

made only 15 cents per bushel. Five cents per pound for cotton was much less than in previous years. It bothered farmers to see a quart of milk selling for 8 cents in the stores when they were getting only 2 cents as their share of the profits. These low prices made it difficult for farmers to purchase the things their families needed. It was estimated that a whole wagon full of oats wouldn't buy a pair of shoes that cost \$4 in 1932. Corn prices were so low that some families burned it for fuel because it was cheaper than coal.

FARM HEROINES of the NATION

IN SEPTEMBER 1935 Eleanor Waters visited a bank in Montgomery County, Maryland, hoping to borrow \$50,000. She represented a group called the Montgomery Farm Women's Cooperative Market. The women wanted to buy the building that housed their farmers' market.

A couple of years before, 19 farm women had formed the cooperative to sell their farm products to the residents of Washington, DC, and the suburbs surrounding the city. They had been very successful selling baked goods, canned fruits and vegetables, and poultry and dairy products.

Eleanor said the bank president thought she was crazy. He was reluctant to make the loan to

ACTIVITY

MAKE HOMEMADE WHIPPED CREAM

WOMEN WHIPPED CREAM to add to desserts. This luscious topping was especially rich when made with thick cream fresh off the farm.

Today ready-made whipped topping is available in the freezer section of the grocery store. But you can make homemade topping just as cooks during the Great Depression did.

Adult supervision required

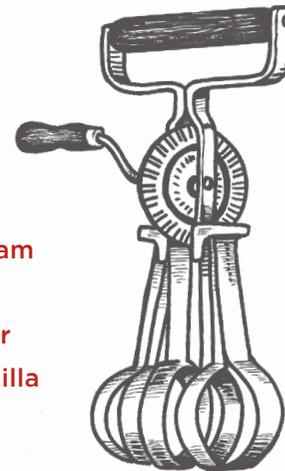
You'll Need

Utensils

- ❧ Steel bowl
- ❧ Electric mixer
- ❧ Spatula

Ingredients

- ❧ 1 cup heavy cream
- ❧ 2 tablespoons powdered sugar
- ❧ ½ teaspoon vanilla extract



Optional flavorings:

- ❧ 2 tablespoons unsweetened cocoa powder plus 1 tablespoon additional sugar; or
- ❧ ½ teaspoon finely shredded orange, lemon, or lime peel; or
- ❧ ¼ teaspoon cinnamon; or
- ❧ 4 cups fresh sliced strawberries

About an hour before beginning the process, place the bowl and the electric mixer's beaters in the freezer.

Remove the cold utensils and attach the chilled beaters to the mixer.

Place the cream, powdered sugar, and vanilla in the bowl. Beat on medium speed until soft peaks form.

Add optional flavoring if desired.

Serve on top of fresh sliced strawberries.

Serves 4

In the 1930s cooks would have used an egg beater similar to this.