

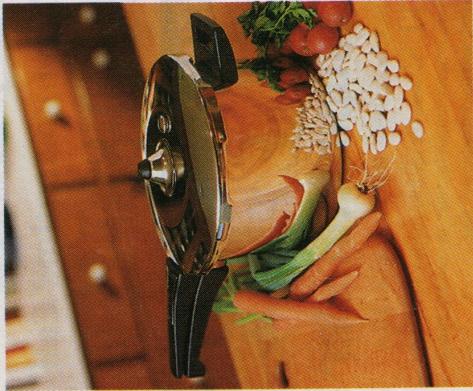


Cooking Under Pressure

Pressure cookers are making a comeback in today's kitchens, whether big plus. Modern pressure cookers are also quieter and safer than your mother used. We decided to try one for ourselves. Senior associate Diana Erney (a gourmand in her own right) prepared some dinner in a 5½ quart Duromatic Pressure Cooker. Here's what she found:

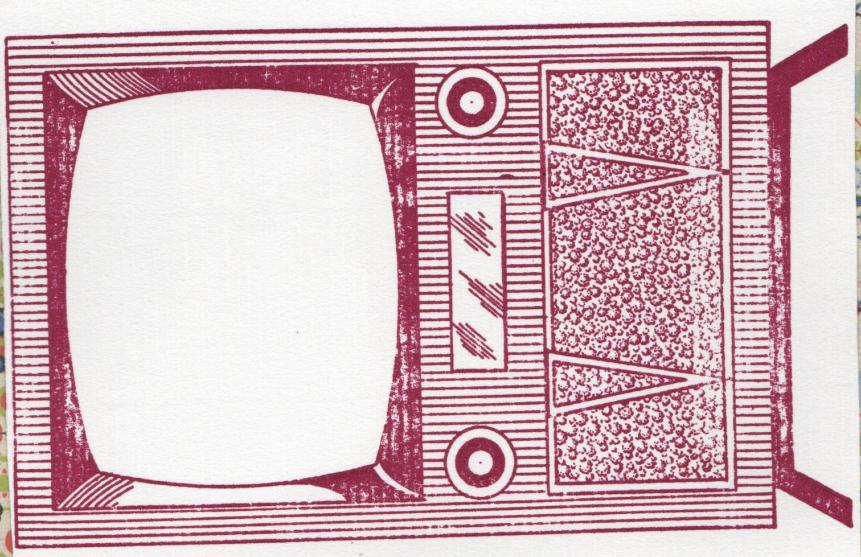
PROS

- There was no annoying hissing.
- Instructions were easy to follow.
- Stand and the cooker easies.
- Food cooks in a flash (for the beans, as opposed to the stovetop).
- You release the pressure down on the valve—a safety valve on other models, which allows you to remove the valve, steam to erupt like a geyser.

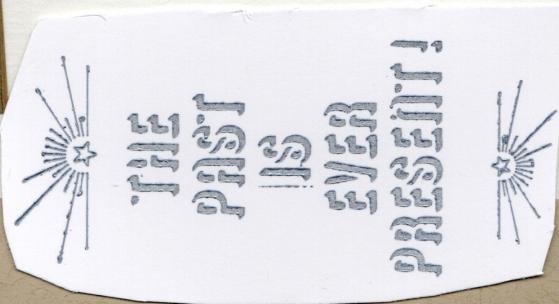


CONS

- If food finds its way into the valve, you have to take the valve apart and clean it. (Some cookers have self-cleaning valves.)
- Diana pronounced this model the "Rolls-Royce of pressure cookers" and added that she could probably do some "serious canning" with a smaller model. Each Duromatic Cooker (they come in a variety of sizes) is washer safe and comes with a free cookbook and a 10-year warranty.
- For more information, contact Kuhn Rikon Corporation, c/o Swiss Kitchen Air Center, Suite 240, Greenbrae, CA 94904. Or visit the company's website at <http://www.kuhnrikon.com>.



Necessarily
rearranged
by
history



... in the deep silence
of cold space...

