

by Kendace Borry

This past Christmas I received a floppy blue knitted wool hat that I instantly fell in love with. The result is that it rarely leaves my head but is constantly jammed on to keep the cold winter air off my ears.

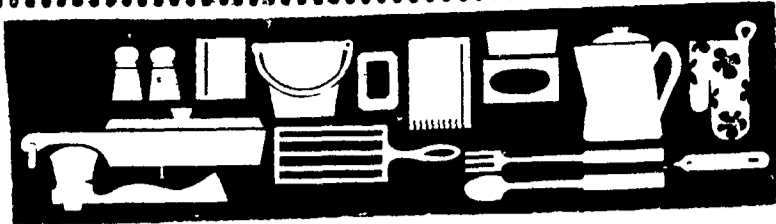
The only problem with that is that it is one of those hats that people can't seem to refuse commenting on. Everybody notices the new addition to my head, checks it critically, and announces their judgement.

Oh, I get the usual comments of "Where'd you get that silly thing?" to "I like your hat!" but it seems most people come up with something more original. I have had to put up with such cracks as "What's the matter, your brains freeze?" to "Does your mother know you're outside with that thing on your head?" The worst of it is, that after I put my woolie blue headgear on, I promptly forget it's up there, so when I get these comments, it usually takes me a few minutes to figure out what they're talking about.

I've always been a pushover for hats and I have a collection of them at home that ranges to my good old cowboy hat to a wide lacy bonnet I once wore in a wedding and am hoping someday I will have the opportunity to wear again. I have a suede floppy hat I wear to go hiking, a scarf I wear when working in the fields, a ski cap for swooshing down the icy slopes (usually I "schplatch" more than "swoosh" down the ski trails), a feed company cap I wear when I want to feel like a professional farmer, a beret I picked up in Ireland and an odd assortment of other headgear that fills the moments when I feel the urge to wear a cap.

I feel cheated that caps and hats aren't more popular and if I wasn't the self-conscious type I'd probably always be sporting one. I always notice people wearing them, and I have to admire all the ones I see in stores.

But right now, it's my blue woolie's turn to ride high on my head, and there it usually stays until I remember to take it off. So if you see a girl in a restaurant, or at a meeting, or even wearing a full length evening gown, with her fuzzy blue hat on, please come over, tap me on the shoulder, and tell me it's time to take it off. Otherwise it would probably be there till Spring arrives.



Junior Cooking Edition

This week recipes included feature such things as pink fluff and taffy candy, as the junior cooks have sent these special food directions in to share with other cooks.

More recipes are needed for the Junior Cooking Edition so why don't you copy one of your favorite recipes and send it to: Lancaster Farming, Junior Cooking Edition, Box 266, Lititz, Pa., 17543. Be sure to list all the ingredients and include complete directions.

TAFFY CANDY

2 cups brown sugar
1½ cups molasses
1 cup butter
2 cups sweet cream
1 cup walnuts
3 squares of unsweetened chocolate
1 tablespoon vanilla

Put sugar, molasses, butter, and 1 cup cream together when boiling, stir in other cup of cream. Boil slowly, stirring at all times. When completely boiling and formed, put aside, add nuts, vanilla, and chocolate.

Susan Rutt
Age 10
Mount Joy, Pa.

xxx

WHOLE WHEAT BREAD

½ cup lukewarm water
1 heaping teaspoon yeast

1 teaspoon salt
3 tablespoons melted shortening
3 tablespoons granulated sugar
2 cups warm water
3 to 3½ cups graham flour
white flour to thicken
3 medium potatoes

Put yeast in water and let soak while mixing salt, sugar, shortening, and water. Mix everything together then, form into loaves, and bake in medium sized loaf pans at 350°F. for 45 minutes or until done.

xxx

PINK FLUFF

1 can (20 oz.) crushed pineapple
1 (13 oz.) evaporated milk, chilled

½ cup granulated sugar
3 oz. package strawberry gelatin

8 oz. cream cheese
Boil crushed pineapples and sugar slowly for five minutes. Add strawberry gelatin (dry) mix until dissolved, cool. Beat cream cheese with milk until fluffy. Fold in cold pineapple and gelatin mixture, chill until firm. Fills a 9 x 13 inch pan. Cut into squares to serve as a dessert or on lettuce leaf as a salad.

