

Lancaster Pony Club

The Lancaster Pony Club announced their new executive committee this week. They are: New members, Mr. and Mrs. Karl Groff; Mr. and Mrs. John Gill; Mr. and Mrs. Donald Wallace. Old Members, Mr. and Mrs. John Waters; Mr. and Mrs. John Henkel; Mr. and Mrs. John Weir and Mr. and Mrs. Henry Skiles.

This committee met on September 16. Among the items discussed were five new members — Suzanne Huskey, 6, Elkton, Maryland; Scott Grace, 11, Coatesville, Pa; Patti Copeland, 14, Coatesville; Janet Gill, 19, Morgantown; Linda Lewis, 25, Wakefield. Linda is an associate member which means she can enjoy all of the programs except riding.

Lancaster is going to host a one day event with Brandywine Pony Club on Saturday, October 28, 1967, at 9:00 a.m. This will consist of dressage, inspection, cross country and stadium

jumping. This will be the first time the cross-country course has been used for competition.

ABOUT WHAT TEMPERATURE IS CONSIDERED SAFE FOR THE STORAGE of most perishable foods? Try to keep your refrigerator below 45 degrees F. Many people become severely ill each year, even die, from eating spoiled foods.

For The Farm Wife
(Continued from Page 18)

- 1 teaspoon cinnamon
 - GLAZE:**
 - 2 tablespoons sugar
 - 1/4 teaspoon grated lemon rind
 - 1 cup dairy sour cream
- Into a bowl sift together flour, sugar, baking powder, salt and mace. Beat together egg and milk; stir in butter; add to dry ingredients and stir just until blended. Spread batter in buttered baking dish, 12x7 1/2 x 2-inch. To prepare Top-crust: Arrange peach slices in

rows on dough. Mix together 1 tablespoon sugar and cinnamon; sprinkle over peaches. Bake in a preheated 350 degree oven 35 minutes. To prepare Glaze: In a bowl gently blend sugar and lemon rind into sour cream; spread evenly over Kuchen. Return to oven 3-4 minutes to glaze sour cream. Cool 10 minutes on wire rack. Cut in squares and serve warm. After completely cooled, keep in refrigerator. Reheat to serve. Makes 10-12 servings.

NOTE: Drained canned or frozen peaches may be substituted for fresh. Cut into thin slices.

FROZEN LEMON PIE

- 1 1/4 cups vanilla cookie crumbs
- 2 tablespoons butter or margarine
- 1 cup whipping cream OR cup evaporated milk
- 3 eggs
- 3/8 cup sugar
- 1/8 teaspoon salt
- 1/4 cup lemon juice
- 1 tablespoon lemon rind, grated

Mix 1 cup cookie crumbs with the fat, spread in an 8-inch pie pan or a refrigerator tray. Chill. Whip whipping cream or evaporated milk in bowl in freezer compartment until ice crystals form around edges. Beat eggs. Add sugar, salt, and lemon juice. Cook over hot water until thick, stirring constantly. Cool. Add lemon rind. Whip the cream or evaporated milk. Fold whipped cream or milk into the egg mixture. Pour egg mixture over crumb crust. Top with remaining crumbs. Freeze. Cut into wedges to serve.

Calories per serving—About 360 if made with whipped cream; 260 with whipped evaporated milk.

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

By Doris Thomas, Extension Home Economist

Daily Care Tips For Ironwear

Wash ironwear utensils with hot suds and rinse promptly after use. Dry carefully and thoroughly to prevent rust.

Soak 10 to 15 minutes in warm suds to remove food that sticks to the surface. Then scrape with wooden spoon or rubber scraper.

If it's necessary to scour with cleanser, you'll need to season the utensil with melted, unsalted vegetable shortening and heat for several hours in the oven at 250 degrees.

If you plan to store the utensil for some time, it's best to coat it first with unsalted oil or shortening.

For A Juicy Veal Roast Everytime

Make sure the veal roast has a little fat covering or brush its surface with some extra fat.

For a juicy roast, place meat, fat side up, in a pan. Cover top of roast with strips of bacon or salt pork, and cook in oven at 325 degrees until tender.

