

Ida's Notebook

Ida Risser



Our first day in Maine was spent at Baxter State Park. Our son, Jeffrey, drove us over 100 miles to this big 200,000-acre wilderness. There were many campsites and trails throughout the park. We saw many trucks hauling logs as a number of paper companies are located here.

After eating a picnic lunch, we walked to a large pond where we were lucky enough to see three large moose eating grass from the bottom of the pond. They submerged their heads and necks for almost a minute before coming up to chew. Then we drove to try our hand at fishing in the West

Penobscot River. I found many of their names unusual such as: Mattawamkeag, Piscataquis, Passadumdeag, and Wypitlock.

We had to walk over a split log pathway to a grassy pond. The walking was treacherous as it was over a swamp. I managed to catch my foot on a tree root and sprawled flat without breaking myself or my fishing pole. When we finally got to the pond, we had a big pile of logs to clamber over to reach the water. The men caught a few small ones but had to throw them back and I didn't get any. The highlight was when Jeffrey fell in with a big splash. I should have had my camera.

The next day we tried another river and we got three nice small-mouth bass which we ate for lunch.

In the afternoon we drove to Bar Harbor and Acadia National Park. It was our first glimpse of the rock-bound coast of Maine. We walked around the summit of Mt. Cadillac and it was very windy.

In the evening we had a lobster meal. We weren't too impressed as after paying a big price, we then had to work to crack the shell and dig out the morsels of white meat. But, a visit to New England

wouldn't be complete without a lobster meal.

We enjoyed seeing the campus of the University of Maine where our son is a professor. However, when we got to his house and got a phone call from our other son, Philip, we were surprised. He had driven from Chicago to visit us and we were in Maine!

Next week I'll write about our trip home.

USDA names potato board

WASHINGTON, D.C.
— Deputy Secretary of Agriculture Richard

Lyng has appointed 27 members to serve on the National Potato Board for terms ending Feb. 28, 1987.

Charles Brader, a marketing official with USDA's Agricultural Marketing Service, said the board administers the producer-sponsored national research and promotion program for potatoes. USDA monitors the program and reviews its budget, plans and projects.

Each state that produces potatoes is entitled to one member on the board and one additional member for each five million hundredweight of annual potato production above the first five million, Brader said.

New members are:

Alabama — Earl Jack Lacey, Henagar; Colorado — Ronald Peterson, Monte Vista; Florida — Thomas R. Lee, Hastings; Idaho — Don McFarland, Eden, Delmar H. Raybould, Rexburg, Carl F. Reynolds, Boise, and Curtis L. Stoddard, Grace; Illinois — Jerald Hoekstra, St. Anne; Maine — Malcolm E. Brown, Mapleton, and Neil F. Crane, East Corinth; Michigan — James E. Shoemaker, Shelbyville.

Minnesota — Herbert R. Brand, Hollandale; Oklahoma — Randolph Thomas, Eakly; Oregon — Duane Blackman, Klamath Falls; Rhode Island — Jason M. Peckham, Tiverton; Utah — Randy Coats, Holden; Virginia — Harvey W. Belote III, Cape Charles; Washington — Steve Cox, Warden, Hugh Hawley, Ferndale, and William R. Pettit, Toppenish; Wisconsin — Jack T. Jilek, Antigo.

Renominated members are:

Idaho — John D. Hansen, Rupert, and C. Eugene Peterson, Idaho Falls; North Dakota — Philip Bertheusson, Grand Forks, and Richard Clemenson, Hoople; Texas — Bill Reinauer, Hereford; Washington — Wayne Larsen, Pasco.

Warren Baker, Middletown, Del., is selected to fill the unexpired term of a board member who resigned.

The potato research and promotion program if financed through assessments on the industry authorized by the Potato Research and Promotion Act of 1971. The board carries out projects designed to increase consumption and expand domestic and foreign markets for potatoes.

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