

Preserving the Harvest 2012

Each year the Grange is fortunate to receive donations of produce raised by members and friends. Pulling, husking, silking and cutting corn for the freezer is always the biggest summer task since as much as 350 quarts of corn will be used to serve banquets and public dinners during the coming year. We very much appreciate one of our members loaning the use of a machine that washes and removes the silk from each cob in a fraction of the time that it takes to do this by hand.

This year most crops were very good and the Grange was also very fortunate to receive many bushels of beets. Large wheelbarrows of beets were powerwashed to remove the dirt and then cooked outdoors in large kettles over gas burners. The result was almost 100 quarts of pickled beets, one of those Pennsylvania Dutch delacaies that are always popular at our fund raising dinners.

Finally, a variety of other vegetables ended up in chow-chow, one of the Grange's signature dishes. Before the harvest season is ended, at least 100 quarts of this colorful mixed pickle will be made to add a sweet/sour touch to many meals.



