Prune Your Rose Bushes

If you haven't all eady done of now is the time to print, your rose nushes says Di I n s at Gown harticulturist it is time Versicy of Maryland

You will find that your rose bushes will produce more and men 22 Mother Daughter Bin ed to two students from Man better flowers if you take out the guet at the Willow Valley Res theim Central High School One the thin twiggy branches, Dr. Gouin continues.

After you remove the weak branches, cut the large canes back to six or eight inches above the graft union "The graf union is that bulb like structure from which the large canes emerge," he explains branches coming out below this of Mis Lloyd Heri, Lancaster freshments were served at the union should be removed be. RD6, with Mrs Paul Miller as conclusion of the meeting cause they are from the root- co-hostess Mrs Richard Forrey, stock and will not produce flow- a member of the Society, will ers like the grafted branches

Be sure to burn any branches you cut off, Dr Gouin says This will kill any disease organisms or insect eggs that might have overwintered inside the caues

As soon as you have finished pruning, paint the end of e 'i cut branch with tiee wound dressing to keep insects from lay- conducted by Mrs Andrew Low, ing eggs in the soft center of the canes

Fertilizing the plants immediately after pluning will also help the plant give you bigger and better flowers this sping, Dr Gouin adds.



LITITZ, PENNA. Hours: Mon. thru Sat. 9 to 9 Sunday 9 to 5

Farm Women Societies

Society 2

M the Society of Pam Wo gational Church presented a home economics Diogram

tained by Society 15 at 1 30 pm

Society 22

Puer to Rico

Society of Farm Women 2 met in the home of Mis Abnei andt Manheim RD3

During the business meeting, president, a donation was given

Services Hike Food Bill

Rising incomes are making it possible for many American consumers to buy more food services although such services increase the food bill

Prices for food away from home have increased more than to a US. Department of Agriculture report

By December, 1969, prices for iestaurant meals were 50 pei cent higher than in the 1957-59 period.

Try A Classified Ad It Pays!

to the American Cancer Socie

Two scholarships were awind taurant recently, the Treble went to a boy in agriculture and arres from the Marietta Congre - one award was given to a gul in

A letter was received from The Society will be enter the Korean gul the group is supporting Mis Anna Foell



The afghan is a garden. Can you identify the liliaceous plant blooming here. You don't have to be a botanist to enjoy pretty crostamped envelope to the Needlework Editor of this newspaper along with your request for Leaf-

Ladies, Have You Heard?...

By Don's Thomas, Extension Home Economist



Keep All Food Clean

Don't buy to not damiged packages when shopping Wrap products correctly for sto age -- loosely for refrigerator sto age and tightly for the freezer

Clean your kitchen thoroughly and often dismantling all equipment that comes apart

Thoroughly samtize all equipment that has June 18 at Black Rock Retreat ner, Manheim, was the program been used for handling raw meat or poultry The next monthly meeting speaker Her topic was "The before using the same equipment for handling will be held June 9 in the home Challenge of Motherhood " Re- other foods or cooked meat or poultry

Wash your hands often About Pork Cuts

Pork shoulder cuts are usually in less de mand because they're more plentiful than such hindquarter cuts as hams and loins Therefore, they re usually lower priced. One of the less familiai cuts of pork, the Boston Butt, can offer real economy to budget-minded consumers

The Boston Butt is a square or triangular piece cut from the upper half of You can broil, grill or braise the shoulder of pork. The fat is chops vell distributed through the Cook chops and steaks at a lean. There is a small bone moderate temperature so that which can be easily removed they are well done in the center Slices can be cut from the bone- but aren't dry on the surface end to make tender steaks

bone-in or boneless and rolled It pan, add two to four tablespoons is the lower part of the shoulder of water, cover tightly and cook and front leg It has a higher slowly five to eight minutes, deproportion of skin and bone to pending on size and thickness

Fresh ham or the leg is anoth- uncovered until browned er less known cut of pork, but a fine choice for a large family. It food served at home, according cheted tulip appliques. The af- 15 delicate in texture and not ghan is made in separate too fat You can cook a fiesh squares, working worsted yarn in ham by any of the methods suitthe double crochet stitch. Fin- able for a pork lorn roast or for ished with a boider all around, a roast suckling pig Allow onethe afghan measures 50x68 mch. fourth to one half pound boned es. Free instructions are avail- for each serving, one-third to able by sending a self-addressed, one half pound for each bone-in

Cooking Fresh Pork

Roast pork at 325 degrees to 350 degrees until the meat theimometer registers 170 degrees

Roast hams, shoulder cuts, until the meat thermometer registers 170 degrees for the boneless cuts and 185 degrees for the bone-in cuts

Steaks, porklets, and patties are usually cooked by braising ci panfiying although steaks are popular for outdoor broiling or gulling



THOMAS

To cook sausage links of pat-The shoulder picnic is sold ties place them in a cold frying lean meat than the Boston Butt Pour off the drippings and cook

Help Us Serve You

Is your farm organization's meetings making our faim calendar? If they're not and you think they should, let us know.

As a public service to farmers and the farm community, we try to get as many meetings as we can on the calendar But we miss some.

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