BOTHERED BY GRAIN DUST?



We have PTO or self-powered units to fit your needs.

Stop choking on dust when you move grain! Save your lungs --- protect your health with a Neuero pneumatic grain conveying system. Save money too. Why spend thousands of dollars on legs, drags, augers and bin sweeps, when we can supply a more versatile, portable system at a price you can afford?

We can help you save money ... do more work ... reduce operating danger .. lower maintenance costs ... reduce grain damage, and more. Ask us for complete details on a Neuero System for your grain handling needs. We are interested in a demonstration on your farm. Contact us this week



Penn-York Co-op members told one Order not good

Production of milk

nationally is up one per cent

from a year ago, but it is

coupled with a strong

The use of Class I milk in

the New York-New Jersey

milkshed is down six per

cent, mainly because the

marketing trend is toward

low fat milk; and because

the milk strike in New York City changed the habits of

fluid milk consumers who

found they could use

powdered milk or substitue

possibility of making the

area from Maine to Virginia

into one large Northeast

Federal Order has been

recently made by him and

other experts in the field of

farm economics. Little said.

He has concluded from the

An intensive study of the

demand, he said.

another beverage.

BY JANE BRESEE

EAST WAVERLY - Nearly 100 farm family members of the Penn-York dairy cooperative met last Thursday at Horton's Elba Kitchens in East Waverly, for their annual fall dinner meeting.

Roy Beardslee of Wetona, Bradford County, president of the board of directors, chaired the meeting. He introduced Fenton Murphy, a member of the local co-op, and also treasurer of the Northeast Dairy Cooperative Federation, Inc. Murphy reported that last

year the business of NEDCO netted \$477,289 after paying federal income taxes totalling \$110,000. This is the first time that the cooperative has payed income taxes, he said.

Main speaker for the evening was Arthur D.

Antiques show scheduled

LANCASTER - The Fourth Annual Old Lancaster Antiques Show will be held November 16 to 18, 1979 at the Iris club, 323 North Duke Street, Lancaster, Pennsylvania.

Sponsored by the Auxiliary to St. Joseph Hospital in Lancaster, the reputation for excellence in the antiques world.

This year the Show has expanded to 28 outstanding exhibitors from ten states.

These exhibitors will display and sell a wide variety of 18th and 19th century antiques, from weathervanes and carpenter's tools to fine formal furniture and excellent country pieces.

The Show also will feature a series of special events and a loan exhibit called "The Show has established a Art of the Itinerant Pen-*man." A preview reception will be held November 15 from 6:30 to 9:30 p.m.; tickets are available at the door for the reception. A

Little, economist for study that the incorporation NEDCO. of this territory would not of this territory would not gain anything and might prove to be a loss for some Orders.

His philosophy is "If it am't broke, don't fix it," he said.

Little also covered the national milk scene telling about the danger to the milk industry from the imports of casein and caseinate, and the threat of the Community Nutrition Institute Inc., a consumer group which is petitioning Secretary of Agriculture Bergland to declare that reconstituted milk be sold at a lower than Class I value.

The Penn-York Cooperative boasts 74 dairy farmer members and is a part of NEDCO, a federation of 53 smaller cooperatives totalling about 2,800 members.

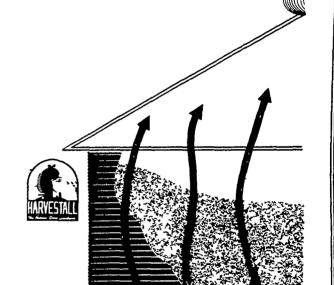
Guided Tour of the Show will be held at 11:00 a.m. on November 16 before the doors open to the public at noon.

Lectures will be held on Saturday and Sunday at 1:00 p.m. On Saturday. November 17, Charles Hummel, curator of the Henry Francis du Pont Winterthur Museum will speak on "Caveat Emptor: Fakes, Forgeries, and **Reproductions.**"



There's a better way to dry grain. It's called CHILLCURING[™] because it means CURING without heat. Here's what the talk is all about.





Every kernel of grain is alive when it comes out of the field It is a seed, able to grow because it has the ability to take on moisture Likewise, it can be kept in a state of preservation by removing the moisture already in it

But by heating the grain to dry it, the seed life is destroyed.

By removing heat and moisture from the grain, it becomes dormant, and stays alive Then it can ripen to full weight. losing only water while keeping valuable protein, starches and sugar.





1. You can't beat Nature. HARVESTALL GRAIN CHILLCURING[™] uses the same elements that ripen and preserve grain if left to itself: free flowing air and infra red rays (sunshine).

2. CHILLCURING" has been tried and proven in 17 states on over 3000 farms. The research is in: CHILLCURING[™] WORKS! **3.** The CHILLCURING[™] system uses only the electricity to power fans and lights, using about 11/2 KW hrs. per bushel. Compare that cost to other systems that use increasingly expensive fuels to get disappointing results.

4. The grain goes from the field to the bin and stays there till you need it. Save time and money at harvest with the one step HARVESTALL CHILLCURING[™] and storage system.

5. If you're in the market for grain storage, you owe it to yourself to look further into HARVESTALL GRAIN CHILLCURING[™].

THE SYSTEM

It's simple Grain goes from the field right to the bin With the unique AIRFRAME" and AIRFLOOR" the grain rests on a solid bed that allows maximum ventilation

Clean dry air is the best curing medium for the grain GRAINLAMPS" provide electric sunshine, cleaning and drying the air beneath the floor, before it passes through the grain

Fans force air under the floor Rising through the grain, this dry outside air carries away moisture and heat.

At the peak of the bin a jumbo 40" turbine, the WHIRLCOOLER", puts nature to work for you Wind and rising air keeps it turning, venting the system naturally.

A special HARVESTAT" Control System monitors the curing process A simple setting controls the GRAINLAMPS™ to make use of free, natural air.