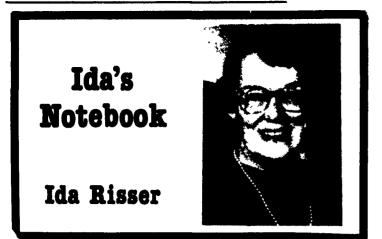
B22-Lancaster Farming, Saturday, January 19, 1991



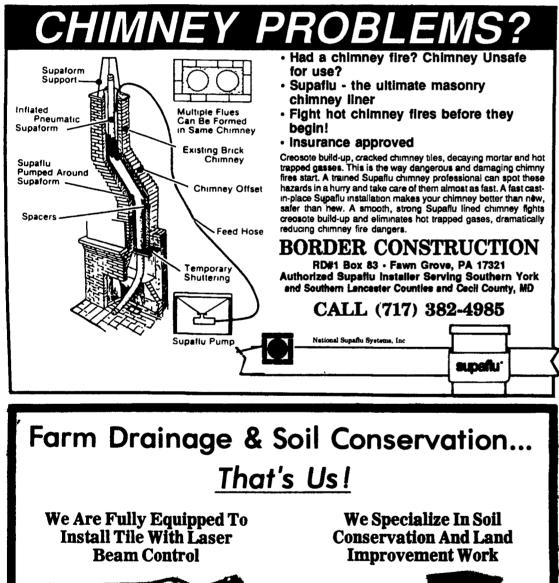
When I go to the grocery store, I tell myself that this week I won't spend so much. I'll just get the things on my list. But, then I read the advertisements. They say that if I buy one bag of pretzels then I may get another bag free. Or if I buy one loaf of whole grain bread then I may get another free. So there, I've just added two more items to my list.

canned soups. In previous years, this was something that I never bought. However, with just two of us to eat, it is a very convenient meal for us on Sunday after church. So I sort through my coupons and find several for various

makers of soup. The only problem is they say I must buy four cans in order to have 50 cents off of one purchase.

We've been trying to eat more healthful foods and so it is easy to pass the shelves of ice cream. But a special on chicken will get my attention even though we just put one-half a hog in our freezer.

The displays of vegetables and Then I pass the aisle with the fruits at the Pennsylvania Farm Show held my attention. They were so colorful and informative. Especially interesting were the maple syrup exhibits and those displaying honey. One told that it took 49 gallons of sap, which when boiled down, would give



one gallon of maple syrup. Another exhibit said that two million flowers had to be visited in order to produce one pound of honey and the bees would have to travel 55,000 miles. One bee will produce 1/12 a teaspoon in a lifetime!

So in view of these facts, I guess we should expect to have our grocery bills higher than we planned. I am sure that all producers of milk, eggs, meat and other food items work much harder than the ordinary consumer realizes.

Poor Feed

Efficiency?

See Ad

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Chicken Giblets

Cooking chicken with the skin on produces a more moist product without increasing the fat or calorie content, according to the National Broiler Council. Leaving the skin on while cooking eliminates the need for high-calorie marinades that contain oil which increase chicken's naturally low fat content.

To decrease fat intake, the National Broiler Council recommends removing the skin of chicken before eating it -- not before cooking. There is no significant difference in the calorie and fat content of chicken cooked with the skin on or chicken cooked with the skin removed, according to the Council's research.





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