# **Hog Farming**

(Continued From Page 26) and was in FHA. She worked six vears as a secretary for Clark Electric Company of Newport Road, between Gap and Intercourse. Although she has lived on the farm only since she was married she says "I like living on the farm very much."

She pitches in and helps with whatever part of the swine operation she can. She helps wean the pigs and move the sows in and out, helps castrate pigs. gives shots and drives the sewer truck while Tony pumps out the pigs. She delivers old sows to





Mrs. Folker made this sunsuit and baby blanket for her daughter.

New Holland Sales Barn. She goes for machinery parts. She even helped Tony put a roof on one of the pig buildings. Tony and Edith live with

Tony's grandmother, Mrs. Mabel Lowry. This five-acre farm is part of the 83-acre farm Mr. and Mrs. Jason (Mabel) Lowry formerly owned and farmed



### Lancaster Farming, Saturday, April 15, 1972–27

many years They built this house in 1952 Mr. and Mrs Jim Folker live next door. Jim was in the Navy 25 years prior to 1964 He has a TV shop besides helping Tony's pig farm and tourist attraction.

Edith has a lot of lawn to mow and does the trimming They have a garden with Tony's parents and Edith does some freezing

She likes to sew She makes most of her own clothes and sews for her four-month-old daughter Laura She also like to knit She made a blanket, booties and a couple sweaters for the baby

Tony and Edith play golf, go swimming and bowling. Tony is on a bowling team at Blue Ball.

Tony is a member of Ranck's United Methodist Church and Edith is a member of Conestoga Church of the Brethren. Bareville, where they usually attend Edith has helped at their Daily Vacation Bible School

Edith says "I like to cook, I'm learning. I do enjoy it I like to make pies." They use lots of pork, as you might expect Here are some family favorites

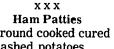
Spare Ribs-Fresh Pork Roast Cut pork in chunks and put in casserole with spare ribs Bake at 350 degrees for 1 hour, covered Pour off fat Sauce

- 3 tablespoons margarine or butter
- 1 medium onion fried in fat (above)
- 2 tablespoons vinegar
- 1 cup catsup
- 1 cup water
- 1 tablespoon worchestershire sauce
- 1 tablespoon prepared mustard <sup>1</sup>/<sub>4</sub> teaspoon salt
- Pepper

Simmer 5 to 10 minutes Pour over meat Bake 1 hour longer ххх

- Stuffed Pig Stomach
- Stuff stomach with
- 1 lb sausage (7 or 8 three-inchlong pieces of link sausage)
- 1<sup>1</sup>/<sub>2</sub> lb spare ribs (2 ribs to a piece)
- 3 cups diced potatoes
- Salt and pepper

Bake at 350 degrees for 3 hours This makes enough for an average size family Pig stomachs can be bought fresh or frozen



2 nups ground cooked cured ham 1 cup mashed potatoes 1 tablespoon chopped onion <sup>1</sup>/<sub>4</sub> teaspoon dry mustard

<sup>1</sup>/<sub>4</sub> teaspoon salt 1 tablespoon milk

- 1 beaten egg
- <sup>1</sup><sub>2</sub> cup fine dry bread crumbs 3 tablespoons fat or oil

Combine ground ham, mashed potatoes, onion, mustard and salt Chill about 1 hour Shape into 21 patties

Blend milk into beaten egg Dip patties in egg mixture and then in crumbs Fry patties in hot fat until golden brown

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**Cherry Pudding** 

Mix together 1 teaspoon soft butter

- 1 egg
- <sup>1</sup><sub>2</sub> cup sugar
- Mıx

1 teaspoon soda

- 1 cup sour milk
- Add 1 qt flour
- 1 pt sour or semi-sweet cherries (blackberries or raspberries could be used)

Mix together and pour into three pie plates Bake at 350 degrees for 20 to 25 minutes

Serve with sugar and milk, either as a dessert or as a light meal

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#### **Creamy Rice Pudding**

12 cup uncooked rice, washed

- 3 cups boiling water
- 1<sup>1</sup><sub>2</sub> teaspoons salt
- 1 1-3 cups condensed milk
- 1<sub>2</sub> cup raisins, if desired
- 2 eggs
- 1 teaspoon vanilla extract

<sup>1</sup><sub>4</sub> teaspoon nutmeg

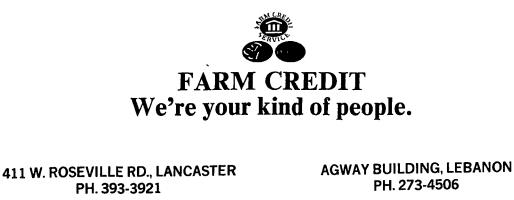
Put rice, water and salt into two quart saucepan Cover and cook over medium heat until water boils Reduce heat and simmer until rice is tender, about 15 minutes Remove from heat Stir in condensed milk and raisins Beat eggs just until blended Add gradually, while stirring briskly, to rice-milk mixture Return to low heat and cook, stirring constantly, until mixture coats a metal spoon Remove from heat Stir in vanilla extract and nutmeg Serve hot or chilled



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