

Fall Harvest Days At The Carroll County Farm Museum

WESTMINSTER, Md. — Fall Harvest Days will be celebrated at the Carroll County Farm Museum in Westminster, Maryland, on Saturday, Oct. 7, and Sunday, Oct. 8, from 10 a.m. until 5 p.m. each day.

Fall Harvest Days offers a variety of traditional activities. Those visiting the Farm Museum can enjoy some fun time by stuffing a life-size scarecrow. Clothes, straw, eyes, nose, and a mouth are all provided to complete a unique specimen at a cost of \$8.00. Enjoy an old-fashioned wagon ride pulled by mules (\$1) or hop on the hay wagon pulled by a tractor (50 cents).

Continuous on-stage entertainment will include folk, country, bluegrass, and country western.

A milk mustache contest will be held on the stage at 2 p.m. on Saturday and 2:30 p.m. on Sunday. Be sure to attend and support your favorite contestant. A puppet show will be held on Saturday in the Reception Barn at 2:30 p.m. The admission cost of 50 cents includes popcorn and soda. A checkers tournament will be held on the east end of the Farmhouse porch beginning at 12:30 p.m. on Saturday and 1:00 p.m. on Sunday.

Fresh butchered meats, homemade breads, fruits and vegetables will be for sale. Apple butter will be stirred in the large old copper pots, jarred, and sold on the spot. Twenty-five food stands will tempt appetites with chicken platters, pit beef sandwiches, country sausage sandwiches, steak sandwiches, baked potatoes, pizza, french fries and hearty soups. Fall dessert include apple dumplings, homemade cakes, candy, pies, and ice cream.

Handmade treasure seekers will have the opportunity to stop and shop at any of the craft

stands. Crafters will be offering wood carvings, ceramics, hand-made furniture, hand-wrought ironworks, quilts, jewelry, pottery, oil paintings, tin punch work, and much, much more.

The General Store, adjacent to the Farmhouse, has been stocked full of old-fashioned candies, handmade brooms, souvenirs, and lots more goodies.

The historic Farmhouse will be open for tours. Visitors will be received from 10 a.m. until 5 p.m. There will be no extra charge to tour the Farmhouse. Displays in the Farmhouse include a special exhibit featuring a potpourri of family treasures from the private collection of Christine Clark. Items on exhibit include depression glassware, kitchen utensils, lace and embroidery pieces, jewelry and more. A display of pie pans featuring advertising logos, circa 1920-1950, will be featured in the Bowfront China Closet located in the dining room. The Living History Center will be filled with artisans demonstrating old-timey skills. Eighteen hundreds artisans include a blacksmith, a broom maker, quilters, a spinner and others. Visit the Veterinary Surgeon's Office and talk with the vet on duty for the day. Farm animals are located in the pasture area. Farm animals are for viewing only and not for petting or feeding. The Mason/Dixon Historical Society will demonstrate shingle sawing and threshing with old-time steam engines.

Fall Harvest Days is co-sponsored by the Carroll County Farm Museum, WPOC Radio FM 93.1, and Bohn Pontiac.

The next event to be featured at the Carroll County Farm Museum will be the Holiday Visit, Friday, Saturday, and Sunday, Dec. 1, 2 and 3, and 8, 9 and 10. Hours on Fridays are 10 a.m.-4 p.m., Saturdays, 10 a.m.-8 p.m.

and Sundays, 10 a.m.-5 p.m.

The Carroll County Farm Museum is located at 500 South Center Street in Westminster, Maryland and is approximately

45 minutes from Baltimore, 90 minutes from Washington D.C., two hours from Philadelphia, 40 minutes from Gettysburg, and one hour from Annapolis. Alco-

hol and pets are prohibited on the Farm Museum grounds. For more information, call (410) 848-7775; (410) 876-2667; or 1-800-654-4645.

Chicken Dishes

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JERK CHICKEN

- 1 cup vegetable oil
 - 2 small onions, coarsely chopped
 - 3 scallions, coarsely chopped
 - 2 green peppers
 - 1 tablespoon grated ginger
 - 2 tablespoons coarsely chopped garlic
 - 1 tablespoon fresh thyme leaves
 - 2 tablespoons red wine vinegar
 - 1 tablespoon brown sugar
 - ¼ teaspoon ground cinnamon
 - ¼ teaspoon freshly ground nutmeg
 - ¼ teaspoon ground cloves
 - 1½ teaspoons ground allspice
 - ½ teaspoon salt
 - ¼ teaspoon freshly ground pepper
 - 2 teaspoons lime juice
 - 2 tablespoons rum
 - 1 tablespoon tamarind concentrate
 - 2 whole chickens, each 3 to 4 pounds
 - 4 tablespoons olive oil
- Add marinade ingredients to food processor and puree until

almost smooth. Pierce chicken with tip of knife to make tiny holes. Rub marinade into chicken and refrigerate 24 to 48 hours, depending on desired intensity.

