23- 26-Lancaster Farming, Saturday, June 14, 1969

Do You Know Your Dairy Products?

Of course you know what you're buying And how to judge it, and how to use it, too Or do you' Here's a quick test to check how much you really know about these familiar dairy products we all enjoy.

1 Match product and description

1.	Match product and desc	ription	1:	activities sil
	a. skim milk	1	. pasteurized fluid milk with fat and water removed.	last fall T with the gro The Grang
	b. lowfat milk		2 whole milk with most of the milk fat iemoved.	directed by Miss Mary
	e. nonfat dıy milk		 partly skimmed whole milk. with a bacterial culture added to make it semi-solid. 	panist. The office who are Ma
	d. evaporated milk		4 a homogenized product with about 60で less water than whole milk.	
	e. yogut		 product with lowered milk fat content, added milk solids for a richer taste. 	die Campbe zlei; Trea breath Jr.;
2.	When buying Cheddar cheese look for: a. good color b. the longest cuing category	: 	5. Cheddar cheese will keep in refrigerators: a. one week b. several weeks c. a month or longer	ly: Gatekeer Polly Metz Galbreath; H and Lady A na Wood.
3.	 c. the U S. Grade AA shield Butter is made from: a. selected sour cream b. sweet cream c. fresh milk 		 5. Process cheese is: a. made from goat's milk b. American-made Cheddar cheese c. a mixture of fresh and aged natural cheese 	An exerce Mother" wa children. A was given reading "Fa Two groups
4.	Dairy foods are good so of: a. protein b. vitamin A c ascorbic acid d. calcium	urces?	Adults should have: a. two or more glasses of milk a day b less than two c. three or more d. four or more	rumbers F poem entitle Hanks recit "What The Group sing

be supplied by cheese or ice cream.

corbic acid.

1. a.2; b-5; c-1; d-4; e-3.

6. c. Process cheese melts easily when heated.

is generally made from selected sour cream.

2. c, always a mark of the highest quality.

glasses of whole, skimmed, low-fat, instant nonfat, or evaporated milk, or butterfat. Some of this amount may

eral weeks in the coldest part of your retrigerator. Soft cheeses (like cream cheese and cottage cheese) can be

5. b. Like most hard cheeses, Cheddar can be kept for sev-

4. a, b & d. Fruits and vegetables are good sources of as-

cream; U.S. Grade B butter, with its slightly acid flavor, 3. a & b. U.S. Grade AA butter is made from fresh sweet

7. a. The USDA daily food guide recommends two or more

kept in the retrigerstor from three to five days.

(Continued from Page 21)

School, Trappe, Montgomery Co. Pa. June 21, 8 pm. and present the plogram in conjuction with Chester-Delaware Co Pomona

The Junior Glange =343 piesented the program with the theme "America Is Ours Keep Her Light Shining" Mis Jacob Fantom, Mation, told of them since they reorganized The program opened roup singing "We Aie ge Of The Future", R Clair Murphy with Lou Wesley accom-

cers were introduced aster-Joyce Galbreath. laik Sawyer: Lecturei-

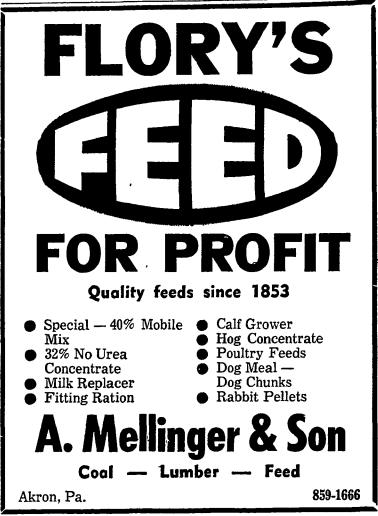
eily, Steward-Peggy Assistant Steward-Edell; Chaplain-Joey Meteasurer-Thomas Gal-Secretary-Ruby Overper-Joe Overly; Cerestzler; Pomona-Sandy Flora-Karen Holloway Assistant Steward-Ed-

ccise "A Tribute To as given by 12 of the A Tribute To Father by Brenda Giffing 'ather's Day June 15." s put on square dance Five children gave a led "Husbands " David ited Calvin Coolidge's e Flag Represents" ging "America" An

GRANGE NEWS Creater of the second of June, July and August at 8 Liberty" by Joe Overly Group 27

singing "This Is My Country" and "God Bless America" the second and fourth Mondays ± 66 June 23.

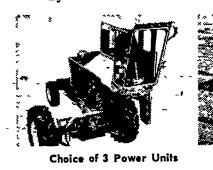
Mrs. Jesse Wood will be in charge of an Antique Show at the The Junior Grange will meet next meeting of Fulton Grange

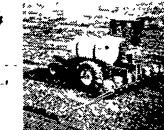


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