

How to increase ventilation efficiency

ELIZABETHTOWN — excess amounts of fuel are burned to compensate for a sizable waste of money. Wastage can occur during cool weather or during brooding periods when Over-ventilation can cause a too high volume of cool air coming into the broiler house from over-ventilation. However, efficient ven-

tilation of the broiler house is important year round and some tips are listed below for increasing the efficiency of your fans and saving money.

Keep fans clean and lubricated and make sure belts are tight and in good repair

Keep shutters clean and moving freely. A dirt build-up on fan blades and shutters can reduce air flow by one-third or more.

When practical, run one fan continuously instead of using several fans that are triggered by time clocks. A fan on a 10-minute cycle starts six times each hour, and the frequent start-ups boost electricity use and shorten motor life

Do not control fan output by restricting the flow of air through the inlet opening. This causes the fan to use slightly more power than necessary for air delivery

Make sure electrical service to the broiler house is adequate. Low voltage

decreases motor efficiency and life.

Voltage drops can be prevented by using wire of the correct gauge in the motor. Wire capable of handling 240 V should be used wherever possible.

Don't operate exhaust fans while adjacent windows are open. Move the fans to the center of the house during warm weather so they will create air turbulence. One may want to turn off exhaust fans and use other fans located in the center of the house

Know the rating of a fan. All reputable fan manufacturers have their fans rated by the Air Moving and Conditioning Association. If the manufacturer can't or won't tell a customer the rating of a particular fan, it may be because it won't deliver as much air as is claimed

By following these recommendations energy and money can be saved. Also, the life of your fans and equipment may be extended.

Home on the Range

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ZIPPY HAM KABOBS

- 1 pound fully cooked ham, cut in 1-inch slices
- 1 green pepper, cut in 1-inch pieces
- 1 can (23 ounces) sweet potatoes, cut in 1-inch chunks
- 1/2 can pineapple preserves
- 2 tablespoons prepared mustard
- 1 tablespoon prepared horseradish

Alternate ham, pepper, and sweet potato on six bamboo skewers. Place in 13x9x2-inch baking dish and cook, covered with clear plastic wrap, at MEDIUM HIGH for 4 minutes, giving dish half a turn once. Meanwhile, combine pineapple preserves, mustard, and horseradish. Brush kabobs with pineapple glaze, turn, and brush glaze on second side. Continue cooking, covered at MEDIUM HIGH for 4 minutes or till heated through, giving dish half a turn once. Spoon extra glaze over kabobs. Serve with rice

If desired, substitute one 15-ounce can pineapple chunks, one pint cherry tomatoes, two oranges, two zucchinis, or one-fourth pound fresh mushrooms for green pepper and sweet potatoes. Makes six 6-inch kabobs.

OVEN BAG MANICOTTI

- 1 tablespoon flour
- 8 manicotti shells
- 1 pound ground beef
- 1/2 cup chopped onion
- 1 clove garlic, minced
- 1 egg, slightly beaten
- 1 cup shredded mozzarella cheese
- 1 teaspoon parsley
- 1 1/2 teaspoons oregano, divided
- 3 cans (8 oz. each) tomato sauce
- 1 tablespoon sugar
- 1 teaspoon basil

Preheat oven to 350°F. Shake flour in large size (14"x20") oven cooking bag and place in 12x8x2-inch baking dish. Cook manicotti shells according to package directions. Brown ground beef, drain fat. Stir in onion, garlic, egg, cheese, parsley and 1/2 teaspoon oregano. In small bowl, combine remaining ingredients; pour 1 cup sauce in bag. Carefully stuff manicotti with meat mixture; place in bag and pour remaining sauce over top. Close bag with twist tie; make 6 half-inch slits in top. Bake 20 to 30 minutes or until hot and bubbly. Makes 4 servings.

Microwave Oven. Follow directions above except close bag with rubber band, string, or 1/2 inch strip cut from open end of bag, make 6 half-inch slits in top. Microwave 10 to 12 minutes, turning dish once. Makes 4 servings.

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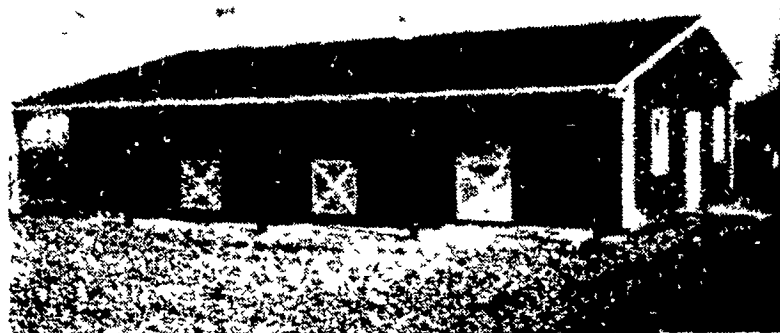


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