Exercise Ladies Have Farm Women Societies

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ment of Society 25 of Wrightsville.

Another committee was set-up to begin plans for the family Christmas party.

Joyce Bupp presented a program on her slides of the People-To-People Tour of foreign countries.

The next meeting will be on May 11, at 7:30 p.m., at the home of Joan Beck.

York Co.

Society 27

The April meeting of York County Farm Women Society 27 met at the home of Gladys Orb.

It was announced that \$50 was given to the 4-H center for a plaque in memory of Jerry Goodwin, a member of the group.

There will be a birthday dinner for club members on May 19. The York Co. Farm Women picnic will be held July 26, and 14 members plan to attend.

Society 27 will entertain

Society 17 at Rossville in June. The club is selling all occasion, sympathy and birthday cards. Anyone interested in buying some

can call Polly Oberlander, 717-292-3324; Fairy Shaffer, 717-292-2223; or Glady Orb, 717-292-1622. The next meeting of the

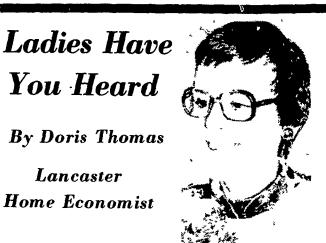
group will be held at the home of Fran Geiselman, Freysville.

York Co. Society 31

York County Farm Women Society 31 met recently at the home of Mrs. Marie Bupp. At the meeting, Mrs. Geraidine Lehmer showed the group how to make flowers.

It was announced that seven members of the group will attend the Spring Rally at Hershey.

A Mother and Daughter banquet will be held at Shindler's, on May 15, star-



Why go out to eat when you can enjoy the crispy, crunchy taste of your favorite deep-fried treats right at home?

recipes; now you can have yours, too! You and your family can enjoy delicious fish, chicken, shrimp and onion rings that only you can make. And you'll be saving money, too.

ting at 6:30 p.m. Plans are also being made to entertain

After the meeting, the hostess served refreshments of popular coatings: the egg batter which is light and

puffy because it contains liquid, and the crumb coating which is more crisp and golden brown.

Start with a few basic ingredients and then let your imagination go. Experiment. Soon you'll have a recipe that your family will love and everyone else will envy.

Successful deep frying also depends upon the correct temperature control of the oil. If you do not have an electric deep fat fryer, invest in a thermometer for best results.

You can make delicious deep fried foods just like the experts. Try the following

recipe for a delicious coating for a variety of foods. All-Purpose **Seasoned Coating**

- 2 slices dry bread, finely crumbed
- 4 tablespoons grated Parmesan cheese
- 1 teaspoon seasoned salt 2 slightly beaten eggs

1 tablespoon cold water Preheat vegetable oil to 375°F. for frying. Combine fine bread crumbs, Parmesan cheese, and $\frac{1}{2}$ teaspoon seasoned salt in a shallow pan. In small mixing bowl combine eggs, water, and remaining salt. Dip food to be deep fried into egg mixture, then into crumbs. Repeat dipping process before deep frying. Remove and drain on paper toweling.

Use for: Zucchini slices, eggplant slices, carrot slices. mushrooms, cauliflower, fish, cheese cubes (1/4-inch cubes), shrimp, onions, and par-cooked chicken.

CLEANING FABRIC SHOES

You don't have to discard last Summer's stained cloth shoes. In many cases they can be cleaned using a simple detergent foam. It is important to protect soles and linings from water, so first stuff the shoes with newspaper.

Unlined Shoes

To remove dirt and grime from denim, canvas and other unlined fabric shoes, mix a small amount of fine suds by adding detergent or soap to water and whipping it with a blender or mixer. Apply the suds to the shoes with a brush and rub gently. Remove the dirty suds with a sponge and replace the damp newspaper with dry stuffing. This will help shape the shoes while they dry.

Lined Shoes

Fabric with glued linings can be damaged if they get wet. Stuff them with newspaper and spot clean with dry-cleaning solvent.









Fast food chains have their "secret coating"

There are two basic types

Society 15.

to the members present.