Characteristics and Care of Stretch Fabrics

Garments made of fabrics with stretch fibers look like ordinary clothes but they are more comfortable.

Stretch yarns add more body, give better surface texture, and more freedom from wrinkles.

They require little or no pressing because they quickly return to original size and shape

when released from tension after wear. This prevents bagginess

Stretch fabrics are easy to keep clean. But it's best to buy garments whose labels promise safe washability. Follow the manufacturer's directions for laundering

In general, the most tender fiber in a fabric determines washing method and water temperature

Heavier fabrics in sturdy weaves can withstand longer wash and rinse cycles than sheer, more delicate stretch fabrics

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THOMAS

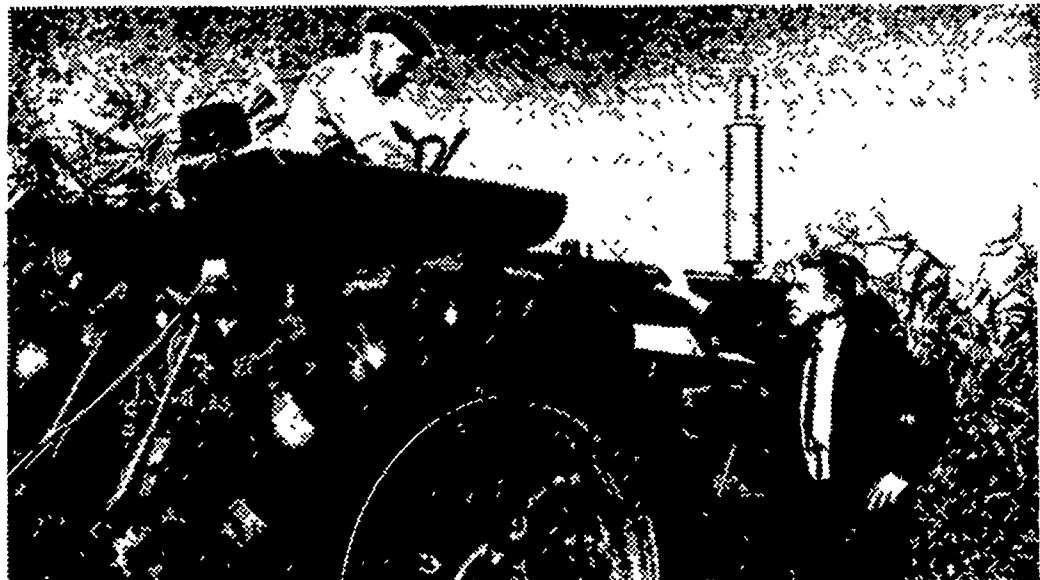
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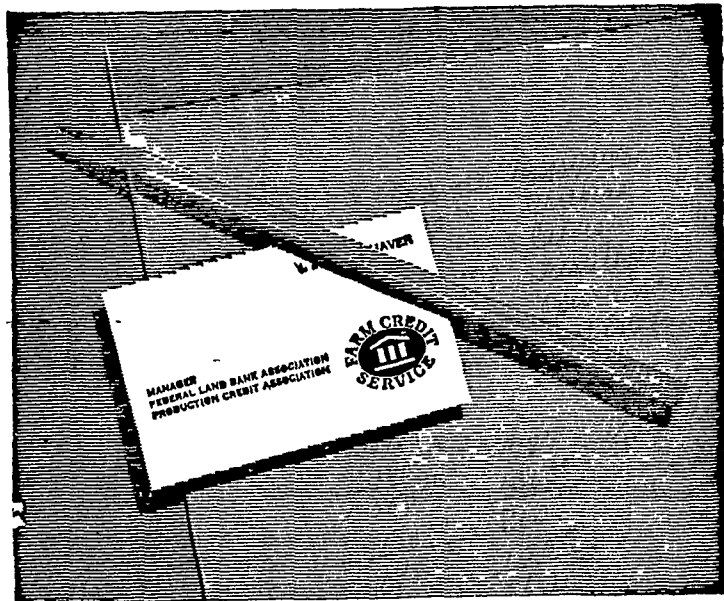
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