

**On being
a farm wife
- And other
hazards
Joyce Bupp**



Our grandmothers called it the "icebox."

Early ones were constructed of wood, with tin liners. Later models utilized more metal and porcelain components. And the coolant for an icebox was—no surprise here—ice.

Big blocks of ice, delivered every few days to the homemaker's kitchen door by the iceman, were reportedly a big draw with the kids. We've probably all read accounts of how youngsters would tease and beg the iceman for slivers of ice to munch on during hot summer days.

Sort of an early, all-natural, popsicle.

Ice was cut in huge chunks after ponds had frozen thick and deep, hauled to icehouses and stored in layers insulated by sawdust. Winters surely were colder than those of recent memory. The four-inch layers of ice that freezes on our ponds after our usual stretches of January cold would hardly last past March.

Progress has brought us "ice-boxes" that automatically spew out endless supplies of ice cubes, come equipped with beverage dispensers, and never need defrosting—hallelujah!). They feature easy-

clean interiors, moveable shelves to better accommodate items tall and small, and offer commodity compartments for the likes of veggies, eggs, butter, meats.

Still, there are "icebox" issues not even the most advanced refrigeration technology has yet overcome.

Like how to keep a tiny container holding three tablespoons of spaghetti sauce from being lost until it resembles something cultured for lab study of toxic waste. Or how to prevent cheese petrification when it's not been properly rewrapped by your local, late-night, refrigerator snack snitcher. Maybe Grandma didn't have that problem with her icebox.

Grandma's icebox probably never stored some of the things that end up in ours, either. Like the two paperwhite narcissus bulbs currently hanging out there, to be brought into bloom a little later than the others in the greenhouse.

Of the jar of liquid potpourri mix which still smells perfectly sweet after several reheats. Special squash seeds saved for next season. The Delvo milk-test kit we use to check for antibiotic free milk after a sick cow has been medicated. Or the collection of

unopened condiment and sauce packets left over from fast food stops.

And Grandma's icebox never saw another sort of accumulation. Only with the growth and development of the highly-advanced, modern-day, refrigerator-magnet industry could the icebox become the family bulletin board.

Like most refrigerator doors, ours displays an assortment of paper.

The "milk drinkers make better lovers" bumper sticker has grown to the door and become a permanent part of the finish. A poem "Mothers" is of the sort that makes teenagers roll their eyes while moms wipe tears from theirs. And a poster from a business acquaintance attests, "We don't believe in miracles. We rely on them."

Our current cartoon on display shows dog Grimmy (of Mother Goose and Grim fame) gleefully eyeing a batch of aliens shaped like fire hydrants while he murmurs, "Thank you, God, thank you, thank you, thank you." And a grocery list is a permanent feature, one only occasionally forgotten as we head out to the supermarket.

While our refrigerator has long been devoid of our kids' artwork, I do occasionally borrow one or two from a friend for old times' sake. For the first time in years, however, an artistic endeavor of our firstborn adorns the refrigerator.

This neatly-done, Sunday School color-by-number picture has a note printed around the outside crayoned, hand-drawn holiday border: "And you thought your kids would never color you pictures for your refrigerator anymore, didn't you?"

After 18 years of schooling and a B.S. degree to date, it's reassuring to know she's conquered coloring within the lines.

Bread Baking In A Bag

Honey Wheat Bread in A Bag

- 4 cups all purpose flour
- 3/4 cups whole wheat flour
- 2 pkgs. active dry yeast
- 2 1/2 cups warm water (105-115°F)

- 1/4 cup honey
- 1/4 cup non-fat dry milk
- 2 tablespoons vegetable oil
- 1 tablespoon salt

Bread Making-In-Bag
Combine in a 2-gallon heavy duty freezer bag:

- 1 cup all-purpose flour
- 2 pkgs. active dry yeast
- 1 cup warm water (105-115°F)
- 2 tablespoons honey

Squeeze upper part of bag to force out air. Close top of bag tightly. Rest bag on table; mix by working bag with fingers until all ingredients are completely blended. Let rest in bag 15 minutes.

- Add remaining ingredients:
- 1 1/2 cups warm water
 - 2 tablespoons honey
 - 1/4 cup nonfat dry milk
 - 2 tablespoons vegetable oil
 - 1 tablespoon salt
- Mix by working bag with fin-

gers. Add whole wheat flour; mix thoroughly.

Gradually add remaining all purpose flour until a stiff dough is formed, about 2 1/2 cups, or until dough pulls away from bag.

Turn dough out onto floured surface. Divide dough in half.

Knead each half 5 minutes or until dough is smooth and elastic. Add more flour if necessary. Cover with plastic bag. let rest 10 minutes.

Flatten dough into 12x7 inch rectangle. A narrow end fold corners to center to form a point. Beginning with point, roll dough tightly towards you. Pinch the edges to seal. Press dough at each end to seal and fold ends under. Place seam side down in a greased 8 1/2 x 4 1/2 x 2 1/4 inch loaf pan. Repeat with second loaf.

Cover loosely with plastic bag and let rise in warm place 45-60 minutes or until doubled. Uncover. Bake on lower rack in 400F oven 30-35 minutes or until deep golden brown. Remove from pan immediately. Cool on rack. Makes 2 loaves.



