

MEET YOUR NEW HUNTING BUDDY!!!

CALL OF THE WILD.

For many of us, life in the woods and along streams and lakes is just a natural part of our DNA. Which is why we partnered with Realtree to create the ideal vehicle to get us to our favorite hunting grounds and fishing holes. Make no mistake, our Realtree AP® camouflage model is a BULL through and through. So load up, Mother Nature is calling.



RED TAG



DON'T FORGET THAT RED TAG SALE IS GOING ON NOW! MANY UNITS ARE DISCOUNTED THE LOWEST PRICE!! AND DON'T FORGET TO LOOK FOR THE ROVENDALE TIMES IN YOUR LOCAL PAPER OR

LANCASTER FARMING!!



Value BONANZA

NO PAYMENTS, NO INTEREST FOR 12 MONTHS

OR 0% FOR 72 MONTHS!

ON SELECT HAY & FORAGE EQUIPMENT

ACT NOW! OFFER ENDS OCTOBER 31.

WE ARE EXCITED TO ANNOUNCE!

WE ARE CURRENTLY UPDATING OUR WEBSITE TO BETTER SERVE YOU.. COMING SOON: ORDER PARTS, SCHEDULE A SERVICE, RENT A RENTAL UNIT, AND SO MUCH MORE!! WE ARE EXCITED TO SERVE YOU BETTER!! KEEP LOOKING FOR IT!!



**KEEP CALM
NEW WEBSITE
COMING SOON**



- ½ cup butter, softened (I used Land O Lakes)
- 1 cup dark brown sugar
- 1 cup canned pumpkin puree (the puree, NOT pumpkin pie filling!)
- 2 eggs
- 1 & ½ tsp ground cinnamon
- ½ tsp ground ginger
- ¼ tsp ground nutmeg
- ¼ tsp ground cloves
- 1 tsp baking powder
- 1 tsp baking soda
- 1 tsp salt
- 1 & ½ cups all-purpose flour
- FOR GLAZE:
- ½ cup (1 stick) butter
- 1 - 1 & ½ cups powdered sugar (start with one cup and add more if glaze is too runny)
- 1-2 Tbsp maple syrup
- ¼ cup milk, optional if glaze is too thick

THE BEST PUMPKIN BREAD WITH MAPLE GLAZE!! PERFECT FOR THANKSGIVING!



1. Preheat oven to 350 degrees F. Liberally grease a 9" loaf pan with cooking spray and set aside.
2. Meanwhile, in a bowl combine all of the above bread ingredients and beat at medium speed with a handheld mixer, scraping down the sides of the bowl, until well-mixed.
3. Pour the bread mixture into the prepared pan. Bake for approx. 40-50 minutes or until a toothpick inserted near the center comes out mostly clean or with a couple moist crumbs (not wet). Cool for about 15 minutes, then very gently remove from pan and transfer to a wire rack to cool completely.
4. While bread cools, make your glaze: in a small saucepan, heat butter over medium-low heat until melted. Continue cooking, watching butter carefully, until it sizzles and begins to turn amber in color, about 4-5 minutes. Do not overcook because it can quickly burn! When butter looks caramel-colored and smells kind of nutty, it's done. Remove butter from heat and cool completely. Then stir in the powdered sugar and maple syrup until a soft glaze has formed.
5. Pour the glaze generously over top of the pumpkin loaf and let it set, about 30 minutes. Cut into slices and serve



**WE WANT TO TAKE A MOMENT AND THANK EACH
OF OUR CUSTOMERS, DEALERS, FAMILY, AND
FRIENDS FOR CONTINUED BUSINESS! NOT JUST
DURING THIS SEASON BUT EVERY DAY, WE ARE
THANKFUL FOR YOU! WE LOOK FORWARD TO
CONTINUE SERVING YOU IN THE FUTURE!
HAPPY THANKSGIVING**

Rent a Tanker for the day!!

3600 -\$275 a day

4600-\$275 a day

6200-\$325 a day

