



Mrs. Jay Oberholtzer looks over some of the many completed shadow box frames on the wall of her classroom.

The Fine Art

(Continued From Page 22)

he arrangements she had designed for her home. Then other groups got interested and she began doing more demonstrations.

About eight years ago she began offering demonstrations in flower arranging in the basement of Stauffer's, and in 1969 she asked if an additional room could be built so that she could teach classes. "It was my feeling that everybody has something inside them that they want to create things themselves. But they would see a demonstration and go home and try to do the same things and fail because they didn't know how to go about it. In

our classes with just a few exceptions, we like to have each person complete one project in class. We feel this is one of our strong points. Another strong point is that you need only register once and attend one class per project."

Rhoda adds that they offer various classes year round except for June July and August, and there is even demand for classes during the summer months.

As she spoke of her classes and the skills which are taught, she said thoughtfully, "I like every project that leaves here to be one which I can be proud to say was made at Stauffer's."

Buttonholes Can Be Made Without Attachment


There are two ways to make a buttonhole without an attachment for your sewing machine. Mrs. Ruth Ann Wilson, Extension clothing specialist at The Pennsylvania State University, says you can make buttonholes by hand or use a zigzag machine stitch.

If your sewing machine has a zigzag stitch, mark the buttonhole position with a line. Starting at one end, use a narrow zigzag with stitches close together, right next to the line you marked. Stitch to the end of the buttonhole. Widen the stitch to go across the end of the line. This is a bar tack, explains Mrs. Wilson.


Then use the same narrow zigzag stitch as before down the other side of the line. Make another bar tack on the other end of the buttonhole. Cut the buttonhole open.

If you want to make a buttonhole by hand, Mrs. Wilson says to draw a line where it will be. Stitch a rectangle around the mark—the rectangle will be as

long as the line and have sides one-eighth inch on either side of the line. Cut on the line. Use a hand buttonhole stitch around the opening, following the stitched rectangle as a guide.



Ladies,
Have
You
Heard?



By Doris Thomas,
Extension Home Economist

Doris Thomas

Tips On Freezing Vegetables

If you have a garden full of vegetables, you may want to freeze them for good eating later on. You need to blanch any vegetables before packing them for freezing.

Practically every vegetable — except green peppers — has better keeping quality in frozen storage if you heat and blanch just before packing for freezing. Heating slows down or stops action of enzymes in vegetables. Enzymes help vegetables grow and mature. If the enzyme action isn't stopped it will cause the vegetables to lose flavor and color.

If you don't heat the vegetables enough the enzymes will continue to be active during frozen storage. This will cause them to be off-flavored, discolored and tough.

For home freezing the most satisfactory way to heat practically all vegetables is in boiling water. Use a blancher which has a blanching basket and cover. Or, if you don't have a blancher, you can improvise by using a wire basket and a large kettle. Just put the wire basket filled with the vegetables into the kettle and cover.

It doesn't take long to blanch vegetables for freezing — most vegetables only require about three minutes. And this little bit of extra preparation time will make the vegetables you freeze much better eating.

Tomato Products Vary In Consistency And Price

How do you make your spaghetti sauce? Do you simmer it for hours or have a special quick-cooking recipe? Or do you like its flavor even better the day after it's cooked?

How ever you make that special tomato sauce — for spaghetti, lasagna, ravioli, or another favorite pasta dish, you should know the differences between canned tomato sauce, puree and paste.

All these products are made

from the pulp and juice of red ripe tomatoes. The pulp and juice are cooked in equipment especially designed to remove some of the water and concentrate the product. The more water that is removed, the more concentrate the product is. And the more it costs per ounce — but the less you need to use.

Tomato paste is the most concentrated of the three products, and salt is usually the only seasoning added to it. You must add water to make your sauce and, of course, whatever seasonings you like.

Tomato puree is less concentrated than tomato paste, and salt is the only seasoning allowed according to Food and Drug Administration regulations. Unless the label says otherwise, you can use tomato puree without

adding water.

Tomato sauce is the least concentrated of the three. It is flavored with sugar, salt, vinegar and spices. Makers of tomato sauce add different amounts of spices and seasonings.

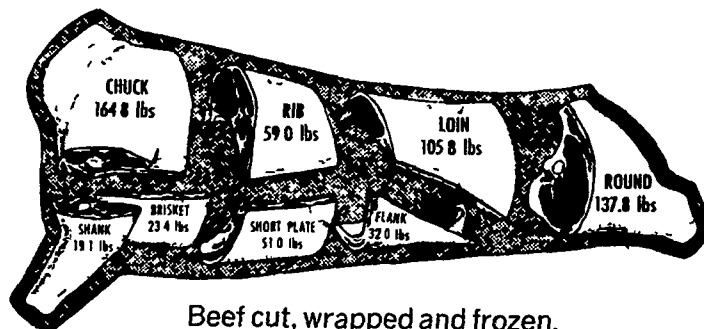
Check the label to see what the sauce contains. Different manufacturers use different seasonings, and sometimes onions and mushrooms are added. That means you have a ready-made sauce and there's no need to add your own seasonings unless you want to.

The U. S. Department of Agriculture has established standards of quality for all three of these products. Makers of tomato sauce, puree and paste may use the U. S. grade standards as guides to quality. The best quality products are U. S. Grade A or Fancy. These are made from the best fresh tomatoes. These products are bright red, thick but smooth, have a rich tomato flavor, and few if any dark specks or large pieces of seeds or skin.

Lower qualities don't look or taste quite as good but they are thrift buys. You will probably find two classes of quality of these products to choose from in the store where you shop.

CUSTOM BUTCHERING

Hogs Processed the old fashioned way.
Sausage, pudding, scrapple. Hams and Bacon cured.



Beef cut, wrapped and frozen.
Dried beef and bologna.

WE ALSO SPECIALIZE IN U.S.D.A.
GRADED SIDES AND QUARTERS.

Call PAUL A. HESS

464-3711 or 464-3127

Complete line of building blocks

Limestone Block
Hollite Block
Holland Stone



NEW HOLLAND, PENNSYLVANIA / 717 354-2111

CLEAN-UP SPECIAL

LAWN-BOY®
\$9.95 VALUE!

Leaf Shredder/
Mulcher

with the purchase of a
LAWN-BOY
Solid State
Ignition
Lawn
Mower

FREE

\$9.95 Value!
• Leaf Shredder/
Mulcher shreds
leaves...
condenses
more into
each bag!
• Easily
installed!

DURING
SEPTEMBER
and
OCTOBER
ONLY!



Model 8232

1974 Lawn-Boy Solid State means sure starts. Virtually ends tune-ups. Mower has light fingertip adjustment for cutting height, bag attachment and starting. Let us demonstrate...

GEHMAN BROS.

1 Mile North of Terre Hill on Route 897
East Earl, R.D. 1, Pa. Phone 215 445-6272

GARBER OIL CO.



Fuel Chief
HEATING OIL

& OIL HEATING EQUIPMENT
AIR CONDITIONING
MOUNT JOY, PA.
Ph. 653-1821