

# Annual hort meeting covers research gamut

BY DICK ANGLESTEIN

HERSHEY — The 124th Annual Meeting of the State Horticultural Association of Pennsylvania and the 1983 Vegetable Conference was held this week at the Hershey Convention Center.

Everything you'd ever want to know about fruits and vegetables

was covered at one time or another during the three-day program. An extensive trade show was also held.

Scores of different subjects concerning the latest in research for the fruit and vegetable grower were reviewed.

Here are just a few of the activities:

## Will more Pa. farming be done under glass?

HERSHEY — If Penn State has its way, more of Commonwealth farming will be put under glass.

This was one of the research proposals advanced by Sam Smith, Dean of the College of Agriculture at Penn State, in a talk at the State Hort Meeting this week.

"We've applied for research money to study the expansion of the use of greenhouse farming in Pennsylvania," Smith said.

"The objective of the research will be to not only expand the types of farming possible under glass but to reduce energy consumption by some 85 percent over five years."

Dr. Smith held up greenhouse farming as an example of the high technology agriculture that must be practiced by both researchers and farmers alike to keep U.S. farming in the forefront.

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Samuel H. Smith

## Do you prefer to drink apples?

HERSHEY — Do you prefer to drink your apples rather than eat them?

Apparently a lot of people do favor taking their apples in the liquid form, according to Frank Emerson, cider researcher at Purdue University.

And if he has his way, his studies outlined at the annual State Horticultural Association meeting this week at the Hershey Convention Center will help promote this liquid apple trend.

There was a time that pressing cider was primarily an orchard sideline of a way of getting rid of the excess or rejected fruit that couldn't be sold for the eating market.

But this has all changed.

"I've found that some growers are putting tree-run and graded fruit into their cider," Emerson explained.

"And they're finding it almost as profitable or even more profitable than handling packed fruit with all of its extra labor."

This trend toward producing more cider is what spurred Emerson into his liquid apple research at Purdue in just the past couple of years. When he started to look around for resource material, he found that the latest studies were dated 1941.

"We've found that cider has



gone into developing the proper blend for making cider. His preliminary findings favor a blend that includes 50 to 60 percent of apples in the medium acid-sugar ratio range, 30 to 40 percent of sweet apples and about 10 percent of the high acid or aromatic apples.

"Don't forget that consumers tend to taste with their eyes," Emerson said.

"Our studies still show that they expect farm-fresh cider to be a little cloudy. They associate the clearer type with the stuff you can buy in the supermarket."

Another phase of the research has dealt with the type of press used. Emerson has compared the Shinko, a continuous rotary type press, with the Champion, the batch lot rack and cloth.

He has found that the Shinko has cut labor costs about eight cents a gallon and that can add up to a lot more profits.

Emerson also favors using rice hulls as a pressing aid since it increases the amount of juice extracted. His studies have shown an income increase of about \$1.00 a bushel from apples pressed with rice hulls.

Other preliminary findings in his cider studies show:

—There doesn't appear to be

A lot of Emerson's research has

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## Commonwealth's champion tomato growers receive honors

HERSHEY — Pennsylvania's top tomato growers were honored at an awards luncheon held Tuesday at the Hershey Convention Center.

The growers were honored for their top yields of tomatoes grown for processing.

Participating in the awards ceremony were Ronald Brooks, Mid-west Regional Manager, Heinz, USA; Rocco V. Pugliese, Executive Director, Pennsylvania Food Processors Association; and Michael D. Orzolek, of the Penn State Horticulture Department.

Among the growers honored were:

—Stern Farms, Island Route, Lock Haven, for the top yield in machine harvest competition for growers with more than 100 acres. The harvest included 4,442.2 tons of useable fruit from 170 acres for a 26.1 ton per acre average yield.

—William and Brian Beckman, 2386 Avis Dr., Harborcreek, for the highest yield in machine harvest for growers with 75 to 99 acres. Their yield was 2,116.6 tons from 84.1 acres for a 25.2-ton average.

—David Kistler, R2 Kempton, won in the category for machine harvest among growers with 50 to 74 acres. His yield was 1,291.2 tons from 60 acres for an average of 25.1 tons per acre.

—Dwight and David Hess, R1 Marietta, were tops in the class for



George Toner, Cindy and Mark Stern  
Stern Farms, Lock Haven



William and Brian Beckman  
Harborcreek

machine harvest for growers with 20 to 49 acres. Their yield was 541.4 tons from 22 acres for an average of 24.6 tons per acre.

—In the only hand harvest class in which there were competitors, Linus H. Martin, R3 Mifflinburg, won in the 5 to 14-acre category. His yield on seven acres was 206.5 tons for an average yield of 29.5 tons per acre.



David Kistler  
R2 Kempton



Dwight Hess  
R1 Marietta



Linus H. Martin  
R3 Mifflinburg

