## Seven Sweets And Sours Festival Celebrates Pa. Dutch Tradition

INTERCOURSE (Lancaster Co.) — What started as a simple gathering 23 years ago, to celebrate the end of the garden, has grown into one of Kitchen Kettle Village's most popular events the Seven Sweets & Sours Festival that's always held the third weekend in September, rain or shine. This year's dates are Thursday, Sept. 18 from 9 a.m.-5:30 p.m., Friday, Sept. 19 from 9 a.m.-8 p.m., and Saturday, Sept. 20 from 9 a.m.-6 p.m.

The Sweets & Sours Festival is a tribute to one of the most intriguing aspects of Pennsylvania Dutch cuisine — where the bounty of the garden is preserved as delectable condiments and relishes, to enjoy alone or as a side dish to a main course. Every inch of the Village grounds will be tied into the Sweets & Sours theme, from food tastings and the sharing of recipes to the colorful end of the garden creature displays featuring far-out critters made from corn husks and other natural materials. In between there's a winter quilting bee, pumpkin painting, cookie decorating, corn shucking and watermelon seed spitting contests (for the kids), and local artists making scarecrows. Entertainment will be provided by "Banjo Jimmy and his Sidemen.

Then there are the special events.

• Thursday from noon to 2:30

p.m. and Friday 5-7 p.m. try the World's Only Foot-Powered Ice Cream Maker run by Lapp Valley Farm Ice Cream. This restored 1800s farm thrashing machine (originally powered by mule) is now foot-powered by visitors who take 1<sup>1</sup>/<sub>2</sub> -minute turns to churn an ice cream maker. It's probably the most inefficient way to make ice cream, but certainly a lot of fun. For their effort, each participant earns a free sample of Lapp's Ice Cream — an exclusive at Kitchen Kettle made at the Lapp family farm, and one of the smoothest, richest ice creams made in the U.S., bar none!

• From 1-4 p.m. Friday and Saturday, learn "How to Transform a Pumpkin into a Centerpiece," an ongoing fall floral demonstration by Shreiner's Flower Shop.

• All day Friday, check out the Chicken Barbecue that is run by the Intercourse and Gordonville Fire Companies and held under a tent rain or shine. The barbecued chicken is available for take-out or eat-in, and the Ladies Auxiliaries of both fire companies will offer items to complete the meal.

• In addition, Kitchen Kettle founder Pat Burnley will introduce the new fall '97 through spring '98 Kitchen Kettle Village Catalog, called "Lancaster County Cooks toss new recipes into the pot." As Pat explains, "For Years,

we've talked about all of the people who have contributed to our vast file of recipes that illustrate the use of jams and relishes as a cooking ingredient. We thought it was time to introduce the cooks to the public, because they are unbelievably creative when it comes to inventing new dishes, or new ways of doing things to save time."

Of course, the heart of this festival is the Jam & Relish Kitchen. where the making of Chow Chow is always one of the most popular food demonstrations and tastings. Fresh batches of Pickled Watermelon Rind will also be featured, along with the popular Corn Relish, Pepper Relish (both hot and regular), Onion Relish, Pepper Jam, Tomato Jam, Pumpkin Butter and Pickled Beets. Brand new for this year's festival is a sweet spread called "Peanut Butter Schmier," which tastes like a nutty fudge with a hint of brown sugar and is wonderful smeared over homemade bread, on ice cream, between chocolate chip cookies! The Bake Shop will feature Brownies with Peanut Butter Schmier Frosting as a festival spe-

cial.

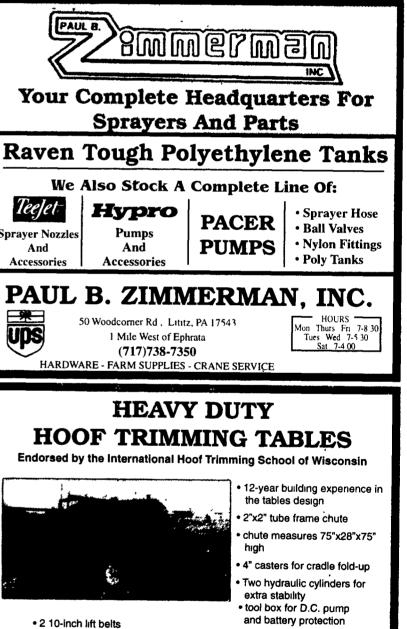
At stands and shops throughout the Village, and at the Kling House Restaurant (open 8 a.m. to 8 p.m.), visitors will enjoy all types of foods using relishes and preserves as cooking ingredients, including Grilled Chicken Breast with a Raspberry Applesauce Glaze, Harvest Quiche, Grilled Beef Tenderloin on a bed of Corn Salsa, Grilled Ham Steak with Cider Raisin Sauce, and Ginger French Toast with Apple Raisin Topping. There will be old favor-

ites to enjoy like candied apples, chicken corn soup and pumpkin whoopie pies.

This event is open to the public free of charge, with plenty of free parking on the Village grounds. Kitchen Kettle Village, which features Kitchen Kettle's famous Jam & Relish Kitchen as well as 34 food, artisans' and crafts shops, is located on Rt. 340 in the Village of Intercourse, Intercourse, PA 17534. Telephone: (800) 717-6198.







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