But it is the event horizon around a black hole where books are to be found. When Tull-Tok is tired of browsing through the endless universal library, she drifts toward a black hole. As she accelerates toward the point of no return, the streaming gamma rays and x-rays unveil more and more of the ultimate mystery for which all the other books are but losses. The book reveals itself to be ever more complex, more nuanced, and just as she is about to be overwhelmed by the immensity of the book she is reading, she realizes with a start that time has slowed down to standstill, and she will have eternity to read it as she falls forever toward a center that she will towards never reach.

finally...

a book has triumphed
over

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death

Lonely



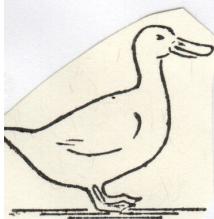
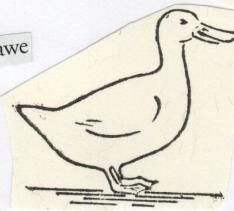
Slay the vicious, terrible

duck



(or Hatched...)

But BE CAREFUL!



Each animal has a unique gift.

Ducks are adept

AT KILLING

"Dozens?" I asked, in awe

a lot of ducks

efficiently kill

Even among ducks, Indian Runners
distinguish themselves for their voracious

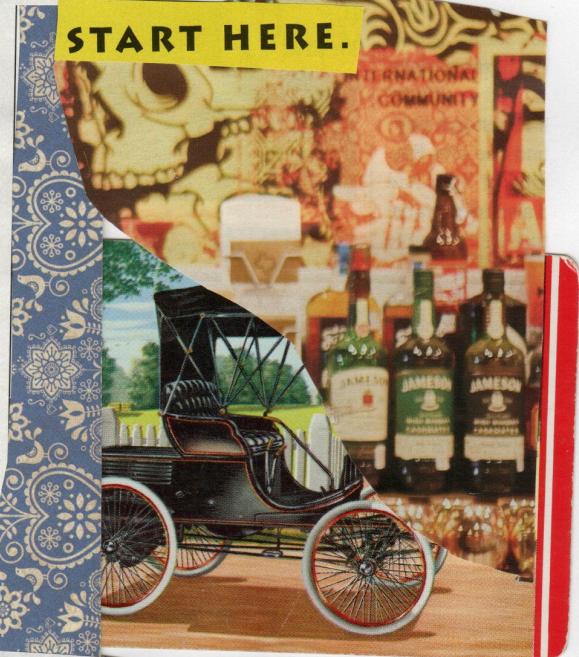
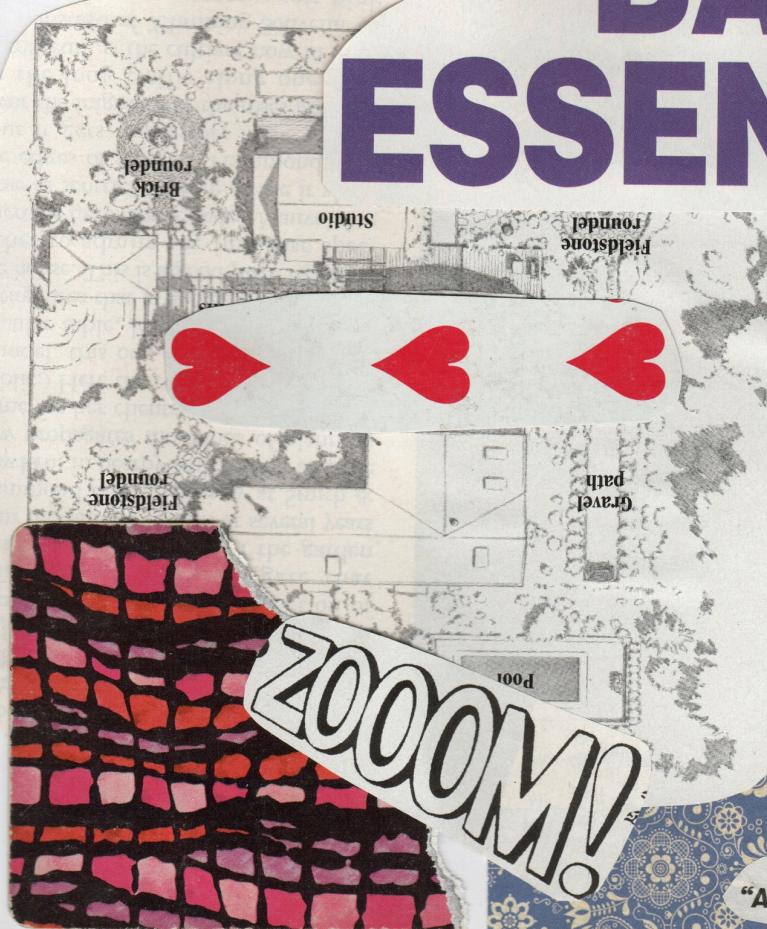
appetites for KILLING kids.



