

By Doris Thomas, Extension Home Economist

How To Freeze Corn When you select fresh duce to freeze, select only it which is of high quality. eezing poor quality foods 1 be a waste of your time. eezing does not improve quality of any food. With sweet corn, for ample, and all other getables, freeze as soon er picking as possible. 'A ay of more than a few urs from picking to beessing with corn ocessing with corn becially is apt to result in nificant loss of quality if refrigerated.

t's necessary to scald before properly 'n



freezing or it may have a taste like hay or the cob may be mushy. Proper scalding and cooling of corn is definitely recommended for freezing this vegetable. Husk the corn, remove all

the silks and trim the ends. Scald the corn in a very large kettle-medium ears take about eight minutes and larger ears about 11 minutes. Keep a cover on the kettle. You need to allow about one quart of water for each ear of sweet corn. Then you can add more water as you scald more corn. When the water begins to look cloudy, you need to change it.

After scalding the corn, take advantage of the best plunge it immediately into buys. cold water. Generally, this means water with ice cubes early in the week-in it unless your water Wednesday or Thursday. supply is naturally very cold. Counters and shelves are Submerge the ears into the

corn at once. And be sure you have adequate space for cooling.

Improve Food Buying Habits Comparitively speaking, Americans don't spend as much of their income on food as shoppers do in other nations. But we could make many improvements in our

buying habits. As food prices continue to rise, it's more important than ever that you know how to get the most for your money at the grocery store. Here are some suggestions.

Watch newspaper ads from Wednesday through Saturday for specials on foods you frequently use. Plan your menus around specials. Be prepared to switch your menu plans to -

buys

The best time to shop is usually restocked on these the water to cool the cob days, which means you will thoroughly. Cooling will take have a better selection. Fresh produce will the selection. bout 16 to 20 minutes. Fresh produce will be Do not process too much fresher and specials will be

Society 3

Farm Women Society 3 entertained members of the local 4-H Clubs at their regular meeting Saturday, August 17, at a luncheon at the home of Mrs. William Gerhart, Schoeneck.

The following clubs and their leaders were represented, Jolly Caterers, Mrs. Harold Fry, leader; Brickerville Snackettes, Mrs. Robert Gregory; leader; Lincoln Clothing Mrs. Ernest Hartfranft and Mrs. Luther Moore, leaders. members 4-H were presented with their achievement ceetificates and gifts from the Society. Good.

Jane and Martha Gregory were introduced as winners summer assistant to the Lancaster County Extension service Debra Gregory was introduced.

. Lancaster Farming, Saturday, August 24, 1974–57

more readily available. Make use of seasonal foods.

Shop alone if possible and don't shop when you are hungry. When you buy meat,

remember to consider the cost per serving rather than the cost per pound.

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Through on-the-job training, Pennsylvania's merit system provides "upward mobility" for state civil service employees who wish to gain new skills or advance through selfdevelopment aids.

Entertains Guests

leaving from Sale Lutheran Church in Ephrata at 6 a.m. Plans are being made for a bus tour to Nashville, Tennessee, October 24-27. Named to the nominating committee were Mrs. Jay Miller, Esther Petticoffer and Mrs. Gilbert Paul.

Miss Karen Hackman,

Selingrove showed slides and told of her experience in Brazil. Karen was a Rotary Exchange Student and took her Jr. High School class in Brazil. She is now a graduate of Selinsgrove High School and will be entering Susquehanna University in September.



