

On being a farm wife -And other hazards Joyce Bupp



Think of it. A mouse twice the size of a normal one.

According to recent news releases, that's what genetic researchers at the University of Pennsylvania have developed, using genetic-engineering techniques which use modified genes to stimulate growth hormones.

In fact, the likelihood of breeding a mouse, say 10 tens the normal size, is very real.

Knowing the type of research that comes out of the University of Pennsylvania, we have little doubt that this far-out concept will indeed eventually become reality. Some of the earliest "science fiction" techniques of embryo transplanting are already commonplace in the dairy industry, and quickly spreading to other facets of livestock production.

So, do we need a bigger mouse?

Or, equally debatable, what of the potential for taking this type of genetic engineering even farther, into the domesticated stock in the barns of America?

Imagine, suggest our kids preparing for show a cow several times the normal size.

Clipping of the top line and head might most effectively be done using one of those utility company "cherry pickers." A stepladder would be helpful in brushing out a tail.

We won't even touch the concept of manure handling.

Or what about pigs? Imagine a pork chop the size of a round steak. Awesome.

If you wanted to tile drain your meadow, you might just borrow a couple of these giant hogs, and let the big guys root up the deep ditches for laying the drainage pipes. That might idle a few backhoe operators, though.

And those hogs certainly wouldn't be welcome in this farm wife's flower beds.

Package designers would definitely have to work up new styles of egg cartons, if the poultry industry also got into this "big is better" bandwagon.

Cage layer systems would have to be reinforced with extra supports underneath to hold a passel of those ostrich-sized hens.

But you could probably make a family-sized omelet using one egg. And a large egg beater.

We could all toss our our mattresses and sack out instead on a single sheepskin, sinking way down into a luxurious bed of pure natural wool. You might not even need a blanket if the fleece was long enough to more or less burrow in for the night's rest.

And hunters — how'd you like to admit you missed a shot at a white-tail-deer 10 times bigger than normal? Let's hear the excuses on that one.

Girl Scout Cookies: Use Them for Special Treats

It's that time of year again. Girl Scouts and Brownies across the country are tempting their neighbors, families and friends with boxes of scrumptious Girl Scout cookies.

But this year, think of those cookies as more than just cookies. Think of them as ingredients for making new desserts and snacks. Try some of these recipes which feature the famous Girl Scout cookies.

MINTED BROWNIE PIE

- 14 Thin Mint cookies
- 3 egg whites
- dash of salt
- 3/4 cup sugar
- 1/2 teaspoon vanilla
- 1/2 cup chopped nutmeats
- 1 cup whipped cream
- curls of shaved chocolate

Chill cookies in refrigerator, then roll between waxed paper to make crumbs. Beat egg whites and salt together until soft peaks form. Gradually add sugar beating constantly until stiff. Fold in cookie crumbs, vanilla and nutmeats. Spread in buttered 9-inch pie plate and chill several hours. Spoon into dessert dishes. Serve with whipped cream garnished with shaved chocolate curls.

SNAPPY SNACK MIX

- 4 slices bacon
- 2 1/2 cups Girl Scout Golden Yangles
- 2 cups thin pretzel sticks
- 1 (3 oz.) can French fried onion rings
- 3/4 cup coarsely chopped walnuts or pecans
- 2 tablespoons butter or margarine, melted

Needless to say, the possibilities for speculation are endless, to say nothing of the arguments that could be generated over the potential for 30-foot-tall basketball players.

Only one thing really worries me.

What the heck am I gonna' do if one of those 10-times-bigger mice moves into my kitchen cupboards?

1 teaspoon Worcestershire sauce
Heat oven to 325 degrees. Cook bacon until crisp, reserving two tablespoons bacon drippings. Drain bacon on absorbent paper; set aside. Combine bacon drippings, crackers, pretzel sticks, onion rings, nuts, butter and Worcestershire sauce; mix well. Bake in 15X10-inch jelly roll pan at 325 degrees for 18 to 20 minutes, stirring occasionally. Crumble reserved bacon. Add to cracker mixture; mix well.

REFRIGERATOR DESSERT

- 2 (3 oz.) packages raspberry or strawberry flavored gelatin
- 1/2 cup butter or margarine
- 1 cup sugar
- 1 egg, well beaten
- 1 (8 1/4 oz.) can crushed pineapple, drained
- 1 cup chopped nutmeats
- 56 Scot-Teas cookies

Prepare gelatin according to package directions; refrigerate until partially set. Beat butter and sugar thoroughly; add egg, pineapple and nutmeats. Place a layer of cookies over bottom of 13X9-inch pan. Cover the cookies with the creamed mixture then gently press another layer of cookies into the creamed mixture. Pour partially set gelatin on top. Place in refrigerator until firm. Cut into bars.

SAVANNAH TOFFEE TORTE

- 1/2 cup butter or margarine
- 1 cup confectioners sugar
- 3 eggs, separated
- 1 1/2 ounces unsweetened chocolate, melted
- dash salt
- 14 Savannah cookies, crushed into crumbs, including filling
- 1/2 cup chopped nutmeats

Beat together butter and sugar until fluffy. Beat egg yolks; add to creamed mixture. Add melted chocolate and salt. Beat egg whites until stiff. Fold into creamed mixture. Sprinkle half of cookie crumbs and nutmeats in 8-inch square pan. Pour mixture over crumbs. Then sprinkle with remaining crumbs and nutmeats. Refrigerate at least 12 hours before serving.

MINTY PEACH PARFAITS
24 Thin Mint cookies
1 1/2 pints vanilla ice cream
1 (16 oz.) can peach slices, drained
Break 12 Mint cookies into coarse pieces. Alternate layers of broken cookies, ice cream and peach slices in tall parfait glasses or 12-oz serving glasses, ending with a layer of ice cream. Garnish each parfait with a maraschino cherry and 2 more cookies. Serve immediately.

APPLE-RAISIN BROWN BETTY
2 1/2 cups Scot-Teas cookie pieces
4 cups finely chopped tart apples
3/4 cup seedless raisins
2/3 cup firmly packed brown sugar
1/4 teaspoon nutmeg
1/2 teaspoon cinnamon
1/4 cup butter or margarine, melted
2 tablespoons lemon juice
1/3 cup water
cream

Sprinkle 1/3 of cookie pieces in greased 1 1/2 quart casserole. Mix next five ingredients. Spread half the mixture on top of cookies and repeat layers. Cover with remaining cookies. Drizzle with butter mixed with juice and water. Cover and bake in 375-degree oven for 40 minutes. Uncover and bake 20 minutes longer. Serve warm with cream.

Vegetable

growers to meet


FRACKVILLE — A processing vegetable growers meeting will be held Tuesday from 1 to 3 p.m. in the Community Room of the Schuylkill Mall at Frackville.

Main purpose of the session will be to determine interest in the growing of hot peppers for the processing market, such as had been grown in Lancaster County during the past year. The mall is located at Rt. 61 and I 81.


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