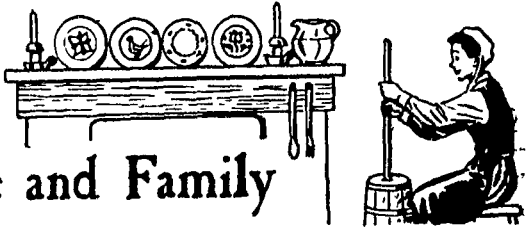


For the Farm Wife and Family



(Continued from page 9)
HOUSEHOLD HINTS

Storing canned hams — Keep hams (three pounds or over) in your refrigerator until ready to use, both before and after the can has been opened. Freezing is not recommended for canned ham since it may be stored as long as six months in the refrigerator. The flavor of the cured pork holds better at temperature above freezing.

Frankfurters are already cooked when you buy them, and require only heating through.

Cook and cool fresh pineapple before it is added to gelatin, or the gelatin will not solidify.

On hot days drink water and fruit juices liberally, but remember — and remind the children — that ice-cold liquids should be sipped slowly. Gulping can produce stomach cramps.

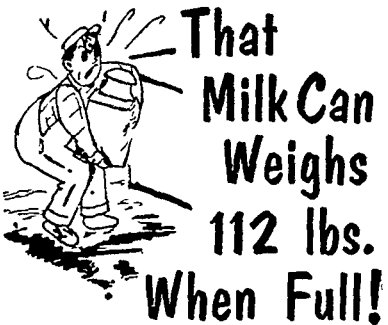
Don't leave kitchen utensils with painted wooden handles in hot water. The water will cause the paint to chip.

Remove cheese from the refrigerator at least a half hour before serving. It will have extra flavor served at room temperature.

Fancy-packed jars of canned vegetables indicate that the recommendation to fill jars quickly was not followed.

In canning, keep the raw product as cool as possible until it is given the heat treatment.

Now you can brush-scrub plastic-impregnated fabric window shades with thin, "dry" soap or detergent suds. After sudsing, simply rinse with a cloth or sponge wrung out of warm water.



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and wipe dry. Rehang at the windows and leave unrolled until thoroughly dry. Then roll them tight and leave overnight.

Be sure the hat you buy is as wide as the widest part of your face. Otherwise, your hat will bulge out underneath it and any defect of contour or features will be exaggerated and underscored.

For veal steak that is juicy, moist, and fork tender, cook it slowly with a small amount of liquid. Because of the delicate flavor of veal and the small amount of fat, steaks cut from veal don't make satisfactory broiling meats. For best flavor, dip veal steak in flour, brown in hot fat, then cook slowly with a small amount of liquid until tender.

If a child is afraid of staying in bed in the dark, try to make going to bed a happy time. Spend a few minutes with him after the lights are out, or arrange to have a light he can reach from his bed or leave the light on. At the same time assure him that some day he won't mind the dark.

A dish of ammonia left in the oven overnight loosens burned-on grease. In the morning, a damp cloth should be all that's needed to remove the spots. Steel wool will remove the stubborn stains.

That about does it for today. We'll be back next week with more recipes for you.

Colostrum Best Calf 'Wonder Drug'

Young calves are easy targets for digestive diseases, the American Veterinary Medical Association warns farmers. The cow's first milk, in large doses, is the best means of preventing these diseases, the Association says.

This first milk is called colostrum which is more valuable than many of the "wonder drugs" in safeguarding against certain calf diseases, according to veterinary medical authorities.

Colostrum, produced by cows after freshening, contains many health guarding substances and antibodies not found in milk produced shortly after calving. Research by veterinarians has shown that feeding a small amount of colostrum in addition to the cow's regular milk leaves calves highly resistant to scours and other intestinal disturbances.

Colostrum may be frozen and used to supplement the colostrum in the dam's milk during the first few weeks of a calf's life, the Association said.

25,000 Animals Checked For Importation

More than 25,000 animals ranging from common ordinary mules to rare okapis were examined by veterinarians for importation or export at ports of U. S. entry in 1956, according to U.S.D.A. figures.

Livestock shipments by air during the year were the heaviest in history. Aircraft carried 63 per cent of all U. S. livestock exported in 1956.

Increased trade in animals for agricultural and zoological purposes, coupled with more rapid means of transportation has increased the hazard to livestock and public health from foreign animal diseases.

Veterinary inspection of imported animals is a vital factor in preventing the entry of new diseases, according to the American Veterinary Medical Association. Inspection of animals for export is also of value in maintaining foreign markets for U. S. livestock and livestock products because foreign customers are assured of healthy livestock and wholesome animal products.

Society 8 Tours Jubilee Kitchens Farm Museum

Society of Farm Women 8 toured the kitchens at the Intercourse Jubilee Saturday. They also visited Landis Valley Farm Museum and then held a short business meeting.

Mrs. Lewis Bixler is in charge of the Society's food contribution to the migrant workers picnic to be held tomorrow at the Donegal Springs Club House.

In September a committee will visit the County Home to distribute refreshments to the guests. Society 7 will co-operate in this project.

The next meeting will be Sept. 21 at Donegal Club House. Guests will be members of Society 19.

