

★ SPECIAL STOVE ★ DISPLAY & SALE

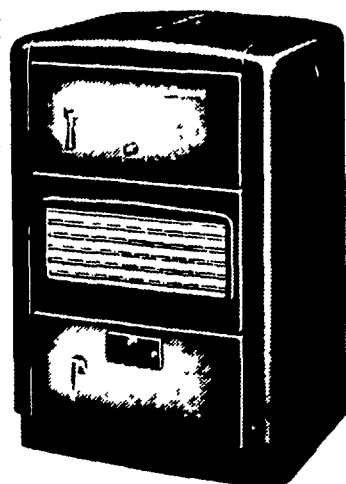
Sept. 29 thru Oct. 10th

**IN STOCK FOR IMMEDIATE
DELIVERY OR EARLY
ORDER LAYAWAY**

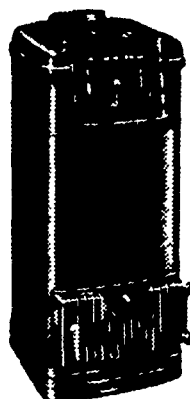
COAL & WOOD STOVES

Warm Morning COAL HEATER

Only a genuine Warm Morning has the famous patented 4-flue firebrick construction that turns coal into glowing coke... heats 24 hours or more without refueling. The little extra a Warm Morning costs originally is repaid over and over again in satisfaction and fuel savings!



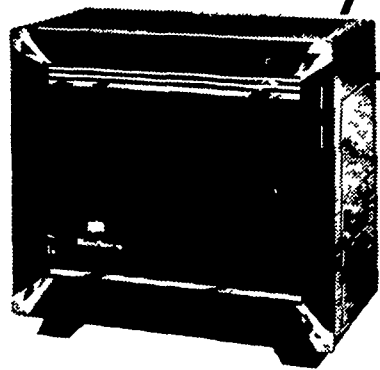
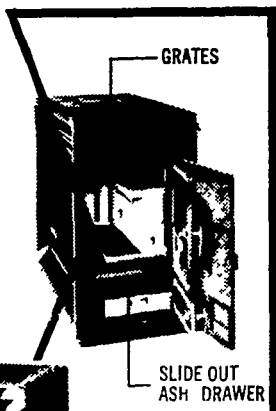
MODEL 400 — America's Finest Coal Circulator!
The ultimate in luxury heating with coal or coke! Beautiful cabinet finished in life time porcelain enamel. Front feed door permits no spill filling. Side doors open for quick radiant heat release. Thermostat gives even temperature control. Holds 100 lbs. of coal — provides ample heating for up to six rooms!



MODEL 523 — Finest Blued Steel Radiant
Here's the quality leader in its field! Holds 100 lbs. of coal. Ample heat for up to five rooms. Has many features combined in no other coal heater.
MODEL 617 — 60 Pounds Capacity

NOW A WOOD HEATER with CAST IRON GRATES and SLIDE-OUT ASH DRAWER

Warm Morning
Model 701 WOOD HEATER



See it Soon!

The new 701 gives you longer lasting performance... makes ash removal a breeze!

With Model 701 you also enjoy these great WARM MORNING features: PORCELAIN ENAMEL FINISH... AUTOMATIC THERMOSTAT... FORCED AIR BLOWER (optional)... HOLDS 26" WOOD LENGTHS... FIREBRICK LINED FIREBOX... LARGE SLIDING DOOR.



Warm Morning GAS HEATERS Spread a CARPET OF WARMTH over the floors of your home

"TOP O MATIC" CONTROLS save bending or stooping to adjust temperature or blower

ENJOY
LOW COST
AUTOMATIC
HEATING
with
CLEAN, SAFE, CONVENIENT
LP-GAS and
Warm Morning
GAS HEATERS

LEACOCK

**Coleman
Center**

Box 110

RD1, Ronks, PA

Recipe Exchange

Home on the Range

Gardening workshop planned

September has brought with it the cool weather and chilly mornings. And as the children grab their sweaters before meeting the bus, one must realize that the warmth of summer is fading quickly. This is also the season of county fairs and all the excitement that goes with them. While exhibiting animals or goods alike is fun, it also means a break-up in daily routines. This is a good time to try some of those main dish casseroles that you've collected recipes for. Planning menus that are easy to prepare and serve can be of great help!

Coconut Washboard Cookies
1 cup soft shortening
2 cups brown sugar
2 eggs
1/4 cup water
1 teaspoon vanilla
4 cups flour
1 1/2 teaspoon baking powder
1/2 teaspoon soda
1/2 teaspoon salt
Mix in 1 cup moist shredded coconut.
Mix together shortening, sugar and eggs. Stir in vanilla and water. Sift together and stir in flour and dry ingredients.
Drop on cookie sheets and press down with fork. Bake in 375 degree oven for 10 minutes.

bake in an ungreased pan at 350 degrees.
Nora Newswanger
Newmanstown, PA
Icing
1 stick margarine
1 cup cream
1/2 cup sugar
1 1/2 cups coconut
1/2 cup nuts
Boil for one minute and add coconut and nuts.
xxx
Baked Beans
2 cups beans (soak overnight)
1 quart tomatoes put through fruit press
1 cup brown sugar
1/2 cup molasses
Cinnamon, vanilla, meat and onions to taste.
Combine ingredients and bake in a moderate oven for 1 hour.

The Schuylkill County Cooperative Extension Service of Pennsylvania State University announces a fall workshop on 4-H Indoor Gardening to be held October 15, 7:00 p.m., at the P.S.U. Branch Campus, Rt. 61, South, Schuylkill Haven.

