



## Farm Talk

Jerry Webb

### Fast food generation

Do you ever get the feeling that the fast food industry is trying to replace the family dinner table? That its ultimate goal is to completely take over the feeding of America's people?

It hasn't happened yet, but given enough time and the current trend, there's little doubt that mom's cooking will be replaced by some fast food creation in a plastic box complete with napkins, salt and pepper, a packet of ketchup — everything but the Alka Seltzer.

I can see the time when youngsters will grow up not knowing the joys of good home cooking, and instead of bragging about their mother's cooking they will debate the merits of the various fast food outlets.

Fast food restaurants are very perceptive when it comes to understanding the American mind. They study the trends of working mothers, school kids and busy families that lack the time and the motivation to gather around the dinner table two or three times a day. And so they offer in foil and plastic a variety of food items ranging from your basic hamburger to make-believe spare ribs. There's hardly a food entree that some fast food organization hasn't at least experimented with to see if it can be sold in a ready-to-go

package.

While hamburgers and cheeseburgers are still number one and number two, it's interesting to note that number three and number four are a ham and cheese sandwich and a plain ham sandwich. Then there are all of those other combinations like Canadian bacon, beef steak, chicken, fish, sizzle chops, and on and on.

What was once a simple hamburger and french fry business has turned into a 24 hour a day operation providing all your daily needs from a cup of coffee to a full dinner. And it's still ready in a hurry and packaged to go.

I remember quite vividly my first visit to a McDonalds. That was back in the late 1950s in Missouri and I was attending a wedding in the state capitol. Following a rehearsal, we went out for a quick bite and someone directed us to McDonalds.

There it was, looking like a porcelain gas station, with big yellow arches holding it up. As I recall, hamburgers were about 15 cents and french fries were a dime and they were made from real potatoes right on the premises. It wasn't home cooking but it was quick and cheap, and it met a

nutritional need... called a bad habit.

Now those fast food restaurants are everywhere, springing up like gas stations at busy intersections, touting their products on television and in the newspapers and offering all kinds of incentives including games, special glasses, cash prizes, comic books, and trick or treat coupons.

It's interesting to note that the generic name that is applied to these places has been and probably always will be fast food restaurants. I suppose that designation excuses a multitude of sins, including too much grease, not enough flavor, and more wrapping than content.

I've often thought at the conclusion of one of those gastronomic experiences that if possible I might be better off to eat the packaging and throw the food away. There would be more of it and it might even taste better.

It's not that I'm against fast food restaurants; they clearly have a place. But when I realize that somewhere in the future they may be the only place to eat, I get concerned.

When the current generation grows up on McDonalds and Burger Kings and Roy Rogers and all of those others, and only occasionally gets the rare treat of a

home cooked meal, what will another generation do? Will our society become populated with people who won't realize that beef also comes in roasts and steaks? Or that a whole ham properly prepared and served with the right additions is much tastier and more nutritious than a ham sandwich and fries.

And will the job of eating home cooked foods with all of their ethnic and regional variations be replaced by the corporate hamburger, reconstituted and frozen french fries and a shake that contains no dairy products?

Despite a recent study that

supports the nutritional merits of fast food, I still hope for the continuation of home cooking. I hope that children — boys and girls — will still learn to cook and that a fast food dinner will be the exception rather than the rule — reserved for — the occasional time when nobody in the family has time to cook.

Maybe I long for a simpler time — a bygone day with family gathered around a dinner table piled high with the best of agriculture's abundance.

Somehow I just can't picture that table loaded up with today's fast food cardboard containers and foil wrappers.

### USDA announces CCC interest rate change

WASHINGTON, D.C. — Beginning Jan. 1, the interest rate on Commodity Credit Corporation loans will be set at the rate charged CCC by the U.S. Treasury during the month that the loan is issued, according to Secretary of Agriculture John R. Block.

Loans disbursed since April 1, 1981, and which have interest rates subject to change, will have their interest rates adjusted Jan. 1. These loans, which currently have

a 14.5 percent interest rate, will be adjusted to the interest rate charged CCC by the Treasury in January. Previously, CCC interest rates were set semi-annually — on April 1 and Oct. 1.

