Book Captures The Essence Of Lancaster County Farmland Preservation

LANCASTER (Lancaster Co.) Lancaster County has long been known for its strong agricultural heritage and close-knit communities of Amish and other plain sects.

While this area remains one of the most productive in the world, tremendous development pressure threatens the farming industry and way of life. Yearly, Lancaster County loses 1,000 acres of farmland to development. Since 1988. Lancaster Farmland Trust. a private, nonprofit organization, has worked to encourage a thriving agricultural economy by preserving Lancaster County's rich and productive farmland.

To raise a greater awareness of

their effort, the Trust has written and published "Lancaster County Farm Life: Farming Families and Their Commitment to the Land." Through its compelling black and white photography and words, this 120-page book depicts the lives and work of seven families who have permanently preserved their farms. It captures the essence of what farming means to Lancaster County, to its people, and to the rest of the world. Filled with stories of the land, histories of generations, and hopes and concerns for the future, "Lancaster County Farm Life" puts names and faces on the work of the

"Lancaster County Farm Life" was written by Sara Barton, photographed by Gini Wagner, and designed by DLD Advertising. All those who have worked on the project are dedicated to preserving the land and heritage that makes Lancaster so special. The book is available for purchase through Lancaster Farmland Trust, 128 East Marion Street, Lancaster, PA 17602. The purchase price is \$39.95 plus six percent PA sales tax and \$4 for shipping and handling. Quantity discounts are available. For more information or to place an order, call the Trust at (717) 293-0707, e-mail lft@savelancasterfarms.org, or visit www.savelancasterfarms.org.



"Lancaster County Farm Life: Farming Families and Their Commitment to the Land," features intriguing black and white photography and stories about the lives and work of seven farm families who have permanently preserved their farms.

Explore The Lure Of Chocolate

University of Delaware

NEWARK, Del. - All 20 student chocolate-tasters agree: Dutch-process cocoa is not a chocoholic's dream. One dab of the dark brown powder on their tongues sends them dashing for palate-cleansing water and saltine crackers.

They grimace in surprise. How could chocolate taste like this?

Dr. Sherry Kitto, professor in the department of plant and soil sciences at the University of Delaware, isn't surprised. The alkali-processed cocoa is bitter and unsweetened, she says, not at all like the Hershey®Kiss™ or the other piece of chocolate candy the students have just tasted.

"They're finding out there's a whole other world of chocolate from what they are used to," she says with a laugh. Her plant science honors colloquium on chocolate, she asserts, will widen their horizons.

Who wouldn't want to take an honors colloquium that requires you to eat chocolate? Not Jed Dooley, a freshman majoring in economics. "It rocks!" he says. "The taste tests are why I signed up."

Electrical engineering major Phil Wilcox has a different take. "Everyone likes eating chocolate," he says. "What I like about this class is how we look at chocolate from so many different an-

Different angles studies include the origin and horticulture of cacao, the chemistry of chocolate and its nutritional value (good news: it has nutritional value!), how chocolate is produced, its social and financial implications, and its use in cui-

"We're exploring all the things about chocolate that makes it so desirable, irresistible, universally appealing and yummy," Kitto

But it's not all cocoa and Kisses, she continues. In addition to taste-testing, these honors students, all first-semester, first-year students, must complete three papers and a group project and read four related books, fiction and non-fiction.

Students will compile individual reports on the taste-testing, or "sensory evaluation" results, discussed in groups of five and recorded after each test session. The tests are conducted scientifically, comparing the Hershey's Kiss with a different milk chocolate each week.

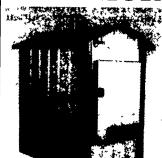
"Students rate each specimen with descriptions such as "burnt," "fruity/salty," or "toasted' to describe aroma; and "bitter,' "salty,' "sour' or "sweet' to

describe taste," says Kitto. "They examine appearance, texture and chemical feeling factors as well."

The course draws students from all majors, Kitto explains. "Engineers can explore the mechanics of making and packaging chocolate," she says, "Business majors discover how the big candy companies market different kinds of chocolate to various target audiences. Veterinary students can research why chocolate is toxic to some animals."

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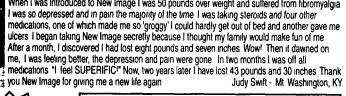






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