

Showcase Autumn's Harvest Indoors

(Continued from Page B2)

of the flowers and vegetables, it is not too late to collect weeds, pods, and vines that have dried naturally in fields, gardens, and backyards. Many roadside stands also offer natural materials at a nominal cost.

Debbie Hartman and Sarah Vakili, both Master Gardeners, presented a workshop on pumpkins, corn, and beans, which they dubbed "The Three Sisters."

"These 'Three Sisters' were not brought to this country from another country but are native plants that sustained Native Americans and the colonists," Hartman said.

Corn was of such value that it is reported to have been sold in Williamsburg for today's equivalent of \$30 a bushel.

The presentation included a history of the "Three Sisters" and ideas for using them in recipes and crafts.

Native Americans preserved green beans for winter use by stringing them on heavy thread to dry for several weeks.

Leather Britches

Today, a popular craft, which the Master Gardeners referred to as leather britches, is stringing the green beans with red chili peppers and miniature ears of ornamental corn."

To string beans, chili peppers, and ornamental corn, thread a craft needle with a double string of quilting thread, fishing line or floss. Tie a knot at one end.

Pierce a green bean in the center and pull it to the end of the string until it rests on the knot. Wrap the string around the bean once to secure it; since this is the bottom of the string of vegetables, you don't want it to fall out.

String 10 beans.

String 10 red chili peppers.

Put a 2-inch piece ear of min-

ature corn on top of peppers. String 10 whole bay leaves on top of corn.

Repeat these layers three more times, finally adding an extra 10 beans on top.

Tie a knot at the top of vegetables. Make a loop for hanging.

Hartman and Vakili also showed how to decorate a pumpkin with pressed leaves, a looped cornhusk wreath and a miniature Indian corn starburst wreath. For those who are interested in recreating these crafts, the following books are recommended: "Gifts and Crafts from the Garden," by Maggie Oster, and "Handmade Gifts from a Country Garden."

Watch upcoming issues for more ideas on holiday celebrations shared during the Lebanon Holiday program.

Here is one of Hartman's favorite recipes for gift giving and enjoying at home.

Spiced Pumpkin And Pecan Butter

Zest (outer peel only, no white pith) of one orange

29-ounce can solid pack pumpkin with ½ cup water OR ¾-1 cups pumpkin puree prepared from scratch

3 tablespoons strained fresh orange juice

3 tablespoons strained fresh lemon juice

1½ teaspoon ground cinnamon

½ teaspoon salt

¼ teaspoon ground allspice

¼ teaspoon ground ginger

Pinch ground cloves

½ cup pecans or walnuts, lightly toasted (optional)

Combine a heavy-bottomed stainless-steel or other nonreactive saucepan the pumpkin (and water if using canned pumpkin) orange zest, sugar, orange juice, lemon juice, cinnamon, salt, allspice, ginger, and cloves. Bring to

a boil over medium-high heat, stirring constantly; lower heat and simmer the mixture, stirring constantly with a wooden spatula, until it has become very thick, about 15 minutes. Sample the butter and add a little more of any or all the spices, (remember the flavors will blossom in storage). Add more sweetening if you desire.

Stir in nuts and continue to cook another 2-3 minutes. Cool and fill attractive jars. Store up to four weeks in refrigerator. Yield approximately four cups.

Note: To toast pecans or walnuts: Spread the shelled nuts in a baking pan and bake about 5 minutes in 350 degree oven, stirring several times (they scorch easily). Bake just until they are slightly toasted and fragrant, not actually browned. Cool nuts to regain crispness before using them.

Serve with cream cheese on bagels or bread.

Dehydrating Apples Step-By-Step

Many people like to dry apples to eat or to use in holiday decorating. Here are step-by-step instructions from Alltrista Corporation.

• Read recipe instructions through before beginning pro-

cess. Assemble equipment and ingredients before starting. Follow guidelines for recipe preparation, drying, and storage. Do not make changes in recommended guidelines.

• A commercial or homemade

electric dehydrator is the best method for drying food. An electric dehydrator yields the most reliable and consistent results.

• Select fresh, high-quality, fully-ripe apples for drying.

