# Buy peaches by the pound, pint and pie

UNIVERSITY PARK, Md -Thinking about buying some of those fresh and juicy peaches to help celebrate "National Peach Month" in July, or perhaps doing it in August or September?

Perhaps you are in a quandry as to how many peaches you'll need for various cooking and preserving methods to stretch the peach season. That is, if you and the kids can keep from eating them out of hand and all up, before you start

freezing, canning and pie making. Helen Huber of the Maryland Department of Agriculture's Marketing Division says here's a handy guide in translating number of peaches into various dishes

One pound of peaches - 4 medium sized fruit - equal two cups of sliced peaches.

Two pounds - 8 medium sized peaches - are needed for a nineinch pie

A bushel of peaches is 48 pounds and equals 36-48 pints of frozen peaches, or if you process them by the quart, the bushel (48 pounds) works out to 18-24 quarts of canned

## Scarecrow lore lives on

WASHINGTON, D.C. - From their earliest efforts to protect their crops from birds, American farmers have relied on the scarecrow.

Indians were using scarecrows to guard their cornfields when Columbus landed in the New World. Colonists learned from the Indians to drop five kernels into each hill of corn: "one tor the woodchuck, one for the crow, one for the cutworm, and two to grow."

Crows and other birds can inflict serious damage. According to Arthur C. Reimherr, product manager of the Stanford Seed Company, in a field of corn planted in 30-inch rows, a crow pulling only one seed or seedling every 171/2 teet at planting time can trim the harvest by 10 bushels of shelled corn an acre.

The ragged sentinel posted by early planters succeeded in limiting this kind of crop loss.

A tale is told of the farmer who made a scarecrow so fearsome alone but brought back corn they had stolen years before.

Scarecrows have mostly disappeared from American fields replaced by methicarb and other remedies, but, as USDA Historian Wayne Rasmussen says, "They made a contribution, both to folklore and to saving our crops."

Crops treated with methiocarb are bitter tasting to birds. And the chemical's effect-illness-quickty teaches these trespassers not to come back for a second taste.



# Home on the Range

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Lime Delight 1 can crushed pineapple

2 pkg. lime flavor gelatin 12/3 c. ginger ale 1 pint vanilla ice cream 1/2 c. chopped walnuts fresh peaches fresh blueberries

Drain pineapple, reserving juice; set aside. Mix gelatin and l cup ginger ale in a l-quart saucepan. Heat over low heat, stirring constantly, until gelatin is dissolved. Remove from heat; stir in remaining ginger ale and reserved pineapple juice. Cool to consistency of unbeaten egg whites. Whip gelatin mixture until light and fluffy; add ice cream and continue beating until fluffy and well-blended. Quickly fold in pineapple and walnuts. Spoon into a 5-cup mold. Chill until firm. Unmold onto serving plate. Serve with peaches and blueberries.

### Garber reunion

LITITZ — The Garber family reunion, featuring a cake walk, will begin at noon Saturday, August 1, at the Lititz Springs Rich Butterscotch Sauce

3 T. butter 1 c. firmly packed brown sugar 1 T. water

1 can evaporated milk

Melt butter in small saucepan. Add sugar and water; mix well. Bring to boil; stirring constantly. Cook and stir over low heat 1 minute. Cool 10 minutes. Gradually stir in milk. Serve warm on ice cream.

Answers to Cook's Queston Corner include two recipes:

### Berry Pancake Syrup

2 c. blueberries 1 c. water

Cook berries till very soft. Press through serve. Return to stove and add 1/2 cup sugar and 1/2 cup dark corn syrup. Bring to a boil, remove from heat and add 1/2 teaspoon lemon juice. Serve warm on pancakes or waffles.

Joyce Huber, Leonardtown, Md.

#### Creamy Corn

Select fresh, tender, juicy corn and hurry it from field to kitchen. Remove husk and silks and remove any bad spots. Wash ears using a brush. Remove corn from cob by cutting about the center of the kernals, then scrape cobs with dull edge of a knife to get the cream. Use pint jars only. Use raw or hot pack.

RAWPACK - Pack corn into pint jars to within 1 1/2 inch of top. Add 1/2 teaspoon salt to each jar. Fill with boiling water to within 1/2 inch of top of jar. Remove air bubbles. Add additional liquid if needed to fill within 1/2 inch of top. Seal following manufacturer's directions.

HOTPACK - Add just enough boiling water to cover corn in pot. Heat to boiling and boil 3 minutes. Pack loosely in jars to within 1 inch of top. Add 1/2 teaspoon of salt to each jar. Add cooking liquid or boiling water to 1/2 inch of top. Remove air bubbles and add more liquid to within 1/2 inch of top it needed. Seal as others.

Process either way you choose for about 95 minutes at 10 pounds pressuré.

Nancy Lort, Delta

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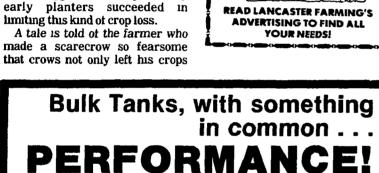
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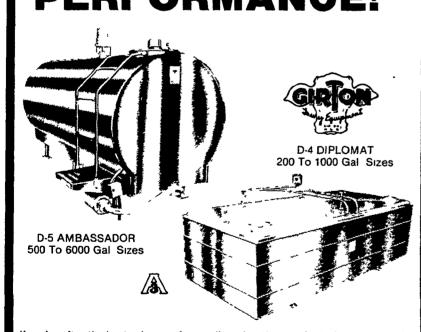
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