

Ladies Have You Heard?

By Doris Thomas
Lancaster Home Economist



HOW TO CARE FOR BAKEWARE

Most everyone takes creative pride in turning out quality baked goods in their kitchens. We all know that temperature is critical to the results of our efforts. However, do you know that the bakeware you use also plays a very important role in how your recipe will turn out.

Bakeware is made of aluminum, heat-resistant glass and ceramics, enameled metals, tin, stainless steel, cast iron or earthenware. The selection of a utensil for baking should fit the recipe. In too small a pan the batter of dough will overflow. If the pan is too large, contents will bake too hard and fast.

Shiny metal pans reflect heat and produce products with a light crust. Dull or darkened bakeware, glass utensils, and those with a colored exterior finish absorb heat and generally produce baked goods with a darker crust. You should

reduce the oven temperature by 25 degrees F. when baking in any of these pans.

Aluminum utensils may develop stains and discolorations. These can be removed by boiling a solution of two to three tablespoons of lemon juice, vinegar or cream of tartar to a quart of water in the utensil for five to 10 minutes. Then scour, rinse, and dry.

A commercial stainless steel cleaner will help remove stubborn burn marks on the interior of stainless steel bakeware. It will also help rid the utensil of "heat tint", the rainbow like discoloration caused by high heat.

Cast iron pans should be pre-seasoned before use. Wash the utensil, rinse and dry. Coat the inside surface with cooking oil or shortening. Heat in a moderate oven for about two hours. After removing the bakeware, wipe away the excess grease with a paper towel. Hot sudsy water is all that is needed for subsequent

care. The rough drying is important to prevent rusting. To re-season cast iron, scour the utensil and repeat the seasoning procedure. Cast iron utensils with porcelain enamel interiors do not need seasoning.

Tin darkens with use and age; the process is irreversible. Therefore, the baking qualities of tin will change. A dark pan will yield a much browner product than a shiny tinned pan. Tin does have a tendency to warp if subjected to sudden temperature changes and a warped pan will not bake evenly.

Many bakeware interiors are coated with a non-stick finish. Generally, besides washing, these should be conditioned before initial use by rubbing with cooking oil; be sure to follow the manufacturer's instruction. Do not oil a tubed angel food cake pan. Angel food batter must cling to the sides of the pan during baking.

Most manufacturers

recommend using nylon, hard rubber, plastic or wooden kitchen tools on non-stick finishes, glass and aluminum to prevent scratching the surface. A nylon or plastic scrubber and suds can be used to help remove burned-on foods. Scratching or bakeware finishes can also be limited by storing the pans singly in vertical slots or by placing paper towels between them.

Get the most out of your bakeware. Choose durable utensils in sizes suited to your baking needs. Be sure you use recommended temperatures. Remember that your bakeware will last longer with proper care, for many a homemade treat!

HOW TO PRESERVE PAINT BRUSHES AND ROLLERS

Your paint brushes and rollers represent an investment, if you are a do-it-

yourself decorator. These tools will survive a number of "overhaulings" if you clean and store them correctly after each use.

Avoid letting paint harden and dry on the implements. Use a rounded stick to scrape off excess paint onto newspapers. For oil-based paint, clean in brush cleaner or mineral spirits. Then wash brushes or rollers in detergent or soap suds. If you use latex paint, simply wash tools in sudsy water. Work bristles between thumb and forefinger to coax paint from the heel of a brush. Suds the nap of a roller with both hands. Rinse. Comb brush bristles with a metal comb to prevent matting. Handle brushes by the handles; place rollers on pegs or upright to dry. When completely dry, wrap in foil to keep them dust-free.

Beef ball set

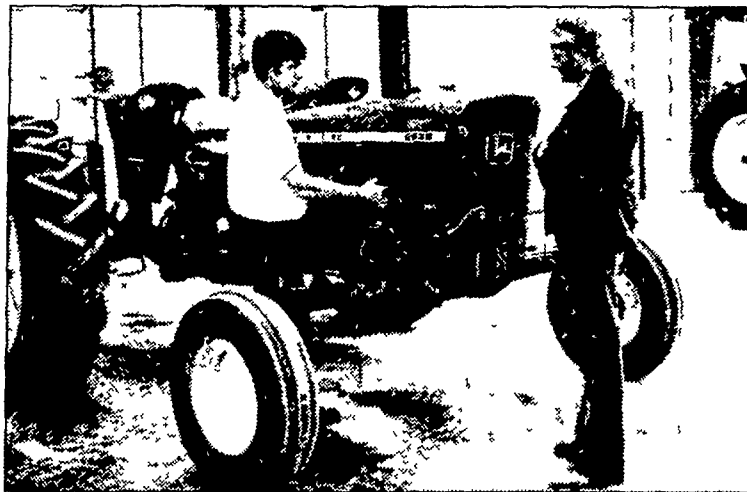
LITTLESTOWN -- Schottie's Restaurant, near here, will be the site of the Adams County Beef Ball next Friday night, during which a parade of bulls, a dinner, and a dance will be among the highlights.

