

Tornado rips roof off

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Hoover, Pleasant Hall, employee of Chambersburg Livestock Sales, Inc. operated by Milton Silvers of Chambersburg, the regular auction will take place as always on Thursday.

"As long as we have electricity we will have the auction. Just hope it doesn't rain, or a lot of water will get into the building" said Hoover. He stated that damage to the livestock barn had not yet been estimated.

Many of the businesses along Aayne Ave. will be closed for several days for repairing. Damages estimates for these

businesses were still being calculated on Tuesday and were expected to be very high, possibly as high as \$1 million in the borough of Chambersburg alone.

Farm damage throughout the county was mainly confined to roof damage, small sheds being capsized, and trees being uprooted.

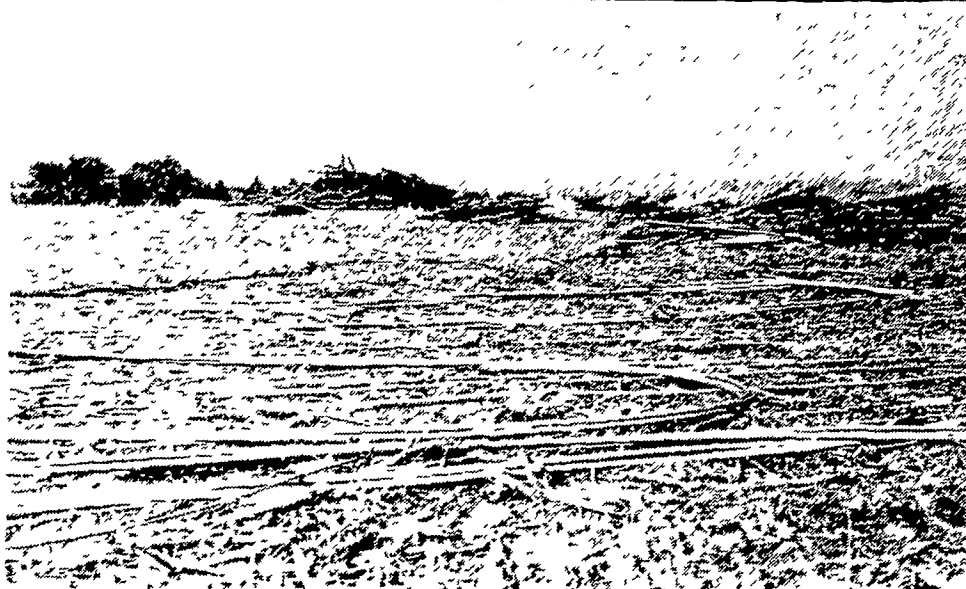
South of Chambersburg, along the Mill Road, two houses were completely destroyed and damage was sustained by seven other homes and an electric transformer. West of Chambersburg, in Fayetteville, severe damage wrecked St. Paul's Lutheran

Church where half the roof was blown off.

Area weatherman Robert Sellers recorded a rainfall of .35 inches and winds up to 60 mph in the approximate ten minute period that the storm lasted.

A National Weather Service spokesman in Harrisburg verified that Chambersburg had been hit by a tornado on Monday, the first officially recorded in 100 years in the area.

Injuries were limited to minor shocks and cuts caused by flying glass from windows and cars.



The cleanup had begun as piles of wood, tin, and power line debris were stacked in a corn field across the road from several area businesses along Wayne Ave. in Chambersburg.

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Stock up on pork while the price is right

DES MOINES, Ia. — Consumers can expect pork to continue to be a good buy throughout 1980. Pork is a good value from both the economical and nutritional standpoints, according to Ann Norman, National Pork Producers Council.

"Currently, there are large supplies of pork available to the consumer. For example, in April, there will be 10 to 12 percent more pork available than last year. And the latest report from the USDA suggests that this will continue throughout the year. This bountiful supply of pork at the supermarket means lower prices for consumers and an excellent opportunity to

stretch the food dollar," Norman said.

She suggested consumers check the buys on pork ribs — spareribs, country-style ribs and back ribs. You can freeze these pork cuts and use them throughout the approaching cookout season.

