

Farm Women Societies

Society 4

Farm Women Society 4 will have an outdoor picnic to be held at Sico Park, Mt. Joy - Pavilion No. 1. The date for this picnic is August 23 at 1:30 p.m. Members are asked to please bring a finger snack to share.

Society 6

Farm Women Society 6 met in July at the summer home of Mr. and Mrs. E. Musser Heisey at Mt. Gretna. Hostesses with Mrs. Heisey were Mrs. Joe Greiner and Mrs. Muriel Saylor. The theme song "Brighten the Corner" was used to open the meeting. Devotions were in charge of Mrs. Samuel Myer who read "The Farmer's Creed" and the Bible story of the sower and the seed. Roll call was answered by telling of a favorite food your mother made.

Some members met recently and made 168 bed pads which were given to the Dunker Brethren Home. Donations were voted for the Farm and Home Center and for a 4-H exchange student who is spending time in West Germany. The Society had a birthday party for guests at the Harrisburg State Hospital on July 22.

For the program Mrs. Harry Shonk read for us the thought-provoking and appropriate "I Am the American Flag" written by Dr. Schuller. This was chosen for the award as the most outstanding sermon of 1973 by the Freedoms Foundation at Valley Forge.

Mrs. Shonk also acted as auctioneer for canned and baked goods, and vegetables brought by members.

The August 2 family covered dish supper was held at 6:00 p.m. at the Milton Grove Sportsmen's Club.

Muriel Saylor presented slides of a three-continent tour taken last summer. It included Rio de Janeiro, Victoria Falls in Zambia, an eight-day safari in Kenya and Tanzania, and Athens and Corinth in Greece.

The September meeting will be held at the Milton Grove church on September 6.

Society 24

The Society of Farm Women 24 met at the home of Mr. and Mrs. Mervin Hooper, New Holland, R3 July 30, for their annual family picnic. A total of 21 members and their families were present for the evening of food, fun and relaxation.

We were also honored with the presence of three foreign exchange students who are currently residing with three families from the society. An announcement was made that the next meeting will be at 7:00 p.m. at the American Golf Course at Groffdale, instead of what the events book has printed.

Society 26

Society 26 held their monthly meeting at the home of Mrs. Merville Messick, Elizabethtown recently. Mrs. Homer Ginder also from Elizabethtown was the co-hostess. Mrs. Harold Musser had devotions.

Mrs. Velma Weaver gave a talk on ceramics which was of interest to the members. Refreshments were served by the hostess.

Meat production up

HARRISBURG - Red meat production in Pennsylvania during June was 8 percent above a year ago. Slaughter of meat animals was up for cattle and calves, but down for hogs, sheep and lambs, according to the Crop Reporting Service.

Cattle slaughter increased 40 percent, calves 128 percent, while hog slaughter decreased 10 percent, and sheep and lambs were 6 percent below June a year ago.

Nationally, total red meat production was down 4 percent from June a year ago, but 1 percent above June 1973. Number of cattle slaughter increased 11 percent from June 1974, calf slaughter increased 118 percent for the same period, lamb and mutton rose 6 percent from June a year ago. Hog slaughter was down 14 percent from a year ago.

LADIES, HAVE YOU HEARD?

By Doris Thomas, Extension Home Economist

Many Perishable Foods Have Open Dates

Most consumers want to know the foods they buy are fresh. Many food processors and suppliers are using codes and dates to inform consumers of food freshness. These dates promote stock rotation and quick sale of perishable foods. Some foods contain packaging dates while others have "sell by" or "use by" dates.

Food processors can't put a date on the product indicating when it will spoil. Shelf life is determined by how store personnel and consumers handle perishable foods at home.

Manufacturers know how long perishable foods keep under ideal storage conditions. Most food processors

now open date only about one half that number of days. The date you see indicates best quality if properly handled and used by that time.

Refrigerated foods, such as meats and dairy products, should be kept at temperatures below 40 degrees F. For frozen foods 0 degrees F or below is necessary.

Check temperatures in your home freezer and refrigerator. Remind store personnel of proper refrigeration of perishable foods. And go directly home after shopping and immediately place perishable products in proper storage. Remember, the key to keeping quality of perishable foods in maintaining proper temperature — 40 degrees F or 0 degrees F. Open dates

are only valid if you and store personnel properly handle the products. If spoilage occurs, it is usually because proper temperatures are not maintained.

Discourage Home Canning of Cream-Style Corn and Leafy Green Vegetables

Canned greens or cream-style corn may be family favorites. But home canning of these vegetables is not recommended, even though most authoritative canning references outline procedures.

Problems involve high risk of botulism when canning procedures are not strictly followed, possible poor quality of these home-canned products, and high energy costs from lengthy processing time.

Both cream-style corn and greens must be heat processed in a pressure canner. Processing time for hot-filled pints of cream-

style corn is 85 minutes at 240 degrees F, with 10 pounds pressure and 95 minutes for cold-packed pints. Quart jars should never be used because the danger of botulism is too high.

This lengthy processing often results in severe darkening of the corn. And even though recommended procedures are carefully followed, high starch content in some varieties of sweet corn or in overly mature corn may cause underprocessing and possible spoilage, especially when jars are packed too tightly.