VIDEO PROOF!

NO Please send me

BARE ESSENTIALS

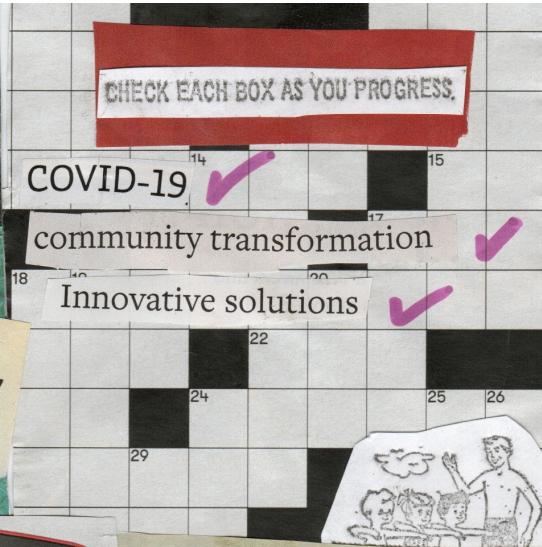
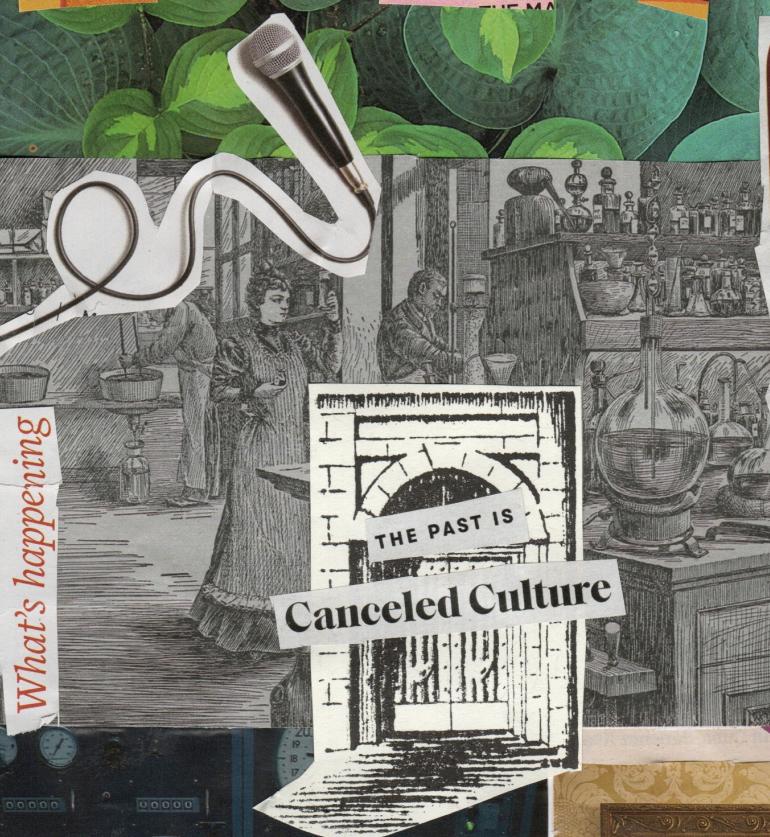


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digital humanity



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FAMILY FUN

unbearable



"treasures."

