

## **GARDENERS COMPETE** FOR MORE RIBBONS

Gardeners will be competing for 48 additional ribbons and prizes at the York Fair this September. The number of prize categories has been increased to reflect recent trends in home flower gardening. Some of the new categories include double and bi-colored African violets; dinnerplate dahlias; yellow, gold, orange and white marigolds; giant and cutting zinnias; daisy, decorative and spider chrysanthemums; and bicolor and Old Garden roses.

To enter the York Fair obtain a copy of the York Fair prize book. The prize book contains information on how to enter, when to enter, and how entries are to be exhibited and judged. Prize books are available at many local stores, Penn State Cooperative Extension or the York Fair office at 848-2596.

Most gardeners enter Department 13 - Vegetables, Department 14 - Fruits and Nuts, or Department 17 - Floral Exhibits. There is no entry fee for these departments.

To organize yourself, begin surveying your garden during late August and early September. In your prize book, circle all flowers, fruits and vegetables that you could possibly enter into the Fair. Be optimistic! Plan on entering more than you actually do.

Make a list of all items you circled. Include department, section, class and item number. Note class descriptions, such as Beans in Pod (1 pt.). Use this list to organize harvesting, preparing and entering your produce.

You can simplify the entry process by taking your list to the Fair.

If you are entering several items, stop by the Fair office and pick up a mail-in entry blank. If received by September 1, labels will be ready for you at the exhibit hall the day you enter.

Harvest carefully.

After reading the entry descriptions carefully, harvest your flowers and vegetables on the day you plan to enter them. Know what it is and how many specimens are needed to make an entry. Harvest flowers and vegetables during the coolest daytime hours, preferably morning, to prevent moisture loss. Harvest leafy vegetables with root attached. Keep the root moist and cut it off just before exhibition.

Don't pull our root vegetables, such as onions, leeks and carrots. Rather, dig a trench to the side and as deep as the roots, being careful not to damage the roots. For best selection, dig three or four times the amount of specimens required.

Don't pick too many above ground crops at one time. This includes beans, cucumbers and peppers. After cleaning and sorting your harvest, you can go back into the garden and pick more selec-

Cut vegetables that don't pull away easily from a plant with a knife or scissors. This include corn, eggplant, lettuce, cabbage, squash and herb sprigs.

Before leaving home, check your entries by asking yourself these questions.

- Do I have the right number of
- If stated, is this the correct
- Are all my entries uniform in type, size, shape, color or maturi-

clean and trimmed neatly? Before you leave Horticultural

and handling injuries? · Are all my entries fresh and

Are all my entries tree of insect and weather damage, disease

Hall, be sure that all entries are labeled correctly and displayed to

**Transportation Tricks** 

Transportation is critical. Tipped jars and rough box edges often result in broken flower petals or bruised vegetables. To avoid disappointments try these transportation tricks.

- 1. Line carrying boxes or baskets with cloth towels. Wrap delicate vegetables, like summer squash in soft towels. Separate heavy items, like melons, from fragile items, like tomatoes. Freezer bags are an excellent way to separate, label and transport multiple specimen entries, like green and dried beans..
- 2. A box with divided compartments is a great way to transport flowers. Place small jars in each section. Fill each jar with a little water. Put one complete flower entry in each jar. If you find a good transportation box, LABEL IT and STORE IT! There is nothing more frustrating than trying to find a box at the last minute.

Good Luck at the Fair! The above article was prepared by Kathy Engle-Debes, a Penn State Master Gardener and an avid

Fairgoer.

Any questions regarding the above article can be addressed to Tom Becker, Penn State Cooperative Extension at (717) 840-8408.

### **EASY PIZZA**

Correction to Mini Pizza printed in last week's column 1 English Muffin, split and

4 teaspoons pizza sauce

3 tablespoons cooked lean ground beef, seasoned with green pepper, onion, dried oregano, basil and dash of garlic powder

3 tablespoons shredded part skim mozzarella cheese

Spread each muffin half with 2 teaspoons pizza sauce, 11/2 tablespoons cooked ground beef and 1½ tablespoons cheese. Broil until cheese melts. Serve immediately. Serves 2.

(Continued from Page B7)

QUESTION — Leona Spangler, P.O. Box 41, Spring Mills, PA 16875-9419, would like to buy a copy of "Searchlight" cookbook and a Rumford cookbook, which were printed between 1930-1940. Other cookbooks from that era are also welcomed.

QUESTION - J. Hykes, 321 E. King St., Shippensburg, PA 17257-1424, is looking for old photographs of Christmas trees, which were taken before 1950.

QUESTION — J. Loren Yoder, Belleville, would like information about three different milk bottles from the following: Weaver's Dairy of Malvern; Spicklers Dairy of Elizabethtown, and Supplee-Sealtest Dairy Products.

