

Tips On Antiquing Furniture

Antiquing is a popular furniture finish, probably because so many different effects can be achieved with the antiquing process.

For a creative touch, you can try your hand at sponging, flecking, or distressing. It's helpful to study some professional antiquing to see results you should be striving for in quality end results.

The sponging technique is what the name implies—a sponge pattern of color over the base coat. To do this, simply tear off a piece of

natural sponge to get a rough surface. The apply the glaze of your choice by constant turning of the sponge. The sponging method adds depth of color interest to the furniture surface.

Flecking allows you to add flecks of color to the finish. Older pieces, as well as new furniture, are flecked with color, usually black, to provide an aged effect and depth of color. To do the flecking process, first antique the furniture the desired color and allow to dry. Color is literally flecked onto the surface in a fly-speck treatment with a semi-dry brush from which excess paint has been removed. The secret is not to apply the flecks uniformly. Always test against dry board to be sure flecks are minute and not large drops of paint.

Distressing, is used to give

GOOD NUTRITION CAN BE DELICIOUS



After a day on the slopes, hiking or your favorite sport, relax with a natural, healthy Date-Carrot Cake, and a tall glass of cold milk. What a wonderful way to get good nutrition.

This Date-Carrot Cake is made with vitamin A rich carrots, high protein eggs plus DROMEDARY Dates for

furniture a look of imperfection. Authentic antique furniture often has holes, scratches and surface marks that give a individuality. To reproduce this effect, dip a small, stiff brush into a glaze and make random marks on the surface in a variety of shapes—commas, straight lines and curves. Practice first until you get a realistic result. Hold the brush 3 to 6 inches

from the surface and tap it against your fingers or a ruler to splatter the glaze and create an effect similar to tiny holes. Let dry overnight and finish with satin varnish or polyurethane satin finish for extra durability.

These special designs will demand practice. With each attempt you will develop beautiful artistic effects.

Pick the Fox that's right for you!

FOX 990 FOX 2000 FOX 3000

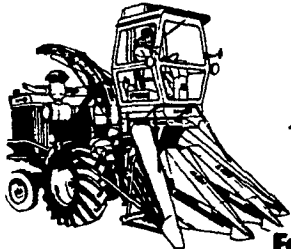
- In a class by itself.
- 30% larger opening for better flow into blower.

- More aggressive feeding action.
- Up to 3-row corn heads.

FOX

SELF-PROPELLED

- Up to 238-hp diesel engine
- Hydrostatic drive.
- Unmatched cutting capacity



Koenig Farm Equipment

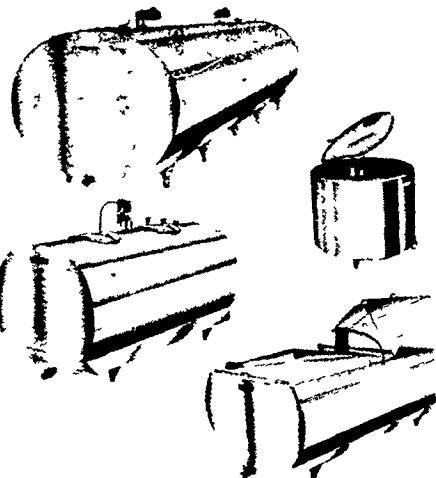
Fox strong on performance

GRUMELLI'S FARM SERVICE

Quarryville, Pa. 17566
Phone 786-7318

FOX

Pick The One That Suits You Best!



Solidly crafted of 100% stainless steel, Mueller Bulk Milk Coolers are available in several models in a size range of 70 through 5,000 gallons. Pick a Mueller—and pick a winner! It's the cooler preferred by dairymen around the world!

MUELLER Bulk Milk Coolers

USED BULK TANKS

- 425 gal. Esco
- 500 gal. Mojonnier
- 800 gal. Esco
- 400 gal. Girton
- 500 gal. Esco
- Transfer Station, used 6 months

GOOD USED DIESELS

- 1 - S.R. 1 Lister Diesel Engine

HESS FARM SUPPLIES

Queen Road Repair

Box 67 Intercourse, Pa. 17534 Phone 717-768-7111
After 5 P.M.
John D. Weaver 656-9982 — Kenneth M. Groff 354-0473
OR Answering Service 354-5181
24 Hour Service

We Stock Hess' Farm Supplies
Check Our Prices on Animal Medications

4-H Poultry Team

The Lancaster County 4-H Poultry Judging Team will be visiting Cloisterdale Egg Farm, Ephrata, PA for their first judging experience on July 9, 1974. The group will leave the Farm and Home Center at 1:00 p.m.

Any 4-H'er with a capon project, who is over 13 years old, may try out for the team. The team will be taking a tour of the egg operation and be learning

about egg candling and grading.

ELECTRIC FENCE CONTROLLER REPAIRS

Authorized Factory Service on Most Shockers.

REPAIR THEM NOW.

Glenn M. Hoover

Leola RD1, Oregon Pike 17540

656-8020

Manufacturers of Kafstals, Veal Stalls, Bale Wagons

WHEAT WANTED!

