

LADIES HAVE YOU HEARD?



By Doris Thomas, Extension Home Economist

There's A Barbecue In The Wind
The nip of Fall doesn't have to mean that the outdoor cooking season has come to an end. Quite the contrary. Some of the nicest ingredients for a gathering of family and friends are an invigorating day and the air

enough turkeys on the market to meet national requirements. Begin your barbecue with high quality, young, tender-meated birds. When shopping for turkey, look for the USDA grade shield on the label. If means that the poultry has been graded for quality by a Federal or Federal-State grader.

Turkey halves, quarters, or pieces are especially good for barbecuing. Allow 3/4 to 1 pound per person. Small turkey quarter roasts are also excellent for barbecuing. Or, young fryer-roaster turkeys weighing 6 to 8 pounds can be cut into individual servings.

The key to a successful charcoal barbecue is to wait until the flames have diminished leaving a solid bed of glowing coals. Poultry tastes best when broiled over hot coals, not in flame or smoke. Start the fire at least 30 minutes ahead of time so you'll have plenty of time for the coals to burn down to ash-gray before the cooking starts.

When the fire is ready, brush the turkey with melted butter or margarine, or your favorite barbecue sauce. The center of the grill will be hotter than the outside edges, so place small pieces like wings, legs, or thighs, near the edges to avoid over-browning. Cooking time ranges from 1 to 1 1/2 hours depending on the size and thickness of the pieces. Turn and baste occasionally to assure even cooking.

Before and after the barbecue, poultry should be handled with care. Keep frozen poultry hard-frozen

until time to thaw, and cook promptly after thawing. Use fresh-chilled poultry within 1 to 2 days. Completely cook poultry at one time.

Cleaning Up Helps Prevent Home Fires

Dispose of ordinary trash and rubbish regularly. Keep attic, basement and closets free of accumulations of old clothing, mattresses, curatina, drapes, lamp shades, newspapers, and books.

Hang up oily mops and keep oily rags in closed metal containers.

Empty ashtrays only when sure the contents are completely cold, and use ashtrays large enough and deep enough to keep burning cigarettes from falling out. Have your heating equipment checked and cleaned at least once a year.

Check appliance and extension cords regularly for broken or frayed insulation and loose connections, and replace promptly when faulty.

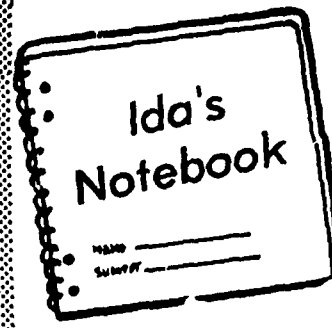
Store paints and solvents away from heat, and dispose of empty and nearly empty containers promptly.

Keep garage free of clutter, and store gasoline only in tightly capped, clearly marked metal cans - never in glass jars or jugs.

Keep kitchen range clean of grease splatters; exhaust ducts should be cleaned out so smoke can travel through them easily; keep the fan and suction mechanism and other parts of the exhaust hood over the range free of grease. Include the outside as well as the inside of your property in the spring clean-up schedule, so dry leaves,

grass and branches left after winter's storms do not become fire hazards.

Acting on these hints will mean more safety for your family.



Ida Risser

Again this year, I and the children enjoyed the Fall Harvest at Landis Valley - Pa. Farm Museum. Cindy inquired as to the proper manner of braiding corn husks for mats and Philip was interested in how threshing was done with a steam traction engine.

As I watched the soap boiling in a large iron kettle I was reminded of the days when my mother regularly made our soap. One memorable morning was the day after a batch had been made and left to harden over night. On this particular morning while slicing the soap in pieces with a butcher knife she cut a rat in half which had fallen into the pot during the night. Things don't always turn out the way they are supposed to.

We had a chance to taste an unusual pie in the Settler's cabin at the Museum. We did not get a recipe but the next day I tried to duplicate it and the family liked the onion pie which I

served them for supper along with spare ribs from a recently butchered hog and some fresh swiss chard.

