The Good And The 'Baaad'

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The club donated a substantial amount of the carnings to send four county 4-Hers to the national meat judging competition in Kansas City.

Both girls take piano lessons. For several years, Ashley had taken clarinet and oboe lessons. Amber also takes dance and art lessons. The sisters are avid readers and their mother often needs to confiscate flashlights taken to bed for the purpose of continual reading instead of sleeping.

Both girls share a job cleaning an older person's home. The home is filled with antiques and interesting stuff that fascinates Amber. Her older sister has to constantly remind her that they are there to clean, not to admire the home's furnishings.

Because Ashley is disciplined in studying, she is able to fulfill her duties as state lamb and wool queen and participate in many other activities.

Although difficult, Ashley continues to encourage lamb consumption. Here are some of her favorite recipes.

HEARTY LAMB CHILI 1 pound lean ground American

lamb 1 cup onion, chopped 1 cup celery, chopped 16-ounce can kidney beans, undrained

- 16-ounce can tomato sauce 1 tablespoon chili powder

¹/₂ teaspoon salt

1/2 teaspoon oregano leaves,

crushed 1/4 teaspoon dry basil leaves,

- crushed 2 teaspoons sugar
 - 1 cup salsa or picante sauce
 - 3 cups cooked rice (optional)

Spray large skillet with nonstick pan coating.

Cook lamb, celery, and onion over medium heat until lamb is no longer pink. Drain well; add remaining ingredients. Simmer on low for 30 to 45 minutes, stirring occasionally.

For a more traditional chili, omit the salsa; but for more zest, include the salsa or picante sauce. This chili is quite thick and can be served over rice.

BUFFALO CHIPS

- 1 loaf party rye 1 pound ground beef
- pound ground lamb
- pound Velveeta, cubed
- tablespoon garlic powder
- 1 tablespoon basil
- 1 tablespoon oregano

Brown meats, drain fat. Cube Velveeta and mix with warm meat until melted. Add spices and stir until blended. Place one heaping tablespoon or more on each slice of party rye. Place on cookie sheet and bake at 350 degrees for 10-15 minutes or until mixture is heated through.

- LAMB STEW
- 2 pounds lean lamb
- 2 onions 2 tablespoons flour
- 11/2 tablespoons butter
- 2 cloves garlic
- sprig thyme
- 1 bunch parsley
- 2 cups water
- 1/4 pounds small mushrooms
- 1/2 cup evaporated milk Salt and pepper to taste

Slice onions. Toss in seasoned flour and fry in butter. Put meat and onions in a casserole with garlic, thyme, and parsley. Add water. Press wax paper over meat and cover casserole with a tight lid. Cook at 350 degrees for 1¹/₂ hours. Discard thyme and parsley. Add mushrooms, stir, and cook for 20 minutes, until meat is tender. Stir in hot evaporated milk.

CABBAGE LAMB CASSEROLE

- 1 medium onion, chopped
- 1 stalk celery, chopped
- 3 tablespoons butter
- 3/4 pound ground lamb
- 1/2 teaspoon salt
- 1 medium cabbage, shredded
- 2 apples, sliced thin

Preheat oven to 350 degrees. In skillet, saute onion and celery. Add lamb and salt, stir together 2 minutes. Spread half the cabbage in a 2-quart baking dish and cover with half the apples and all the meat mixture. Add remaining cabbage and apple. Cover and bake one hour.

Lancaster Farming, Saturday, April 3, 1999-B7 All About Wool

It is true that wool is comfortable to wear in both warm and cool climates?

Yes Wool helps regulate body temperature because it is an absorbent fiber When the air is cool and damp wool absorbs moisture and keeps a layer of dry, insulating air next to the skin. When it's warm, that same absorption capacity takes up perspiration and keeps insulating dry air next to the skin. .making the body's natural cooling system work better

What about the flammability of woolen fabrics.

Wool is the only fiber that naturally resists flaming Unlike many artificial fibers, which often melt and stick to the skin when on fire, wool usually smolders or chars instead of bursting into flame. Although wool will burn under intense fire, it normally self-extinguishes when the flame source is removed A hot cigarette ash on a woolen skirt, for example, usually goes out without damage because wool doesn't melt and will not support combustion.

Do all wool fabrics shrink if washed?

Some do, some don't. Woolen fabrics that have not been treated for washability will shrink because wool has a central hollow core made up of overlaps like shingles on a roof or scales

on a fish Agitate these untreated fibers in soap and hot water and they interlock so that each fiber can't spring back to its original length, thus the fabric shrinks

Chemists have developed a mild, thin resin which is spread evenly over the fiber surface before spinning, It eliminates the friction between the overlapping scales of the central core of each fiber and eliminates shrinkage

How can I tell which wools won't shrink?

Just look for the Superwash® mark The mark certifies that the fabric in the garment has been treated for machine washability and dryability under strict standards set by The Wool Bureau, Inc

How can wool shed rain and absorb moisture?

Wool is slow to absorb drops of water yet readily absorbs moisture in vapor form Each wool fiber has a waxlike outer skin or epicuticle This thin protective film acts like your raincoat to shed even a moderate shower In addition most woolen and worsted fabrics have a hairlike surface which encourages raindrops to run off much like a bird's feathers On the other hand, wool fibers are hygroscop-

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