Plan To Attend Philadelphia Flower Show

PHILADELPHIA (Philadelphia Co.) — Sea grapes and coconut palms are bathed in a balmy Caribbean breeze. Peeping tree frogs clamor among ficus aerial roots and sing a haunting song as visitors pass through lush tropical foliage and brilliant flowers. "Islands in the Sun" emerges as the Pennsylvania Horticultural Society's most exotic Philadelphia Flower Show centerpiece, March 6-13, 1994 at the Philadelphia Civic Center.

Visitors will pass beneath a 60-foot wide lush jungly overhang of stunning, fantastically shaped flowers exposing the rich horticultural treasures of Puerto Rico and begin a journey through the vast natural beauty of Bermuda and Barbados. Glistening aquamarine water laps against soft pink sand beaches and a gaily painted clapboard cottage dots Bermuda's unspoiled oasis. A virgin scoop of white sand caresses the vivid flora and exotic trees of Barbados and leads visitors on to discover the sunny exotic flavor of "Shipwreck", a fantasy orchid island paradise viewed from behind thundering waterfalls. This multinational extravaganza exposes visitors to a new dimension in gardening with unusual plants and designs never before seen together at the Philadelphia Flower Show.

The lure of the tropics intensifies as fifty-five other vacation

retreats, lush beach hideaways and elegant flora-filled landscapes urge visitors on through the largest, most prestigious indoor flower show in the world.

The artistry of famed floral designer and perennial farmer, Renny, debuts in Philadelphia and tantalizes visitors with a Bermuda terrace garden featuring flowering topiaries. Talking flowers take center stage in an otherworldly sculpture garden and a jungle of palms, hibiscus and trumpet vines engulf a Jamaican island oasis. These displays represent the talent of this nation's premiere florists, nurseries and horticultural institutions and set the stage for more than 1500 entries in the Show's Competitive Class categories.

Widely referred to as the Olympic competition of the gardening set, the Flower Show's individual entries of plants, artistic floral designs, miniature settings and room and table arrangements are the trend setting work of more than 700 amateur exhibitors from throughout the region. These displays change frequently throughout the Show's eight day run and are rejudged giving Show visitors a new Flower Show experience each day.

For those seeking the advice of experts, a talented group of accomplished horticulturists, flower arrangers and gardening enthusiasts will conduct free lectures and demonstrations throughout Show week. For visitors who would like to recreate some of the Show's garden scenes at home, 100 vendors in the Show Marketplace offer everything from birdbaths to bonsai; cut flowers to

The Pennsylvania Horticultural Society's Philadelphia Flower

Show will be held March 6-13, at the Philadelphia Civic Center, 34th Street and Civic Center Boulevard. Show hours are 10 a.m. to 6 p.m. on Sundays; 10 a.m. to 9:30 p.m. Monday through Saturday. Tickets are available at the door, \$11.50 for adults; \$5.75 for children under 12. Advance sale tickets are available through

the mail from the Pennsylvania Horticultural Society, 325 Walnut Street, Philadelphia, PA 19106-2777, \$10.75 for adults; \$5.75 for children under 12 (minimum mail order for advance sale is \$107.50). For group, travel and accommodation information, please call the 24 hr. Flower Show Infoline at (215) 625-8253.

Dairy Product Flavor Defects Decline

UNIVERSITY PARK (Centre Co.)—For the second consecutive year, the incidence of pronounced flavor defects declined sharply in four of six dairy products evaluated by the Penn State Dairy Product Evalution Team.

"Between July and October 1993, we evaluated more than 100 samples each of cottage cheese, cheddar cheese, butter, vanilla ice cream and strawberry yogurt," says Sidney Barnard, professor of food science in Penn State's College of Agricultural Sciences.

The samples were purchased from stores in Pennsylvania and other Middle Atlantic and Northeastern states and were evaluated by two or more trained students and faculty members, using procedures established by the American Dairy Science Association and the American Cultured Dairy Products Institute.

"For the most part, this year's

samples improved dramatically," Barnard says. "For instance, last year 55 percent of the cheddar cheese samples had pronounced flavor defects. This year, only 14.6 percent had those defects, an improvement of 73 percent."

In 1992, 37 percent of the strawberry yogurt samples had defects. This year, only 8.2 percent did, an improvement of 87 percent. Twenty-nine percent of last year's vanilla ice cream samples had defects, commpared to 17.8 percent this year.