You will also want to check the buys on a newcomer to the selection of popular pork cuts — ground pork, Norman said. Both versatile and economical, ground pork can be served in tacos, salads, stews, loaves, casseroles, patties, meatballs and sauces. And ground pork burgers are a natural for the outdoor grill, Norman said. And she offered this buying tip — ground pork unlike

sausage, is purchased without the addition of any seasonings.

From the nutritional standpoint, today's pork is leaner and has about 70 calories per ounce of cooked lean meat. It is an excellent source of high quality protein — containing all of the essential amino acids necessary to build, repair and maintain body tissues.

Pork is also an excellent source of the vitamins niacin, thiamin, riboflavin, B-6 and B-12. In fact, it is the leading dietary source of thiamin, containing three times as much as any other food, Norman said. Pork is also an important source of the mineral iron which is vital in the formation and

maintenance of red blood cells and the prevention of anemia, she added.

With pork's combination of economical and nutritional value, Norman suggested putting some pork in your freezer for future use. Pork can be frozen just like any other meat, she explained. Wrap meat tightly with a moisture-vapor-proof material and label packages with the name of the cut, weight (or number of pieces) and date placed in the freezer. Store at 0° F. or less.

Fresh cuts can be kept up to six months for best flavor. Keep ground pork frozen for one to three months and cured products, such as bacon and ham, for up to two months for best flavor.

Pork producers publications available

DES MOINES, Ia. — Copies of proceedings of two National Pork Producers Council events are now available, according to the NPPC.

Anyone can obtain copies of the two publications, the proceedings of the Reducing Costs of Producing Porks symposium, and the proceedings of the seminars held during the American Pork Congress.

Dr. David Meisinger, NPPC Director of Research and Education, said, "In these times of low market prices and high production costs, it is essential for the pork producer to get all the valuable information he can.

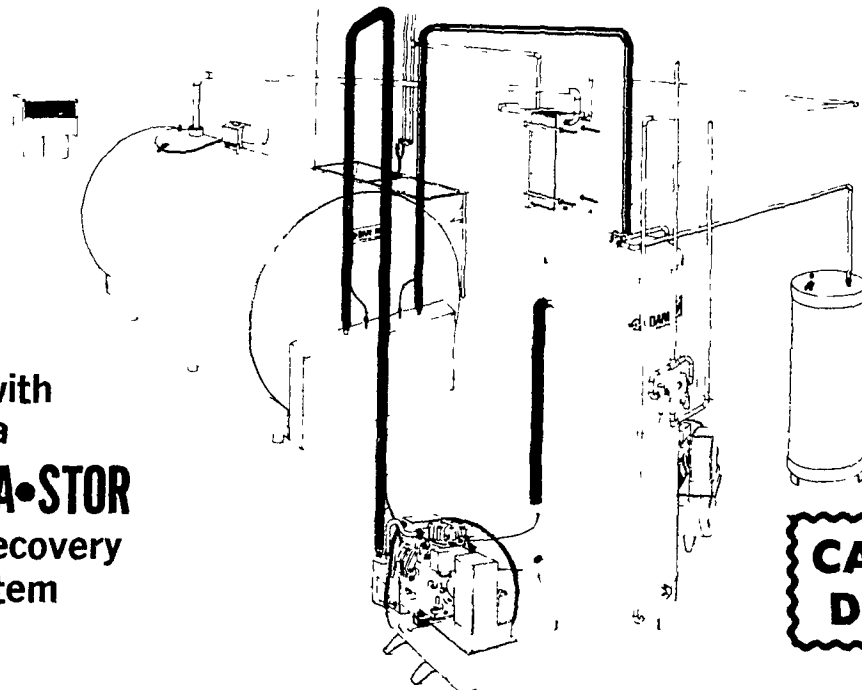
"In these two books, there's current production information as well as information on feeder pigs, swine health, government action and energy alternatives for pork producers."

Copies of each publication are three dollars. Send your request, along with a check for the correct amount, to: National Pork Producers Council, P.O. Box 10383, Des Moines, IA 50306.



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