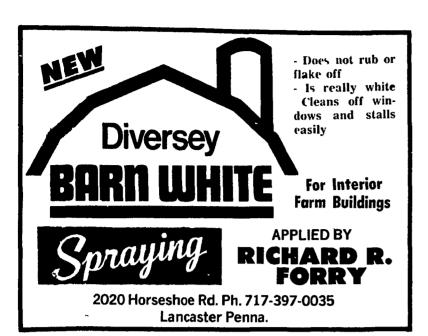
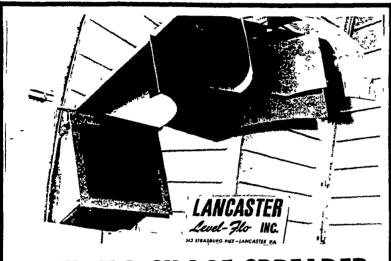
READ LANCASTER FARMING FOR FULL MARKET REPORTS





LEVEL FLO SILAGE SPREADER

IN TWO MODELS TO FIT 10 TO 30 FT. SILO.

9" Steel or Vinyl Fill Pipe installed on any type Silo

- Concrete Stave Silos
- Silo Unloaders
- Belt and Auger feeders
- Liquid Manure Systems
- Barn Cleaners

SALES & SERVICES

STOLTZFUS SILO EQUIPMENT

RD1, Box 77 Kinzer, Pa. 17535 Phone 717-768-3873

Food Safety Essential on Picnics

The picnic season is here. Picnics should mean fun-filled days, but some don't turn out that way as unwelcome "guests" are on the scene. The most unwelcome guest at a picnic comes right from the wicker basket or picnic hamper. It's food poisoning and the picnickers bring it along themselves!

Occasionally you read of cases of food poisoning resulting from commercially processed foods. But this is not the main source of food poisoning. Carol Rothermel. Chester County Extension home economist, says that the largest majority of food poisoning outbreaks can be traced to mishandling of food right in your own home.

Food poisoning bacteria thrive in temperatures between 40 and 120 degrees. That's what makes picnic foods a prime target. And it means that summer is the most important time to stress food safety.

The best safeguard against food poisoning is YOU, reminds Mrs. Rothermel. From the time you buy the foods until you and your family and friends consume them, proper and careful handling is extremely important for safety.

Your food safety campaign should begin at the grocery store. Cleanliness of the store is important to all your shopping. Buy your groceries and promptly take them home and refrigerate the perishable foods. Do those other errands before you shop for food

Soap and water remain important to food safety. Wash your hands well before handling foods Don't just give them a rinse Use clean utensils and wash the cutting board before slicing or chopping food on it

Keep hot foods hot and cold foods cold before serving-especially on picnics. If you cook a food such as fried chicken before the outing, either keep the chicken quite hot in an insulated carrier or cool it quickly in the refrigerator. Spread the pieces out on the dish or platter so all the pieces have a chance for fast cooling. Keep the chicken cold until ready to eat or reheat well right before serving. If you are taking raw meat on your outing to cook at the site, do so only if you

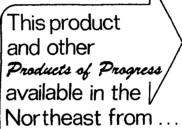
can keep the meat cold, perhaps starting with frozen meat. Use a well insulated cooler.

Mrs. Rothermel advises that it's better to leave the actual preparation of any sandwiches until you are ready to use them. Mix salads just before serving. Mayonnaise and salad dressings are particularly susceptible to bacteria. All items should be chilled well before going into the cooler.

If you don't have a well insulated container capable of keeping cold and hot foods at proper temperatures, then plan to use only non-perishable foods for your outdoor eating, advises Mrs. Rothermel.

Creamed dishes, custards and various other egg dishes, stuffings and chopped meats and sandwich fillings are quick to be homes for the bacteria if they are not handled properly. If you don't have, or aren't sure you have proper cooling storage, then reserve these foods for "at home" eating. There are many other foods instead that make delicious and safe eating for the picnic season.







Goodwill Story Available To Clubs, **Organizations**

Joyce Burkholder, National Goodwill worker of the year from Goodwill Industries of Lancaster County, was the guest speaker for the New Holland Kiwanis Club recently.

Invited to speak to the club by Carl Huber, Miss Burkholder's presentation centered on the Goodwill story and aspects of Lancaster's own Goodwill

Any club or organization desiring a speaker on the Goodwill story should call 394-0647 for information.

Most domestic animals are color blind, the Vision Conservation Institute reports, as is about eight to 10 percent of the human male population and less than one percent of the human female population.



the most effective cattle wormer you can feed

CONTROLS MORE WORMS More than any other product. New TRAMISOL® levamisole HCl controls all 9 major worms (nematodes) of the lungs, stomach, and intestines, that steal profitable weight gains.

NO GUESSWORK Dosage is based on body weight alone. You don't guess which worms are present or how many.

All the wormer you'll ever need

AVAILABLE FROM YOUR FAVORITE ANIMAL HEALTH SUPPLIER



shaft universal joints are not required

- Optional sprockets provide a full range of cuts from 3/16 to 1-7/8-in
- Massive 9-knife cutterhead Knives have Available in 1-row unit offset cutting edge that never requires re-
- The International® 555 Forage Harvester has Sturdy new control pedestal with crank conan all-new rugged frame that's so rigid cross- trolled delivery spout and friction-disc stayput deflector
 - Power sharpened knives New fully shielded PTO universal drive for maximum safety
 - 2-row unit wide and narrow Big 6-ft pickup unit and 90-in cutterbar unit for big capacity

We believe this 555 is your best buy in a forage harvester. Come in . . . check

the features . . . check the low price MESSICK FARM EQUIP. ELIZABETHTOWN

C. B. HOOBER & SON 786 8231 INTERCOURSE

R. S. HOLLINGER & SON COPE & WEAVER CO. NEW PROVIDENCE

INTERNATIONAL HARVESTER Sales and Service

EPHRATA

733 2283