Farm Women 14 Hold Picnic At Paradise

Society of Farm Women 14 entertained their families at a picnic and doggie roast Aug. 14 at Paradise Memorial Park. Approximately 100 persons attended.

Games were played and Harold Keneagy of Paradise gave an illustrated lecture on miscellaneous subjects.

The next meeting will be at 1:30 p. m., Sept. 11 at Strasburg Fire Hall. A flower show will be held at that time and members of Society 9 will be guests.

Hostesses will be Mrs. Clarence Groff, Mrs. Clarence Herr, Mrs. Warren Hershey, Mrs. John Hershey, Mrs. Vincent Hershey and Mrs. Walter Hemmelreich.

Farm Calendar

- Mon., Aug. 26**
National Flying Farmers Assn convention in Chicago.
- Tues., Aug. 27**
Chester-Delaware County 4-H Pig Sale—8:30 p. m. at Exton Livestock Auction.
- Wed., Aug. 28**
4-H Pig Club Sale—Lancaster Union Stock Yards.
- Thurs., Aug. 29**
District 4-H Dairy Show — Guernsey Sales Pavilion, Highway 30 East, Lancaster.
- Farm Equipment Dealers Picnic**—afternoon and evening at New Holland Park.
- Fri., Aug. 30**
4-H Tomato Roundup

State Poultry Queen, Cooking Champ To Be Selected at Hershey Tomorrow

HARRISBURG, Pa. — Pennsylvania State Poultry Queen and Pennsylvania Cooking Contests will be held at the 7th annual Poultry Festival in Hershey, tomorrow afternoon. The Pennsylvania Poultry Federation in co-operation with county poultry associations have held a series of barbecues throughout the state during the summer at which time county poultry queens and county poultry cooking champions were selected. These finalists will be competing for the state titles at Hershey.

The County Queens were selected on the basis of beauty, poise, personality and achievements in agriculture. The ten entrants in the Poultry Queen contest to be held at 2:30 p. m. tomorrow, in the football stadium at Hershey Park are Berks County — Janet Althouse, R3 Fleetwood; Blair County — Janet Ann Walker, R2 Box 336, Tyrone, Bucks County — Sally Jones, Buckingham; Lancaster County Marcalena Hess, Bareville; Lebanon County — Jean Ann Bashore, Friedericksburg; Northeastern — Penny Hoffman, R1 Catawissa, Perry County — Sandra Fosselman, Newport; Schuylkill County — Kathryn Maurer, Klingersstown; Snyder County — Naomi Reichenbach, R2 Mt. Pleasant Mills; and York County — Margaret McPherson, New Park.

Miss Mary Rissinger, Home Economist from Pennsylvania State University, University Park; Richard Clark, WFIL-TV, Philadelphia; and Dr. M. W. Allam, University of Pennsylvania, Philadelphia, will serve as judges for the Poultry Queen contest. Master of Ceremonies will be Edmond Fish, Public Relations Dept., A & P Food Stores, Pittsburgh.

Of equal importance is the cooking contest to be held at 1 p. m. on the park athletic field. Area champions competing in the Senior Division of the contest are Berks County — Mrs. J. Harold Phillips, R1 West Leesport, Lancaster County — W. R. Hutchinson, 334 North Charlotte St., Lancaster; Lebanon County — Mrs. Marvin Weller, North Race St., Richland; Northeastern, Mrs. Arthur P. Fisher, 516 Second St., Towanda. Area champions in the Junior Division of the Contest are: Berks County — Miss Barbara Blatt, R1 Robesonia; Lancaster County — Miss Barbara Eby, 1013 Lititz Pike, Lancaster; Lebanon County — Miss Pauline Long, R3 Myerstown — Miss

Kathryn Yoselson, R1 Montrose. The judges of the cooking contest are: Mrs. Clio S. Reinwald, Home Economics Department of Public Instruction, Harrisburg; Miss Anna P. K. Stapler, nutrition consultant, Pennsylvania Department of Health, Philadelphia, and Miss Doris Conklin, home economics education, West Chester.

The winners of both contests will be named before the coronation ceremonies at 7:30 p. m. in the football stadium at Hershey. The new poultry queen and cooking champion will reign over the Pennsylvania Poultry Federation's activities during the coming year.

These contests are part of the poultry festival which is held in conjunction with the Pennsylvania Dutch Days Committee at Hershey. The Pennsylvania Poultry Federation will have poultry exhibits in the park athletic field, open from 10 a. m. to 9 p. m. daily. Other features of the poultry festival are a food booth serving barbecued chicken, barbecued turkey sandwiches, chicken corn soup and other food delicacies. Climaxing the program will be a state-wide barbecue to be held on Saturday at which time they will serve thousands of people a full course barbecued chicken dinner.

Chemical Thinners Gaining Popularity

The use of chemical sprays for thinning apples and other deciduous tree fruits is expected to become more popular among commercial growers as a means of getting fruit of better size and finish and to achieve annual rather than biennial bearing, according to USDA horticulturists.

Another advantage of spray thinning, the horticulturists point out, is the lower cost of this method and the need for less hand thinning. Hand thinning of heavily loaded trees may cost as much as 75 to 200 dollars an acre, compared with 5 to 6 dollars for a spray application.

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