

Kay Taylor paints the worries out of farming



For her art project, Priscilla Knight is immortalizing four of the Woodbine Farms famous Holstein cows on a milk can. Here she touches up color on world-renowned Nor-thcroft Ella Elevation.

BY JOYCE BUYP
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

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 favorite snapshot, or even the face of a greeting card with some special meaning.

Classes are relatively small, really almost more of a "sharing" of ideas and suggestions, rather than a formal 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 Shaul 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 other items, and is currently

putting the finishing touches on a matching canvas of the farmstead's home.

In pursuit of just the right color



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

for the catapa trees around the Shaul house, teacher Kay and student Kay studied tree identification books so that the finished product would have an authentic look.

Across the dining room table

from Kay Shaul's propped canvas 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.

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

Porkettes host annual lard recipe contest

HARRISBURG — The annual Lard Recipe Contest was held last Thursday by the Porkettes — the Women's Auxiliary of the PA Pork Producers' Council — at the Pork Producers Congress, and three winners from throughout Pennsylvania were named.

The winners were: first place, Raelene Strock of Mechanicsburg for her Sticky Buns; second place, Mabel Strock of Mechanicsburg for her Johnny Apple Buns; and third place, Arlene Nestleroth for her Fastnacht Potato Cake.

If you missed the festivities, the recipes and the chance to vote at the Pork Congress, then start baking because here are all the recipes entered in the contest. You can judge for yourself and pick your favorite.

QUICKIE STICKIE BUNS

1 1/4 c. milk
1/2 c. sugar
1 t. salt
1/4 c. lard
2 pkg. active dry yeast
1 egg
3 1/4 c. flour

Heat milk, sugar, salt and lard until warm. Combine dry yeast

with 1 1/4 cups flour. Add warm milk and egg. Beat well. Stir in remaining 2 cups flour. Cover; let rise in warm place until double in size. While dough is rising prepare topping.

3/4 c. butter
1 c. firmly packed brown sugar
2 T. sugar
1 t. cinnamon
1 T. light corn syrup
1 T. hot water
3/4 c. chopped pecans

Combine all ingredients in pan, heat over low heat until combined. Spoon topping by scant tablespoons into large well-greased muffin cups, spreading slightly. Stir down yeast batter; drop by tablespoons into muffin cups. Cover; let rise in warm place until doubled in size. Bake at 375 degrees for 12 to 15 minutes. Let cool 1 minute then invert onto wire rack.

Raelene Strock, Mechanicsburg

JOHNNY APPLESEED CAKES

1/4 c. lard
1/4 c. butter
1 3/4 c. applesauce
2 c. flour
1 c. sugar

1 t. salt
1 t. soda
1 t. cinnamon
1/2 t. nutmeg
1/4 t. ground cloves
1 c. 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.

Blend with remaining ingredients. Stir until well combined.

Pour in pan and bake 350 degrees for 30 to 35 minutes.

Mabel Strock, Mechanicsburg

POOR MAN'S CAKE

1 lb. raisins
2 c. sugar
2 c. water
2 heaping T. lard
Mix together and boil for 5 minutes.

When above mixture is cool, add:

1 t. baking soda
1 t. salt
3 t. cinnamon
1/4 t. nutmeg

1/4 t. ground cloves
3 c. flour

Grease and flour a 13x9x2 inch pan. Bake at 350 degrees for 45

minutes to 1 hour. Sprinkle with 10x sugar or use icing on top.

Joanne Cooper, Lenhartsville

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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.