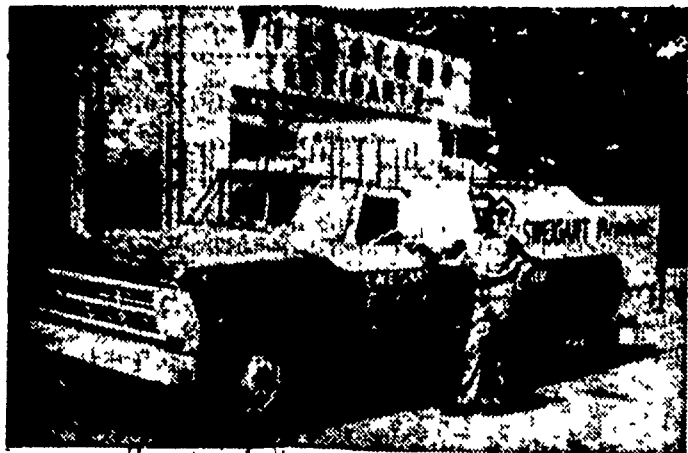


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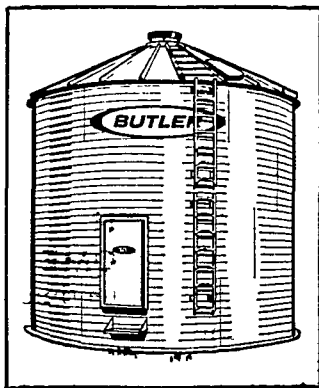
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They Look New; They Are New!



NEW BUTLER GRAIN BINS

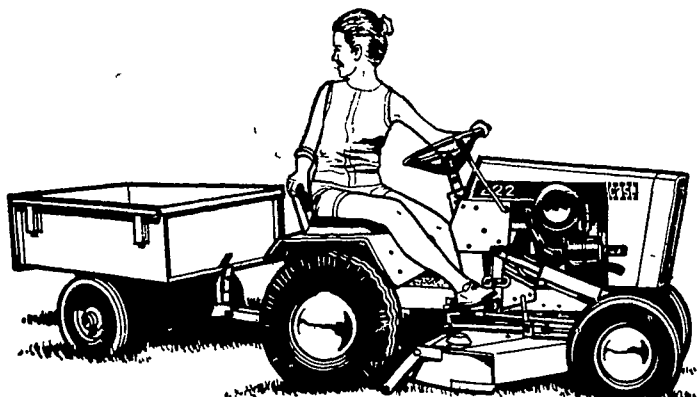
The new Butler grain bin—with wider body sheets, a broader corrugation and fewer parts—provides real savings and faster, easier erection. Other high performance improvements include a steeper roof for more grain storage capacity; a new floor—a stronger, clear-punched floor which installs quickly; a new step-in door with corrugated frame, located above ground; and many more. See us today for details on the new Butler bin.

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Ladies, Have You (Continued from Page 21)

credit" and other financing plans.
A Fair Packaging and Labeling
Act.

An act setting safety standards
for auto manufacturers.

Water Safety

Never allow anyone to swim
alone. Use the "buddy" system
at all times.

Beware of storms. If dark
clouds appear and thunder is
heard, get out of the water.
Lightening can strike before
rain comes. Water and what's in
it is a prime target for lightning.

Make sure every boat has a life
preserver. Make sure boaters
know they should hang onto an
over-turned boat.

Move low and slow when
changing places in a row boat.

Never stand in a canoe.

Production Line Sandwiches

Remove butter or margarine
from refrigerator to soften,
ready for easy quick spreading.

Decide what fillings you are
going to make. Prepare fillings
and place in refrigerator until
ready for use.

Assemble all wrapping and
packaging material.

Line up various kinds of bread.

Spread all slices with softened
butter or margarine. Spread to
edges of bread to prevent filling
from soaking into the bread.

Standardize portions of fillings
and speed up preparation by
using an ice cream scoop or a
definite measure of filling per
sandwich. Be sure to spread fill-
ing evenly on bread.

Stack two or three sandwiches
and cut all at once with a sharp
knife to speed up operation. Cut
in sizes that are easy to handle.

To make a big hit with small
children, cut sandwiches into
various shapes.

Junior 4-H Leaders

One of the most successful and
beneficial 4-H activities is junior
leadership development. This
program is for the older teen
member and now some 150,000
teen volunteers serve in a 4-H
leadership capacity.

Visitor Describes

(Continued from Page 21)

Brown was awarded the Out-
standing Woman Of The Year
plaque in 1959 by the Quarryville
Chamber of Commerce.

This week Mrs Brown per-
mitted Miss Ozbas to prepare a
Turkish meal for the family be-
cause Rahime loves to cook. She
served a summer salad and Meat
Pilav. Here are a few of her
recipes:

MEAT PILAV

3 cups of inch size cubes of un-
cooked meat

2 large onions sliced

4 peeled, sliced and cooked car-
rots

Salt and pepper

Brown onions in butter, add
uncooked meat cubes and cook
until meat juice disappears. Add
carrots, salt and pepper.