Mabel Z. Nolt
Age 12
East Earl, Pa.

PULLING TAFFY

4 cups granulated sugar
1 pint milk
1 pint dark corn syrup
parafin the size of a walnut
1 tablespoon gelatin

Mix all ingredients except gelatin and boil 15 minutes. Then add gelatin soaked in 1 tablespoon water for fifteen minutes. Flavor may be added while pulling.

Rachel Stoltzfus
Age 7
Christiana, Pa.
xxx

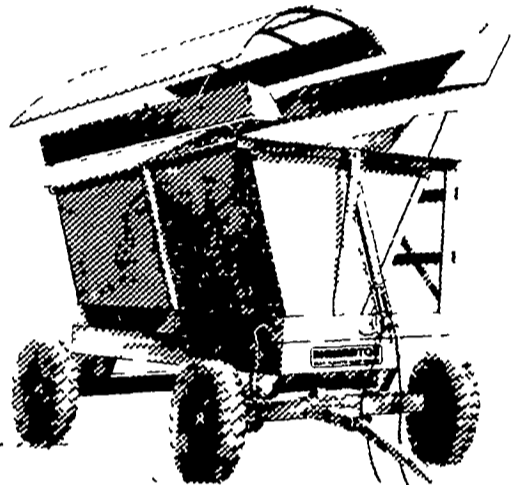
AUNT NAOMI'S COCOLATE MARSHMALLOW COOKIES

3½ cups sifted flour
1 teaspoon baking soda
1 teaspoon salt
1 cup cocoa
1 cup shortening
2 eggs
2 cups granulated sugar
1 cup milk
Nuts if wanted
1 teaspoon vanilla
Marshmallows

Mix ingredients and form into cookies. Bake at 350°F. until edges are done, place marshmallow on top and return to oven for two more minutes. Spread icing on top if desired.

Sadie Mae Beiler
Age 12
Holtwood, Pa.
xxx

RICHARDTON MORE USES THAN EVER



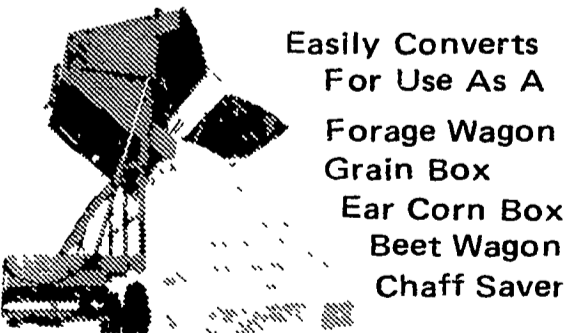
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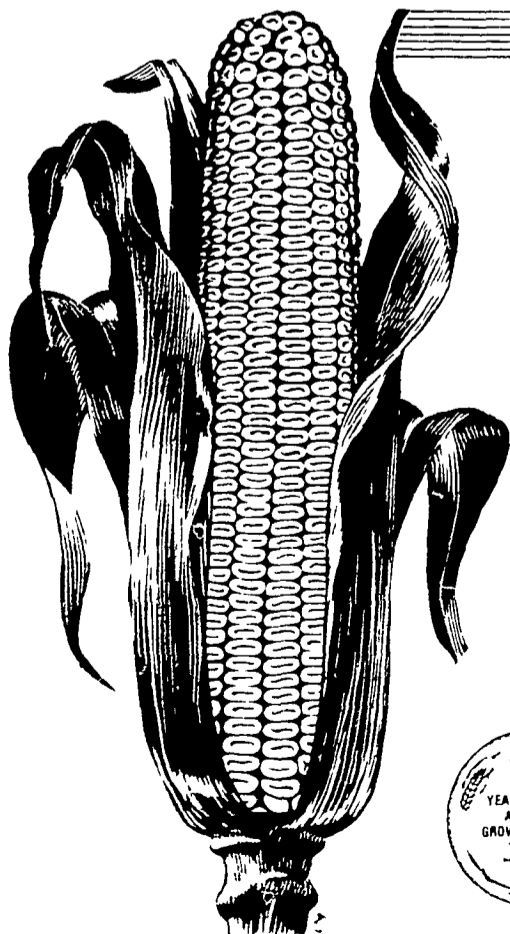


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