

Ida's Notebook

Ida Risser

These are busy days as I try to empty my gardens in preparation for a train and bus trip across Canada. Of course it will include several airplane rides that I am not looking forward to as my ears often hurt me during flights.

But for now I can pickles and tomatoes. And, we buy pears and plums by the basket. Another ritual of September is the picking of Concord grapes that climb up our old, brick smokehouse. The juice is canned and the grape sauce is frozen.

I actually asked my husband to rototill the green beans as I was tired of picking them for months. Now I have Kentucky Wonder beans that grown on a permanent fence beside my pole limas. Even though it has been a dry summer the lima beans managed to give a

good crop. Last year they were all leaves and no beans.

Allen has been using ladders to pick apples from the tree in our front yard. They are small but so far we've made 24-quart of apple-sauce. Now we have used all of our cans and all of our freezer boxes so we shall have to stop preserving things for the winter. The last sweet corn has been frozen but I still want to make cole slaw from some of my many cabbage heads.

The other Sunday we were pleasantly surprised to have three Amish families visit us at the same time. Their little children were well behaved. Much better, in fact, than our own grandchildren who rush in and grab everything and then a big crash follows. My children tell me that I should not have little things setting around on the tables to tempt little fingers.

Where Talent, Hard Work

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back in the area, the couple offered to help Janice's aunt at the caramel corn stand.

Three years ago, Ellen retired from overseeing the annual event, and Janice took charge. As owner of 10 U-Gro Learning Centers, Janice has plenty of expertise in management which helps in planning and ordering supplies. She purchased six burners to cut down on rental fees, although they continue to rent an additional four burners on which to cook the caramel. Two industrial size poppers are used to pop corn continuously for two days, and 40 volunteers work in shifts at the stand.

Everyone has an assigned job. Some stir the mixture in the kettle, others pop corn, others fill the kettle.... There is even an assigned clean-up crew.

Caramel corn burns quickly and it takes constant watching.

"We are so busy, we barely have time to talk," Janice said.

Despite the team's best efforts, almost every year, one or two of the 75 batches made are discarded because it became scorched.

This year, Janice and her husband, John, purchased 300 pounds of popcorn and 170 pounds of margarine for the upcoming event.

Janice said that many volunteers have been generous in supplying things to make the job easier. Some donations include a large spatula with a long handle, which is used to clean out the kettle between batches, a four to five-foot paddle to stir the mixture, a rack to cool the popcorn, and a wire sifter to sort out unpopped kernels.

Although Ellen no longer is in charge of the caramel corn stand, she continues to help with it.

"It gives you a good feeling because the money goes to help people who really need it," she said.

It's a lot of work lugging the heavy kettles in and out, and a sticky mess to clean up, but Janice always looks forward to the event.

She said that her aunt and herself come from families of hard workers. "We both were raised to work and serve."

Many other volunteers work together to make the auction a success by donating supplies, monies, and talent. In addition to auction items, stands are set up with baked goods and other food items, arts and crafts, quilts, a farmer's market, share-a-meal, a heifer sale.

For those who would like the recipe to use at home, Ellen and Janice are glad to share it.

Caramel Corn

2 1/2 to 3 1/2 gallons popped corn
2 cups light brown sugar
1/2 cup molasses (King or Turkey brand)

2 sticks margarine
2 tablespoons vinegar
2 teaspoons salt
1/2 cup water

Combine sugar, molasses, margarine, vinegar, salt and water and bring to a boil at 280 degrees. Pour mixture over popcorn. Stir quickly to coat.

Make Draperies

WEST CHESTER (Chester Co.) — Window treatments cost a fortune anymore! Beat the cost of dressing your windows in style by learning to make your own draperies and top window treatments taught by veteran instructors, Trudy Dougherty, extension home economist, and Doris Hoag, freelance home economist, on Tuesdays, September 21 and 28 and October 5, 19 and 26, 9:30-11:30 a.m. at the Chester County Extension office, Government Services,

Government Services Center, Suite 370, 601 Westtown Road, West Chester.

