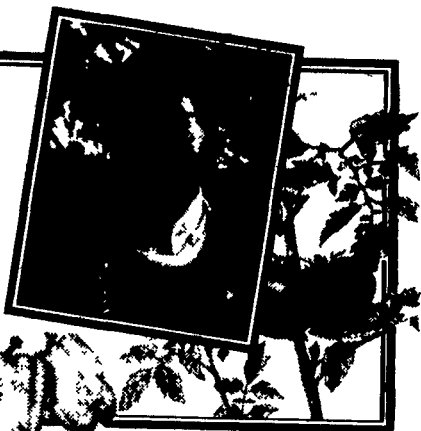


**All Gardens
Great & Small**
by
York Co.
Horticultural Agent
Tom Becker



CUSTOMIZE YOUR GARDEN

Ever wonder why Americans put their gardens in their backyard? Our backyards are another room in the home. For that reason, let's make the garden work for the family. Consider your family's needs, interests and financial means, both now and in the future.

Many gardeners today want good views of the outside from vantage points inside the home. For a vegetable gardener, good garden views from a kitchen window, porch swing, patio or family room make for good "gardening conversation."

Why not incorporate long 4-foot-wide planting beds or crop strips into the design? Tomatoes grown as a staggered double row with a trickle irrigation system results in substantially higher yields.

Design walkways extra wide 2-4 feet for families that like to garden side by side. Wider walk-

ways and outside lighting make it handy for late night picking and spotting garden predators.

Feeling under the weather? Herbs are an excellent mood pick-up! Why not choose the most popular herbs — like chives, basil, rosemary, lemon verbena, oregano, sweet marjoram, parsley, chives, French tarragon and thyme.

Vegetable gardening should be a family affair. Social interaction and sharing gardening ideas means plenty to time-starved families. Increase your gardening interest. Children love cages and trellis. Parents like fencing and irrigation made easy. Older gardeners love long handled tools, raised beds and tip-proof wheelbarrows.

Or, choose a vegetable for your garden with a story. Garlic has its friends and foes. Who would have thought that garlic might have the ability to lower cholesterol. For garlic growing suggestions, ask for "Growing Bulb Crops," a fact

Concern For Others

(Continued from Page B2)

"Jay's determination and commitment in all he has undertaken on behalf of the auction, his leadership, his enthusiasm, his Christian spirit and character, his seemingly unlimited energies, and his dedication to the goals of the auction have been an inspiration to all who know him and have worked with him. Truly he is an example of the scripture (James 2:17): 'I will show you my faith by my works.'"

The auction will open on Friday, Sept. 22, with food sales and a farmers' market at 10 a.m. Sales of arts and crafts, baked goods, cookbooks, and Share-A-Meal certificates and previews of quilts will be available throughout the day. At 11 a.m., a heifer auction begins and at 7 p.m., a livestock auction. Evening musical entertainment will be performed by The Detrick Family.

Saturday activities open with 7 a.m. breakfast. Auction of new and used items begins at 8:30 a.m., lawn and garden items at 10 a.m., quilts at 10:30 a.m., Winross truck and toys at 11 a.m., and sports card auction at 1:30 p.m. Stands with sheet for home gardeners from your Extension Office.

Be sure to consider your maintenance needs. Large garden areas not planted to cover crops get weedy fast.

other items for sale will be available throughout the day.

Cookbooks may be purchased for \$20 each at the auction. The attractively printed cookbooks have tab dividers and include a brief history of the Church of the Brethren and of the Brethren Disaster Relief Auction. In addition to cooking hints, microwave tips, and related information, the cookbook includes numerous drawing and instructions for napkin folding. Mail orders for the cookbook will be accepted only after Sept. 25 by sending \$25, which includes postage and handling, to Landis and Audrey Myer, 145 S. Shirk Rd., New Holland, PA 17557.

For those who are interested in the cookbook, here is a sampling of recipes from it.

PEACH JELL-O PIE

- 1/2 cup sugar
- 3 tablespoons cornstarch
- 1 cup boiling water
- 3-ounce package peach Jell-O
- 2 cups sliced fresh peaches
- Lemon juice
- Whipping cream
- 1 9-inch pie shell

Combine sugar and cornstarch in a saucepan. Add boiling water. Cook over medium heat, stirring constantly, until thickened. Remove from heat. Add gelatin and mix well. Cool until lukewarm. Slice peaches and sprinkle with a little lemon juice. Add to gelatin mixture and pour into pie shell. Chill. Garnish with whipped cream just before serving.

SEAFOOD NEWBURG

- 1/2 cup butter
- 3 1/2 tablespoons flour
- 1/4 teaspoon salt
- 1 1/4 cup milk
- 1 cup heavy cream
- 2 tablespoons sherry (optional)
- 2 egg yolks, beaten

12 ounces seafood (crab, shrimp, lobster, imitation crab)

Melt butter in saucepan. Add flour and salt. Stir until smooth. Add milk gradually. Stir until thickened. Simmer 2 minutes. Add cream, sherry, and egg yolks. Blend well. Add seafood. Heat slowly. Serve on rice, toast or noodles.

POWERHOUSE MUFFINS

- 1 cup applesauce
- 2 1/2 cups brown sugar
- 4 cups high fiber cereal (Fiber One or All-Bran)
- 2 cups oat bran
- 2 cups boiling water
- 1 quart buttermilk
- 5 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon vanilla
- 1 teaspoon or less cinnamon
- 1 cup walnuts, chopped
- 2 cups apples, peels on and finely chopped
- 5 cups kamut flour or whole wheat flour

Note: Honey may be substituted for sugar but taste may be strong. If using honey, use only 2 cups and reduce liquid. Mix the first four ingredients with the boiling water and set aside to cool. Add the remaining ingredients. Bake at 350 degrees for 30 minutes. Yields 6 dozen. This batter keeps up to six weeks in refrigerator. Food source for fiber, vitamins, protein, and minerals.

BAKED CHICKEN SQUARES

- 6 tablespoons butter
- 1/2 cup flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups milk
- 1 cup chicken broth
- 1/2 cup dry bread crumbs
- 2 cups diced chicken
- 3 eggs, beaten
- 3 tablespoons pimento (optional)

Sauce:

Chicken stock or cream of chicken or mushroom soup
1/2 cup milk

Melt butter in saucepan; blend in flour, salt and pepper. Add milk and chicken broth. Cook until thickened. Remove from heat; add bread crumbs, chicken, pimento, and beaten eggs. Mix well and pour into buttered 9x9-inch baking dish. Bake at 350 degrees for 30 to 35 minutes. To serve, cut into squares and serve with sauce.



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