York Society 26

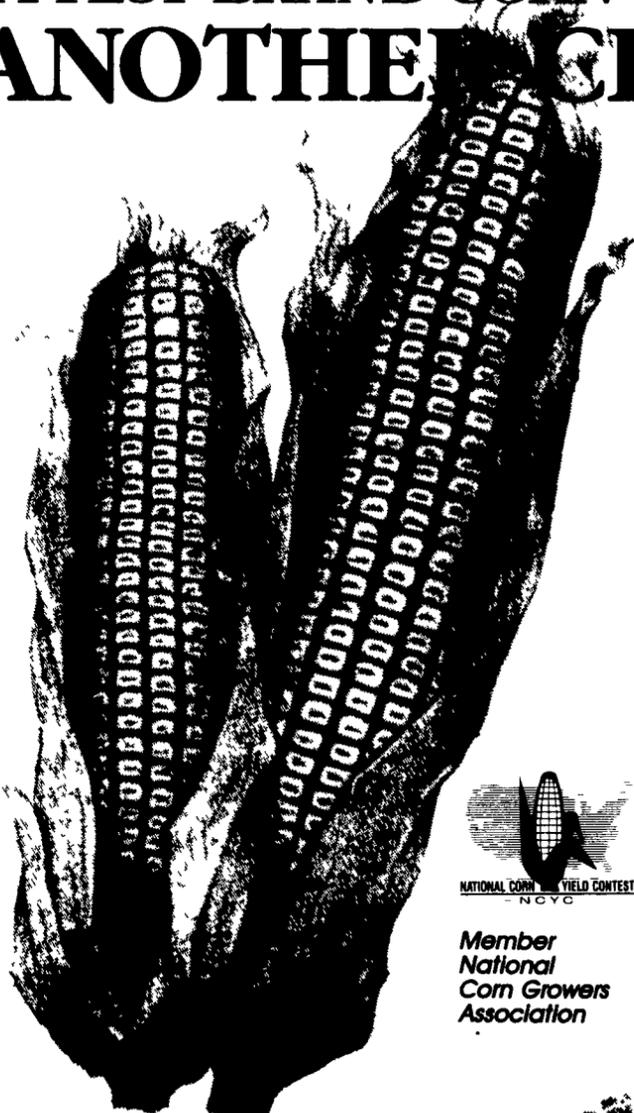
York County Farm Women Group 26 met on Tuesday, December 8, at the home of president Ruth Traver. Sixteen members were present. This was the group's annual Christmas party with an exchange of gifts.

The president gave each member the 1993 yearly schedule

booklets.

Ruth Traver, Mabel Miller, and Martha Yost will attend the State Convention at the Forum in Harrisburg and the state banquet at the Penn Harris Inn and Convention Center in Camp Hill on January 11.

HYTEST BRAND CORN DOES IT AGAIN ... ANOTHER CHAMPIONSHIP SEASON!



NCGA CHAMPIONS

HYTEST Brand Corn has done it again in 1991! Two National Championships and 4 State Winners in the National Corn Growers Association Yield Contest.

Mr. James C. Justice II of Beckley, West Virginia was named the Class A, Non-Irrigated Division National Champion with a yield of 259.0697 Bushels per Acre and the No-Till Non-Irrigated Division National Champion with a yield of 251.7041 Bushels per Acre. These yields were also the Virginia State Winners. HYTEST Brand HT650A was used for both wins.

Mr. Jim Russin of Sharon, Connecticut was named the Class A, Non Irrigated Division State Champion with a Yield of 178.8533 Bushels per Acre using HYTEST Brand HT650A.

Mr. Joe Matejik of Mechanicsville, Pennsylvania was named the Class A, Non Irrigated Division State Champion with a Yield of 200.5841 Bushels per Acre using HYTEST Brand HT736.

PROVEN PERFORMANCE

HYTEST Brand Corn has had 16 State Winners and 3 National Champions out of the east in the past 2 years! This is a record of performance many larger National Brands can't match!

RESEARCH AND DEVELOPMENT

The same careful breeding, testing, and selection process that went into producing

these Champion Hybrids goes into all of our varieties. Each variety, under the proper conditions, has the potential to be a Champion.

HYBRID SELECTION

Your HYTEST Brand Sales Representatives and Regional Agronomists are trained to help you select the best variety for your particular growing conditions. They will follow up with technical assistance right through harvest time.

TOP SELECTIONS FOR 1993

Each season, after review of the many test plots, demonstration plots, and numerous grower's fields, Joe Butwin, Manager - Farm Seed at Beachley-Hardy develops his own special "favorites" list to share with all of us. Joe's choices this season are:

- | | |
|---------------------|----------------------|
| NORTH | SOUTH |
| HT7224-SX - 90 DAY | HT7510-SX - 113 DAY |
| HTX7228-SX - 95 DAY | HT7728-SX - 116 DAY |
| HT318-SX - 100 DAY | HTX7748-SX - 118 DAY |

YOUR CHAMPIONSHIP SEASON

Championships are nice, but what's really important is producing the highest grain and forage yields possible in the most cost effective manner. HYTEST Brand Hybrid Corn Seed will allow you to do just that. Proven consistently season after season!

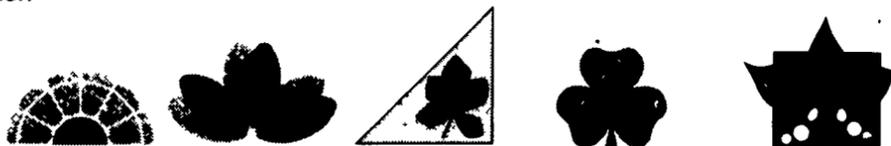
NEWS FLASH

Beachley-Hardy Seed Company of Shiremanstown, PA has recently purchased the assets of HYTEST SEEDS, INC. HYTEST Brand Seed Products will continue to be available through your previous HYTEST Dealer and Beachley-Hardy Seed Company.

For High Performance Hybrid Corn, Alfalfas, Soybeans, and Forage Seed call your local HYTEST Brand Dealer or contact ...



Member
National
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