



Mrs. Robert Shank

Kathy McKain weds Robert K. Shank

The marriage of Miss Kathy McKain and Mr. Robert K. Shank was performed in the Mount Joy Church of God on Friday, April 21st, at 7:00 PM. The Reverend Randall Bistline officiated.

The bride is the daughter of Mrs. Florence McKain, 25 North Chestnut Street, Marietta, and the late Richard McKain. She attended Donegal High School and is employed with Sylvania Shoe Manufacturing Co., Marietta.

The groom is the son of Mr. and Mrs. Robert K. Shank of 409 Birchland

Avenue, Mount Joy. He graduated from Donegal High School in 1975, and is employed by Lancaster General Hospital.

The bride was given in marriage by her brother, Kenneth McKain. She wore a floor length gown with a lace trimmed bodice and an Edwardian neckline. She carried a cascade bouquet of roses and stephanis. Her illusion veil was attached to a cap of lace.

Mrs. Stephanie Marks, sister of the groom, of Lancaster, was the matron of honor. Bridesmaids were

Jeanne and Carol McKain, sisters of the bride, from Mount Joy, and Jill Wilson of York.

Frederick Mathews of Lancaster was the best man. Ushers were John Mauchak of Marietta; Gregory McKain, brother of the bride, Columbia; and Thomas McKain, brother of the bride, Marietta.

Shelby Keeports was the flower girl. Donald Keeports was the ring bearer. Both are from Elizabethtown.

The couple will live in Lancaster.

Mary Anne Thomas weds Paul Scott Stark

The marriage of Miss Mary Anne Thomas to Paul Scott Stark took place on Saturday, April 22, at 2:00 PM at St. Mark's United Methodist Church, Mount Joy, with the Rev. Roger Colvin officiating.

The bride is the daughter of Mr. and Mrs. John F. Thomas, Jr., 233 N. Barbara Street, Mount Joy. She is a graduate of

Donegal High School. She is employed by AMP, Inc.

The groom is the son of Mr. and Mrs. Paul R. Stark of 104 Columbia Avenue, Mount Joy. He is a graduate of Donegal High School, and works for AMP Inc. in Mount Joy.

Mrs. Debra Mueller of Mount Joy was the matron of honor. Bridesmaids were Lori Thomas, Stacey Stark,

and Tracie Reichard, all of Mount Joy. Flower girls were Sarah Hamilton of Mount Joy and Holly Alexander of Holtwood.

The best man was Steven Stark of Elizabethtown. Ushers were John Thomas and Douglas Mueller of Mount Joy and Dale Bowers of Elizabethtown.

The couple will live in Mount Joy.

The many and varied uses of powdered milk are explored herein

What do weight watchers, convenience product fans, budget stretchers, and culinary artists have in common? They are all enthusiastic users of nonfat dry milk. This is actually a form of whole milk from which most of the fat has been removed.

Nonfat dry milk, the powdered form of skim milk, is convenient to store on the pantry shelf, safe to tote on warm weather outings, easy to use at a moment's notice, and a wise choice of economy-minded shoppers. When reconstituted with water, it too can be used in place of whole milk. Or the powder may be added to a recipe along with the other dry ingredients while the water is added with the other liquid ingredients. For this reason nonfat dry milk is an ideal ingredient in homemade mixes, and these can be easily and quickly transformed into delicious summertime dishes.

This handy product is in good supply. Transform nonfat dry milk into white sauce for tuna, chicken, and turkey dishes or casseroles and gravies using the handy recipe:

White Sauce Mix

- 3 cups instant nonfat dry milk
- 1½ cups flour
- 1 cup (2 sticks) butter
- 3 teaspoons salt

To make the mix, combine dry milk, flour, butter and salt. Blend thoroughly with fork or pastry blender until the mixture resembles corn meal. Store in tightly covered container in refrigerator. To transform the mix into white sauce, add an amount of liquid required to make the sauce as thick as you like it. For a thin white sauce, use ¼ cup mix plus 1 cup liquid. For a thick white sauce, use ¾ cup mix plus 1 cup liquid. Blend mix and liquid in heavy saucepan. Cook over low heat, stirring constantly until smooth and thickened. Season to suit your taste or to harmonize with the recipe in which the sauce is being used.

Yield: 2 quarts medium white sauce.

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✓ IF you don't want to get stuck with second-rate material

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Circus in Lebanon



The Clyde Beatty/Cole Bros. Circus is coming to the area on May 1st, 2nd, and 3rd at the Lebanon Valley Mall, 22nd St. and Cumberland, Lebanon. The tent is bigger than a football field. Tickets are \$4.00 for adults, \$2.50 for kids in advance (\$1.00 higher at the door). Shows are 4:30 to 8:00.