This 4-H indoor garden project is a step by step "learn by doing" educational project for youth 8 years and older. Participants will receive instruction on indoor gardening, plant materials, and educational materials to help teach young people practical gardening "know how".

The 4-H indoor garden project will cover the following areas:

Christmas Greens (how to make wreaths); House Plant Care and Propagation; Terrarium Construction; Indoor Herb Gardening; Dish Gardens; New Plants From Kitchen Discards; Forcing Bulbs Indoors.

Following this workshop for adult leaders any group wishing to obtain plants and materials to actually construct the various garden projects can participate in the wholesale group order.

All interested youth groups are invited to send leaders. To register or for additional information call the Schuylkill County Cooperative Extension Service Office at 385-3431.

Beef featured in all-American lunch

CHICAGO, ILLINOIS - I know a kid so dumb he flunked lunch period! A funny line? Not really. For, according to Ruth Hogan, Specialist in School Food Service, National Live Stock and Meat Board, many school children are in effect "flunking" lunch period by failing to take advantage of their school program.

"No one knows how many brown bags full of food end up in school trash cans, or how many candy bars substitute for a good lunch," says Hogan. "Unfortunately, the children, and more importantly, their parents are unaware of the importance of a good-tasting, nutritional lunch."

To point out the importance of the school lunch program, the American School Food Service Association has proclaimed October 12-18 as National School Lunch Week. Looking for the ideal meal to headline during this week, the association turned to the American favorite, a cheeseburger on a buttered bun.

On Wednesday, Oct. 15, the "All American Lunch" will be served in 90,000 schools across the nation. More than 25 million beefburgers will be served - more than 3.1 million pounds of ground beef. The meal will also include Crispy Potatoes (French Fries), Fiesta Slaw (cabbage and carrots), milk and chilled peaches. "The menu was selected because of its popularity with youngsters and because of its nutritional quality," said Hogan. "The meal will provide 1-3 of the daily RDA nutritional requirements for children 7 to 10 years of age."

Featuring beef in the "All American Lunch" reflects the overall importance of beef to the school lunch program as well as the entire institutional segment of the beef industry. Last year the government purchased for the school lunch program more than 179 million pounds of beef. This year the total is expected to reach 250 million pounds.

50 PRIZES
TO BE DRAWN IN MID-NOV
EBERSOL ROCKING CHAIR VALUE \$120
25 TURKEYS
25 CARTONS OF BREYER'S ICE CREAM
AUTUMN HARVEST SALE
Now in progress thru Community Auction Day Oct 4th
Bargains in all depts
Cannon DISH CLOTHS Honeycomb pattern 2 for 59c
Cannon TEA TOWELS Striped and checked patterns 63c each
Cannon BATH TOWELS plain colors \$1 10 each
Brown Jersey WORK GLOVES 85c pr
English Staffordshire Plate with the 1976 calendar \$2 95 ea
Johnson Bros Dinnerware See the new Neighbors pattern now on display
Reduced 25% LP-GAS SPACE HEATERS in four sizes thru Oct 4
American FLOOR ENAMEL \$8 19 gal
Super hot TORCH with cylinder \$7 49
Heavy Brown TOBACCO PAPER 20 1/2 cents lb
Toilet Seat \$4 39
Black & Decker CIRCULAR SAW, 7 1/4 on sale \$19 95, regularly 24 99
Hunting Licenses and Hunter's Supplies
Our Grocery Dept specializes in large bulk size cartons & bags of commonly used foods for the big families
We sell LP GAS and GULF home heating oils kerosene Diesel Oil Gasoline and Gas Lite NAPHTHA for truck delivery in large area of eastern Lancaster County Country Auction Sat afternoon Oct 4
W. L. ZIMMERMAN & SONS
Open Thurs till 8 Fri till 9 Closed Wed afternoons INTERCOURSE PA Ph 717-768-8291

xxx
Quick Tomato Mold
1 can (1 pint - 2 ounces) tomato juice
1 package (3 ounces) gelatin - lemon or mixed fruit flavored
1 1/2 tablespoons lemon juice or vinegar
1/2 teaspoon salt or dash of pepper
Bring one cup tomato juice to a boil. Stir in gelatin until dissolved. Pour into juice can blending with remaining juice. Add seasoning. Chill until firm. To unmold - puncture bottom of can before dipping in warm water. Slice or serve from a relish dish. Makes 2 3/4 cups or 4-6 side salads.
Alta Zimmerman
Martinsburg, PA
xxx
Two Way Cocoa Party Cake
1 cup butter or margarine
2 3/4 cups sugar
2 eggs
1 teaspoon vanilla
1/2 cup Hershey's cocoa
3 cups cake flour
2 teaspoons baking soda
1 teaspoon salt
2 cups buttermilk
Cream butter and sugar together until light and fluffy. Add eggs one at a time beating well after each addition. Add vanilla. Sift together cocoa, flour, soda and salt. Add to cream mixture alternately with buttermilk beginning and ending with dry ingredients. Bake at 350 degrees.
Alma Martin
Lititz, PA
xxx
Fruit Cocktail Cake
1 1/2 cups sugar
2 cups flour
2 cups fruit cocktail
2 eggs
3 teaspoons baking soda
Combine ingredients and

STOLTZFUS MEAT MARKET
Our Own Beef Right From The Farm
—FRESH BEEF AND PORK—
OUR OWN HOME MADE SCRAPPLE & FRESH SAUSAGE
Bacon and Country Cured Hams
Orders taken for freezer Meats — Custom Butchering
PH. 768-3941
Directions: 1 block east of Intercourse on Rt. 772
Reg. Hours: Thurs. 9-5; Fri. 9-8; Sat. 9-5