

**AUTHORIZED ALLIS CHALMERS  
DEALERS PRESENTS**

# "Spring into Summer" Program

**ALLIS-CHALMERS LAWN  
and GARDEN TRACTOR**



**PURCHASE ANY ONE OF THE FOLLOWING:**

- SCAMP 5
- SCAMP 8
- HUMESTEADER 6
- HOMESTEADER 6
- HOMESTEADER 7
- ALL 400-SERIES TRACTORS

With the Purchase of Any One of the Above Listed Units,

**YOU WILL RECEIVE FREE FROM US**

One Black & Decker Model No. 8290  
Convertible Cordless  
Electric Grass Shears  
Retail Value \$24.99

Program Dates - April 15, 1974 thru June 21, 1974

**Grumelli Farm Service**  
Quarryville Pa

**Nissley Farm Service**  
Washington Boro Pa

**Roy H. Buch, Inc.**  
Ephrata RD 2

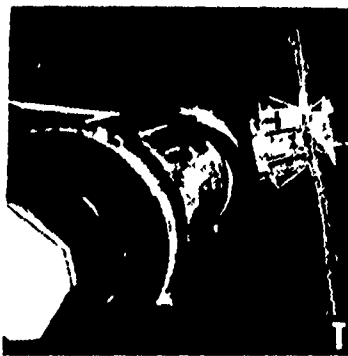
**L. H. Brubaker**  
Lancaster, Pa



**BHM Farm Equipment, Inc.**  
Annville R.D. 1, Pa

**We're gonna open your eyes!**

## EYE IN THE SKY



Every 93 minutes, America's Skylab passes overhead—circling the earth 270 miles into space. For over six months, successive space stations have proved that humans can live and work in outer space. They are man's first foothold in space, his first outpost.

At first, it seemed Skylab might never achieve its scientific goal. A launching accident tore away part of the protective shielding, and a special awning had to be rigged by the first spacemen on board. Fortunately this giant space laboratory was saved for mankind. Its 118-foot hull is loaded with sophisticated sensors and cameras aimed at the sun and the earth. Some of Skylab's out-of-this-world pictures have been given space in an historic pictorial publication: LIFE Special Report, "The Year in Pictures—1973." Available at newsstands, it also includes other important pictures of the news-makers and events of the year gone by, and makes a perfect keepsake of one of the most historic and challenging periods Americans have ever lived through. The Special Report contains personal pictures of the President, movie stars, world leaders and everyday people.

It also includes one of Skylab's breathtaking X-ray shots of the sun, which showed scientists there's much more turbulence on that life-giver than they had supposed. More down-to-earth pictures charted typhoons in the Pacific, detected forest blight in Washington, and yielded some of the most breathtaking aerial landscapes ever seen—such as 5,000 square miles of American desert.

## SAUTE SCALLOPS THE FRENCH PROVINCIAL WAY

In France, scallops find their way into a variety of hors d'oeuvres, second courses and light main dishes. Just how they are prepared depends on the region where they are found. In the north they might be baked in a creamy wine sauce; in the south, they are probably sauteed in garlic and oil.

The South of France or Provence, a favored vacation spot since Roman times, is the home of some of the finest food in France. Like other lands of the northern Mediterranean, its cooking is based on garlic, oil and tomatoes, and is generally more highly flavored than northern France. This recipe for Scallops a la Provencale is a typical treatment for the shellfish which are sauteed in a fragrant mixture of onion, garlic and oil.

In Provence, the people have been shaped by invasions of every race around the Mediterranean. Even its cuisine shows a marked Italian influence to the east, where pungent herbs and strongly flavored oils are preferred, while the more delicate flavors of Spain are seen in the west where herbs are used with subtlety and a lighter cooking oil—peanut oil—is preferred.

Peanut oil has long been a favorite of French chefs who like its delicacy and lightness. Planters Peanut Oil actually enhances the flavor of other foods while never leaving a taste of its own. In addition, peanut oil offers special advantages for sauteing and deep frying because of its high smoke point.

