

Mrs. Nancy Garber**Combines An Insurance Career With Farm Life**

by
Mrs.
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Farm Feature
Writer

Mrs. J. Richard (Nancy) Garber, Elizabethtown R1, will represent Lancaster County in the Pennsylvania Farmers Association's Regional Ladies Day Out speech contest to be held July 14 at Penn Ram Inn in Carlisle. Lancaster County will be taking a bus load to the all day affair. The subject for each and every speech will be "My Hope For Tomorrow" and may last no longer than four minutes. In order to enter, the contestant's husband must be a member of the PFA. Contestants can memorize or read their speech. Mrs. Garber will expand on different qualities she would hope to develop in the future and will talk from notes.

Mrs. Garber, having taken eight and ten week courses at the Y.W.C.A. in Lancaster on "Art Of Conversation And Voice" and "Poise And Self-confidence" within the past year, has some advantages. These were two hour classes for one evening a week in which the students learned to express themselves. They had voice range exercises, learned new words and put them to use and learned how to think on their feet.

This is not the first experience for Nancy to take part in the PFA Ladies Day Out Regionals. She sang in a trio with Mrs. Dale Heistand and Mrs. Richard Shellenberger and accompanied on the guitar by Mrs. Shellenberger at the Penn Harris, Camp Hill, in 1972 and their trio placed second. Their trio known as the "Milkmaids" originated in Farm Women Society 29 where all were members. They sang secular music and provided entertainment for banquets, parties and conventions.

Mrs. Garber has been very active in other facets of the Ladies Day Out also. She served as co-chairman with Mrs. Michael Grove Jr. in organizing Lancaster County's Ladies Day Out-Heritage Trail Tour April 23 of this year. The tour included five local homes and Donegal Mills. She also served on the flower committee for three years, making flower arrangements for the banquet tables.

Nancy has been a member of Farm Women Society 29 about five years and served as president in 1973 and 1974. She is on the Ways and Means committee this year. They

made sandwiches for their sub sale in the spring and have food stands at local farm sales. They have about 24 members from the Maytown, Marietta, Mount Joy and Elizabethtown areas. They hold their meetings in homes for the most part but they held the last one at the Lancaster Cleft Palate clinic. They provide a program and furnish small gifts for Bingo at Conestoga View once a year. They had a birthday party at Pleasant View Rest Home in April. They also donate to the Cerebral Palsy Foundation. Nancy says "We really have a lot of fun in Farm Women. I really have pleasant memories." Farm Women Society 29 is noted for their homemade bread. They supplied it for the past three years for the County Farm Women convention luncheon. Nancy has also been active on the County Farm Women level. She served on the program committee for the 1973 convention and on the nominating committee for the 1974 convention.

J. Richard and Nancy Z. Garber are the third generation to own and operate their 88 acre farm on Bossler Road, in West Donegal Township. Dick was born and raised there. His grandfather Simon Garber, followed by his parents Mr. and Mrs. Monroe E. Garber who now live at Mount Joy R2, also owned and farmed it. Through the years there has been one landmark on the lawn that distinguishes it. There is a very unusual vault type spring house which is still used to cool things. It has a very cold spring which provides excellent water for the family. Mrs. Garber says "Dick and I certainly enjoy what our heritage has bestowed upon us. We find old relics and antiques on the farm that we use in accenting our home. In the fall season we are blessed with a luscious crop of English walnuts and chestnuts from an orchard that remains on our property. Also our unique spring on our lawn brings back many fond memories of yesteryears."

Garbers have been farming 9 years and have 55 registered and grade Holstein animals, 38 being milking cows. Nancy takes milk samples once a month. They are in the owner-sampler program whereby Joan Snyder, a DHIA milk tester, picks up the samples and sends them to Penn State University to be tested. Garbers raise the bulls for meat for the family and neighbors. They grow corn, alfalfa, barley and wheat. They have no hired help. Nancy helps when necessary in the milk house, to unload hay and

Homestead Notes

straw, assists in discing and has a vegetable garden. Dick's parents share in it also.

Nancy's parents are Mr. and Mrs. Vernon Zimmerman, Elizabethtown R3. She and her four sisters and one brother grew up on their small truck farm where they grew tomatoes and strawberries and raised about 5000 broilers and hogs. Nancy helped with the farm work at home. Zimmermans sold the farm 10 years ago and built a home. Now Mr. Zimmerman is a contractor and builder. Nancy was graduated from Lancaster Mennonite High School where she took the academic course. She worked at Christian Life Book Store on Market Street, Elizabethtown for six years and since over holidays and vacations.

Garbers have two sons. Donovan is 7 years old and in second grade in Rheems Elementary School. Douglas is 5 and will be in Kindergarten at Rheems Elementary School this fall.