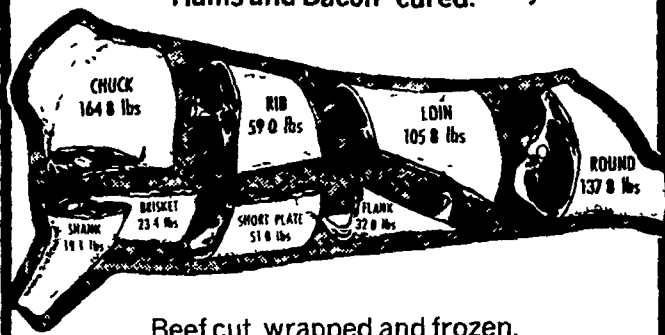
Yesterday, I helped to peel a bushel of apples for a dessert which was to be used at a covered dish supper for a returned missionary couple from India. As it was discovered later, we didn't need half of those apples as the attendance was poor.

Each person was to bring a dish made from a foreign country recipe and maybe that scared some people. Maybe, the suggestion that they wear a costume from another country was responsible for the poor turnout.

There were interesting things to be learned. The families of patients at the India hospital camp on the hospital grounds and cook the food for the sick person. They are charged \$4.00 per day which seems so low according to our standards but in comparison to their wages it is probably high too.

CUSTOM BUTCHERING

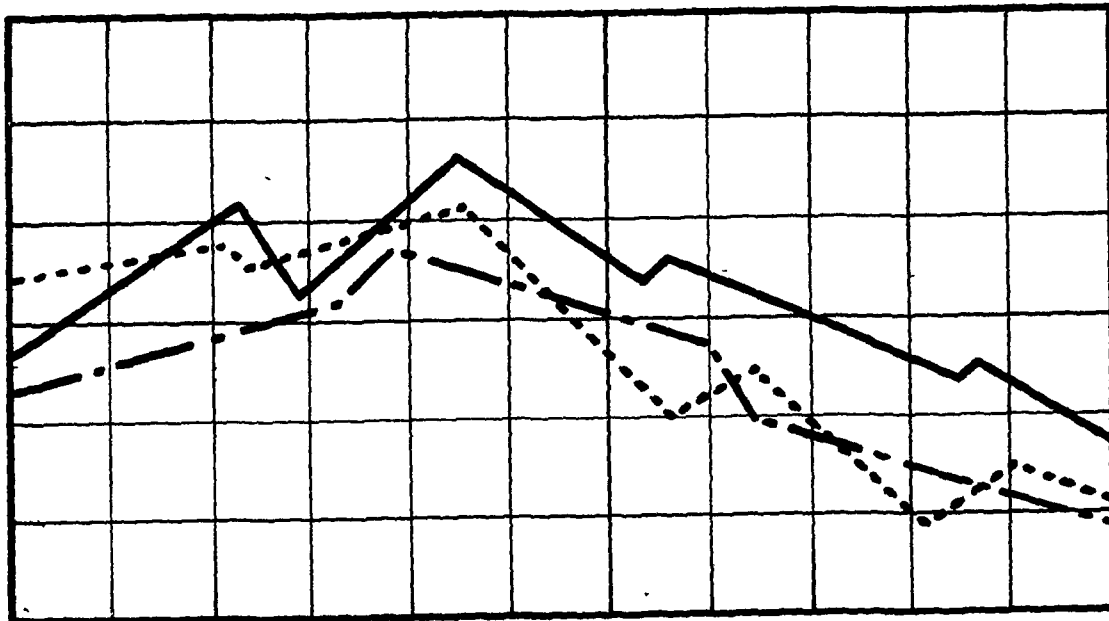
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Mushroom Industry Receives Help

U.S. Senator Hugh Scott (R-Pa.) has received assurances from the White House that the depressed mushroom industry would be eligible for financial assistance from the Small Business Administration under an expedited procedure.

Scott and Senator Richard S. Schweiker (R-Pa.) had strongly recommended that the Federal Government provide economic relief to the U. S. mushroom industry because of severe economic losses resulting from government recalls of

mushrooms and foreign governments dumping subsidized mushrooms on the U. S. market.

White House officials indicated that, failing a product disaster determination for the mushroom industry, there are two other forms of SBA loans for which the mushroom industry would be eligible and for which SBA would provide expeditious handling. These are direct government loans at a low interest rate and guaranteed loans at the market interest rate, both

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