Bee - Line Supply Center NOW OPEN FRIDAY NITES UNTIL 9 P.M. — SATURDAYS 'TIL 5 P.M. (NEW STORE HOURS IN EFFECT THRU DECEMBER 31st) SPECIAL APPRECIATION SALE

ON ALL APPLIANCES NOW UNTIL DECEMBER 17th

ALL NEW "DUPLEX 19" FROSTLESS" JET-AIRE **REFRIGERATOR - FREEZER**

Giant Capacity —

In Small Space

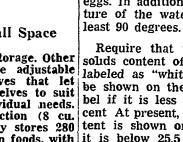
The new Unico "Duplex 19" is really two apphances in one cabinet—a refrigerator and a true-zero freezer side by side for complete kitchen convenience. Each section has its own door and is separately insulated.

Beautifully styled, the "Duplex 19" is a real space sav-er, with 19 cu. ft. of food storage space in a cabinet only 32" wide. It's elegantly designed with

features galore. Refrigerator section has 11 cu. ft. of storage capacity with glide-out crisper and convenient door storage with utility compartments and roomy shelves

for tall bottle storage. Other features include adjustable cantilever shelves that let you arrange shelves to suit your own individual needs. The freezer section (8 cu. pounds of frozen foods, with it is below 25.5 percent. glide-out basket, juice can dispenser, spacious bookshelf door storage, ice buck--ket and ejector travs. The "Jet-Aire" refrigeration

system means there's never any frost or ice build-up on food or in the storage area of the refrigerator or freezer-sections. Defrosting is automatic.



products.

Provide for a new identifica. R1, J. Edwin Rohrer, Paradiso tion mark on non-pasteurized R1, Jacob L Stoltzfus, Narvou products to be shipped from R2, Marvin L. Weaver, Kinzers; one official plant to another R1; Solanco H. S.: Fred J. official plant for pasteuriza- Kreider, Jr, Quariyville R1, C. tion.

Egg Amendments

(Continued from Page 1)

zation and final packaging of

gram will help ofter greater assurance to processors and purchasers of inspected egg

Establish a time limit of 72

hours between breaking and

further processing for liquid

which are to be desugared)

The amendments will:

eggs be pasteurized at a mini- Bottom R2, Warwick H. S.: mum temperature of 140 de- Paul M. Brubaker and J Wil-

3½ minutes, and that other egg products be pasteurized as such temperatures and held for such times that will give equi-Require sampling and testing valent assurance of a Salmonfor Salmonella after pasteuri- ella-free product.

Lancaster Farming, Saturday, December 3, 1966-7

Additional minor changes in egg products under inspection. the regulations were also adopt-The sampling and testing pro. ed.

Keystone Degree

(Continued from Page 1) Rutt, Elizabethtown R1; Ephrata H. S.: Daryl L. Bollinger, egg products (except whites Lititz R1, Ronald L. Meck, Reinholds R1, and Ronald L. Change egg-cleaning provi. Mull, Ephrata R1; Garden Spot, sions to require use of an ap. H. S.: Robert E Fisher and proved washing compound and Adam N. Zimmeiman, East of water that is at least 20 de- Earl R1, Amos R Reiff, New grees (Fahrenheit) warmer Holland R2, and Kenneth Zinthan the temperature of the merman, Narvon R1, Lampeeggs. In addition, the tempera- ter-Strasburg H. S.: Marlin ture of the water must be at Groff, 1135 Beaver Valley Pike, Lancaster, and Robert Weaver, Strasburg R1; Penn-Require that the total egg. Manor H. S.: Melvin L Brandy, solids content of egg products and Bishard Themas Millars. labeled as "whites and yolks" and Richard Thomas, Millersbe shown on the container la- ville R1, L. Kenneth Fellerbel if it is less than 24.7 per-baum, Washington Boro Ri, cent At present, egg-solids con- and P Kenneth Rohrer, Lan ft.) conveniently stores 280 tent is shown on the label 1f caster R2; Pequea Valley H.S.: Richard D Bomberger, Gap on. William Frey, Quarryville R2, Require that liquid whole and James S Huber, Peach

