

Kids Korner

Johnny Appleseed Would Have Loved This Festival

JINNY WILT

Adams County correspondent
SOUTH MOUNTAIN (Adams Co.) — A stroll down Cider Press Alley or Apple Butter Way revealed more ways to use an apple than Johnny Appleseed ever dreamed of, the annual National Apple Harvest Festival held Oct. 4-5 and 11-12 at the South Mountain Fairgrounds in Adams County sprouted ideas.

There were the conventional ways such as in pies, fritters, and dumplings, but vendors also sold apple syrup for pancakes and waffles, sausages which were pungent with spices and apples, and scrapple.

The festival, sponsored by Upper Adams Jaycees, has grown in 33 years to a well-organized event that sees at least 20,000 people cross through its gates each of the four days in fall that it is open.

Joan Bucher, festival chairwoman, notes that 800 volunteers made up of Jaycees from groups throughout Adams County and their friends and relatives, make the event happen. When asked how she appeared so calm in the eye of the storm that was swirling about her in the festival office, she winked, and said, "It's all under control."

She added that while the festival for 1997 was taking place outside the office, a meeting had already taken place for the 1998 event.

"We are talking about what we need to change to improve next year's festival," she said. Next year's festival will be held Oct. 3-4 and 10-11.

But, standing in line for a pit beef sandwich, Frances and Neil Courtright of Hellam Township, York County, commented on how efficiently the festival was run. "You can't get lost," Frances said.



One activity at the National Apple Harvest Festival at the South Mountain Fairgrounds in Adams County was a Build-Your-Own-Scarecrow corral. Crates of old clothes and piles of straw were provided for the enjoyment of adults and children.

New this year was an antique car show and '50s and '60s music on the Rockin' Apple Stage, and a Dauphin Deposit ATM. Bucher said people come to the festival unaware of how economical the crafts are. "They see something they want to buy and in the past they had no way of getting additional money if they hadn't brought enough along. Now they have a way to get money to make purchases," she said.

Kelly Krebs, president of the Bermudian Jaycees, bantered with volunteers at her group's stand as festival visitors walked through a cafeteria line from which they could choose apple desserts like pie and dumplings. Outside, under a canopy, other volunteers made

apple fritters that would benefit her organization.

Krebs explained that the first day of the festival her group sold out of all of their products and had



Brian Davis, 6, of York Springs, was enjoying himself while operating a corn sheller at an exhibit at the National Apple Harvest Festival at the South Mountain Fairgrounds in Adams County. Among other items exhibited were antique tractors and steam engines.

to put a rush order in for more desserts. "Can you imagine opening with nothing to sell," she asked.

Her stand also did so well that

in the first weekend they made enough to pay for the stand's rent, making the second week's income all profit, she said. "This (festival) really helps us," she said.

Recipes For Kids In the Kitchen

Dinosaur Pretzels

1 package dry yeast
1½ cups warm water
4 cups flour (1 cup whole wheat & 3 cups white)
1 teaspoon salt
1 tablespoon sugar
(1 egg and 1 tablespoon of water for coating)
1 tablespoon seeds

Preheat oven to 475 degrees.

Put the water and the yeast in a large bowl and stir until dissolved. In a separate bowl mix the flour, salt and sugar. Slowly stir 3 cups of flour mixture into the water mixture.

Put sticky dough on a floured counter and knead slowly adding the remaining 1 cup of flour mixture. Knead until it forms a smooth ball. Break off pieces of the dough and form into a pretzel. Place pretzels in a greased pan and coat them with one egg slightly beaten in a tablespoon of water. Sprinkle on the pretzels your choice of seeds: poppy, sesame, sunflowers, etc. Bake about 12 minutes or until brown.

Enjoy them warm right out of the oven!

Microwave Marshmallow Crispy Treats

½ cup margarine
1 10½ ounce bag miniature marshmallows
6 cups crisp rice cereal

Butter a 13x9 inch baking dish. In a 3 quart, microproof bowl, melt ½ cup margarine and 1 10½ ounce bag of miniature marshmallows on (10) high for 2 minutes, stirring every minute. Quickly add cereal, stirring until pieces are evenly coated. Press into pan with back of buttered spoon. Cool. Cut into squares.

Popcorn Balls

10 cups popped popcorn
¾ cups butter or margarine
½ cup water
¼ tsp. salt
¼ cup sugar
¾ cup brown sugar
½ cup corn syrup
1 tsp. white vinegar

Combine sugar, brown sugar, corn syrup, white vinegar, water, and salt in a 2 quart saucepan. Boil while stirring to 260°. Reduce heat. Stir in butter. Pour syrup over popcorn. Stir till corn is well coated. Cool slightly. Butter hands. Shape into balls.

Smart Stuff

WITH TWIG WALKINGSTICK

Why don't football fields get muddy?

College and professional football fields aren't like your front lawns, or even most high school fields. They have a full-time crew of groundskeepers that use their smarts to keep the grass looking its best — even after four quarters of running, blocking, tackling and passing.

First, the grass. Groundskeepers plant most ball fields with Kentucky bluegrass. That's a certain kind of grass, like beagles are a certain kind of dog.

Kentucky bluegrass grows by underground rhizomes. Rhizomes are special stems that grow horizontally under the ground. Turfgrass blades and roots grow out from the rhizomes. The roots help hold the grass in place and help the pieces that get torn out during a game heal more quickly. Kentucky bluegrass is also disease- and heat-tolerant, so it doesn't need a lot of extra care.

Even with this great grass, some spots on the field just can't cope with all the heavy play. So, the groundskeepers cover the field after every game with ryegrass seed, another kind of grass. Because it grows faster than Kentucky bluegrass, it helps keep the field looking good for the fans and the cameras.

All this soil-science works hand-in-hand with the field's design. Most pro and college fields have a system of pumps under the field to water the grass and to take away excess water so the field never gets too muddy!

Have a question?
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