Wash, peel, and core apples. Cut into uniform, ¼-½-inch rings or slices.

• To prevent darkening, pre-treat apple rings or slices by dipping into an antioxidant solution. Use 1 cup lemon or lime juice to 1 quart water. Or, use a commercial antioxidant following manufacturer's instructions. Do not

allow apples to remain in dipping solution more than 10 minutes. Drain before drying.

• Arrange apple rings or slices evenly on dehydrator trays, allowing space between pieces for air circulation. Dry at 130-135-degrees until pliable. Drying time will vary depending on the moisture content of the

apples, quality of the apples, volume being dried at one time, method of drying and the climate.

• Store dehydrated apples in an airtight, moisture-proof container. Home canning jars make excellent storage containers. Store in a cool, dry, dark place. Cooler temperatures, 50-70-degrees will help prolong shelf life.



Dependable service in demanding conditions.

Rear Blades

- 17 models in 6 series - from 48" to 120" widths
- 20 HP to 180 HP
- Heavy-duty A-frames
- Heavy-duty rolled moldboard
- All models feature adjustable angle; some have tilt and offset capabilities



Pennsylvania

Betts Equipment
3139 Windy Bush Road, Rt 232
New Hope, PA 18938
215-598-7501

Hoober, Inc.
Main Street
Intercourse, PA 17534
717-768-8231

Hoober, Inc.
East Main Street
McAlisterville, PA 17049
717-463-2191

Deerfield Ag & Turf Center, Inc.
RR 2 Box 212
Watsonstown, PA 17777
570-538-3557

Detlan Equipment, Inc.
141 East Main St
Silverdale, PA 18962
215-257-5177

Thomas L. Dunlap
Rt. 220, Main St Exit
Jersey Shore, PA 17740
570-398-1391

Eckroth Bros Farm Equip.
Rd 2, Box 24A
New Ringold, PA 17960
570-943-2131

Eckroth Equipment Co.
4910 Kernsville Rd
Orefield, PA 18069
610-366-2095

Hines Equipment
RT 220, Belwood, PA
814-742-8171

Keller Brothers
R7 Box 405
Lebanon, PA 17042
717-949-6501

1950 Fruitville Pike
Lancaster, PA 17601
717-569-2500

Lehigh Ag Equipment, Inc.
6670 Rupperville Rd.,
Allentown, PA 18106
610-398-2553
800-7779-3616

M.S. Yearsley & Sons
West Chester, PA
610-696-2990

Pikeville Equipment Inc.
RD 2, Oysterdale Road
Oley, PA 19547
610-927-6277

Stoltzfus Farm Service
Cochranville, PA
610-593-2407

Stouffer Bros Inc.
1066 Lincoln Way West
Hammononton, N J 08037
717-263-8424

New Jersey

Rodio Tractor Sales
North White Horse Pike
Hammononton, N J 08037
609-561-0141

Warren County Service Center
228 Route 94, Blairtown, N J
908-362-6916

HAY, STRAW, PEANUT HULLS

At farm or delivered in any quantity as you require.

Esbenshade Turkey Farm

(America's oldest Since 1858)

Paradise, Pa.
(717) 687-7631

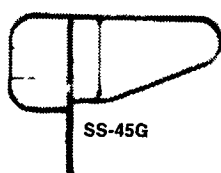
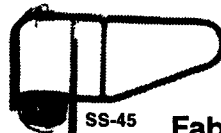
Paul B. Zimmerman INC.

Suspended Comfort Stalls Manufactured to Last!

Finished With TGIC Polyester Powder Coating...Superior to Epoxy!

Install the Best!

- Increased comfort for cows
- Polyester finish stays cleaner
- Easy Access
- Adjustable tie rail



Fabricated for Durability & Dependability

• All welded construction for years of service.

• Constructed with 1.9 O.D. wall,

high strength tube and 2" square post with 1/4" wall



Call or write for free catalog

LAPP'S BARN EQUIPMENT
5935 OLD PHILADELPHIA PIKE, GAP, PA 17527
PHONE: 717-442-8134 • FAX 717-442-3112
SALES & SERVICE