



Martha Bowers

41 Years Service to the New Holland Farmer's Fair



by
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Farm Feature
Writer

Mrs. Parke W. (Martha) Bowers, Bareville, may have served on a fair committee the longest of anyone for Lancaster County fairs. She has been on the canned goods committee for the New Holland Farmer's Fair 41 years and chairlady of it for 39 years. She is also a director of The Farmers Day Association.

Mrs. Bowers has kept a record of the number of canned goods entries since 1950 and last year they had more than any year in that 23 year period. They had 509 jars of fruit, meat and vegetables. She attributes it to the fact that more people are raising vegetables and canning. This is good in the light of food shortages around the world and also cuts the food budget when prices are so high. Even many urban families today are freezing and canning their vegetables, fruits and meats and have found it not only saves food dollars and provides a convenient and ample food supply but also the quality is so much better than can be bought in the food stores.

The 43rd annual New Holland Farmer's Fair will be held October 2, 3, 4 and 5 with exhibits being received anywhere from 2 to 6 P.M. until 8 P.M. Tuesday, October 1, depending on the department and in a few departments Wednesday morning. The fair catalog with details will be out a few days before the fair.

The canned goods department will receive exhibits Tuesday from 2 to 8 p.m. They have 78 classifications under fruits, vegetables, meat, pickles and relishes, spiced fruits and dried fruits and vegetables. Serving on the committee with Mrs. Bowers are Mrs. Paul Kochel, Mrs. Harry Miller, Mrs. Stanley Tuck, Mrs. Mary B. Nelson, Mrs. Stanley Rumanek and Mrs. Rebecca Richardson. Their exhibit will be in the New Holland Elementary School auditorium as has been in the past. Judging will take place Wednesday morning.

Paul F. Houch, 255 Locust St., New Holland, is the new president of the association, having moved up to this position from first vice president this summer due to illness of Dr. L. E. Williams. There will be a dinner meeting of officers and committee chairmen September 24 to make final and complete plans for the fair.

Of interest to many people is the baked goods and candy sale at 12 o'clock noon Wednesday. A sample of each exhibit will be displayed throughout the fair but the rest will be sold, the proceeds going to a worthy charitable organization.

This fair will again provide some fine entertainment including three great parades. The Farmers Fair parade will take place at 7 p.m. Wednesday and will be in charge of The Young Men's Business League of New Holland. The pet parade will be held Friday at 7:30 p.m. and the baby parade sponsored by the New Holland Farmers National Bank and conducted by The Business and Professional Women's Club will take place Saturday at 4 p.m. Generous prizes are offered at all the parades.

The 4-H Community Club will show their pigs Thursday and following the judging all pigs will be offered at public auction at 2 p.m. The tractor driving contest will be held at 6:30 p.m. Thursday. The Tug-of-War eliminations will be held Thursday and Friday at 9 p.m. with the finals at 9 p.m. Saturday.

Kid's Day is Friday with free rides on the amusements in the center of town and a drawing at 5:30 p.m. The New Holland Band will give a two hour concert in the evening.

Saturday the Farmers Fair German Band will move around from place to place after 4 p.m. There will also be other entertainment Saturday evening.

Martha Bowers, besides working with the fair, has been active in other community organizations. She is president of the Friendly Circle of Rural Women. Most of their members are from Ephrata, New Holland, Bareville and surrounding areas. Martha belonged to this group since 1935. They meet in the homes once a month except in the summer. They give donations to Cleft Palate, Water Street Rescue Mission, United Drive, Ephrata Recreation

Center, Easter Seals, Ephrata Hospital and to needy families. To earn money to finance their projects they sell fruit cakes at Christmas time and have bakeless bake sales.

Mrs. Bowers has been a member of the Bareville Fire Company Auxiliary since it organized in 1953. She served as its president for 20 years and when she retired as president about a year ago they presented her with a pendant watch and a platter with a picture of their fire house and fire engine. The auxiliary has rummage sales and used to serve food at sales to make money.

Martha has been a member of the Conestoga Valley Auxiliary to the Lancaster General Hospital for about 25 years and is a past president of it. They meet four times a year and go to the hospital twice a year to sew. She used to go to the hospital to sew and helped with their clam bakes.

