

# On being a farm wife - And other hazards

Joyce Bupp



Let's celebrate!  
Everytime you turn around, we're celebrating, saluting and otherwise paying tribute to some momentous happening or memorable development.  
It might be National Spider

Plant Day or Worldwide Pencil Invention Week or Take Your Cat To Lunch Month or The International Year of the Tyrannosaurus Rex.

All this celebration, of course, is enhanced and reinforced by

## Penn View Country Auction Spotlights Quilts, Food, Fun

Since 1961 families and friends have been flocking to the Penn View Country Auction in search of beautiful handmade quilts, Pennsylvania Dutch foods and quality auction items. This year's two-day event begins Friday, May 20, with a chicken barbecue from 4 to 9 p.m. and a general auction beginning at 7:00 p.m.

On Saturday, May 21, a breakfast featuring pancakes or French toast and sausage, kicks off the day's events (6:00-10:30 a.m.). The general auction continues at 9 a.m. featuring sports memorabilia, original artwork, and Winross trucks (11 a.m.). The day's main event is the Pennsylvania Dutch Quilt Auction at 1 p.m. This popular auction features a fine assortment of handmade quilts, wall-hangings and comforters. All quilts are made and contributed by patrons of Penn View Christian School, Mennonite sewing circles or community friends. A selection of these quilts will be on display May 9-19 during regular business hours in the lobbies of Union National Bank (Hilltown, Souderton, Kulpville, Franconia); Pennview Savings (Souderton, Fran-

conia) and Harleyville National Bank (Harleysville).

Throughout the event, visitors can also enjoy fresh strawberry pies, fresh potato doughnuts, chicken corn soup, funnel cakes, sausage sandwiches, and much more. Children can enjoy a petting zoo or participate in special games Saturday from 10 a.m. - 1 p.m. Craft artisans will demonstrate their skills Saturday from 7:30 a.m. to 1:30 p.m. Returning for a fourth year will be an antique vehicle show, on Saturday from 8 a.m. to 1:30 p.m., weathering permitting. The auction closes Saturday at 4 p.m.

All proceeds benefit Penn View Christian School, Souderton, an elementary and middle school affiliated with the Franconia Mennonite Conference. To located the Auction, take the Pennsylvania Turnpike to Exit 31 at Lansdale. Turn left and follow Route 63 to the next traffic light; turn left on Forty Foot Road and follow to Christopher Dock Mennonite High School Campus. Free parking and shuttle buses are available. For information call (215) 723-1196.

those friendly merchandising folks who encourage you to send a card, send a gift, or send something — so long as you generate a turnover of marketing dollars.

Not to be outdone, by such upbeat, outgoing trends of society, we here on the farm have begun saluting remarkable remembrances with our own declarations. For instance, in remembrance of this past January, we have set it aside as East Coast Collapsing Buildings Month. Followed by February, noted for its Annual Thaw Out Cattle Fountains Week.

March brought a rousing turnout for Can't We Soon Haul All This Manure? Day. And in April we rejoiced to Rebuilding The Collapsed Buildings Month.

May has now been set aside as Save-A-Chicken Month.

This dubious salute has come about to honor our own homebred line of half-bantam, half-full-sized chickens, the results of several years of natural crossing in which nay and all genes responsible for even a lick of common sense have been bred out. Resulting trait characteristics include beautiful feathering, uncommonly loud, squawking vocal chords, speed and agility which defy catching and no muscling whatsoever worth putting on a barbecue grill.

A worthless strain of domestic bird, if ever there was one. Nevertheless, we tolerate them because they're too much trouble to bother with, generally stay out of the way and do serve as interesting and novel conversation starters, which usually begin with the phrase, "Those stupid chickens....."

That's what I found myself muttering recently while leaning out over a pool of manure slurry, trying not to fall face-first into the dark, soupy mess in which a gorgeous-colored rooster floundered.

Moments before, I'd rounded a corner where several of the noisy birds were raising a senseless racket (later I saw the dog curled up nearby). To quell the loud fuss, I waved my hands to chase the squawkers away — and one rooster flew to land on what looked solid, but wasn't underneath. The pool of manure was too deep to step in with the sneakers I wore and the chicken too far way to lean and pick up. With a piece of board, I finally maneuvered the bird around to where I could grab a handful of tail feathers.

Twenty-four hours later —

almost to the minute — the same rooster turned up tangled in a piece of plastic-mesh in which we wrap our large, round bales. Where he picked up the large section of mesh wrap remains a mystery, but he had it firmly entangled around his feet and sharp spurs. Again, amidst his screeching protests, I was able to set him free. This bird may have more lives than most cats.

So, in honor of our rooster, join me in celebrating Save-A-Chicken Month.

Save it for Sunday dinner. Extra crispy, please.

## Highbourne Farm

(Continued from Page B3)

ets have evolved, the white-tablecloth restaurants which demand the very choicest in cuts and tavern establishments which favor less costly cuts, like ribs. Customers are primarily in Dauphin, York and Lancaster counties, with plans for expansion into other surrounding counties. Summertime shipments go via a messenger service that delivers in a few hours, while parcel service works well during cold months.

"We try to educate the chefs," Behrman says of the delicate cooking needs of venison. "It should never be served well done since venison has no fat and gets tougher with overcooking. A lot of chefs, though, have German or Swiss backgrounds or experience and are familiar with venison because of its popularity in Europe."

Venison is often criticized for having a gamey taste, an undesirable flavor that Behrman says often comes from the adrenalins pumped into the system of a scared, running wild deer. Failure to immediately remove the scent glands and the hide also contribute to an off-flavor, as does letting the

carcass hang unrefrigerated for several days.

Stags go for the venison market from 14 to 28 months of age, are aged at 50-degree for five to seven days and then cut and immediately packaged.

"Venison should always be thawed in the refrigerator and never on the countertop or in the microwave," emphasizes this marketer. "The meat will get tough." For that reason, he prefers to market fresh cuts over frozen.

Nutrition-wise, venison is similar to boneless breast of chicken, and comparably low in fat and cholesterol. It compares in cost to quality veal or fish, but has no shrinkage, according to Behrman.

"We like venison and eat a lot of it," he smiles, adding that he and Nancy have collected numerous recipes that make their favorite commodity, even less tender cuts like shoulder, delicious and fork-soft.

For more information on venison or red deer, Highbourne Farm may be reached at R3, Box 296, Dallastown, PA, 17313, (717) 428-2774 or (voice or fax) 717-428-2303.



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