

O For The Farm Wife

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recipe specifies ground spices, use whole spices. Ground allspice, cinnamon and cloves will darken pickles.

Use aluminum, stainless steel, glass or unchipped enamel pans. Copper, brass, galvanized or iron pans should never be used since these metals may react with vinegar or salt, causing an off-flavor.

Canned pickles are best stored in a dark, dry, cool place where there is no danger of freezing.

Jars of pickles and relishes must be sealed airtight while boiling hot or else processed in a boiling water bath long enough to destroy dangerous bacteria, molds and yeasts. There is always some danger of spoilage organisms entering the food when you transfer it from kettle to jar, even when you use the greatest caution. Most specialists recommend additional heat processing instead of the open-kettle method for this reason.

There are many causes for poor-quality pickles. Too strong a vinegar sugar or salt solution can result in shriveled pickles. Overcooking or over processing can also cause shriveling. Cucumbers that developed poorly on the vine or that were kept too long between picking and processing will often be hollow when picked. Hollow cucumbers usually float, so you can often detect them before pickling. Fermented pickles may be hollow if the fermentation was too rapid or the wrong strength brine was used.

Spoilage organisms such as bacteria, molds and yeasts cause slippery, soft pickles. Open-kettle canning or insufficient heat processing, too

weak a salt or vinegar solution, or a non-airtight seal may allow the organisms to grow. Do not eat soft, slippery pickles.

When pears are plentiful consider pickling some. Home-made pickles and relishes can make the difference between meals that are long remembered and those that are soon forgotten.

PICKLED PEARS

2 quarts sugar (3½ lbs.)
1 quart vinegar, white
1 pint water
8 lbs. seckel pears (4 or 5 quarts)
8 2-in. pieces stick cinnamon
2 tablespoons cloves, whole
2 tablespoons allspice, whole

Combine sugar, vinegar, water, and stick cinnamon; add cloves and allspice that are tied in a clean, thin white cloth. Bring to a boil and simmer, covered, about 30 minutes.

Wash pears, remove skins and blossom ends; the stems may be left on if desired. To prevent peeled pears from darkening during preparation, immediately put them into cold water containing 2 tablespoons of salt and 2 of vinegar per gallon. Drain just before using.

Add pears to the boiling syrup and continue simmering for 20 to 25 minutes. Pack hot pears into clean hot pint jars; add one 2-inch piece cinnamon per jar and cover with boiling syrup to ½ inch of top of jar. Adjust jar lids.

Process in boiling water for 20 minutes (start to count processing time as soon as water in canner returns to boiling). Remove jars and complete seals if necessary. Set jars upright, several inches apart, on a wire rack to cool. Makes 7 to 8 pints.

GRANGERS HOLD PICNIC, PLAN AUGUST ACTIVITIES

Fulton Grange #66 held its annual picnic July 24, at the Grange Hall, Oakryn, with about seventy people enjoying games under the direction of Mr. and Mrs. Sherman Hill.

The youth committee will sponsor a swim party and doggie roast at the home of Mr. and Mrs. Earle Gilbert, Sr., near Port Deposit, Md., August 3. Grange members and friends will leave the Hall in a group at 7 p.m.

Miss Jennette McCummings will present a varied program at the next meeting, August 14, which will include folk games in charge of Mrs. Ambrose Giffing, talks, and special music.

Lancaster County Pomona Grange will hold its annual picnic at the Quarryville Memorial Park Saturday, August 19, at 7 p.m. as guests of Colerain Grange. Grangers and friends should bring a meat dish, another dish, and their own plates and silver. Rolls, butter, drinks, tablecloth, napkins and cups will be provided. Games will be in charge of Miss Helen Wanner of Saksbury Grange.

For Your Information

House plants breathe through tiny pores that lace their leaves. If these pores become clogged, the plants may wither and die. That's why it's important to remove dust and soil regularly from the leaves. The easiest and best method for cleaning the leaves is to wipe them gently with a damp soft cloth. You can set small plants in the sink and spray them with a fine mist. Keeping leaves clean and pores open helps the plants to keep their luster and to stay healthy.

For the Farm Wife and Family Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist

Barbecuing Chicken Outdoors

Buy birds of about equal weight so they cook uniformly and yield equal servings.

You'll get good results from fryers or broilers weighing from 1½ to 2½ pounds.

For best barbecuing, buy birds that are split in half lengthwise.

Break the joints so they'll be as flat as possible before you put the chicken on the grill.

Skewer the wings and legs to the bodies to make the halves more compact. It will also give you more room on the grill.

Lemon Has Many Uses

Lemon's tangy flavor enhances almost any dish, and its acid content makes it useful in other ways.

Be careful to measure the amount of juice you need exactly.

Dip fresh fruit, such as peaches, apples, and pears, in lemon juice to prevent the fruit from turning brown.

Potatoes cooked in water to which you've added a little lemon juice will stay white. But too much lemon juice will harden the potatoes. It's best to add the juice halfway through the cooking period.

Add lemon juice to flavor vegetables just before serving. Green vegetables turn an unattractive olive green and require longer cooking time if you add the juice before serving.

To prevent curdling when making sour milk for recipes, always add lemon juice to milk, not milk to lemon juice.

Add lemon juice to pudding and pie fillings after the mixture has been cooked. It will help prevent thinning of the filling.

You can buy lemons fresh or in bottled juice form, frozen lemonade, and other products. Lemons are an excellent source of ascorbic acid (vitamin C).

Check List For Buying Small Electric Cooking Appliances

Ask yourself:

Do you really need it?

Will you use it frequently?

Do you want the convenience it offers?

Is there enough electric current to make the appliance work in your house?

Are both manufacturer and dealer reliable?

Will it be easy to use?

Will it be easy to care for?

Where will you store it?



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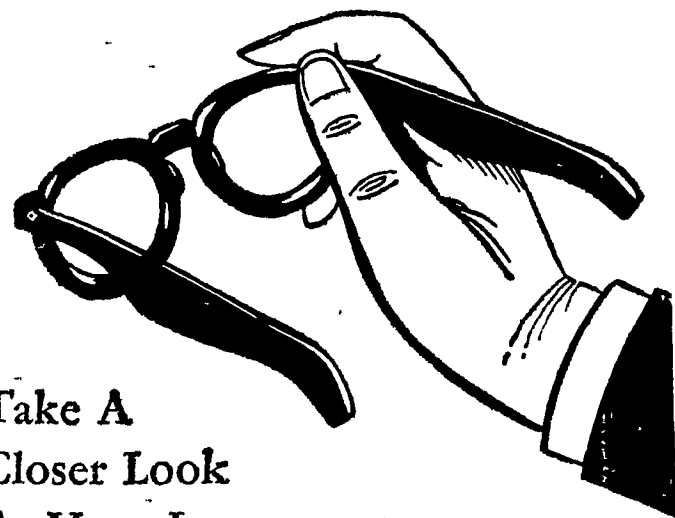
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