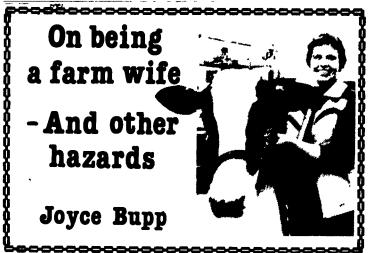
B18-Lancaster Farming, Saturday, March 8, 1986



To laugh or to cry. That is the question. (With apologies to Shakespeare.)

This all began with a newsletter from a local organization, relating the need for volunteers and fund raising. Among the countless charitable groups, this particular one, at least to me, represents a critical need of communities and is most deserving.

And the sentence that sent me into this emotional mix was this: "All we ask is for several hours a month to help with our various projects.

I wish. How I wish there were

full speaker sound. No cooperation for a couple of

hours off from here, either.

Shall we try at the house? I ponder the thought, as I remove dusty sweaters and damp boots. Three soggy towels and a dirty sweatshirt fly down to the towering laundry stack from the bathroom drop, and four cruddy pairs of barn jeans wrap around my ankles to beg for a wash job.

The question never gets asked. It's buried instead under crisis pleas like "What's for supper? Dıd you wash my gym suit?" -"Can you take me to 4-H?" - and

One look at the office leveled a final blow. Stacks of paper, checkbooks, record books, letters, Visions of repair bills have thus far

And our schedules are surely not

Introduce solid foods gradually

(Continued from Page B16)

with your pediatrician if you notice allergic reactions such as a skin rash or diarrhea."

Take care to prepare baby food in a sanitary manner. Some parents like to feed their infants homemade foods. Snider cautions that appliances or utensils used to blend or mash the food to an appropriate texture must be clean to guard against contamination. She also advises parents to remove the baby's portion before salting the rest of the food.

"Salt added to family food is not tolerated by infants and may lead to kidney damage," she says. "Parents may prefer to use commercial baby foods. These

many of them."

And not just women. Men - and our young people -- are under the same demands.

Sometimes there can be only one answer to one more request.

"No" gets easier to say with practice.

contain no salt and are relatively inexpensive."

Commercial baby foods may be dehydrated or in ready-to-eat form in jars. The advantage of the dehydrated form is that only the amount a baby will eat needs to be prepared. If using food from a jar, heat only the amount that you think your baby will consume. The rest should be refrigerated immediately in its original container. Uneated food in a baby's dish should be discarded. It may be contaminated with bacteria, or saliva from the baby's mouth can cause the product to break down.

Babies will accept most foods, including strong-flavored vegetables such as turnips, broccoli and cauliflower, says Snider. But if your baby refuses a new food, don't insist. Try again a few days later. "Babies shouldn't be forced to eat," she says. "They generally know when they're hungry.'

The specialist also cautions against feeding young infants honey. Bacterial spores found in

honey can grow in an intant's gastrointestinal tract and cause botulism-an illness that has been associated with sudden infant death syndrome. However, after babies are six or seven months old, they produce enough stomach acid to destroy the spores of this organism.

Elco Dairy Club

The Elco 4-H Dairy Club held its reorganizational meeting Feb. 21 at Christ Lutheran Church.

New officers for the coming year are: president, Angie Bollinger; vice president, Adam Sonnen; secretary, Stephanie Wagner; treasurer, Dean Nolt; and reporter, Becky Sonnen.

Three new members - Tracey Balsbaugh, Deanette Nolt, and Brett Lentz - were welcomed into te club.

Each member tried his luck on the Hoard's Dairyman Judging Contest. Last year's top scorer was Bruce Heilinger.

The next meeting will be March 14, when Adam Sonnen and Dean Nolt will give a demonstration Each member will be asked to give a demonstration during the year.



