## Home garden

## fruit course offered

UNIVERSITY PARK Many young nut and fruit trees planted each year do not live because they were not planted properly, says Dr. C. Marshall Ritter, Extension pomologist at the Pennsylvania State University.

While there is no guarantee they will live, there are some planting practices that will increase the chances of successful tree growth.
Here are some guidelines to follow at planting time, offered by Ritter.
Inspect new trees for insect and disease damage as well as heat injury and mechanical damage. Return damaged trees to the nur-
Plant trees during early Spring - mid-March to first of May.
Plant trees soon after arrival from the nursery, so their roots wrill not dry out. When weather does not permit immediate planting, soil and water thoroughly.
The planting holes should be large and deep enough to set trees without crowding, bending or breaking their roots. Set the tree at about the same height as it stood in the nursery row. That point may be determined by finding the "soil line" on the trunk.
After placing plants in holes, begin refilling with good top soil next to the roots. Pack the soil with your feet as it is added, being careful not to leave air
pockets around roots. When the hole is ahout threefourths filled with soil, pour in 2 to 3 gallons of water. After this water soaks in, finish filling with soil. Leave a slight depression around each tree to catch rainfall. Cut off one-fourth of the tree top and branches right after setting.
Do not mix dry fertilizer materials with the soil in cause new foeder roots to bey cause new as theed develop Wait until as they develop. Wait until just before growth starts in the Spring, then apply one-haf pound or 10 each tree at least 12 around away from the 12 nches plains Ritter.
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## Hamburger weight loss studied

BELISVILLE, Md. - How muci weight hamburgers lost during ccoking was not related to the per cent of fat in them, in an experiment Cross of the U.S. Department of Agriculture's Science and Education Administration (SEA). This finding will surprise consumers who blame extensive loss during cooking on too much fat.
In tests conducted by SEA's Meat Science Research Laboratory here, hamburgers with as little as 12 per cent fat lost as much
weight as hamburgers with 30 per cent fat. Cross ex plains that much of the weight loss in low-fat ground beef is actually loss of water, while ground beef containing higher levels of fat loses proportionally more fat.
-Ground beef containing higher levels of fat appears to lose more weight during cocking only because the fat drip remains in the pan while the water loss from low-fat cuts evaporates.
Cross used a trained sensory taste panel to evaluate the effect that various levels
of fat ranging from 12 to 30 per cent have on flavor, juiciness, tenderness, and amount of connective tissue in ground beef patties.
Patties with 12 per cent fat were not as juicy nor as tender as patties with 18-30 per cent fat. The panel rated the flavor of all patties equal regardless of the amount of fat they contained. However, as exepected, the more fat in the patties, the greasier they felt in the mouth. Overall, the panel preferred patties containing between 18 and 24 per cent fat.

Americans consume between 10 and 11 billion pounds of ground beef annually, which accounts for-about half of all beef produced. Current government regulations limit the amount of fat in ground beef to 30 per cent. Most ground beef sold in this country contains from 20 to 30 per cent fat.
The taste panel tests were conducted by Linda $H$. Wells, a graduate student from the University of Maryland, working at SEA's Beltsville Agricultural Research Center.


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