

The Mount Joy

# BULLETIN

MOUNT JOY, PENNA.  
Published Weekly on Wednesdays  
Except Fourth of July Week and Christmas Week  
(50 Issues Per Year)

11 EAST MAIN STREET, MOUNT JOY, PENNA.  
In the heart of fabulous Lancaster County.

Richard A. Rainbolt  
Editor  
and  
Publisher

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## Donegal Derby Attracts

### Host of Horse Lovers

For those who like to see horses, smell horses, hear horses, pet horses, talk about horses and to see a little action — Saturday afternoon at Donegal Airport was a horseman's heaven!

As in the three previous years, it was all for fun. And what fun it was!

There were more horses and more horse lovers than ever before and if there was a downhearted spectator, he was hiding under a horse blanket.

The crowd was in a mood to enjoy the horses but in no mood at all to buy ponies. Several were offered, but owners were not of a mind to sell for the prices offered. Dick Miller was auctioneer.

With Harold Endslow as host and Curvin Martin as manager, the Donegal Derby was staged under ideal weather conditions.

A few "old scores" were settled about how fast certain animals could travel and probably a few new "lies" were used to justify certain no-so-fast horses and ponies. There was one "old fashioned" run away, but there was no major damage or injury. Too, there were spills — one by a front runner just as he was about to cross the finish line.

1. Welsh Pony Saddle: Sparkie — Leslie Good rider and owned by Aaron Good.
2. Ginger — Bob Weidman.
3. Snow ball — Ridden by Darlene Miller and owned by Richard Miller.
4. She'and Pony Harness: 1 Buttercup — Ridden by Noah Frey.
5. Beauty — Diane Miller.
6. Spot — owned and ridden by C. B. Mummau.
7. Second heat of harness race: 1. Evalinda — driven by Jim Reu.
2. Lady Beechwood driven by Lou Sauter and owned by Richard Nissley.
3. Irish Flax — Owned and driven by Jim Johnson.

7. Saddle Horses: 1. Scout.
2. Sliding Susie.
3. Pedro.
8. Pony Harness: 1. Cherry.
9. Lvr'c.
3. Lark.
9. Welsh Pony Saddle: 1. Ginger.
2. Thunder — Jack Thome rider and owned by Dr. Thome.
3. Spot — owned and ridden by C. B. Mummau.
10. She'and Pony Harness: 1. Buttercup.
2. Beauty — ridden by Richard Miller.
3. Spot.
11. Harness Horses: 1. Irish Flax — Jim Johnson.
2. P. J. Haven — Curvin Martin.
3. Lady Beechwood — Herman Beard.
12. Saddle Horses: 1. Sliding Susie.
2. Pedro.
3. Calico.

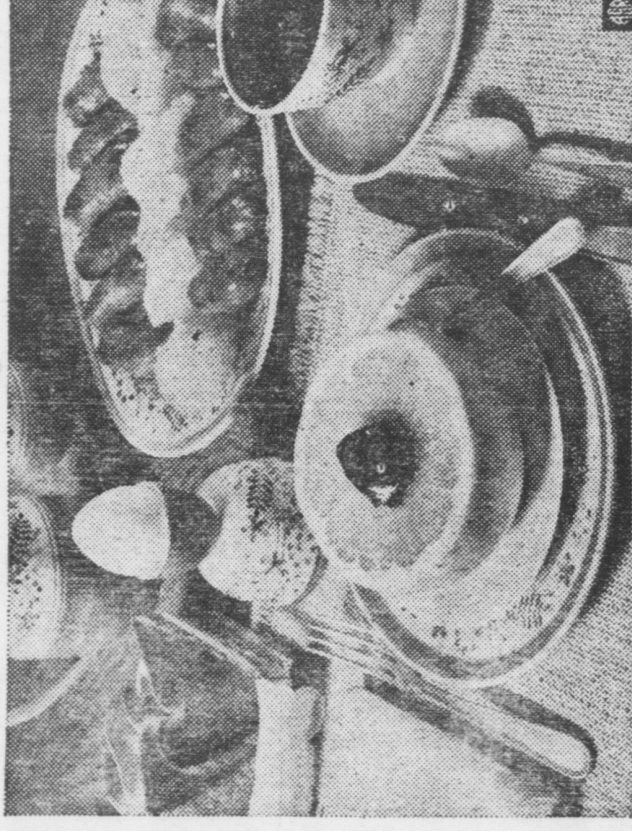
(From Page 1) tion will operate, the pro-

wood Farms and ridden by John Weidler.

