

# Ladies Have You Heard?

By Doris Thomas  
Lancaster Extension  
Home Economist



### PEWTER NEEDS PROPER CARE

Despite the fact that it has a sturdier, slightly less formal look than silver, pewter is a fragile metal. It needs regular care to keep it looking its best.

Whether your pewter pieces are modern or antique, you should dust them regularly and wash them about once a month in hot, soapy water. Be sure you rinse each piece thoroughly and dry it carefully with a soft cloth.

Older pewter usually contains lead which explains why it darkens so easily. New pewter is lead free

and is much less likely to tarnish. Pewter has only been produced without lead since the toxic effects of lead became known. If you are not sure if your pewter contains lead, do not use it as a receptacle for food.

Remember, pewter is prized for its dull sheen. Don't ever try to give it the high gloss you associate with silver. If your pewter is very tarnished, the best way to clean it is with a special paste pewter cleaner available in many gift and jewelry stores. Follow the directions carefully so that you

don't harm the pewter's natural sheen.

Some people suggest that when cleaning pewter you attack crevices with a soft toothbrush. Don't. You are likely to end up weakening the pewter and causing any small age spots — sometimes found on old pewter — to spread. If your pewter is very discolored, has noticeable spots that seem to be spreading, is dented or cracked, consult a professional. A local museum or country historical society should be able to recommend an appropriate person.

### PROPER DEFROSTING KEEPS FREEZER EFFICIENT

A freezer with a heavy build-up of frost won't operate as efficiently as one that is defrosted as needed. For best performance, don't let the frost get thicker than one-quarter inch.

Frost build-up that occurs between scheduled defrostings may be scraped off with a dull instrument, but take care to avoid scratching or damage to the interior.

A freezer without an automatic defroster needs defrosting at least once a year. Most new freezers require manual defrosting because

the frostless feature increases operating costs substantially. Schedule your defrosting time when the food supply is relatively low, usually just before the late summer freezing season.

The first step in defrosting is to disconnect the freezer from the electrical supply. Then work as quickly as possible so you can get the food packages back into the freezer in a minimum amount of time.

Remove all food from the freezer and place it in large corrugated cardboard cartons, insulated ice chests or in the refrigerator. If you use a cardboard carton, wrap the food in several layers of newspaper for extra insulation. Reloading the refrigerator after defrosting is easiest if you use several containers — one for each type of food.

To hasten defrosting, place a large pan of hot, steamy water on each shelf or section of the freezer, then close the freezer door. After a few minutes, remove frost with a wood or plastic ice scraper, sponge up excess water from the freezer

and replace the cooled water with more hot water.

When all the frost is removed, sponge the interior, the door and the gasket with a cleaning solution of 1 teaspoon baking soda per quart of warm water.

Sponge with clear water and dry with an absorbent cloth. Turn the freezer on to "cold" and close the door for 15-30 minutes to bring the temperature down before reloading the food.

Scrape or wipe the food packages to remove any frost or moisture before returning them to the freezer. Within an hour after the food is reloaded, turn the temperature control to its usual position.

A frostless freezer does not ordinarily need defrosting. It should, however, be cleaned out once a year — sooner if there is visible soil or a noticeable odor.

In cleaning a frostless freezer, follow the same procedure used for a manual defrost. Turn off the power source. Empty the freezer, wipe with the baking soda solution, rinse, towel dry and replace the food.

## Roland Freund promoted

YORK — Roland Freund, Capital Region Area Farm Management Agent on The Pennsylvania State University's Cooperative Extension Service staff, has been promoted to Extension Agent.

Dr. Thomas B. King, Penn State associate dean for Extension who announced the promotion, said that the internal ranking system recognizes those agents with outstanding educational programs.

Freund has been an Area Farm Management Agent since March 1980 and prior to this appointment was a member of the Cumberland County staff for 3½ years.

Prior to joining the Penn State Extension Service he held positions of lecturer in farm management, extension offices, and mission agriculturalist in Papua New Guinea over a period of 11 years.

Freund earned the Master of Science degree from Michigan State University and did his un-

dergraduate training at the University of New England and Roseworthy Agricultural College in Australia.

As area farm management agent, Freund works out of the York County Extension office and serves Adams, Cumberland, Dauphin, Franklin, Lancaster, Lebanon, Perry and York counties.

He conducts programs in farm financial management; farm business analysis and planning; farm agreements; estate planning for families, farm families and estate planning professionals; and family financial management. He works with the county extension staff in the presentation of educational meetings and also provides individual assistance to farmers and families.

Freund is a member of the National and the Pennsylvania Association of County Agricultural Agents; the Estate Planning Council of Central Pennsylvania, and a member of the Australian Institute of Agricultural Science.

## SOYBEAN ROASTING ON YOUR FARM

DON'T WASTE IT — ROAST IT

**BARLEY & WHEAT**  
Roasted for drying and better digestability

Make higher profits from all grains, roasting improves TDN, destroys molds and retards toxins and removes moisture.