When ready to cook, prepare a slow and smoky charcoal fire. Remove chicken from marinade. Transfer the marinade to small saucepan. Brush chicken with oil and grill over low heat until done, about 30 minutes.

Yield: 8 servings.

David Rosengarten
N.Y.

CRANBERRY CHICKEN

- ¼ cup vegetable oil
- 3 cloves garlic, finely chopped
- 6 chicken breast halves
- Salt and pepper to taste
- 2 medium-size green bell peppers, sliced in strips
- 3 medium-size onions, sliced
- 10 large mushrooms, sliced
- ½ cup cider vinegar
- 16-ounce can whole cranberry sauce
- 1 cup orange juice
- 1 tablespoon corn starch
- 1 tablespoon soy sauce
- Hot cooked rice, for serving
- Orange slices and parsley

sprigs, for garnish
Heat oil in large skillet over medium-high heat. Add the garlic and chicken breasts and cook until the chicken is browned on all sides. Season with salt and black pepper. Remove the chicken and set aside. Add the green peppers, onions, and mushrooms to the pan; cook and stir until the vegetables are softened. Stir in the vinegar, cranberry sauce, and orange juice. Add the chicken pieces and cook until the chicken is completely tender. Remove the chicken and keep warm.

Combine the cornstarch and soy sauce with enough water to make a smooth paste. Add this to the sauce and vegetables in the pan. Stir gently over low heat until thickened. Make a bed of hot rice on a serving platter and arrange the chicken pieces over it. Or, place the chicken in the center of the platter and spoon the rice around it. Pour the sauce over the chicken and garnish with orange slices and parsley sprigs.

Paul Morse
Boston, MA

Delmarva Celebrates National Chicken Month

GEORGETOWN, Del. — September is National Chicken Month — the perfect time to enjoy a late summer chicken cookout or a family chicken dinner featuring any favorite chicken dish.

Delmarva Poultry Industry, Inc. (DPI) President Bill Massey noted that National Chicken Month is also a time to remind consumers that the Delmarva Peninsula is a leader in supplying wholesome, nutritious, affordable chicken to consumers throughout the United States and around the world. Addition-

ally, the local chicken industry has taken a leadership position in protecting the environment and working towards improvements in water quality.

The Delmarva Peninsula is the sixth largest chicken producing area in the nation. Last year, 2,531 local farm families produced 606 million chickens — that's almost 12 million birds a week or 1.7 million birds per day. Delmarva-grown chickens are processed and prepared for market in 12 processing plants owned by four of the nation's top poultry companies. Thousands of area residents are employed in these plants and in the peninsula's 15 hatcheries, 10 feedmills,

or a wide variety of other industry related jobs. In fact, a recent economic study reported that each job in the poultry processing industry creates 7.2 jobs elsewhere.

The Delmarva Peninsula is recognized as the birthplace of the commercial chicken industry. For more than 75 years, the poultry industry has been an important part of the history of the Delmarva Peninsula and it is positioned to remain a viable part of the economy for years to come.

For additional information on the chicken industry and a collection of delicious chicken recipes, visit the DPI website at www.dpicken.org.



19th Annual HERITAGE FESTIVAL

OCTOBER 7th & 8th
11 A.M. - 5 P.M.

at the Berks County Heritage Center (610) 374-8839
1/2 mile south of the Rt. 222 exit for Rt. 183

Featuring the Reading Police K-9 Unit, Horse Riding Demonstrations by Passport Farms, and the 4-H Blue Ribbon Riders and Top Notch Riders early Saturday afternoon

SATURDAY: • Antique Auto Show • Jeff Umbehauer Trio
• Country Western Dancers of Reading • "After Hours"

SUNDAY: • Carriage & Wagon Show • Pleasure Drive
• Horse & Wagon Obstacle Course • PA German Dialect Program
• Horse Pulling/Plowing Exhibitions

BOTH DAYS: • Home craft demonstrations • Arts & Craft displays • Special programs and walking tours • Children's games and entertainment • Food and fun for the whole family!

Parking donation of \$2.00

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