Owned by Max Hempf, ridden by John Weidler.

THE BULLETIN WEDNESDAY, NOVEMBER 11,

## Sausages with Orange Sauce -- Good!



A leisurely Sunday breakfast stars spicy sausages with a fresh Florida orange sauce, and an eye-opening Florida grapefruit half topped with a dollop of your favorite jelly — cranberry, currant, guava or perhaps mint.

Did you know that ancient historical documents show sausages are practically five thousand years old? They are the world's first preserved food — sausage-making being the oldest technique known for preserving meat.

In the recipe below, the sausages are boiled in orange juice, then browned and served with a sauce of orange juice and sections, sugar and cinnamon. The sweet orange flavor blends deliciously with the spiciness of the sausages for a luscious breakfast dish everyone will love.

Mmmmmmm — doesn't this sound worth getting up for?

### Sausages With Orange Sauce

- 3 Florida oranges, sectioned
- 1 cup Florida orange juice, divided
- 1 pound link sausages
- 3/4 cup sugar
- 3/4 teaspoon cinnamon

To section oranges, cut off peel round and round, spiral fashion, cutting deep enough to remove white membrane. Remove any remaining membrane. Cut along side of each dividing membrane from outside to middle of core. Remove section by section, over bowl to retain juice from fruit. Add additional orange juice if necessary to make 1 cup. Boil sausages in 1/2 cup of the orange juice in large skillet, covered, 5 minutes. Uncover and cook, turning often, until brown, about 10 minutes. Meanwhile combine remaining 1/2 cup orange juice, sugar and cinnamon; bring to a boil. Reduce heat; add orange sections and simmer very gently 5 minutes. Drain sausages and arrange on platter with orange sauce in center.

## Student Library

### Aids Hold Meet

The eighteenth annual SLAP (Student Library Assistants of Pennsylvania) was held Friday, Nov. 6, at Pegasus Valley, Kinzers, Pa.

Frederick S. Kline, Professor of History at Franklin & Marshall, gave the main talk. His topic was "Completing Old Lancaster."

Debbie Wolgemuth of Donegal is President. Ten students from Donegal attended the conference, including Audrey Ginder, Debbie Wolgemuth, Ann Hefner,

## IN TRAINING

John W. Gebhart, age 20, son of Mr. Harry S. Gebhart of 246 Plum street, has begun basic training at the Naval Training Center, Great Lakes, Ill.

The nine-week training includes naval orientation, history and organization, seamanship, ordnance and gunnery, military drill, first aid and survival.

During the training recruits receive tests and interviews which determine their future assignments in the Navy. Upon completing the program they are assigned to service schools for technical

wood Farms and ridden by John Weidler.

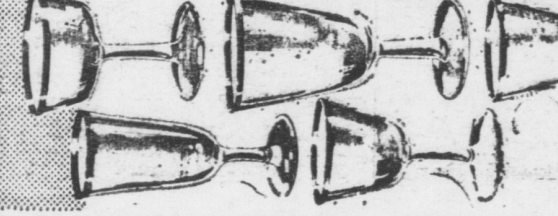
Jorie Aurick. FFA Conference

7<sup>th</sup> BIG WEEK!

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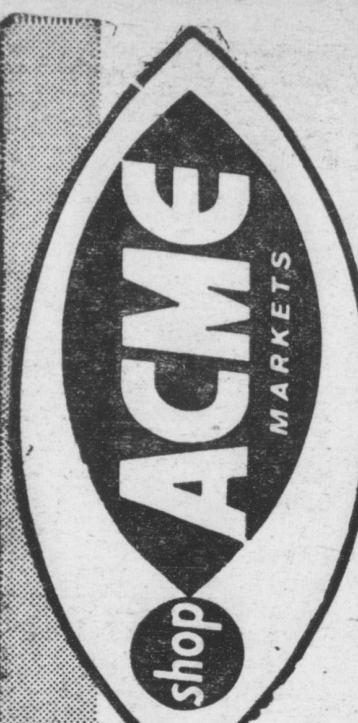
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