

MARCH 8-14, 1993

FULL WORM MOON, MARCH 8.

THE BLIZZARD OF '88

ne hundred and five years ago the Northeast experienced a blizzard worthy of the name. From March 11-14, 1888, ten states were battered by a collision of two massive storm fronts, leaving the area buried under three to five feet of snow Four hundred people died in the storm, and an estimated \$20 million worth of damage occurred in New York City alone. Telephone and telegraph lines were down, and trains were at a standstill from Washington, D.C., to Maine In Hartford and New York and other cities, incredible snow tunnels were constructed to get through the 40-foot drifts. No storm in over a hundred years had brought more snow. And no storm since has broken the record

In March much snow To plants and trees much woe.



NORTHEAST:

Cold then sunny and mild, cold nights; heavy snowstorm north and west, rain

SOUTHEAST:

MIDWEST:

with snow:

northwest.

NORTHWEST:

some snow

and snow.

SOUTHWEST:

seasonable.

Sunny and warm.

heavy rain coast,

mountains; then

colder, light rain

Sunny and warm,

cool and showers

California; then

clear and turning

Rain, heavy coast

Sunny and mild

then cold wave

blizzard in the

TIP OF THE WEEK and Florida: mild wash your scrub and bottle brushes in the top rack of then cold the dishwasher.

EARTHWISE

ast week we mentioned that microwaves are an energy-efficient way to cook moderate amounts of food. The good news is they're also "vitamin-efficient!" A recent study done at Cornell University found that using microwaves to cook vegetables better preserves water-soluble vitamins (such as vitamin C and the B vitamins) than other methods using more water and longer heating. Researchers found final levels of the nutrients were higher in the microwavecooked food

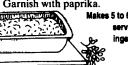
CREAMY CABBAGE

German proverb

- 1 medium head cabbage
- 2 tablespoons water 1 3-ounce package creem
- cheese, cubed
- 2 tablespoons milk % teaspoon salt
- 1 teaspoon chives
- dash pepper

paprika for garnish hred cabbage into 2-quart microproof casserole. UAdd water, cover, and

cook on high power for 7 to 9 minutes, stirring once. Add next 5 ingredients. Cover and cook on high for 1 minute. Stir well to mix. Garnish with paprika.



Purina Mills 🖽

Eighty-Four Livestock Eighty-Four, Pa. Monday, March 1, 1993

Report Supplied by Auction CATILE 255. STEERS, STANDARD 62.00-70.00; UTILITIES 60.50 AND

HEIFERS: STANDARD 61.00-68.50; UTILITIES 60.00 AND DOWN.

COWS: UTILITY AND COMMER-CIAL 49.00-54.00; CUTTERS, BONERS AND UTILITIES 46.00-50.00; CAN-NERS AND LOW CUTTERS 41.50-45.50; SHELLS 39.50 AND

BULLS: #1 62.00-72.00; #2

52.00-63.00. FEEDER STEERS: 200-300 LBS. 70.00-94.00; 300-500 LBS. 60.00-87.00; 500-800 LBS. 58.00-78.00.

HEIFERS: 200-300 LBS. 68.00-85.00; 300-500 LBS. 56.00-84.00; 500-800 LBS.

55.00-77.00. BULLS: 200-300 LBS. 71.00-92.50; 300-500 LBS. 60.00-85.00; 500-800 LBS. 52.00-75.00.

CALVES: 202 HEAD. VEALERS CHOICE 95.00-110.00, GOOD 86.00-94.00; STANDARD AND GOOD 70.00-84.00; UTILITIES 61.00 AND

FARM CALVES, HOLSTEIN BULLS #1 137.50-175.50; #2 100.00-125.00; BEEF BULLS 90.00-167.50.

HOLSTEIN HEIFERS: 95.00-177.00. BEEF X HEIFERS 85.00-150.00. HOGS: 72 HEAD. #1&2 200-260 LBS. 43.00-46.00.

SOWS: UNDER 500 LBS. 35.00-41.00; OVER 500 LBS. 38.00-38.75.

BOARS: 28.00-30.25. FEEDER PIGS: #1&3 40-50 LBS. 17.00-22.00; 75-100 LBS. 31.00-49.00; 100-150 LBS. 26.00-41.00, ALL BY THE HEAD; UTILITIES 16.00 AND DOWN.

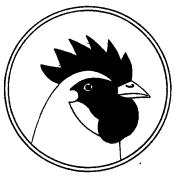
SHEEP AND LAMBS: 64 HEAD. HIGH CHOICE AND PRIME, NEW CROP, 85.00-95.00; CHOICE 50-75 LBS. 76.00-81.00; 75-100 LBS. 76.00-85.00; FEEDER LAMBS GOOD AND CHOICE 60.00-79.00; UTILITIES 60.00 AND DOWN; EWES 22.00-34.00.

GOATS: 7 HEAD. LARGE 63.00-72.00; MEDIUM 34.00-44.00.



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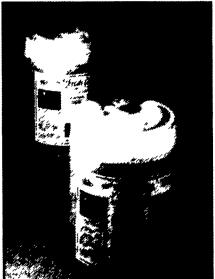
CASH II



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Offer Ends March 31 HAY — GRAIN — SILAGE

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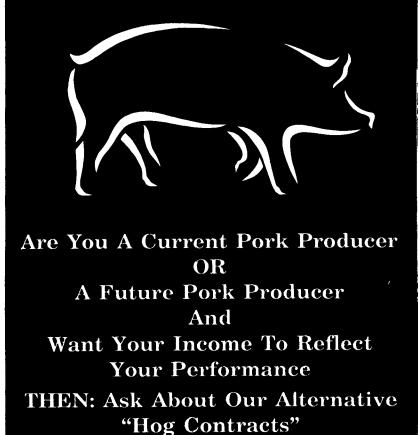
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