Leafy, green vegetables must be processed 70 minutes at 240 degrees F with 10 pounds pressure for pints, and 90 minutes for quarts. Jars packed too tightly with hot, wilted greens may be underprocessed even though recommended processing time is followed. This means high risk of spoilage, and danger of botulism.

If you have an abundance of corn or green, leafy vegetables in your garden, try freezing rather than canning them. Commercial canners are able to control the safety of their canned corn and greens as carefully as any other canned food. But for the home canner, it's a risky business.

Berks County

Farm Women Societies

Berks Co. Society 3

The Society of Farm Women 3 of Berks County held a fashion show at their monthly meeting at the home of Mrs. Wilmer Richard.

Mrs. Ralph Baus modeled a "cotton dress" made from cotton balls and a "travel dress" made of maps and road signs.

Mrs. Marvin Lindeman modeled a "presidential gown" featuring the 34 presidents and a "wash day" dress made of laundry detergent labels.

Mrs. Richard Loch modeled a "wash and wear dress" of towels and a checkered dress featuring checkers and a checker board.

Miss Hilda Hartman modeled a dress of nylons with matching hat and a print dress of newspapers.

The narrator for the show was Mrs. Joseph Bartholomew who modeled a dress made of burlap bags.

Miss Barbara Bartholomew, Mrs. John Bartholomew and Mrs. Richard Loel modeled wedding gowns from the 20's, 40's and 60's.

Mrs. Marvin Lindeman served as the auctioneer for the white elephant sale

The regular monthly meeting of Farm Women Society 5 of Berks County was held Monday evening, July 28 at the home of Mrs. Julie Grimes, Womelsdorf. Fourteen members were present.

Plans were discussed for a family bowling night to be held November 15 at the Berks Lanes, Sinking Springs, and a family picnic to be held on Sept 21 at the Weiss Grove, Rehrersburg.

An announcement was made by the president Rhea Schoener that the place for the October meeting was changed and will be held at the home of Mrs. George Manbeck, Womelsdorf.

It was decided to treat the children that helped entertain at the Hamburg State School and Hospital this will be arranged by Betty Eisner and Rhea Schoener.

Plans for the County Convention were discussed which will be held on Oct 4 at the Kutztown Grange. The society will be responsible for the morning coffee hour and the silent auction.

The next meeting will be held August 25 at the home of Mrs. James Hoover, Womelsdorf.

MUELLER CHEVROLET, INC.

275 N WALNUT ST

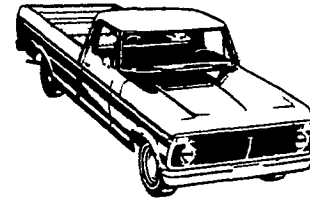
SLATINGTON, PA

Chevrolet

PHONE (215) 767-3889

PHONE (215) 767-2032

"Plain We Talk and Fancy Deals We Give"

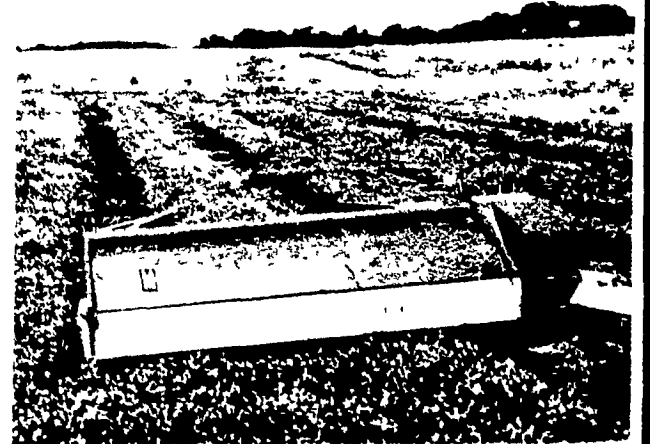


We Can Satisfy All Your Truck Needs!

★ New & Used TRUCKS
★ Complete Line of TRUCK PARTS

M. C. ROTARY SCYTHE

NEW AND USED



SHRED YOUR FODDER THE EASY WAY

Bale for Feeding and Bedding

45 to 50 HP motor to mount on Chopper

Available in 7 & 9 ft Models

Your Authorized Dealer

MILLER'S REPAIR

1 Mile North of Bird-in-Hand

8 Miles East of Lancaster

RD1, Bird-in-Hand, Pa.

Ph. 656-7013

Gibbons Road

COWTOWN RODEO

Thrills,
Chills,
Spills



Every Saturday Nite, 7:30 P.M.

RAIN or SHINE

JUNE JULY AUGUST

At Cowtown on Route 40, Woodstown, NJ, 8 miles East of Delaware Memorial Bridge

Group Rates Available
Free Parking

Adults \$3.00
Children \$1.00

Phone (609) 769-3200

SOLO Mistblowers and Sprayers

Are Ideal For Spraying Crops, Orchards, Vineyards and Tobacco



3 HP & 5 HP Models Available

spraying distance up to 35 ft

adaptable for dust liquid granulars

LANCASTER COUNTY'S ONLY DEALER
SPECIALIZING IN SPRAYER SALES AND SERVICE

LESTER A. SINGER

RONKS, PA

PHONE 687-6712