For the Farm Wife and Family



Poultry Cooking Contest Open; Event to Be Held at Barbeque

Applications for contestants in meatness in preparation, 10 points. a cooking contest to be held at the Lancaster County Poultry Assn. chicken barbeque June 15 at Lititz Springs Park are now being taken, according to Mrs. Marrilees Mount, contest chair-

Due to the limited facilities available at the park, only about 10 contestants can be accepted. They will be on a first come, first served basis.

The contestants will supply their own recipes and materials in cooking a dish using poultry - chicken, duck, goose, or turkev. If the dish requires more than three hours for preparation and cooking, it may be pre-prepared and brought to the grounds to be cooked.

However, in the event pre-preparation must be used, the preparation must be duplicated before the judges at the park while the dish is cooking.

Two divisions of cooks will be judged. Division I is composed of boys and girls under 19 years old as of Aug 24 The senior division is those cooks 19 or over on Aug. 24.

Any type of preparation may be used. In former years, barbequed Buch, secretary, Betsy Buckchicken, fried chicken and a baked chicken dish have won the state finals

Judging will be based on the following score card Tenderness, 25 points, flavor, 40 points; ap-

The contest will be held at the pavilion at the park. Electric ranges will be used.

Applicants should send their name, age, address and the name of the dish to be prepared to: Mrs. Merrilees Mount, Poultry Cooking Contest chairman, PP&L Building, Lancaster, Pa.

On display at the barbeue will be the new electronic range that cooks food by high frequency radiation. Home economists from PP&L will be cooking three pound chickens in 18 to 20 minutes, a job that normally takes about 90 minutes.

Jolly Sewers 4-H Club Names New Officers

Bobbie Lou Ranck was elected president of the Jolly Sewers 4-H Club at a meeting held May 14 at the Hans Graf Sshool, Farmer-

Other officers for the coming year are Vice president, Judy walter; treasurer, Alice Ranck, news reporters, Cynthia Buckwalter and Nancy Finck; song leaders, Darla Zoll and Linda Smith; and game leaders, Barpearance, 25 points, and ease and bara Boyer and Joan Zimmerman

(Continued from page eight)

one-fourth cup sugar and beat unsoft peaks form. Add remaining till stiff peaks form. Fold into rhubarb mixture Pour inta baked pie shell. Chill about two hours. Sprinkle coconut on top if desired For that something different in pies, this is it Try it.

Mrs Rissler has this to say about the following recipe

This is a good pie to make on a busy day. Good luck to you who

RHUBARB FILLING Mary N. Rissler, Paradise

2 eggs, beaten

- 1½ cups sugar 1/3 cup shifted enriched flour 1 tablespoon grated orange
- rind 1/4 teaspoon salt
- 4 cups sliced fresh rhubaib Butter

Combine eggs, sugar, flour, orange rind and salt and mix well. Stir in rhubarb and pour into 9inch unbaked pie shell and dot with butter. Cover with top crust and bake until done, about 50 minutes.

For something different in a refreshing springtime drink, how about this Rhubarb Punch It is sent in by a reader who does not wish her name to be used.

RHUBARB PUNCH 4 cups cubed rhubarb

4 cups water

Boil it slowly until soft Then grain through colander Add one cup sugar and one-half teaspoon salt Heat again, then chill

The juice of one lemon and one orange may be added for variation with added sugar Sometimes we wash the rind of the orange and lemon and boil it with the rhubarb. Dilute if you like it lhat way.

If you feel in the mood for making another pie along with your rhubarb pies, here is a Shoo-Fly Pie recipe sent in by Erma Wingenroth. She says that it is just a little different from the regular shoo-fly pies She also says it makes a "gooey" pie.

SHOO-FLY PIE Erma Wingenroth, R1 Stevens

- 1 heaping tablespoon flour
- 1 cup brown sugar ½ cup molasses
- 2 cups hot water
- ½ teaspoon vanilla

Boil until thick and pour in un-

Today's Pattern



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Farm Women 3 To Operate Booth Of Society 9

At Ephrata Fete Final plans were made for a

booth to be operated at the Eph- School rata Hospital Auxiliary Lawn Fete June 8 at a meeting of Farm Women 3 Saturday at Ward's Pine Room in Ephrata

The booth will feature fresh garden vegetables in season, home canned fruit, vegetables and jellies, potato salad, baked beans, red beet eggs, fresh eggs and beef barbeque Mrs. Lloyd Martin, Mrs. Earl Latshaw, Mrs. Rudolph Shink, Mrs Mary August and Mrs Mary Raihl were named as a committee in charge of the affair.

In further business, \$200 was contributed to the Ephrata Hospital. Five dollars was given to the County Mental Health Assn • The speaker was Miss Pauline Stauffer art supervisor at McCaskey High School in Lancaster. She spoke on art appre ciation and told of her trip to

Germany last summer Mrs Edgar Binkley gave a re port on Homemaker's Day

Guests were members of Society One

Mrs Adam Kopp, hostess, sei ved refreshments at a social hour following the meeting

baked pie shell, cover with cı umbs.

CRUMBS —

- 1 cup brown sugar
- 1 tablespoon shortening (use a little more shortening)
- 1 teaspoon baking soda
- 2 cups flour

Bake 40 minutes in moderate

We hope you've enjoyed these rhubarb recipes today. We'll have some more next week

Society 13 Guest At May Meeting

Farm Women Society 13 was entertained by Society 9 Saturday at a meeting at Martic Township

An extensive musical program. was given under the direction of Program Chairman, Mrs. Erla Gehman. Vocal solos were given by John Warfel, Susie and Tommy Martin, and Mrs. Claience Martin. A duet was given by Arlene

Huber and Lynn Kneisley In the insturmental division, an accordian solo was played by Barbara Warfel and Mary Brinley played several selections on the steel guitar. Piano solos were played by Lynn Kneisley, Arlene Huber and Mrs. Clarence Martin.

Mrs. Kenneth Eshleman gave a talk entitled "Inspiring Thoughts" Miss Florence Herr presented two humorous monclogues.

The meeting was opened with the Lord's Prayer, a salute to the flag and the singing of Brighten the Corner.

Mrs Harry Zook, president of Society 13 introduced members of her society. Attending were 23 members of Society 13, 20 members of Society 9 and nine visitors.

Society 9 president Mrs Walter Waifel, reported on Homemaker's Day and announced the Homemaker's Week will be held at the Pennsylvania State University from June 17 to 20.

The June meeting will be held Sunday, June 16, at Buchmiller Park in Lancaster The meeting will be in the form or a family picnic beginning at 5 p m

Refreshments and a social hour concluded the meeting

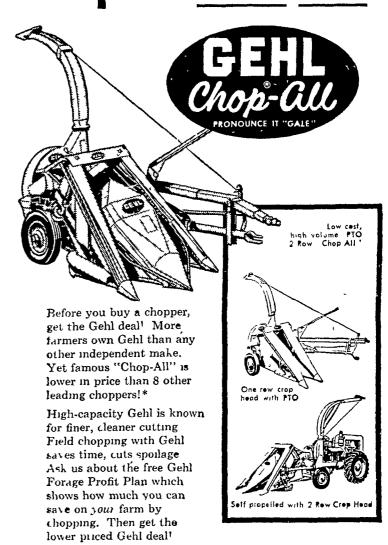
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