

● **For The Farm Wife**
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onions and mushrooms on top. Melt remaining butter in a separate saucepan; blend in next four ingredients; cook 1 minute. Gradually add 2 1/4 cups milk. Bring to a boil, stirring constant-

ly. Pour over pheasant and vegetables. Cover. Bake in a preheated very slow oven (275 degrees) for 2 hours. Remove cover; sprinkle parsley on top. Allow- ing 3 to 4 per person, wrap dates in bacon slices; cook slowly in skillet, turning to brown evenly.

Place around casserole. Makes 4 servings

Our forefathers formed the American traditions of feasting. When the harvest was gathered and larders filled, families gathered to give thanks and enjoy the prized recipes of colonial good wives and native dishes adapted from the Indians. Along with some of the aforementioned foods this Indian Persimmon Corn Pudding may have been served at one of their meals

INDIAN PERSIMMON CORN PUDDING
6 very ripe persimmons (if

persimmons are unavailable substitute 1 (1-pound, 13-ounce) can peach halves, drained)

1 tablespoon fresh lemon juice
2 tablespoons light brown sugar, firmly packed
1 package (14-ounce) gingerbread mix
1 package (8-ounce) corn muffin mix
3 tablespoons grated orange rind
2 eggs

1/4 cup buttermilk
3 tablespoons butter or margarine, melted
3 tablespoons orange marmalade

Light cream
Freshly grated nutmeg
Peel persimmons; mash to make about 2 cups pulp. Add lemon juice and brown sugar. Pour into a greased 1 1/2 quart round cake dish. Blend next three ingredients. Add eggs and buttermilk. Beat by hand 1/2 minute. Set aside 2 cups batter. Spoon remainder over fruit. Blend butter and marmalade into reserved batter. Pour into 12 greased 2 1/2 inch muffin pan cups. Place cobbler on lower shelf, muffins on upper shelf of a preheated moderate oven (375 degrees). Bake muffins about 20 minutes, cobbler 30 to 35 minutes. Cool cobbler 10 minutes. Serve warm with cream flecked with nutmeg. Makes 6 servings and about 12 muffins

● **Force-Molting**
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not like the extra labor associated with these out-sized eggs. The consumer likes larger eggs generally and would seem that the processor should provide the pack, with the "extra costs" included.

Other things being equal, the average egg prices received from pullets will be lower than from hens, because of the egg size differential. When total yield, or "egg mass", is considered then it is another matter. Therefore, timing of the flock, when the egg size-price differential is greatest, is the only justification for a force-molted flock. Accurate price forecasts then become very critical to success.

In conclusion, pullet flocks generally will return more profit than force-molted hens, due to volume and quality of eggs. But there still remains an opportunity for a limited usage of force-molting by certain individuals under certain set of conditions. It would appear that there might be an expansion in force-molting as an alternative enterprise. This is why detailed studies are important now — in order to move efficiently into this enterprise, under Pennsylvania conditions. All advantages and disadvantages must be realistically considered for profit potential, with all costs recognized.

● **Co. Poultry**
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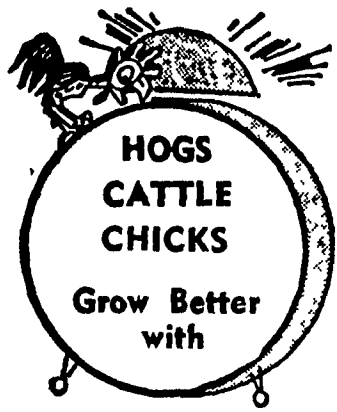
executives The very close margins they work with soon eliminate the inefficient operator.

The poultry industry touches every family in Lancaster County either by supplying them with eggs and meat or by furnishing them with supplies, materials and labor.

Lancaster County's reputation is undisputed as a leader in breeding, producing and marketing poultry products

Summer Forage

I'd like to repeat the word of caution about the using of frosted sorghum sudangrass hybrids, with the wide use of this rapid-growing Summer forage crop there is bound to be many growers with growth left at frost time. The frosted crop should not be used as pasture or green chop for at least seven (7) days after the killing frost, and the plants are completely dried out and paper brown. However, the frosted crop may be made into silage soon after the frost and allowed to go through a complete fermentation process for at least four (4) weeks before using. Growers with these hybrids are urged to give special attention to their handling in order to avoid the poisoning of livestock.



