

Time, Talent And Imagination Builds Gingerbread Village

BY LOU ANN GOOD LITITZ - Seventeen-year-old Tony Horvath spent 72 hours designing a gingerbread village. It's completely edible, but Horvath is not about to let anyone sink their teeth into it.

After his gingerbread creation placed first in the school group of the gingerbread house competition at Historic Strasburg Inn, Strasburg, on November 27, its top bid-

der hurried the Swiss Village replica off to Washington D.C. where it will be displayed in the Smithsonian Institute during the holidays.

So, what's the secret for making prize winning gingerbread? Horvath answers, "lots of time and patience."

He adds that stiff icing is a necessity to hold the pieces together. He uses a specially formulated icing that dries candy-

hard, doesn't separate and "ruins your teeth if you eat it."

For this Warwick High School junior, the best part of gingerbread making is decorating it. He said, "When I put a (cake decorating) bag in my fingers and let my mind wander, all kinds of ideas come to me."

Horvath admits it helps to have imagination and artistic ability in making gingerbread creations, and he is not lacking in either since he excels in art and drama. His prize-winning village was his first experience with gingerbread. "I just do things on a whim and ideas come," he explained.

Putting it together was the longest, hardest part of the process for Horvath. His 22-year-old brother, Mike, gave a helping hand by holding gingerbread pieces in position until they dried.

Horvath said his baking interests were kindled when he baked a cake for a high school French class project. For that he bought a cake decorating kit, read the directions, and wound up with an impressive cake. After that, he "just fooled around in the kitchen." His cooking reputation spread and soon he was getting orders for his home-made specialties.

"While he worked on the gingerbread project, we couldn't cook meals for two days—there wasn't any room in the kitchen," his mother, Catharine said. But, she

admitted, "I was glad. It gave me an excuse not to cook." She added, "he definitely did not get his cooking ability from me."

What does the future hold for this prize winning chef? "Culinary

school, definitely," Horvath responds. Preferably at Johnson and Wales in Rhode Island. "Then, he'd like to have his own business specializing in baking and pastry."



This Swiss Village is finger-licking good for those who crave sweets, but you'd better not sink your teeth into it, for Tony Horvath's prize winning gingerbread is now on display at The Smithsonian Institute in Washington D.C.



Lancaster Society 24

Farm Women's Society 24 met at the home of Mrs. Harlan Collins in Leola on November 24 at 7:30 p.m. The program for the evening was a demonstration of hors d'oeuvres from the Lancaster Catering Service with suggestion

for entertaining during the holidays.

President Carolyn Groff conducted the business meeting, and the Ways and Means Committee reported a profit of \$250 from a rummage sale held in September.



Monday, December 14
Lancaster Society 29 meets at 7 p.m. for Christmas dinner at Doris's. Doris Sherk is hostess.

Hostesses are Helen Wagner and officers.

Wednesday, December 16
Lancaster Society 4 meets at Ironville U.M. Church at noon.

Lancaster Society 26 meets. Lucille Buckwalter is hostess.

Thursday, December 17
Lancaster Society 11 meets at 1:30 p.m. for a humorous program.

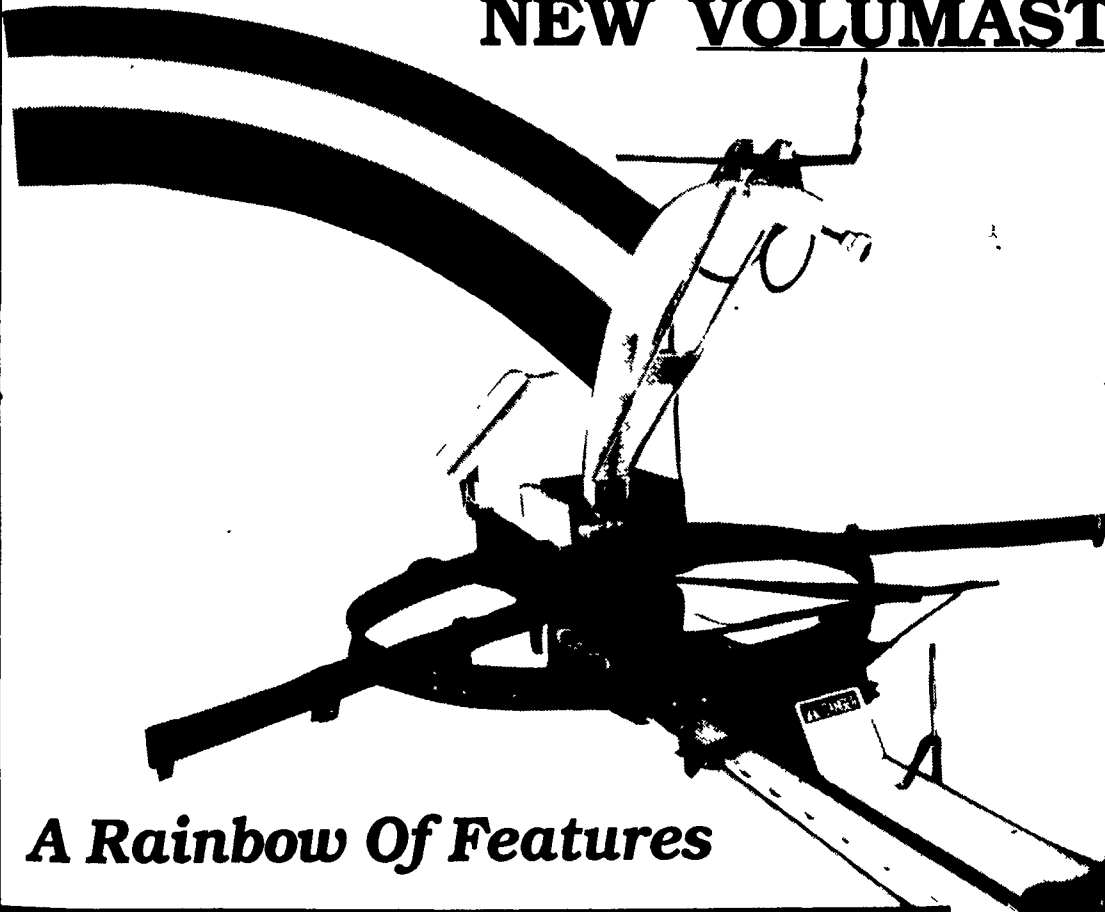
Saturday, December 19
Lancaster Society 3 meets at 2:15 p.m. for concert by Ephrata Church of the Brethren Hand Bell Choir, Ephrata Church of the Brethren.



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