QUESTION — A Reinholds reader would like to purchase a used flat beater and 12-quart bowl for a Reynolds Electric Company commercial mixer serial number C37129.

QUESTION — Betty Sterner had a set of 12 plates limited edition 1979 Franklin Mint Porcelain by Peter Banett, but the January plate broke. Can anyone help her find a plate to replace the broken one?

QUESTION — Roman Peters, Port Trevorton, would like to know where to purchase miniature horseshoes that are approximately 11/2 -2-inch in width, measured from the outer

QUESTION — Linda Gorman of Wayland, Mass., requests directions on how to make salve for cuts and wounds of livestock. She had requested this earlier and someone had given her a phone number for the Haffer's Salve recipe. They wanted \$50,000 for the recipe. She didn't want it that badly.

QUESTION — A reader from Loysville would like to know where to buy black wool knit World War II Navy caps.

QUESTION - J.R. Peppler, Glen Mills, would like to find a source for ram horns. He wants to make shepherd's crooks from them as they do in England. The horn is softened and bent into the top end.

QUESTION — Jack Gaul, Pipersville, would like to know where to get information on a Standard Monarch garden

QUESTION — Louise Graybeal, Renick, W.Va., would like to purchase an electric milker for one milch cow.

ANSWER — Milton Haines, Tabernacle, N.J., wanted to know where to find transmission gears for a Midland garden tractor model #MR30, Serial #1017. Thanks to Herb Austin for writing that he makes custom gears. By U.P.S., şend the old gear to use as a pattern to Cornerstone Tool and Die. 30 N. 1st Ave., Corry, PA 16407. Phone (814) 664-7665 or Fax (814) 664-9808.

ANSWER — Lois Babcock, Friendsville, wanted to know where to buy tweed men's socks with a red heel to make cloth monkeys. Thanks to Vera Zimmerman, Blain, for writing that they are available at Wise Dry Goods, Route 1, Box 281C, Loysville, PA 17047-9731.

Kathryn Fetterman writes that the socks are available through Vermont Country Store, P.O. Box 3000. Mail order office Manchester Center, VT 05255-300. Phone (802) 362-2400.

ANSWER — Warren Stair of Littlestown wanted information on spraying sweet corn for bugs and worms. An anonymous writer submitted the following: Spraying equipment for spraying sweet corn for bugs and worms depends on the amount of corn raised. If you have a garden plot, a back-pack sprayer is suitable. If you raise a lot of sweet corn, an air blast sprayer is needed because you can't get a tractor and boom sprayer through the rows when corn is starting to tassle. Insecticides depend on whether one has a spray license or is a home gardener. Contact your local extension service for further help on insecticides.

ANSWER — Norma Burkholder, Denver, wanted information on how to make candles and where to order supplies and Lois Babcock wanted to know where to buy Raggedy Ann and Andy candy or candle molds. Thanks to Bob and Annette Hughes for writing that they sell beeswax, honeycomb beeswax sheets, poly and metal candle molds, wickery, etc. Send for a brochure or fax a request to Rainbow Enterprises, P.O. Box 81, Blue Ball, PA 17506. Include a self-adressed stamped envelope for brochure.

# How To Select Cantaloupe

HARRISBURG (Dauphin Co.) — Right now, you can enjoy the delicious and juicy flavor of cantaloupes fresh from your local market and roadside stands. But, consumers often question, "How can I tell this is really a good-tasting melon?"

There's no disputing some basic ripeness indicators. A good cantaloupe will have no trace of a stem and pronouced cavity where the melon was pulled from the

Willow Street Chiropractic 

## Dr. M. J. Demianenko

A member of Christian Chiropractic Assoc., Pennsylvania Chiropractic Society, Pennsylvania Chiropractic Federation.

...Where friends refer loved ones for better health.

- ☐ Diversified Chiropractic care
- ☐ Activator methods (a low force technique) ☐ Physiotherapy
- ☐ Muscle Stimulation (as needed only)

2421 Willow Street Pike Willow Street, PA 717-464-1909

vine. These two characteristics indicate that melon was harvested when it was fully mature, which is important because melons do not increase their sugar content after they have been harvested.

When buying cantaloupes, select melons that have a thick netting and a rich golden color underneath. They should have a delicate aroma. A cantaloupe that is still firm can be stored uncut at room temperature to let the flesh become softer and juicer, but it will not become

Generally, cantaloupe should be served at room temperature or only slightly chilled to enjoy the full flavor. Each one cup serving provides a good source of vitamins A and C and potassium and has only 35



Equine Storage Pre-Engineered Commerical Buildings