



FOR THE
FARM
WIFE
AND
FAMILY

**Mrs. Ray Bushong Provides
Turkeys Ready For The Oven**

Our Pilgrim fathers wisely saw fit to set aside a day at the end of the harvest season to give thanks to God for the bountiful yield of crops and vegetables. For them and for us today it means a time of feasting and enjoying the fruits of our labors for the past seven or eight months. As traditional as Thanksgiving Day itself is the roasted turkey that graces our Thanksgiving dinner table. Now, we're told, was the American wild turkey. Today's turkey, due to improved breeding, better feeds and the use of modern technical skills of our poultrymen, is a meatier, more tender and flavorful bird.

A couple who provides the fowl for a great many Thanksgiving dinners as well as other holidays and special occasions is Mr. and Mrs. Ray Bushong, who live on Pine Hill Road near Brunneville. They started raising turkeys in 1945, about 200 a year, then, but increased the number eventually to 2200. They have cut back now to 1100 but they also dress all of them. That is, with one exception. Last year a certain individual, who went wild turkey hunting in the mountains and was unsuccessful in shooting one, came and bought one of their turkeys and shot it so he would have a turkey to take home. He said his wife would never know the difference.

The Bushongs raise the Broad Breasted Bronze and white turkeys. They also raise 100 capons and 700 to 800 roasting chickens. The chickens are of the Hubbard White Mountain strain. A veterinarian caponizes the roosters. Besides dressing the turkeys and chickens they dress anywhere from 35 to 100 ducks a week.

Anyone who has ever dressed poultry knows that handling a 25 to 30 pound tom turkey isn't easy and getting all the pinfeathers out of a duckling isn't easy either. The Bushongs employ one neighbor man and in the evenings two school boys. Mrs. Bushong does the drawing and their son Neal helps in the evenings.

Bushongs get their turkey poulters three or four times during the year, starting in April. Thus they have turkeys to market just about anytime during the year, with the exception of a month or two in the spring. They have been going to Green Dragon Market every Friday since 1950 and Mr. Bushong runs a route through Lititz on Saturdays and sells eggs, vegetables and poultry. They also have a roadside stand in front of their home in the summer.

They bought this twenty acre farm in 1948 and also rent some ground. Their main crop is four acres of cantaloupes. They grow Burpees hybrid melons. A lot of them are sold to a large local fruit stand as well as a lot of their sweet corn. They grow seven acres of white and yellow sweet corn. One of their favorite varieties is Silver Queen which is white corn. Favorite yellow varieties are Wonderful and Spring Gold. They get up at 5 a.m. to pick corn. Mr. Bushong's parents and Mrs. Bushong's mother help freeze great quantities of the corn and all share in the finished product as well as their children.

They grow eight acres of field corn which is fed to the turkeys and some multicolored Indian corn and all kinds of gourds for sale. They also raise lots of pickles for canning and all kinds of



MRS. RAY BUSHONG has just finished dressing one of their Broad Breasted turkeys and is holding a smoke cured half turkey. L. F. Photo

vegetables, rhubarb and strawberries. Besides selling the vegetables they freeze a lot for their own use and can a lot for use in making chow chow. Mrs. Bushong makes between 1500 and 2000 quarts of chow chow a year. Her mother, Mrs. Lavina Seibert, and her cousin help with this job. This is beautiful in the jars and just as delicious as it is pretty. It is one of the tourists' attractions at the Green Dragon.

Did you ever hear of smoke cured turkeys? The Bushongs have them cured and they are quite similar to cured ham in taste. They lose a lot of weight in the process and change in color, becoming quite pink. They are most delicious. Another product of their turkeys is ground fresh meat. Some of this is sold to a local drive-in restaurant for turkey-burgers. Mrs. Bushong makes turkey scrapple and they have turkey sausage made at the butcher's.

Mr. and Mrs. Bushong have four grown children. Nevin lives near Buckerville, is married to the former Carol Morgan who is a wonderful seamstress. He works at Howmet Aluminum Company.

Barbara Ann married William Hazlett. They live at Lititz R 1. She formerly taught sixth grade at Manheim Central School. She gives piano lessons and is organist at the United Church of Christ at Lititz. They have two sons, 1½ and 3 years old.

Neal lives at home. He does

plastering for a firm in York. Right now they are plastering the vocational schools in Lancaster County.

Ned, the youngest, lives at Milford, Pa., is a graduate from East Stroudsburg State College. He is head wrestling coach and physical education teacher at Delaware Valley High School, between Milford and Matamoras.

on her cut-work at Ephrata Farm Show. "I like to collect cook books and recipes." She has a lot of cook books and a collection of at least 40 iron trivets. She also has a lot of antique dishes and glassware. Many of them have been handed down in the family but some pieces have been purchased at sales to complete the sets. She has quite a



A LARGE KITCHEN TABLE with her old butter bowl of gourds and Indian corn arrangement and the warmth of her fireplace bespeak the inviting hospitality Mrs. Bushong extends to everyone. Her old churn and potbellied stove on either side of the fireplace and the Home Sweet Home sampler above, plus the Pilgrim fall arrangement on the mantel remind us of the charm of bygone days when home was more than a place to eat and sleep. L. F. Photo

He is married to the former Lynda Kneznich, Philadelphia. She teaches fourth grade at Matamoras and is good at sewing.

All four children were in 4-H. The boys belong to the Lincoln 4-H Club and raised steers. Neal also had capons and pigs. Barbara belonged to the Buckerville 4-H Sewing Club. Their father, Ray, was in 4-H in the 1920's.

Bushongs are members of Brickerville Emanuel Lutheran Church and Mrs. Bushong belongs to a circle there. Church services and circle meetings are about all the meetings she attends. She is not one to belong to organizations and attend club meetings but thoroughly enjoys her home.

Mrs. Bushong, Anna Mary, is a wonderful cook and a proficient housekeeper. She says "I'd rather sit and read a good book, crochet or sew than go to meetings. I love to bake. I enjoy having the children home for meals. I enjoy cooking. It's fun, really fun to cook for them when they come home."

She has crocheted afghans for three of her children and wants to make one for the other one. She says "I like to cross-stitch, I have a tablecloth to do. I like to do cut-work." She took first prize

collection of Sawtooth and Tulip design glassware and a lot of ironstone china. She also has some nice antique pieces of furniture such as tables, chairs and rocking chairs. She and her husband like to go to an antique show now and then.

It would be worth your while to get some ground turkey just to make this loaf as it is so moist and delicious.

TURKEY-BURGER LOAF
2 lbs. ground fresh turkey
1 can cream of mushroom soup
1 cup chopped celery
½ cup chopped onion
2 tablespoons parsley
Salt and pepper to taste
3 eggs
½ cup red, green and yellow peppers chopped (optional)
2 to 3 cups fresh bread crumbs
Celery and onions may be chopped in blender. Mix all together and form into 3 small loaves. Bake 1½ hours in 350 degree oven.

Here's a nice relish to complement your Thanksgiving turkey.

CRANBERRY RELISH
1 lb. cranberries
3 apples
2 oranges
2 cups granulated sugar
Put cranberries, apples and oranges through food chopper.
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ONE OF MRS. BUSHONG'S corner cupboards full of fine china that includes Sawtooth and Tulip sherbets. L. F. Photo