Mrs. Bowers belongs to the Salem Evangelical Church in Vogansville and to the Missionary Society. It is a non-denominational church.



Mrs. Martha Bowers, with her New Holland Farmer's Fair book and canned goods notebook in hand, plans for a large number of entries this year. Some of her African violets can be seen in background.

Martha, the daughter of the late Mr. and Mrs. Eli Musselman, grew up on their general farm in Upper Leacock Township. She helped in the fields to load wheat, husk corn, pick fruit from the trees and mowed wheat. She used to have a garden where she lives but limits it now to a few vegetables which she grows all around the edge of her lawn. She freezes fruits and vegetables. She also grows a lot of flowers such as bulbs that bloom in the spring, roses, iris, hibiscus, gladioli, marigolds, zinnias, hardy sweet peas and hardy begonias. She also starts African violets and has many beautiful blooming ones as well as other house plants in her house. She donates African violet plants to the fire company auxiliary for their rummage sale.

Martha attended Myers country school in Upper Leacock Township and later worked as a silk weaver for Storb & Snader Silk Mill in New Holland. One of her hobbies is quilting. She quilts them for other people. She did four last winter and will do at least two this coming winter.

Mrs. Bowers took piano lessons and she says "I enjoyed playing for my own amusement." She has a baby grand piano.

She enjoys traveling. She flew to California this summer, took a tour to Hawaii two years ago, has been to Florida several times and saw the Parade of Roses and the Rose Bowl game in California on another trip.

Mrs. Bowers says "I like to cook." Here are some of her favorite recipes:

SALAD DRESSING

- 1-3 cup sugar
- 1-3 cup corn oil
- 1-3 cup catsup
- 1/4 cup vinegar

- 1 tablespoon paprika
- 2 tablespoons lemon juice
- 1 teaspoon salt
- Shake well. Vegetables stay crisp in this dressing.

MAYONNAISE

- 3 eggs beaten
- 1/4 teaspoon salt
- 1/4 cup vinegar
- 1/2 cup sugar
- Boil and later beat in 1 teaspoon prepared mustard.

CREAM CUSTARD PIE

- 3 eggs separated (Use yolks for custard, reserve whites for meringue)
- 2 cups sweet milk
- 1 cup cream
- 1/4 cup flour
- 1 cup granulated sugar
- Boil, cool and pour into baked pie crust. Use whites to make a meringue. Mixture is thin but do not add anything. It will be the right consistency when cooled.

CHOCOLATE CREAM DESSERT

- 2 scant tablespoons cocoa
- 1/4 cup cold water
- 1 1/4 cup milk
- 1 pack gelatine, soak in 1/4 cup water
- 3/4 cup sugar
- 2 egg yolks
- 1 cup cream whipped
- 1 teaspoon vanilla
- Mix cocoa with 1/4 cup warm water. Mix with milk, sugar and beaten egg yolks. Cook, then add gelatine. Set mixture to cool. When set beat and add beaten egg whites, whipped cream and vanilla.

PA. DUTCH LEMON SPONGE PIE

- This is one of the best of the Dutch pies. First mix enough of your favorite pie crust to line the bottom of a 9 inch pie plate.
- 1/4 cup melted butter
- 1 cup granulated sugar
- 3 tablespoons flour
- 3 egg yolks, beaten lightly
- 3 egg whites, beaten stiffly
- 1 1/2 cups milk
- 3 tablespoons lemon juice
- Cream butter with sugar and flour. Add egg yolks, lemon juice and milk. Fold in egg whites. Pour mixture into the unbaked pastry lined pie plate. Bake for the first ten minutes in a 425 degree oven, then reduce heat to 325 degrees and continue baking for 25 more minutes.

LEB CAKES (Cookies)

- 1 1/2 lbs. or 3 cups light brown sugar
- 1/2 lb. or 1 cup shortening
- 1 pt. sour milk or buttermilk

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Mrs. Bowers, Bareville, loves to work with her flowers and vegetables. Here she stands by her zinnia bed.