1 cup long grain rice (not pre-
cooked)

1 1/2 cups hot chicken broth
(mutton broth or water may
be used)

1 large tablespoon butter

Soak rice in hot water while
you prepare the meat and veg-
etables. Rinse and drain dry as
possible. Melt butter in a deep
heavy pan. Add broth or water
and heat to boiling then add
drained rice. It absorbs liquid in
10 to 15 minutes. Remove rice
and put meat and vegetables in
pan, then return rice on top of
meat and vegetables. Put brown
butter on top of rice and close
pan quickly and tightly. You may
put a piece of aluminum foil
over pan and seal well and put
the cover on the pan. Wait 10
minutes before serving. Unmold
on large platter. If it fails to
drop out freely, set pan in cold
water a few minutes so it will
release.

For WINTER SALADS they
use grated cabbage alone, grated
carrots along, or sliced lettuce
and a couple green onions cut
up and a few radish slices to-
gether. On each of the salads use
following salad dressing.

SALAD DRESSING

juice of 1 lemon or 3 tablespoons
vinegar

2 tablespoons cooking oil

salt to taste

SUMMER SALAD

Fresh tomatoes, onions, cucum-
bers and peppers.

Cut vegetables in small pieces
for better flavor and be sure to
retain all tomato juice which
adds to the salad dressing for
flavor. Serve in salad bowls and
eat with spoon so the juices can
be eaten along with salad. This
should be served with the above
dressing poured over the tossed
salad.

KOFTE (Meat balls)

(For outdoor cooking on bar-
becue grill or under a broiler)

1 lb. ground beef

1 large onion

dash salt and pepper

2 slices bread

chopped parsley

Grate onion, combine with
meat, salt and pepper. Put bread
slices in water and squeeze water
out. Mix all together. Slam 5 or
6 times on dish to make it com-
pact. Make meat balls smaller
than hamburgers and flatten and
cook on a greased grill. Put some
butter on top meat balls and
they're ready to serve. Serve 5
or 6 balls per person.

fresh tomatoes
green peppers (hot or sweet)
sweet onions
Cut each vegetable in half.
Allow one piece per person. Cook
on an outdoor barbecue grill or
under broiler about 15 minutes
or until soft. Put butter on and
serve. Serve summer salad with
this.

PATLICAN KIZARTMASI

(Fried eggplant)

1 eggplant

3 big tomatoes

1 small clove of garlic

3 or 4 green peppers (hot pre-
ferred)

Peel one side of eggplant, turn
over and peel opposite side,
leaving other side with peel on.
Cut eggplant into about four
pieces, with the side up that is
peeled. Slice each piece across
in 1/4" slices. Put slices in salt
water. Cut peppers in half and
remove seeds. Dry eggplant
slices before frying. French fry
eggplant and peppers in about
375 degree oil, using 1" of oil in
pan. Remove eggplant and pep-
pers. Pour out half of the oil.
Add tomatoes and peeled garlic
to the oil remaining in the pan.
Stir and cook until tomatoes are
soft and are in the form of a
thick sauce. Add cooked egg-
plant and peppers. Cook to-
gether 5 minutes. Eat cool not
hot, with plain bread without
butter.

TOMATO SOUP

4 qt. chicken or mutton broth

2 tablespoons butter

salt and pepper

2 large tomatoes

3/4 cup thin noodles

meat balls, size of marbles

Peel and slice tomatoes. Re-
move seeds but keep juice. Put
salt on them and cook in butter
until soft, then add tomato juice
that came from the tomatoes.
Add 4 cups broth. Add raw meat
balls and let come to a boil. Add
noodles and cook until soft. Add
brown butter and pepper. Serve
very hot. 1 teaspoon lemon juice
may be added to each serving at
the table if desired.

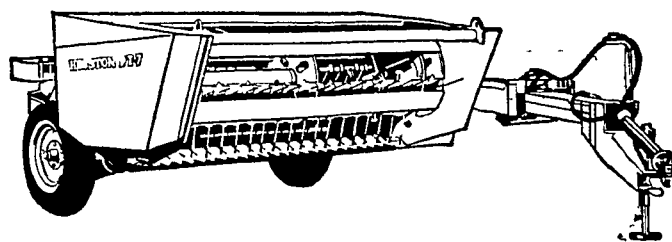
Chester Hog Cholera Quarantine Is Lifted

The State Agriculture Depart-
ment recently announced that
Federal and State animal health
authorities have lifted a hog
cholera quarantine that had been
imposed on a section of Chester
County in mid-June.

Dr. John C. Shook, director of
the Department's Bureau of
Animal Industry, said the Fed-
eral-State quarantine was im-
posed after discovery of hog
cholera in a herd of 1,348 swine
on the farm of Alexander Jasienski,
at Avondale. Since then, Dr.
Shook said, no further evidence
of the disease has been found in
the area.

Lifting of the Chester County
quarantine, however, does not
effect quarantines imposed more
recently in portions of Lancaster
and Berks counties, Dr. Shook
added.

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