READ LANCASTER FARMING FOR FULL MARKET REPORTS



- Réduces foaming of ag-chemicals Helps suspend wettable powders
- Causes greater saturation
- Improves_coverage and penetration
- Aids compatibility of specific ag-chemical combinations

Proven on millions of acres during five growing seasons

NUTRIENT RELEASE AGENT helps you feed your crops

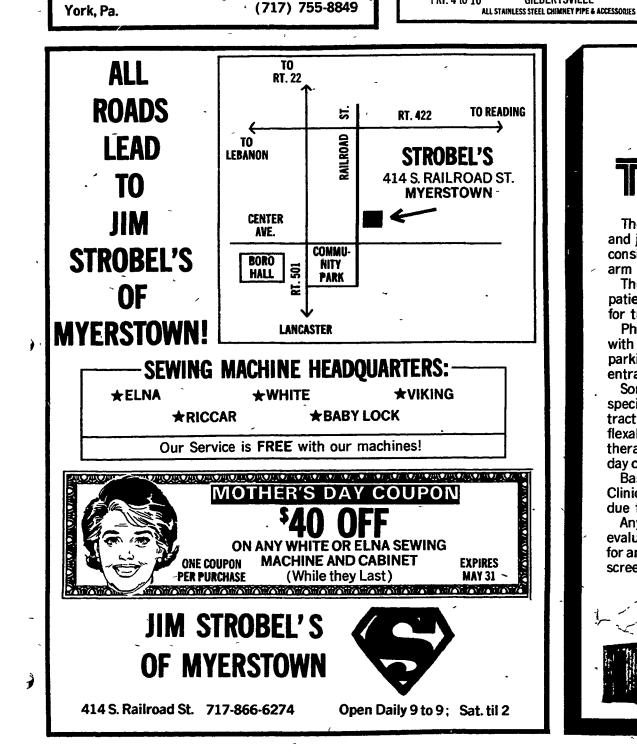
)

)

Wex helps your crop achieve its genetic potential by Releasing more soil nutrients ■ Increasing trace nutrient uptake Enhancing fertilizer activity Distributing nutrients throughout the root zone Thereby increasing your real yield at harvest Like all living things your crops should be fed properly



KARL VAN DYK



Ladies Have You Heard?

By Doris Thomas

Lancaster Home Economist

A UNIQUE

STOVE and FIREPLACE

combination

SEE THIS STOVE HEAT MY 10 ROOM [17,000 CU FT | HOME.

DEALERSHIPS NOW BEING

AWARDED

Call For Information

S. ACKERMAN — WOOD HEAT 1104 W BROAD ST QUAKERTOWN, PA 18951 DAILY 9 TO 9 CALL 215-536-1336

FRIDAY & SATURDAY AT ZERNS MARKET.

GILBERTSVILLE

DAILY 9 TO 9

Magic Foods That **Burn Up Calories** Are A Myth

Many fad diets stress using a particular nutrient or food that can supposedly 'burn up calories as you eat them." Can a particular food

you eat really "magically" burn up the extra calories you eat?

DOORS

STOVE SIZES FOR 1 TO 10 ROOMS

FRI. 4 to 10

EFFICIENT DOORS OPE FIREPLACE

there was such a substance people could eat to melt away excess calories. But there just simply is no such food.

You've probably heard such myths as "water can flush away calories," "grapefruit can burn up calories as you eat them" or that "special fruit drink and The answer is an bulky fiber diets can literally unquestionable NO! help you lose weight by-the-Nutritionists would be the hour." The hard fact is that first people to celebrate if no food or specific nutrient

The Efficient Way To Wood Heat

Is With The NORWEGIAN.or DANISH STOVES

NORWEGIAN. OF DANISH STOVE: Franklin stoves and fireplaces allow most of the heat to escape up the flue, including volumes of warm ar from your home However, with the Norwepan & Damsh tight design and unique ballle system stoves burn highly efficiently. Keeps 75 percent of heat generated right in your home Burns & to 18 hours on one lead (depending on size) Mormings are warm One fire lasts all winter Hoarts 10 000 µc BL Home & Engrad Empch

Heats 10 000 Cu FL Home • Enamel Finish (28 ft x 45 ft area) · Black or Green • Burns 16 to 18 Hours • All Cast Iron Each Loading · With Brick Lining

20 Models in Stock including MORSØ 4 JØTUL



can neutralize the effects of calories.

