

For Farm Women . . .

(Continued from page eight)

"I am still looking for old clothes for this poor family, and I want to thank the ladies who did send packages. I made use of everything she sent, and they were so glad to get them. I wish more would look around and send me some things this family can use. I pay postage by return mail for any package that is sent to me," she adds.

Sounds like a commendable project. Anyone willing to help?

Four Tempting Ways With Fresh Pork Sausage

Rich and full flavored pork sausage lends itself to interesting menu entrees for morning, noon and night. Whether in links, patties, rolls or packages, simply-cooked pork sausage combines well with a variety of fruits and vegetables for meals that are memorable for good eating and thriftiness.

The four sausage ideas presented may be used individually as the entree of a meal, individually as a garnish for a meat platter of broiled steaks or chops, for example; or as a group for the main course of a buffet supper.

First on the platter are sausage balls in clove-studded peach halves. Canned cling peaches hold the zesty sausage balls, which may be as large as preferred. For quicker cooking, shape two or three smaller balls for each peach cavity.

Pineapple Leaf Tells Ripeness

Pick a leaf. That's one way to tell whether a pineapple is mature. On the mature pineapple, the inner leafy spikes will pull out easily.

Elsie Bamesberger, extension consumer information specialist of the Pennsylvania State University, says odor is another way to tell a ripe pineapple. A decidedly fragrant odor indicates ripeness.

SAUSAGE BALLS IN PEACH HALVES

One pound sausage meat
One tablespoon grated onion
One-half cup bread crumbs
One teaspoon salt
One-fourth teaspoon pepper
Eight canned peach halves
Thirty-two cloves (optional)
Mix sausage, onion, crumbs, salt and pepper; shape into eight balls. Arrange peaches, cut side up, in baking dish. Stud edges of each peach half with four cloves. Arrange sausage balls in peaches. Bake 40 minutes at 350 degrees F or until sausage is well browned and no trace of pink remains. Baste twice during baking. Four servings. (Smaller balls require less baking.)

Smaller sausage balls are used for the stuffed mushrooms. The fresh mushrooms need only washing before they are filled, and a short stay in the oven readies them for serving. You'll be surprised at the delectable flavor of these sausage-stuffed mushrooms.

SKEWERED SAUSAGE CHUNKS WITH PINEAPPLE

Cut cooked pork sausage links into thirds, then thread on skewers alternating with pineapple chunks. End each skewer with a pickled onion. Broil until heated through.

BUYING AND STORING PORK SAUSAGE

Pork sausage is available year round, and therefore should be purchased in amounts for only one or two family meals. For best flavor, use it within a day or two after purchase. Since pork sausage deteriorates rapidly in flavor when frozen, it is not recommended for storage in home freezers.

That's about it for this week, keep those cards and letters coming. Come Friday a week, we'll see you again.

JULY DRAFT

The Selective Service will draft 13,000 men during July for the Army. This figure is 1,000 higher than the number requested for May and June. The other services do not intend to draft any men during July.

Gale Hartley and her companion dog, "Pal," presented a program showing the results of dog training before the Society of Farm Women 10 at the home of Mrs. Harry Sloat, Charles Road, Lancaster.

Miss Hartley is the daughter of Gilbert H. Hartley, who was narrator for the program.

During the meeting, \$45 was raised in a "backless sale" and Mrs. Carolton E. Lutz, Greencastle, showed color slides of a trip through the Pacific Northwest and the Canadian Rockies.

Home products were sold during the social hour. Mrs. John Habecker led devotions.

Society of Farm Women 6 will hold a covered dish supper and family night program at 6:30 p. m. Aug. 7 in the Elizabethtown Park, it was decided Saturday at a meeting in the home of Mrs. Ray Hixson, Elizabethtown.

Samuel Horst, Harrisburg, will speak, and hostesses will be Mrs. Elmer Gantz, chairman, Mrs. Samuel Risser, Mrs. Raymond Risser and Mrs. Lester Brøneman.

Presiding at the meeting was Mrs. Elvin Keener, president. Plans were made to bake cupcakes for the Lancaster County Home July 19 and to serve dinner at the Vaccine Laboratories, Marietta, Aug. 15.