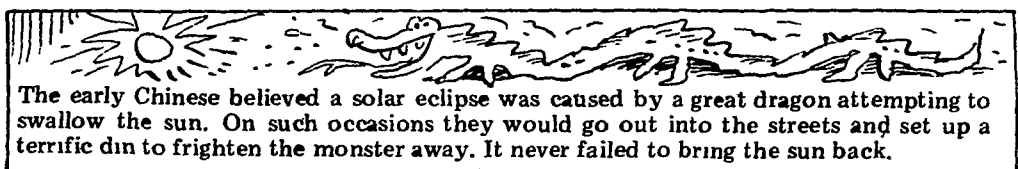


Scallops a la Provencale are sauteed in a mixture of garlic, onion and peanut oil for authentic South-of-France flavor. Serve them as a main dish with a green salad and crusty bread.

### SCALLOPS A LA PROVENCALE

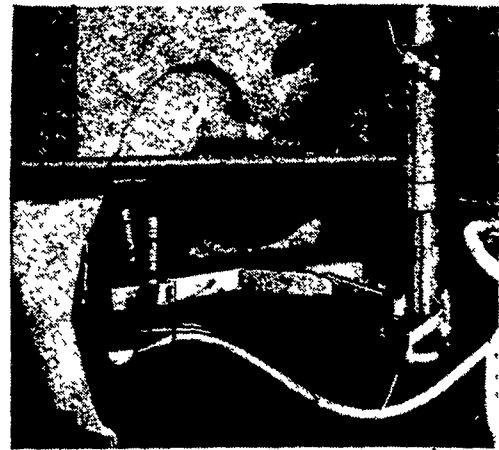
- 1/4 cup Planters Peanut Oil
- 1 pound scallops
- 2 tablespoons minced onion
- 1 small clove garlic, minced
- 1/4 teaspoon salt
- generous dash pepper
- 1 teaspoon chopped parsley
- Lemon wedges

Measure Planters Peanut Oil into skillet. Add scallops, onion, garlic, salt and pepper. Cook over medium heat, stirring occasionally, until scallops are done, about 5 minutes. Garnish with parsley. Serve with lemon wedges. Makes 4 servings.

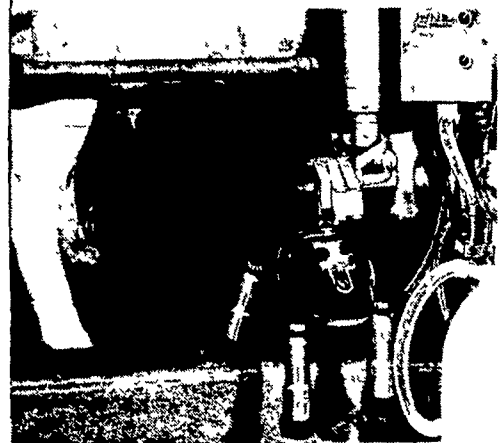


The early Chinese believed a solar eclipse was caused by a great dragon attempting to swallow the sun. On such occasions they would go out into the streets and set up a terrific din to frighten the monster away. It never failed to bring the sun back.

# AUTOMATIC TEAT-CUP DETACHERS



The hinged arm supports the milker unit at the desired height throughout milking



The milker unit is shown retracted, and out of the way, for a full view of the udder

**VACUUM SHUTS OFF AFTER  
MILK FLOW STOPS**

**MILKER UNIT IS GENTLY  
REMOVED FROM THE UDDER**

**HINGED SUPPORTING ARM  
SMOOTHLY AND QUIETLY RE-  
TRACTS UNIT OUT OF THE WAY**

After the operator prepares the udder and puts on the milker units, the rest is automatic. An electronic sensing device constantly watches the milk flow. Thirty seconds after the milk flow drops below 1/2 pound per minute the vacuum shuts off. The milker unit is gently removed from the udder. A hinged support arm quietly retracts the unit out of the operator's way, ready for milking the next cow.

