

Farm Women Plan to Attend Camp Swatara, Bethel, Aug. 25-27

The executive Board of Lancaster County Society of Farm Women met Aug. 5 at the Farm Bureau Cooperative in Lancaster. Hostesses were Mrs. John Snavely, Society 2, and Mrs. Elvin Keener, Society 6.

A trip to Camp Swatara, Bethel, Pa., will be made Aug. 25, 26 and 27. Members desiring to make the trip may make reservations by calling Miss Ruth Kimble at the County Extension Office.

In cooperation with the United Council of Church Women, the

Farm Women's Societies will have parties for migrant workers. The first party was held Aug. 10 at Funk Bros., Washington Boro, with Society 23 assisting.

The next parties are scheduled for Aug. 17 at Willow Street E&R Church with Societies 17 and 22 assisting; and Aug. 24 at Donegal Club House with Societies 6 and 8 assisting.

On Oct. 19 the Farm Women Societies will chaperone at the Lancaster U.S.O.

County Chorus will meet for rehearsal at the Farm Bureau Cooperative at 7:45 p.m., Aug. 19.

The County Convention will be held Nov. 2 at Hempfield High School, Landisville. Speaker will be Induk Pakh, author of September Monkey.

Farm Women 22 Plan Rummage Sale Oct. 15

Farm Women Society 22 planned a rummage sale to be held Oct. 15 at a meeting held Tuesday at the home of Mrs. John Sigman, Lancaster.

Mrs. Raymond Gibble of Lebanon gave a demonstration on cake decoration.

The Society will assist at a party for migrant workers Aug. 17 at the Willow Street E & R Church.

both syrup and peaches are cold, pack in hot jars, seal and process jars 20 minutes.

For delicious summer desserts try some of these peach desserts. The first is for

CARAMEL PEACH-BATTER PIE

- 1 1/4 cups sifted cake flour
- 1 teaspoon baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon salt
- 1 cup sugar
- 1/4 cup soft butter
- 1/2 cup milk
- 1 teaspoon vanilla
- 1 egg
- 1 1/2 cups sliced peaches
- 1 unbaked pie shell (9-inch)

Sift together the flour, baking powder, cinnamon, salt, and sugar. Add butter, milk, and vanilla. Beat for 2 minutes at medium speed with electric mixer or 300 strokes by hand. Add unbeaten egg and beat 1 minute longer. Fold in peaches, reserving 6 or 8 slices for top. Pour batter into pastry-lined pan. Spoon cooled Caramel Sauce over top of batter. Bake in moderate oven (350 degrees) for 50 to 60 minutes. About 10 minutes before removing from oven, quickly arrange reserved peach slices over top of pie. Serve warm.

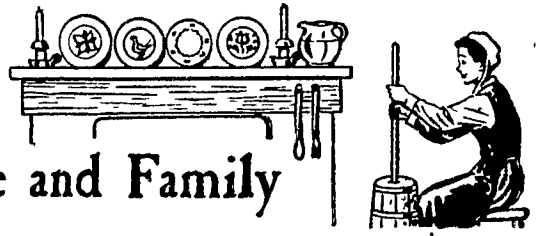
CARAMEL SAUCE

- 2/3 cup brown sugar, firmly packed
 - 1/2 cup batter
 - 1/4 cup peach juice
 - 2 tablespoons corn syrup
- Combine ingredients in saucepan. Bring to a full boil and cook 1 minute. Cool to luke-warm.

PEACH-FLAKE PIE

- 2 cups corn flakes, crushed
- 6 peach halves

For the Farm Wife and Family



- 1/2 cup brown sugar
- 1/2 teaspoon salt
- 3 tablespoons flour
- 1/2 cup peach juice
- 1/4 cup corn syrup, dark
- 1/2 tablespoon lemon juice
- 2 tablespoon butter plus one tablespoon melted butter
- 1/2 cup broken pecans
- Maraschino cherries and pecan halves

Combine brown sugar, salt, flour, corn syrup, peach juice, lemon juice, and butter; cook slowly for 5 minutes. Mix together corn flakes, pecans, and one tablespoon melted butter. Make a nest with mixtures in shallow baking dish. Arrange peach halves on cornflakes nest. Pour sauce over peaches. Garnish with cherries and pecan halves. Bake in 350 degree oven for 25 minutes. Serve with cream or ice cream.

