

A lot has happened to carpets

In the days when chicken was a special Sunday treat and the McGuffey Eclectic Reader was a required textbook for school children, a carpet in the parlor was often the most valuable item in a middle-income U.S. home. So it was normally walked on only when special visitors were being entertained.

But a technological development called tufting,

which began with the chenille bedspread industry in northwest Georgia had revolutionized American carpetmaking by the 1950s.

Thus, carpeting has not only become a wall-to-wall floor covering throughout most modern homes and office buildings - it has sometimes been used on walls, and even ceilings.

But the wall-to-wall concept is now giving way to

area rugs which can divide rooms in the home, just as activity centers form imaginary units in modern open-space classrooms, reports Mrs. Eleanor F. Young, Extension textiles specialist at the University of Maryland in College Park.

These area rugs lend themselves better to cleaning than wall-to-wall carpeting because they can be taken up easily and sent out for a beating. They can also be rotated more easily to distribute the wear caused by people-traffic patterns.

In addition, area rugs lend themselves to silk-screen print motifs which can form mini-centers for furniture design and arrangement clusters. And, when you want to rearrange things, the

new silk-screen area rugs make attractive wall hangings, Mrs. Young commented.

In the last 10 years, carpets have moved into a new role as a background for other furnishings, the Maryland Extension home economics specialist said. This should be welcome news for harried husbands whose wives traditionally demanded new furniture when new carpeting was installed in their homes.

Carpets today are available in a wide range of fibers and an almost unlimited array of colors and textures, so they can be purchased to fit in with color schemes and decor already in use.

Price and wearability are both determined by the texture of the carpet and the type of fiber used by the manufacturer, Mrs. Young noted.

Wool remains the "Cadillac" of the carpet industry, costing more than twice as much as most manmade fibers. Thus, it is used nowadays largely in

prestigious settings like the U.S. Congress - and the Mormon temple in suburban Washington, D.C.

Wool carpets have a soft, luxurious feeling underfoot, they clean easily, and they take well to color dyes. Acrylic-fiber carpets look and feel more like wool than those made from other synthetics.

Nylon is still the most durable of all carpet fibers, however, and it continues to hold the largest share of the carpet market, by far. But polyester fibers are beginning to make inroads.

After falling in disgrace in the men's doubleknit suit market, polyesters are coming strong in the carpet field because they feel soft underfoot and can be dyed in a wide range of clear colors.

Polyester fibers are also very resistant to water-type

stains. But they are somewhat vulnerable to oil and grease stains. Nylon also has a problem in this latter area.

Mrs. Young recommends frequent vacuuming as the best procedure for keeping carpets new-looking for a long time. She advises that an upright vacuum cleaner is best for this purpose because of its combination of brushes and suction. But she admits that uprights are not as versatile around the home as tank-type models.

Many older houses probably have beautiful hardwood floors that would lend themselves well to the modern concept of area rugs, she notes. But a great number of newer houses may require laying down tile or parquet floors in order to accommodate the modern trend.

Home On The Range

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PUMPKIN CUSTARD

2 eggs
½ cup brown sugar
1 tablespoon molasses
1 tablespoon flour
1 cup mashed pumpkin, or butternut squash
1½ cups milk
Cinnamon
Pinch salt
Butter, size of a hickory nut, melted

Put in blender and mix all together. Line a nine-inch pie pan with pastry; pour in pumpkin mixture. Start baking in a 400 degree F. oven for 10 minutes. Lower temperature to 325 degrees to finish.

Gloria Loch
Fogelsville, Pa.
xxx

PUMPKIN CAKE

½ cup shortening
1-¼ cups sugar
2 eggs
1 cup pumpkin, mashed
Sift:
2-¼ cups flour
½ teaspoon baking soda
3 teaspoons baking powder
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon ginger
¼ cup milk
½ cup chopped nuts

Mrs. Esther Long
Lenhartsville, Pa.
xxx

STARLIGHT NUT CAKE

Sift together in bowl:
2 ½ cups sifted flour (Gold Medal)
3 teaspoons baking powder
1 teaspoon salt
1½ cups sugar
Make hole in mixture and add:
½ cup butter

1 cup milk
1 tablespoon vanilla

Beat about 2 minutes on medium speed with mixer, then add ½ cup or 2 medium eggs, ¾ cups walnuts, and beat about two minutes more. Bake at 350 degrees F. for about 30 minutes.

Gloria Loch
Fogelsville, Pa.
xxx

CRANBERRY-NUT PUDDING CAKE

1¼ cup fresh cranberries
¼ cup brown sugar
¼ cup chopped walnuts
1 egg
½ cup granulated sugar
½ cup flour

One-third cup melted butter
Spread cranberries in a 9 inch buttered pie plate. Sprinkle with brown sugar and nuts. Beat egg until thick; slowly add granulated sugar, beating until blended. Add flour and butter; beat well. Pour over cranberries. Bake at 325 degrees for 45 minutes. Cut in wedges, serve warm with ice cream.

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PUMPKIN PUDDING

2 cups canned or cooked pumpkin (pound can)
2 eggs
¾ cup sugar
½ teaspoon salt
1 teaspoon cinnamon
½ teaspoon ginger, if desired
¼ teaspoon cloves, if desired
Two-thirds cup nonfat dry milk (right from the box)
1-two-thirds cup water
Mix all together in saucepan. Cook slowly, stirring constantly, until thickened. Pudding will be smoother if you stop cooking before it starts to boil. Makes six servings.

Bukowski capon is tops

MOUNT JOY, Pa. - The Mount Joy Rotarians sponsored the 4-H Elizabethtown-Donnegal Capon Exhibit, Tuesday, November 16 at Hostetter's Banquet Hall here. Herb Jordan, professor of poultry science at Penn State judged the show.

Twelve 4-H'ers exhibited their capon or turkey projects; Mike Bukowski was grand champion, Christime Greiner was reserve champion. Loretta Stoltzfus scored the highest project book.

The other 4-H'ers who brought in their projects were: Lowell Fry, Glenn Sauder, Jim Sauder, Judy Stoltzfus, Bobby Weaver, Mary Yunginger and Greg Musser. Dale Neff and Jere Brant exhibited blue ribbon turkeys weighing 21-¾ and 25-¾ pounds.

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Winter Haven, Florida



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Saturday, December 4th., 1976 - 7:30 P.M.

MCCASKEY HIGH SCHOOL, Reservoir Street, Lancaster, Pa.

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Nashville, Tenn.

THE HERITAGE SINGERS U.S.A.
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Sunday, December 5th., 1976

7:30 P.M.

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Oak Boulevard, Ephrata, Pa.

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Milan, Tenn.

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Harrisonburg, Va.

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Coming Soon

Saturday, Dec. 18, McCaskey High, Lancaster, Pa, 6th Annual New Year's Concert - BLUE RIDGE - HEMPHILLS - DIXIE MELODY BOYS - JIM HAMILL AND SENATORS - SINGING ECHOES

Friday, Dec. 31, New Year's Celebration, Town & Country Inn, Paradise, Pa (Family Style Meal) - HOPPER BROS. & CONNIE - JACOB BROTHERS - EASTMEN QUARTET

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