

PERFORMANCE PLUS



The Kubota L-Series models are built to perform to your construction needs - ranging from simple and economical, L2050 (20PTO HP), to powerful, top-of-the-line, L5450 (49PTO HP).

The Kubota L-Series utility tractors come loaded with useful features - powerful, yet efficient diesel engines, both 2WD and 4WD options, some with power steering and special creep speed.

Welcoming any front loader job with ease, these powerhouse tractors have a variety of transmissions to choose from. Standard, mechanical or hydraulic, even advanced no-clutch glide shift. The L5450 features the unique "Ever-Clutch", for long life and less operator fatigue.

You'll enjoy performing with extra comfort features such as a cleanly designed operator platform with gearshift controls at your fingertips, not underfoot.

Plus the most needed implements. All quick-attach and designed to match the power of the L-Series line.

If you're ready to lessen your construction workload, the L-Series stands ready to perform at your Kubota dealer.



Kubota

Lance Hanson, Owner
Larry Hanson, Owner

Buttercreek Equipment, Inc.

WPE HUSQVARNA FREEMAN
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Grain muffin recipe corrected

The recipe for Rolled Grain Muffin was incomplete on page 75 of the premium book. Following is the complete recipe.

Roller Grain Muffins
1 3/4 cups soft wheat flour
1/2 cup sugar
1/2 tsp salt
1/2 cup vegetable oil
1 egg slightly beaten
1/2 cup rolled grain product (oats, wheat or barley)

5 tblsp orange juice concentrate plus 3 tblsp water

1/4 tsp baking soda

1 1/4 tsp baking powder

Preheat oven to 425 degrees. Grease and flour muffin cups or line with papers.

In large bowl mix together the orange juice concentrate and water. Add rolled grain and stir well. Beat egg and oil together, set aside. Stir into orange juice rolled grain mixture, flour, sugar, baking powder, salt, baking soda. Add oil/egg mixture and mix well.

Spoon into baking cups, filling approximately 2/3 full. Blend two tablespoons sugar and 1/4 teaspoon of cinnamon together and sprinkle over batter.

Bake at 400 degrees for 18-22 minutes until lightly golden. Remove from oven and let cool in pan for 10 minutes before turning out. Yield: 12 muffins.

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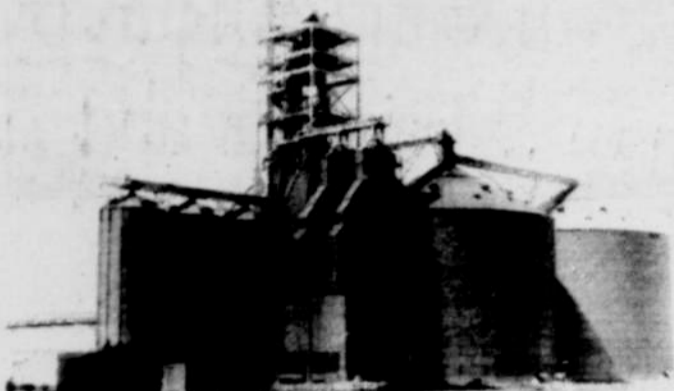
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