



PFA Women's Auxiliary Hosts Local News Media

The news media of Lancaster County was hosted to a delicious luncheon Tuesday, October 13 by the Pennsylvania Farmer's Association Women's Auxiliary at the historic Donegal Presbyterian Church fellowship hall.

Greetings were brought to the group by Mrs. Clyde Wivell, Columbia RD1, PFA state women's committee, followed by the invocation given by Mrs. Jesse Wood, Nottingham RD2, chairlady of the Lancaster County Farmers' Association women's committee. Table decorations were made by Mrs. James Garber, Mount Joy RD2. Clyde Wivell, president of the PFA, reported there are 830 members in Lancaster County. He said today's generation has a definite responsibility to do as good a job or better than our forefathers did 200 years ago.

Mr. Robert Malick, WGAL-TV, brought greetings on behalf of the news media.

Entertainment was very ably given by Mrs. Jo Ann Betty, Mount Joy RD1, soloist, Donegal church choir director. She was accompanied on guitar by

David Jones, a student at Elizabethtown College.

Explaining the purposes of the PFA was Mr. Roy Battles, assistant public relations representative of the American Farm Bureau, Washington, D.C.

Battles said the Supreme Court decision of one man, one vote coupled with the population explosion and investments, is resulting in the invasion of all farm organizations by non-farm groups. Farmers do not control the Pennsylvania legislature anymore, or county or local governments.

The farmer's business and farm are controlled by someone else. Others must know the facts. It's up to the farm community to plead its own case, Battles said.

Eugene McDowell, Lincoln University, Chester County, PFA assistant organization director, remarked that the PFA is the largest trade organization and represents a lot of activity through legislation, services, insurance, farm bookkeeping records and marketing. The women's program helps to tie things together and makes the program and organization complete.

Guests were present from the following news media: Mrs. Pat Erway, Lancaster Farming; Harold Eager, Sunday News; Harry S. Stacks, Intelligencer Journal; Ed Wickenheiser, WCOY; Don Gabel, WGAL; Sam Taylor, New Era; Robert Malick, WGAL-TV; Roy Battles, Farm Bureau News.

Red Rose To Open Taiwan Feed Mill

John W. Eshelman & Sons, of Lancaster, is expanding its operations in Asia by an agreement with the All Sincere Industrial Co., Ltd., to have it

Lancaster Co. Poultry Banquet Slated Oct. 29

The Lancaster County Poultry Association's annual banquet will be held at the Plain and Fancy Restaurant, Bird-in-Hand RD1, at 6:30 p.m. Thursday, Oct. 29.

In addition to dinner, the social program will include special music. The featured guest speaker will be the Rev. J. Paul Kehm, pastor of St. Paul's United Church of Christ, Fleetwood, Berks County. A graduate of both Franklin and Marshall College and the Lancaster Theological Seminary, Rev. Kehm has appeared as a public speaker in 14 states.

In the business meeting, election of four directors will be held.

Tickets are available from any association director or from Aaron Glick, Quarryville RD2, and Mrs. Paul F. McGarvey, 379 W. Roseville Road, Lancaster.

manufacture Red Rose feeds and feed products in Taiwan, Republic of China.

A modern feed mill, planned for producing between 9,000 to 12,000 tons per month, is nearing completion in Kaohsiung. Eshelman will be responsible for all the technical aspects, such as formulation and nutritional programs, in what is considered the most modern and up-to-date feed mill in the Far East.

A. G. (Gus) Martin, who was manager of Eshelman's feed plant in Sanford, N.C. until 1968, will manage All Sincere Industrial until training of local personnel has been completed.

The company began in 1842 when a gun factory was converted to a grist mill by John Eshelman, the founder, on a tract of land at Lancaster, granted by three sons of William Penn.

Today, in addition to six plants in the eastern United States, Eshelman has plants in Spain, Peru, Guatemala, and the Dominican Republic. The company also licenses the manufacture of Red Rose products in 18 countries and Red Rose feed products are used in 54 countries of the world.

