

Apple Growers Have Tough Year

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Adams Co. Correspondent
ARENDSVILLE (Adams Co.) — Even though the apple

didn't put on its best show this year — and the weather had trouble cooperating — the 34th annual National Apple Harvest

Festival paid homage to Adams County's main fruit.

John Wenk, president of the Adams County Fruitgrowers Association, said, "Countywide it was a short crop. It was a difficult year because of the weather. Everything was two weeks early."

Wenk, who with his brother, Dave Wenk, operated Three Spring Fruit Farm, explained that while the fruit came in early in some cases it didn't develop its color at the right time.

"Timing was a problem. Some varieties were ready, while others were not" creating a crisis for some farmers who harvested only 10 to 20 percent of their crop, he said.

Because the fruit-growing business is a year-to-year proposition, and since there is not the profit in it as there once was, Wenk said, "Some farmers will undoubtedly have trouble getting through this year, let alone starting next year."

He noted that the juice market is depressed because of China's move into the concentrate arena.

"China production (of apples has surpassed the United States and they haven't reached their capacity. We went over and showed them how to do it and they liked the idea. Now they're

just getting started in the fresh market. I don't know if I'd recommend any of my three kids to get into the business," the 35-year-old farmer said.

While Washington State sells to the Orient, he said, he thinks that market will dry up too.

And, another hardship for the orchard owners results from the federal government's crackdown on illegal immigrants, making it difficult to hire workers to pick the crops, he said.

"Today most farmers in the 45 and younger age group have wives who work away from home. In my father's generation up to 98 percent of the wives didn't work off the farm," Wenk said.

Wenk helped out at the fruit-growers' restaurant at the festival.

The festival was originally started by the fruitgrowers, but because it fell at the same time as the apple harvest it became difficult for them to maintain. They asked the Upper Adams Jaycees if they'd like to sponsor the event, according to Judy Behney, Upper Adams vice pres-

ident.

They did, and, she explained, today 50 percent of the proceeds the Upper Adams Jaycees earn is used to support and improve Oaks Community Park in Biglerville.

The Jaycees first purchased 53 acres of land for the park in 1975 and recently added 15 acres to it for expansion of recreational facilities.

Today the park includes four ballfields, three soccer fields, 16 volleyball courts, a basketball court, concession stand, two ponds — one for fishing and one for skating — an amphitheater with new lighting, playground equipment and picnic pavilions.

The master plan calls for a community center, swimming pool and tennis courts yet to be built.

In addition many other Adams County Jaycee organizations sell foods at the festival with the money they earn returned to their respective communities.

The festival also draws several hundred craft vendors.

Apple Festival

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APPLE RED CABBAGE SOUP

- 1 small head red cabbage, shredded
- salt and pepper
- 2 tablespoons lard
- 1/2 cup tarragon vinegar
- 3 cups beef stock
- 1/2 cup red wine
- 2 tbsp. sugar
- 3 medium tart apples, cored and sliced
- 1/3 cup currant jelly
- 1/2 teaspoon cloves
- 1/2 teaspoon caraway seed

It is important to cook this soup in an enamel or earthenware pot or the red cabbage will turn an unappetizing violet color!

Sprinkle the shredded cabbage with salt and pepper. Melt the lard in a large enamel pan. Add the cabbage and sprinkle it with the vinegar and stir over low heat with a wooden spoon for a few minutes. Add the beef stock and wine and simmer while you put the sugar in a small pan with 2 tablespoons of water and cook until brown or caramelized.

Add this to the cabbage and cover to simmer for 1-1/2 hours. Then add the apples, jelly, caraway seed, and cloves and simmer for 20 minutes more.

Good with corn muffins and a salad

APPLE PEANUT BUTTER SPREAD

Mix 1/2 cup finely chopped unpeeled apple with 1 cup peanut butter (smooth or crunchy) and 1/3 cup crumbled crisp bacon. You can thin mixture with a little honey if you wish. Makes great sandwiches for kids.

PENNSYLVANIA RAILROAD CABBAGE SALAD

- 1 cup shredded cabbage
 - 1 cup diced apples
 - 1/2 cup chopped walnut or pecan meats
 - 3/4 cup mayonnaise
- Combine ingredients and mix well. Serve on crisp lettuce leaves on a cold tea plate.

APPLE LASSES MEAT LOAF

- 2 lbs. lean ground beef
- 1 cup soft breadcrumbs
- 1 egg, beaten
- 2/3 cup chopped apples
- 1/3 cup diced onion
- 1/4 cup molasses
- 2 teaspoons salt
- 1/8 teaspoon pepper
- 2 to 4 tablespoons milk

Mix all ingredients in large bowl, adding milk last, one spoonful at a time so mix does not get too moist. Pat into loaf pan, bake 1 hour at 350 degrees.

Brush top with a glaze made of equal parts of molasses and ketchup (1/4 cup each). Bake 15 minutes more.

You may also use pork or a combination of pork and veal instead of beef.

German Raw Apple Cake

- 1/2 cup shortening
- 1/2 cup brown sugar
- 1 cup granulated sugar
- 2 eggs
- 2-1/2 cups flour
- 1/4 teaspoon salt
- 2 teaspoons cinnamon
- 2 teaspoons baking soda
- 1 cup sour milk or buttermilk
- 2 cups diced raw apple (yellow)

Sift flour, salt and cinnamon. Cream sugar and shortening and eggs. Add baking soda to sour milk and alternate flour and milk to rest of batter.

Add apples and put in greased square 9x8x2". Sprinkle on top of batter before baking, 1/4 cup sugar, 1/2 cup brown sugar, 1/2 cup chopped nuts, 1/2 teaspoon cinnamon. Bake at 350 degrees for 30-40 minutes.

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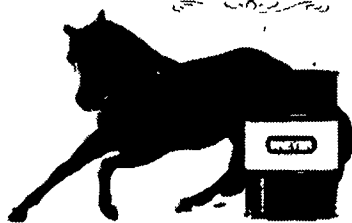
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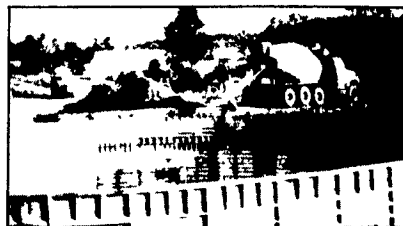
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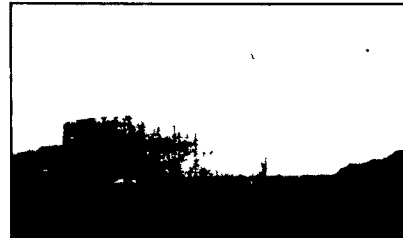
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