Any food you eat is first digested, and then the nutrients from that food are absorbed into the body that includes calories. Cellulose is the only food substance the human body cannot digest. Therefore, cellulose doesn't provide humans with calories.

Cellulose is found in celery and leafy vegetables, which are also high in water content. Water doesn't contain any calories either. But neither cellulose nor water can keep your body from absorbing the energy or calorie value from the other foods eaten.

The next time you read or hear about a new diet myth - that there is a diet that can help burn up calories as you BEWARE! eat Remember, there, is NO magic food substance that can burn up excess calories. Safety of Accidentally

Thawed Food Meat, fish, poultry or combinations of these foods when accidentally thawed have a far greater risk of causing food poisoning than fruits and vegetables.

Two factors — temperature and time - are important as to whether accidentally thawed meat, fish, or poultry are safe to eat.

Thése two factors also apply to meat that is thawed

Lancaster Farming, Saturday, May 1, 1976–47

and then not cooked. Food that registers 40 degrees F or below is generally con-sidered safe. If the food contains ice crystals it is usually safe for cooking or refreezing. But don't expect the quality it had before thawing. It should be cooked and eaten as soon as possible.

If the food has an odor before or during cooking, spoilage has set in. It is proven that spoilage bacteria can grow at a tem-perature of 40 degrees F but the rate of growth is very slow. It is when foods are at a temperature above 40 degrees F for a few hours that risk of poisoning sets in. Bacterial growth may double every 15 or 30 minutes in warmer temperatures.

The two types of bacteria responsible for most food poisoning are Salmonella and Staphlococcus Aureus. Salmonella can be destroyed by cooking food to an internal temperature of 165 degrees F. Staphlococcus Aureus is NOT destroyed by the normal heat used in preparing food for meals.

To be on the safe side, keep food below 40 degrees F to prevent bacterial growth. XXX

Today's household items are tomorrow's antiques and your teakettle could one day fall into this classification. Researchers at KitchenAid appliances report many homemakers are turning to the company's Hot-water Dispenser as a practical alternative to the familiar teakettle.

The dispenser instantly provides up to 190 degrees water for everything from instant coffee, warming baby bottles, gelatin, thawing frozen foods and boiling eggs to making gravy, hot chocolate, soups and even cool, warm weather beverages that require a hot liquid first.



The Boch Clinic is a specialty clinic for problem cases - back, nerve and joint conditions. Some of the more specific problems that will be considered for care include: headaches; arthritis; neck, shoulder and

arm conditions; and back, hip and leg conditions.

The Clinic's main policy is to carefully screen and evaluate each patient's case so that only those who can be helped will be accepted for treatment.

Physically, the Clinic is a new 1500 square foot ground level building with wall to wall carpeting, central heat and air conditioning and parking for 20-30 cars. A wheelchair ramp will be installed at the rear entrance in the near future.

Some of the diversified services being used at the Clinic include: specific Chiropractic vertebral adjustment; localized intersegmental traction (for stronger spinal ligaments and restoration of joint flexability); pulsed diathermy (penetrating heat therapy); vitamin therapy; new, low patient exposure X-ray equipment; and intensive day care facilities for emergency and out of town patients.

Based on charges for comparable services, the fees at the Boch Clinic are most reasonable. In fact no patient will ever be denied care due to financial reasons alone.

Anyone who wants to have their condition or health problem evaluated for possible acceptance for treatment should call 898-0177 for an appointment. There is no charge for the initial consultation and screening tests.



THE BOCH CLINIC 2900 Yellow Goose Rd. Lancaster, PA 17601 (off 283 - opp. Kellogg plant)