

HISTORY & FOLKLORE



From Liberty Gazette, Thursday, March 17, 1977 –

The big boat races at Lake Liberty are coming up this weekend, March 19 and 20 and Leonard Mizell, owner of Lake Liberty, is getting some extra parking space ready. Thousands of people will turn out to see scores of expensive jet boats and other exotic speed craft exceed 100 miles an hour in competition, both against each other and pulling water skiers.

The speedboat races at Lake Liberty have become increasingly popular in recent years, drawing huge crowds. They are sponsored by a Houston boat club and draw many nationally-known contestants and holds records at state, national and world levels.

Saturday afternoon is for time trials beginning at one o’clock; boat races start at one o’clock Sunday and last all afternoon.

Kibitzing is Hillary Wiggins.



Persimmons

Diospyros Virginiana – Ebenacae

You don’t have to wait till after a frost to eat the fruit of the persimmon. I have tasted the most delightful persimmons, soft and calling to be eaten, in the late fall in Central Texas. The brightly-colored orange to reddish-orange fruit of our native persimmon, smaller than the cultivated persimmons found in groceries, grows to about 2 inches (5 cm) in diameter. Several large, brown seeds develop in each fruit.

The astringent unripe fruit causes an unwelcome pucker. Eat the fruit when it is soft and mushy. You can collect unripe fruit and ripen it in the

sun, though tree-ripened fruit tastes better.

Use persimmons fresh or in jams, pies, sweet breads, or puddings. The

Latin name “Diospyros” translates to “fruit of the gods,” a name you will espouse once you have tasted your own home-made persimmon jam.

PERSIMMON JAM
3 cups persimmon pulp
2 cups water
2 tablespoons pectin
2 cups sugar
2 tablespoons lemon juice

Remove the astringent seeds from the ripe persimmons before cooking the pulp. Place the pulp in a pot, add water, and simmer for 5 minutes. Push the pulp through a coarse sieve to remove the skins. Place it in a clean pot, add the pectin, and heat to a rolling boil. Add the sugar and lemon juice. Boil vigorously for 1 to 3 minutes, stirring continuously. Pour the jam into a jar. If it does not gel in the refrigerator overnight, reboil it with a bit more pectin.

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