

Volunteers prepare food

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start and then you don't catch after," Edna said.

It is almost impossible to avoid standing in line, the women said, because the older people come early and visit with each other before the line opens for service.

Because long lines have been a problem over the years, the food committee has decided to add another cash register this year, so that two cafeteria lines can move through at the same time. They hope, Margaret said, that this will make things move more quickly.

About 200 people can eat at the same time, with some in the dining room and the rest in the engine room, Edna said.

Cooking for a large crowd really isn't much different than cooking for a family, Margaret said. In

fact, she prefers to cook for a crowd.

"When you make a little bit more it gets better than when you make a tiny bit," Edna agreed.

Edna and Margaret say they seldom use recipes. "You just kind of go by feel or taste," Edna said, adding, "You get somebody to taste if you've already tasted too many."

However, Edna says she does use a basic recipe for the meatloaf and writes down when things should be put in the oven and at what temperature.

The fire house kitchen is equipped with three large ovens, but they aren't enough to accommodate all the roasts and chickens. The overflow is prepared in 12 big roasters scattered throughout the building.

What's the price for all this very

fresh, delicious food? Only about \$5.50 if you order everything on the menu, including pie and ice cream for dessert.

Despite the reasonable prices, the fair restaurant is still a good money maker, bringing in almost \$4,500 last year. The proceeds go toward improving and maintaining the fairgrounds

By the time the last hungry customer has been served, very little remains except a pile of dirty pots and pans. Edna said they have few leftovers, and what is left is usually sold to the volunteers or at a cleanup auction at the end of the fair.

If you happen to drive by the firehouse on Tuesday and see the lights on at 6 a.m., don't be alarmed. It's just Margaret and Edna in there getting ready for the fair to start on Wednesday.

Ida's Notebook



Ida Risser

A few weeks ago my husband and I drove to nearby Lebanon County to the Annual Harvest Fair at the Schaeffer Farm Museum. The weather was fine and the grounds were crowded with folks who enjoyed seeing antique farm equipment.

The first thing that we saw and heard was a steam engine operating a 100 year-old saw mill. We were told that the large round blade had replaceable teeth. Next we saw oxen pulling a cart and later we saw what was called "log jumping" or log loading. I was glad that I'd taken my camera along when the 20 mule team was driven around the area with a Conestoga wagon. I'm sure that it takes a skilled hand to manage all of those animals.

They made apple cider with steam power, baked bread in an old-fashioned bake oven and threshed grain. In their museum we saw a wooden foot-driven milker using human power to ease the milking chore. This milker was

first introduced in 1892. They even had a dog-powered washing machine.

Now I remember my mother's washing machine that was run by me pushing a wooden handle back and forth, back and forth. The automatic washer is one appliance that I'd never want to be without. When I have to wash and wring out by hand manure coated overalls in a bucket of water, before they are even fit for the washer, that is when I really appreciate it. For almost 30 years, I did all of my cooking and baking on a wood-coal stove and that wasn't too bad. But of course, I do really appreciate all the modern kitchen conveniences of today.

To help me remember the fair, I bought two saffron boxes from a craftsman who was working there. The one is made of persimmon wood and the other of mulberry wood. I've managed to find a spot for them in my old corner cupboard.

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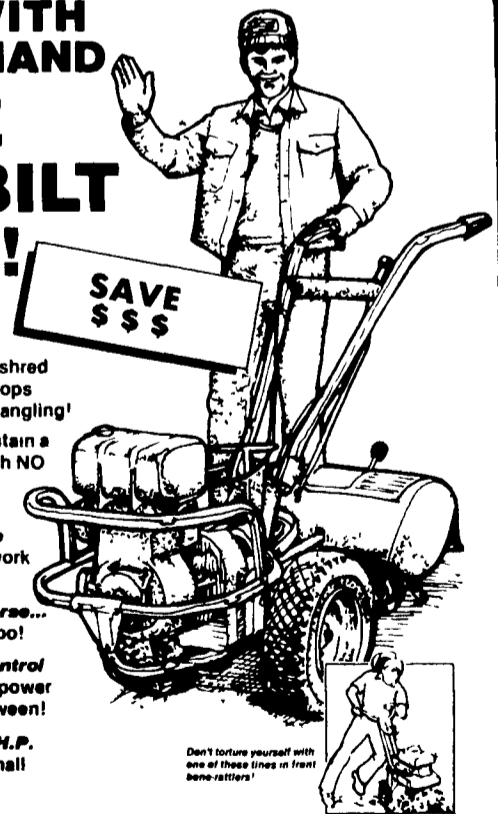
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