Farm Women Societies

Society 23

Farm Women Society 23 elected officers at a meeting at the home of Mrs. Newlin Groff. Lancaster RD2.

Mrs. Howard Martin was elected president and Mrs. Paul Keperling was named vice president. Continuing in office as secretary is Mrs. Ben Shenk and Mrs. Glenn Burkholder as treasurer.

Mrs. Jay Charles led devotions. Mrs. Robert Rohrer, president. was in charge of the business meeting.

Gifts of \$10 were approved for the Needlework Guild and the Christmas Toy Shop. A donation was also made for Christmas treats at the Hamburg State School.

Mrs. Lester Newcomer is in charge of arrangements for a visit to Conestoga View on November 18.

Beginning January 1, the monthly meetings will be held on the third Tuesday of the month. There will be evening meetings only.

The next meeting will be held at the home of Mrs. Paul Funk, Washington Boro RD1.

Roaches

Fleas - Ticks

Rats or Mice

C. Ehrlich Co., Inc.

Society 11

Farm Women Society 11 held a covered dish luncheon meeting recently at the Memorial Methodist Church, Quarryville. Members of Society 19 were guests at the luncheon.

Committee chairmen gave various reports during the business session conducted by Mrs. Esther Musser. Announcement was made that the Farm Women convention will be held November 6 at 10 a.m. at the Farm and Home Center.

Mr. and Mrs. Theodore Matthias presented an illustrated slide-talk on the Passion Play which they observed while in Europe in 1970.

Next meeting of the group will be held at the home of Mrs. Helen Ressler at 1:30 pm. November 18. Hostesses for the meeting include Mrs. Mary Sinclair, Mrs. Anna Armstrong and Mrs. Clara DeLong.

Society 27

Farm Women Society 27 took a bus trip to Harrisburg in place of the regular monthly meeting in October.

Places of interest visited included the Governor's Mansion and the State Capitol. The afternoon was spent shopping at Harrisburg's East Mall.

The next meeting will be a banquet entertaining the husbands at Magic Chef Diner on

Farm Women Society 20 held their silver anniversary banquet at the Meadow Hills Dining Hall recently.

Society 20

Following a welcome by toastmistress Mrs. Glenn Ressel, Mrs. Jack Ferguson led the devotions.

Nine charter members were present in addition to the club's present membership.

Five members were honored with gifts for the highest attendance at meetings throughout the 25 years. They were: Mrs. Park Reinhart, Mrs. Silas Rice, Mrs. Marshall Rintz, Mrs. Hayes Hastings and Mrs. Joseph Best.

Mrs. Dorothy Russo presented the program on crafts Mrs. Russo also created the centerpieces which were given as door prizes.

Society 28

Farm Women Society 28 met in the home of Mrs. James Bowman, Cherry Hill Road, Ronks, with Mrs. Lloyd Denlinger serving as cohostess. Mrs. Harold Byers was in charge of devotions.

Mrs. Mark Weaver presented "Joy of Drying Flowers" as the program for the Society.

Mrs. William Dean Jr, president, was in charge of the meeting, when a \$10 donation to the United Fund was voted.

The meeting November 18 at the home of Mrs. Ira Welk, Quarryville RD3, will be a work night. Members will make favors for a nursing home, stuff toys and make childrens slippers for the childrens ward in a local hospital.

Garber Oil Co. TEXACO HEATING OIL **Burner Sales & Service**

> MOUNT JOY, PA. Ph. 653-1821

Lancaster Farming, Saturday, November 6, 1971-21



By Doris Thomas, Extension Home Economist

About Good Economy Meals Let's hear it for the underdog

In this case, that means rice. Whereas some foods-like sauces- are good over other dishes, rice is one food that works wonders under other dishes. Under chicken, turkey, beef, or pork, a bed of steaming rice is a perfect mate for gravies and herbs

In November, rice heads the **U S. Department of Agriculture's** Plentiful Foods List. This year's rice production is large and slightly above last year's, being estimated at 84 million hundredweight

Economical rice is an excellent food buy. To conserve its vitamin

Society 5

Farm Women Society 5 held a "Dutch" tour recently followed by lunch at the Bird-in-Hand Motor Inn.

Newly elected officers of the group include Mrs. Graybill Longenecker, president; Mrs Mervin Peiffer, vice president, Miss Katherine Eichelberger, treasurer; Mrs. Clyde Hottenstein, recording secretary; and Mrs. Amos Mentzer, corresponding secretary

Members of the group attended the County Convention of Farm Women at the Farm and Home Center November 5.

