

● CHURCH NEWS

(From page 6)

1:30 p.m. Women's Fellowship.
 Thursday
 4:00 p.m. Junior Choir rehearsal
 7:30 p.m. Senior Choir rehearsal.

God's Missionary Church
 Salunga, Penna.
 Rev. John F. White, Pastor
 9:45 a.m. Sunday School.
 10:45 a.m. Morning Worship
 7:00 p.m. Youth Meeting
 7:30 p.m. Revival hour

Tuesday
 7:30 p.m. Prayer Meeting and Bible Study.

Services at New Church

Opening day services have been announced for the new, God's Missionary church, located in the former Methodist church building on the main street of Salunga, on Sunday, September 4. The new church and congregation will be conducting a full schedule of meetings, including: Sunday School, starting at 9:45 a.m. with classes for all ages, and the Morning Worship, at 10:45 a.m. with the pastor in charge and bringing the message.

A period of testimony and praise, special music & singing, followed by an old fashioned "lively-revival" type sermon by the pastor. A public altar call will be given at the close of the service for those who have a spiritual need.

The weekly prayer meeting and Bible Study will be conducted on Tuesday night at 7:30 p.m. Special Bible studies will include the book of "Revelation."

The pastor will be in charge of all services — Guest singers for the day will be Miss Royetta Brininger of Beavertown, Pa., Miss Barbra Smith and Rodney Bobb of York. Special instrumental numbers will include organ, trumpet, and accordion.

There will be special music and singing by the "Whites" and other visiting talent will be a part of this service.

A weekly youth service will be conducted at 7 p.m. This will be for young and old, with each young person having part in the service. The evening evangelistic service will begin at 7:30 p.m. conducted on the lines that John Wesley conducted the original Methodist services. There will be old fashion congregational singing of the favorite hymns of the church.

● Deaths

JAMES H. METZLER

James H. Metzler, 78, of 323 Marietta Ave., died at 10:15 a.m. Monday, Aug. 29, at the General Hospital after a long illness.

A native and life long resident of Mount Joy, he was a son of the late Benjamin and Elizabeth Hiestand Metzler, and retired in 1959 from the Gerberich-Payne Shoe Company. At one time he served for many years as tax collector for Mount Joy.

An active member of Trinity Lutheran church and Sunday School, Mount Joy, he served as financial secretary of the church for 50 years, was a former church councilman, and for many years served as secretary of the Sunday School.

He was a member of the Friendship Fire Co., Mount Joy, for over 50 years; and also held membership in the Modern Woodmen of America Lodge.

Besides his wife, the former Emma Heisey, surviving are a son and two daughters: J. Robert Metzler and Elizabeth L., wife of William H. Hopple, both of Mount Joy; and C. Bernice, wife of Edson G. Engle Jr., Arlington, Va. Five grandchildren, three great grandchildren and two sisters, Mrs. Aaron K. Becker, East Petersburg; and Theda, wife of the Rev. Harry

Opening Plans Catholic High

Lancaster Catholic high school will re-open Wednesday, Sept. 7. Freshmen will report to the new gymnasium and the sophomores will report to the old gymnasium at 8:30 a.m. Juniors and seniors will report to the new gymnasium at 9:30 a.m.

A full day session will be held Wednesday and the cafeteria will serve lunch. Sophomores and junior students pictures will be taken. Boys must wear coats and ties, girls Sunday dresses. Girls will start wearing uniforms Monday, Sept. 12.

Brubaker, Mount Joy R1, also survive.

Funeral services were arranged for Thursday morning from the Trinity Lutheran church, with burial in the Mount Joy cemetery.

SS Class Plans To Hold Auction

The Trinity Bible Class of the Evangelical Congregational church, Donegal and New Haven Sts., Mount Joy, will sponsor an Auction on Sept. 10 beginning at 12:30 p.m. in the church yard.

