

HECKERBOARD

service bulletin

Get up to
a TON
more milk
per
cow...



with PURINA COW CHOW D

Today's dairy cows are producing more milk than ever before. And a new milking ration, Cow Chow D, is what many of them make up to a great extent.

The selection of quality ingredients is the key behind the high efficiency of Purina Cow Chow D.

Purina's Research herd of Holsteins and Jerseys has been giving nutritious, factual information on Purina

Dairy Rations for over 30 years. This milking string proved the value of Cow Chow D by producing an average of 2067 pounds more milk per cow over that produced on a regular 16% milking ration.

Put Purina Research to work on your farm by feeding Cow Chow D. Chances are, like other Northeastern dairymen, you'll find this ration will help your cows make more milk . . . and more profit.

You Know . . . Sows Produce Gallons Of Milk Each Year

Each sow is a factory — a "pig factory" — and she needs help to produce to capacity.

At Purina Research Farm on the Purina Program, sows each year produce more than 100 gallons of milk; wean 18 pigs; and raise their own bodies. These are mighty

achievements. Sow Chow — fed with your grain — is designed and researched especially for these purposes. Get Sow Chow at our store with the Purina Star Sign.



GET CRD IN DAY-OLD CHICKS

Now you can help knock out costly CRD in day-old chicks with Purina Tylan Soluble. This soluble contains tylosin, a new, fast-acting antibiotic that cuts down the most common cause of CRD in day-old chicks.

As your chicks first arrive, add this powerful antibiotic to their drinking water. We can supply you with Purina Tylan Soluble in economical 100-gram packets.

Get CRD with new Purina Tylan Soluble in chick feed water.



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For The Farm Wife

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- 1/4 cup boiling water
- 1 egg
- 1 cup sifted flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/4 teaspoon ground cloves
- 1/2 teaspoon ginger
- 2 egg whites
- 1/4 cup sugar
- 1 cup flaked or shredded coconut

Measure whole bran cereal, molasses, shortening and boil-water into mixing bowl; add egg and beat well. Let stand about 5 minutes. Sift together flour, baking powder, soda, salt and spices. Add to whole bran cereal mixture, stirring only until combined. Spread in greased 8 x 8-inch baking pan. Bake in moderate oven (350 degrees) about 25 minutes.

Beat egg whites until frothy. Add sugar gradually, beating until stiff and glossy. Spread over warm gingerbread; sprinkle with coconut. Return cake to oven and bake an additional 10 minutes, or until coconut browns. Cut into squares to serve.

DON'T PLAN TO FREEZE EXTRA GIFT CHEESE

Don't expect to hoard those gift cheese packages by storing them in the freezer. You'll be disappointed if you try to freeze brick, cheddar, swiss, edam and other such cheeses. This type of cheese changes in texture during freezing and you'll have a mealy cheese that won't slice nicely or be pleasant to your palate. Since there probably is little change in flavor you can combine cheese with other foods and

they'll freeze satisfactorily.

Cheese may be stored for many weeks in the refrigerator if it is tightly wrapped so air can't reach the surface.

The breakdown of texture of cheese during freezing can do you a service when you plan to make a cheese cake. You can freeze the cottage cheese ahead of time. When you take it from the freezer the curd is broken down and it crumbles without your having to sieve it.

Cream cheese, sour cream and whipping cream will go into your freezer. Leftover dips made with either the sour cream or cream cheese base can be frozen to reuse. You may have to remix them with a little milk before setting.

LEMON MUSTARD FRANKETTES

- 1 pound frankfurters (8 to 10)

1/4 cup fresh lemon juice

1/4 cup salad oil

1/2 teaspoon salt

1/4 teaspoon pepper

2 teaspoons prepared mustard

1 teaspoon sugar

2 tablespoons flour

3/4 cup water

1/2 cup sweet pickle relish

Cut frankfurters in 1-inch pieces. In saucepan, combine lemon juice, salad oil, salt, pepper, prepared mustard and sugar. Bring to a boil. Pour over frankfurters; let stand one hour. Drain mustard sauce into saucepan. Blend flour into water; stir into sauce. Simmer until thickened, 10 to 12 minutes, stirring constantly. Add sweet pickle relish; simmer 1 minute longer. Add frankfurters, heat. Serve hot from chafing dish on wooden picks. Makes about 15 to 20 servings.

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