



FOR THE  
**FARM  
WIFE  
AND  
FAMILY**

**Fancy Home Canned Foods  
Win Prizes For Mrs. James Long**

By Mrs. Charles McSparran  
Lancaster Farming Staff Writer

Lancaster County's top prize winner in the Home Economics Department at the recent Penna. Farm Show was Mrs. James B. Long (Edna) who lives on Clay Road, Lititz R 1. She captured 11 blue ribbons (first), 7 red (second), 2 white (third), 6 gold (fourth) and 2 green (fifth) or a total of 28. That's a pretty good average out of 34 exhibits because there is stiff competition. She exhibited all kinds of canned vegetables, fruit, jellies, chicken, beef, pork loin and sausage, also dried apples. Some of these prizes included menu which is a quart each of meat, vegetable and fruit and displays of canned fruit and vegetables. Displays must be of five different varieties. Then she had many single quart entries in canned fruit, vegetables and meats and single entries in jellies. She also exhibited a braided rug and placed third on it. Mrs. Long has been exhibiting at the State Farm Show since 1962 or 1963 when she exhibited four things.

Mrs. Long started exhibiting at local fairs in 1950 and since then has received several thousand ribbons. She takes between 75 and 80 jars of canned foods to each fair usually and last year won 800 ribbons. At one fair in 1969 she won 126 ribbons out of 136 entries of canned goods, jellies and fancy work. Of these entries in the fancy work she received first prize on pillow cases first on wool rug and second on cross stitch scarves and a table cloth. There were 48 jars of jelly. When she brings the jelly home she gives it to homes where it is greatly appreciated by the guests.



**BRAIDED RUG** which won third place at the Pa. Farm Show. L. F. Photo

She used to exhibit baked goods also at the Ephrata Fair. At the Shaefferstown Harvest Day last September 27 she had 11 entries and won on all of them. At the Shaefferstown Harvest Day different crafts are demonstrated such as making apple butter, cider, cigars, rugs and threshing.

Besides the Pennsylvania Farm Show Mrs. Long exhibits at the following fairs: Reading, Allentown, Carlisle, Quarryville, Bloomsburg, Lampeter, Ephrata, New Holland and Manheim.

You can be sure she cans many jars of food each year. She does over 1000 quarts and 2000 pints. You must take pains with exhibits for fairs and you must also have good quality products to put in the jars. It is really hard work exhibiting at these fairs and there is a lot of know-how needed in order to win. Mrs. Long likes to give her friends tips on how to exhibit at fairs and they in turn give her tips. Besides a lot of work there is a lot of expense in canning. Jars are expensive these days and so is the food. She buys corn, asparagus, meat and different kinds of fruit. She has a garden and raises all kinds of vegetables, gourds, etc. Mrs. Long also freezes a lot of meat, cauliflower, beans, corn and fruits for jellies. She has two large freezers. She says "I like to do it."

She raises several bushels of gourds. She gives away pumpkins, red beets and gourds and does canning for friends. She sells jellies, pickle rings and chow chow to roadside stands. She makes house-radish to use and to sell. It is quite a tedious job to make. You must scrub,



**MRS. JAMES B. LONG** displays the canned goods she exhibited at the Pa. Farm Show where she won 28 prizes. L. F. Photo

peel and grate the roots, than add vinegar.

Mrs. Long's mother, Stella Kline, who is 84 years old made her home with the Longs until last fall when she had to go to the hospital and since as been confined to a nursing home. She helped Edna make chow chow and so did Mary Weit and Mrs. Lester Kline. Mrs. Long's sister-in-law, helped some.

Mrs. Long helps with the care of the lawn. She says "I always have a lot of flowers outside and a lot of houseplants, ferns, etc." She had a gorgeous passion-flower last year which had between 50 and 100 blooms on it at one time.

Mrs. Long grew up on a farm. In fact that farm, the Kline homestead, is farmed now by her brother Lester Kline. He is the sixth generation to farm it. She says "I always used to work in the fields. I really liked being on the farm." Longs built their present home in 1950 on an acre of ground from the old home farm. Mr. Long has a lawnmower shop and besides selling lawn mowers sells all kinds of lawn and garden things such as fertilizers and garden tools. They sell garden plants in the spring. Edna makes artificial flower arrangements and sells them too. Mr. Long works at John H. Steffy's as an auto mechanic. He has been a mechanic over 25 years. Mrs. Long tends the shop while he is away.

