

The Greens of Washington Boro are Outstanding Gardeners

By Mrs. Charles G. McSparran
Farm Feature Writer

A beautiful sight to see is the roadside table of Mrs. Benjamin L. (Louise) Green of Washington Boro RD1. It is on the eastern edge of the Boro, along Route 999.

Her table is under the shade of a maple tree and is laden with the freshest array of garden vegetables, melons, berries and fruits which Mrs. Green picks early every summer morning.

The stand itself is unpretentious, to say the least, but features the earliest grown vegetables in the county and the best varieties.

Louise works from 5 a.m. to 10 p.m. every day in the summer. Her husband says, "She's the gardener. I don't know how she stands this busy pace, but in the winter she's just the opposite; she hibernates and catches up on her housework."

She picks most of the vegetables and fruits before 9 a.m., then arranges and tends the stand, does her housework, cans and freezes the vegetables and cooks for her family. She also helps keep the truck patch clean and it is practically weed free. They stake the tomatoes, keep the raspberries pruned and in general do a terrific job of gardening.

Her hobby is cooking and trying new recipes. She is a very hospitable person and an excellent cook. She likes to give out her favorite recipes, too. She usually tells her customers how to prepare some of her preferred dishes from her vegetables.

Louise, the daughter of Willis Sauders of Blue Lane, Columbia RD2 and the late Mrs. Sauders, has been a farm girl all her life. Both she and her husband have always lived in Manor Township. Both attended Penn Manor High School. Ben is a son of the late Mr. and Mrs. John Green, who were farmers also.

Ben and Louise started farming a little tobacco. They sold some sugar peas, then some sweet corn and they worked at the Washington Boro Tomato Co-op a year or two. Mrs. Green packed tomatoes at the co-op a while, then put handles and lids on the 15 pound tomato containers.

They bought this 7½ acre farm 13 years ago and at first grew mostly tomatoes and tobacco. They've always had a stand with some vegetables to sell since they lived here, but it has grown until now they have nearly five acres planted in garden vegetables and fruits. Anyone who has ever had a garden knows this is a lot of hard work.

They grow asparagus, lima beans, string beans, red beets,

cabbage, cantaloupes, carrots, corn, cucumbers, eggplants, gourds, lettuce, okra, parsley, peas, sweet and hot peppers, pumpkins, all kinds of squash, sweet potatoes, winter radishes, Indian corn, red and black raspberries, rhubarb, strawberries, apples, peaches and grapes. They also have saffron, spearmint and catnip.

Their vegetables, on the average, are ripe two weeks before their neighbors just east of them. This is due partly to the warmer climate there and to the early varieties of vegetables planted.

They had tomatoes ripe by July 7 this summer and will have cantaloupes by July 20. Their Burpee hybrid cantaloupes are said to be the best grown. They grow Jet Star and Glamour tomatoes because they mature earlier.

They have Burpees Tender Crop green beans and Early Anna wax yellow beans. Among seven varieties of squash they grow are Zucchini, Patty Pan, Summer Crookneck, Yellow straight neck, and winter varieties Acorn and Butternut. They grow Silver Beauty and Silver Queen white sweet corn and Jubilee (yellow) sweet corn. They grow yellow long neck and Halloween pumpkins.

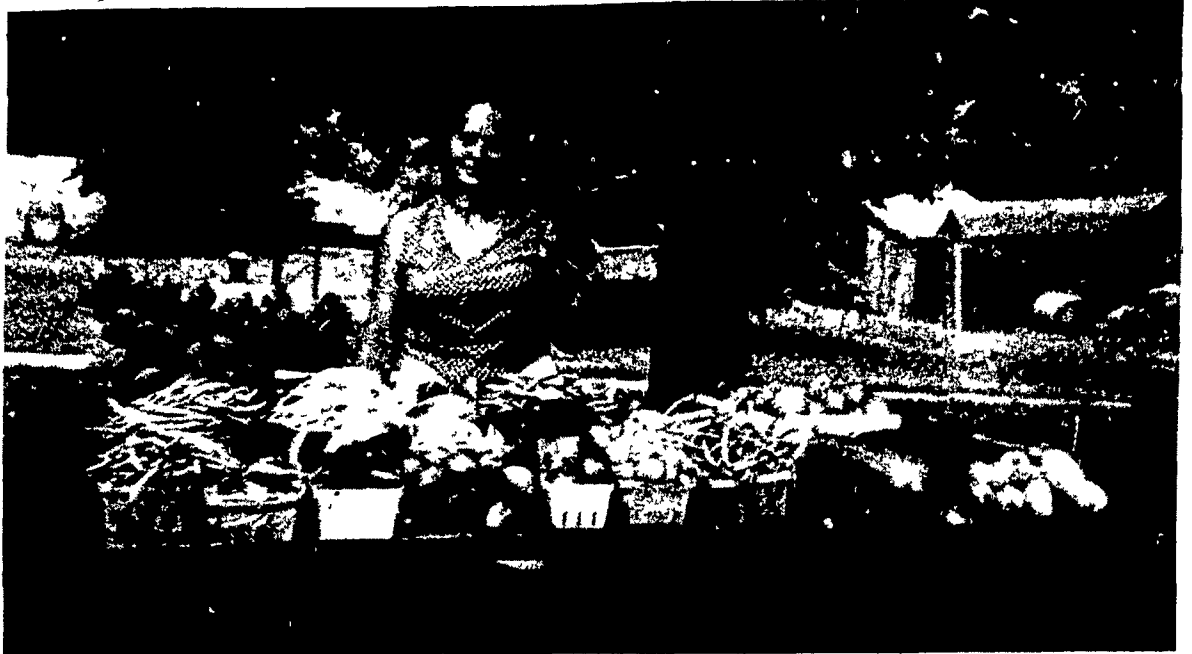
They sell most of the vegetables in small quantities but during the peak of the season, if they have more than they can sell in small quantities, they sell some in bulk.

