

For Farm Women . . .

(Continued from page eight)

Three tablespoons water
One teaspoon celery seed
Three tablespoons finely chopped raw onion
One-fourth cup chopped green pepper
One-fourth cup diced celery
One-fourth cup chopped pimientos

Three hard-cooked eggs, coarsely diced (make several slices to use for garnish, if desired)

METHOD: Put the water, rice and salt in a 2-quart saucepan. Bring to a vigorous boil. Turn the heat as low as possible. Cover with a lid and leave over this low heat 14 minutes. Remove the saucepan from the heat but leave the lid on 10 minutes.

While the rice cooks, fry the bacon until crisp. Pour off and save the fat as it cooks out of the bacon. Remove the bacon. Measure one-third cup of the fat back into the skillet. If necessary, fry more bacon to make the one-third cup fat. Stir three-fourth cup of the sugar, the vinegar and black pepper into the hot bacon fat. Cook slowly until the sugar dissolves. Slowly stir the 3-tablespoons water into the flour to make a smooth paste. Stir some of the hot mixture into the flour mixture. Slowly stir the flour and water mixture back into the hot sugar-vinegar mixture. Cook, stirring constantly, until the mixture thickens. Stir in the celery seed, onion, green pepper, celery and

Lincoln 4H Club Plans Corn Roast At Next Meeting

The Lincoln 4-H Community Club met July 16 in the basement of Ward's Bottle Gas Building at Ephrata and made plans for a corn roast at the next meeting, Aug. 20.

President Troy Schantz called the meeting to order, and songs were led by Gloria Brubaker. Secretary Lois Denning read minutes of the previous meeting, and roll call was taken.

Reports on members' projects were given. Thirty-three members were present. Bruce Boyd gave the treasurer's report. Old and new business was discussed and the meeting was turned over to the program committee. Included on the program: piano solo, Sandra Myer; clarinet solo, Sandra Rutt; monologue, Gloria Brubaker; movie, "The Safety Pin," shown by Victor Plastow,

pimientos. Taste and add the other one-fourth cup sugar, if desired.

After the rice cooks, gently stir the green pepper-pimiento mixture through the hot rice. Crumble the bacon and gently stir it into the rice mixture. If desired, save some of the bacon to crumble over the top. Gently stir in the hard-cooked eggs. Garnish with the egg slices.

Serve the salad hot or at least warm. This recipe makes 8 to 10 servings.

That's about it for now—keep those cards and letters coming, recipes, household hints, hobbies—send them to Lancaster Farming, For the Farm Wife and Farm Family. Until Friday a week when we'll

See you again.

assistant Lancaster County agricultural agent.

Club leaders, Mrs. Harold Fry, Warren Leiminger, Harry Shoendte, and Mr. Boyd were called on to give comments on the meeting. After adjournment of the formal business meeting, games were played under direction of Barbara Heisey and John Schantz, game leaders.

Farm Women 15 to Picnic on Aug. 16

Society of Farm Women 15 will hold their annual picnic on Thursday, Aug. 16 at 7 p. m. in the social room of Union Presbyterian Church. The society, meeting last week, voted \$5 to the Lancaster General Hospital. An auction of homemade cakes, pies, rolls and jellies and homegrown vegetables was held.

Mrs. Lewis E. Shoemaker was hostess, assisted by her daughters-in-law, Mrs. Kenneth Shoemaker, Mrs. Lewis E. Shoemaker, Jr. and Mrs. Richard Shoemaker. Mrs. Robert Weicksel, president, presided. Mrs. Norman Girvin, West Grove, displayed her collection of unusual sea shells.

Keep Your Vacation Clothes at Minimum

If it's traveling you plan to do on your vacation, keep the clothes you take at a minimum. That's the suggestion of Bernice J. Tharp, extension clothing specialist of the Pennsylvania State University.

Clothes that are easy to care for are vacation favorites. Many garments of manmade fibers can be washed and drip-dried ready to wear.

Fresh Peas Prove Brightly Colored

If it's bright green, chances are it's young, fresh, tender, and sweet.

Color is one way to pick the best-quality fresh peas, points out Marjorie J. Wormeck, extension nutritionist of the Pennsylvania State University. Pods of immature peas are usually dark green in color with a wilted appearance. Over-mature pea pods may be swollen and poorly colored.

Lancaster Farming—9 Friday, July 27, 1956

Farm Women 21 to Entertain Society 11

Society of Farm Women 21 will entertain members of Society 11 at 1:30 p. m. Thursday, Aug. 9 in the home of Mrs. Edison Osborne, Peach Bottom. Thirty-six attended the family picnic and swimming party at Crystal Manor Beach, Md., last week.

There were about 8,900,000 persons working on the farms of the nation as of the week of June 17-23, according to the Department of Agriculture.

HEAR

The Mennonite Hour Each Sunday

Lancaster WLAN 12:30 P. M.
Norrissetown WNAR 8:00 A. M.
Hanover WHVR 1:00 P. M.

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20% alfalfa LEAF meal containing more protein, natural vitamins and fat with 60 to 70 more calories per pound, much less indigestible fiber.

Each of over a score of ingredients is bought and processed to reduce waste. Remember such waste costs you as much per pound as the effective part of the feed.

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STATEMENT OF CONDITION

After the Close of Business June 30, 1956

ASSETS

First Mortgage Loans	\$7,846,821.84
Loans on Savings Accounts	40,313.12
Real Estate Owned	1.00
Federal Home Loan Bank Stock	150,000.00
Federal Home Loan Bank Obligations	800,000.00
U. S. Government Obligations	150,000.00
Accrued Interest on Investments	2,512.88
Cash on Hand and in Banks	373,305.75
Office Building and Equipment	
Less Depreciation	134,279.91
Deferred Charges and Other Assets	3,359.69
TOTAL ASSETS	\$9,500,594.19

LIABILITIES

Savings Accounts	\$8,314,803.52
Advance from Federal Home Loan Bank	550,000.00
Loans in Process	44,936.00
Other Liabilities	12,969.62
Reserves	
Specific	\$ 209.40
General	454,554.12
Surplus	123,121.53
TOTAL LIABILITIES	\$9,500,594.19

Savings Insured up to \$10,000 by U. S. Government Agency Investment Certificates Legal for Trust Funds Member Federal Home Loan Bank System and Federal Savings and Loan Insurance Corporation Chartered and Supervised by the United States Government



CURRENT DIVIDEND RATE

3%

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