

Fine Tastes

(Continued from Page B14)

DRIED SOUR CHERRY QUINOA PILAF

½ cup cherry wine
½ cup dried cherries
2 tablespoons shallots
½ cup butter
4 cups chicken stock
2 cups quinoa
Sauté quinoa to light brown. Add shallots and dried cherries. Deglaze with wine. Add stock, cook and simmer.

PECAN DIAMONDS

8 ounces butter
8 ounces brown sugar
2 ounces granulated sugar
6 ounces honey
1 pound pecan pieces
¼ ounces heavy cream
Melt butter over medium heat in 4-quart pan. When melted, stir in sugar, brown sugar, and honey. Bring to a boil. Stir in pecans, keep stirring until mixture starts to

bubble around edge. Turn off heat and stir in heavy cream. Pour into rolled, unbaked crust* in a 9x13-inch pan. Bake at 375 degrees for 25 minutes. Make sure crust is brown and mixture is bubbling.

Short Dough Crust*:

8 ounces butter
8 ounces sugar
3 eggs
1 pound 3 ounces flour
1 teaspoon baking soda
½ teaspoon salt
1 teaspoon vanilla

Cream butter, sugar, and eggs until light in color. Add remaining ingredients and mix on medium speed two minutes. Let rest in refrigerator for two hours. Roll out with flour and put it into greased 9x13-pan. Refrigerator until ready to use. When diamonds are cool, cut into strips and then diagonally to make diamond shapes.

Butterflake Bakery
Leola

PENNE WITH PESTO CREAM SAUCE

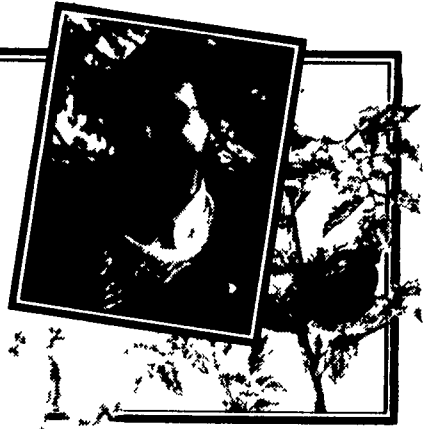
Serves 20

10 pounds penne pasta
1 quart heavy cream
1 quart half and half
1 quart milk
1 tablespoons salt
1 teaspoon white pepper
1 cup pesto

Bring a pot of salted water to boil and cook penne until it is al dente. Remove from water and cook immediately under running cold water. In a separate pan, bring milk, heavy cream, and half and half to a soft boil. Add salt, pepper, and pesto, stir well. To thicken without using a lot of butter or fat, make a slurry using equal portions of cornstarch and cold water. Slowly add slurry to boiling liquid, stopping occasionally to check thickness of sauce. The sauce should have the consistency of chowder. When you reach this point, reduce heat and simmer for 10 minutes. Place penne in a large mixing bowl and pour the sauce over the top. Toss the pasta and serve.

Checkers Restaurant
Eric Anderson

All Gardens
Great & Small
by
York Co.
Horticultural Agent
Tom Becker



For those who remember the war years, 1942 was a very gloomy year with very real doubt of success. But, a media blitz of victory garden articles provided those on the home front optimism through 1943 and 1944.

Through remembrances of "Making Victory Gardens Victorious" all gardeners can share in their families' success. Here's what one York countian remembers.

Despite all the questions in the media relating to: Should our troops be in the war? "Everyone" was for the war effort. The same was true for victory gardens. So, if you weren't doing it, then you were not doing your share. It was a time so completely different as far as patriotism. We were all Americans: We wanted to win. And, whether you went off to fight (my husband was away for 2 years) or not, we all helped. My father-in-law was a wonderful gardener. I'd go over to visit and we'd can and do the garden things we don't do anymore. He started my love for gardening then as it is today. Gardening fulfills something in your life that nothing else does — Jean Semmelman, York.

