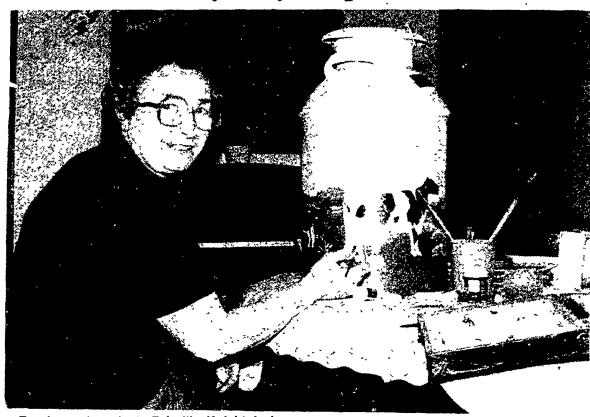
Kay Taylor paints the worries out of farming

matching canvas of the farm-

stead's home.



For her art project, Priscilla Knight is im-, touches up color on world-renowned Normortalizing four of the Woodbine Farms thcroft Ella Elevation. famous Holstein cows on a milk can. Here she putting the finishing touches on a

BY JOYCE BUPP Staff Correspondent

AIRVILLE - "When you paint, you forget about everything else." If you guessed that's an artist

speaking, you're correct. And the artist who enthusiastically ascribes to that philosophy is Kay Taylor, an Airville area dairy farm wife.

Although she's never taken a single formal art lesson in her life, Kay is gifted with the natural ability to capture a scene, or a feeling, with brush and canvas. She and her husband, Sam, are part of a family dairy operation, and she frequently turns to this rural background and farm experience for creative inspiration.

Back several years ago, word got around southern York County that Kay Taylor painted picturesque scenes on that traditional farmstead item, milk cans. Customer demand grew, and grew, with no end in sight.

When she'd finished the 37th milk can, and 20 more customers were clamoring for painted milk cans, Kay decided that enough was enough.

"I suggested to some of the milk can owners that they might enjoy attempting to paint their own scenes," she remembers. A few gave careful thought to the other items, and is currently

suggestion, and they asked Kay to show them how it was done.

The do-it-yourself idea took hold, and soon a group of enthused amateur painters, acrylic kits in hand, was heading down the Taylor lane weekly for a one-day class over the winter months.

Held informally, Kay's classes encourage beginning artists to choose their own subjects, often a scene from their farm or some picturesque rural spot, a copy of a tavorite snapshot, or even the face of a greeting card with some special meaning.

Classes are relatively small, really almost more of a "sharing" ot ideas and suggestions, rather than a format teaching, and Kay's students are often friends and neighbors of hers, or of other students. They set aside a few hours on Tuesdays, each carrying in some small contribution for a "pot luck" lunch, and combine a bit of relaxation and socializing with the satisfied feeling of creating something beautiful and lasting.

Kay Shaull lives nearby at Muddy Creek. She joined the class last year, with the intention of painting a picture of her family's barn. Pleased with that initial attempt, she's tried her hand at

1. C. 1. M. M. M. 1. M. 1.



Working on her second canvas under the teaching of Kay Taylor, student Kay Shaull paints from a snapshot of her home.

student Kay studied tree identification books so that the finished product would have an authentic look.

Across the dining room table

tor the cataipa trees around the from Kay Shaull's propped canvas shaull house, teacher Kay and sat a large milk can, vibrant with colors of deep green grass and blue skies, and accented with the blacks and whites of Holstein cows grazing.

In pursuit of just the right color (Turn to Page B22)

After painting her 37th milk can, art teacher are students, Kay Shaull, left, and Priscilla Kay Taylor, center, began instructing groups Knight, right. on how to do their own creations. Flanking her

HARRISBURG - The annual with 1 1/4 cups flour. Add warm 1t. salt Lard Recipe Contest was held last milk and egg. Beat well. Stir in 1t. soda Thursday by the Porkettes - the remaining 2 cups flour. Cover; det Women's Auxiliary of the PA Pork . rise in warm place until double in size. While dough is rising prepare Producers' Council - at the Pork Producers Congress, and three topping.winners from throughout Penn-3/4 c. butter sylvania were named. i c. firmly packed brown sugar The winners were: first place, 2T. sugar Raelene Strock of Mechanicsburg l t. cinnamon for her Sticky Buns; second place, IT. light corn syrup Mabel Strock of Mechanicsburg IT. hot water for her Johnny Apple Buns; and 3/4 c. chopped pecans third place, Arlene Nestleroth for Combine all ingredients in pan, her Fastnacht Potato Cake. heat over low heat until combined. If you missed the festivities, the Spoon topping by scant tablespoons into large wellrecipes and the chance to vote at the Pork Congress, then start greased muffin cups, spreading baking because here are all the slightly. Stir down yeast batter; recipes entered in the contest. You drop by tablespoons into muffin can judge for yourself and pick cups. Cover; let rise in warm place your favorite. until doubled in size. Bake at 375 degrees for 12 to 15 minutes. Let **QUICKIE STICKIE BUNS** cool I minute then invert onto wire 11/4 c. milk rack. 1/2 c. sugar **Raelene Strock**, Mechanicsburg l t. salt JOHNNY APPLESEED CAKES 1/4 c. lard 2 pkg. active dry yeast 1/4 c. lard 1/4 c. butter legg 31/4 c. flour 13/4 c. applesauce l t. salt Heat milk, sugar, salt and lard 3 t. cinnamon 2 c. flour 1/4 t. nutmeg 1 c. sugar until warm. Combine dry yeast

1/4 t. ground cloves minutes to I hour. Sprinkle with l0x sugar or use icing on top. 3 c. flour Grease and flour a 13x9x2 inch Joanne Cooper, Lenhartsville 1-t. cinnamon pan. Bake at 350 degrees for 45 (Turn to Page B22) 1/2 t. nutmeg 1/4 t. ground cloves l è. raisins 1 c. chopped nuts Grease and flour 9x9 inch pan. Combine shortening and applesauce. Place on medium heat until shortening melts. Stir. Remove from heat. with remaining Blend ingredients. Stir until well combined. Pour in pan and bake 350 degrees for 30 to 35 minutes. Mabel Strock, Mechanicsburg POOR MAN'S CAKE 11b. raisins 2 c. sugar 2 c. water 2 heaping T. lard Mix together and boil for 5 minutes. When above mixture is cool, add: It. baking soda

The annual Lard Recipe Contest was held last Thursday in conjunction with the Porkettes Program at the Pork Congress in Harrisburg. Above, participants were able to vote for their favorite recipe after sampling the more than 10 delicious dishes.