

# Today, WITF-TV Offers A Taste Of Pennsylvania Dutch Goodness

HARRISBURG (Dauphin Co.) — WITF-TV, the region's public television station, celebrates the foods that Central Pennsylvania is known for with Pennsylvania Dutch Cooking: Wonderful Good, a new WITF production.

From chicken potpie to Schnitz and Knepp (Apples and Dumplings), cooks from throughout the region share their recipes and memories of some of the most popular Pennsylvania Dutch comfort foods. This one-hour program premieres today, Dec. 2, at 2 p.m. and is rebroad-

cast at 3:30 p.m.

Viewers will step into the kitchen of five local Pennsylvania Dutch cooks as they pass down their traditions from one generation to the next.

Betty Groff, a noted Pennsylvania Dutch cookbook author and owner of Groff's Farm Restaurant in Mount Joy, shows her niece how to make the original Pennsylvania Dutch one-dish meal, pig stomach.

Marie Steinmetz, a costumed interpreter at the Landis Valley Museum and lifelong resident of Kleinfeltersville in Lebanon

County, teaches her daughter how to make a Dutch County favorite, chicken corn soup.

Mary Landis of New Cumberland joins her daughter and granddaughter in making an almost forgotten Pennsylvania Dutch winter dish, Schnitz and Knepp or Apples and Dumpings.

Rolling out noodles for chicken potpie, Grace Shirk shares her mother's recipe with her grandson Jim Shirk on the farm in Goodville, Lancaster County, that has been in their family since 1758.

Arlene Delp of Dallastown passes along her 30 years of experience in making pies for York's Central Market to show her granddaughter and a friend how to make lemon sponge pie. Each cook recalls the joy of taking the time to prepare a good meal and eating together as a family.

The program also features the original Pennsylvania Dutch cooking traditions preserved and presented at the Landis Valley Museum in Lancaster. A living history village, the Landis Valley Museum interprets Pennsylvania

German rural life, including the open hearth-cooking program taught by foodways specialist Tom Martin. The museum published a cookbook this year focusing on regional cuisine titled "Pennsylvania German Foods and Traditions."

Pennsylvania Dutch Cooking: Wonderful Good takes an in-depth look at a beloved regional cuisine. The program will also be rebroadcast on WITF-TV Sunday, Dec. 10 at 2 p.m.

## Workshops Offered For Small-Scale Entrepreneurs, Food Processors

GENEVA, N.Y. — The Northeast Center for Food Entrepreneurship (NECFE) is holding a series of hands-on workshops for food manufacturers, small scale processors of specialty foods, farmers interested in value-added processing and anyone interested in starting a small-scale food manufacturing business.

The first workshop, entitled "Good Manufacturing Practices for the Production of Shelf-Stable Acid, Acidified (Pickled) and Dehydrated Foods," was offered at the Food Research Laboratory at Cornell University's New York State Agricultural Experiment Station, in Geneva, N.Y., Oct. 6. It provided current and future small processors with the basic elements needed to understand the main processing steps, critical control points, and record-keeping to safely manu-

facture specialty food products for the marketplace.

Future workshops include "Fermented Sausage and Jerky," in Ithaca, N.Y., Dec. 8; "Next-Level Entrepreneurship Training for Small and Specialty Food Producers," Jan. 9-10, Jan. 23-24, and Feb. 20-21 in Geneva, N.Y.; "A Taste of Specialty Foods," presented at the 2001 Farmers' Direct Marketing Conference in Owego, N.Y., on February 5; and "Food Safety for the Entrepreneur," offered March 22 in Burlington, Vt.

For more information or to preregister for the workshops, contact Judy Anderson, (315) 787-2273, FAX 315-787-2284 or e-mail her at jla2@cornell.edu. Registration is limited to 40 people. The fee is \$50.

## Gelbvieh Unveils SmartCross™ Program

LOUISVILLE, Ky. — During its recent 2001 National Convention in Louisville, Ky., the American Gelbvieh Association unveiled its most aggressive marketing campaign to date. This campaign centers on the SmartCross™ Program, a new crossbreeding plan developed by the American Gelbvieh Association.

"In today's beef industry, we saw a need for a simple crossbreeding plan that would get more producers into the profit center," says Don Schiefelbein, AGA Executive Director. "SmartCross™ provides commercial producers with a plan that will help them make money."

At the heart of SmartCross™ is the philosophy that Continental Cross British cattle are the most profitable in the cow-calf, feeder and packer segments. Research has shown cattle with 50

percent Continental genetics and 50 percent British are feed efficient and produce quality carcasses. SmartCross™ provides producers with a plan to get them to the 50-50 blend of Continental and British.

The three breeds included are Gelbvieh, Balancers™, and Angus (Red or Black). SmartCross™ shows producers what breed of bull to use on various types of cows in order to get the profit center. For example, if a commercial producer has a highly British cowherd, it is recommended to use a purebred Gelbvieh bull. If a producer has a highly Continental cowherd, SmartCross™ recommends using a purebred Angus or Red Angus or a Balancer™ bull to bring the progeny back to the 50-50 blend of genetics.

Balancers™ are registered seedstock composed of registered purebred Gelbvieh and

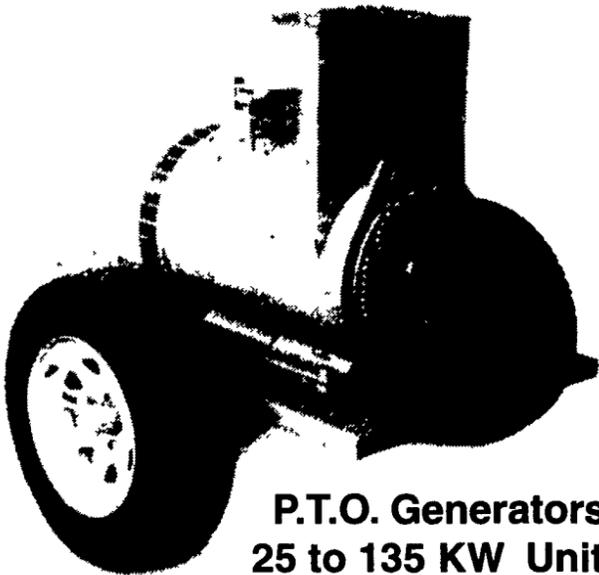
Angus or Red Angus on both sides of the pedigree. Balancers™ can quickly bring a mixed breed cowherd to the profit center.

An eight-page handbook is available free to producers and explains the SmartCross™ Program in detail. For your copy, call (303) 465-2333 or email info@gelbvieh.org.

"SmartCross™ is right for the industry and will bring profit to all segments," says Schiefelbein. "The American Gelbvieh Association has always been at the leading edge of the beef industry when it comes to commercially-focused programs. This is information that will work for all beef producers."



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