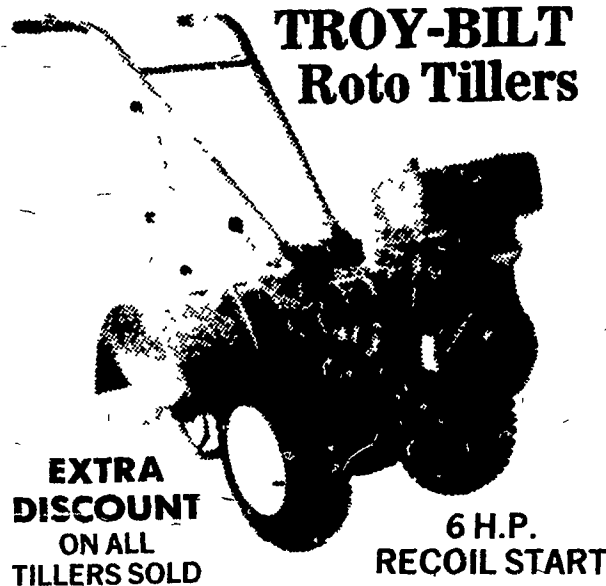


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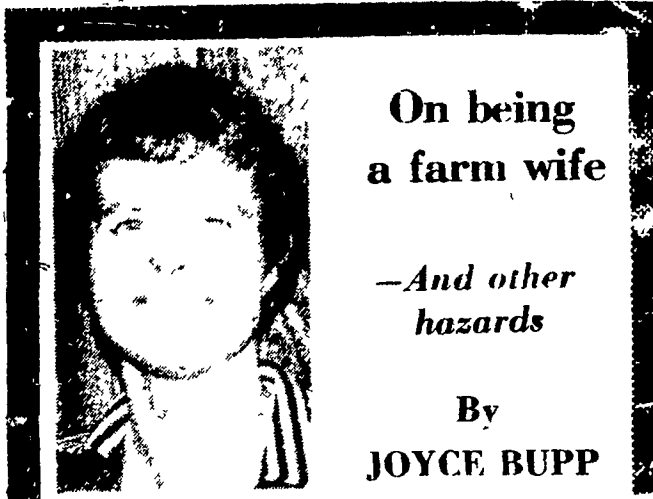
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**On being
a farm wife**

*-And other
hazards*

By
JOYCE BUPP

Elizabeth can have her ceremonious British throne and Buckingham Palace.

Julianne of Holland may rule over her peaceful Dutch canals and fields of brilliant tulips.

And Princess Grace may keep her Monaco and its

glittery gambling tables and night life.

I have my own throne, thank you, and wouldn't trade with any of those modern monarchs.

My throne is a dusty, vinyl-covered one. It sits high atop a tractor, green or

**Lancaster Co. farm
management contest
held**

The Lancaster County FFA Farm Management Contest was held recently at Willow Street Vo-Tech School. Terry Greenleaf, a senior at Solanco High School, placed first in the contest. Terry, son of Mr. and Mrs. Ed Greenleaf of Kirkwood, compiled a total score of 179 out of a possible 202. He is employed by his father at Ag Industrial Equipment, Inc. of Rising Sun, Md.

Other participating in the contest and their placings were: 2nd (tie) Tom Kird,

Solanco, and Steve Hershey, Manheim Central; 4th Stanley Vasco, Solanco; 5th, Jere Rutt, Elizabethtown; 6th, Hans Groff, Ephrata; 7th, Donald Good, Ephrata; 8th, Jeff DeLong, Solanco; 9th, Mike Rhoads, Solanco; 10th, Clyde Peters, Manheim Central; 11th, David Farmer, Manheim Central and 12th, Ray Gruber, Manheim Central.

The contest is designed to test the students' knowledge of basic farm management principles and analysis of a given farming operation.

Junior Cooking Edition

(Continued from Page 86)

CHOCOLATE FANTASY CAKE

- 1 3/4 cups cake flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1 teaspoon salt
- 1 teaspoon cinnamon
- 1/2 cup cocoa
- 1 1/2 cups granulated sugar
- 1/2 cup shortening
- 1/2 cup cooled strong coffee
- 2/3 cup buttermilk or sour milk
- 2 eggs, unbeaten

Sift together the dry ingredients. Cut the shortening into the dry ingredients, until crumbs form. Add the coffee and 1/3 cup buttermilk. Beat 150 strokes. Add the remaining buttermilk and two eggs. Beat enough to blend ingredients thoroughly. Pour into two nine inch greased layer pans. Bake at 350 degrees F for 30 minutes. This is a dark, rich chocolate cake.

Barbara E. Glick
Age 13,
Quarryville, Pa.

red, surrounded by greasy hydraulic levers, gearshifts, throttles, gauges, and pedals. From it, I, a mere woman, can maneuver with the power of several dozen horses and perform tasks that were once just an ag-engineer's dream.

In the confines of this throne I can survey a mini-kingdom of rolling contoured fields of green and brown, contented Holsteins resting in the shade of the pasture while the heifers wade at the edge of the pond, the giant cluster of Norway maples that envelopes the house and the shining silver of the sun on the barn roof.

Behind my throne, the disc turns dead and shredded corn stubble under fresh brown earth to prepare for another season of waving

corn fields. Occasionally, the daydreaming is interrupted by a diplomatic corps of visitors, seagulls descending from the blue skies of May to squabble in the machinery's wake of freshly dug worms and insects.

Ruling monarchs are welcome to wrestle with matters of state, trade pacts, military maneuvers, civil unrest, territorial visits and legislative affairs that accompany their birthright to the throne.

I'd much rather share in the rewarding stewardship of the kingdom of soil and seed, planting and harvest, fresh air, sunshine and warm rain, and of the production of that most precious essence of life: food for a hungry world.

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