Lancaster Farming, Saturday, November 21, 1981–819

Sheep become family project

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the 'Twenty-third Psalm which says that the Lord is our Shepard."

And, says Anne, "We cat a lot of lamb. We really enjoy the taste of it. Southdowns are known for good eating. It makes a big difference in how you make it, too. We have so many people tell us they don't like lamb, and we think they just haven't been exposed to lamb wellprepared."

"I just put salt and pepper on it, put it in the oven, uncovered and let it cook slowly at 325 degrees. It's best to put it in a pan that will allow the fat to drip off," Anne offered.

This intense love of sheep has helped the Rohrer children prove wrong a popular belief that only farm kids can be successful in 4-H (when it comes to working with) farm animals. For though they live on a farm, the Rohrer family does no farming. Anne is a sign painter

and artist and Robert is in busines

for himself.

They only other animal they have raised on their farm, besides cats, is not a cow or a pig, but a buffalo.

"We saw an advertisement for a buffalo heifer in the mailbox market of the Lancaster Farming and we called. We wanted something different for a pet," Robert admits, laughing.

"We used to have people who stopped in this area of the county just to see the buffalo. Unfortunately, it has died. We joked about announcing it in the paper so that people wouldn't drive the whole way here for nothing," Anne added.

Well then folks, here it is: the Rohrer buffalo has died. Now what you'll see when you drive by the Rohrer homestead is a flock of champion sheep and the Rohrer family working diligently to prepare them for show.

Turkey consumption increases

LANCASTER — YOU TURKEY! is a fine compliment not a put down — WHY? Wild turkeys are the most intelligent, crafty, elusive game animal in the Pennsylvania forest. Ask any hunter — (who is honest) — he will tell you the turkey is almost impossible to catch. Domestic turkeys were wild turkeys only 400 years ago.

In 1934, per capita turkey consumption in the US was about one pound per person per year — it is now 11 pounds. This 1000% increase in consumption of turkey is greater than percentage increase of other meats. This is because turkey tastes good.

Buy a 24-pound fresh dressed or frozen young tom and quarter it. Freeze three quarters and roast one six-pound quarter. This can be covered and roasted at 350° F for 25 min for each pound or a total of 2½ hours. This way one turkey provides four meals for a family of seven to ten people. Cost per serving is less than most red meats and fish. In fact, cost per serving can be one-fourth to one-half that of red meats or fish. dinner, supper, banquet, church social or low cost meal is usually a big, young tom. Price or cost per serving when large whole turkeys are roasted is lowest among all meats. At fire halls, churches, Legions or dining places turkey is usually featured.

Turkey can help keep you healthy. It is a good source of easily digestible complete protein. Turkey is low in fat and low in sodium. Scientists advise diets with less fat and less sodium. Pennies go further with turkey. Cost per serving can be 39 cents or less.

Per capita consumption of turkey has increased two pounds over the last two years. Turkey farmers are excited about this. It will increase as long as inflation continues.

Thanksgiving will soon be here the turkey is ready - waiting in the grocery store and more are coming from the farm and the processor. So get perky - eat turkey!



