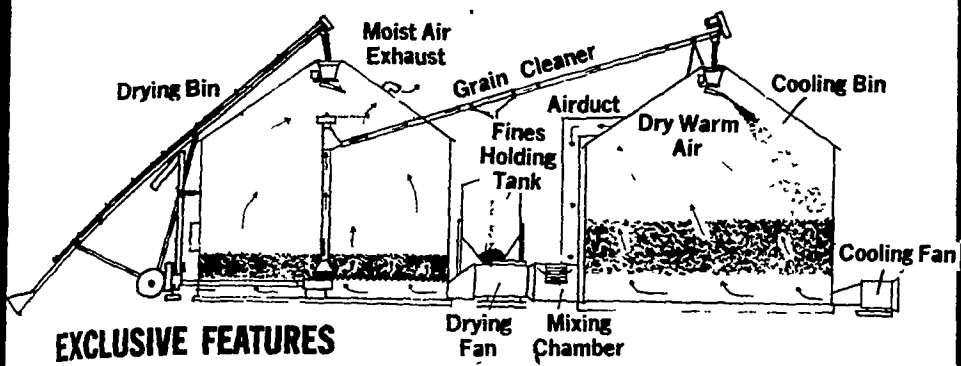


NEW GRAIN DRYING SYSTEM AIR RECYCLING UP TO 50% FUEL SAVINGS



EXCLUSIVE FEATURES

AIR RECYCLING, uses all the warm air from the cooling bin to help dry the grain in the drying bin. [no energy is wasted].

NO HEAT LOSS, In most dryers, heat passes through a narrow column of grain and is blown into the atmosphere; but with this system all excess heat from drying stage must pass up through a 24" minimum depth of wet grain. Therefore, instead of wasting the heat, it is used in the preheating process.

PREHEATING, grain is not suddenly exposed to high heat like in most dryers, but rather is slowly preheated as it moves down to the final drying stage. This reduces drying stress and produces better grain quality.

NO STIRRING, which means less moving parts and less grain damage.

TAPERED SWEEP AUGER, removes a thin, even layer of dry grain from the drying floor as it travels around the bin.

SURGE CAPACITY, wet grain may be added to the drying bin at any time, as fast as you harvest. [no waiting around to unload].

AUTOMATIC CONTROL PANEL, contains magnetic starters, moisture control, temperature thermostats, time relay, fuses and switches which provide dependable "around the clock" automatic operation; including starting and stopping augers or bucket elevator to move dry grain to cooling bin as fast as it's being dried.

SIMPLE OPERATION, fill bin to over 24" with wet grain and push the button. The Automatic Control Panel does the rest. It will also shut down the entire operation if the wet grain depth reduces to the minimum 24" level. [No babysitting required with this system].

ENCLOSED DESIGN, bees wings and dry floating particles are trapped in this unique system, thus providing a cleaner operation and environment.

LOWER NOISE LEVEL, the drying fan is enclosed. The air mixing chamber attached to the drying fan serves as a muffler with a built in silencing feature and vacuum control adjustment.

GRAIN CLEANER, and a trash-holding tank are available as an optional feature. This provides cleaner grain and safer storage.

EFFICIENT, both the operating and initial costs are lower. Up to 50% fuel savings. Air drying is also possible at limited moisture levels.

PERFORMANCE WARRANTY, the drying capacity of this system is guaranteed in writing under a Shivers Performance Warranty. That's how sure we are of this equipment. How can you go wrong with an offer like that?

System is comprised of proven and dependable brand name equipment.



**BEAT THE PRICE INCREASE
EFFECTIVE JUNE 15th**

ORDER NOW AND SAVE

Includes: Grain spreader, basic unloading unit, control panel w/thermostat, relays, timer & fuses, motor, belts & pulleys, level indicator, fan, heater and transition. Items not included: bin elevator or transfer auger and air recycling unit, which depends on cooling fan and storage bin height.

Bin Size	Capacity* Bu./Hr.	Maximum** Bu./Day	FOB Factory Discount Prices
18	60	1440	\$3818
21	72	2352	4096
24	88	3552	4300
27	119	4200	4648
30	150	4728	5793
36	227	7200	6123

*Drying 25% corn to 15% under normal conditions.
**Maximum capacity by increasing fan and burner size.

The most efficient continuous flow automatic dryer on the market today.