For a dessert that is nutritious as well as delicious we suggest the following Peach Custard.

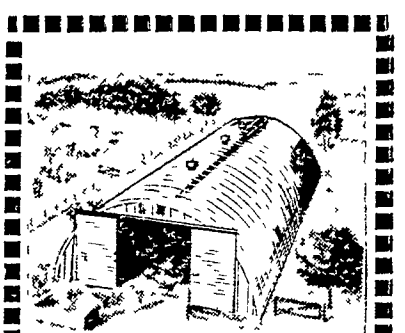
PEACH CUSTARD

- 1/2 cup sugar
 - 2 tablespoons flour
 - 1/2 teaspoon salt
 - 4 egg yolks, well beaten
 - 2 cups milk
 - 1 1/2 teaspoons vanilla flavoring
 - 1/4 teaspoon almond flavoring
 - 1/4 teaspoon lemon flavoring
 - 1 cup sliced peaches
- Sift together sugar, flour, and

salt into top part of double boiler. Combine egg yolks and milk. Blend thoroughly. Gradually add to flour mixture, stirring constantly. Place over boiling water. Stirring constantly, cook until thick and creamy. Remove from heat. Cool. Add remaining ingredients. Blend thoroughly. Chill.

GIVE MEALS A LIFT WITH LEMON

Lemons rate tops as thirst quenchers. Their high concentration of vitamin C. in both fresh fruit and frozen concentrates provides healthful relief from the weather. There is nothing like a cold glass of lemonade as an antidote to heat, and the tart flavor is pleasantly stimulating.



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HEALTHY BABCOCK BESSIE says:



75% of your Success Depends upon Pullet's Well Reared

Many poultrymen are falling down on the way they rear their pullets. Pullet's should be started in a house that has been scrupulously cleaned well in advance, disinfected and allowed to dry out before the litter is put in. The house should be ready for the chicks several days in advance. Chicks need one sq. ft. floor space per chick for the first 8 weeks and 2 sq. ft. floor space per pullet from 8 weeks until they start to comb up if they're to be raised.

Allow some fresh air but do not let the chicks get so cold that they pile up or huddle. Cold chicks won't eat and drink properly.

The average electric brooder will take care of a maximum of 250 chicks. Same goes for gas and oil brooders. Perhaps 300 chicks could be put around a coal stove. So far as I know, there is no such thing as a 500 or 1000 chick size brooder that will do a good job on chicks up to 8 weeks of age. This is in spite of what the manufacturer says about them.

Babcock's 1957 literature tells you how to rear your chicks and how to feed your layers. Also it describes Babcock Bessies - America's Really Fine Commercial Egg Producers.

For Catalog and prices write

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Russell Mease
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Local Representative
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For Farm Women . . .

(Continued from page 6)

clingstone peach can be an arduous task, in eating the freestone has some definite advantages.

Some peach varieties excellent for spicing are Dixiegem, Redhaven, Halehaven, and Southland. If these are not available any of the standard varieties will be suitable. Since most spiced peaches are prepared whole, the smaller peaches, 1 1/2 to 1 3/4 inches in diameter, are desirable because they fit better into the containers.

Several weeks ago we gave you a recipe for spiced peaches. Here is another one you might like to try.

SPICED PEACHES

- 7 pounds peaches, peeled, firm ripe
- 4 pounds sugar
- 1 pint water
- 1 pint vinegar
- 10 peach kernels, cracked and tied in cloth

One spice bag containing one tablespoon each of whole cloves, allspice, cinnamon bark, and one teaspoon each of grated nutmeg and ground ginger.

Dissolve sugar in vinegar and water, add cloth containing crushed kernels and the spice bag, bring to a boil, add peaches a few at a time. When all have been added, cook 15 minutes, remove, place on platter, let them get cold. Continue boiling syrup until thick and then pour over peaches. When

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