Mr. Green plants the vegetables because, as Louise says, "he seems to have a green thumb." He grows the watermelons and cultivates the vegetables. In order to get early watermelons, he transplants them from medium-size pots. He likes flowers and grows gladioli, peonies, iris, Easter and Tiger lilies, bleeding hearts and zinnias. He works at the D.O.T. county sheds, Lincoln Highway East, as a maintenance man.

He loves dishes and has quite a collection of antique dishes and glassware, as well as new china. He has a large assortment of old furniture, and collections of buttons, marbles, pocket knives, picture frames, motto signs, coins, stamps, straight razors, Indian relics and bottles.

He has 300 to 400 old bottles, of which 100 are antiques. He goes out hunting old bottles and Indian relics. He has several collector's bottles. Some are Jim Beam's in Regal china and some are Ezra Brook's Heritage china and Colonial china. He has the first one he made. You have to see these to appreciate them.

Ben was a taxidermist. He al-



Mrs. Benjamin L. Green, Washington Boro RD1, enjoys running her produce stand and growing the vegetables.

so did a lot of hunting, trapping, duck hunting and fishing.

Greens have three children. Benjamin Jr graduated from Penn Manor High School and does construction work. He is married to Roberta (Bobby) Fry. She and Louise have a strawberry patch on the halves and she helps her with the produce stand when she needs extra help. Ben Jr and Bobby have a son and a daughter and live in Columbia.

John Willis graduated this past June from Penn Manor and is learning the plumbing trade, working with a local contractor.

Tanya Elaine is seven and enjoying her summer vacation from school.

Greens are members of Central Manor Church of God.

Mrs. Green has a very delicious dish recipe which is her favorite and one which she gives to her customers. It is

SQUASH CASSEROLE

- 4 cups peeled and thinly sliced zucchini squash
- 1 cup sliced onions

Cook together on low heat with lid on pan (add no water or shortening) until tender. Steam on low heat.

- Add white sauce to it:
- 2 tablespoons butter
 - 2 tablespoons flour
 - 1 cup milk
 - salt and pepper

Top with:

- ½ cup grated sharp cheese
- ½ cup butter

Finely crumbed bread or dried bread crumbs to cover casserole.

Bake till brown, about 20 minutes, in moderate oven.

TOMATO CASSEROLE

- 4 sliced ripe tomatoes
- 2 green peppers sliced

Arrange in layers with salt, pepper, flour, butter on each layer, until casserole is filled. Pour milk over to cover vegetables. Bake at 350 degrees, about ½ hour, till it thickens.

FRESH BLACK RASPBERRY PIE

- Wash and drain 1 qt. raspberries
- ¾ cup sugar
 - 1 tablespoon cornstarch
 - 1 cup water
 - ½ teaspoon lemon juice
 - ¼ teaspoon salt

Place raspberries in an unbaked pie shell.

Combine sugar, cornstarch, water, salt and lemon juice. Cook slowly until glossy. Pour hot mixture over berries. Put on top crust and bake at 350 degrees till brown. Place pie in refrigerator to chill. Top with whipped cream. Strawberries can be used in place of raspberries.

SWEET-SOUR PICKLES

- 1 gal. pickle slices (do not peel)
- 2 tablespoons salt

Cover with cold water and soak over night. Drain next



Mrs. Green picks raspberries to sell.

morning and add enough sugar-water solution to cover pickle slices. This is made in the proportion of 1 cup sugar to 1 cup water. Onion rings may be added if you like. Add 2 tablespoons pickling spice. Heat through, only till pickles have changed color. Put in jars and seal.

CABBAGE SOUP

- ½ medium sized head cabbage
 - 2 cups potatoes (cubed)
 - salt and pepper
- Cover with water and cook till tender. Make riveis:
- ½ cup flour
 - 1 egg
 - salt and pepper

Stir with spoon. Drop in with above mixture and cook 5 minutes. Add

- 1 can evaporated milk
 - 2 tablespoons brown butter
- #### BAKED CORN
- 3 cups fresh corn, cut off cob
 - 2 cups crushed saltines
 - 1 teaspoon salt
 - pepper
 - 1 tablespoon sugar
 - butter
 - milk

Put corn and saltines and seasonings in 2 quart casserole in layers and dot with butter. Cover with milk and bake at 325 degrees till thickened. Stir once or twice during baking.



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