

You ask You answer

This column is for readers who have questions but don't know who to ask for answers.

"You Ask—You Answer" is for non-cooking questions. When a reader sends in a question, it will be printed in the paper. Readers who know the answer are asked to respond by mailing the answer, which will then be printed in the paper.

Questions and Answers to this column should be addressed to You Ask—You Answer, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Attention: Lou Ann Good.

Do not send a self-addressed, stamped envelope for a reply. If we receive the answer, we will publish it as soon as possible. Please include your phone number because we sometimes need to contact the person to clarify details. We will not publish your phone number unless you request it.

QUESTION - C. Martin is looking to buy Mary Holmes' books in fair condition and at a reasonable price.

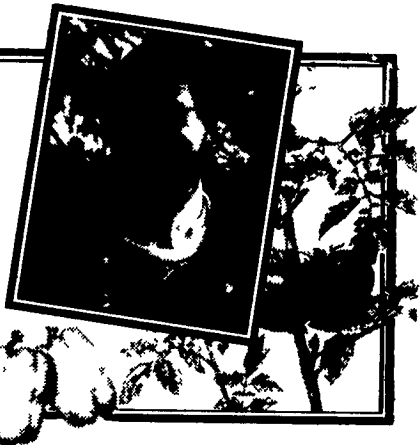
QUESTION — Eleanor Hertzog of King of Prussia would like instructions for making a quilt out of handkerchiefs or a place to purchase one.

QUESTION — A newspaper subscriber is interested in a commercial type reel to reel tape recorder for home use. She says that since the cassette recorders have become popular, the reel to reels are more or less obsolete. Where could she get one?

QUESTION — Rosa Sensenig of Quarryville is looking for directions to make a wreath using wrapped hard candy.

(Turn to Page B16)

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



GROW HORSERADISH FOR A ZESTY HARVEST

The brown-skinned "zesty" root of the horseradish has always had an image problem. Used so infrequently, horseradish often spoils in the refrigerator. Horseradish is now sold combined with mustard, cream or mayonnaise sauces and spreads. Horseradish, a native of Southeastern Europe, is a hardy and ragged-looking plant that produces a mustard oil. Planted in Colonial American gardens, it escaped to flourish as a wild plant and nuisance in many gardens.

Horseradish seeds are not reliable. Do not collect and plant seeds in the spring. Instead of seeds, horseradish roots called 'root cuttings' and sometimes called 'sets', are planted in the spring. They are harvested in November.

Horseradish sets are small or slender selected roots, 8 to 12 inches long. Retrimmed from the main roots at your autumn harvest, choose roots that are 1/4 to 3/4" in diameter.

As these cuttings are removed from the main roots, it is wise to make a square cut at the top and a slanting cut at the bottom as an aid to subsequent proper planting procedure. This will ensure proper orientation of roots at planting. The sets are cleaned, bundled, packaged and held under refrigeration or in a vegetable pit or root cellar until planting time the following spring. An alternative procedure is to leave a few plants in the garden over winter for spring digging and taking of cuttings at or near planting time.

Plant sets in late April to early May. Place sets at an angle in a furrow so the top will all be in one

direction in the row. As the cutting is dropped in a 3- to 5" furrow, draw a little soil over the lower end with your foot and tamp firmly. After all cuttings are dropped, cover with soil to slightly above ground level. Be sure the soil is firmly in contact with the cutting.

Most growth on horseradish occurs in late summer or early fall. As a result it's best to delay harvest until October or November, or just before the ground freezes. Dig up the entire root. A perennial, pieces of roots left in the ground will grow and become a weed in the garden next spring. Roots left in the ground over the winter will lack the quality of young roots. Therefore, horseradish is best grown only as an annual crop.

To harvest dig a trench 12 to 24 inches deep along one side of the row. Then, working from the opposite side of the row with a shovel or spading fork, dig the roots, using the tops as a handle for pulling laterally from the loosened soil. The tops should be trimmed from the roots to within one inch of the crown. Side and bottom roots are trimmed off, reserving the laterals for the succeeding season's crop.

To store horseradish roots for frequent fresh grinding, clean, wash, and store in plastic bags in the refrigerator, or root cellar. When stored in the refrigerator, protect horseradish roots from light to prevent them from turning green.

During mild winters store the roots in an 8 to 10-inch deep trench lined with clean straw. Place roots on the straw and cover

with a 6-inch layer of clean straw. As the weather becomes colder, cover the straw with 6 inches or more of soil before the ground freezes. This will protect the roots from freezing.

Peel and grate the horseradish root directly into wine or distilled vinegar (horseradish becomes discolored in cider vinegar). Use vinegar full strength or diluted — your preference. Bottle and refrigerate. This mixture will store for several weeks. Horseradish can also be dried, ground to a powder, and bottled. Prepared in this manner, it is not as high in quality, but it will keep much longer.

If purchasing at a farm market, look for smooth, unblemished roots (6-12" long). Wear rubber gloves before scrubbing and peeling the root.

