

It's Almost Cherry Picking Time at the Haases' Fruit Farm

(Continued from Page 17)

pollinate the blossoms Haases hire 250 hives of honeybees every spring. If you get a lot of rain during blossom time, this prevents the bees from working so pollination is poor and not many cherries form. Excessive rains during the time the cherries are ripe causes them to split and to rot.

All signs point to a bumper crop this year, but rain and storms could still change this picture.

There are 200 acres in their combined New Danville Pike farm and their Long Lane farm with 150 acres of orchards. Besides the 100 acres in cherries, they have pears, apples and peaches. They have 20 acres of pears of several varieties and produce more pears than any other orchard in Lancaster County. They have five acres of peaches.

They maintain a good producing orchard by replanting trees regularly. They just replanted 16 acres of new trees. They planted 1,000 trees this spring, of which 900 were peach trees. Last fall, they planted cherry and pear trees. They took a census of orchard trees last year and there were 12,000 trees. It takes three or four years from the time of planting for peach trees to produce and five years or more for cherries.

They also grow some sweet corn, tomatoes, pumpkins for pies and for jack-o'-lanterns and a few red raspberries.

Haases have a stand at Central and Southern Markets in Lancaster where they sell all of their fruits in season, candy apples, cider, apple butter, sweet corn, tomatoes and pumpkins. By putting apples in cold storage, they can supply apples all year. At the markets the price of their cherries is somewhat cheaper than at supermarkets and they are better than cherries shipped in because they are tree ripened. A few pickers are hired to pick cherries for these markets. They do not sell cherries wholesale.

Their roadside stand opens for the peach season and closes around November or later. One variety of peaches follows another variety all season. It is open every day except Sunday. They sell fresh fruit, homemade jellies, apple cider and their own Cherry Hill Brand homemade apple butter which is made by a neighbor. It is most delicious.

Mr. Haas is very particular in making his apple cider. He uses certain amounts of different varieties of apples which are washed and no rotten ones. Mrs. Haas may be prejudiced, but she says they have the best cider in Lancaster County.

Mr. Haas's aim is to produce absolutely the best grade of fruit, not necessarily the most.

He also tries to make it as easy as possible to pick the fruit. He just bought a new pruner which trim the tops and sides of the trees so as to make the trees within easy reach for picking. Many of the cherries can be picked from the ground.

Richard and Mrs. Haas (Joy) were both born and raised in Philadelphia, but his uncle was a fruit grower and as a boy he went up to his orchards, "Overlook Orchards", to help him. So ever since he was seven years old, he wanted to have an orchard. He received a degree in horticulture from Delaware Valley College in Doylestown.

Joy was introduced to the farm for the first time when he took her to the Pennsylvania Farm Show at Harrisburg. They lived in Philadelphia when first married and he was



Joy Haas holds the cover for her cookbook "Fruit Recipes From The Friends of Cherry Hill Orchards" and is typing and assembling the pages for the printer.

an agricultural research technician for a chemical company. He wanted to be on a farm so much that he took a 50 per cent cut in wages to work at an orchard.

He worked at orchards and they lived near Gettysburg, near Allentown and near Lancaster, but they like it here better than anywhere. Mrs. Haas says, "We love it here. When we came to Lancaster County we liked the people, the country and liked this orchard." They have lived here nine seasons. By the third year he started here as foreman. He was manager five years before they bought the farms.

Mr. Haas is a member of the Pennsylvania State Horticultural Association and serves on their legislative committee. He is a member of the Pennsylvania Apple Advisory Council, having been appointed by Gov. Shafer. He serves as chairman of their legislative committee. It meets three times a year.

He is a member of the Lancaster County Fruit Growers Association and served as their president two years. He is also a member of the Pennsylvania Farmers Association.

If he had a hobby, his interest, after orchard and church, would be in economics and politics. He also likes antiques, old houses and old furniture.

Joy is a registered nurse, having trained at Philadelphia General Hospital. She worked six months as a nurse in Philadelphia and three years at the Lancaster General Hospital. She retired when their children came along. Richard says, "The kids are our number one crop."

Haases have two sons. Tommy is 4½ years old. He was in nursery school this past year two days a week and will be three days this year. Matthew is two years old.

Mrs. Haas has a BS degree from the Philadelphia College of Bible and was in their choir. She says, "I love to sing." She has sung in a choir since she

Mrs. Haas says, "I love to cook. I love to try new recipes. I can and freeze everything we grow but my favorite thing is to make jelly. I never did any of that in the city. I freeze different varieties of peaches, strawberries, cherries, fresh tomato juice and apple sauce."

Speaking of cherries, she says, "I like to freeze the dark ones and can the light ones. I make thousands of candy apples in winter."

Mrs. Haas helps at the sales stand, runs errands and pitches in wherever she can. She also used to graze apples before the children were born. She is a real partner in the business, as you can see.

Mrs. Haas says, "Cherries are good for salads, pies, to eat fresh, frozen hors d'oeuvres or to float on punch."

Here are some of her favorite recipes for cherries.

SWEET CHERRY PIE

FILLING

(Mix together and let stand while making crust.)

4 cups pitted sweet cherries, crushed slightly
1 cup sugar
½ cup flour
1 teaspoon lemon juice
Dash of salt

Make crust for 9 inch pie. Line pan. Fill with filling. Dot with 2 tablespoons butter. Top with lattice crust or crumb topping. Bake in a 450 degree preheated oven for 10 minutes. Reduce temperature to 350 degrees and bake about 45 minutes.

FRESH FRUIT CHEESE TORTE

Crust:

2½ cups flour
1 cup butter or margarine

Cream together and press evenly in 9 x 13 inch pan. Bake at 350 degrees for 20 minutes. Cool.

Creamy Cheese Layer:

1 8 oz. pkg. cream cheese
1 can condensed milk

½ cup lemon juice
1 teaspoon vanilla

Combine. This mixture will (Continued on Page 23)

RISSER POULTRY



**BEFORE SELLING -
LET US QUOTE**

RISSER POULTRY

347 N. Broad St., Lititz

Ph. 717-626-2153

NEW HOLLAND CONCRETE

NEW HOLLAND, PENNSYLVANIA / 354-2111

Call for prompt, courteous service for all your building needs. Our rigid quality control is your assurance of complete satisfaction.

**holland
stone
ready-mixed
concrete
blocks**

also - metal doors and windows

SUPER SHOES

Self Service
2750 Columbia Ave.
Lancaster
Lanc. Co.'s Largest
Shoe Store
All 1st Quality
Super Low Prices

Garber Oil Co.

TEXACO
HEATING OIL
Burner Sales & Service
MOUNT JOY, PA.
Ph. 653-1821