average



Have a seat



American society, if nothing else

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we're
lost

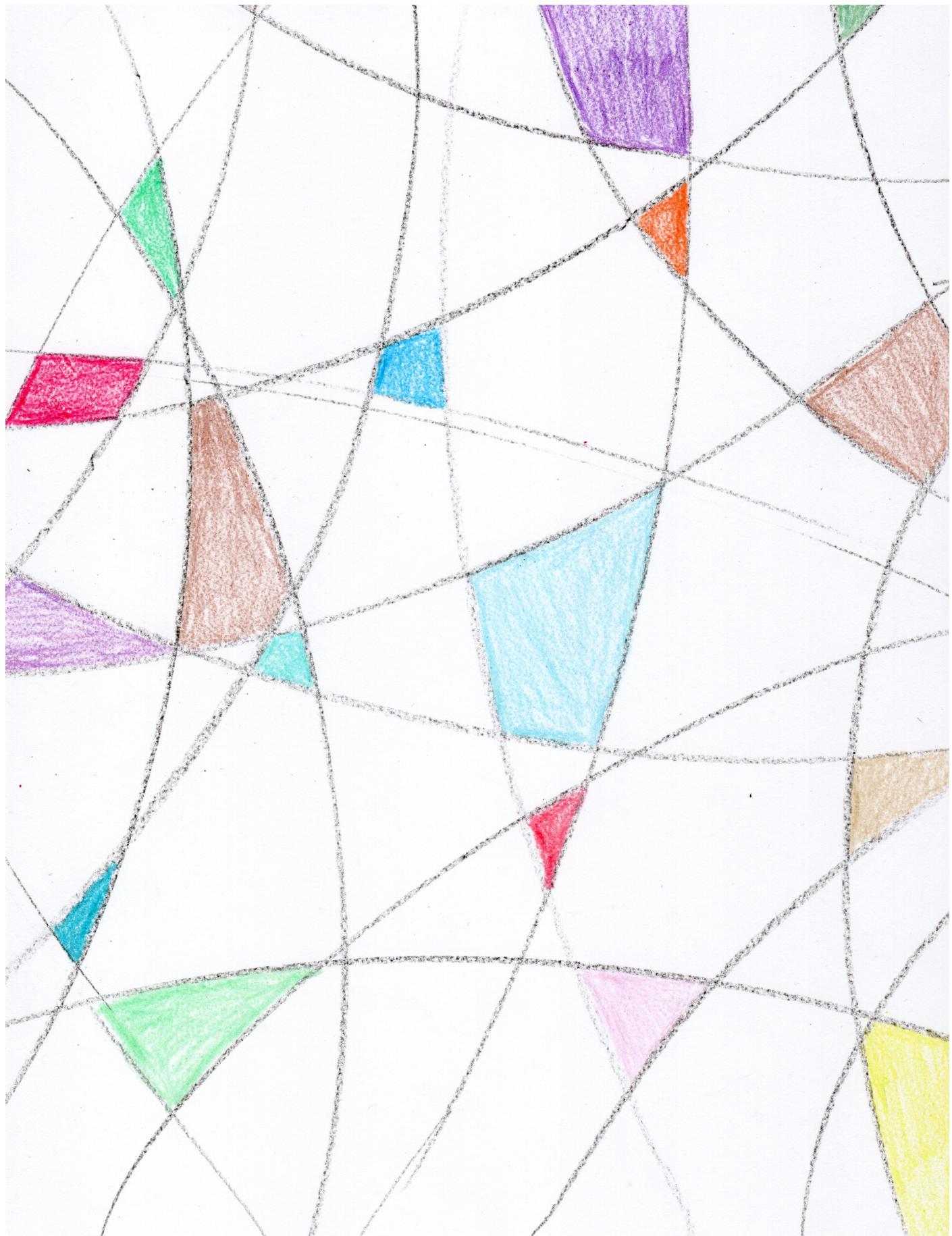


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HOW TO MAKE
MORE INTERESTING

you!

Color
Outside
The
Lines



Crayola

Why 48 crayon colors?

They smell
like childhood.

How do we
name a color?