CUSTOM GRAIN ROASTING DONE IN PA. AND SURROUNDING STATES



**DALE L. SCHNUPP**

RD 6, Lebanon, Pa. 17042  
Ph: 717-865-6611

**DAVID N. GROFF ALLEN SUMMERS**

RD 1, Box 506C  
Lewisburg, PA 17837  
717-966-3593

RD #1, Box 152-C  
Nottingham, PA 19362  
215-932-4761

Bulk lots of  
**FRUITS & BERRIES**  
for home preserving

N.J. BLUEBERRIES  
Red PIE CHERRIES  
HARVEST APPLES  
etc. etc.

Phone us for Fruit information or listen with the weather at 6:15 pm over WDAC-FM 94.5 every Monday, Wed. & Fri. Please bring containers. Be sure to phone first before driving far

**CANNING SUGAR**

Granulated & Raw in 100 lb. bags

LP - GAS SERVICE  
**W.L. ZIMMERMAN & SONS**

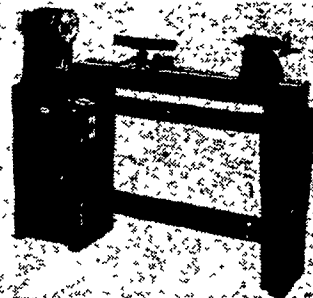
Open Thurs till 8; Fri till 9  
717-768-8291  
Intercourse, Pa.

## SIZZLING SAVINGS!



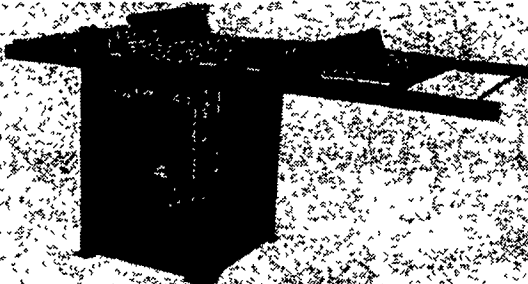
**GENERAL 15" WOOD CUTTING BAND SAW**

★ In Stock ★  
**\$691**  
Including Base, Less Electrics



**GENERAL MODEL 160-1 12" WOOD LATHE**

**\$526.50**  
Without Base And Electrics

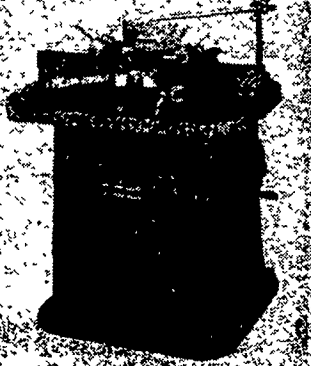


**POITRAS MODEL N-120 TILTING ARBOR SAW BENCHES**

Without Electrics **\$2081**

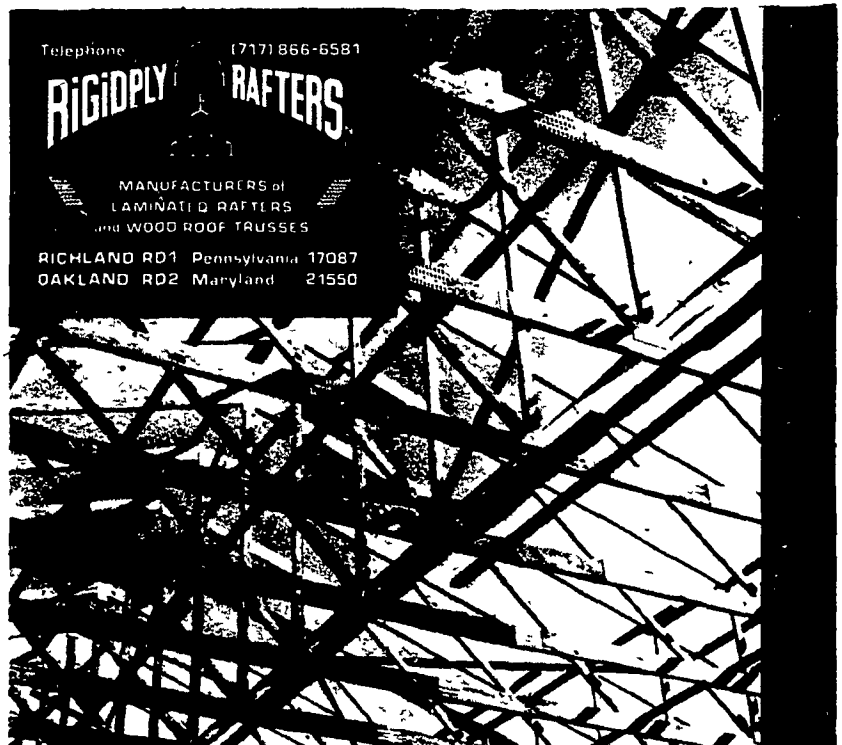
**POITRAS MODEL 3000 SPINDLE SHAPER**

**\$2275**  
Without Electrics



**BLUE BALL MACHINE WORKS**

Box 716, Rt. 322 Blue Ball, PA 17506 717-354-4478



Telephone (717) 866-6581

**RIGIDPLY RAFTERS**

MANUFACTURERS OF LAMINATED RAFTERS AND WOOD ROOF TRUSSES

RICHLAND RD1 Pennsylvania 17087  
OAKLAND RD2 Maryland 21550

**Wood Roof Trusses Add True Value and Dependable Quality to Every Building...**