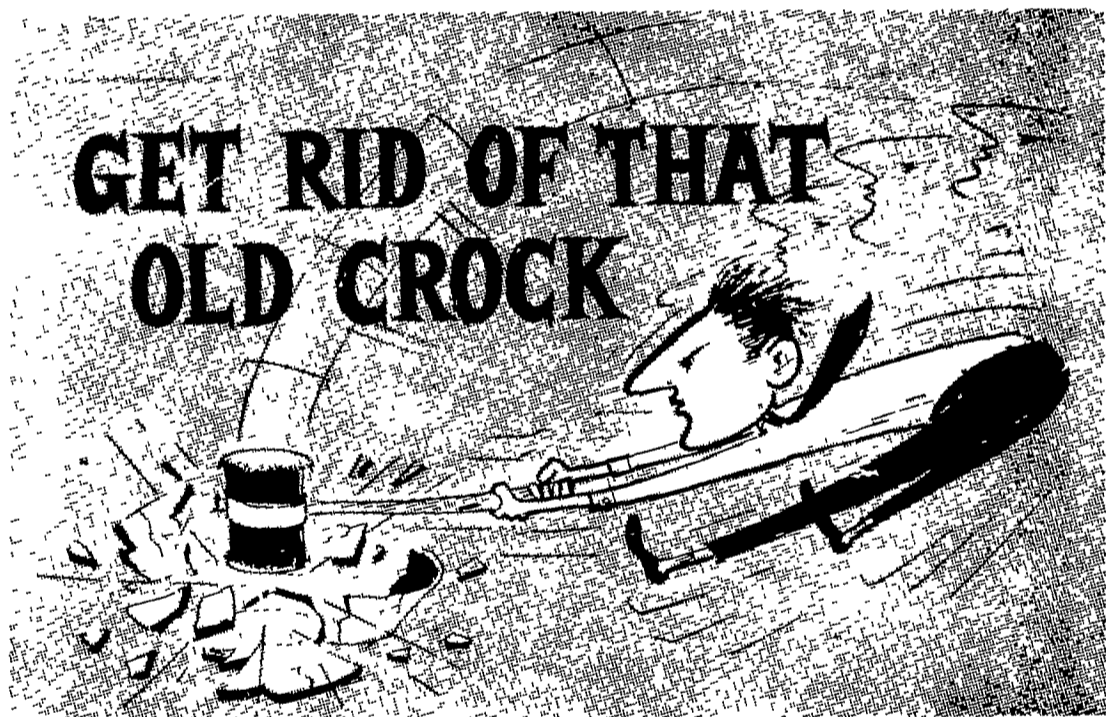
Get a better deal on better machinery.

N G Hershey & Son
Manheim, R. D. 1

Farmersville
Equipment Co.
Ephrata, R. D. 2

Chas J. McComsey
& Sons
Hickory Hill, Pa.

GET RID OF THAT OLD CROCK



THE ONLY Completely Automatic CONCEPT IN HYPOCHLORINATION

Not only that old crock, but any tub, vat, can, or other solution container that you are inflicting upon your customers . . . for this entire Water Chlorinator is contained in one small, rugged, fiberglass case one foot square and two feet high.

Our ARCOMATIC combines the most widely used positive displacement feeder with the only chemical diluter that automatically prepares its own solution . . . Easily adjustable dilution strength with the turn of a knob . . . Replaces all old-fashioned hand preparations of Hypochlorite Solution eliminating the drudgery of hand mixing the reagent, uneven mixtures, and the danger of untreated water. Refill every four to six months in the average home. A safety refill warning lamp alerts the user ten days before additional Sodium Hypochlorite is needed.

Sells for the same low price as many semi-automatics . . . thoroughly tested . . . proven reliability . . . thousands in use . . . and, a full year's guarantee. And remember, the ARCO DILUTER can easily and quickly be installed with any Hypochlorinator you are now using.

Brubaker Plumbing & Heating

1284 Rohrerstown Rd.

Lancaster Ph. 393-3908

Barney S. Braun, Water Consultant