The goal of any victory garden was to supply a continuous supply of fresh vegetables throughout the growing season for the family. All fruits and vegetables were grown with very little waste. Gardens on a smaller scale (150 to 5000 square feet in size) became known as victory gardens.

Unlike the farm market gardens that were common throughout rural York County, Victory gardens

were intensively planned and maintained to fit the needs of the family and all of its members. The size of the family determined the size of the victory garden. And, each member of the family had a role in its success or failure. Since most work in the garden was done by hand without the use of rototillers and tractors, everyone worked in the garden.

Working in the garden included tending to hotbeds and cold frames used to raise early tomatoes, cabbage, broccoli, lettuce and other vegetables. Hotbeds needed daily (sometimes hourly) care. Cold frames required less work.

A hotbed is artificially created and heated by fermenting manure or by electricity. Fresh manure replaces the soil for a depth of 2 feet under the frame of the hotbed. A 6-inch topsoil layer is placed over the manure.

Victory gardeners started their vegetable and flower seeds in window boxes and cold frames built to the same dimensions as storm windows. Windows were reused in the garden as well as on the house — a double use.

Victory gardeners were admonished to avoid planting too early the warm-season vegetables like beans, squash and corn. Plant only radish, carrot, beets, lettuce or peas in March and April. Don't run rows up and down a hill. If you garden on a hillside, run the rows along the side of the hill.

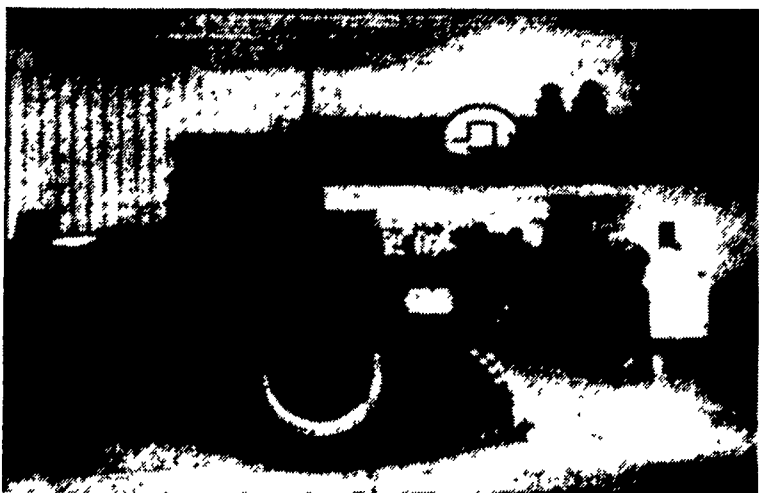
Lastly, don't plant too much of one vegetable. Plant a variety of things. Be diligent at weeding. Don't let weeds become your major crop.



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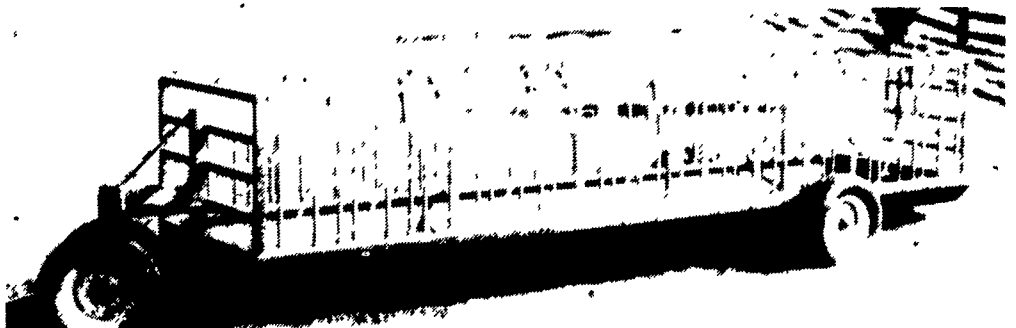
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