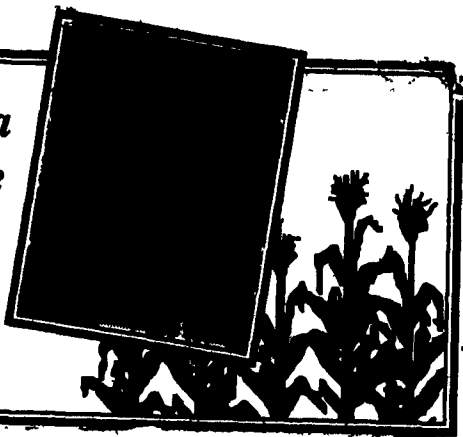


On Being a Farm Wife

(and other hazards)

Joyce Bupp



My blueberry harvest is finished.

Over the past several years, I've probably planted a dozen blueberry bushes. Some fairly good-sized. Some relatively small. The Farmer loves blueberry pie, and one of my goals was to be able to have my own, home-grown blueberries for use in baking pies, muffins, pancakes.

Blueberries thrive on acid soil and need at least some basic moisture to do well. It's one of those crops which does best with several bushes in a couple of varieties, to cross pollinate and set fruit. So I planted a couple of different varieties. Made sure the soil had extra acid and organic matter. Covered the plants with net wrap to foil the mockingbirds and robins.

For these efforts, I have one three-foot-tall blueberry bush. With two handfuls of fruit.

All the other bushes have gone to Plant-Failure Heaven, victims of too much rain, too much dry, too much . . . whatever.

So, when The Farmer spied three pints of very nice, fat blueberries on the kitchen counter a few weeks ago, he was impressed. "Harvest your blueberries?" he

asked.

"Yep," I replied. "I harvested 'em." Truth persisted. "At the supermarket."

Looking over a kitchen counter covered with bags of more "harvest," I took inventory.

Potatoes. Regular and baking. Cleaned. Dug. Packaged. Ready to park in the cool of the ground cellar and use as needed. Having grown up having to help pick the family's winter supply of potatoes every fall — and not impressed with the job at the time — I've welcomed The Farmer's philosophy that we could better harvest milk and let someone else produce the relatively few potatoes we need.

Grapes. Red. Crispy, sweet and cool. The perfect snack. No preparation, no waste. We couldn't grow grapes like this if our lives depended on it. Wrong climate. Thank goodness for California vineyards. And for long-haul truckers pulling refrigerated trailers laden with shipments of delicious, seedless table grapes.

Watermelon. Sliced into a half, so I know exactly what I'm buying. Sometimes, they're less expensive that way than to pur-

chase a whole one and not know what you're getting. Go figure. We do have watermelon plants — but they're a long way — and gallons of moisture — from the finished product. However, the garden, with luck, will yield some of those wonderful, crispy, few-seeds, yellow-fleshed melons. Gourmet melons.

And, if they fail, we'll manage to survive with the ordinary red-fleshed kind. From the supermarket or the retail produce center up the road a mile. Costing 25 cents a pound, more or less. Ready to eat.

Lettuce. If there was ever a fresh kind of produce we take for granted, it's lettuce. With several different varieties available in the produce section, our salads don't have to be routine and boring.

I didn't plant lettuce this season. But some fledgling heads of tender buttercrunch came up from seeds dropped last season from a matured stalk. They sprouted in a flower bed, then dried up before the delicate heads were ready. Not to worry. You can buy several kinds of lettuce — a whole head — for under a buck. Most any market. Most anytime.

Cucumbers. Which we've been enjoying — from the market — for many weeks. There are two hills of bush cukes planted in the garden and being hand watered, along with other "hill" crops. They were just bushing out and beginning to show a few yellow blooms when a groundhog de-leaved both stalks for dinner. Why don't groundhogs eat weeds? Huh?

So what? I can just go "harvest" my needs at the market . . .

Just suppose that, like our ancestors not too terribly far back, we had to provide for our own

foodstuffs. Suppose there were no produce stands overflowing with fresh fruits and veggies from around the world, no shelves full of baked products, no refrigerated cases laden with fresh meats, no

selections of milk and cheeses. No frozen pizzas, for goodness sake! What would we be eating for dinner today?

At our house, it wouldn't include blueberries.

Indiana County Selects Dairy Promoters

INDIANA (Indiana Co.) — Tammy Trimble was crowned Indiana County Dairy Princess during the pageant held at Marion Center Area High School recently.

