



John Henry Brubaker explains the art of meatcutting to DHS students.

Donegal home ec. students learn meat processing from Brubakers

by Hazel Baker

Ten girls and two male members of the Donegal High School Home Ec class took a field trip to Stone Bridge Farms this week to see first hand the preparation of meats prior to being served on the table.

The class advisor, Miss Kathi Wiler, has been instructing the students on the various cuts, food value, and cost of entree's. Mrs. J.H. Brubaker, co-owner of Brubaker's Butcher Shop, spoke to the class previously on the various meat cuts and preparation.

The pupils witnessed the slaughtering of at least five pigs—the bleeding, removal of entrails, and the meat cutting of beef, hamburger processing plus the final

operation cutting.

The Brubakers do custom butchering in bulk for individuals and for products sold in their store on the premises.

The twenty-two employees of Stone Bridge Corporation must be garbed in white coats and hats. The animals are inspected by a state inspector for disease prior to being slaughtered and their entrails are re-inspected on removal from the animal.

Tuesdays and Thursdays are slaughtering days for the establishment, which was started thirty years ago in a three car garage. Now 25 steers and 20 hogs are processed weekly. The meat is conveyed by overhead

pulleys until it is removed to their refrigerated rooms where the product is aged for two weeks before being cut and packaged.

There is room to store 120 sides of beef in the cold storage. All surplus of the meat is utilized in some way; the tallow and bones are sold to rendering plants which cook the product and make fertilizer; the gall and pancreas are used for medicinal products; the beef hides are processed for leather and by-products. Additional smoked or treated meats are prepared in Stone Bridge Farm, Mount Joy R.D. such as puddin's scrapple, sausage.

People vote for royalty

by LaVon Harnish

Voting is now underway for the 1976 Sweetheart Baby King and Queen. Pictures of contestants have been placed in the following Mount Joy businesses:

Union National Bank—Kristen Kuntz, Kenneth LeFever, Jason Bowers, Kristen Etsell, Jeffrey Heisey, Cindy Williams, Danelle Landis, and John Brenner

Hostetter Hardware—Tim Welsh, Jr., Edward Spangler, Laura Phalen, Melissa Long, Michelle Reider, Freddie Erb

Hy-Lo Discount—Shannon Ney, Sarah Hamilton, Scott Liggins, Christina Secrest, Douglas Bower, Matthew Gage, Roger Flowers, Melissa Gutshall

National Central Bank—Beth Hower, Abby Gohn, Michael Kline, Alexander Roberts, Dean Schaeffer, Christopher Miller, Shannon Saunders, Renee Hummer

Stehmans I G A—Krista Espenshade, Shane Stehman, Troy Wagner, Timothy Hager, Shawn Eltz, Scott Farmer, Kelly Gainer, and Wendy Wiseman.

The winners will be decided by penny-a-vote and the boy and girl with the most money in their canisters will be declared King and Queen on February 14 at the Mount Joy Borough Hall. Registration of contestants will begin at 10:15 a.m. that morning and crowning ceremonies will take place at 10:30.

All proceeds will be donated to the Donegal Dental Clinic. The Clinic is a non-profit organization which gives dental care to children in the Donegal School District who otherwise could not afford treatment. Funds come from local community groups and from the annual sale of toothbrushes in the schools during National Dental Health Week.

February 5, 6, 7 Sale
Sleepwear—1/2 off
Dresses—long and street length
\$5—\$10—\$15
Special group sportswear
1/2 off
Jackets Slacks
Sweaters
1/2 size dresses and blouses
—1/2 off

Orange Owl

Phone 653-5512 15 Marietta Ave., Mount Joy

Mon., Tues., Thurs., Sat.-9:30 to 5:00
 Wed.-9:30 to 12:00, Friday-9:30 to 9:00

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MARIETTA, PA.
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 11 a.m. to 8 p.m.
BANQUET FACILITIES
 Phone 717-367-6956
 Rt. 230 One Mile East of Elizabethtown

Ball Jar lid regulars

MARTIN'S BACON ENDS 95c lb.

Farm Fresh Eggs

Fresh Vegetables:
CARROTS* LETTUCE* TOMATOES*
CELERY* CABBAGE

Eat lots of APPLES
 \$2.00 / basket & up
 Stayman—Red & Yellow Delicious

Frozen Frosty A cre Vegetables
 small packs or 20 lb boxes
 Frosty Acres Frozen Orange Juice
 12 oz. or quarts

SHOO-FLY PIES [Baked in our kitchen]
 Dried Apple Snitz: Sweet & Tart

SECONDS IN PRETZLES* CANDY
 Weaver's Chicken &
 Mrs. Paul's Fish

BROWN SUGAR 10 lb. \$3.29 5 lb. \$1.85
 Coconut by the lb.
WILBUR'S COATING CHOCOLATE

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ROAST LOIN OF PORK Served with Filling, Applesauce & Mashed Potatoes	ROAST BEEF Served with Filling, Potato & Vegetable, Gravy, Tossed Salad
\$2.50	\$2.50
LASAGNA Served with Tossed Salad	VEAL PARMIGIANA Served with Spaghetti and Tossed Salad
\$2.25	\$2.75

All Dinners are served with Homemade Rolls and Butter

— Daily Luncheon Special —
 MONDAY THRU SATURDAY

LARGE ITALIAN STEAK \$1.35 SPAGHETTI \$.95
 LASAGNA \$1.25 CLUB SANDWICH \$1.35

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SPECIALS: Small Pizza \$1.65 — Medium \$2.25 — Large \$3.00
 SICILIAN PIZZA \$3.95 — STROMBOLI \$1.50



Births

Mr. and Mrs. Steven Reinhold (Ann Starr) Mount Joy R.D. #2, a son at General Hospital, Tuesday.

Mr. and Mrs. Jay Hess (Linda Keyes) Mount Joy R.D. #2, a daughter at St. Joseph's Hospital, Friday.

Mr. and Mrs. James Monchak (Patricia Williams) Bainbridge R.D. #1, a daughter at General Hospital, Monday.