

Wife of Quarryville Jaycees Outstanding Farmer

Mrs. Wenger Makes Candles, Collects Shakers

Mrs. Debbie Wenger, wife of P. Robert Wenger, Cardinal Drive, Quarryville RD1, has contributed much to the operation of their 420 acre farm in East Drumore Township known as "Wengdale Farm"

Wengers have 76 registered Holstein cows and from 25 to 30 head of calves and heifers. They raise all of the heifers and sell some. Last year they sold 21 or 22 calves and heifers, four bulls and one cow

They are in DHIA. One cow last year produced 21,465 pounds of milk with 696 pounds of butterfat. Another cow may make 22,000 pounds of milk this year. They raise corn, hay and some barley on their 185 acres of tillable ground.

They raise purebred German shepherd dogs. They have one male and one female dog and sell about 16 pups a year. They sold more pups when they had two females. Some of the pups are sold locally and some to Timberlea Kennels in York County. They also have a stud service. Mrs. Wenger takes care of the dogs mostly and says "they're my responsibility."

Wengers have one full-time farm hand, Kenneth Riehl. Mrs. Wenger is farm bookkeeper, gets the records ready for filing income tax and pays the bills

She goes to the barn in the evenings and helps clean, washes the milkers, helps Bob treat cows and runs farm errands. She also drives the tractors to the wagons in the summer.

Both Mr. and Mrs. Wenger have lived on the farm all of their lives. Robert, the son of Mrs. Arlene and the late Paul Wenger, always lived on the farm he now operates and helped his father when he farmed it. He had one-half the herd for two years, and the past two years has had the herd and machinery himself, renting the farm.

He graduated from Solanco High School, taking the Agriculture course. He was president of the local FFA chapter when in school. He was state secretary of FFA in 1963-64. He was in the 4-H Dairy Club nine years and in the Tractor Club three years. He showed heifers and corn at the Southern Lancaster Co. Community Fair when he was in high school.

Debbie graduated from Solanco High School also, taking the Commercial course. She was co-editor of the Solanco Quill.

She is the daughter of Mr. and Mrs. John Byers who have a 200 acre dairy farm near the Buck. They also raise about 200 turkeys a year and raise tobacco. When Debbie was at home she helped with the tobacco and helped bale and unload hay. She helped with the turkeys and still helps to dress their turkeys in the fall.

Wenger has been serving as chairman of the dairy committee



Mrs. P. Robert Wenger, Quarryville RD1, makes beautiful colored and scented candles with these molds.

of the Southern Lancaster Co. Community Fair and as a director of the association for five or six years. Mrs. Wenger helps him with cards and the records at the fair. Last year they had 90 or 92 head of cows and heifers in 4-H, FFA and open class and prizes in this department ran probably over \$800.

Wenger is a member of the Pennsylvania Farmers Association, the Lancaster County and the Pennsylvania Holstein Association and the Holstein-Friesian Association of America. He has been a member of the Solanco Chapter of the Pennsylvania Young Farmer Association four or five years and is serving as secretary. They have regular monthly meetings, a picnic in the summer and a tour. They meet every week this time of the year. William Fredd is advisor.

Wengers ship their milk to Inter-State and it goes to A & P. Robert and his father received a 25-year membership award in 1970. Robert is president of the Inter-State Quarryville local.

He was the only one from District 3 who competed in the Inter-State Young Cooperator contest at Cockeysville, Md. June 24, 1971 and placed third among some 26 contestants who entered the contest. At this meeting they heard the president and general manager of each of the three co-ops in Penn Marva take part in a panel discussion on their different problems and what to look forward to. Contestants were judged on their farm operation, their community activities and how they answered questions as to their opinion on the promotion

of milk. Contestants in the Young Cooperator contest must be between the ages of 20 and 35 and must be an Inter-State member or of a member's family.

The first place winner won a trip to the National Milk Producers' Federation meeting in Miami, Florida, and second place winner to the American Institute Cooperative in Colorado. Wenger's were guests of Inter-State at their annual meeting November 23-24.

The top five winners for the past three years and another Inter-State member or director make up a Young Farmer Consultant Committee which plans for the next year's program and their breakfast at Inter-State's annual meeting. They had a meeting of the board of management and directors in September 1971 and toured testing facilities and offices of Inter-State. They attended a meeting this week at the Host Corral, east of Lancaster. The wives of the committee members or contest winners are included in all but one meeting.