**32% DISCOUNT
ON STORAGE BINS
HURRY CALL NOW**

STORAGE BIN

Includes: roof ladder, safety ring, fill hole and cover, manhole, 2 ring door, base angle, bolts and nuts, caulking

Size	Bu. Cap.	List Price	FOB Factory Discount
15-7	2974	\$2034	\$1377
18-7	4350	2481	1679
21-7	6011	2982	2018
24-7	8064	3554	2405
27-7	10227	4180	2829
30-7	12804	5139	3477
33-7	15708	5926	4010
36-7	18948	7000	4737
42-7	26481	9449	6394
48-7	35436	11907	8058

Financing by Bank, ASCS, or Production Credit. Also 5-year Leasing Plan. Payments can be deferred till Dec. 1977.

Call or write for quotations on

complete grain handling, drying and storage systems
Feed grinding, mixing and processing systems, bulk feed tanks, metering, weighing, and handling equipment.

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Recipe Swap

Just as with "Home on the Range," we received many dairy recipes for "Junior Cooking Edition." This week we will be printing six of those contributions, and saving the rest for the upcoming dairy month weeks. But, don't let that hinder you from sending in more recipes in the coming weeks. We would really like to build up our files with berry recipes, garden vegetable recipes, and picnic favorites, so when you have some time, why not send a recipe contribution to Junior Cooking Edition, Lancaster Farming, Box 266, Lititz, Pa. 17543. And, don't forget to add your whole name, address, age, and phone number.

CREAM PUFFS

1 cup milk
1 cup sifted flour
4 eggs
Pinch of salt
½ cup butter

Put milk and butter in a double boiler, let boil, and then add flour and salt. Let cook for two minutes. Remove from heat. Add eggs, one at a time, and beat well. Drop in muffin pans. Bake at 350 degrees F. for 45 minutes. Cool, then fill with whipped cream.

Susie Burkholder
Ephrata, Pa.

SOFT CUSTARD

4 tablespoons gelatin (four packages)
1 cup cold water
2 quarts milk
4 tablespoons sugar
1 teaspoon salt
4 teaspoons vanilla

Soak gelatin in cold water. Then, heat milk, sugar, salt, and vanilla. Add gelatin mixture to scalded milk, take off heat. Cool, and serve.

Grace Weaver
Mifflinburg, Pa.

**DAIRY QUEEN
ICE CREAM**

2 envelopes unflavored gelatin
½ cup cold water
4 cups whole milk
2 cups sugar
2 teaspoons vanilla
1 teaspoon salt
3 cups cream

Soak two envelopes unflavored gelatin in cold water. Heat milk until hot, but not boiling. Then add gelatin, sugar, vanilla, and salt. Cool and add cream. Put in refrigerator for five or six hours before putting into ice cream freezer. If a fruit dessert is desired, add the fruit when the mixture is partly frozen.

Arlene Burkholder
Ephrata, Pa.
Age 7

**GRAHAM CRACKER
FLUFF**

Filling:
2 eggs separated
½ cup sugar
2-3 cup milk
1 package unflavored gelatin
½ cup cold water

1 teaspoon vanilla
1 cup cream
Crust:
3 tablespoons melted butter
3 tablespoons sugar
12 graham crackers, crumbled

For crust, mix together melted butter, three tablespoons sugar, and graham cracker crumbs. Reserve one cup for top and press the rest on bottom of two-quart bowl. For filling, beat egg yolks, and add ¼ cup sugar and milk. Cook in top of double boiler until slightly thickened. Then, soak one package gelatin in the cold water.

Pour the hot mixture over the gelatin, and stir until smooth. Chill until slightly thickened. Add egg whites, stiffly beaten, and vanilla. Whip one cup cream and add to rest. Pour this mixture over the crumbs in dish and top with reserved crumbs. Chill until firm.

Emma Burkholder
Ephrata, Pa.

EGG NOG

2 quarts cold milk
½ cup sugar
1 teaspoon vanilla
2 or 3 eggs
Nutmeg to taste

Beat eggs, and mix all ingredients together. Serve.
Louella Weaver
Mifflinburg, Pa.
Age 12

**COLD SUMMER
SUPPER**

2 quarts whole milk
1 quart fresh or canned fruit
½ loaf bread
(approximately)
Sugar to taste
1 teaspoon vanilla

Add crushed fruit, sugar, and vanilla to milk. Add enough broken or cut bread to absorb milk. A wide variety of fruit may be used. Serves six.

Mary Anna Weaver
Mifflinburg, Pa.
Age 10



Model 031 AV

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