

FFA Speaking Contest Winners of the FFA Creed speaking contest held at Pequea Valley High School recently were, first place, Nat Miller from Grassland FFA; second, Jonathan Hess,

Lancaster Mennonite (Hans Herr FFA); third, Sara Strickler, Solanco FFA; and fourth, Joel Frey, Manor FFA.

The students were judged on six points from voice, stage presence,

power of expression, preparation, general effect, and response to questions. Six questions in reference to agriculture were asked by the two judges.

First place in the Parliamentary Procedure speaking contest held at Pequea Valley High School was won by Grassland FFA. Members are Josh Troxell, Rob Heath, Wade Esbenshade, Shannon Martin, Darrel Weaver, Linda Huber, Jess Weaver, and Connie Zeiset.



FFA creed contest winners, from left, Jonathan Hess, second, Hans Herr FFA; Sara Strickler, third, Solanco FFA; Nat Miller, first place, Grassland FFA; and Joel Frey, fourth place, Manor FFA.





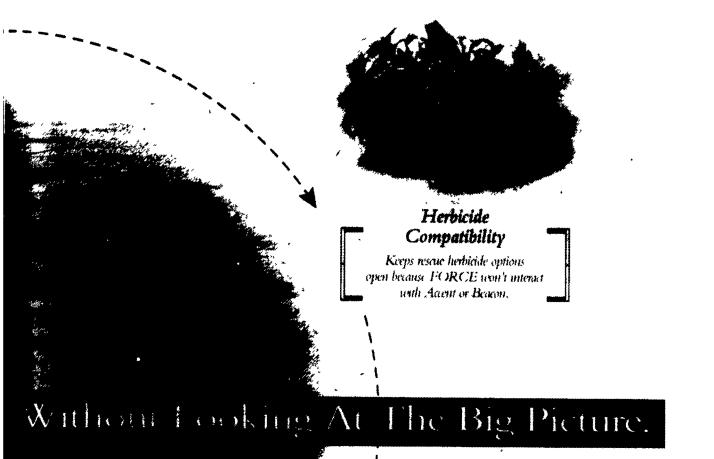
Parliamentary procedure first place team from Grassland FFA, clockwise from bottom, left, Josh Troxell, Rob Heath, Wade Esbenshade, Shannon Martin, Darrel Weaver, Linda Huber, Jess Weaver, and Connie Zelset.

Cook's Question

(Continued from Page B12)

CORRECTION

This recipe appeared in last week's column. The amount for the peanut butter should have read 1 tablespoon instead of 1 pound. Readers, please, when sending in a recipe, spell out the measurements of cup, tablespoon, teaspoon, pound, etc., as too many people use unusual abbreviations that may lead to mistakes. Also, reread your recipe before sending it to make sure every measurement is correct and no step has been omitted.



GRANOLA BARS Melt together then add: 1½ pounds marshmallows

- 1 pound butter
- ¼ cup oil
- 1/2 cup honey
- 1 tablespoon peanut butter
- Mix, then add:
- 9 cups rice chex (crushed)
- 6 cups old-fashioned oats
- cup chopped peanuts 1
- 1 cup coconut
- 1 cup crushed graham crackers
- 1 cup chocolate chips

Makes two 9x13-inch pans, one jelly roll pan and one 8x8-inch pan.

This is a very good recipe. However since it does make such a large batch, you may want to cut the recipe in half. For best storage, they should be refrigerated.

> **Dolly M. Longenecker** Elizabethtown

GRANOLA BARS Makes about 40 bars

- 1½ pounds. marshmallow 4 tablespoons butter
- 14 cup cooking oil
- cup honey

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Once you look at the big picture, you'll see that all indications point to FORCE

1/4 cup peanut butter 10-ounce box Rice Krispies 5 cups toasted almonds 1½ cups raisins 1 cup coconut

1 cup M&M or chocolate chips

1 cup peanuts

cup crumbled graham crackers 1

In double boiler melt together marshmallow and butter. Add oil, honey, and peanut butter, mix well.

Remove from heat and stir in all remaining ingredients.

Spread onto large greased baking pan, or jelly-roll type pan.

Cool. Cut into squares and store in air tight container.

Sarah Clark Breezewood

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