Longs have a twelve year old son, Jay, who is in the seventh grade in Warwick High School. He is very talented at playing his Baldwin full-pedal electric organ. He started to take lessons when he was four and a half years old and was too short to reach the pedals so they had extensions put on the pedals so he could reach. He took lessons for five years from Donna Race and takes lessons now from Kathryn Leisy who is church organist at the First United Methodist Church in Ephrata. Jay used to play at local fairs and talent shows and was a guest organist for Swamp United Church of Christ. Jay helps with garden and chores around home. He also exhibits some of his vegetables at fairs. Mr. and Mrs. Long had another son, James, who was killed by an automobile while riding his bicycle in 1961. He also started to take organ lessons when he was four and a half years old.

Mrs. Long attended Bunnerville and John Beck Schools and Rothville High School, now Warwick High School. She worked before and after marriage at Bomberger's store at Elm.

Mrs. Long has many hobbies.

She has made over 50 braided rugs. She has quite a few of them throughout her house. She does needlepoint and cross stitch embroidery. She has embroidered several tablecloths, luncheon sets, pillow cases, scarves, etc. She made needlepoint chair seats and a stool.

She likes antiques and used to buy quite a few before they were so expensive. She has a full bedroom suite, a painted one with flowers on it, that is over 100 years old. Also a hand carved chair and old table and chairs, also a spool cabinet. She collects Adams ware and ironstone wheat pattern china. She has about 200 individual salts and 2 dozen master salts.

Edna started collecting wooden pencils when she was quite young. She had over 1000, all different which she has given to Jay. In 1938 she joined a pencil club, American Pencil Collectors Society. She has over 2000 post cards including an old leather one. She had a postage stamp collection which she gave to Jay. Originally she collected unused ones but has been keeping cancelled ones since she went to school.

Edna has scrapbooks. She has one on news items, another one on all the places Jay played his organ and prizes he won. She has a scrapbook on things people make. She says "I just love to make things." She saves things to use in making some of her hobbies like decorating eggs. She has several kinds of eggs and likes to make nursery rhyme egg trees. She has given several of them to homes for shut-ins. "I do a lot for others," she says. She loves to share with others. She always makes her own Christmas decorations, decorates tree balls, etc. She does not take part in organizations but does so many deeds of kindness. Longs belong to Penryn Reformed Church. She says "I love cooking." Here are a few of her best recipes.

**POTATO SALAD DRESSING**

1 cup granulated sugar  
2 scant teaspoons salt  
2 teaspoons prepared mustard  
2 tablespoons cornstarch  
Mix all together then add:  
2 well beaten eggs  
1 cup milk  
1 cup white vinegar (use half vinegar and half water)  
Boil for five minutes, then add lump of butter. When cool pour over diced potatoes, hard boiled eggs, chopped onion and celery.

**PUMPKIN BREAD**

Makes 1 loaf  
1 1/2 cups granulated sugar

1/2 teaspoon cinnamon  
1/4 teaspoon salt  
1/2 teaspoon soda  
1 1/4 cups flour  
1/2 cup oil  
3 cups water  
1 cup cooked pumpkin  
2 eggs

Mix dry ingredients and add to other ingredients and mix well. Add 1/2 cup walnuts. Bake 1 1/2 hours at 350 degrees.

**DATE HERMITS**

2 cups dark brown sugar  
3/4 cups butter and lard or other shortening  
3 eggs  
3/4 cups water  
1 rounded teaspoon soda  
3 cups sifted flour  
1 pound dates  
1 1/2 cups nut meats

Wash dates and cut into small pieces and put in last with flour. Drop on greased cookie sheet, bake at 350 degrees.

Here's a couple recipes to keep for next summer when you have plenty of fresh vegetables.

**SANDWICH RELISH**

1 gal. green tomatoes  
8 green and red peppers  
1 small jar (5 oz.) sweet pickles  
Grind together and add:  
1 pt. prepared mustard  
3 tablespoons salt  
3 tablespoons cornstarch  
1 cup white vinegar (half vinegar and half water)  
3 cups granulated sugar

Mix cornstarch with a little water. Chop or grind vegetables. Heat all the ingredients and add cornstarch. Cook 15 minutes. Remove from heat and add 1 quart of bought mayonnaise (not salad dressing). Jar while hot and seal.

**OLD FASHIONED  
PICKLE SLICES**

4 qts. thinly sliced unpared cucumbers  
6 medium sliced onions  
1 green sweet pepper and 1 red sweet pepper cut in strips  
3 cloves of garlic  
1/4 cup salt  
5 cups granulated sugar  
3 cups white vinegar (half vinegar and half water)  
2 tablespoons mustard seed  
1 1/2 teaspoons celery seed  
1 1/2 teaspoon tumeric

Combine all vegetables, garlic and salt. Mix in 3 trays of ice cubes and let set 3 hours. Then drain well and combine all ingredients and bring to boiling point and seal in hot jars. Makes about 7 pints. These pickle slices are nice and crisp.