Ice Cream

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FARMERS AgCREDIT

CORP.

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nutritious ingredients, and serve it plain or with a dazzling array of fruts and/or sauces.

FRENCH ICE CREAM

3 eggs, separated 1 cup sugar

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4 cups light cream OR half and half

2 teaspoons vanilla

Beat egg whites until soft peaks form. Gradually add ½ cup sugar, beating until stiff peaks form. Beat egg yolks until thick and lemoncolored. Gradually add remaining ½ cup sugar, beating until sugar is dissolved. Fold yolks into whites; gradually add 2 cups blueberries

cream. Cook over medium minutes). Do not boil. Add vanilla. Chill thoroughly.

CANTALOUPE A LA MODE WITH BLUEBERRY SAUCE

8 cantaloupe rings 2 pints vanilla ice cream Blueberry Sauce

For each serving, place cantaloupe on chilled dessert plate; top with scoop of ice cream. Serve with:

BLUEBERRY SAUCE

heat, stirring constantly until thickened (about 12 Freeze according to freezer directions. Approx. 5 cups.

PINEAPPLE A LA MODE WITH STRAWBERRY-ALMOND TOPPING

⅓ cup water

½ cup sugar

1 tablespoon cornstarch 1 tablespoon lemon juice

Combine blueberries.

water, sugar and corn-

starch. Cook over medium

heat, stirring constantly,

until thickened. Stir in lemon

juice. Chill. 8 servings.

1 fresh pineapple, cubed, chilled

2 nints strawberry ice cream Strawberry-Almond Topping For each serving, spoon pineapple into dessert dishes; top with scoop of ice cream. Serve with:

STRAWBERRY-ALMOND TOPPING

1 pint strawberries, sliced ⅓ cup sugar

1/3 cup slivered almonds, toasted ingredients; Combine

chill. 8 servings. PEACH A LA MODE WITH CARAMEL-**BUTTER SAUCE**

8 peaches, cut in half, chilled 2 pints maple nut ice cream Caramel-Butter Sauce

For each serving, place 2 peach halves in dessert dish. Top with scoop of ice cream. Serve with:

CARAMEL-BUTTER SAUCE

34 cup sugar Dash of salt ½ cup light corn syrup 1/4 cup butter 1 cup light cream OR half

and half ½ teaspoon vanilla

Grading services withdrawn from Penna. and N.J. egg processors

WASHINGTON, D.C. - The U.S. Department of Agriculture has withdrawn egg grading services from Gold Bell-I & S Farms, Inc., Toms River, N.J., and from Hess Brothers Farms, Ephrata, Pa.

Grading services were withdrawn July 14 for 18 months from Gold Bell because the processor used USDA grading certificates issued in 1976 for mediumsize eggs to represent lots of smaller, and in some cases inferior quality, eggs. The eggs were supplied under contract to Defense Personnel Support Center locations.

Egg grading services were suspended from Hess Brothers April 26 for 90 days

Combine sugar, salt, corn syrup, butter and $\frac{1}{2}$ cup light cream. Cook slowly, stirring frequently to 250 degrees F. on a candy thermometer or until a small amount dropped into cold water forms a hard ball. Gradually stir in remaining ½ cup light cream; cook to 216 degrees F. or until a small amount forms a thread when dropped from spoon. Remove from heat; add vanilla. Serve warm. 8 servings.

after an official of the plant interferred with the duties of an official USDA grader stationed at the plant. The firm's president, Earl Hess, escorted the resident shell egg grader, Janet Lupinetti, off the plant premises against her will. The incident followed a loud and agitated discussion between Lupinetti and Hess. Grading services resumed after July

Misrepresentation of food products covered by official USDA grading certificates and interference with the official duties of a USDA grader are violations of the Agricultural Marketing Act

USDA's Food Safety and Quality Service provides official egg grading services. Use of the services is voluntary and is paid for by the user.

Swine meeting slated

LANCASTER — An educational swine meeting will take place here on Tuesday, Aug. 7, at the Farm and Home Center. Speakers include Jerry Clemens from Hatfield Packing, speaking on "Our Experiences;" Tom Leidv from Leidy Packing on "A Serious Situation;" Dr. David Ingraham from the Pennsylvania Department of Agriculture on "Swine Disease Eradication Programs;" and Dr. Larry Hutchinson from Penn State on "Sulpha and other Residues."

The meeting begins at 7:30 p.m. in the basement meeting room of the Farm and Home Center. It is open to any swine producer or agri-business concern in the area.

Horse production 4-H meets

MANHEIM - On July 17, the 4-H Production Club met at the home of Lashon Bussell.

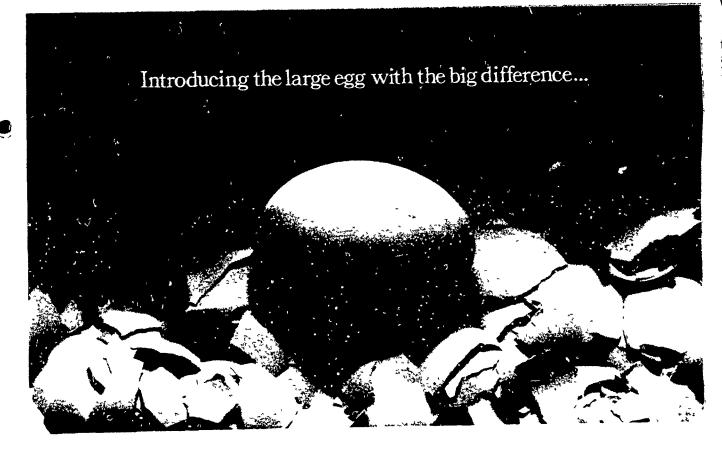
The club wants to congratulate Lashon on winning the Delaware Futurity with her tough weanling filly.

On Aug. 11, at 11 a.m. there will be a practice show and regular meeting at Fullenbaums. John Brasy

will be there to take pictures. tures.

Aug. 24 will be the Regional Show at Shippensburg, other information will be available by the Aug. 11 show.

Members are to see that Michael Spahn gets a picture & write up on themselves and their projects by Aug. 6. These are needed to finish the clubs scrapbooks for Achievement Day.



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Results* Six Farms Average	Product Standard
252.8	251.2
eggs	eggs
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29.7	28
weeks	weeks
25.1	24.4
oz/doz	oz/doz
	Six Farms Average 252.8 eggs 91.1% 29.7 weeks 25.1

*Tests were conducted under climatic conditions similar to those found in the major U.S. egg production areas. Temperatures were in the 90°s F, beginning about 40 weeks of age. For more information on these and other tests involving the pgitwo, contact us today



