

## Junior Cooking Edition

This is the last week for picnic recipes, and this week's category is "desserts." Somehow, the Junior Cooks always excel in this area. Overall, during the picnic recipe month, the Junior Cooks sent in about the same amount of sandwiches and finger foods as the "Home on the Range"

ladies, but didn't send in quite as many salads as the other cooks. However, the Junior Cooks did send in more desserts than the other group, so the contest came up equal. Good job, Junior Cooks

Remember, that next month's recipes should have a fruit or vegetable in them

that is in season, if possible. If not, any type recipe will do, because Lancaster Farming is just glad that so many young people can cook as well as they do.

**Rice Krispy Candy**  
 1/4 cup butter  
 1 (6-10 oz.) package regular marshmallows (about 40) or 4 cups miniature

marshmallows  
 5 cups Rice Krispy cereal  
 Measure margarine into 3 quart saucepan, melt over low heat. Add marshmallows and cook, stirring constantly until marshmallows are melted and mixture is very syrupy. Remove from heat. Add Rice Krispy cereal, stir until well coated. Spread warm mixture in buttered 13 x 19 x 2 inch pan. Using a spatula, press firmly into an even layer. Cut into squares when cool.

Ella Burkholder  
 Leola, Pa.  
 Age 15

**Cherry Dessert**  
 One-third pound graham crackers  
 50 large marshmallows  
 1 cup milk  
 2 packages whipped topping, whipped  
 1 quart sweet cherries

clear jell  
 sugar  
 Crumb graham crackers and line bottom of pan or dish with them. Put marshmallows in double boiler. Add milk. Melt marshmallows and cool. Then prepare whipped topping as on package. Add whipped topping to cooled marshmallows. Pour over graham crackers. Add sugar to the cherries to suit your taste. Thicken with clear jell. Pour over top of dessert. Other toppings such as blueberries or sour cherries can be used.

Mary Weaver  
 Newswanger Road

Ephrata, Pa.  
 Age 12

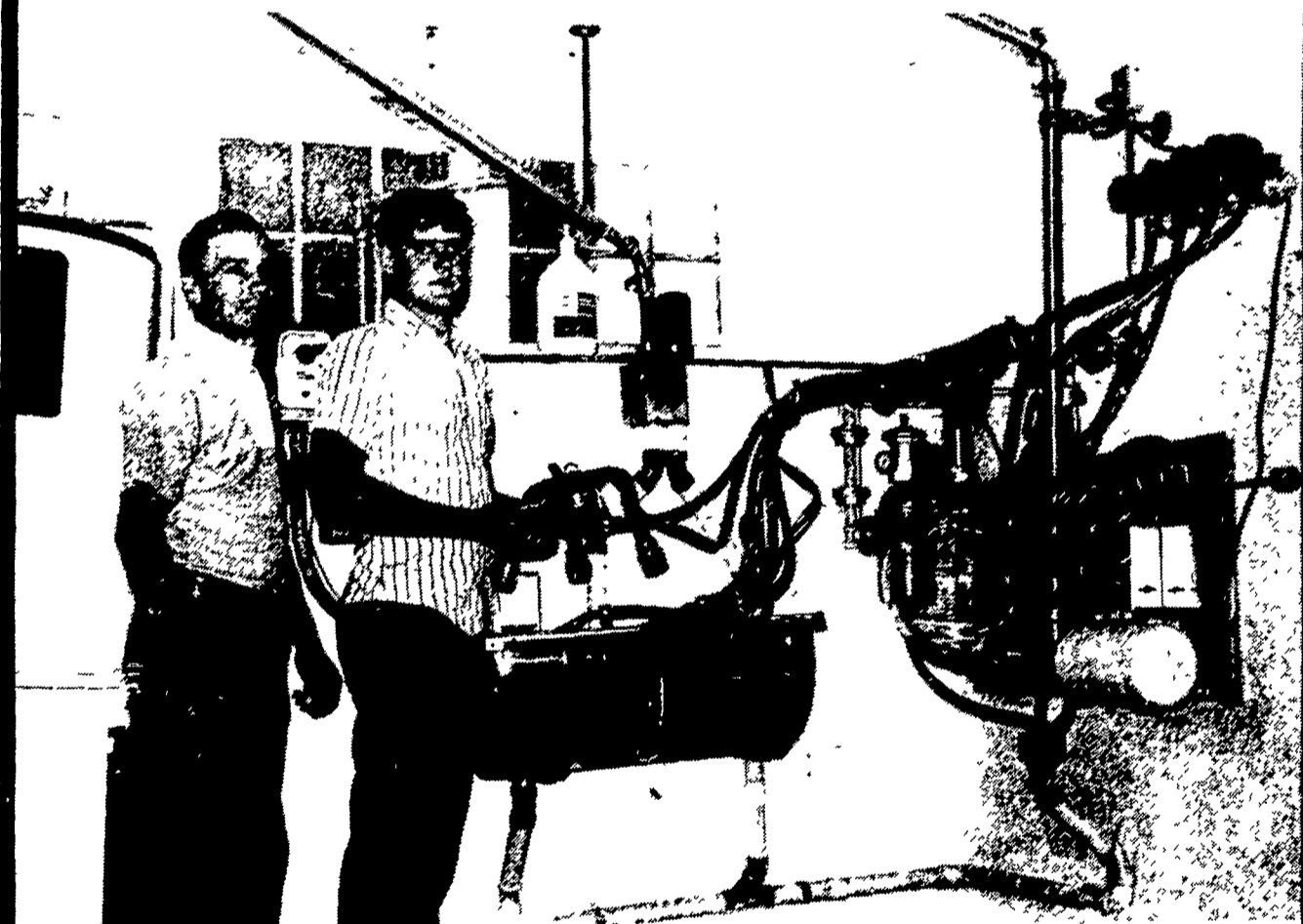
**Old Molasses Cookies**  
 1 1/2 cups brown sugar  
 2 eggs  
 2 cups molasses  
 1 cup lard  
 1 1/2 cups sweet milk  
 4 teaspoons soda  
 1 teaspoon ginger  
 1 teaspoon cloves  
 1 teaspoon cinnamon  
 Flour till stiff, pinch of saccharine.