EARLY CUT WHEAT FOR MANUFACTURING

OF

SNAVELY'S BEST NATURAL FLOUR

PURE UNBLEACHED FLOUR

Light Soft & Lively Flour

For Better Baking

Cakes, Pies, Buns & Bread

Milled From Natural Wheat — Nothing Added.

No Waiting - Fast Unloading and Drying

L. M. SNAVELY

Lititz, RD1

Phone 626-6256 or 626-6258

extra goodness. The secret ingredient that gives this cake its special flavor and texture is one cup of buttery RITZ Cracker crumbs. Their richness makes this cake a great pick-me-up and a smashing success for any occasion.

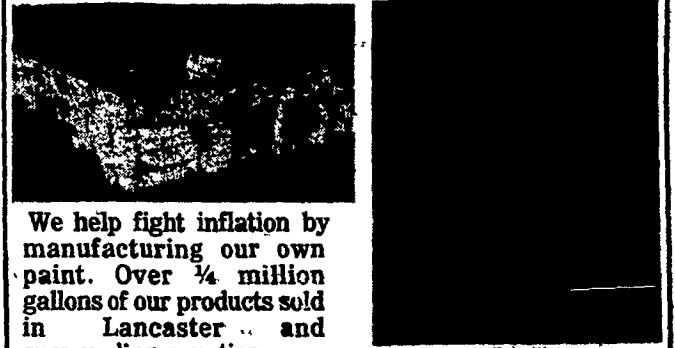
And did you know that RITZ Crackers is having a birthday this year?...40 years. This delicious 'crisp' cracker has been a popular staple item...ideal for any occasion.

DATE-CARROT CAKE

- 1 1/2 cups sifted all-purpose flour
- 2 1/2 teaspoons baking powder
- 1 1/2 teaspoons ground cinnamon
- 1 teaspoon ground nutmeg
- 1/2 teaspoon salt
- 28 RITZ Crackers, finely rolled (about 1 cup crumbs)
- 1/2 cup butter or margarine
- 3/4 cup granulated sugar
- 3 eggs, separated
- 1 1/2 cups coarsely grated carrots
- 3/4 cup DROMEDARY Pitted Dates, snipped or DROMEDARY Chopped Dates
- 1/4 cup milk
- Confectioners' sugar

Sift together first five ingredients; stir in RITZ Cracker crumbs. In large bowl of electric mixer beat butter or margarine and sugar until creamy. Add egg yolks, one at a time, and beat until fluffy. Stir in next three ingredients; then flour mixture. Beat egg whites until stiff but not dry. Fold into batter. Pour into well greased 9-cup Bundt pan. Bake in a preheated moderate oven (350°F.) 55 to 60 minutes, or until done. Cool in pan 30 minutes; then turn out on rack and cool completely. Sprinkle with confectioners' sugar. Makes 12 (about 2-inch) wedges.

From Our Factory to your Farm, No Middleman Involved



We help fight inflation by manufacturing our own paint. Over 1/4 million gallons of our products sold in Lancaster and surrounding counties.

ATTENTION - Before You Buy . . . Contact Your Local Paint Manufacturer & Spray Painter.

BARN SPRAY-PAINTING
JOHN F. TOUT Free Estimate
Year-- Mfg. of Weatherout Products
QUARRYVILLE, PA. 717-786-2061

Ye olde FOX HUNT is on



tally-ho.....

join our for-AGE census

If you own a forage harvester, join the fun. Fill out the Census Report below, bring it in to us. You'll get a small special gift, a 16 page Forage Harvester Service Tips booklet, and an invitation to our Forage Harvester Clinic-Field Demonstration.

We are one of hundreds of Fox forage harvester dealers conducting this For-AGE Census to learn how long forage harvesters last. Since the first FOX Forage Harvester was sold in 1932, this Census will help find the oldest Fox still in working condition.

The proud owner of "Ye Old-

est Fox" in the U.S. will be offered an even-up trade for a new Model 900 Fox Forage Harvester, with either a hay head or one-row corn head. (Offer expires July 31, 1974)

In addition, six regional winners will get an expense paid lake trout fishing trip in Wisconsin.

Whatever make forage harvester you own, report it below. Bring the Census Report to us. We've got a useful premium gift for you, a Service Tips booklet and an invitation to our Clinic and Field Demonstration. Thanks for your HUNT help.

Eagle Machinery Co.
Uwchland, Pa.

Farmersville Equipment, Inc.
Ephrata, Pa.

Grumelli Farm Service
Quarryville, Penna

Longenecker Farm Service
Rheims, Pa.

Nissley Farm Service
Washington Boro, Penna.

Stoltzfus Farm Service
Cochranville, Pa.

FORAGE HARVESTER CENSUS REPORT

Yes, I have a forage harvester in use and I'm happy to help you with your census

Brand _____ Model _____

Year Purchased _____

If a Fox Forage Harvester: Serial Number _____

Owner's Name _____

Address _____

Bring this in right away and pick up your free gift.