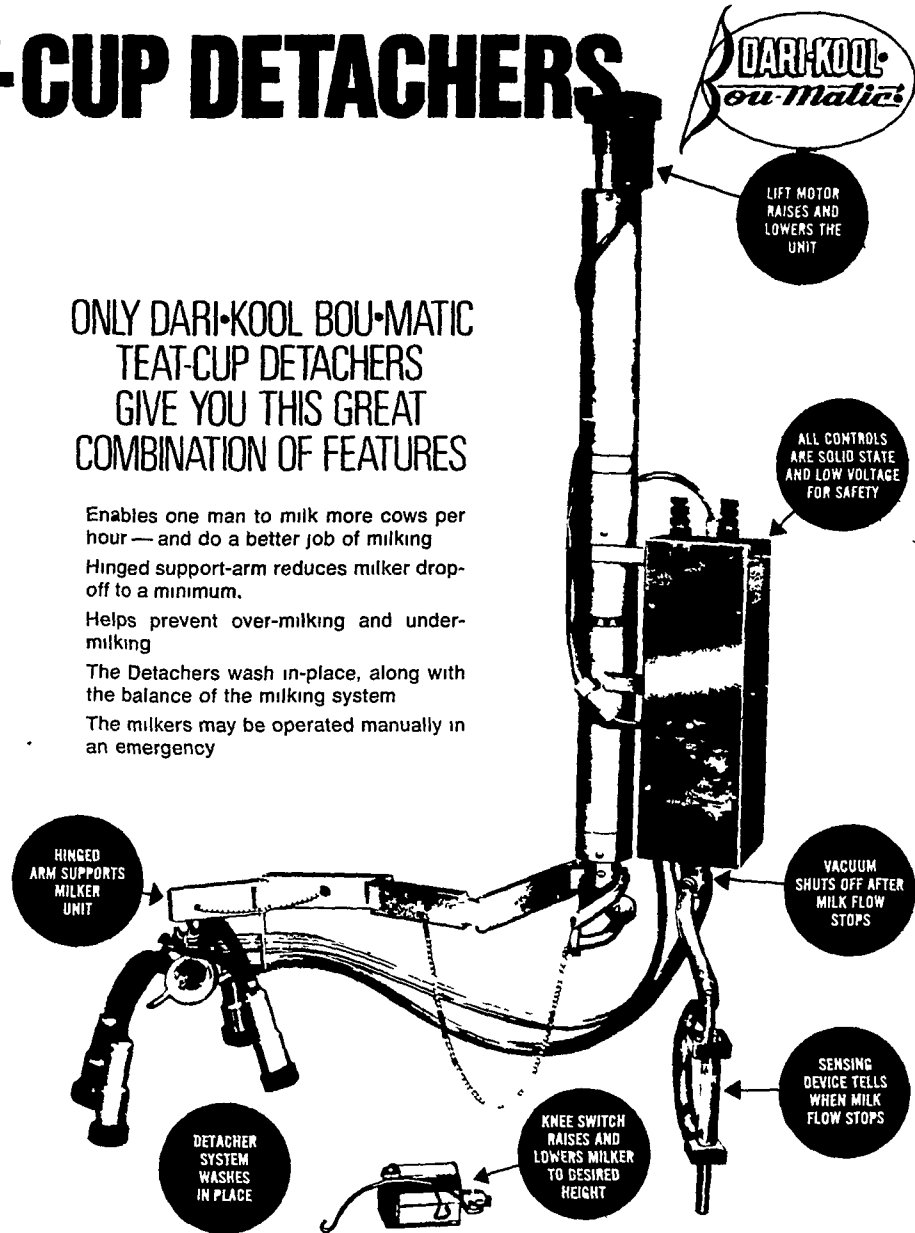
The electronic sensing device helps prevent over-milking—a cause of teat and udder irritation. It also helps prevent under-milking—a condition which can lower milk production and cost you money.

There is no danger of electric shock from the Detacher as all controls are solid state and operate on low voltage. In the event of an emergency the milkers may be operated manually.

The Detachers, along with the entire milking system, are washed in-place. For further information see your nearby Dari-Kool Bou-Matic dealer.

**ONLY DARI-KOOL BOU-MATIC  
TEAT-CUP DETACHERS  
GIVE YOU THIS GREAT  
COMBINATION OF FEATURES**

- Enables one man to milk more cows per hour—and do a better job of milking
- Hinged support-arm reduces milker drop-off to a minimum.
- Helps prevent over-milking and under-milking
- The Detachers wash in-place, along with the balance of the milking system
- The milkers may be operated manually in an emergency



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