Husbands will be guests at the next meeting to be held at 6:30 p.m. November 27 at the Bird-in-Hand Motor Inn.

Laundering Tips

Fastening zippers and hooks and eyes before laundering your clothes may seem like an unnecessary, bothersome task. But Mrs. Ruth Ann Wilson, Extension clothing specialist at The Pennsylvania State University says this practice helps avoid damage to other items in the washload.

and mineral content, don't wash or rinse rice before or after cooking And cook it in only just enough water

Doris Thomas

As a base for other dishes, rice can easily be dressed up to add new appeal Before serving, combine the rice with sauteed onions, peas, or-for a touch as colorful as tasty-cranberry sauce (use the wholeberry type).

Besides soaking up gravies so that their wonderful flavors aren't wasted, rice really comes into its own in soups, puddings, salad molds, and sidedishes Now is the time to be inventive.

Here are some rice storage tips from USDA's Consumer and **Marketing Service**

Uncooked Rice keeps well at room temperature when placed in a glass or metal container with a tight fitting lid.

Cooked Rice can be covered and refrigerated for about a week. When reheated the rice is as good as when first prepared

Reheating: For each cup of cooked rice, add two tablespoons liquid in a covered saucepan and simmer four to five minutes.

Freezing: Rice can be frozen plain or with any foods that will freeze It keeps well for about six to eight months.

It wouldn't be a bad idea to memorize the following recipe for CHOCOLATE ANGEL PUFF RICE PUDDING-there'll be so many calls for encores:

1-1/2 cups cooked rice

1/2 cup milk

¹/₄ cup sugar

1/4 teaspoon cinnamon

1/4 teaspoon nutmeg

16 oz. pkg. (1 cup) semi-sweet chocolate morsels (save one tablespoon for decoration)

2 egg yolks 1 cup milk

1/4 teaspoon salt

TO PREPARE · Preheat oven to 325 degrees F. Combine rice, milk, sugar, salt and spices, and bring just to boil over moderate heat, stirring constantly. Remove from heat Stir in semisweet chocolate morsels till melted Beat in egg yolks, one at a time Stir in milk Pour into 11/2 quart casserole. Bake at 325 degrees F, 40 Minutes Remove from oven, stir pudding to distribute rice Prepare MERINGUE 2 egg whites ¹/₄ cup sugar 1 teaspoon vanilla TO PREPARE Combine egg whites and vanilla, and beat till stiff but not dry. Gradually beat in sugar till stiff and glossy Drop by teaspoonfuls around edge of pudding. Sprinkle reserved chocolate morsels over meringue. Bake at 325 degrees F. 15 minutes. Yield 6 servings.



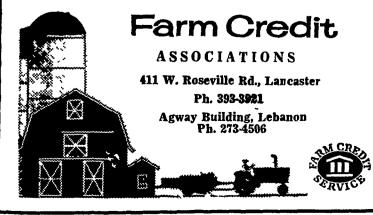
See Farm Credit first for Money

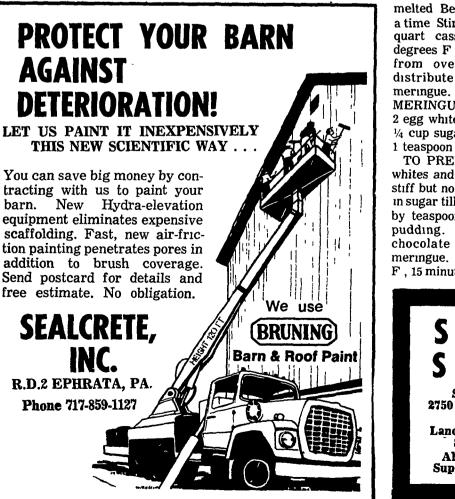
Planning to buy more

Acreage

Don't buy another acre of land until you compare the Farm Credit way with other sources of financing. Long Term Farm Credit loans cost less. You can take as long as 40 years to repay. You can pay in advance without penalty. Talk to Farm Credit today and you'll agree . . . the only way to buy land is the Farm Credit way. And Farm Credit loans may be used to buy equipment or livestock . . . to pay operating expenses . . . or for all your farm, your farm home and your farm family needs.

> LONG TERM LAND BANK MORTGAGE LOANS SHORT TERM PRODUCTION CREDIT LOANS





SUPER Self Service 2750 Columbia Ave. Lancaster Lanc. Co.'s Largest Shoe Store All 1st Quality Super Low Prices