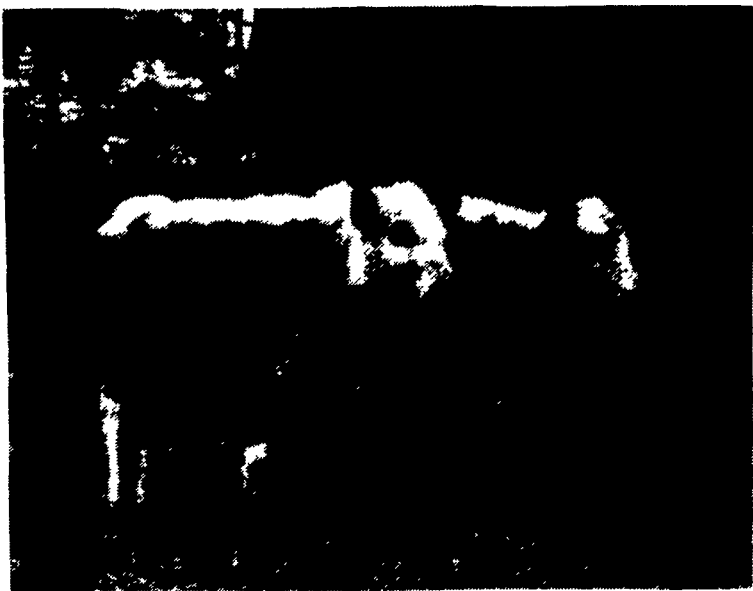


Kids Korner



These two Lineback calves need names. Visit the Landis Valley Museum to see them and enter the Calf-Naming Contest.



Watch the age-old process of sheering sheep by hand, which will be demonstrated at the Landis Valley Museum on April 18-19.

Mother's Day Idea

Mother's Day is May 10. Here's an idea to surprise your mother with a special tribute. Write a few sentences telling us what you like about her. Include a picture if you can. Make sure that you include your name and address.

Submissions will be printed in the May 9th issue but must be received in our office by May 4. Send the information to Lancaster Farming's Kid's Korner, Attention Lou Ann Good, P.O. Box 609, Ephrata, PA 17522.



Calf-Naming Contest

LOU ANN GOOD
Lancaster Farming Staff
LANDIS VALLEY (Lancaster Co.) — Ever want to name a calf? Enter the calf-naming contest to be held at the Landis Valley Museum from April 18 through May 6.

Timothy Essig, museum educator, said that the museum recently acquired two Lineback heifer calves that need names. Lineback cows are identified as one of the earliest breeds mentioned in the American colonies. Lineback cattle are appropriate for the Landis Valley Museum, which is the largest Pennsylvania German Museum in the nation.

People of all ages can compete by casting their votes at the Landis Valley Museum.

On May 9, two grand prize winners will be selected from all the entries received. The winners will receive four complimentary passes to the Landis Valley Civil War Weekend on July 18-19 and for Harvest Days on Oct. 10-11.

A special weekend, "Talk to the Animals," is set for April 18-19. The grounds will open on Saturday, from 10 a.m. to 4:30 p.m. and on Sunday from 12:30 p.m. to 4:30 p.m.

Two Clydesdale horses, Prince and Chief, each weighing about a ton, will be used to pull historical farm equipment.

Experienced volunteers will work with Landis Valley's sheep in the historic log farm area. They will demonstrate the age-old process of sheering sheep by hand.

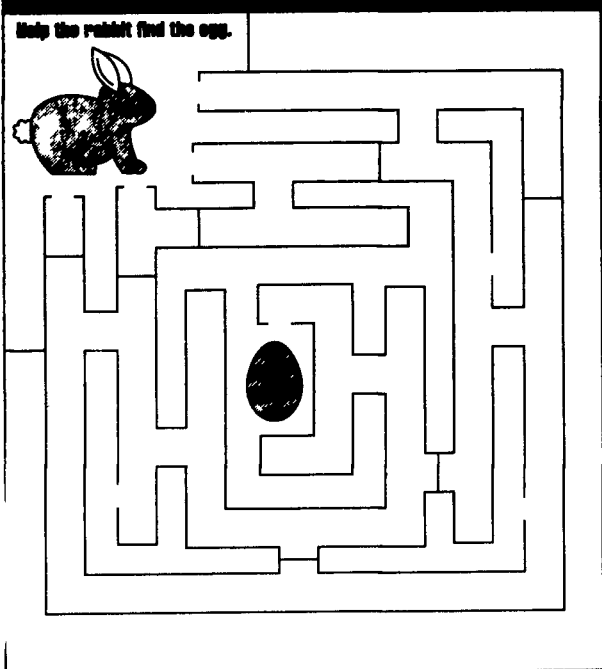
Tickets are required. Admission fee is \$7 for adults or \$6.50 for groups and seniors; \$5 for 6-12 year-olds; children under 6 free; or \$19 for one-household families.

The museum is open daily Monday through Friday from 9 a.m.-5 p.m. and on Sunday from noon to 5 p.m.

The museum is operated by the Pennsylvania Historical and Museum Commission and supported by Landis Valley Associates.

Landis Valley Museum is located 2.5 miles north of Lancaster on Rt. 272 Oregon Pike, a marked exit off both Route 30 and Route 222. For more information, call 1-800-564-5984 or (717) 569-0401, extension 212.

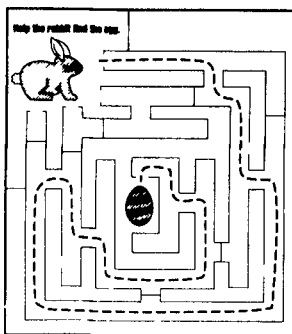
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Smart Stuff

WITH TWIG WALKINGSTICK

Why does a carrot have hair?

That's right — the orange crunchy vegetable could use a shave.

The hairs are easier to see if you pull a carrot directly from the ground. But if you leave a store-bought carrot wrapped in a plastic bag in a warm, moist spot, the fine hairs most likely will start to grow again.

Carrots can't help the 5 o'clock shadow. The tiny, fine hairs that cover most of the carrot help the plant absorb water and minerals from the surrounding soil.

Plants usually have one of two kinds of roots. All roots, no matter what kind, hold plants in the soil, absorb water and minerals, and store excess food for the plants where animals are less likely to find it.

Fibrous roots send out a lot of tiny roots over a large area of soil. Because there are so many, the roots usually don't have to go very deep into the soil. Grass and trees have these roots. The other kind of root, called tap roots, have one or two main roots that push deep into the soil. Carrots and parsnip are two kinds of tap roots. (But not all underground veggies are tap roots. Radishes and beets have tap roots, but the fleshy part you eat forms above the root.)

Tap roots are able to store a lot of excess food because they can enlarge in diameter as well as length. When the tops die back, the plant uses the stored food to grow new foliage and the flower stalk the following spring — and it's that extra food that makes the root such a tasty treat.

Scientifically yours, *Twig*

OHIO STATE UNIVERSITY
COLLEGE OF FOOD, AGRICULTURAL AND ENVIRONMENTAL SCIENCES
Have a question? Send me E-mail: Essig_ajp@osu.edu