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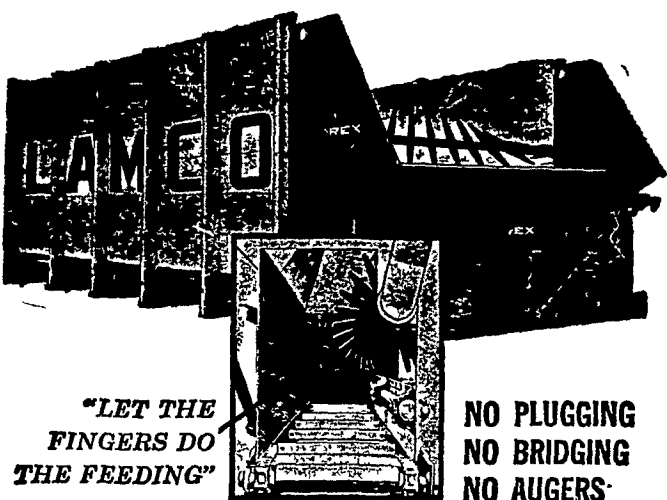


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- 4 - Skimp on a Plain open Jaw transmission in place of our Protectively enclosed unit.
- 5 - Replace our Positive expensive worm drive with open gears on our Lower Beater Drive
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BUT...

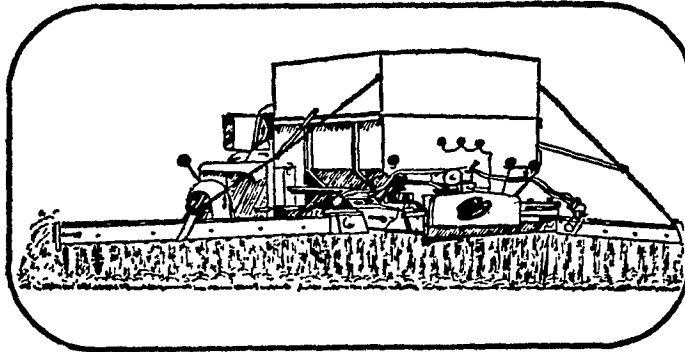
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Apply Lime In The Fall For A Better Crop Next Summer

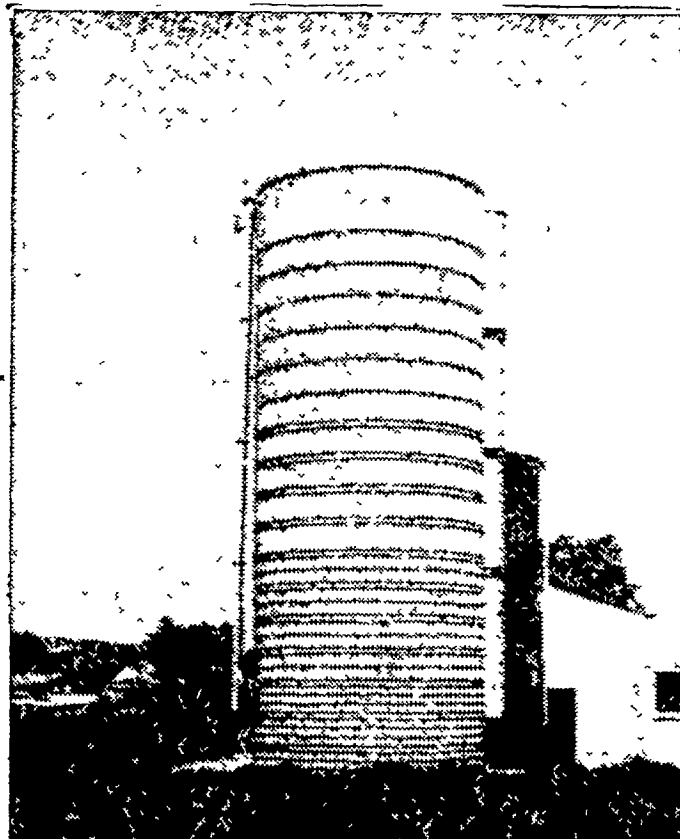


Fall liming assures proper limestone distribution in the soil, ready for spring planting. The freezing and thawing of winter aid in the process of limestone dissemination. So, why wait, correct your soil deficiency now by liming, and reap a bigger harvest next summer.

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