



Just moisten stained area with water and "dab" lightly with Ink Lift. Let stand for a few minutes, then gently agitate with a water-dampened cloth or sponge.

**WORKS ON COTTON, WOOL OR SYNTHETIC FABRICS**

## "Ink Lift" Removes Ball Point Stains

Stubborn ball point stains on cotton, wool or synthetic fabrics can be removed in seconds with a dab of Ink Lift, according to SNS Chemical Corp., Chicago, Ill.

The stained area is first moistened with water, then dabbed with the wax-like Ink Lift to dissolve the ink. The treated area is then gently agitated with a water-dampened cloth or sponge and the stain disappears.

Inks that have been on clothes for

long periods may require an additional treatment. The product will not normally affect fabric dyes. It removes only ball point and marker inks, the manufacturer points out.

Ink Lift is packaged in solid form in a 4.5 gram lipstick-type tube. Sells for \$3 per tube.

For more details, contact: FARM SHOW Followup, SNS Chemical Corp., 1522 Morse Ave., Chicago, Ill. 60626 (ph 312-465-7875).



Individual Collector Plates are hand crafted in Tolmetal and serial numbered.

### TRIBUTE TO GREATNESS

## "Farm Family" Collector Plates

Two new plates have been released for The American Farm Family collector plate series by The Old Lancaster Mint, New Holland, Pa.

The 1978 and 1979 plates, hand-cast in sand molds, bring to four the number of plates thus far released. Each plate is cast in Tolmetal, a metal that resembles early pewter but has greater strength.

The Old Lancaster Mint introduced the series in 1976 with its "The American Farm Family — Founda-

tion of the Nation" plate as a bicentennial tribute to farm families.

Each plate in the series is serial numbered. A total of 11 different hand operations are involved in the creation of each plate.

Cost of the collector plates is \$23.95 each, plus \$2.00 for shipping and handling.

For more details, contact: FARM SHOW Followup, The Old Lancaster Mint, Box 6, New Holland, Pa. 17557 (ph 215 445-7141 evenings).



New Oster Kitchen Center is 5 full-powered appliances in one.

### "KITCHEN CENTER"

## All-Purpose Food Processor

"It's five full-powered appliances in one," says Oster of its new countertop food processor called the Kitchen Center.

It's designed for a variety of uses, including blender, mixer, dough-maker, food grinder, slicer, shredder, salad maker, french fry cutter and more, according to the manufacturer.

For blending, the Kitchen Center Osterizer is available in 10 or 12 speeds with "control cycle" blending at all speeds for processing food to the desired texture. Its large 5-speed glass container opens at both ends for easy emptying and cleaning.

For mixing, the Kitchen Center is a full-powered stand mixer with a 4-quart capacity glass bowl. It can handle high speed jobs, such as whipping egg whites for meringue, as well as speeds low enough to fold dry ingredients.

For kneading, the versatile processor has dough hooks that snap into the mixer arm. It's then ready to prepare and knead up to seven

cups of flour for two 1½ lb. loaves of bread.

For grinding, the unit's food grinder is packed with two cutting discs for fine or coarse grinding. Food cramming is a continuous process — a feature which is reportedly "ideal for sausage making because meat can be ground and stuffed right into casings in one operation".

For slicing, shredding, or cutting french fries, the Kitchen Center can process one cup or 100. These operations are also continuous with each slice exactly alike.

Optional accessories include an ice crusher, citrus juicer, can opener, mini-blend containers (½ pt. to 1½ pt.) and a sausage stuffer kit.

Suggested retail price is right at \$170.

For more details, contact: FARM SHOW Followup, Oster Division, Sunbeam Corp., 5055 North Lydell Ave., Milwaukee, Wis. 53217 (ph 414-332-8300).