

Kids Korner

Nine-Year-Old Prepares Millennium For Farm Show

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BEDFORD (Bedford Co.) — She's only a fraction of the size of the black Limousin she will be showing at the Pennsylvania Farm Show, but Shannon Braman will give it her best.

At nine years old, Shannon, a fourth grader at Bedford Elementary, began showing steers at the Bedford Fair in August. She placed third and fourth in her class and won the fitting contest for her age. A few months later she showed at the Keystone competition.

The daughter of Tom and Karen Braman of Bedford, Shannon be-

came the proud owner of her Farm Show steer, Millennium, on April 25. The animal was purchased from Dave Miller of Bedford. Millennium is out of Stormy, who was sired by Chief. Millennium now weighs in at 1,100 pounds.

"I've learned a lot," says Shannon of her steer experience. "Already I have learned how to groom, wash, and set up Millennium." She's had some expert teachers including her dad, Dave Miller, and veteran showman, Ed Wolfhope.

A member of the Dutch Corner Livestock 4-H Club, Shannon says 4-H has also helped her to

learn a lot about raising show animals.

Shannon is looking forward to Christmas vacation when she will have time to work with Millennium even more. "I get off school from December 24 through January 2 and then have three more days before going to the Farm Show," she says.

The Farm Show adventure will be a first for the Braman family. Shannon is especially looking forward to staying in a motel — she is happy to be the first one in her family to exhibit at Farm Show. Her two sisters, Cassie, 6, and Shania, 3, will not be joining her this year.

In the spring, she is looking forward to another 4-H project. Her dad has promised to buy her some baby pigs.

The Braman family lives on a dairy farm and milks more than 120 Holsteins. They raise all of their own animal feed.



Shannon Braman works at getting Millennium ready for the Pennsylvania Farm Show. She is the daughter of Tom and Karen Braman and lives south of Bedford.

Smart Stuff

WITH TWIG WALKINGSTICK

How is maple candy made?

The sugary, natural treats all start as maple tree sap. People collect sap — a clear liquid that's in the wood — during late winter and early spring. You first need to boil sap to remove some water and change the sap into syrup (It takes 43 gallons of sap to make one gallon of maple syrup!).

For maple candies, you just need to cook the syrup a little bit longer. The basic process is simple — heat the syrup, then cool it. The key to making different kinds of candies, though, depends on how fast you heat the syrup, the temperature you heat it to, how fast you cool it, and whether you stir it as it cools or let it stand still.

For example, to make granulated maple sugar, you heat maple syrup 40 to 45 degrees Fahrenheit above the boiling point of water, immediately pour the syrup into a flat pan, and stir the mixture until the syrup turns into granules. (Knowing the temperature water boils at is important, because the altitude and weather conditions, like high humidity, can change the exact figure.)

To make molded, soft sugar candy you only heat the maple syrup to 32 to 34 F above the boiling point of water, then you pour it into a flat pan and allow it to cool — undisturbed — to between 160 and 200 F. Once it's cooled, you stir the syrup until it has the feel of soft plastic. Then, you pour it into molds to cool completely.

Ask an adult to help you try out these different kitchen chemistry tricks. Just remember that different temperatures and actions, like stirring, create different chemical reactions — and a different tasty treat for you!

Scientifically yours, Twig

OHIO STATE UNIVERSITY
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With one pet from Shannon, Millennium warms up to the fitting experience.

Poster Contest Awards

HARRISBURG (Dauphin Co.) — On behalf of Gov. Tom Ridge, Lt. Gov. Mark Schweiker announced that 26 elementary and secondary school students from across the Commonwealth submitted winning entries in the "Recycle Pennsylvania!" poster contest.

The Pennsylvania Department of Education (PDE) and Environment Protection (DEP) sponsored the annual competition.

"These students demonstrated their incredible talents and imagination in making posters that in-

form and educate us about the importance of recycling," Lt. Gov. Schweiker said. "They all were very creative with their entries."

"Through their participation in recycling activities in their schools and communities, students can and will play a big part in helping us to achieve our new statewide recycling goal of 35 percent by 2003," Lt. Gov. Schweiker said. "These posters provide inspiring messages to other students to recycle every day."

Color calendars produced from the posters will be distributed to school districts, local govern-

ments, state parks, environmental centers and natural resources organizations throughout the state.

The winning posters were selected from more than 6,000 entries submitted by Pennsylvania students in grades one to 12. First-place winners received a \$500 savings bond, and second-place winners received a \$200 savings bond.

In addition, their teachers received a \$200 savings bond for first-place winners and a \$100 savings bond for second-place winners.



Carson Beyl's poster was selected from more than 6,000 entries. From left are Eric Thumma, DEP; Denise Chamberlain, DEP; Carson Beyl, Heather Sciortino, teacher; and Thomas Carey, PDE.