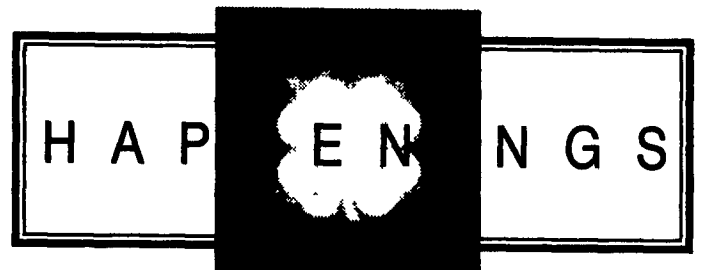
Tammy is the daughter of Tom and Faye Trimble of Indiana. She attends Indiana Area High School, where she is active in band. She shows dairy animals at 4-H competitions, at the county fair, and at the state level.

Assisting her in dairy promotion are the following dairy maids and ambassadors: Gregory Beatty, Julie Fedder, Kathy LaVan, Megan Black, Aaron George, Robby Streams, and Melissa Olson.

Todd Marino served as master of ceremonies for the evening. Pages were Cala Adamson, Hannah George, Angela Compton, and Nicole Park. Escorts were provided by Marion Center FFA and were Joel Abel, Michael Neese, Adam Black, and Kevin Pollock. Flower girl was Hannah Nehrig. Crown bear was Cody Adamson.

Julie Lockhart, the former county princess, gave a farewell speech and crowned the new princess.

An ice cream social followed the pageant. Quality Farm and Fleet of Blairsville donated door prizes.



North Jackson Ag And Community Club

The club held its meeting at the home of leaders, Joe and Sandy Pavelski.

Demonstrations were given by Carolyn Carpenter, Janet Merithew, Matthew Pavelski, and Joe

Pipitone. Carolyn did hers on the health and grooming care of rabbits with two of her rabbits. Janet explained how the hermit crab finds a new house.

Matthew did his demonstration on how to throw and shoot a basketball. Joe did his on archery.

The business meeting was called to order and Lloyd Pease, leader, discussed the calf dressing contest.

Think about it. Every time you get to the end of the row, you say to yourself, "If my tractor had a better turning radius, then I'd spend less time turning around. And more time turning a profit."

Spend More Time Turning A Profit And Less Time Turning Your Tractor.

Don't dream anymore. Because the new turning radius on the 9655 AGCO® Allis tractor has arrived. How did we do it? For starters, the frame has been contoured inward four inches on each side of the engine. And we've recessed the space between the grille and radiator, giving you even more clearance between the front tires and frame. We've also sculpted and sized the side quarter panels without disturbing the tractor's overall appearance.

- The 9655 has a 155 PTO hp and an 18-speed powershift transmission with 18 forward and 9 reverse speeds, giving you even more working options.
- The Series 40 liquid-cooled engine has a combustion chamber design which provides excellent fuel economy while reducing exhaust emissions.
- The AWD models feature a true centerline drive shaft for more efficient power transfer and less maintenance.
- As always, behind every AGCO Allis tractor, there's a 4-year/4,000-hour warranty backing it.

To see the new turning radius on the 9655, stop by and see us. We'll be glad to show you how much time and money you can save.



Great Ideas. Good Business

SEE YOUR DEALER TODAY!

MANOR MOTORS
On Rte. 553
Penn Run, Pa. 15765
412-254-4753

HERNLEY'S FARM EQUIP., INC.
Elizabethtown, Pa.
717-367-8867

SANDY LAKE IMPLEMENT
Sandy Lake, Pa.
412-376-2489

NICHOLS FARM EQUIP.
Bloomsburg, Pa.
717-784-7731

B. EQUIP., INC.
Waynesboro, Pa.
717-762-3193

B.H.M. FARM EQUIP. INC.
Anville, Pa.
717-867-2211

GRUMELLI FARM SERVICE
Quarryville, Pa.
717-786-7318

HOLTRY'S EQUIPMENT
Roxbury, Pa.
717-532-7261

C.J. WONSIDLER BROS.
Quakertown, Pa.
215-536-7523
New Tripoli, Pa.
215-767-7611
Oley, Pa.
215-987-6257

CLOSED SUNDAYS, NEW YEAR, EASTER MONDAY, ASCENSION DAY, WHIT MONDAY, OCT. 11, THANKSGIVING, CHRISTMAS & DECEMBER 26TH

FISHER'S FURNITURE, INC.

NEW AND USED FURNITURE
USED COAL & WOOD HEATERS
COUNTRY FURNITURE & ANTIQUES

BUS. HRS. BOX 57
MON.-THURS. 8-5 1129 GEORGETOWN RD.
FRI. 8-8, SAT. 8-12 BART, PA 17503

Glenwood Furnaces & Boilers

Indoor — Outdoor
Wood — Coal
Oil Combinations

Penn Mfg. Co.
393 W. Lexington Rd., Lititz, PA 17543
Call (717)626-1397 or 627-2303

CRAFT-BILT

CONSTRUCTION, INC.
(717) 653-4023

Post Frame Buildings

Dairy
Equine
Storage
Commerical

LESTER
Pre-Engineered
Buildings