FFA band, chorus features musical talent

ALEXANDRIA, Va. --Musically talented FFA members from across the nation will help liven the festivities at this year's Golden Anniversary National Convention November 7-10 in Kansas City, Mo. Three Pennsylvanians will be in the band. As members of the 112piece National FFA Band they represent every State FFA Association. Band Director Roger Heath expects a polished performance again this year even though band members have never played together

as a unit prior to the two days of practice that precede the three day National FFA Convention in the Municipal Auditorium.

In Kansas City the bandsmen are known as the "FFA Mail Order Band" because they are recruited by application forms mailed to the director from FFA members all across the nation.

The band, sponsored by Schnecksville. Miss Horning the Carnation Company of is a twirler while the Moon Los Angeles, Calif. brothers play the trumpet. assembles in Kansas City The trumpet is also the in-

Safety hints given

vention opens to practice the marches, show tunes, movie themes and popular music that will entertain FFA members and guests. Under the direction of Heath, the band has gained a reputation for hard practice and fast moving, polished performances.

Pennsylvanians who are participating in the band performances include: Don and Doug Moon of Mercer, and Bonnie Horning of two days before the Con-strument for Maria

addition

always guard against food

illness by keeping perishable

foods such as cream pies,

cooked meats, seafoods and

dishes made with eggs, fish,

meat and poultry below

40°F. Don't let food stand at

"Bacteria grow best in

lukewarm foods. Don't give

them a chance. Make sure

seafood, poultry and cooked

meats are kept hot, above

Food borne illness can

cause diarrhea, vomiting,

stomach cramps, and other

unpleasant symptoms which

can last for several hours or

even days. Food that is

improperly handled,

prepared or served is

room temperature.

140°F," she said.

usually the cause.

"You can avoid foodborne

poisonling," said Spindler.

to

Machalla of Freehold, N.J., another band member.

Adding variety and spirit to the National FFA Convention program are goals of the National FFA Chorus made up of 123 talented Future Farmers from across the nation. The young musicians will meet and begin singing together for the first time two days before the start of the FFA's Golden Anniversary Celebration. Two Pennsylvania boys, Leon Moll of Bowers and Ken Wanner of Narvon are a part of the singing group.

Throughout the three-day convention program, the FFA Chorus will provide musical entertainment for the more than 20,000 FFA members and guests expected to attend the event. Young men and women participating in the Chorus this year were selected from more than 375 applicants from 42 States.

Participants recommended for the National FFA Chorus by their State FFA Association and their high school vocational agriculture instructor and choir director. They are selected on the basis of these recommendations and on their previous experience and achievements, according to chorus director, Marvin Myers, retired member of the Purdue University Musical Organization at West Lafayette, Ind. Myers has directed the FFA Chorus for the past 11 years, and was presented the FFA Honorary American Farmer Degree in recognition of his dedicated service to the FFA Marylanders who are

Chorus are Steve Brady of Gaithersburg, Gerry Cornett of Parkton, Robert Levering Jr. of Taneytown, and Diane Perdue of White Hall.

New Jersey will be represented - by Mark Marsters of Lebanon and Delaware by Karen Reed of Townsend.



on preparing turkey tightly and defrost it in cold WASHINGTON, D.C. -ʻʻIn water. Never thaw com-Thanksgiving Day's turkey and stuffing, people should

"Roast turkey - the favorite Thanksgiving entree - is a perishable food" reminds nutritionist Evelyn Spindler of the U.S. Department of Agriculture. "Practice these four important points so you can enjoy your Thanksgiving dinner safely."

Always thaw frozen turkey in the refrigerator. Or - if you must thaw it more quickly - put it in a waterproof plastic bag, seal it

Hunting calendar

HARRISBURG - The Pennsylvania Game Commission posts the following hunting calendar:

- November 5 General Trapping Season Opens, 7 A.M.
- November 9 Dove, Rail, Gallinule Season Closes November 11- Turkey
- Season Closes, except in northcentral Pennsylvania.
- November 11- Quail Season Closes
- November 18 Turkey Season Closes, northcentral Pennsylvania
- November 23 Mink & Muskrat Trapping Season
- Opens November 25 - Small Game

mercially frozen stuffed poultry before baking. Put it directly into the oven.

Cook turkey thoroughly to an internal temperature of 180-190° F. Never partially cook it for final cooking later. Bacteria can survive in partially cooked poultry.

Cook stuffing completely. It's safest to cook it separately from the turkey because stuffing inside a warm turkey is a breeding place for bacteria. If you're preparing stuffing for a large group, cook it separately and insert a meat thermometer into the stuffing until the temperature reaches at least 165°F. Never stuff a turkey the night before cooking it.

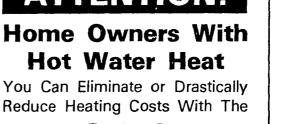
Refrigerate leftover turkey immediately. Remove the meat from the bones to make it easier to store. If you cut it into small pieces, even cubes, the turkey will freeze fast and defrost fast for future use.

"Don't let food problems mar your holiday. Keep food safe to eat by preparing and serving meals safely," said Spindler.

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