



Ladies Have You Heard?

By Susan Doyle

Lancaster Home Economist

BUYING AND STORING MAPLE SYRUP

When it's cold and gray outside the meals that make a hit with your family are sometimes the easiest to make. Pancakes, French toast, jonnycakes, or hoe-cakes are just the thing for breakfast or dinner on a blustery day. Topped off with maple syrup they make a meal fit for a winter festival.

It might be fun to do, but

you really don't have to tap your own sugar maple tree to serve good maple syrup.

Look for maple syrup that is a light amber color and that has a minimum of cloudiness. These are signs of the highest quality maple syrup. However, some people prefer darker, heavier-flavored maple syrup.

Maple syrup keeps well at room temperature if it's in a sealed container. After the

container has been opened, the syrup may mold. If mold develops, skim it off, then heat the syrup to boiling and cook three minutes.

Store open containers of maple syrup in the refrigerator. If you have bought your maple syrup in a container that holds more than you can use in a reasonable time, you can store it in smaller containers. Heat the syrup to simmering (180 degrees) and pour, while still hot, into sterilized jars. Seal jars and store.

The sugary crystals that may form on the bottom of a container of maple syrup are pure sucrose or rock candy because the syrup was too thick. You can eat these crystals but they will be difficult to dissolve back into syrup.

MANAGE HEAT FOR COMFORT IN HOME

"Certain adjustments must be made in our life style as Americans learn to use less energy for home heating."

Not all the rooms of the home must be heated to shirt sleeve comfort all the time. Newer homes have zone heating and even timers can be put on thermostats to permit warmth for comfort when it is wanted. For instance, cold bedrooms are supposed to be healthier, but cold bedroom floors tend to retard early morning enthusiasm. A timer on the thermostat can give a burst of heat which peaks at wake-up time. Also, some people might enjoy a little heat in the bedroom at bedtime. Otherwise, bedrooms can be set at a low temperature to save fuel.

Kitchens often have

PHOENIX, Ariz. — The next ten years will see some significant shifts in regional egg production...a good chance that 50 percent of the egg producers will not be producing eggs by 1990; flocks will continue to get bigger and bigger.

Those were some of the predictions suggested by Milton Dunk, recently retired editor of the Poultry Tribune, who addressed the annual poultry conference during the 51st annual

surplus heat from cooking or baking, making them warm places for family gatherings on cold evenings. This is the way kitchens were used in the past and the family that has a large kitchen can consider itself fortunate.

One source of heat waste is bathtubs and sinks. Why empty the warm water out before it cools and releases heat to the surrounding area? Another benefit of leaving the warm water in the tub is humidity. Homes in the winter become very dry, and this can save running a humidifier.

One room in each house must be warm for people. On winter evenings this may be where the television is. Perhaps the heating system here may also be augmented by a woodburning stove or fireplace. There is more to gathering people together in one place than just psychological warmth; body heat is a factor, too.

meeting of the American Farm Bureau Federation.

"Within the next five years, 60 companies will own at least 65 percent of the layers in the U.S.," says Dunk.

Poultry Tribune's latest big flock update shows that 45 companies now have a total of 92,726,600 layers representing 35.5 percent of the commercial egg-type layers in the United States.

Dunk said people who are successful in the egg business 10 years from now are the ones who are planning now for the future.

Other projections for the future, Dunk suggests, will be a significant increase in the use of further processed egg products with the spent hen looked on as a "system."

He predicts sometime in the 80's, 95 to 98 percent of the nation's layers, will be in cages or on wire; in 5 years, 50 percent of the nation's eggs will be eaten away from home; and by 1989, egg consumption will be 312 eggs per person per year.

Dunk told the Farm

Bureau audience they could expect fewer poultry organizations in the 1980s.

He said the biggest fallout will be in state organizations and that economics will be the guidelines as to what organizations will survive.

He projected further that eventually there will be "one" feathered world organization — not in the 80s — but sometime in the future.