Robert was named Outstanding Young Farmer among ten competing in the Solanco area by the Quarryville Jaycees January 20, 1972 at the Willow Valley restaurant. He received a plaque in recognition of exceptional progress in agriculture and contributions to the community. He also received a \$50 check and the use of a Chevrolet pick-up truck from January 22 to February 5.

He placed fourth among 70 contestants in the state contest held at Scranton February 5. This is quite an honor and we think Robert is to be congratulated.

Mr. and Mrs. Wenger are members of the Mechanic Grove Church of the Brethren. Mrs. Wenger is chairman of the dining room committee. They serve wedding receptions, funeral lunches, luncheons for meetings and a father and son banquet in the fall.

Wengers bowl in their church league every Thursday night at the Garden Spot Bowl, Strasburg. There are 60 bowlers in the league.

The church women made 750 dozen doughnuts for Shrove Tuesday this week. Mrs. Wenger was helping to take orders and seeing that they were delivered, as well as getting them ready for delivery.

Mrs. Wenger was a charter member of Farm Women Society

31. She is on their program committee. They meet the third Monday of each month at 7:30 p.m. in the homes of the members. They have 21 members. They have secret pals which are revealed at Christmas time. They had a food stand at a sale and at market recently to make money.

Debbie was in the East Drumore 4-H sewing club about four years. She makes some of her own dresses.

She loves to read. Her favorites are Agatha Christie mystery books. She has expanded her collection of paper-back books from 50 to 320 in the past five and a half years.

Another hobby is making candles. She makes about 50 candles a year which average about two pounds apiece. The candles are scented and she has five molds. Her largest mold holds five pounds of wax and has three wicks. It burns for 82 hours. She colors the candles with crayons. She has some beautiful colors. She gives many of her candles as Christmas gifts.

Mrs. Wenger has a collection of 72 sets of salt and pepper shakers. She has some very unusual ones, like sacks of feed, frying pans, bowling pins, strawberries and an electric mixer, but her most prized ones are a set that came from Germany.

Another past time she enjoys is painting by number.

Like most farm women, she freezes quantities of vegetables and cans fruit.

She says "I like to cook all week but have TV dinners or sandwiches mostly on Sundays. I think everyone needs a day off." She is not one to go too much by recipes but here are some of her best ones. The first one is her husband's favorite.

CHICKEN POT PIE

Boil one-half or several pieces of chicken until tender. Cut in small pieces and put in broth. Pot pie dough:

2 cups flour
Shortening size of a walnut
1½ teaspoons baking powder

Mix above ingredients and add enough eggs to make dough soft. Roll and cut into squares. Put in pan with broth. Add parsley. Cover and boil one-half hour. This can be salted at the table or some salt could be added to the dough as you mix it.

GREEN BEAN CASSEROLE

1 can (10½ oz.) condensed cream of mushroom soup
1 teaspoon soy sauce
Baco's
French style green beans, cooked

In 1 qt. casserole stir soup and soy sauce until smooth. Stir in a little milk. Add beans and Baco's. Mix. Bake at 350 degrees for 25 to 30 minutes.

STUFFED PEPPERS

Make stuffing as you would make a meat loaf. Clean out peppers. Put in pan with approximately ½ inch of water in the bottom. Cover. Bake at 375 degrees for 1 to 1½ hours.

RICH EGG BREAD

Measure into mixing bowl:
½ cup warm water (not hot—110-115 degrees)

Add, stirring to dissolve:
2 pkg. active dry yeast
Stir in:

1½ cups lukewarm milk
¼ cup sugar
1 tablespoon salt
3 eggs
¼ cup soft butter
Half of 7¼ to 7½ cups sifted Gold Medal flour.

Mix with spoon until smooth. Add enough remaining flour to handle easily. Mix with hands. Turn onto lightly floured board; knead; let rise; and shape into loaves. Bake at 425 degrees for 25 to 30 minutes. Makes two loaves.

SAUCEPAN PINEAPPLE BARS

1 stick butter
1-3 cup sugar (granulated)
1-3 cup brown sugar
1 tablespoon lemon juice
1 cup flour
¼ teaspoons baking powder
1 egg
½ cup chopped nuts
½ cup drained crushed pineapple

Melt butter in saucepan. Remove from heat, add sugar and lemon and blend. Stir in flour and baking powder. Add egg and beat well. Add nuts and pineapple, stir. Pour into pan rubbed with butter or greased and floured. Bake at 350 degrees approximately 30 minutes. Recipe can be doubled which makes enough for a 13 x 9 x 2 oblong cake pan.



Mrs. Wenger collects salt and pepper shakers. The electric mixer she is holding has the salt and pepper in the beaters.

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