Ida's Notebook

Ida Risser

Recently I went on a tour of homes which were expertly decorated for Christmas. As three of them were neighbors of mine, I was especially anxious to see them. They were all very attractive but I know that I'll never find the time to fix up my home to the same degree.

There were a few ideas that I can adopt to my house such as red bows on the chandeliers and filling an old barrel on our front porch with evergreens and ivy. But the lacey white fans on the trees and the other time-consuming decorations are not for me.

Usually I buy a tree the week before Christmas and lately I've had to decorate it by myself as I feel lucky if the children manage to get home, from all over the country for Christmas Day. I was in a store the other day and saw a



tree that was already decorated and on it was a price tag of some \$500. This did include the decorations. Mine might not be as heautiful but it will satisfy me as we've collected quite a few handmade decorations over the years.

I spend a lot of time writing some seventy Christmas cards and putting notes in them to people that I seldom see during the year. Also on my list of necessary things to do are making twenty different kinds of cookies and wrapping gifts. It has become a custom to exchange gifts with our Amish neighbors and visit a bit.

One other time consuming job is cutting up a forty pound block of cheese, which we buy from our milk company, and wrapping it to give as gifts to the twenty-five families that we have invited here to our home for covered dish meals over the Christmas season.

LOCAL CLASSIFIED **ADVERTISING RATES**

23c per word 3 00 minimum charge Use This Handy Chart To Figure Your Cost Words 1 Issue 3 Issues

Less 3 22 14 8.28 3 45 15 8 83 3 68 16 391 9.38 4.14 9 94 18 10 49 4 37 11.04 4 60

KEYED ADS (ads with answer coming to a Box Number, c/o Lancaster Farming) 50 cents additional

Ads running 3 or more consecutive times with no change billed at 20 percent discount.

This newspaper will not be responsible for more than one incorrect insertion of any advertisement. **Lancaster Farming**

P.O. Box 366 Lititz, PA 17543 717-394-3047 or Lititz 717-626-1164 Mon , Tues., Wed , 8 a.m to 5 p.m Thurs & Fri 7 a m. to 5 p m.

The following categories are available for your classified advertising in Section C. Deadline-Thursday morning at 9 of each week's publication

1 - Farm Equipment 2 - Farm Equipment

Wanted 3 - Silos and Unloaders 4 - Building and Supplies 5 - Grain Equipment

6 - Dairy Equipment

The following categories

classified advertising, in Section B. Deadline-Wednesday afternoon at 5 of each week's publication.

are available for your

7 - Livestock Equipment

8 - Cattle

Horses & Mules

10 - Sheep & Goats Swine

Artificial Breeding 13 - Hog Equipment &

Supplies 14 - Poultry & Supplies 15 - Feed & Seed

16 - Fertilizer

17 - Plants 18 - Fruits & Vegetables

19 - Nursery 20 - Lawn & Garden

21 - Services Offered 22 - Custom Work

23 - Help Wanted 24 - Situations Wanted

25 - Business

Opportunities 26 - Household

27 - Pets

28 - Lost

29 - Found

30 - Computers

31 - Notice

32 - Miscellaneous

33 - Recreational Vehicles 34 - Autos

35 - Trucks and Trailers 36 - Real Estate

WOOD SHAVINGS * * KILN DRIED

Don't be caught short this winter! Call now for delivery of bagged, baled or bulk wood shavings & sawdust. A quality bedding material at an economical price.



PENN AG PRODUCTS INC.

403 S. Custer Ave. New Holland, PA 17557 717-354-4174



IMPROVE FEED PALATABILITY AND PROFITABILITY BY USING LIQUID AND DRY MOLASSES PRODUCTS IN YOUR FEED FORMULATION FOR ANIMALS FROM ZOOK MOLASSES CO.

• Liquid Feeding Cane Molasses

Liquid Molasses Blends

 Honey Brook Brand Dried Molasses - 50 lb. Bag

· Z Brand Dried Molasses - 50 lb. Bag

 Honey Brook Energiblock - All Natural 20 - No. Urea

Energiblock - Hi Protein 36

ZOOK MOLASSES CO.

