

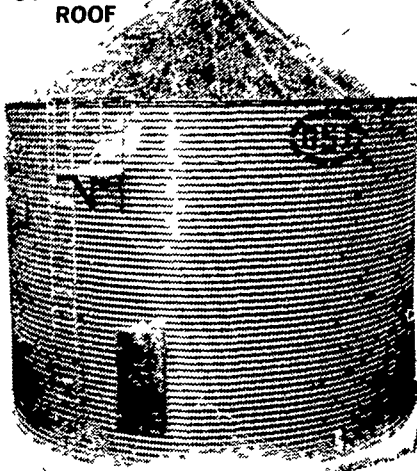
**THE SYSTEMS PEOPLE** ▶ **POULTRY, GRAIN AND LIVESTOCK EQUIPMENT**

**SUPER SPRING SALE - GRAIN EQUIPMENT**

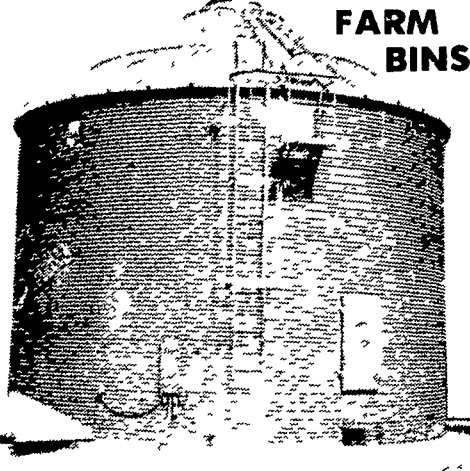
In Stock  
**Grain Bins - Feed Bins - Dryers - Augers**

NEW 4" WIDE FARM BIN WITH CORRUGATED ROOF

**S A GSI ON-FARM SAFE STORAGE SYSTEM**



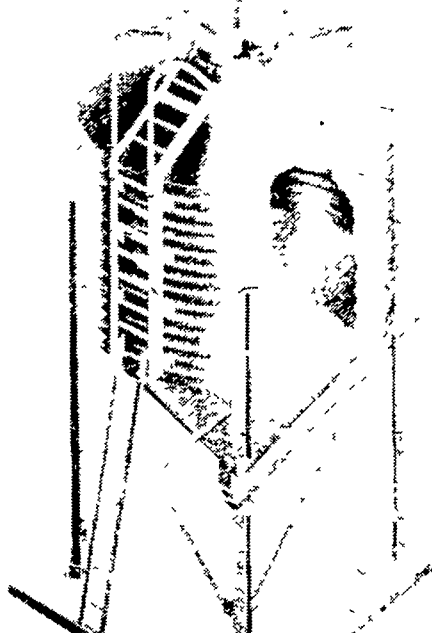
- FEATURING:**
- All galvanized steel with G-90 galvanized coating, including galvanized doors
  - Our steel is A446 quality or a minimum yield of 40,000 pounds per square inch
  - Walk around steps on top of roof
  - Equipped with safety rings
  - No welding anywhere on roof, prevents rust
  - Slotted holes to raise & lower roof for air movement for drying.



**ALSO AVAILABLE:** ★ (6) 27x7 RING SECONDARY BINS ★ 10,000 BU. CAPACITY ★ SPECIAL LOW PRICE



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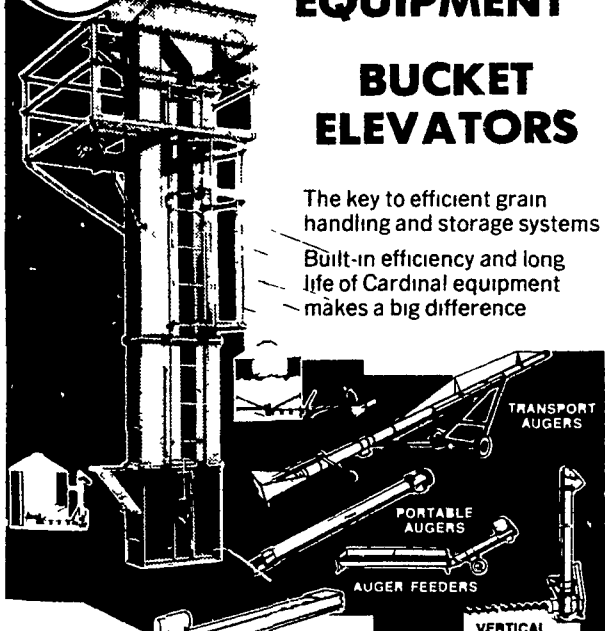
- GRAIN BINS
- FEED BINS
- PORTABLE AUGERS
- VERTICAL AUGERS
- TRANSPORT AUGERS
- U-TROUGH AUGERS
- FLEX AUGERS
- AUGER FEEDERS
- GRAIN DRYER
- AERATION FANS
- GRAIN SCATTERS
- CHANNEL LOCK FLOOR
- BIN SWEEPS
- PIPE SPOUTING
- MOISTURE TESTER
- MOTORS, BELTS & PULLEYS
- GRAIN CLEANERS
- IN BIN STIRRING SYSTEMS



