

SHOWN RECEIVING "SALESMAN OF THE YEAR" trophy is Ned Sitler, Jr. He is flanked by Ernest O. Horn, general manager, on the left, and by Donald E. Horn, salesmanager. The occasion was the third annual sales banquet of D. E. Horn and Company, York.

Sitler Honored As Top Horn Co. Salesman

The employees of D. E. Horn and Company, Inc. recently attended the Third Annual Company Sales Banquet. Dr. Robert Spitzer, president and general manager of Mur-

phy Products, Burlington, Wis., was the featured speaker. His presentation, "Mightier Than Missiles," showed the importance of American agriculture to world strength.

In conjunction with the Annual Banquet is the pres-

entation of the Horneo Salesman of the Year Award. This award is presented annually to the salesman with the greatest tonnage increase over the previous year. This year's recipient of the award was Ned Sitler, Jr. Sitler is a graduate of Penn State University. Before joining D. E. Horn and Company in 1961 he was an assistant county agent. Sitler's territory composes Lebanon and parts of Lancaster County. He and his family reside at Wrightsville R1.

D. E. Horn and Company, Inc. manufactures and distributes feed in the states of Pennsylvania, Maryland and New Jersey.

Some Canned Foods Have Limited Storage Time, Authority Says

Commercially canned foods require a minimum of care to maintain their quality during storage, points out Mrs. Sandra M. Eaton, associate extension home economist, Chester County.

Canned foods need a dry place where the temperature won't go above 70 degrees or below freezing.

If properly stored, many foods will remain safe and acceptable for long periods of time, but there is a maximum storage limit for some foods. Most canned fruits and vegetables can be kept up to 18 months after buying. However, berries, sour cherries, citrus fruit juices, tomatoes, and sauerkraut will keep their top quality for only six months, says Mrs. Eaton.

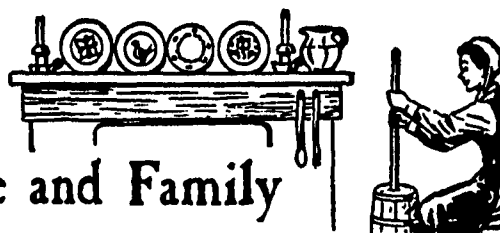
Canned meat and poultry can be stored up to 18 months; canned fish up to a year; condensed meat and vegetable soups up to 3 months. Evaporated milk and nonfat dry milk packaged in metal containers keep their quality for 6 months.

Such foods as hydrogenated fats, vegetable oils, canned nuts, instant puddings, cereal products, canned bouillon, and bouillon cubes may be stored up to 18 months. Sugar and salt will keep indefinitely.

With quality canned and other packaged foods on hand, you can meet any emergency from unexpected guests to a national disaster. As you use these foods, buy fresh supplies, reminds Mrs. Eaton.

Arthritis and rheumatism lead the list of chronic conditions which assail persons 65 years of age and over, with deafness, heart disorders, high blood pressure and visual impairments following in that order.

For the Farm Wife and Family



By Doris Thomas, Extension Home Economist

Ladies, Have You Heard? . . .

Some Facts Worth Knowing About Onions
Onions are tops in the class of flavorings for many dishes. Both the sweet Spanish types and the Globe types are plentiful and good buys. The Spanish types go well in salads and sandwiches and the Globe types are preferred for cooking.

It's easy to identify both types. The Spanish has a mild flavor, is large, has a somewhat slender appearance, and has a light yellow, brown, or white skin. The Globe and other onion types of the fall crop are stronger flavored, globe-shaped, and depending on variety have yellow, white, red, or brown skins.

When buying onions, be sure they are bright, clean, hard, well-shaped, and dry-skinned. These are signs of good quality, meaning you're getting the best value for your food money.

Tips for Increased Wear from Hose

Stockings will wear longer if they fit correctly in both leg length and foot size. Buy stockings in a foot size long enough to prevent wear at the toes, yet short enough to avoid heel and ankle wrinkles.

Some hose come in proportioned leg sizes to fit extra thin, average, or extra heavy legs.

Buy hose to suit your purpose — dress sheer for dress-up occasions, walking sheer or sturdier hose for regular wear.

Buying three pairs of the same shade and style of hose will give you added wear. Alternating the wearing of hose helps to lengthen their life.

Rinse new hose before wearing, then wash after each wearing. Do not soak, wring, use wooden clothespins, or hang hose near a radiator.

Did You Know That

Cleanliness is recognized as an important weapon in fighting disease. Clean hands do not spread germs. And there is also the appearance angle. The time to teach a child that personal cleanliness helps make him attractive is just as soon as he is able to understand the words Knitting and crocheting



THOMAS

will go faster with clean needles. Whether they are bone, plastic, or steel, it is safe to dip the needles often into hot soap or detergent suds to wash away all traces of stickiness.

If you have any sore or infection on your hands, do not touch wood without wearing gloves. You can wear either rubber gloves or inexpensive cotton gloves that you can wash in hot soap or detergent suds after each wearing.

Storage Tips for Shelled Pecans

If you buy shelled pecans in quantity, store them at a temperature between 34 and 38 degrees. Keep in a covered glass jar in the main section of refrigerator.

Shelled pecans in vacuum cans keep well on the cupboard shelf until opened, but should be refrigerated after opening. Also refrigerate saran or plastic packages of pecans after opening, but first reseal packages with tape.

You can freeze shelled pecans. Put them in plastic bags and seal or use regular freezer containers with tight-fitting covers. When thawing, allow any moisture that collects to dry or evaporate before using the nuts.

For The Farm Wife
(Continued from Page 10)

- 1 1/2 cups milk
- 1 egg
- 1/2 cup commercial sour cream

In a saucepan, combine apricot preserves and 3/4 cup water. Blend remaining water with cornstarch. Stir into sauce. Add 1/4 teaspoon mace. Cook until thickened and clear. Add butter or margarine.

Prepare corn bread mix according to package directions using milk, egg, sour cream, and remaining 1/2 teaspoon mace. Add extra milk if mixture thickens too much on standing. Pour about 1 cup batter into a well-greased, preheated electric waffle iron. Spread to within one inch of edge. Makes 12 waffles. Serve with warm apricot sauce and hot sausage.

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