Penn-Jersey Schedules Open House Oct. 22-24

Penn-Jersey Harvestore this week announced the grand opening for its new headquarters West of Blue Ball.

The firm recently constructed a modern building one and one-half miles West of Blue Ball on Route 322. The facility includes offices, meeting room, and equipment storage areas.

The open house is set for 11 a.m. to 5 p.m. October 22 through 24.

Ida's Column

"Ida's Notebook"

That's the title of the new feature beginning in Lancaster Farming this week (see page 23).

We think the title is appropriate.

It's big enough to include anything and everything which might be of interest to the particular farm wife who writes the column and to readers from the entire farm family.

It's informal enough to make room for both the big events and the little details of farm life which together make farming what it is.

It's also real. The Notebook is written by a farm wife who has been faithfully keeping a diary since she was 16 years old, she informed us.

She is Mrs. Allen (Ida) Risser of Leola RD1 who lives on a 75-acre dairy farm. In her column, this bonafide farm wife will tell about the things which interest her and, therefore, we think, other farm wives and husbands and sons and daughters who read Lancaster Farming.

Thomases Have Pumpkin Fun

By Mrs. Charles McSparran
Farm Feature Writer

"PUMPKIN FUN" is an appropriate theme in October for the Thomas Farm Market. The very first impression of this roadside stand makes one feel that you must stop and either get some delicious fresh farm produce or something for fall decoration. Where is it? On route 501 just north of Neffsville and across from Lancaster Municipal airport.

The credit for this attractive farm market goes largely to Mrs. Glenn (Miriam) Thomas who says "I like being outside. I like flowers and arranging. I like arranging our roadside stand. I like decorating." Pumpkins serve as flower holders, jack-o'-lanterns, candle holders and Mrs. Thomas even dresses the crooked neck pumpkins and arranges them till they look like a swan. With different varieties, shapes and sizes of pumpkins there's all kinds of possibilities for decorating. Yes, it is pumpkin fun. For decorating too they have bittersweet, Indian corn, corn fodder, mums and gourds. They raise the gourds and Indian corn.

Also at the stand they sell fresh eggs which comes from their neighbor's farm, apples from Donegal orchard and all kinds of fresh vegetables and fruit in season and cider.

This stand is open week days 10 a.m. to 7 p.m., Fridays till 9 p.m. and Saturdays 10 a.m. till 6 p.m. Mrs. Almeta Stehman tends the stand till 3 p.m. then Lawrence High and Lindy Beamesderfer tend it. Mrs. Thomas also helps some at the stand.



An interior view of the roadside market showing the fine fresh produce and array of fall decorations.

You will find seasonal produce at the stand just as vegetables ripen. Thomases grow 8 acres of Silver Queen (white) sweet corn. This is a nice large ear and very delicious. Most of this is sold at the roadside stand but Glenn's mother, Mrs. Helen Thomas, also sells some at her stand at Central Market, Lancaster. Glenn's brother, Wilmer, who lives near Clay, raises potatoes, cabbage, tomatoes, eggplant, cauliflower, cantaloupes, watermelon etc. for this stand. Their mother raises lima beans. Some of these are sold at the farm market but most of them are shelled and sold at Helen's market stand.

Celery is at its best now at Thomases. They grow 9 acres of Foidhook (early variety) and Pennicrisp. This is two and a half acres more than last year. Miriam drives the tractor to plant celery and pumpkins. It takes four people on the planter. The celery must be irrigated. When it is grown, they plow a furrow then go along and make the sides and bottom square. They cut the roots off the celery then place four rows in the trench. They cover it with paper straw then a strip of plastic. They then plow dirt onto the edge of the plastic. This will take zero to 10 degrees above temperatures if it doesn't last too long. The celery comes out bleached although there is some waste of the stalks next to the soil.

Mrs. Helen Thomas sells celery at Central Market, they sell it at the roadside stand and Glenn and Miriam sell it at their

(Continued on Page 20)