"I predict we will see the time when egg marketing will be on a worldwide basis and the egg market price will be international by the way of an instant satellite market reporting service," he said.

Dunk says egg marketing will become more sophisticated and computerized on the egg farm or ranch and will eliminate some of the poultry serviceman's duties.

"People who plan to be in the egg business 10 years from now should develop tenacity for the planting job. This will make things happen that otherwise would not happen," he stated.

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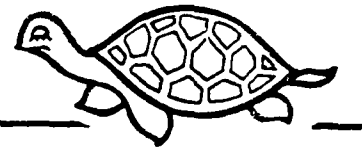
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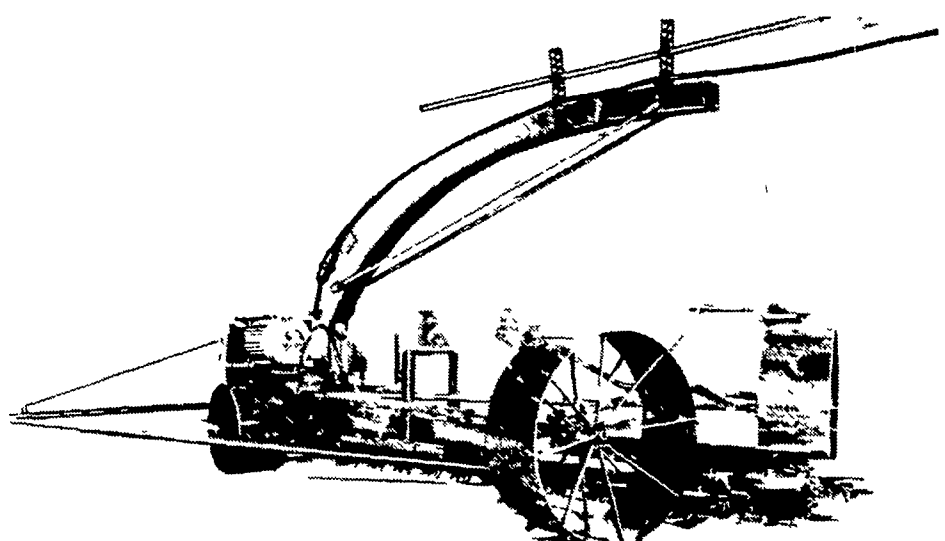
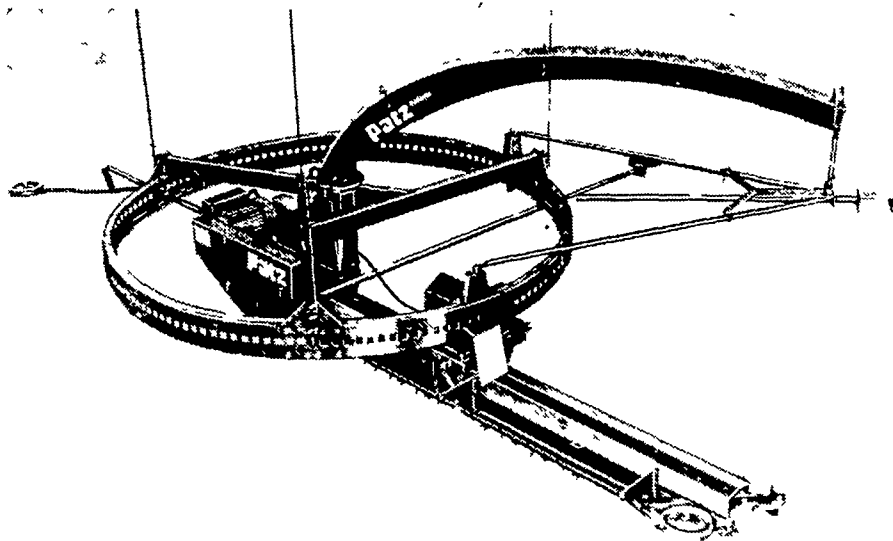
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