West Main St., Box 160 Honey Brook, PA 19344

PH: 215-273-3776 or 717-393-3987

Call toll free in PA: 800-662-7464

Deadline nears for Chicken cooking contest entries

WASHINGTON, D.C. - Time is running out for entering your best chicken recipe in the competition for a \$10,000 prize. Deadline for entries in the 36th National Chicken Cooking Contest is Dec.

A finalist from each state and the District of Columbia will be chosen to take part in the cook-off on May 16, 1985, at the Grove Park Inn in Asheville, N.C. In addition to the \$10,000 first prize, four runners-up will share another \$10,000 in prizes, ranging from \$4,000 second place to \$1,000, fifth.

Recipes will be judged on taste, appearance, simplicity and appeal. The only required ingredient is chicken, whole or any part or parts. The 51 finalists will be selected by an independent recipejudging agency and a panel of nationally-known food experts will determine the five cook-off win-

It's easy to enter. Just write your name, address and telephone number on the front page of your recipe and mail it before the Dec. 31 deadline to: Chicken Contest, Box 28158, Central Station, Washington, D.C. 20005.

The Chicken Cooking Contest was first held in 1949 and was an annual event until this year when it began an alternate-year schedule. During the years of competition, chicken has been cooked in hundreds of different ways and over a quarter-million dollars in prizes awarded.

Although only five of the 51 finalists in the National Chicken Cooking Contest take home on of the \$20,000 in prizes, each contestant is already a winner, having been chosen the best entry from their home state or the District of Columbia. And each enjoys an expense-paid trip with many special events in the cook-off city.

Scoring high with judges in the 35th Contest was the Indiana contestant's recipe for "Lemon-Caper Butter Chicken". Try it and then enter your favorite recipe in the 36th competition before the December 31 deadline.

LEMON-CAPER BUTTER CHICKEN

4 whole broiler-fryer chicken breasts, halved, boned, skinned

¹/₂ cup butter

1/2 pound mushrooms, sliced

2 tablespoons fresh lemon juice

1 teaspoon salt

12 teaspoon paprika

1/8 teaspoon freshly-ground pepper

112 tablespoons capers plus 1 tablespoon juice

1 large galic clove, minced 1 cup chopped parsley

In large frypan, place butter and melt over medium heat. Add mushrooms and saute 5 minutes; add lemon juice, salt, paprıka, pepper, capers with juice and garlic. Heat to boiling. Place chicken in single layer in frypan and heat again to boiling. Reduce heat, cover and simmer about 20 minutes or until fork can be inserted in chicken with ease. Uncover and cook, turning once, about 10 minutes longer, or until chicken is lightly brown on both sides. Serve with rice; garnish with parsley. Makes 4 servings.

Del. 4-H'ers sacrifice gifts for Ethiopians

NEWARK, Highlanders 4-H Club of Wilmington, Del., has decided to forego their traditional exchange of Christmas gifts this year and instead donate the \$5 they previously had agreed to spend on each other to the famine relief effort in Ethiopia.

The club's donation will amount to \$160 and will involve all 30 members plus two leaders who had earlier in the year drawn names for the gift exchange.

According to 4-H leader Pat Shaffer, the idea came from the kids themselves. She said they originally wanted to go door-todoor to collect famine relief money but decided that giving up part of their own Christmas would be more meaningful.

HIGH-TENSILE FENCE SYSTEMS



3-13 Wire Systems Available

For All Types Of Livestock

And Deer Control

★ Affordable ★ ★ Durable, Strong ★ * and Long Lasting * 800 Number Available Mid December

Summit Fencing Systems Route #1 Box 121B Breezewood, PA 15533

> **FRANK** 814-735-3293 TOM 814-735-3583

Deer Creek Fencing 833 Priestford Rd. Darlington, MD 21034 HAL 301-836-2773

STEVE 301-836-3429

Professionally Trained by

KIWI FENCE & TERRACING SYSTEMS INC.