The interest rate paid by CCC has declined from a peak of 16.75 percent in October to 13.625 percent this month. Farmers should benefit from this downward trend in interest rates, Block said.

**TRUCKLOAD SALE**  
December 22, 23 & 24  
12 Noon to 24th

**TRUCKLOAD OF CITRUS FRUIT**

**DIRECT FROM FLORIDA**

**FRESH SHRIMP & OYSTERS**

**PETERSHEIM'S STORE**  
RD 1 Christiana, PA  
1 mi. East of Nickel Mines  
Hours: Mon - Fri. 7-8; Sat. 7-6

**HOG PRODUCERS!**

Get Top Price  
for Your Hogs at  
New Holland

Sold in sorted lots the auction way: See them weighed and sold and pick up your check.

**SALE EVERY MONDAY - 8:00 A.M.**

**NEW HOLLAND SALES STABLES, INC.**  
Phone 717-354-4341  
Daily market Report - Phone 717-354-7288  
Abe Diefenbach, Manager

### LAMBORGHINI... the trouble-free Ag Type CRAWLER with lower initial, operating and maintenance costs

- \* 3 models - 55, 65 and 75 engine h.p. - both with dependable air-cooled diesel engines.

- \* Lamborghini crawlers have independent (540) p.t.o., 8 speeds forward, 4 speeds reverse, 14" pads, 66" overall width, cold weather starting and heavy duty starter, as standard.

- \* 3 pt. hitch, remote hydraulics

- \* Lamborghini crawlers are manufactured by one of the oldest crawler mfrs. in Europe. Complete crawler and parts in stock.

**LOADER & DOZER BLADES AVAILABLE FOR ALL MODELS & ALL MODELS IN STOCK**

LONG TERM LEASING AVAILABLE THROUGH:

Agri-Lease

FINANCING AVAILABLE

**HEISEY FARM EQUIPMENT, INC.**

Sales, Service and Parts

- Leyland & Same Tractors • Taylorway-Dunham • New Idea • GT Dryers • Landoll • Dion

RD 1, Box 2294, Jonestown, PA 17038 Phone 717-865-4526

Located 1/2 Mile South of Fredericksburg Off Rt. 343 in Shirksville  
Business Hours: 7 A.M. to 5 P.M. Daily; Sat. till Noon, Evenings by Appt.

IT'S TOO LATE TO INSTALL A WOODBURNING STOVE.

### It's not too late to start saving with a Super Heat Fireplace Insert.

This easy-to-install, one-piece self-sealing unit slides into your existing fireplace — ready to use in less than half an hour. You can still cash in on heating savings this winter.

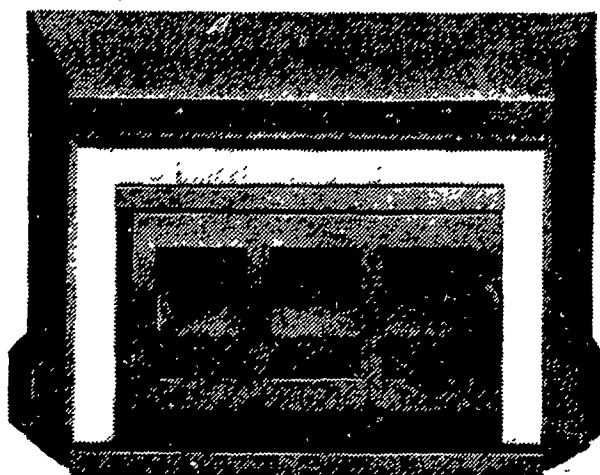
#### Super Heat:

- Heats your home 25 times more efficiently than a standard fireplace — while using much less wood.
- Helps hold the line on home heating costs — will reduce

your gas, oil, or electric fuel bill.

- Effectively transfers heated air into your home.
- Beautifully styled — blends with any decor.
- Meets U/L Standards as tested by Arnold Greene Testing Laboratories, Inc. Burns wood or coal.

**Only \$589<sup>00</sup>**



**CUMMINGS & BRICKER, INC.**

Distributors Farm & Irrigation Equipment

111 CEDAR STREET

P.O. BOX 272

BATAVIA, N.Y. 14020

PHONE (716) 343-5411

100 STOVER DRIVE

CARLISLE, PA 17013

PHONE (717) 249-6720