

**FARM WOMEN NO. 3  
HEAR TALK ON CRIME**

Meeting at the home of Mrs. Harry Usner, Stevens R1, members of the Society of Farm Women Group No. 3 heard a retired Lancaster City detective, Raymond Wiggins, discuss present day crime and the handicaps of the police force in dealing with it.

It was announced that the husbands of members will be treated to a dinner at the Brownstown Restaurant, and to bowling at Ephrata Lanes, on August 25th.

In other business, the committee to supervise the food stand at the Ephrata Fair next month was appointed. With Mrs. Gilbert Paul as chairman, the committee included: Mrs. Ivan Eberly, Mrs. John Edwards, Mrs. Robert Gregory, Mrs. Lloyd Martin, Mrs. Willie D. Stober, Mrs. Harold S. Stuber, and Mrs. Harry Usher.

It was also noted that members had sewed 100 ditty bags for the Red Cross.

Guests at the meeting included Mrs. Andrew Anderson, president, Kendall County (Illinois) Homemakers Extension Assn., and Miss Clara Miller, 4-H Club leader from Kendall County. Both were the guests of Mrs. Harold Fry of Stevens R1.

**PENNSYLVANIA SNAKES**

Most snakes are harmless but two are poisonous snakes—the copperhead and rattlesnake in the Commonwealth. A new Leaflet 295, "Snakes," in the Pennsylvania Wildlife Resource Series is available for people interested in learning more about these reptiles which are part of our natural environment.

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

¼ cup flour  
3½ cups water  
1 cup instant nonfat dry milk

In a large saucepan melt butter; saute onion, ham and celery. Add potatoes; cook 10 minutes longer. Remove from heat; add salt, pepper and flour. Mix well. Add water and instant nonfat dry milk. Return to heat and warm slowly. Do not let soup boil. If it is not served immediately and the soup becomes thicker upon standing, more warm water may be added to it. Makes 4-6 servings.

**THAWING FROZEN  
TURKEYS IN  
PAPER BAGS**

Thawing frozen turkeys at room temperature in closed paper bags keeps the temperature low enough to protect quality, food specialists say. This method is more convenient than thawing in a household refrigerator or under tap water.

Many processors hesitate to recommend room-temperature thawing. Although this is a common practice, it can expose the outside surface of the bird for a period long enough — and at temperature high enough — for bacteria to multiply rapidly.

Refrigerator thawing avoids this danger. But, the researchers say, if the bird is kept in its plastic wrap and placed in a paper bag at room temperature, the atmosphere inside the bag will be only slightly warmer than the atmosphere in the refrigerator. Thus, the bird can be thawed completely without exposing the surface to temperature

**FARM WOMEN NO. 2  
REPORT ON MEETING**

Society of Farm Women 27 met at the home of Mrs. Harold Gerber, Bainbridge R1. Mrs. Lester Hawthorne was assisting hostess.

Mrs. Christ Miller led in devotions. The group worked on favors for the County Convention.

The program for the evening was a book review and music of the Von Trapp Family Singers given by Mrs. Roy Sauder and Mrs. Witmer Shearer.

The next meeting will be held September 26 at the home of Mrs. James Gerber, Mt. Joy R2.

**PICNIC OR HAM**

Picnic is one cut of cured pork that shows up as a bargain often at the meat counter. Picnic is cured pork shoulder and has more bone, more seam fat, and more skin than a ham, explains Harold E. Neigh, Penn State extension specialist in consumer economics. Ham refers only to the hind leg of pork. Picnics, like hams, are available in both "cook-before-eating" and "fully cooked" types. Read the label so you know what you're buying.

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higher than 55 degrees F. Large birds (20-25 pounds) should be allowed about 16 hours thawing time; smaller ones (8-12 pounds) should be allowed about 12 hours. Be sure to refrigerate or cook the turkey within 1 to 3 hours after thawing

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

By Doris Thomas, Extension Home Economist

**Serve Carrots — Rich in Vitamin A**

Carrots, a versatile vegetable, provide you with an inexpensive source of vitamin A.

You can serve carrots cooked or raw. Carrot curls are thin slices cut by a vegetable peeler and then rolled and held together until serving time with toothpicks. They are easy to eat and attractive additions to a relish tray.

Carrots add color and texture to salads as garnishes, shredded in cole slaw, or in a gelatin mold.

Cook carrots just until tender. Then you can serve them with different sauces and alone or mixed with other vegetables.

Bake carrots when you're using the oven to cook meat. Carrots and onions baked together are delicious.

**Keep Aluminum Pots And Pans Shiny**

Know what metal each pan you have is made of and treat it accordingly.

Wash aluminum cooking utensils thoroughly in hot soap or detergent, then rinse with hot water.

When food sticks to the surface of an aluminum pan, use fine steel wool and suds to remove it. On spun aluminum, scrub parallel to the design lines.

If food is burned on the aluminum pan, soak it about 15 minutes in warm suds; then scrape the surface with

Always suds, rinse, and dry aluminum utensils after each use because minerals in water and food cause pitting if not removed quickly.

You can brighten darkened aluminum by boiling a solution of two teaspoons cream of tartar to a quart of water in the utensil. Then wash in hot suds, rinse with hot water, and polish with a soft cloth.

Acid foods, such as tomatoes, rhubarb, or apples, cooked in a darkened aluminum utensil will also remove discoloration. It's best not to cook eggs in aluminum utensils. (Continued on Page 14)



THOMAS



**PACK A CHECKBOOK OFF TO SCHOOL**

Kitty Dombach, a summer employee at the Conestoga, is representative of the hundreds of Lancaster Countians getting ready to return to college. Because her experience in the bank has made Kitty more aware of the need for proper money management, she's made it a habit always to include her personal Conestoga Bank checkbook in back-to-school luggage. She suggests that students who are responsible for handling their own finances do the same. A checking account helps you to manage your money by keeping track of how it is spent. You'll be better able to budget your funds . . . and to stretch them.

So why not leave one of your suitcases open as a reminder to visit the nearest Conestoga office and arrange for your own checking account? Neither your packing nor your back-to-school preparations are complete without a personalized checkbook from your Headquarters for Money Matters.

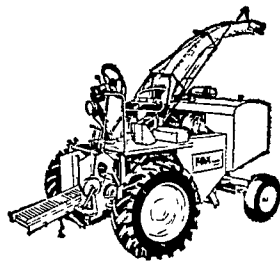


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