

PFA Women Start Accident Study

The women's committees of the Pennsylvania Farmers' Association and the Maryland Farm Bureau, Inc on November 1 began collecting accident information in all Pennsylvania and Maryland counties for a one year period.

Detailed reports will be sought on three specific types of accidents hay balers and choppers, horses and homestead falls

The objective of this pilot study is to put together sufficient information about these accidents so that appropriate countermeasures can be employed to effectively get at their causes and substantially reduce their numbers

Each county will have a woman reporter. To assist, there will be broad publicity of the program to encourage persons in addition to farm bureau members to contact the reporter if they are involved in or have knowledge of any accidents in the three categories. Special reporting forms, designed for computer analysis, were developed by NSC.

Also, standard definitions for an accident and a farm are used so that derived information can be pooled with data from other states until enough reports are

Mrs. Brackbill Makes Christmas Cookies

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remove from foil and place on paper towels to absorb oils.

HERMITS

1 pound seedless raisins
Steam by adding 1/4 cup water to raisins and bringing to a boil. Turn off heat. Keep lid on until they cool.

1 1/2 cups light brown sugar
1/2 cup butter or shortening
Cream above mixture. Add

2 beaten eggs

1/2 cup sweet milk

1/2 cup warm water

Then add:

3 cups sifted western flour

1 teaspoon soda

1 teaspoon cinnamon

1 teaspoon cloves

1 cup english walnuts (ground)

Mix thoroughly and cool. Drop by teaspoonful. Bake at 350 degrees approximately 10 minutes. Makes about 4 dozen.

LOVE NUT COOKIES

1/2 pound butter or margarine

2 cups granulated sugar

Cream together. Add

2 beaten eggs

available on each accident type to apply problem-solving techniques

1/2 teaspoon soda mixed with

3 tablespoons sweet milk

Add to mixture

4 cups western flour

Work like bread dough. Cool

Roll to about 1/8 inch thick. Cut

with desired cutters. Sprinkle

with granulated sugar and 1/2

english walnut in center. Bake

at 350 degrees approximately 10

minutes. Makes around 12

dozen.

VANILLA JUMBLE

3/4 pound butter

1 pound granulated sugar

Cream, Add

4 beaten eggs.

1 teaspoon soda mixed with

1/4 teaspoon vinegar and 1 1/2

teaspoon milk

Add to creamed mixture. Add

1 1/2 pound (6 cups) flour

Cool. Cut with doughnut cutter.

Trim with green sugar.

And at one place red sugar to

resemble green wreath with red

bow. Makes 12 to 16 dozen. Bake

at 350 degrees about 10 minutes.

SOFT MOLASSES COOKIE

1/2 pound lard

1 pound light brown sugar

Cream above ingredients. Add

1 quart green label (Brer Rabbit)

molasses

4 pound or (16 cups) flour

Ladies, Have You Heard? . . .

By Doris Thomas, Extension Home Economist



Weekly Lunch Packing Routine Saves Time, Assures Fresh Meals

Hey Mom! Why pack lunch early every morning when a few well spent minutes over the weekend will do the entire job for the week? All you need is a menu and food for the week, and some plastic wrap and your freezer.



THOMAS

Take the time to assemble food for the weeks lunches. Mix a quantity of sandwich fillings or slice meats. Lightly butter enough slices of bread for the week's sandwiches. Make each sandwich and slice them ready for eating. Wrap them individually in Handi-Wrap. Stack them neatly in the freezer compartment of the refrigerator or freezer.

Wash fresh fruit, prepare raw vegetables and wrap these in one-lunch portions with plastic wrap and refrigerate in the vegetable crisper.

Also, keep change for milk money on hand.

For an added surprise in the lunches, bake your family's

and 2 ounces or (1/4 cup) soda

1 quart buttermilk

2 teaspoons ginger (can be omitted)

Mix well. Cool. Drop by teaspoonful. Brush top with beaten egg yolk. Bake 10 to 15 minutes at 350 to 375 degrees.

SAND TARTS

1/2 pound butter

2 cups sugar

Cream together. Add

3 beaten eggs

4 cups flour

Roll real thin. Cut with

cookie cutters. Bake at 325 de-

grees 10 minutes or until a

light golden brown. Decorate

with beaten egg, cinnamon or

ground peanuts. Or decorate

with colored sugar without eggs.

favorite cake, let it cool, frost it, slice it into individual squares, wrap each square in plastic wrap and stack them neatly in the freezer.

Each morning you or the kids can select from the freezer and refrigerator one sandwich, one fruit and vegetable serving, and one piece of cake for placing in the lunch boxes or bags in just a few seconds and then be on the way.

The thawing of frozen lunch foods will take place safely inside the plastic wrap with no soggy, dryness or loss of flavor or freshness. By noon the lunch will be ready and waiting.

Quantity cooking amounts for 25 sandwiches:

3 pounds of sandwich filling

4 loaves regular bread

1/2 box of Handi-Wrap plastic

wrap, regular roll

Follow this routine for hap-

py morning. You'll earn an

A+ from your family!

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