



Ladies Have You Heard?

By Doris Thomas
Lancaster Extension
Home Economist

CANNING METHODS NOT RECOMMENDED AND WHY
You wouldn't slosh gasoline on the wood in your fireplace just because it would be a faster way to


start a fire, would you? Well, you shouldn't use unsafe canning methods just because they're faster either. Many unsafe methods of canning have surfaced

over time and should be avoided. Open kettle canning is unsafe. Open kettle canning means food is cooked in an open kettle until it is adequately heat-processed. Then it is packed into sterile jars and sealed without additional processing. This method of canning is not recommended because transferring the food from the open kettle to a sterile jar can expose it to additional microorganisms and recontaminate the food. Also, the heat processing in the open kettle does not always kill all the microorganisms that could cause spoilage. Steam canning, in spite of research done in the past ten years, is not a safe canning method either. Steam canners that are marketed today do not allow for venting of steam. Instead of pure, saturated steam or boiling water, steam canners use a mixture of air and steam which is not deadly to microorganisms and which will not sterilize your canned food properly. Oven canning in any oven — conventional or microwave — is unsafe. The balance of internal and external pressure in an oven cannot be maintained as in a canner. Glass jars may break or

explode from this uneven pressure and result in the loss of food or injury if it occurs while opening the oven. An oven also does not distribute heat evenly, resulting in some jars not being heated enough for sterilization. Jar lids also don't seal well in the dry heat of an oven. Automatic dishwasher canning is also unsafe. Dishwashers were made to wash dishes, not process food. The temperature of water in a dishwasher is usually about 130-160°F, not nearly hot enough to process canned food. Aspirin canning is another unsafe method. Aspirin is not a preservative and doesn't contain enough acid to change the acidity of any food. It cannot replace or even reduce the need for heat processing of canned foods. Cold pack is not a canning method, but the terminology could cause some problems if used literally. When cold or raw foods are packed into jars, you must also process the full jars in boiling water or in a pressure canner for the recommended times to sterilize the food. The only two recommended methods of processing food are boiling-water and pressure-processing canning. The method you use depends on the type of food you're processing. Use a pressure canner for canning meats and vegetables, other than tomatoes and pickled beets. Use a boiling

water bath for canning fruits, tomatoes and all pickled foods. For specific instructions on canning home foods safely, contact the Penn State Extension Service office in your county.

WINDOW SHADES TAKE THE "SIZZLE" OUT OF COOLING COSTS, NEW STUDY FINDS
Want to beat the high costs of air conditioning your home, and still keep inside temperatures down? Try shades. That's right — window shades — the opaque, vinyl-covered cloth kind that are economical and easy to install. Researchers at North Carolina State University have been studying ways to keep inside temperatures down during hot days — and shades have taken top honors. They say that by pulling shades on sunny windows, heat build-up inside is reduced by 60 percent. Other preventers of heat build-up are venetian blinds and draperies. Venetian blinds are only about half as effective as the regular window shades, while draperies can reduce air conditioning costs by 40 percent. Incidentally, windows are the big offenders in heat build-up inside the home, just as they lose the most heat in winter. A sunny window allows 10 times more heat to enter a home than does the adjacent wall.



All-Plant LIQUID PLANT FOOD

9-18-9 PLUS OTHERS!

- Contains 100% white ortho phosphoric acid. Made in USA.
- Non-corrosive. Won't settle.
- Top quality. Excellent service.
- Newest equipment.
- Financially sound... and growing!

Big Demand Requires More Distributors!

I sell to farmers.
How do I become your distributor?

I'm a farmer.
What's the price?
Where do I get it?

CALL or SEND FOR FACTS:
Phone: 419-962-4707

ALL-PLANT LIQUID PLANT FOOD, INC.
821 State Rd. 511 N., RFD 3,
Ashland, Ohio 44805

**10th ANNUAL NITTANY
ANTIQUÉ MACHINERY
ASSOCIATION INC.
OF CENTRAL, PA
SHOW**

Sept. 7, 8 & 9, 1984
at Penns Cave Rt. 192 East of
Centre Hall, Pa.

EXHIBITORS WELCOME
Plaques and free admission for exhibitors.

Special Events Daily
Equipment Parades
Steam Engines, Antique Tractors
and Gasoline Engines in
operation. Antique Tractor Pulls
Food and Fun for everyone
Entertainment.

Food available on grounds
Chicken Barbecue & Ox Roast
Camping Space Available

Flee Market & Arts & Crafts

Jackie King named Adams Co. Poultry Queen

YORK SPRINGS — Jackie King of York Springs was selected the 1984 Adams County Poultry Queen last Saturday evening at the York Springs Fire Hall. Jackie, the daughter of Mr. and Mrs. Dale King, was crowned by last year's queen Kathy Moore. Also vying for the crown was Sherry Bowmaster of Biglerville. She is the daughter of Mr. and Mrs. John Bowmaster.

The contestants were required to present three to five minute presentations on some facet of the poultry industry and had personal interviews with the judges. Jackie was devoting much of her next year representing the Adams County poultrymen. Lancaster Lads, a comedy barbershop quartet from Lancaster County, provided the entertainment for the evening.

AGRI-INC.

Custom Built Farm Buildings Designed To Your Needs

Specializing In Dairy Systems:

- Tie Stall & Free Stall Complexes
- Heifer & Veal Barns
- Machinery Sheds
- Republic Steel Buildings For Commercial Use


**NEED RENOVATIONS...
OR A NEW BUILDING?**

DON'T DELAY — CALL TODAY



FARM & COMMERCIAL BUILDINGS


RD 4 EPHRATA, PA 17522 LOCATED IN FARMERSVILLE
PHONE 717-354-4271



Slash drying costs as much as 75% with the AeroDry™ System

- Cut Energy Costs 75%**—Uses the drying power of fan forced air. No gas to buy. And the only electricity used powers the computer controlled fan system.
- Reduced Shrinkage**—Shrink loss is cut up to 50% through natural moisture removal without high temperature heat.
- Better Grain Quality**—With no high temperature heat to crack and damage grain, more starch, sugar, valuable nutrients and profit are retained.
- It's All in the Compute**—The AeroDry Computer automatically monitors dry down day and night—then holds optimum storage conditions to keep grain in top condition.

Farm proven from the Midwest to the East Coast, the AeroDry System can improve your grain drying operation. Call or mail the coupon for more information and where to see the AeroDry System in action



Manufactured by
ADVANCED AG SYSTEMS INC.
RD #2 Box 159 Elverson PA 19520

Name _____
Address _____
City _____ State _____ Zip _____
Phone No. _____
Call Advanced Ag: 215-286-0301 LF