

# Lancaster Farming

SECOND SECTION

At Grassland FFA Banquet

## Ressler Gets Graybill Award

Lee Ressler of East Earl RD1 received the Leon M. Graybill Memorial award at the annual Grassland Chapter FFA banquet last week at Garden Spot High School cafeteria.

A senior and FFA member at the high school, Ressler was selected by Garden Spot faculty for his leadership, scholarship and character.

The award was established in 1960 in memory of Leon M. Graybill, a chapter FFA member who was killed in a tractor accident.

Ressler was one of many chapter FFA members and friends of FFA honored at the banquet, which was attended by about 250 persons from the New Holland area farm community.

Nelson E. Weaver received the chapter star farmer award,

the highest chapter award. He is chapter president.

Larry Horst captured the Red Rose Star Farmer award, the highest at the county level.

The Star Greenhand award to the top first year FFA member went to Delmar Weaver, brother of Nelson.

All three star awards were based on the young men's agricultural program leadership and participation in activities.

FFA creed contest award winner was Ken Fox.

Foundation awards went to the following FFA members:

Agri-business Off Farm Employment, Ken Fox, who made about \$2,000 working for Messner Rendering Co.

Agri-Business on Farm, Alvin Schlouch, who earned about \$1,800 on his uncle's farm.

Crop Farming, Larry Horst, who had 11 acres of corn and three acres of tobacco.

Dairy Farming, Nelson Martin, who had three cows and three heifers.

Farm Mechanics, Alvin Schlouch, winner of the tractor driving contest and a member of the winning team in the small engine contest.

Livestock Farming, Jake Musser, who had 400 capons, 500 guineas, a steer and 30 veal calves.

Poultry Farming, Sam Trupe, who raised, dressed and sold 100 turkeys.

Public Speaking, Lee Ressler, who placed first in the county, second in the region and fourth in the state in the SCS public speaking contest.

Soil and Water Management, Dale Weiler, who was first in the county and ninth in the state land judging contest.

In recognition of individuals and firms which have assisted the Grassland chapter during the past year, eight Honorary Chapter Farmer degrees were given and seven Certificates of Appreciation were awarded.

Honorary Farmers were James L. Cebular Jr., agricultural chairman, New Holland Jaycees, Stanley Deen, English teacher at Garden Spot High School, John Hess, co-manager of New Holland Supply, Inc., Mose Hochstetler, personnel office of Victor Weaver, Inc.

Miss Evelyn Leaman, secretary of Agway, Inc., John M. Weaver, New Holland RD1 dairy farmer, Larry R. Weaver, New Holland RD1 livestock farmer and Zane Wilson, Lancaster Farming managing editor.

Certificates of Appreciation went to Edwin Huist, owner of Huist The Service, East Earl; Roy H. Bach, president of Buch Implements, Akron; John C. Campbell, dairy farmer of Box 56, New Holland; Jane Reilly, English Teacher at Garden Spot High School; Robert Schioll, of New Holland Supply, Inc.; Allen Tate, personnel office of Victor Weaver, Inc.; and Charles Zimmerman, manager of Zimmerman's Hardware, Blue Ball.



Lee Ressler (right), who received the Leon M. Graybill Memorial award at the annual Grassland Chapter FFA banquet last week, is shown receiving congratulations from Charles Postles Jr., of Delaware. Postles, who is region II national FFA vice president, was banquet speaker.



For entertainment at the Grassland Chapter banquet, three FFA members "operated" on a fourth member with shop tools. Left to right are Barry Martin, Art Brenneman and Mike Martin. The unfortunate patient is Ken Fox.

les Zimmerman, manager of Zimmerman's Hardware, Blue Ball.

Charles Postles Jr., of Milford RD3, Del., North Atlantic Regional FFA vice-president reminded the audience, which included many parents of FFA members, that "there are a lot of people who believe in Future Farmers." He urged FFA members to "keep up the good work."

Postles referred to a recent five-week goodwill tour by national FFA officers that included the New Holland Division of Sperry Rand.

He said the national FFA of

ficers agreed the New Holland area was "one of the nicest" visited and "the national officers were particularly impressed by the well kept farms" in the New Holland area.

Barbara Simmers, the chapter's 1970 sweetheart, was presented with an FFA jacket. Both she and Sheryl Weaver, 1969 chapter sweetheart, made brief statements of appreciation.

Linford Martin, Region II FFA vice president of East Earl RD1, greeted the guests. Philip Ogline, FFA advisor, received an award and standing ovation for his service to the chapter.

## Easter, Eggs, Spring--All Go Together

By Mrs. Richard C. Spence  
Lancaster Farming Staff Writer

Easter, eggs and spring have been associated for longer than man can remember. So long, in fact, that the true origin of the association has been lost and there are now as many tales and legends about the three as anyone has time to hear. But many are interesting and worth the retelling.

The egg was associated with Spring even before Easter became a holy day in much of the world. The egg was a symbol of fertility and new life, which were very much a part of pagan Spring festivals.

Another development of the Spring festival customs was the Easter rabbit, newly out of his

winter lodging into the warmth of Spring, the Easter parade, and the egg.

The name Easter is said to have derived from the Anglo-Saxon Eostre, Goddess of Spring, and it was in her season that an egg, buried in the field before planting, could assure a good yield of grain.

And for the ploughshare to pass over the egg at the first ploughing was a lucky omen in deed.

Red seems to have been the first color used to stain Easter eggs. Red was used in memory of Christ's blood according to an early account, which goes on to tell of a peasant girl who was carrying a basket of eggs on her head when she heard Mary Magdalene crying, "He is risen, He

is risen. The stone is rolled away."

Scoffingly, the girl said, "I'd as soon believe my eggs are red as believe your story." When she looked, the eggs were red! And still today, Easter eggs are predominantly red.

It was in this same area, then known as Mesopotamia, that eggs were used in the games which began Easter Day and continued for 40 days thereafter.

At least one of those games is fairly common in our country today. One of the two or more contestants strikes at the other's egg which is held so that only the pointed end is exposed, and if he cracks the shell he gets to keep it.

Waxing an egg to protect the shell is not considered ethical,

but there is no objection, and probably no effect, to "toughening" the shell by boiling the egg with skins from brown onions.

Originating in medieval England, the custom of rolling colored eggs on grassy slopes came officially to Washington in 1810, when Dolly Madison arranged an egg roll for Easter Monday on the Capitol grounds.

President Hayes in 1878 transferred the party to the White House grounds where it remains a traditional celebration.

**Don't Overcook Eggs**

Eggs for Easter decoration and all those other uses that housewives know about, need to be hard-cooked but not hard-boiled. Eggs should never be overcooked, regardless of the cooking method.

Heat coagulates and sets the protein and the egg becomes firm. A properly cooked egg has a tender white and a smooth yolk.

If cooking temperature is too high or the egg is cooked too long the protein shrinks and makes the white tough and the yolk mealy.

Eggs, to be hard cooked, should be completely covered in the pan with cold water, and the water then brought to simmer and kept there for 20 to 25 minutes. The water should not be allowed to boil.

When done the eggs should be plunged at once into cold running water and kept there until they are cold.

Hard-cooked eggs may be stored in the refrigerator, either in (Continued on Page 20)