

Ida's Notebook

by
Ida Risser



Now that the mornings are cool and the evenings too, we know that fall has really arrived. The chestnut burrs have opened and thrown nuts in the tall grass. They can be roasted or boiled before eating them.

We didn't see very many colored leaves on trees as we drove to the Bloomsburg Fair. But when we got there we saw many displays of fruits, flowers, an vegetables. One winner was a very large 458-pound pumpkin. The second-place one was only three pounds less. What a disappointment that must have been to the grower. There certainly are many, many kinds of chickens and rabbits. As the day was rainy, we postponed going to the races and by so doing, we missed them entirely.

My daughter-in-law and I attended a Homemaker's School

here in the County. There were over a thousand people from a large area as many prizes were given away. They ranged from bags of groceries to cash and appliances.

Of course, they advertised many well-known brands of food in the recipes that were prepared for the audience. In fact so many used prepackaged food, that I fear that not many will appear in my kitchen.

For 45 years I could say that I never bought a cake mix. Although, recently I've used a few when I was rushed with vegetables and fruits to be preserved. So far this year I've frozen more than 250 quarts of food that I grew and I have canned more than 100 quarts of fruit and tomatoes. So with all of this, my recipes will contain basic ingredients and not prepared food from the store.

Fleeces From Sheepberry Farms Win Ribbons

HALIFAX (Dauphin Co.) — Spring shearing 1997 at Sheepberry Farms, Halifax, owners John and Lynn Zerphey were very pleased with the health and quality of the wool from their 200+ sheep flock. The assessment was confirmed after showing a dozen fleeces at the York Interstate Fair, recently. The new Targhee ram, the Zerphey's purchased from University of Wisconsin, placed first in fine wool category, a White Border Leicester ram placed first, and a Natural Color (Black) Border Leicester Ram, received a first place and Reserve Champion Natural Color Fleece.

The Champion Natural Color Fleece was captured by a Sheepberry Farms' Border Leicester Ewe. The other eight fleeces received the following prizes: two - second place, three - third place, two fourth place, and one fifth place award.

The Zerpheys have been raising wool sheep for 12 years, and have received many awards from fiber shows and livestock fairs. Over the years many people have inquired about yarns from the beautiful white, grey, and brown wools grown by the Sheepberry Farms' sheep flock. The Zerpheys

were intrigued about having 'Dauphin County Grown' yarns for people to purchase for weaving, knitting, and other crafts.

The Zerpheys found a family run wool spinning mill in New York State that would process several hundred pounds of Sheepberry Farms wool into lovely natural color yarns. The sheep fleeces were graded and sorted, as only the best wools were selected for the yarns. Lynn Zerphey is a

Level II Wool Classer, certified by the American Sheep Industry, after classing 100,000 pounds of wool. It was that knowledge, Zerphey used to select wool suitable for the yarn.

To compliment their sheep and wool production, the Zerpheys are now licensed to carry the Ashford line of spinning wheels and looms.

The Ashford craft products are made in New Zealand.



Rams graze in the background as Lynn Zerphey holds a basket of yarns made from the wool grown at Sheepberry Farms. At her side are two natural color fleeces, which won champion and reserve champion natural color fleece awards at the York Fair.



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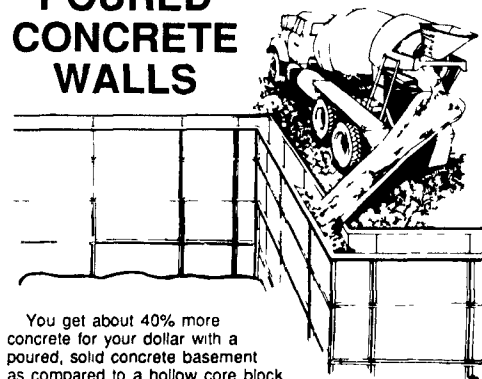
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