

## Farm Women

### SOCIETY #28

Society of Farm Women #28 met Tuesday evening, Sept. 24, at the home of Mrs. Nelson Kreider, R.D. 1, Ronks.

Mrs. Roy Book conducted the meeting. She reminded members of the County Convention on Nov. 2 at the Farm & Home Center and also of the Christmas Homemakers' Program on Nov. 13 and 14.

Mrs. William Dean led in devotions.

Mrs. Gordon Mellinger had a very interesting pine cone demonstration.

The hostesses for the evening were Mrs. Nelson Kreider and Mrs. Melvin Zimmerman.

A bake sale was held Sat., Sept. 21 at the Strasburg Market Place.

The next meeting will be a Halloween Party at the home of Mrs. Jake Bare, R.D. 1, Bird-in-Hand on October 24 at 7:30 p.m.

### SOCIETY #27

Society of Farm Women #27 met recently at the home of Mrs. Arthur Wenger, Manheim R2. Mrs. Witmer Sherer assisted her as hostess for a "Come As You Are Party". Prizes were given to the best dressed, Mrs. James Garber; cutest dressed, Mrs. Russel Swarr; most scanty dressed, Mrs. Luke Brubaker.

Members voted to give \$25.00 to the Mental Health Association.

Election of officers was held with the following results: president, Mrs. Arthur Wenger; vice president, Mrs. James Garber; recording secretary, Mrs. Sam Heineman; corresponding secretary, Mrs. Christ Miller; treasurer, Mrs. Gary Thompson.

The next meeting will be held

## For The Farm Wife

(Continued from Page 14)

covering. Don't wash berries and cherries before storing. Spread them on a shallow plate and refrigerate. Wash and hull only when ready to serve.

It's best to keep home-canned and other foods packed in glass away from the light. Breakfast cereals which are used rapidly may be left in original containers. Flour and other cereal products which are kept for longer periods of time are best stored in tightly covered canisters or containers.

**—TWO CAN EQUAL ONE?** In reality this applies to 2 egg yolks substituting for one whole egg in recipes you frequently use, such as those for scrambled eggs, custard, pancakes, breads, simple cookies and cakes.

Use raw egg yolks in: baked custard, cakes, cookies, quick breads, homemade noodles, mock Hollandaise sauce, scrambled eggs, meat loaf and meat balls.

Use raw egg whites in: Cakes, cookies, breads, meringue, souffles, omelets (extra whites), fluffy sauces and pudding.

Use hard-cooked eggs or yolks in: Casseroles, egg sauce, garnish, salads, sandwich spreads.

**—HERBS COMPLEMENT MANY FOOD DISHES?** Generally one-fourth teaspoon — a

pinch — of dried herbs for each four servings is about right.

Be selective in adding herbs to a particular food. Unless you are following a tested recipe, one herb will probably be enough to spark up a dish with distinctive flavor.

Add herbs to cooked foods such as stews, soups and sauces during the last hour of cooking. Uncooked foods such as salad dressings, fruits and juices may need more time for flavors to blend. Add herbs as long as possible before serving to these dishes.

Herbs make nice houseplants in any sunny window. A few plants of several kinds of herbs will serve the needs of the average family. Next spring they can be planted outdoors.

When harvesting sweet basil, marjoram, rosemary, saffron, thyme, sage, or summer savory cut when starting to flower. Hang the plants for drying in a warm, dry dark room. Brush flowering tops and pack in closed containers.

Harvest anise, lavender, caraway, chervil and coriander on a dry summer day after seeds develop. Place seed heads on frames of stretched cheesecloth or netting for air circulation. Place in cool shed or room. When dry, remove seeds from stems and seal in bottles.

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### Prevent Forest Fires

Already fires have burned more acreage on National Forest protected land during the first six months of 1968 than during the same period last year. People using forests during September should be careful with their campfires, matches, and cigarettes. Smoky Bear is right — only you can prevent forest fires

## Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist



### Canned Peas Offer Choice Of Flavors

Two types of peas are used for canning — the smooth-skinned early or early June type, and the dimple-skinned or sweet Check Appliance Service Costs

type. US Grade A or Fancy peas are very tender and flavorful and their color is the typical uniform soft green of canned peas. They make good side dishes or salad ingredients.

