

For Farm Women . . .

(Continued from page ten)
milk into measuring cup (but don't stir). Then pour all at once into flour, add egg yolk, and stir with fork until mixture cleans sides of bowl. Smooth by kneading dough about 10 times in bowl. Pat out 1/2-inch thick between waxed papers. Cut with unfloured cutter. Place on ungreased baking sheet. Bake 10 to 12 minutes. Split each shortcake in half and spoon sweetened berries between and on top. Serve warm with cream. Makes 10 shortcakes 2 3/4 inches in diameter.

1958 Red Sour Cherry Crop Down Slightly from Last Year at 9,000 Tons

HARRISBURG, July 2 — Pennsylvania's 1958 red sour cherry crop was estimated today by the State Department of Agriculture at 9,000 tons, three per cent under last year but five per cent above the 10-year average from 1947 to 1956.

Total U.S. red cherry production is forecast at 90,470 tons, 38 per cent under 1957, making it the smallest crop since 1945.

Cool, rainy weather adversely affected pollination, but Adams County growers expect the light set to be partially offset by im-

proved sizing, the Pennsylvania Crop Reporting Service said.

THE HARVEST OF Mt. Morncny and other red cherries in Adams, Franklin and York Counties is expected to begin this week, while in Erie County picking will start about July 10.

While many Adams County growers expect only half a normal crop because of the light set of cherries, prospects in Cumberland, York and Franklin Counties were reported improved. In the latter counties, however, the effects of wet weather during the bloom are apparent.

Consumers Indicate They Prefer Fat Cuts of Beef, But Show Inconsistency

Consumers indicated that they preferred the fatter grades of beef according to the results of a consumer preference study in the St. Louis, Mo., area.

In the study, loin steaks from 126 carcasses were given to 266 cooperating St. Louis householders. They represented various federal grades and shear strengths.

Shear strength is the pounds of pressure needed to cut a piece of cooked meat. Anything over 20 pounds is considered undesirable from the standpoint of eating quality.

STEAKS USED in the test were presented to householders two at a time with the pair representing different grades. These pairs involve comparing Prime and Good grades and Choice and Standard grades.

Each of the loin pairs — Prime and Good, Choice and Standard — was tasted twice by two adults in either 12 or 14 households.

IN THE COMPARISON of Choice and Standard grades, 57 per cent of the cooperators picked the Choice grades as their preference both of the times they were asked to make the comparison.

However, seven per cent of the consumers asked to make the comparison preferred the Standard loin steaks. The remaining 36 per cent of the households were inconsistent — that is, they preferred the Choice grade one time and Standard grade the other.

WHEN PRIME AND Good grades were compared, results were much the same. Forty-eight per cent of the consumers ex-

pressed a preference for the Prime and seven per cent for the Good. Here, 45 per cent were a consistent.

Although results of the study indicate that the consumer prefers the grades with the greater amounts of fat, the proportion of inconsistent preference suggests there was little difference between many of the leaner and fatter loins.

In fact there was evidence in the study that suggested that many of the loins from leaner grades were as acceptable or more so, than a good number of the fatter grades.

IN ANOTHER PHASE of the meat research project, 40 families were asked to evaluate quarters of beef. Twenty-four of the quarters used in the test were made up of cuts representing Choice Good and Standard grades. In general, the families getting the composited quarters thought all the cuts they received were the same grade.

Of the remaining 16 quarters, eight graded Good and a like number graded Standard.

As a result of this test, 33 unsatisfactory complaints were registered out of more than 450 responses. Fifteen of these complaints concerned round steaks.

ONE STANDARD carcass had 13 unsatisfactory complaints and six of them concerned round steaks. Outside of this instance, the acceptability of the cuts by consumers didn't appear to be related to grade.

CONGRATULATIONS From

MOORE FARMS to the

10 Top Winners of the 12th Annual Jr. Chicken of Tomorrow Contest



Pictured above is Floyd Moore of Moore Farms congratulating Loren L. Worman of R.D. 1, Bernville, Pa. Loren's birds won the Reserve Championship in the State Finals at Harrisburg.

MOORE FARM CHICKS WIN RESERVE CHAMPIONSHIP IN PA. STATE FINALS

Vantress - Arbor Acres Cross



Chas. Vantress Farms, Arbor Acres Farm, Ga. Conn.



Loren L. Worman's White Vantress - Arbor Acres Cross Averaged 3.86 lbs per bird — 10% greater than the 1st ten of the contest. Age was 9 weeks, 1 day and they sold for \$3.16 per pound.

MOORE CHICKS ALSO PLACED . . .

- 1st in the Fredericksburg Region
- 2nd in the Franconia Region
- 4th in the Coatesville Region

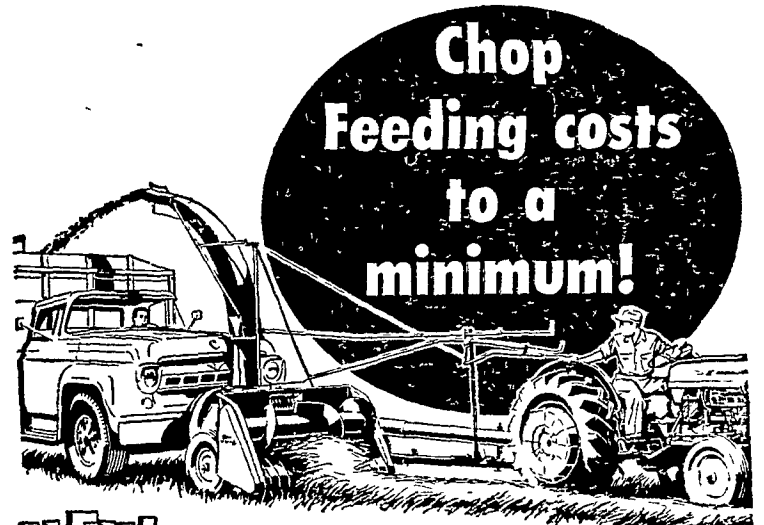
Congratulations also to David Kelly, Jonestown, whose Moore Farms Chicks were the heaviest dressed birds of the 644 State entries—15 birds weighed 62 lbs. dressed for an average of 4.13 lbs. dressed per bird at 9 weeks, 1 day.

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