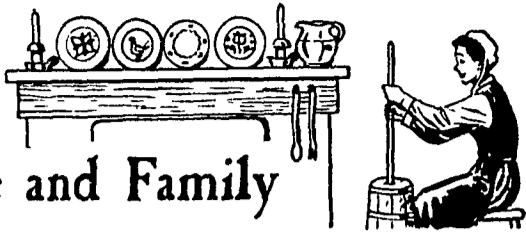


## For the Farm Wife and Family



### Varied Program For Annual Women's Meeting

Lancaster County homemakers will be among the several hundred Pennsylvania women planning to attend the sixth annual Extension Homemakers' Week at the Pennsylvania State University June 16 to 19 are the dates for this event, open to all interested homemakers.

### For Farm Wives

(Continued from page 9)

Drink a glass of cold water mixed with two tablespoons lemon juice on arising. Makes getting up much easier.

A few drops of lemon juice sprinkled over freshly cut fruit keeps fruit from turning dark.

Almost any hot buttered vegetable tastes better with a squeeze of lemon mixed in. Especially good with green beans, spinach, aparagus.

Lemon juice is a mild bleaching agent. It's very effective in keeping white vegetables white.

Lemon juice is a tasty salt substitute in low-sodium diets.

We'll be looking for your letters and recipes telling us how you use saffron.

## For Better Corn or Grass Silage



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Premier Silage Treet also helps make poor quality hay palatable.

#### Get the Facts

Send today for free descriptive literature and prices on Premier Silage Treet. Don't pass up the advantages of feeding "TREETED" silage. Act now, and put extra dollars in the bank with the money you save on Feed Bills.

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## Cereal Chemists Study Role Starch Plays in Bread Staling

The main reason bread becomes stale and hard is that its starch crystallizes, say U S Department of Agriculture scientists, who are cooperating with baking-industry chemists in research on bread staling.

Loss of moisture by the starch to other components in bread appears to be both a contributing cause of staling and a result of the formation of starch crystals within the loaf.

Stale loaves returned to bakers by retail stores amount to about 5 per cent of total bread output. No one knows how much consumers lose through bread going stale, but here too the loss is probably large.

Research by Agricultural Research Service scientists of the Northern Utilization Research and Development Division, Peoria, Ill., and work by the American Institute of Baking under a research contract supervised by the Division, suggests two possible approaches to the problem of stopping bread staling. One is to prevent some of the starch from crystallizing. The other is to use a heat-stable enzyme or other agent capable of breaking up the network of starch crystals as it forms.

Experiments show that the starch in bread crystallizes as the bread ages, causing undesirable firmness of the loaf. As it crystallizes, starch loses some of its ability to hold moisture. Also, as bread loses moisture, its texture becomes harsher. So far no method has been developed to stop the formation of starch crystals in bread.

In the second approach, breads were baked using varying amounts of bacterial amylose, an

enzyme that is not readily destroyed by heat and remains active in the baked loaf.

This enzyme causes a breakdown of starch into smaller molecules, thus tending to keep bread soft as it ages. As the quantity of bacterial amylose was increased, the bread showed less tendency to become stale.

X-ray examination showed that while breads baked with the added enzyme became stale much more slowly, starch crystals formed just as rapidly as in breads baked without the enzyme. The scientists conclude that the enzyme does not break up all the starch crystals but acts to weaken the crystalline network structure that develops within the bread, thus making it less rigid.

## Farm Calendar

May 23  
Paradise Community 4-H Club — 8 p.m. at Fire Hall.

May 26  
4-H Livestock Demonstration Try-outs — Farm Bureau Cooperative.

Elm-Penryn 4-H Club — 8 p.m. at Penryn Fire Hall.

May 27  
Extension executive committee — 8 p.m. at Farm Bureau. Reports of all program projection committees will be heard.

Manor Community 4-H Club — 8 p.m. at the home of Abram Barclay, R1 Washington Boro.

May 28  
Adult program planning meeting — 1:30 p.m. at Farm Bureau. Farm & Home Electric demonstration try-outs — 8 p.m. at PP&L Bldg., Lancaster.

May 29  
Garden Spot 4-H Club — 8 p.m. at the home of Harry Houser, R2 Willow Street.

Swine Producers Directors meeting — 8 p.m. at SPABC, Route 230, Lancaster. Tobacco Tour.

May 30  
Memorial Day.

## Frank Richards Misses First Angus Meeting

For the first time in more than 11 years, Frank Richards missed an official board meeting of the American Angus Association, according to Elliott Brown, president of the national organization. Richards, executive secretary, is recovering from a heart attack in the Missouri Methodist Hospital, St. Joseph, Mo.

His physician, Dr. L. H. Fuson, who is an Angus breeder near St. Joseph, said that Richards is an excellent patient and should be out of the hospital in two or three weeks. Then he'll have to "take it easy" for a couple of months although during this time he will be able to resume various office responsibilities.

In the meantime, President Brown states, "Business continues as usual, but Angus folks will miss seeing Mr. Richards at some of their functions for a few more weeks."

Brown pointed out that Angus business has shown important gains during the first half of the 1958 fiscal year. Registrations of purebred calves numbered 108,735. This is a gain of seven per cent over the same six month period in 1957. Greatest increases were noted in transfers of registered cattle to new owners and new memberships. Transfers totaled 95,912, a 16 per cent gain, and junior members reached 298, a 13 per cent upturn compared with the first half of 1957.

The market for registered bulls and commercial females continues strong, unusually so in the West and South.

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2. Last year there were 1,000,000 cases of shell eggs in storage. This year only 100,000 cases are in storage.
3. There are 32,000,000 less layers on farms now than for the yearly average number for the past 10 years.

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U.S.D.A. reports as of April 11, 1958.

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