Cottage cheese samples improved by 47 percent, with 20.2 percent having flavor defects in 1993 compared to 38 percent in 1992. Butter samples improved 23 percent, with 39.8 percent having defects in 1993 compared to 52 percent in 1992.

Barnard believes the decline in pronounced flavor defects of all products except butter stems in part from a Penn State educational program conducted by mail and by telephone.

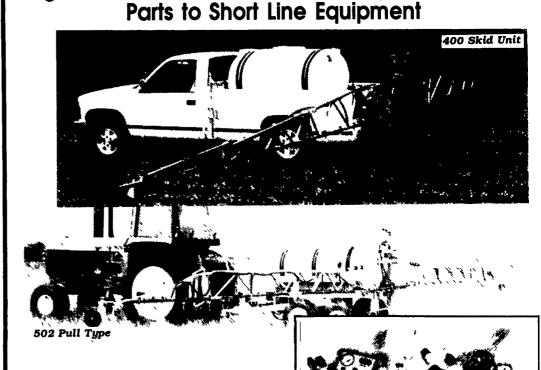
"We have sent evaluations of appearance, color, body, texture and flavor attributes to product manufacturers for several years," Barnard says. "For the past two years, we've sent printed materials describing the attributes, causes, correction of defects and prevention to each manufacturing

"Most dairy product manufacturers have taken action to correct many pronounced flavor defects. As a result, samples evaluated in 1993 show a high level of improvement over those evaluated

"However, considerable improvement could be made by butter and cottage cheese manufacturers in the cream and milk they accept," he says. "The flavor improvement would result in greater consumer acceptance of their products." Barnard notes that similar challenges remain for nonfat ice cream and frozen dessert and for nonfat yogurt.

MILK AMERICA'S HEALTH KICK

Ag-Chem Covers All Your Spraying Needs From





Serving The Farming Industry For Over 30 Years.

1188 Enterprise Rd. East Petersburg, PA 17520

CALL FOR MORE INFORMATION



(717) 569-2610

FOR MORE INFORMATION CONTACT THE DEALER NEAREST YOU:

Leinbach Farm Supply Shippensburg, PA 717-532-5511

C.B. Hoober & Son Intercourse, PA 717-768-8231

Plant Food Co. Cranbury, NJ 609-448-0935

Stoltzfus Morgantown, PA 215-286-5146

Smeltzer Equipment **Delmar Grain** & Supply Pleasant Gap, PA Delmar, DE 302-846-9567 814-359-2544

Tri-County

Farm & Home

Bloomsburg, PA

717-437-3440

Triple H Equip. Peach Bottom, PA 717-548-3775

Erb & Henry Equip. New Berlinville, PA 215-367-2169

Messick Farm Equip. Elizabethtown, PA 717-653-8867



PENNSYLVANIA

Straley Farm Supply, Inc. 1760 East Canal Road Dover, PA 17315

> Keller Brothers R7 Box 405 Lebanon, PA 17042 717-949-6501

1950 Fruitville Pike Lancaster, PA 17601 717-569-2500

Marshall Machinery, Inc. Route 642 Honesdale, PA 18431 717-729-7117

Pikeville Equipment Inc. RD 2, Oysterdale Road Oley, PA 19547 215-987-6277

Tractor Parts Co. 335 Central Road Bloomsburg, PA 17815 717-784-0250

Stouffer Bros. Inc. 1066 Lincoln Way West Chambersburg, PÁ 17201

717-263-8424 Stoltzfus Farm Service Cochranville, PA 215-593-2407

M.S. Yearsley & Sons West Chester, PA 215-696-2990 Norman D. Clark &

Son, Inc. Honey Grove, PA 717-734-3682 Loysville, PA

717-789-3117 Nicarry Equipment Co. RD 2, Rt. 61, 3 Miles S. of Leesport, Reading, PA 215-926-2441

Deerfield Ag & Turf Center, Inc. RR 2 Box 212 Watsontown, PA 17777 717-538-3557

NEW JERSEY

Caldwell Tractor & Equipment, Inc. 480 U.S. Route 46 Fairfield, N.J. 07006 201-227-6772

Rodio Tractor Sales North White Horse Pike Hammonton, N.J. 08037 609-561-0141

Frank Rymon & Sons, Inc. RD 3, Box 355 Washington, N.J. 07882

201-689-1464 **Reed Brothers** Petticoat Bridge Rd. Columbus, N.J. 08022

609-267-3363