

AGWAY

ANOTHER SATISFIED USER OF STA-RITE Milking Equipment



Lewis H. Denlinger, Paradise, Pa., says his Sta-Rite milking equipment cuts his milking time almost in half.

Also his wife likes not carrying the buckets and they both think the Sta-Rite milking equipment is "just great".

See these men for expert help in designing a milking system to fit your operation.

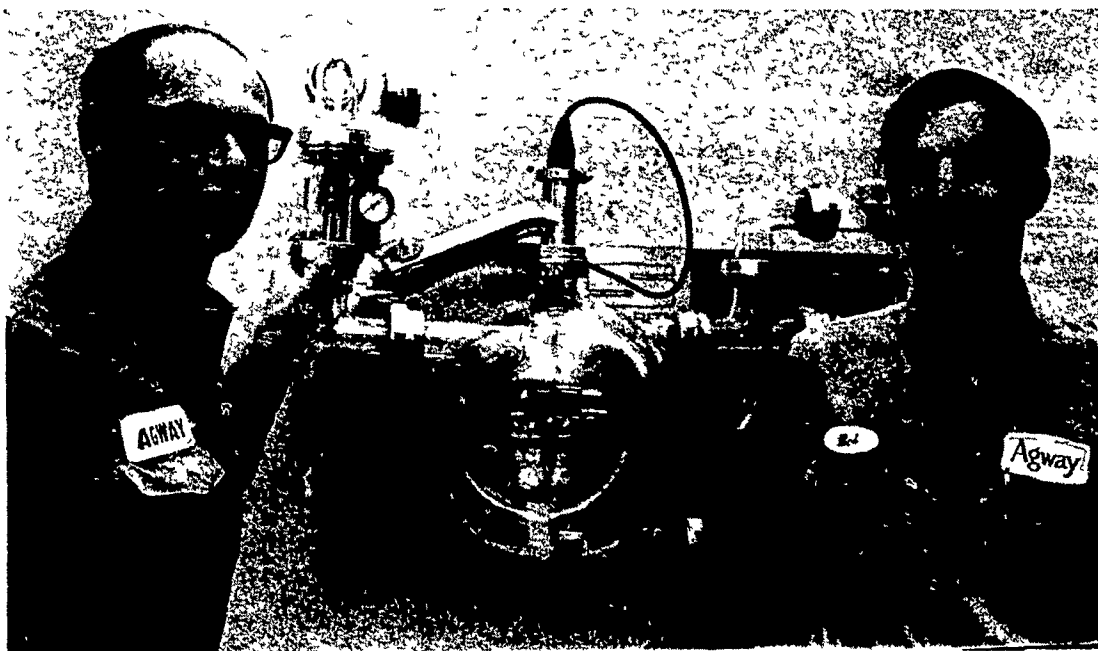


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Picnic Tips

1. Keep a picnic basket ready for spur-of-the-moment picnics. This should include a plastic or paper table cloth and napkins, plates, cups, cutlery, salt, pepper, sugar, mustard and catsup. Then you'll only have to pack the food and be off when the mood strikes you.
2. Fill half gallon milk cartons with water and freeze. These can be taken along on the picnic to melt for drinking as well as to keep meats and salads cold since they provide a "block of ice."
3. Keep charcoal, starter fuel and matches in a bag with work gloves. Whoever starts the fire can keep his hands clean, as well as having everything handy in one place.
4. Fill a wide-mouth thermos with frankfurters, then with hot water. These will be heated by the time you reach the picnic spot.
5. Bake cookies in advance and pack them into coffee cans. Cover with their plastic tops. If you don't anticipate a picnic shortly, the cookies can be kept in the freezer, ready for a quick dessert.
6. Nothing adds more comfort to outdoor dining than a few portable tables. Wood or metal sets are available in every price range. They can be used indoors as easily as out.
7. Don't let bugs spoil a lovely picnic. Spray the picnic area (grass, flowers and bushes) just before the picnic. Do not spray tables or grills.
8. Keep crisp vegetables on hand for the nibblers or hungry ones who just can't wait for the food to cook. That means washed cherry tomatoes, celery and carrot sticks, green pepper cubes, lettuce chunks, cucumber slices placed around a bowl of cottage cheese and sour cream dip. Season to taste with salt, celery salt, pepper, lemon juice, and grated peel and dust with dill weed or parsley. Let the dressing and vegetables sit on one of those milk carton "blocks of ice," to keep cool and refreshing.
9. Desserts are always ready if you make an assortment of sundaes in paper cups with covers and place them in the freezer. Take them out one-half hour before serving to soften or just before you leave for the picnic grounds.

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