By Doris Thomas, Extension Home Economist

Give the Family a **Push Toward Spring** 

Frozen strawberries are a colorful and tasty treat any time of the year, but especially now when many people need a push toward spring.

Frozen strawberries may be purchased whole, in halves, or in slices, and are sugar. The dry sugar mixed with the berries before they are frozen forms a syrup when it blends with the natural strawberry juices. Some whole strawberries are frozen without added sweetner. These are "individually quick frozen" strawberries. They are sometimes labeled "whole frozen strawberries,"

Most frozen strawberries are quality graded by the U. Department οf Agriculture. Frozen strawberries may bear the U. S. grade name if they are officially graded.

Some frozen strawberries are individually quick frozen in see-through bags, so that part of the package may be used and the rest kept frozen. Frozen strawberries also are marketed in cups, cartons, or special fibermetal cans. Some come in quick-thaw pouches.

Choose only packages that are frozen hard. Do not buy packages that are stained by

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the contents, as they probably have defrosted sometime during marketing. Follow package directions for thawing and serving.

Serve frozen strawberries in pies or tarts, with ice cream or custard, or with cold cereal or oatmeal. Or, serve them with a French flair, laced with brandy and generally sweetened with sugar - or just brandy if you are using already sweetened berries.

A classic dessert which you can make with frozen berries is Strawberry Chiffon Pie:

10-ounce package Strawberries, frozen 1 Baked pastry shell, 9-inch 1 tablespoon Unflavored

gelatin 4 cup Cold water 3 Egg yolks 1/4 cup sugar

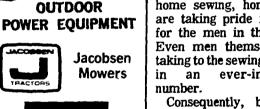
1/4 cup Lemon juice 1/4 teaspoon salt 3 egg whites ¼ eup sugar

prepare: To Thaw strawberries. Make pastry shell; cool. Soften gelatin in cold water. Beat egg yolks slightly and add ¼ cup sugar and lemon juice. Cook over boiling water, stirring constantly, until thick. Add softened gelatin to hot mixture; stir until dissolved. Chill until thick but not set. Fold strawberries into gelatin mixture. Add salt to egg whites an beat until soft peaks form. Add ¼ cup sugar, beating constantly until stiff. Fold in the gelatin mixture. Pour into pastry shell. Chill until set. (Note: Use only clean, sound shelled eggs in this recipe.) Makes 9-

inch pie, 6 servings. Sew Washables For Men

In the exciting world of home sewing, homemakers are taking pride in sewing for the men in the family. Even men themselves are taking to the sewing machine in an ever-increasing number.

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designers are creating patterns for sewing smartlooking menswear at home. All of the major pattern companies now have menswear sections in their catalogs.

Aside from the creative aspects, there is an economy to home sewing. Given the wealth of washable fabrics in a variety of patterns and constructions, coupled with the continuing trend for men to dress imaginatively and colorfully, it's fun and saves money, too.

Yardage today includes washing instructions. Often elegant-looking textures are completely machine washable and dryable. Such easy care makes the completed garments time-savers as well as dollar savers. Just be sure all trims, linings and thread are compatible with the fabric and equally as washable.

### Farm Women Societies , meals. Meals on Wheels also Society 3

Farm Women Society 3 met Saturday, Feb. 23 at the home of Mrs. Frank Snyder, Ephrata RD2.

A memorial service for Mrs. George Wealand was conducted by Mrs. Carl Meck, Mrs. Vernon Meck, Leinenger and Mrs. William Eberly.

The business session was in charge of president Mrs. Jesse Balmer. Contributions were given to the Ephrata man of East Petersburg. Recreation Center in the American Cancer Society, \$50. Reports were given on the recent County Executive Board meeting and on the visit and entertainment at Conestoga View.

The program included a talk by Mrs. Philip (Susannah)Eiseman, who is the founder and teacher of Howard Avenue, Lancaster.

On March 13 the members of Society 3 will tour Hickory Farms in . Park City, Lancaster.

The next meeting will be held March 16 at the home of Mrs. Jesse Balmer, Lititz

## Society 4

Farm Women Society 4 held its February meeting at St. Marks U. M. Church, Mt. Joy. Hostesses were Mrs. Robert Brubaker and Mrs. A. W. Wickenheiser. Roll call was answered by naming a favorite casserole.

Kevin and Keath Hurst provided entertainment with magic tricks.

It was decided to hold a bake sale April 5 at Columbia Market.

Speaker for the meeting was Robert S. Frank, of Meals on Wheels. The idea for meals on wheels came from England in 1954 to America, and to Lancaster County in 1965. It is a non profit program and anyone can obtain the service. The cost of two meals per day, one hot and one cold, started at \$1.75 per day, and now has risen to \$2 per day for two arranges special diets at Lancaster General Hospital. The service provides: Proper eating; clients can reamin in their homes longer; personal contact for five days a week.

#### Society 5

Farm Women Society 5 held their meeting Feb. 23 at the home of the Misses Elizabeth and Matilda Work-

The speaker was Mrs. amount of \$50., and to the Harold Saylor of East Petersburg, speaking on "English, A Second Language". She is a tutor for Volunteer Services of

#### Farm Women Calendar

Thursday, March 7 the Early Learning House, 52 1:30 p.m. - Farm Women Society 20 meeting, Elsie Rice, Sara Horner hostesses.

Friday, March 8 7:00 p.m. - Farm Women Society 19 meeting at the

home of Mrs. Charles M. Long, 3719 Nolt Road, Landisville.

Saturday, March 9 1:00 p.m. - Farm Women Society 13 luncheon, Witmer Fire Hall, entertain Society 29 and

County Board officers. Farm Women Society 25 meeting at the home of Mrs. Wade Groff.

Lancaster County, giving help and aid in instruction of English.

Society 5 will be entertained by Society 20 on May 2, at the Quarryville Methodist Church.

Announcements were made for the Spring Rally, May 8, to be held at the York Fair Grounds. Reservations are to be in by April 15. Also. the bus trip being sponsored by the Extension Service to Wayne County, Michigan, deadline for reservations March 5 by calling Mrs. Thomas at the Extension Office.

Society 5 voted to support the J.C. Circle T Ranch as a county project.

The next meeting will be at the home of Mrs. Paul Stern, Manheim, on March 30, with Kathryn Eichelberger as guest, showing slides of Norway and Sweden.

#### Society 12

Farm Women Society 12 met recently at the home of Mrs. John Kindig, Conestoga RD1. There were nine members present. Roll call was answered by giving a good deed done for the week.

The Society made 171/2 dozen cancer pads. The Society is going to the Flower Show March 12, and will meet at the New Danville Fire House at 8:30. Five dollars was donated to the Cancer Society.

(Continued On Page 39)



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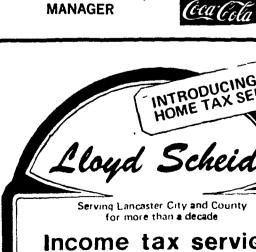
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