Fannie K. King  
 Centerville Road  
 Gordonville, Pa.  
 Age 12

[Continued on Page 59]

# AGWAY

## ANOTHER SATISFIED USER OF STA-RITE Milking Equipment



Robert Metzler (left) & son, Jerry, of Winding Glen Farm, Christiana RD1. Jerry says, "We bought these milkers because we wanted milkers which didn't fall off. We've tried others which fall off... they color your vocabulary. With our old milkers, when we took them off, the cow teats would be blue and we had some mastitis, but the Sta-Rite milkers are much easier. They take care of the cows' udders. My grandfather (John Metzler) milked cows for 45 years and he has observed these Sta-Rite and notes that the cows seem to enjoy being milked and the Sta-Rite is a gentle milker."

**CONTACT YOUR LOCAL FARM SYSTEMS SALESMAN FOR EXPERT HELP  
 IN DESIGNING A MILKING SYSTEM TO FIT YOUR OPERATION.**



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### LANCASTER SUPPLY

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### CHAPMAN STORE

RD2, Wescosville, PA  
 215-395-3381

### TEMPLE SUPPLY

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 Temple, PA  
 215-929-5264

### YORK WEST STORE

26 W. Market St.  
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5 Years  
 of  
 research  
 prove -



## A SILAGE MAKER AND PRESERVER OF OUTSTANDING MERIT

Tests conducted with all methods

- Upright
- Piles covered with plastic
- Pit
- Plastic sealed

To show the improvement that is possible in making good corn silage by the addition of Alfa-Zyme we submit the comparative experiment.

| CORN SILAGE WITHOUT ALFA-ZYME         |     |
|---------------------------------------|-----|
| Established Digestive Protein         | 09  |
| Established T D N                     | 173 |
| Established Net Energy Therms per cwt | 149 |

| CORN SILAGE WITH ALFA-ZYME            |     |
|---------------------------------------|-----|
| Established Digestive Protein         | 16  |
| Established T D N                     | 280 |
| Established Net Energy Therms per cwt | 255 |

The above figures show the average improvement found over five years of testing.

These improvements are made possible by Alfa-Zyme's ability to start a quick fermentation, thus preserving the total digestive nutrients.

### ADVANTAGES OF ADDING ALFA-ZYME

1. Guaranteed Return of Feedstuffs
2. Less Wasteful Droppings
3. 200 Million Yeast Count Per Gram

**ALFA-ZYME MAKES ANY SILAGE,  
 BETTER SILAGE**

**Hildum**  
*Fermentation & Processing Co.*  
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