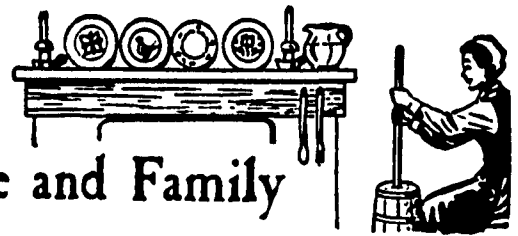


**For The Farm Wife**  
(Continued from Page 10)

stiff but not dry. Gently fold into batter. Pour into a greased 9-inch spring form pan.\* Bake in a preheated slow oven (325 degrees) 50 minutes or until done. Let stand in pan 30 minutes on wire rack. Remove only sides; cool. Scoop out a little of center of cake. Place on cookie sheet. Beat remaining 2 egg whites with salt until stiff but not dry. Gradually beat in sugar until glossy. Spread a thin layer of meringue over around sides of cake. Pile re-

maining meringue around top edge. Bake in preheated moderate oven (350 degrees) 15 minutes or until lightly browned. Remove from cookie sheet. Cool on wire rack.  
To prepare glaze: Wash and hull strawberries. Crush enough berries to make ½ cup. Combine crushed berries, sugar, water and cornstarch in a small saucepan. Bring to a boil; boil 2 minutes stirring constantly. Stir in butter or margarine. Strain. Arrange whole strawberries in center of cake. Pour glaze over strawberries. Allow to stand

at least ¼ hour before serving. Makes 8 to 10 servings.  
\*or pour into a greased 9-inch cake pan which has been lined with greased wax paper. Bake 55 minutes or until done. Cool in pan 30 minutes. Remove from pan; remove paper and cool on wire rack. Before spreading with meringue, place cake on an aluminum foil-lined cookie sheet.



**For the Farm Wife and Family**

**Ladies, Have You Heard? . . .**

By Doris Thomas, Extension Home Economist

**Practicing Supermarket Courtesy**  
Finish your shopping before getting to the checkout counter. Watch the register as the cashier records prices. Anyone can make an unintentional mistake.

If you discover that the bill exceeds the amount you planned to spend, ask the cashier to deduct some of the items . . . no need to be embarrassed.

Count your change immediately . . . An error is better corrected before you leave the store.

**Ways To Improve Household Storage**  
Store things near where you use them first.

Store items at convenient heights.

Store together things that you use together.

Store articles where they are easy to see.

Store items where they are easy to reach and grasp

Build to fit storage needs

Keep storage flexible

Discard seldom or never used items

**Variations For Vegetables**

Add a pinch of herbs or a tablespoon of minced onion, green pepper, or chives before cooking fresh vegetables. These add flavor, without calories.

Season after cooking with a flavorful fat—bacon drippings, butter, or margarine—or with salad oil to which a little lemon juice, horseradish, or garlic has been added.

Sprinkle lemon juice or herb vinegar on boiled vegetables

for a pleasantly tart touch.

Mash vegetables, beat in a little hot milk, add butter or margarine, and season with salt and pepper.

Serve with a tasty sauce, such as mushroom, cheese, onion, celery, white, or hollandaise

**Forgotten Vacation Expenses**

When estimating the cost of your summer vacation, include these items, if they apply to your plans

Admission fees to museums, national parks, and other tourist attractions. These vary from place to place.

Port fees. Some foreign ports levy a special tax on boat passengers when they embark or disembark.

Boarding pets. Dogs cost more to board, cats, somewhat less.



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**Farm Women Hold Outing**

The Society of Farm Women No 1 held a family picnic June 25 at the Middle Creek Church pavilion. Games were played and prizes were won by Mrs. Neil Clark and Mrs. Abram Bollinger.

A short business meeting was conducted by Mrs. Clayton Sangrey, president. Plans were made to attend the Vorseil at Ephrata sometime during August. Society members and their guests will visit the UGI in Lancaster Oct. 6. A demonstration on Chinese food will be presented.

A picnic for all Society of Farm Women of Lancaster County will be held at Long Park August 2 beginning at 12 noon.

Farmer's assets on January 1, 1966 were \$253 billion. That's more than the value of such industries as transportation, petroleum, electric power, steel, iron, and chemicals combined. It's three-fourths as much as the value of all manufacturing corporations

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Sat. 9 to noon