Departments reshuffled

UNIVERSITY PARK - A new Department of Food Science was established November 15 at Penn State University.

The new department brings together 17 faculty members with food science

interests and programs from the animal, poultry, dairy, and horticulture areas.

> TRY A **CLASSIFIED**

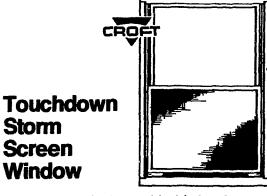


of heat lost through regular doors & windows by installing storm doors & windows!



Safety Glass Storm Door

This door is completely weatherstripped with full draft protection. It's also rattleproof and comes with an aluminum extruded frame ... non-rusting fiberglass screening ... wind check ... pushbutton latch . . . pneumatic closer . . . and safety glass. Pre-hung and hinged to its frame. #11131



Combines ventilation and insulation. In just seconds you can "touch down" panel, converting from an insulating storm window to a ventilating screened window. All panels remove for easy cleaning.

YOUR LUMBER NUMBER

LANCASTER

YORK 757-4802 HANOVER 632-5445

Open Mon. thru Fri. \$ till 9 Sat. 8 till 4

Ladies Have You Heard?

By Doris Thomas

Lancaster Home Economist

Almost All You Need To Know About

Mushroom productivity in the United States has broken all records - during the 1974-75 crop year, mushroom production rose to nearly 299.1 million pounds according to figures from the Statistical Reporting Service of the U.S. Department of Agriculture. This is more then 7 percent above last year ... which was also a record year for mushrooms.

Mushrooms have a fascinating history stretching back to the days of the Romans when mushrooms were called the "Food of the Gods" and were served only on special occasions. According to folklore, the

Romans thought that mushrooms provided warriors with unusual strength so they were fed mushrooms just before going into battle.

The ancient habit of eating 'wild'' mushrooms, however. caused its problems too, because it was difficult, then, just as it is now, to determine which were edible and which were not. Today, of course, cultivated mushrooms are available throughout the country and are safe. The cultivated type mushrooms were even in demand in the 1700's during the reign of Louis XIV in France.

Department of U.S.

NO SULPHATION IN

BATTERY PROTECTED

WITH VX-6

LEAD SULPHATION NORMAL

• NO HARD SULPHATION •

PLATES CLEAN . CELLS

cent of all the domestic sold now are white.

Mushrooms were - and still are - used in religious ob- decay and sort according to servances in some countries. size. . wash throughly in Primitive peoples, according cold water steam or heat, to folklore, had great faith in then cool and put into conthis mystical fungi. tainers. Leave about an inch Scientists today say that it is of "head space" above the not true, as formerly mushrooms and then seal believed, that darkness is and freeze. mushrooms. Suitable compost, good sanitation and constant temperatures are most important.

Most often we think of mushrooms as being small, but this is not necessarily so.

Agriculture records show that the first mushroom country was in the vicinity of New York City. In 1890, greenhouse operators near Kennett Square, PA, started unused spaces under their ones. The cap usually is greenhouse benches. It may have been the beginning or However, large mushrooms have been the beginning or the founding of this industry in Pennsylvania which now boosts of supplying 60 per-

mushrooms. are the big months for perature is important. Even mushroom production in marketing they are Perhaps that's one reason maintained at a low temwhy the festive occasions of perature and in the home old made so much over the they keep best at about 32 mushroom. The month with the least amount of temperature should be used availability, mushroom generally, is August.

A 40 pound wild mushroom was once reported in Salem, Oregon.

On buying mushrooms . . . Look for freshness, color and shape. Deterioration may be noted by a brown discoloration of the surface and by opening of the viels. The size of the mushroom is not an indication of tenderness, since caps on one to three inches in diameter may be of the same maturity. But small to medium young mushrooms usually are the best according to marketing producing center in this Department of Agriculture. Some consider button mushrooms, picked before the cap has flattened, to be to grow mushrooms in the more delicate that larger usually bring a higher price than the buttons. About ninty percent of the mushrooms

> On storing or keeping mushrooms ... Low temwithin five days. If you're planning on freezing mushrooms at home you should select mushrooms that are free from spots and

Equal Pay The Equal Pay Act of 1963 requires that men and women in the same establishment receive equal pay for doing work requiring equal skill, effort, and responsibility. The work performed by men and women doesn't have to be identical to qualify for equal pay. In the period from 1963 to 1973, the number of women employed outside the home increased by 40 per cent. There are about 400 occupations in skilled trades that offer apprenticeships -more of these apprenticeships are opening to women



BATTERY SULPHATION

without VX-6



CHARGE.

·VX-4 BATTERY ADDITIVE GETS RID OF · · · · ·

EXCESSIVE SULPHATION-

THE NO. 1 CAUSE OF BATTERY FAILURE!

VX-6 when added to a Sulphated Battery dissolves

harmful sulphation ... restores active materials,

increases the capacity of your battery.

A Product of: NATIONAL DYNAMICS CORP. NEW YORK

VX-6 is GUARANTEED or your money refunded \$3.50 per unit, postage prepaid till Dec. 31 . . .

Dist. MOSES K. LAPP

310 Groffdale Road Gordonville, PA 17529



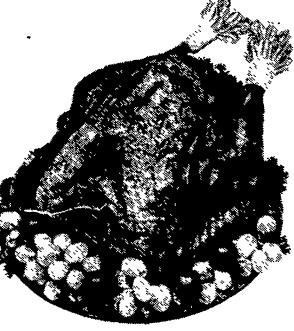
LANDIS POULTRY

TRY OUR FARM FRESH

TURKEYS

FOR CHRISTMAS

PHONE 626-2410



2 Miles North of Lititz on Route 501

CHICKEN SALAD — CHICKEN BROTH — STUFFED BREASTS

PAINT SALE INTERIOR LATEX WALL DECORATION SAVE \$2.90

American Hardware

.79 LIST PRICE GAL \$9.69

INTERIOR LATEX **SATIN GLOSS SAVE \$1.69**

0.29 LIST PRICE GAL. \$10.98

INTERIOR LATEX. **ULTRA WHITE SAVE \$2.90**

.29 LIST PRICE GAL. \$10.19 Sale prices end Dec. 13.

ZIMMERMAN

Open Thurs till 8, Fri till 9 Closed Wed afternoons INTERCOURSE Ph: 717-768-8291