The Auction which will include varied household items, furniture, toys, canning supplies and miscellaneous items will be conducted by Harold Shaffner. The Class which is using this means to augment its Rally Fund is receiving many donations of items to be sold as well as other goods to be sold on a commission basis, the entire amount of commission being received by the class.

The Ladies Aid Society of the Church will sponsor a food sale at the same with sandwiches, cakes, drinks & other items of food available for purchase.

INJURED HAND

Henry Becker, Birchland avenue, suffered injuries to his right hand Monday morning at his work at the Buffenmeyer mill when his hand caught in a machine. Three fingers were badly injured. He was treated at the General hospital.

Praline Pumpkin Pie Festive



When the Indians taught our Pilgrim fathers how to grow "pompions," little did they realize that Pilgrim homemakers would turn this fruit of the gourd family into pumpkin pie!

This all-American favorite is still made in the manner of those early "receipts"—but its preparation is streamlined ease. Modern-day pumpkin comes cooked, pureed and neatly packed, ready to use at the twist of a can opener. Equally important for perfect pumpkin pie is the richness that pours from a can of evaporated milk to make the smooth custard-like filling. A noteworthy and festive addition is the crunchy praline topping.

Praline Pumpkin Pie

- | | |
|---|---|
| 2 eggs | 1 tall can evaporated milk (1 2/3 cups) |
| 1 can (1 lb.) pumpkin | 9-inch unbaked pastry shell |
| 3/4 cup firmly packed light brown sugar | 2 tablespoons butter |
| 1/2 teaspoon salt | 1/2 cup firmly packed light brown sugar |
| 1 1/2 teaspoons pumpkin pie spice | 1/3 cup chopped pecans |

In a medium size mixing bowl beat eggs slightly. Stir in pumpkin, 3/4 cup brown sugar, salt, spice and evaporated milk, blending well. Pour into pastry shell. Bake in preheated hot oven (425° F.) 15 minutes; reduce temperature to moderate (350° F.) and continue baking 45 minutes longer, or until done when tested. Cool on rack. Shortly before serving time melt the butter in a small saucepan. Remove from heat; stir in 1/2 cup brown sugar and pecans. Sprinkle evenly over pie. Place pie under broiler heat until topping is bubbly, about 1 minute, watching carefully so mixture does not burn. Serve warm. Makes 6 to 8 servings.

Holsteins Make Good Record

Dairy cows in area herds have been created with recently completed lactations under official production testing rules of Holstein-Friesian Association of America. These Registered Holsteins and their actual performance records are:

Jonadel Maiden Radames Millie, a four-year-old, produced 19,230 lbs. of milk and

695 lbs. of butterfat in 301 days. Maple Lawn Luke Rubye, a three-year-old, had 16,790 lbs. of milk and 641 lbs. of butterfat in 305 days. Both are owned by John J. Herr, Mount Joy.

These new production figures may be compared to the estimated annual output of 7,880 lbs. of milk and 285 lbs. of butterfat by the average U. S. dairy cow, notes the national Holstein Assoc.

Help Wanted: Mechanic to work eight hours to replace one who didn't!



We chose electric heat because our son is still a baby

He needs the comfort of a warm, even heat that only electricity can provide. Even at bath time I know that I can add the warmth he needs in no time thanks to individual room thermostats. And we can keep the nursery warmer, too, without overheating the rest of the house. Another thing, we find electric heat is draft-free, so we can let him crawl on the floor without a worry. We're also happy with the cost of electric heat.

We recommend you go electric, too. IF YOU ARE BUILDING — Tell your builder you want to be modern, you want the best, you want electric heat. IF YOU ARE REMODELING — Call a Reddy Kilowatt Electric Home Heating Dealer for an estimate. He is listed in the Yellow Pages under "Heating Contractors."

In 1965, electric heat's growing popularity among PP&L customers was shown when 38% of new home buyers chose it for their homes.

MR. BUILDER — Build total-electric homes and you build what people want — and what will sell.

PP&L