

# Joyce Slaymaker Becomes County Farm Women President

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STRASBURG (Lancaster Co.)

—Today, the reins of leadership to one of the county's largest women's organizations will go to Joyce Slaymaker.

The Society of Farm Women of Lancaster County, with its 741 members in 29 societies, meets for its annual day-long convention at the Farm and Home Center today. This marks the 76th year for the organization that was first founded in 1914 by Mrs. Frank Black.

Joyce, who just completed a two-year term as first vice president, said, "The best part of Farm Women is that our motto, 'For Happiness,' is carried out by each society finding ways to help needy families and organizations."

Joyce seems to be the perfect candidate to promote the Farm Women's motto "For Happiness." A glow of happiness emanates from her as she discusses Farm Women, family, and life.

A relaxed, gracious hostess, Joyce finds pleasure in her everyday life as wife, poultry farmer, market standholder, and church and community affairs.

Although the Farm Women organization was founded for farm wives, change in society has resulted in fewer people being involved in active agriculture. This has resulted in many members no longer being farm wives.

"But even if they aren't farm wives, members must be committed to agriculture and its concerns to be part of Farm Women," Joyce said.

Legislative meetings are held annually to inform members about the concerns that affect farmers.

"Farm life is a base for so many things that happen. Although the family farm is almost getting extinct, we don't want people to forget the work that goes in getting food on the table," Joyce said.

Joyce is no stranger to the work it takes to put food on the table. She and her husband Clyde own a 75-acre farm along Rt. 222 near Hessdale. They raise 65,000 caged pullets. But the biggest part of her job is working three days a week at their Central Market Stand — Slaymaker's Poultry.

The Slaymakers buy already processed turkeys, ducks, geese, chickens, cornish hens, and rabbits to sell. Joyce makes bread filling to stuff chicken breasts and turkey cutlets.

Consumer wants have changed since the Slaymaker family began the stand more than three generations ago. Customers buy less

whole fryers and turkeys.

"The housewife today wants fast dinners that she can get together in 20 minutes or less," Joyce said.

Deboned turkey and chicken breasts, turkey cutlets, and ground turkey are the most popular choices for fast dinners.

"We say we do everything for the customer but cook it," Joyce said of the many ready-to-cook cuts the market stand offers.

Joyce also makes ceramics and has her own kiln in which she fires items to sell at local gift shops. She enjoys flower gardening and cooking.

Since so much of her life revolves around poultry, it is not surprising that Joyce collects chickens.

Joyce grew up on a dairy and poultry farm in Manheim. After she married Clyde, the couple moved onto one of his dad's farms, where they still live. About 16 years ago, a friend invited Joyce to one of Farm Women Society 28's meetings.

She liked what Farm Women stands for and joined it right away. Society 28 now has 21 members who meet monthly in each other's homes or at the Farm and Home Center.

"It's a great organization, but it's a big concern that membership is dwindling overall," she said. Many of the original members are now in nursing homes and cannot attend.

Joyce believes that many non-members are unaware of the Farm Women and what they do. A visit to one of the societies, she believes, would entice a prospective member to join.

As first vice president of the county organization for the past two years, Joyce has had the opportunity to visit the 29 societies in the county. "You can tell many of them are from the farm because they know how to work," Joyce said of the many activities and fund raisers in which the societies participate.

As president, Joyce presides over county board meetings and gives a report at the annual state convention in addition to planning the county convention and Farm Women's Day. She is also expected to visit the 29 individual societies throughout the year.

Other interests include being organist for the Refton Brethren-In-Christ Church and being "Grandma Joyce" for the women's Sunshine 'N' Coffee group that meets weekly.

Because her husband, Clyde,



Joyce's love for flower gardening is evident by the many flower beds around her home in Strasburg.

was a former county Poultry Association director, Joyce helped with the poultry queen committee.

The Slaymakers' three children, Doug, Duane, and Dena, are pursuing careers outside of agriculture. The couple have two grandchildren.

Joyce and her husband have traveled a great deal, mostly to visit Doug, who lived in Japan for several years and now lives in Seattle. In addition to Japan and the West Coast, the Slaymakers have visited Europe and Hawaii and have hosted several exchange students from Japan.

Joyce loves to entertain guests in the family's farmhouse. Here are some of her favorite recipes — using poultry, of course.

## GROUND TURKEY MEATBALLS

1 pound ground turkey  
½ cup onion, finely chopped  
¼ cup celery, finely chopped  
¼ cup fine dry bread crumbs  
1 egg, beaten  
1 tablespoon soy sauce  
½ teaspoon freshly grated ginger root

Combine all ingredients. Shape into balls. Place in jelly roll pan. Bake at 400 degrees for 15 minutes or until done. Stir turkey meat balls into Sweet and Sour Sauce.

Sweet and Sour Sauce:  
8 ounces crushed pineapple  
¼ cup brown sugar  
3 tablespoons cider vinegar  
2 teaspoons cornstarch  
2 teaspoons Dijon-style mustard  
Combine ingredients. Cook and stir until thickened. Add meatballs.

## SWEET AND SOUR CHICKEN

8-ounces Russian dressing  
1 envelope onion soup mix  
10 ounces apricot preserves  
4 small chicken breasts  
Split into halves or use deboned breasts. Combine dressing, soup



The Slaymaker poultry farm is located along Rt. 222 near Hessdale. Joyce checks the 65,000 pullets, tends the family's Central Market stand, makes ceramics to sell, and is active in church activities in addition to being president of the Society of Farm Women of Lancaster County.

mix, and preserves. Place chicken in well-butter shallow baking dish. Pour sauce over chicken. Bake at 350 degrees for 1½ hours. Baste several times while cooking.

## TANGY BAKED TURKEY CUTLET

1 cup dairy sour cream  
2 tablespoons lemon juice  
2 teaspoons Worcestershire sauce  
1 teaspoon paprika  
¼ garlic clove, chopped fine  
1½ pound turkey cutlets

¼ cup dry bread crumbs  
2 tablespoons melted butter  
Mix together ingredients except turkey cutlet, crumbs, and butter in a large shallow glass dish. Cut each cutlet crosswise into 3 pieces. Salt and pepper to taste. Add turkey to sour cream mixture. Turn to coat. Cover and refrigerate at least 8 hours. Heat oven to 350 degrees. Remove turkey from marinade. Coat with bread crumbs. Place in 9x13-inch baking dish. Drizzle with butter. Bake 30 to 35 minutes until brown. Serves 4.



The ceramic rooster is one of the items Joyce makes to sell in local gift shops.