The evening program will get underway at 6:30 p.m. with tickets priced at \$18.50 per couple. Organizing and presenting the program is the Adams County Beef Producers Association.

xxx

Ever wonder how much Maryland farmers spend yearly to run their businesses? In 1967, Maryland farm production expenses totaled \$290 million. This rose to \$354 million by 1972 and had skyrocketed to \$616 million in 1976!

Good old-fashioned quality service



We still provide it

John Deere owners can count on us to help keep their farm equipment running like new. We back them with Prompt, courteous attention. Experienced service specialists.

The right tools and facilities

Parts that fit and wear right

Stop in or give us a call to get your service needs taken care of now

LANDIS BROS. INC.

Lancaster, PA
717-383-3906

ADAMSTOWN EQUIPMENT INC.

Mohnton RD2, PA 19540
(near Adamstown)
215-484-4391

PIKEVILLE EQUIPMENT INC.

Oyster Dale Road
Oley RD2, PA
215-987-6277

NEUHAUS'ES INC.

RD2, York, PA
I-83 Loganville Ext. 3
717-428-1953 or
235-1306

SHOTZBERGER'S EQUIPMENT

Elim, PA
717-665-2141



A.B.C. GROFF INC.

New Holland, PA
717-354-4191

ROBERT E. LITTLE INC.

Zieglerville, PA
215-287-9643

STANLEY A. KLOPP INC.

Berrville, PA
215-488-1510

KERMIT K. KISTLER INC.

Lynnport, PA
215-298-3270

M.S. YEARSLEY & SONS

West Chester, PA
215-696-2990

AGWAY INC.

Chapman Equipment Center
Chapman, PA
215-398-2553

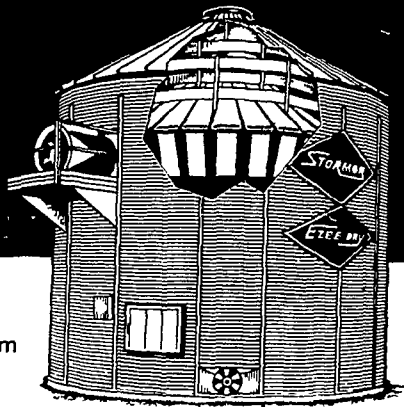
I.G.'s AG SALES

Silverdale, PA 18962
215-257-5136



Stormor's EZEE-DRY

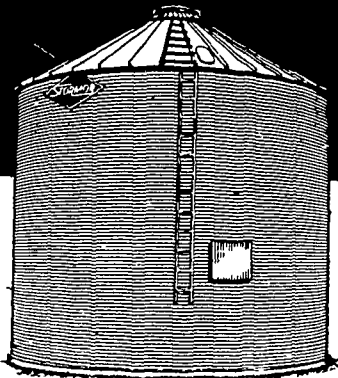
...now at Big Winter Discount Savings!



No matter how you farm, Stormor is for you—and at substantial savings. Select from drying capacities from 2,000 to 12,000 bu. per day at 10 pts. In-bin storage capacities go-up to a big 16,000 bu.

Stormor Grain Bins

Durable and Dependable —and at Big Winter Discounts!



All the money-saving features found in Stormor Grain Bins can now be yours at a big savings. You get

- Rugged galvanized, heavy-gauge steel sidewalls
- Exclusive roof Vac-U-Vents
- Hill-and-Valley Bolting
- Rock-solid Anchoring
- Capacities to 152,000 bu.

It all adds up to the best grain bin for your money!

The best is now specially priced. Come in today for Stormor's Big Winter Discounts on the quality built Stormor Grain Bins.



Quality Built to Last Longer

Loucks

GRAIN EQUIPMENT, INC.
Box 216, RD 12,
York, PA 17406
Ph (717) 755 2690