18-Lancaster Farming, Saturday, Mar. 30, 1974

The American farmer is also a consumer. Farmers spend about \$43 billion every year for goods and services just to produce their crops and livestock; plus another \$13 billion for things we all use, like food, clothes, medicines, furniture and appliances.

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PRODUCTS



Receiving officer pins at the recent Solanco FFA annual banquet are, left to right: Tom Galbreath, treasurer, Randy Clark, president, Thomas Stottlemeyer, parliamentarian, Jeff Glackin, secretary, and Gordon Herr, sentinel.

Solanco FFA Annual Meeting

Distributed by Herbert L. Hess 665-4351

Solanco FFA members meeting, the FFA'ers held their annual banquet recently at the Memorial United Methodist Church in awards to a number of Quarryville. During the members.

recounted the highlights of the past year and presented



In 1973, 65 Solanco FFA members undertook some kind of occupational experience with a total of 92 projects. Total receipts for the 65 students were \$87,460, total expenses were \$47,979, leaving a total labor income of \$39,481. The biggest category of work was dairy farming, with 19 students and 33 separate projects with a total gross of \$38,954.

The Star Keystone Farmer award presented during the meeting went to Randy Clark, club president. Joe Winters won the Star Red Rose Farmer citation and Marshall Trimble was named Star Chapter Farmer. Tom Jackson was honored with the Star Greenhand prize.

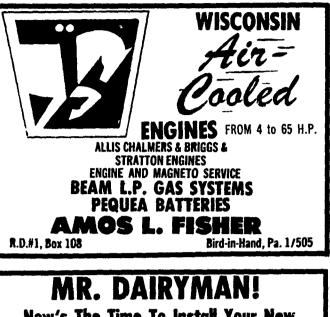
The Lancaster County Bankers Award was presented to Charles Coates. Charles Coates won the Cope & Weaver corn production award while Herbert Mc-Million won the Henry N. Wenger award. Farm Women No. 20 this year honored Tom Stottlemeyer.

Officer pins were during the presented meeting to Randy Clark, president; Charles Coates, Gary Akers and Hobert McMillion, vice-presidents; Jeff Glackin, secretary, lnomas Galoreath. treasurer; Fred Lefever, Reporter; Gordon Herr, sentinel; and Joe Winters, parliamentarian.

Storing Foods In Open Cans

It is safe to leave food in an opened can, but make sure you store the can in the refrigerator. Extension consumer specialists at The Pennsylvania State University explain that some acid foods may develop a metallic taste after standing in the can inside the refrigerator for a while. This

is because the acid in the food dissolves a little iron from the can. The metal is not harmful, but you may not like the taste. If you are not going to eat an acid product such as canned tomatoes or grapefruit juice within a short time, it might be wise to keep it in a glass jar or other container instead of the can.

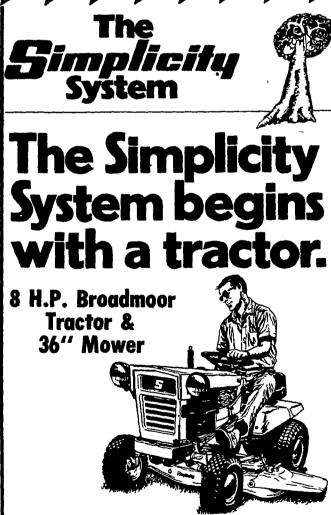


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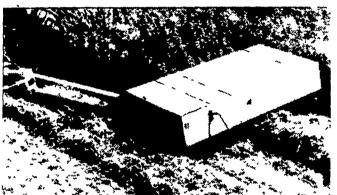
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Other P-A-G favorites SX-39 7565 SX-520 SX-92 SX-572 SX-53 315

Be Careful With Home Canned Vegetables Commercially canned vegetables need only to be heated to be ready to eat. Because some vitamins and minerals are in the cooking liquid, Extension consumer specialists at The Pennsylvania State University remind you to serve this liquid with the vegetables whenever practical-or use it in sauces, soups or gravies. But the Extension specialists say that if you're not absolutely sure that home canned vegetables have been processed correctly at the recommended temperature, bring the vegetables to a rolling boil in the liquid. Then cover and boil for at least 10 minutes. Boil spinach and corn 20 minutes. Remember not to use food that shows signs of spoilage such as foaming or off-odor during heating.

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