This series will include instruction and demonstrations on fabric selection, measurements, construction techniques, and variety. The fee is \$15 for all five sessions. Enrollment is limited and, at this price, the class will fill quickly. Register before the deadline date of September 13. For registration information, contact the Extension office at (215) 696-3500.

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in perfect working condition.

"I'm very particular," he said. No nails hold the wheels. It is held by a band of steel put on by heat.

"The wheel should ring when bounced," he said. "If it thuds, it isn't right."

He said, "I see people cutting corners when they make replicas, but I'm trying to take longer corners — make it better — rather than easier."

He said, "I'm sentimental in

A Little Bit Of History

what I do. I am the fifth generation to make a wagon. I live and breathe this every day."

Ron makes about 30 wagons a year, some are sleighs, water wagons, and other types.

Ron's interest in history and wagon-making are so intertwined that he wrote a historical account of his great-great-grandfather's business. Each wagon and sleigh sale includes a copy of the book, which he has had printed.

Ron is on the board of directors at Landis Valley Museum and demonstrates wagon building there and at several places such as the Hans Herr House at Willow Street.

As an engineer for Ford New Holland in evening hours, Ron spends every afternoon in his shop behind his Landisville home. He and his wife, Yvonne, have three children, Stacie, 6; Veronica, 3; and Paul, 4 months.

Of finding enough time to work full-time and almost full-time again at his ballooning wagon business, Ron said, "I just hustle."

His quest in life comes from the biblical quotation in I Thessalonians 4:11-12 NIV: *Make it your ambition to lead a quiet life, to mind your own business and to work with your hands, just as we*

told you, so that your daily life may win the respect of outsiders and so that you will not be dependent on anybody."

His dream is to turn a neighboring warehouse into a museum and restaurant. "I would fill it with wagons and everything old. Nothing would ever be locked away," he said.

Within the next few months, he plans to make a Conestoga covered wagon according to scale from prints he obtained from England.

He'd also like to make a wagon to be pulled by miniature horses.

If you would like more information about Reber Wagon Works, call Ron at (717) 898-1819 or write to 237 Broad St., Landisville, PA 17538.

Ron thinks it is symbolic that his great-great-grandfather was also a minister in the Church of the Brethren faith and now the Reber wagons are used to help raise funds for disaster relief. Each year, three anonymous donors share the cost of the wagon to donate it to the sale. Last year, the wagon sold for \$2,100.

The auction will be held at the Lebanon Area Fairgrounds on Friday, September 24, at 4:00 p.m. and Saturday, September 25, starting at 7 a.m. with breakfast.

EARLY AMERICAN STEAM ENGINE SOCIETY 36th ANNUAL

STEAM-O-RAMA

SEPT. 30, OCT. 1, 2 & 3 1993

SHOWGROUNDS LOCATED NEAR WINDSOR, PA

From I-83, Exit 7 take Route 124 East for 7.5 miles to Manor Road Turn right onto Manor Road for 1.3 miles to Show Grounds.

EXHIBITORS WELCOME/FLEA MARKET SPACES AVAILABLE
DRAWING FOR 5 FREE MEAL TICKETS EVERY DAY
IMPROVED PARKING - 8 ACRES ADJOINING PARK

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MANUFACTURED BY THE OLIVER CORP. PAST & PRESENT"

FRIDAY, OCTOBER 1 - "FIDDLIN' COUNTRY", 6 PM

SATURDAY, OCTOBER 2 - 1:00-4:00 - COMPETITIVE HORSE PULLING
"CABIN CREEK", 6 PM-10 PM

Massey Harris Pacer
DRAWING 4:00 P.M., SUNDAY, OCT. 3, 1993

— STEAM ON PARADE DAILY —

Steam Engines Calliope Antique Tractors Rumely Oil Pulls
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Fresh Ground Corn Meal Pan Haus Cooking Contests

FOR FURTHER DETAILS CONTACT:

Sue Knaub - 850 S. Pleasant Ave., Dallastown, PA 17313
Phone: (717) 244-2912

Martindale Fire Company FALL BREAKFAST

Saturday September 25th
Serving 6 a.m. to 10 a.m.

ALL YOU CAN EAT

Ham, Eggs, Bacon
Scrapple, Pancakes
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Everyone is Welcome!

\$4.00 per person