US Grade B or Extra Standard canned peas are not so tender as Grade A peas but they have a good flavor. They are good as a side dish or in casseroles.

US Grade C or Standard canned peas are more mature but have a fairly good flavor. They don't look so good as the higher grades but they're just as nutritious. They are a thrifty buy for a side dish or for use in soups, purees, or souffles.



THOMAS

### Facts Worth Knowing About Honey

Honey is the nectar of flowers collected, modified, and stored by the honeybees in small wax en cells of the honeycomb. It takes about 20,000 bees to bring a pound of nectar into a hive. A pound of nectar yields about one-fourth pound of honey.

Honey flavors are as varied as the flowers in the field. The flavor comes from the flowers. Color also comes from the flowers. Honey colors range from water-white through golds and ambers to dark brown. The darkest honey comes from the firewood that follows forest fires in the Northwest.

By far, the most popular honeys are clover and clover blends. Often honey may be a blend of than nonautomatic

Before you buy major home equipment, ask the dealer about servicing

Determine what service you can expect.

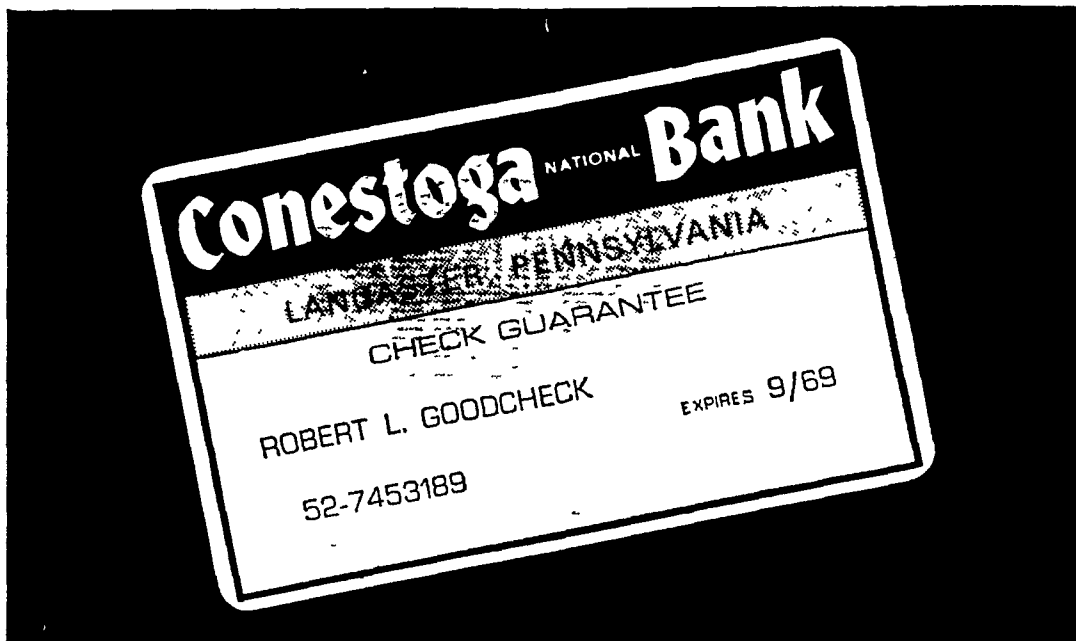
Investigate the provisions of the warranty and what you need to do to register the appliance with the manufacturer.

You'll need prompt local service from trained servicemen to help make the guarantee or warranty effective.

Read and study the manufacturer's guarantee or warranty before you buy the equipment

Any piece of equipment that has moving parts may require some servicing in its lifetime

Equipment with automatic controls may need more servicing and more complex servicing



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**NEW HOLLAND FARMERS FAIR**

**TODAY**

**Baby Parade — 4 P.M.**

**RIDES — AMUSEMENTS — EXHIBITS**

Art Show — Home Appliances Bldg., Franklin St.  
Flower Show — Boy Scout Home, S. Roberts Ave.  
Baby Beef and Pig Show — Earl Saunders Parking Lot  
Potatoes and Grain — A. B. C. Groff Bldg.  
Tobacco, Corn and Hay Show — Home Appliance Bldg.  
Vegetables and Food Exhibits — School Auditorium