

Ida's Notebook

Ida Risser



My usual routine was pleasantly disrupted the other week when our middle daughter, Judy, visited for several days. She came from Georgia with her husband and children. Elizabeth is two years old and Catherine is two months old. These two took quite a lot of time and attention.

I am always surprised at the way in which fathers today help with the children. Neither my father nor my husband ever thought of changing a diaper. That was definitely woman's work. My one son is a house husband and stays home to raise his baby daughter. Of course, this does give

him a chance to do woodworking projects, which he likes. And, his wife enjoys her job away from home as it includes traveling.

Our little red express wagon was put to good use as my husband took our granddaughter for rides to see the many calves in their hutches. They also visited the pigs which are waiting to be butchered.

As our daughter has many friends in the area, she invited them to an open house at our home. This necessitated some baking and preparation. She brought tiny pecan pies along and also pecan brittle candy that she made. She was always a wonderful cook and baker and so she made many trays of pizza from scratch for our dinner.

When they left for home we sent red potatoes, sweet potatoes, green beans and sweet corn with them as we have an abundance of

Learn To Butcher At Home

UNIVERSITY PARK (Centre Co.) — Today's prices on fresh cuts of beef, lamb, and pork are rising steadily. A visit to the butcher, or even to the grocery store can put a dent in anyone's food budget. Now, with everyone focusing on the fat content in our diets, people are searching for even leaner cuts of meat. Pennsylvania State University's College of Agriculture can offer you an

alternative to those high prices. A nine-lesson course, **Dressing and Curing Meats**, teaches anyone, from the farmer to the novice, how to butcher, cure, and smoke his or her own meat.

Dr. John H. Ziegler, a professor of meat science and meat technology, discusses the procedures used in slaughtering and butchering cattle, hogs, sheep, lambs, and poultry. When preparing any animal for slaughter, there are three important factors that must be considered:

- keep the animals off feed for 12-24 hours.
- provide them with all of the water they will drink and avoid overheating them.
- do not bruise or pound the animal, for this could represent a loss of meat.

these vegetables. She even took some old school workbooks that we found in the attic plus children's books that I read to her when she was young. It is a long 14 hour drive to Atlanta and so they only visit us once a year.

Now I must dig my many lily bulbs and store them for next year.

You must also take into consideration the health of an animal: the meat from a healthy animal is juicier and richer in flavor.

Dressing and Curing Meats also includes an extensive section on the preservation of meats. Learn which containers and wrapping materials are the most economical when freezing, wrapping and storing, and home-canning all types of meats. Use packaging materials that are:

- easy to handle.
- moisture-vapor-resistant.
- not irregularly shaped.
- easy to label and seal.
- suitable for the product.

Dr. Ziegler also teaches the art of making scrapple, liverwurst, pork sausage, corned beef, and boiled ham. He even gives detailed information on the kinds of woods used to smoke these products.

If you would like to learn more about how to butcher fresh cuts of meat or how to smoke, cure, and make fresh sausage, send \$20.50 to: **Dressing and Curing Meats, Course #5146**, 128 Ag-Mitchell Building, University Park, PA 16802. Make checks payable to the Pennsylvania State University.

Intercourse Craft Show

Handcraft Unlimited presents the Christmas Craft Show of Intercourse, November 17th, from 9 a.m. - 5 p.m. and November 18, 10 a.m. - 5 p.m. at the Martin Sales Building in Intercourse. Located 2 miles east of Intercourse on Rt. 340 - inside the Martin Sales Building.

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