You won't feel
it on the copy
but this page
is waxy.



Why anthropomorphize
the crayons?

Apparently his name
is Tip.







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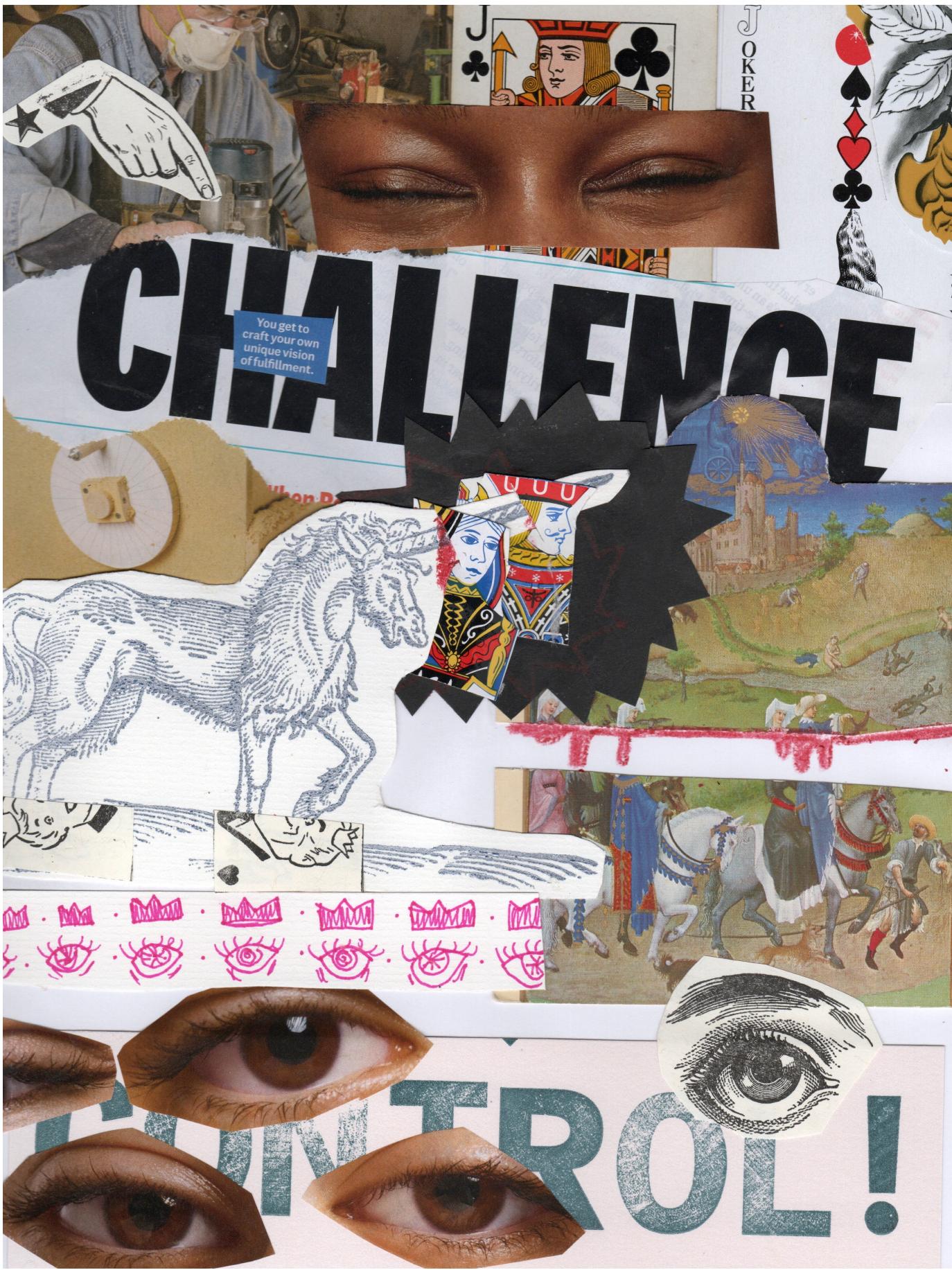
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State _____ Zip _____

4AKB8

The Magazine of American Gardening





The nail that sticks out gets hammered down.