Nancy started in the auto insurance business about two years ago and is just in the process of introducing fire insurance policies. Her father-in-law was in the business for Goodville Mutual Casualty Company whose home office is at New Holland. He wanted someone in the family to take up the business. Nancy went to night school twice a week at University Center of Pa. at Harrisburg for 9 months. She passed "Fire and Allied Lines" and "Casualty and Allied Lines" and is licensed in both. She works with Mr. Garber in the business and has her office in her home. They write auto policies only for non-drinkers. She is also in her first year of a three year term as a Notary Public. She says, "That gives me a unique identity, to be an insurance agent and also a farmer's wife. I love it." Her father-in-law also has charge of Lancaster County Mennonite Aid. It is a hospitalization group plan the Mennonites have in which they share the burdens of each other.

Richard has been a member of the PFA for 9 years, is a member of Inter-State Milk Producers where he ships milk and is a member of the Elizabethtown Chapter of Young Farmers and serving on their project committee.

Nancy was a 4-H leader for the cooking club of the Mount Joy Chapter for two years. She gave it up when the children were small. She does volunteer sewing for the State Hospital for Crippled Children, Elizabethtown, about two days a year. She makes clinic gowns and outpatient clinic robes.

Garbers are members of Elizabethtown Mennonite Church on S. Spruce Street. Nancy is an instructor in the Nursery Department of the Sunday School. There are two instructors and they provide craft material and Bible stories for 3 and 4 year old children. She sings second alto in the church octette. They sing for special meetings at the church. She also sings in the ladies trio. Richard is a member of the Homebuilders young married couples class. Both of them participate in the summer service



Mrs. J. Richard (Nancy) Garber, Elizabethtown R1, a licensed fire and casualty insurance agent and Notary Public, returns to her office in her farm home.

project which is volunteer work, providing games each Friday of the month for the State Hospital for Crippled Children at Elizabethtown. Different ones take turns going there. Nancy directed two plays at church this past spring. The one was an Easter drama put on by the youth group on Palm Sunday night. The other was an anabaptist play the youth put on Memorial weekend at Lancaster Mennonite High School. Their son Donovan took part in it. It was a Mennonite celebration bringing back the crafts of 450 years ago.

Garbers attend PTA meetings at Rheems. Richard plays baseball on a community team every Tuesday night. His cousin, Gene Garber who is a relief pitcher for the Phillies, grew up on the next farm to them. The Garber family belongs to a private swimming pool near Maytown and do a lot of swimming. It is hard for them to get away on vacation because of their dairy but they go to the ocean or to the mountains in Tioga Co. where Dick's father is a member of a hunting club.

Nancy has many hobbies. She says "I dabble in almost any craft. I enjoy natural materials." She had made decoupage pictures, della robia wreaths, dried flower pictures, decorates ceramic eggs with decoupage then covers them with glass particles. Her most recent craft was making Williamsburg bouquets which she did through a workshop at Kissel Hill. She does her own papering and painting. She is doing her bedroom now in Williamsburg style. She enjoys sewing for herself and makes drapes for her house. She enjoys house plants. She has a lot of spring flowers. Her chief summer hobby is pruning the shrubbery. She also mows the lawn. Donovan is starting to help mow the lawn.

Mrs. Garber loves to cook. She is sharing the bread recipe Farm Women Society 29 uses for bread for the county convention luncheon. She deems it a pleasure to make it for her family and also uses the recipe to make sandwich rolls. Her friends and neighbors have ordered it for special occasions. A delicious complement for the bread is her homemade apple butter. She also gives us a very rich ice cream recipe, lasagne recipe which makes a nice hot dish for a summer covered dish outing and a chicken a la king recipe which is an ideal main dish for a buffet style meal:

Homemade Bread

Mix in a large bowl:
3½ cups lukewarm water
2 pks dry yeast

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Mrs. Garber, who enjoys crafts made from natural materials, made the colorful Williamsburg bouquet she is holding and the large della robia wreath on the wall.

Country Corner

with: Melissa Piper
ASSOCIATE EDITOR

Canning Lids Aren't What They Used To Be

Well here we go again! It seems as if every day we receive some new type of information on canning supplies and their availability. While we tried to inform our readers last week on the availability, this week we are offering a caution concerning some new types of canning lids.

With the increased demand for canning lids, some companies have started marketing a different type of lid. They are usually white in color and are screw type lids similar to those found on peanut butter or mayonnaise jars. The companies will not guarantee the lids and give little or no instructions on how they should be used. If you however, do buy the lids it is advised that you follow these instructions.

In any case good luck! Lancaster Farming will try to do its best to keep you informed on the latest information concerning canning this season.

- 1 Do not use in the pressure canner. Use only in a boiling water bath canner.
- 2 Can only fruits or pickles in jars with these lids.
- 3 Treat these lids like the zink lid. Put lid on the jar, tighten, then unscrew ¼"
- 4 Place jars in canner and have boiling water come up to the neck of the jar. Don't cover the tops of jars.
- 5 Increase processing time 5-10 minutes.
- 6 When removed from the canner, tighten the lids.
- 7 To test for a seal, lay a piece of cardboard across the lid. If lid is depressed in the center the jar is sealed.