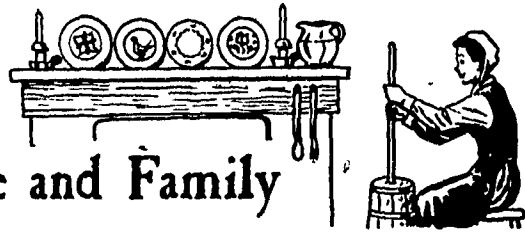


For the Farm Wife and Family



(Continued from page 9)

ped through a jelly bag without pressing. But a greater yield of juice can be obtained by twisting the bag of fruit tightly and squeezing or pressing, or by using a fruit press. Pressed juice should be restrained through a double thickness of damp cheesecloth or a damp jelly bag; the cloth or bag should not be squeezed.)

To make jelly — Measure juice into a kettle. Stir in the sugar. Place on high heat, and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add the pectin and heat again to a full rolling boil. Boil hard for one minute. Remove from heat; skim off from quickly. Pour jelly immediately into hot containers and seal. (A single thin layer-1/8-inch thick-is preferable to a thick layer or two thin layers because the thin layer can expand or contract more readily and will give a better seal.) Makes 11 to 12 six-ounce glasses.

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GRAPE JELLY

4 cups grape juice (takes about three and one-half pounds Concord grapes and one-half cup water)
7 cups sugar
1/2 bottle liquid pectin
To prepare juice — Sort, wash, and remove stems from fully ripe grapes. Crush grapes, add water, cover, and bring to boil on high heat. Reduce heat and simmer for 10 minutes. Extract juice.

To prevent formation of tartrate crystals in the jelly, let juice stand in a cool place overnight, then strain through two thicknesses of damp cheesecloth to remove crystals that have formed.

To make jelly — Measure juice into a kettle. Stir in the sugar. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add the pectin and heat again to a full rolling boil. Boil hard for one minute. Remove from heat; skim off foam quickly. Pour jelly immediately into hot containers and seal. Makes 10 to 12 six-ounce glasses.

ORANGE-GRAPEFRUIT JELLY

3 3/4 cups of sugar
1 cup water
3 tablespoons lemon juice
1/2 bottle liquid pectin
1 six-ounce can (three-fourths cup) frozen concentrated orange-and-grapefruit juice

Stir the sugar into the water. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add lemon juice. Boil hard for one minute. Remove from heat. Stir in the pectin. Add thawed concentrated orange and grapefruit juice and mix well. Pour immediately into hot containers and seal. Makes about five six-ounce glasses.

Farm Women 20 Hold Picnic At Bailey Home

Farm Women Society 20 held a covered dish supper Aug. 1 at the home of Mr. and Mrs. Marcus Bailey.

The picnic committee was Mrs. Marcus Bailey, Mrs. Glenn Ressel and Mrs. Elam Hess.

Those attending were: Mr. and Mrs. Park Reinhart, Karen Shiel and Larry; Mrs. Joseph Best, Johnnie, Barbara and Rodney; Mr. and Mrs. Hayes Hastings; Mr. and Mrs. William Gross, Bill, Bob, Bruce and Eloise; Mr. and Mrs. Elam Hess, Tommy and Mike.

Mr and Mrs. Jack Ferguson and Elaine; Mrs. Chester Trout, Harold, Herbert and Hilda; Mr. and Mrs. Thomas Ferguson, Kathy and Joe, Mrs. Burton Gallimore, Terry, Tommy and Linda; Mrs. Herbert Mowrey; Mrs. Clarence Strickler and Carl; Mr. and Mrs. Silas Rice and Barbara; Mrs. Glenn Ressel, Mrs. Guy Roop; and Mrs. Russell Hart and Russell.

QUINCE JELLY

3 3/4 cups quince juice (takes about three and one-half pounds quince and seven cups water)

1/4 cup lemon juice
3 cups sugar

To prepare juice — select about one-fourth underripe and three-fourths fully ripe quince. Sort, wash, remove stems and blossom ends; do not pare or core. Slice quince very thin or cut into small pieces. Add water, cover, and bring to boil on high heat. Reduce heat and simmer for 25 minutes. Extract juice.