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打たれ
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CHAMPIONSHIP HINTS

Competing in your county fair is a fun and exciting way to test your gardening skill. Here are five tips to help you succeed:

1. Watch before you enter. Check out the judging this year, study the winners, and ask questions of the judges and experienced competitors. Next year, when you're ready to enter, you'll know what to expect.
2. Get a taste of the action in less competitive categories, such as broccoli, rutabagas, or turnips, before you try to win the more popular contests, such as tomatoes and peppers.

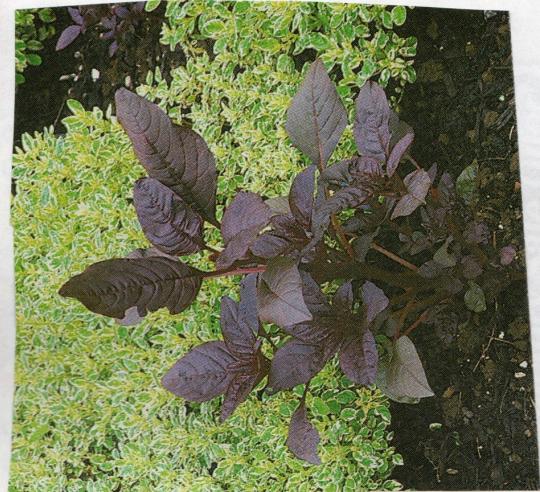
3. Don't eat any of your crop before the fair unless it's damaged; if your best-looking fruit spoils or is bruised before the fair, you may have to depend on your second-best fruit.

4. Think like a consumer when choosing varieties and specific fruits to display, advises Harold Hogan, a judge at the Dutchess County (New York) Fair and an extension agent in neighboring Ulster County. "Young squash and eggplant, for example, are more appealing and taste better than big ones, so I favor those." Judge Hogan also looks for uniformity in the entry and stresses the importance of following the directions in the premium (contest instruction) booklet.

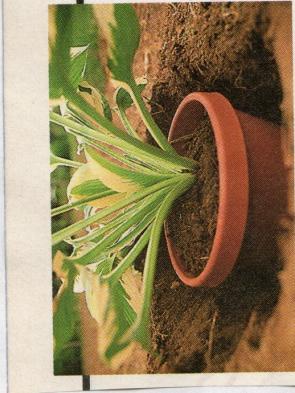
5. Keep a checklist. "There's too much to remember when you're harvesting, preparing and packing up the produce for the fair," Goldman explains. "A whole season's effort can go to waste if, for example, you bring three carrots to the fair and the premium booklet calls for five."

Now, which varieties should you grow? These have been repeat winners for Amy Goldman in New York. The numbers refer to the mail-order sources (on the next page) for each variety.

TOMATOES: VIVA ITALIA (1, 6),	PUMPKIN: HOWDEN (5, 6, 7)
BLACK PLUM (1, 7), PLUM LEMON (1)	CARROT: PIONEER (5)
PEPPERS: SUPER GREYCO (bell; 2)	EGGPLANT: CLASSIC (5), CLASSY CHASSIS (2)
TEQUILA SUNRISE (frying; 3)	BEANS: DERBY (green; 2, 4, 6), ROC D'OR (yellow; 7)
CUCUMBERS: FANFARE (slicing; 4, 6), ROYAL (pickling; 5)	LEEK: AMERICAN FLAG (3, 6)
SQUASH: GOLDRUSH (yellow zucchini; 4, 5), SUNBAR (straight summer squash; 2), TABLE ACE (acorn; 6)	ONION: ISHIKURA (2, 4)



1. Dig a planting hole large enough to allow roots to spread out and deep enough to allow the plant (here, a hosta) to rest at the same depth as it was in its container. Loosen the sides of the hole with a cultivator.



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2. Remove the plant from the pot. Set the plant in the hole and carefully replace the soil around the roots.



3. Water thoroughly. If the weather is hot, improvise shade (an old umbrella, propped-up cardboard box, etc.) over