Mrs. Milton Eberly, past president of the Lancaster County Farm Women, called attention to the countywide convention in November. Mrs. Paul Brandt was in charge of devotions. Entertainment was given by a trio, Mrs. Charles Rife, Mrs. Charles Nissley, and Mrs. Hixson. Mrs. Gerald Roland accompanied Miss Audrey Musser and Miss Arlene Heisey, members of the Donegal 4H Club demonstrated salad making.

Mrs. Ira Heisey had charge of an auction that followed the meeting. Hostesses were Mrs. Hixson, chairman; Mrs. Brandt and Mrs. Simon Landis.

Leaner Pork Comes On Market, Answer To Housewife Plea

Leaner pork is coming to market these days in the meat industry's newest effort to "give the lady what she wants." The American Meat Institute points out that the housewife at the meat counter, by what she chooses to buy, determines the fashion in meats as well as the prices.

The Institute noted that during the first half of 1956 the number of hogs which went to market was up about 18 per cent over a year ago. Pork volume, however, was only about 13 per cent higher. This indicates the industry has an increasing recognition of consumer preferences in supplying a leaner type of meat, the Institute said. For example, during the last year, at the recommendation of the Institute, the meat industry generally adopted a closer trim for pork.

Hog producers, agricultural colleges and others developed an increasing interest in meat-type hogs, which last year were estimated at nearly 20 per cent of the market supply, compared with about 10 per cent in 1954. The trend is continuing higher this year, it was added. Another new development is the recognition by producers of the value of spreading rather than bunching their hog marketings in order to achieve a more stable price fluctuation. One move in this direction is through multiple farrowing of pigs; that is, producing several pig crops instead of one or two.

Back 50 years ago, when the meat packer trade association was started, the fashion in meat called for a liberal covering of fat to meet the requirements of much more manual and outdoor work than at present.

FARM WOMEN 23 HAVE WEDDING DAY RECALL

Farm Women 23 met at the home of Mrs. William Hess, R1 Washington Boro., Thursday, June 28, at 1:30 p. m. Devotions were read by Mrs. William Hess followed with the theme song.

Roll call response was "Wedding Date and Place You Went on Wedding Trip." This was followed with wedding pictures. The president, Mrs. John Heir, Jr., then presided over the meeting, where plans were made to entertain Society 1 at the Central Manor Camp Grounds July 26 at 1:30 p. m. After committee reports and the business meeting adjourned, a miscellaneous auction was conducted with Mrs. Glenn Hershey as auctioneer.

The hostess then served refreshments.

SWIMMING PARTY

Society of Farm Women 17 held a picnic and swimming party at Forest Green, Md., Tuesday. In charge were Mrs. Martin Eshleman and Mrs. Robert C. Burkins.

FFA Group Heads for Truck into Tour Bus California; Remodel

Enroute to California under tutelage of Hugh Workman are ten Future Farmers of America from the Manheim Chapter. A six weeks tour is planned to cover about 10,000 miles.

A new truck chassis was purchased, and a body was built to convert it into a bus. Money was raised by the seniors raising and selling tobacco, wheat, hay and corn, vegetable seeds and calendar advertisements.

Making the tour are Kenneth Boose, Kenneth Brandt, James Farmer, Henry Faus, Henry Givley, Hames Graybill, Eugene Heisey, Reid Hummer, Donald Nolt and Oival Shelly.

HEAR

The Mennonite Hour
Each Sunday

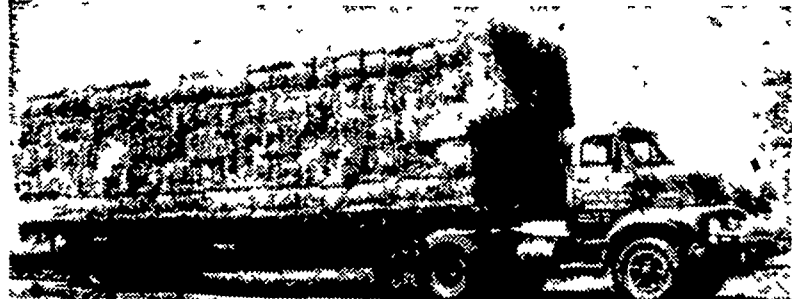
Lancaster WLAN 12.30 P. M.
Norristown WNAR 8:00 A. M.
Hanover WHVR 1:00 P. M.

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