To make jelly — Measure quince juice into a kettle. Add lemon juice and sugar and stir well. Boil over high heat to 8 degrees F above the boiling point of water, or until jelly mixture sheets from a spoon. Remove from heat; skim off foam quickly. Pour jelly immediately into hot containers and seal. Makes five to six six-ounce glasses.

PLUM JAM

6 cups crushed plums (takes about three and one-half pounds plums)
1 package powdered pectin
8 cups sugar

To prepare fruit — Sort fully ripe plums, wash, cut into pieces and remove pits. If flesh clings to pits, simmer plums in a small amount of water for a few minutes until they are softened, then remove pits. Crush the fruit.

To make jam — Measure crushed plums into a kettle. Add the pectin and stir well. Place on high heat and, stirring constantly bring quickly to a full boil with bubbles over the entire surface. Add the sugar, continue stirring, and heat again to a full bubbling boil. Boil hard for one minute. Remove from heat; skim and stir alternately for five minutes. Ladle jam into hot containers and seal immediately. Makes about 12 six-ounce glasses.

PLUM-PEACH JAM

5 cups red plums (takes about 3 pounds plums)
4 cups peaches (takes about 3 pounds peaches)
8 cups sugar
1 lemon (sliced very thin)

To prepare fruit — sort and wash fruit. Peel and pit peaches; pit plums. Cut fruit into small pieces.

To make jam — measure the prepared fruit into a kettle. Add sugar and sliced lemon and stir well. Boil rapidly, stirring constantly, to 9 degrees F. above the boiling point of water, or until mixture thickens. Remove from heat; skim and stir alternately for five minutes. Ladle jam into hot containers and seal immediately. Makes about 12 six-ounce glasses.

TUTTI-FRUTTI JAM

3 cups chopped or ground pears (takes about two pounds pears)
1 large orange
3/4 cup drained crushed pineapple
1/4 cup chopped maraschino cherries (3-ounce bottle)
1/4 cup lemon juice
1 package powdered pectin

Peaches Expected to Start Moving Into Stores, Markets This Weekend

HARRISBURG — An unusually steady flow of well-sized Pennsylvania peaches are expected by local grocery stores and markets in volume for a 30-day period beginning tomorrow, the State Department of Agriculture reported Friday.

State Agricultural Marketing Director John L. Rainey said that reports from growers-members of the State Horticultural Association indicated that the total crop contain a higher proportion of the early varieties and provide a "smoother and longer marketing pattern." A Federal-State crop survey indicates an average production of approximately 2,500,000 bushels.

John E. Linde Jr., chairman of the growers' fruit industry committee, said the Pennsylvania Peach Dessert Queen would tour the state for a series of television,

radio and market appearance during peach harvesting to promote Pennsylvania peaches. "Pennsylvania Peach Time" will be observed for a 10-day period starting Aug. 16.

Linde said that "one or two good rains" could offset dry conditions in the eastern production areas in Berks and Lehigh Counties. Other regions were about average in moisture, he said. Popular early varieties including Redhaven Golden Jubilee and Jerseyland, were moving in moderate volume. Substantial movement to city markets was expected to be underway by tomorrow. The major movement would continue from various sections until about mid-September. Industry sources said that peach size was "good to excellent" and that color would be particularly high this year because of good weather and the greater interest in deep-colored varieties.

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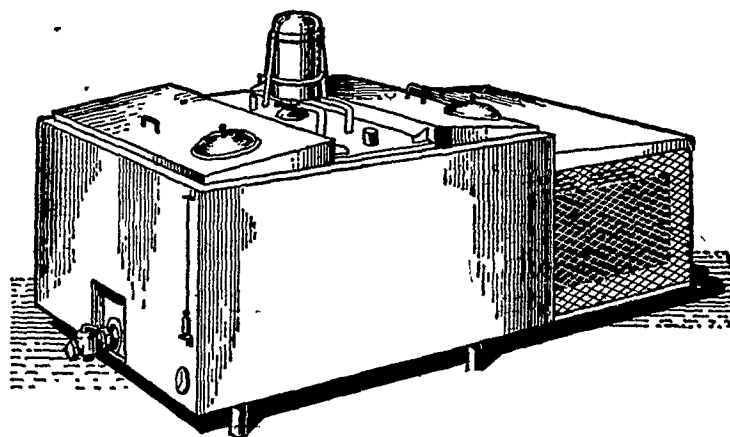
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