

Mrs. Donnelly and Mrs. Andrews....

They Enjoy Meeting, Entering Exhibitors at the Lampeter Fair

Familiar faces this year at the 49th annual West Lampeter Community Fair September 26, 27 and 28 will be those of the corresponding secretary, Mrs. John J. (Dorothy) Donnelly and Mrs. LeRoy K. (Edith) Andrews, who together with Mrs. Isaac Herr, is co-chairlady of the Fair Restaurant.

Mrs. Donnelly has been a director on the fair board for 10 or 11 years and for the past three years has been the corresponding secretary, on the executive, the advertising and the booklet committees

When exhibitors enter the fair grounds the first people they encounter are Mrs. Donnelly and Mrs. Robert H. Weaver, the recording secretary, who give entry numbers to them. Last year they had over 800 exhibitors, an increase of over 100 from the year before. The increase was due in part to advertising, no limitations on who can exhibit, and in the Homemaking Department because more people are sewing and there are more young people in 4-H work. With more people canning this year there should be more exhibitors in that department. Exhibits may be entered Tuesday night, September 25, from 7 to 10 p.m. and from 7:30 a.m. till Noon Wednesday.

The department committees get their own judges but Mrs. Donnelly follows up with a letter and a fair book near Fair time.

The secretaries set up the department books and see that each department gets them and the ribbons during the fair. The fair office is divided into three sections. The treasurer is in the back, the secretaries in the middle and the telephone and information center in the front.

**Farm
Feature
Writer**

**By
Mrs. Charles
McSparran**



During the fair the secretaries put in 16 or 18 hours a day. They tabulate the exhibitors prizes and, with the aid of some extra help, have the premium checks made out and hand them out before the end of the fair. Last year the premiums amounted to \$6,794.75.

After the fair Mrs. Donnelly sends acknowledgments to bands, the fire company and to people who donated to the Fair. It is also her duty to send fair board meeting notices to the officers and directors and she takes care of correspondence for their chicken barbecue.

Mrs. Donnelly, in being a fair director, is following in the footsteps of her parents, Mr. and Mrs. Isaac Herr of Lampeter, who have been directors over 40 years. The fair association meets four times a year and the executive committee meets two times a year. The directors get the commercial ads and canvass the community for patrons in the fair catalog. Each director is given a territory.

The advertising committee sets up territories, does the paper work and sees that there are no errors before the ads are turned in. The booklet committee sets up and checks on the book.

This Fair draws large crowds of people, including many



A familiar sight is (left) Mrs. LeRoy Andrews cooking at the fair and (right) Mrs. Donnelly with her fair catalogs.



Mrs. John J. Donnelly, corresponding secretary of West Lampeter Community Fair, has the department books all in readiness for 1973 entries.

tourists. This means feeding them, an important item which is many times overlooked in the overall picture of the Fair. We hear lots about the program, the fine exhibits, what's new in the commercial tents and farm machinery but how many realize the hours of tiresome labor involved in preparing the food

Mrs. LeRoy Andrews and Mrs. Isaac Herr have been co-chairladies of the fair restaurant ever since it started 17 years ago. Mrs. Herr, who is cafeteria manager of Lampeter Elementary School, orders all the food. Mrs. Andrews goes ahead in the preparation of the food for hot platters as well as organizes the dozen or so workers who freeze 75 dozen ears of corn, make four bushels of apples into applesauce, dress and cook 500

pounds of capons.

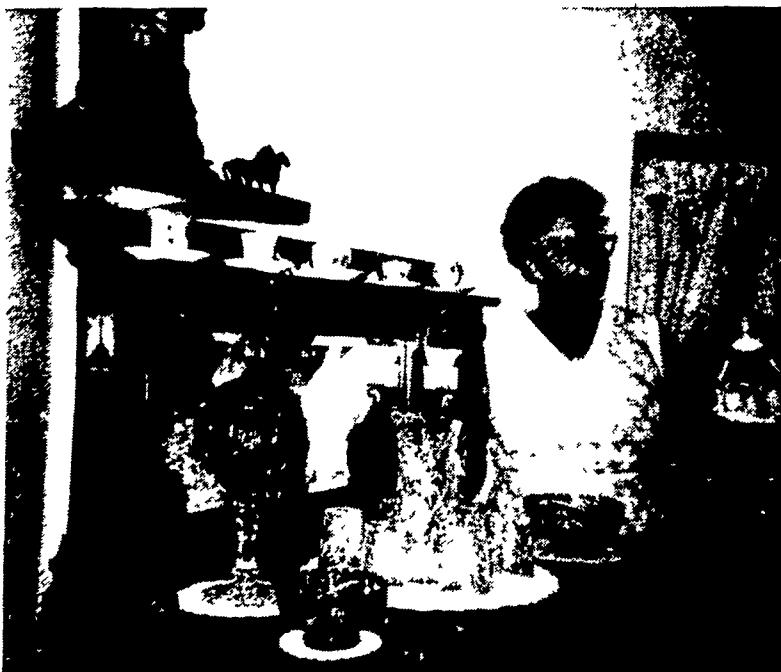
The meals are served cafeteria style, lunch from 11 a.m. to 1 p.m. and supper 5 to 7 p.m. The menus will be the same as in the past unless meat shortages necessitate some changes. They serve for lunch chicken corn soup Wednesday; chicken pot pie Thursday; and beef stew, buttered noodles, also chicken salad or tuna salad Friday. They serve for supper roast chicken, filling, gravy, mashed potatoes and corn on Wednesday; roast beef, gravy, mashed potatoes and peas Thursday; baked ham, parsley potatoes, baked beans, salmon loaf Friday. They serve with all the meals cole slaw, apple sauce, buns, butter, coffee, pie, ice

cream and sell hamburgers. They use 50 to 75 pies a day. Mrs. Andrews makes the pot pie using 25 pounds of flour. She makes the pot pie dough at home and dries the pot pie. It takes her three or four days to make it.

The Dairy Bar sells milk shakes, ice cream and taffy apples. Lampeter-Strasburg High School provides several kinds of food. FHA and American Field Service Club sell french fries, Garden Spot FFA sells soft drinks and chocolate milk and the Limelight Business staff sells hot dogs.

The program committee, George W. Myers chairman, has arranged a well-rounded

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Edith Andrews particularly likes this Royal Doulton girl and (left) the wine cut glass compote with clear stem and knob, also the cranberry colored cut glass bowls she bought in Florida. Mantel clock and cut glass water set came from LeRoy's home. Cup and saucers and sideboard came from her home.



Dorothy Donnelly made her tan suit with leopard trim and knitted this man's wool sweater which is lined, also the multi-colored afghan. She will enter the sweater and afghan at Lampeter Fair.