

## On being a farm wife -And other hazards

Joyce Bupp



Funny how one associates certain foods with certain experiences, or places, or people or things.

Potato salad, for instance. I grew up disliking potato salad, but for the life of me don't remember why. Then we married, I developed a taste for Mom's delicious potato salad, which the farmer loved, and pilfered her recipe.

Potato salad is summer food, picnic food, reunion food. I rarely crave the stuff during winter weather, but let that sun shine bright and hot, and the porch beckon as the best place to eat supper, and suddenly the potato salad hungries get hyped up.

Pizza is a Sunday evening food. Why? Search me. Somewhere along the ancestral line I suspect a few Italian genes slipped into our German-Swiss backgrounds, the way the kids adore pizza. Still, Sunday evenings are about the only time we get around to concocting the luscious stuff.

Then there's ice cream. Now that's a different story.

Ice cream is for today. Tomorrow. Tonight. And it's a kind of "smiley face" food. I mean, when have you eaten ice cream a sad occasion? Ice cream is a happy memory food.

As a kid, ice cream was the treat

we got on Saturday evenings, usually the family favorite flavor with coconut and cherries. Don't ask me the name of it, but I can still taste that cold, sweetness we enjoyed after Saturday night visits with friends.

Then as a teenager, I remember the ice cream sales route truck that stopped by the house every Wednesday. I loved Wednesdays.

The farmer remembers how, when he was a youngster, the family weekly ice cream treat was for Sunday dinner, after church, accompanied by a big bag of potato chips.

Childhood loves die hard. To this

day, I don't recommend getting in his way if there's ice cream in the freezer and a bag of chips in the cupboard.

A second generation of similar snack lovers sometimes threaten supplies of his favorite foods, and are wearing a permanent path to the munching mecca of the kitchen corner cupboard by the refrigerator.

And, at least once during visits to the shore, it becomes emotionally mandatory to mosey on down to the old-fashioned ice cream parlor, to agonize over selecting from the three dozen or so flavors. On a sugar cone, of course.

Strawberries demand ice cream. Peaches demand ice cream. Holidays demand ice cream. Winter snowstorms and ice on the pond insist that we make use of the available, abundant ice supplies (and plenty of milk in the tank) to crank up batches of the homemade variety, flavored with whatever the farmer-ice cream gourmet can lay his hands on.

Interestingly enough, a recent school food service survey report turned up ice cream as children's favorite food, finishing ahead of doughnuts, chocolate chip cookies, french fries, and - yes - pizza.

So join me in celebrating June, national dairy month.

Let's go get some ice cream.

## 4-H school enters 4th year

ITHACA, NY — One hundred teenagers involved in 4-H horse projects will attend the 4-H Standardbred Driving and Management School this summer in New York State.

The school is sponsored by Cornell Cooperative Extension's 4-H program and the animal science department in the New York State College of Agriculture and Life Sciences at Cornell University, with funding from the Agriculture and New York State Horse Breeding Development Fund.

For the first time in its brief history, classes for the school will be conducted simultaneously on two State University of New York (SUNY) Agricultural and Technical College campuses — Cobleskill and Morrisville — the weeks of July 8 and 15. This year, there will be four, one-week sessions, each limited to a maximum of 25 4-H members between the ages of 14 and 19.

Each session will combine classroom instruction and hands-on experience with Standardbreds. Instruction will cover many aspects of horse science, including nutrition, diseases, physiology, and anatomy. At the SUNY Ag and Tech college tracks, instruction will include grooming, harnessing,

and driving. Each student will be expected to drive "solo" by the end of the week.

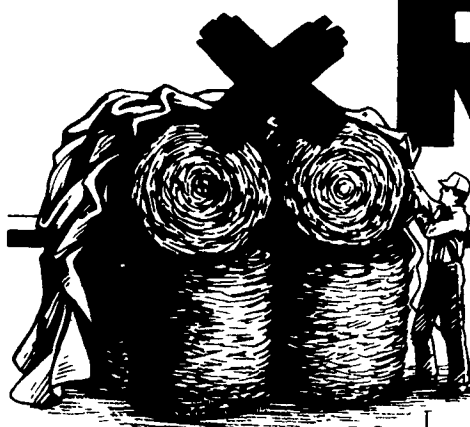
In addition, students will spend one day at a parimutuel harness track, either Vernon Downs or the Saratoga Harness Track, where they will learn about track operations and management, and observe backstretch activity and race preparations. The day at the track will end with an evening at the races.

The 4-H teens will live in college dormitories, eat in the campus cafeteria, and study in college classrooms and laboratories under the guidance of resident faculty of the two SUNY Agricultural and Technical colleges.

Additional information and application forms can be obtained from county 4-H agents and leaders in New York State.

Youths who are not currently enrolled in 4-H, and any other interested individuals, including non-residents of New York State, may contact any 4-H agent in the state, or Sam W. Sabin, Cooperative Extension horse specialist, 140 Morrison Hall, Cornell University, Ithaca, NY 14853; he can be reached by telephone at (607) 256-4503.

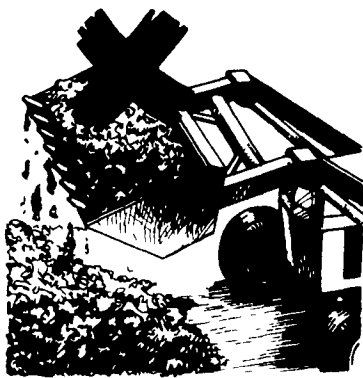
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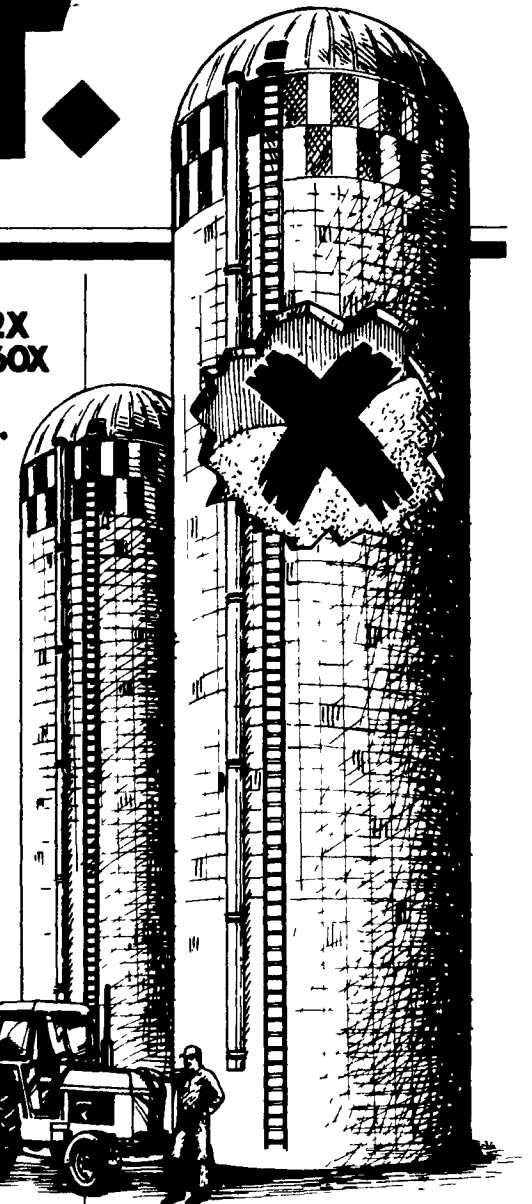
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