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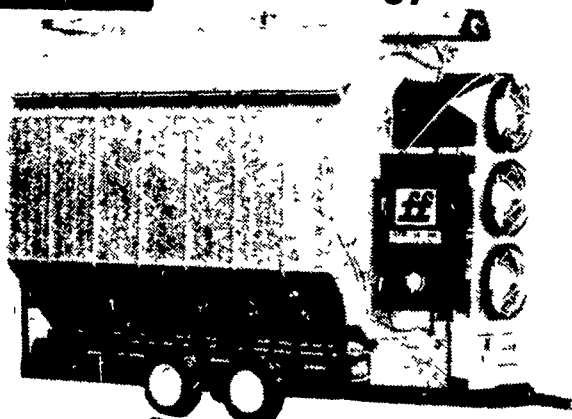
The key to efficient grain handling and storage systems  
Built-in efficiency and long life of Cardinal equipment makes a big difference



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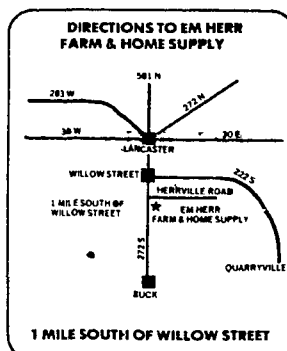
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**Junior Cooking Edition**

From Rickety Uncles to a counterfeit version of Kraft Cheese, our junior cooks are showing their versatility in the recipes we've received this week.

In case pie crusts are your problem, we have today a Never-Fail Pie Crust recipe that's sure to help. In addition, we have old and new standbys like Ginger Cookies and Double-deck Knox Blox. So take a few minutes to read today's recipes and then get cooking.

**KRAFT CHEESE**

- 5 cups real dry cheese
- 1 teaspoon soda
- ½ cup butter
- 1 cup hot cream
- 2½ teaspoons salt

Work soda in the cheese that has been made by scalding sour milk and straining it in cheese cloth. Then melt butter in saucepan and have it hot. Add cheese. Stir constantly until the cheese is melted and smooth. Put in the hot cream a little at a time. Add salt last. This is for slicing cheese. If a spreading cheese is preferred, add hot milk and test until it is the right consistency to spread.

Susan N. Zimmerman, Age 7, Ephrata

**BLUEBERRY BATTER CAKE**

- 2 cups blueberries
- juice of ½ lemon
- ¾ cup sugar
- 3 tablespoons butter
- ½ cup milk
- 1 cup sifted flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- Topping:
- 1 cup sugar
- 1 tablespoon cornstarch
- ¼ teaspoon salt
- 1 cup boiling water

Line a well greased 8x8x2 inch pan with berries sprinkled with lemon juice. Cream sugar and butter together, add milk alternately with flour, baking powder and salt. Pour this batter over berries. Combine sugar, cornstarch and salt and sprinkle over the top of the batter. Pour boiling water over all. Bake at 375° F. oven for 1 hour. Serves 6.

Elva Zimmerman, Age 13, Ephrata

**DOUBLE-DECK KNOX BLOX**

- 4 envelopes unflavored gelatin
- 3 packs (3 ounces each) flavored gelatin
- 3 cups boiling water
- 1 cup heavy cream

In a large bowl, combine unflavored and flavored gelatin. Add boiling water and stir until dissolved. Add cream and stir well. Pour into a shallow 9 x 13 inch pan. Chill until firm. Cut into 1 inch squares.

Elaine Horst, Age 14, Lebanon

**QUICK BLENDER BREAKFAST**

- 4 ripe bananas
- ¾ quart milk

Break bananas into small pieces in the blender. Add milk and blend until smooth. No sugar is needed if bananas are very ripe and soft.

Edna Hoover, Age 8, Denver

(Turn to Page C16)

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