Any questions regarding the above article can be addressed to Tom Becker, Penn State Cooperative Extension at (717) 840-7408.

WANT TO LOWER YOUR FEED COST?

This season plant Pfister Kernoil® and Superkernoil™ "THE HIGH OIL CORN"

The best investment that Livestock and Poultry producers can make.

FEATURES AND BENEFITS:

- Higher oil content
- More energy than normal corn
- More crude protein than normal corn
- Better palatability for Livestock
- Yields are comparable to normal corn
- Makes excellent silage
- Better feed efficiency
- More Amino acids, Lysine, Methionine, and Cysteine
- Dust is controlled in confinement feeding
- Available in a maturity range from 93 to 117 days
- Lowers feed cost for Dairy, Beef, Swine and Poultry Producers



DEALERSHIPS AVAILABLE IN SOME AREAS

FOR MORE INFORMATION WRITE OR CALL YOUR STATE SUPERVISOR FOR PA

PFISTER
HYBRIDS



Symo-Life, Inc.

3507 US 62
Millersburg, Ohio 44654

Optimum™
quality grains

Telephone (330) 893-2732 or 1-800-368-6692

HELPING AMERICA GROW

OPTIMUM IS A TRADEMARK OF THE DUPONT COMPANY INC

BUY, SELL, TRADE, OR RENT THROUGH THE CLASSIFIED ADS

PHONE: 717-628-1164 or 717-394-3047
FAX 717-733-6058

Mon., Tues., Wed., Fri. 8 AM to 5 PM, Thurs. 7 AM to 5 PM



Independent Distributor TM

All
Herbs
Plus
One
Mineral!

NEW
HIGH
ENERGY
SOURCE

\$1.00-A-Day
Melt Fat
Away
Feel
Great!
Lose
Weight!

JUST 3
TABLETS
AT
BREAKFAST

THE REST OF OUR STORY

For thousands of years the Chinese have used herbal remedies. Our product is synergistically designed to promote optimum health using natural ingredients like the Chinese have seemingly always known about. The ingredients are all safe and natural. Gum Karaya, American Desert Herb, Guarana, Korean Ginseng, Bee Pollen, White Yellow Bark (Weidewinde), Bladder-wrack (Fucus Vesiculosus), Gotu Kola, Licorice Root, Reishi Mushroom, Astragalus, Ginger Root, Rehmannia Root, and Chromium Picolinate (300 Micrograms per 3 tablets taken once a day).



Announcing A Nutritional Breakthrough

The First and Only Antioxidant of its kind.

New Image Total \$31.95 +
With Pine Bark, Grape Seed,
Blue Green Algae, 10 additional
nutrients

- 20 Times More Powerful Than Vitamin C
- 50 Times More Powerful Than Vitamin E
- Has been proven to help circulation
- Improves joint flexibility
- Works to lower cholesterol
- Decreases hemorrhoid/prostate
- Helps diabetes
- "Free Radical" producers
- Resists Free Radicals
- Helps Alzheimer's
- Increases energy, less fatigue



Call or write us

for Wholesale Prices.

Call Us Toll Free At

1-888-788-5572

No Diet - No Exercise
No Skipping Meals
Big Energy Response
Lose Pounds & Inches

New Image - Plus

\$29.95 One Month's Supply
Has been proven to work great on weight loss, cholesterol, high & low blood pressure, arthritis pain, sugar problems, varicose veins, and many, many more! No drugs, chemicals or preservatives!

Your Independent Distributor Is:
Gerald & Margie Jones

75 Goodyear Rd.
Carlisle, PA 17013

717-776-7806

DISTRIBUTORS WANTED

ENJOY
BETTER HEALTH
The Natural
Enjoying Way!

Discover why some people no longer have High Blood Pressure, Arthritis, Cancer, Heart Attacks, Overweight, Parkinson's, Alzheimers, Fatigue, Allergies and many other health problems

Call 717 866-4928

or
1-800-331-5043

LEESPORT FARMERS MARKET

North end of Leesport, PA

Turn East off Route 61

"WHERE FRIENDS MEET"

Berks County's Only Weekly Cattle & Swine Auction
Wednesdays at 1 P.M.

Farmer's Market Every Wednesday 9 a.m. to 8 p.m.

7th ANNUAL TOY SHOW

SUNDAY, DEC. 8th

7 a.m. to 3 p.m.

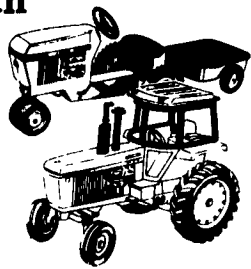
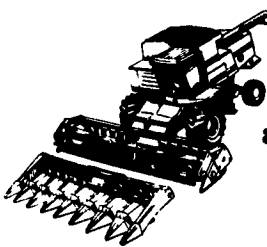
OLD TOYS

NEW TOYS

and Much More.

Show Will Be Held
In The Banquet Hall

- Also -



Last Flea Market of the Season - 170 Spaces Under Roof

Special Chicken BBQ by Central Berks Lions Club in Center Court Meeting Room