

## Ladies, Have You Heard? . . .



### Food Packages Open Dating

Those numbers and letters stamped on food product packages and containers are causing some controversy.

The numbers and letters are intended primarily as inventory and quality control devices for use by food producers, processors or retailers. But there is no universal coding system. The codes are usually established by the processor, and may provide various kinds of processing information including dates.

The controversy over coding concerns whether or not the processor should be required to "open date" all packaged perishable foods so consumers could have some idea of product freshness.

Open dating advocates say the information would help the shopper in the store and at home as she stores and uses the foods. They also point out open dating would make stock rotation and out-of-date food removal jobs easier for the retailer.

Those against open dating believe that it would not be of too much benefit to the consumer, because product quality also depends on temperature conditions and handling.

They also feel open dating would be costly to shoppers because they would search through products on the shelf to find the most recent date. This would cause acceptable products to be rejected and eventually reach their expiration date. And this would increase the amount of wasted food.

Some people feel the increased waste due to selective buying would lead to higher food prices. And retailers might delay restocking until all products on the shelf were sold.

Still others feel that once the shopper got used to the readable dates, there would be no problem. And data from open dating experiences in this country and in Europe tend to substantiate the opinion.

However, even if open dating becomes a widespread practice,

there's little chance for agreement on what date should be used — the date the product was processed, the date it is put on the shelf, the expiration date for selling, or the expiration for use in the home.

### Ventilating The Kitchen

If you can still identify the odors from last evening's meal when you enter your kitchen, it could be that the ventilation may not be adequate in your cooking area.

The answer may be to add an exhaust fan to the kitchen. Or if you already have one, check the filter and operation of the fan.

Exhaust fans come in various shapes and sizes. Choose the one that's best suited to your needs.

The size of the fan is important. And the Home Ventilating Institute, called HVI, has established standards for fans according to various room sizes.

A fan's ability to deliver air is rated in terms of cubic feet per minute or cfm for short. Probably nothing smaller than 120 cfm is useful in a kitchen.

All fans — whether approved by HVI or not — should have a

### Society 3

Society of Farm Women 3 met Saturday evening, April 17 in the social room of Salem Lutheran Church, Ephrata. The members and their families were entertained at a covered dish supper. The business meeting was conducted by Mrs. Robert Gregory.

Members of Society 3 were entertained by Society 30 on April 19 at New Holland Grace Brethren Church. The members also sewed at the Ephrata Community Hospital on April 20.

A donation of \$50 was made to the American Cancer Society. Sandwiches will be provided for the USO on May 1.

The Society will pay any 4-H club member who is the son or daughter of a Farm Women member 25 cents a mile for the Walk-A-Thon on May 5 for the benefit of retarded children.

The program for the evening was "The Family Album." Mrs.

cfm rating and an Underwriters Laboratory label that certifies the electrical safety of the product.

Hood fans are popular for built-in ranges and ovens. The most efficient fans carry odors, heat and gases directly outside through the ducts. Hood fans also protect cabinets from heat and spattering grease. Nonducted hood fans are less efficient than vented ones. They will filter out smoke and grease, but heat and moisture remain in the kitchen.

Hood fans have been designed for the island kitchen. This system requires a fan that's strong enough to vent gases from a range that's open on at least two sides.

Don't let unpleasant cooking odors be offensive in your home. Check the possibility of an exhaust fan that's best for your kitchen and range.



THOMAS

## Farm Women Societies

Harold Fry was the narrator with husbands and sons of members serving as models.

### Society 8

Farm Women Society 8 met at the home of Mrs. Ruth Drager, Marietta RD1, on April 17. There were 34 members present with three visitors.

The meeting was in charge of Mrs. Anna Mae Derr. The song "In The Garden" was sung by all. Devotions were in charge of Phyllis Endslow. Roll call response was mentioning the first sign of spring noticed.

Reports from various committees were given during the business session. Final planning for those wishing to go by bus to the Spring Rally at Stokesays Castle on May 12 is to be made shortly.

Mrs. Robert Hiestand gave a reading called "Housecleaning" which in word retraced the procedures ladies often follow as they do spring cleaning.

Speaker was Mrs. Marianna Hagan, owner of the cookware shop Chef's Bazaar in Manheim. As she used her special cook-

ware, her unique demonstration of making the French Crepe was very informative. Each person was served a Crepe which was filled with apricots and marmalade sauce, making it a tasty treat.

Hostesses for the afternoon were Ruth Drager, Pauline Miller, Vera Frey, Margaret Heisey and Agnes Houseal.

The next meeting will be May 22 at 2 p.m. at the home of Mrs. Grace Bixler, Marietta RD1.

### Society 9

Society of Farm Women 9 entertained County officers and Society 17 at their April meeting held in the Boys Club Camp at Marticville, Pequea RD1. Mrs. J. Edward Brennehan, president, and Miss Clare Gardner, Society 9 member, presented a program of slides and commentary on their recent trip to the Holy Lands.

They also showed articles they brought back with them. Mrs. Clarence Carter led the devotions.

A bus trip is planned to Her-

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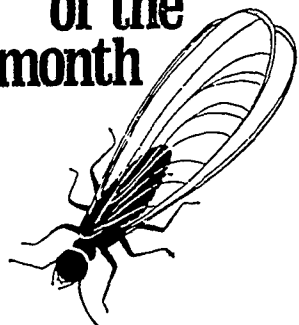
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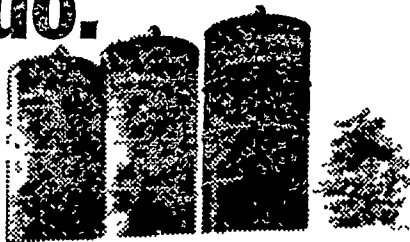
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