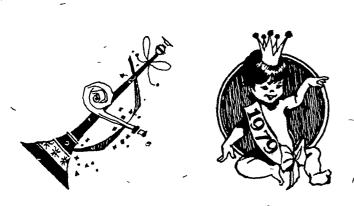
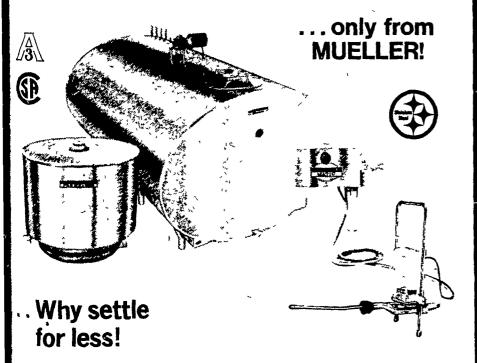
EATURING.

the grand champion market hog, owned by Jay Bomgardner, sold to Hatfield cking Company, Hatfield. The 214 pounder sold for \$2 per pound. Jerry mens, (left) buyer for Hatfield, stands with Jay and the top selling hog, at the banon County 4-H baby beef and market hog round-up and sale.



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Bomgardner sweeps 4-H round-up

(Continued from Page 34)

sold his 232 pounder for 86 cents a pound. Ebersole Pontiac of Lebanon was the successful bidder. Bonnie Arnold of Lebanon R7, sold her hog to Hatfield Packing Company. Hatfield was the top bidder on the 220 pounder at 71 cents per pound. Jay Bomgardner got 72 cents per pound for his 200 pound hog. Balsbaugh Insurance Company, Schaefferstown, was the top bidder.

The 18 steers that sold averaged \$69.5 per hundred weight, compared to last years \$56.97 per hundred weight. Hogs averaged \$71.92 per hundred weight. up considerably from last years \$58.90. Forty-eight hogs sold. The auctioneer was Harry Bachman, of Annville. Gary Dean, of Strasburg R1, judged the beef and swine type show. Dennis Grumbine, Myerstown, judged the fitting and showmanship contests.

The following is a list of the show results:

Market Hogs

Class 1 - 1. Jay Bomgardner, Annville R3; 2. and 3. Lee Garrison, Paymyra R2; 4. Jodi Kreider, Lebanon R1; 5. Elaine Houser, Lebanon

Class 2 - 1. Jay Bomgardner; 2. Edwin Houser, Lebanon R5; 3. Gary Mase, Lebanon; 4. Edwin Houser; 5. Scott Eckenrode, Campbelltown.

Class 3 - 1. Jay Bomgardner; 2. Tom Arnold, Lebanon

R7; 3., 4., and 5. Jodi Kreider.

Class 4 - 1., 2., and 3. Bonnie Arnold, Lebanon R7; 4. Jay Bomgardner; 5. Elaine Houser, Lebanon R5.

Class 5 - 1. Edwin Houser: 2. Bonnie Arnold; 3. Elaine Houser; 4. Gary Mase; 5. Tom Arnold.

Class 6 - 1. and 2. Tom Arnold; 3. Scott Eckenrode; 4. Edwin Houser.

Champion Market Hog Jay Bomgardner Reserve Champion Hog Tom Arnold **Champion Swine Fitter** Tom Arnold Reserve Champion Fitter Lee Garrison Champion Swine Showman Tom Arnold Reserve Champion Showman Lee Garrison

Baby Beef

Lightweight - 1. Judy Early, Lebanon; 2. Mark Deaven, Fredricksburg R1. Light-heavyweight - 1.

Tom Arnold; 2. Chris Patches; 3. Paul Miller, Lebanon; 4. Bryan Eberly, Newmanstown R1.

Heavyweight - 1. Jay Bomgardner; 2. Terri Schaeffer, Myerstown; 3. Dorene Eberly, Newmanstown R1; 4. Bonnie Arnold.

Buddy Steers - 1. Jed Hoffer; 2. Jay Bomgardner; 3. J. Paul Miller; 4. Dorene Eberly; 5. Judy Early. **Grand Champion Baby Beef**

Jay Bomgardner

Reserve Champion **Baby Becf** Tom Arnold Champion Beef Fitter Jay Bomgardner Reserve Champion **Beef Fitter** Tom Arnold Champion Beef Showman

Jay Bomgardner Reserve Champion Beef Showman Tom Arnold



EXOTIC BEGINNINGS

The truly elegant meal begins with hors d'oeuvres-the perfect appetizers or accompaniments for before-dinner drinks.

To prepare a selection that will please every guest, add a different twist to your traditional vegetable or meat tidbit favorites For example, the agreeable flavors you'll find in the booklet Round The World With Champale. The International Hors d'Oeuvres Recipe Experience," available from Champale, Recipes, Dept. G., Trenton, N J 08611, for 25¢ postage and handling can bring the color and excitement of foreign lands to your parties

You can add a touch of sophistication, too, serving Champale, Extra Dry or Pink, or using Champale to make a tasty Sate like "Sate Javanese" from Indonesia

SATE JAVANESE

3 chicken breasts, skinned, boned, and cut into 1-inch cubes

Marınade

1/2 cup Pink Champale

Malt Liquor 2 tbsp. Giroux Lime Juice

1/2 tsp. salt 1/2 tsp. ground ginger

1 garlic clove, crushed Peanut Oil

1 tbsp. peanut oil 1/4 cup scallions, chopped

1 garlic clove, chopped 1 cup chicken broth

1/2 cup Pink Champale Malt Liquor

1 tbsp. Giroux Lime Juice

1/2 cup peanut butter 2 tbsp. soy sauce

1/4 tsp. red pepper flakes

Place chicken cubes in nonmetal container with all the marinade ingredients, except oil. Let stand 1 hour. Thread 2 or 3 pieces of chicken on small skewers. Brush with oil and broil 5 minutes, turning occasionally. To make sauce, heat oil in pan; sauté scallions and garlic until transparent. Add next ingredients. Blend well. Heat and serve with Sates Insert skewers into a pineapple garnished with Raffetto Kumquats. Makes about 24 Sates.



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