

# Tulip Tour Bursts With Ideas For Food, Flowers, Decor

**LOU ANN GOOD**  
Lancaster Farming Staff  
EPHRATA (Lancaster Co.) —

Sunny skies and warm breezes inspire homemakers to make their homes a lovelier place inside and outside. A reservoir of ideas for flowers, food, and home decor awaits those who participate in the Tulip Tour.

The sixth annual Kitchen Kaper "Tulip Tour" on Monday, April 26 from 9:30 a.m. until 2 p.m., is sponsored by the Woman's Club of Ephrata. Seven homes will be open. In every kitchen a chef will prepare food samples for you to taste. Also in every home, local florists and greenhouses will be adding their decorative touches.

In conjunction with the Tour, craft people will have their displays set up at the Ephrata Church of the Brethren, 201 Crescent Avenue, Ephrata. All craft items will be for sale from 9 a.m. to 3 p.m. The craft displays will be open earlier and close later than the Tour so everyone has time to attend both. Beverages and rest room facilities will also be available at the church.

Tickets cost \$6 in advance and \$7 the day of the tour. No tickets will be sold at the individual homes

on the day of the Tour, but they may be purchased at the Church of the Brethren on the day of the Tour, April 26. For advance tickets, please send a stamped, self-addressed business size #10 envelope with a check payable to the Woman's Club of Ephrata, to Mrs. Elsie Minnich, 1141 Joann Avenue, Ephrata, PA. 17522 or by calling (717) 733-1075 or (717) 733-3528.

Andy and Diane Fletcher, 251 Mason Drive, Ephrata, recently moved into a new contemporary style home located in the Brickyard development.

Natural light spills from the many windows of all shapes and sizes that dominate the architectural lines of the house. The Fetters use a smattering of country decor that blends tradition with the mod-

ernness of a whirlpool bath and designer window treatments in the formal living room.

The kitchen has oak cabinets by Foxcraft with white and brass handles and a porcelain sink. A small blue jelly cupboard, pottery and country curtains add to this home's charm.

Entered in the 1992 Lancaster County Realtors Parade of Homes by the builder, the Fetters' home won "Best of Show" as well as "Best of Show Kitchen" and "Best of Show Master Bathroom."

Fox Chase Golf Club and Restaurant, 300 Stevens Road, Stevens, will have their chef dishing out samples. Chris's Floral Designs, Chris Good, owner and designer, Indian Run Road, Stevens, will add the decorative touches.

- Also located in the Brickyard Development at 114 Gery Court, Ephrata, is the home owned by Mr. and Mrs. Zev Kopeika. This two and a-half-year-old split level home has a completely different decor. A slightly modern look with sharp contrasts in colors of white, charcoal, and black. Upon entering the foyer, you can go downstairs to a large recreation room, an office with bedroom and a bathroom with a jacuzzi to relax.

As you go up the stairs to the dining room, be sure to look down into the two-story living room. The dining room features a rectangle glass table surrounded by white covered chairs. Take note of the overhead dining room light. In the kitchen the cabinets have a whitewashed look, black counter tops and black and white floor tiles. To add a splash of color, Mrs. Kopeika took sponges dipped in aqua paint and sponged her walls. The addition of metallic fish placed on the wall gives that personal touch to her kitchen. Doors lead from the dining room and kitchen to an outdoor deck.

Country Pride, (the Barbecue Place), Route 272, Denver, will provide the food samples. Jim Hummel, designer, D and E Mark-



Andy and Diane Fletcher with daughter Tayler talk about the upcoming Tulip Tour when their home will be decorated by Chris's Floral Design and Fox Chase Restaurant will serve chicken strips with dijon marinade to everyone who participates in the tour.



The home of Andrew and Diane Fletcher is one of seven homes featured on the sixth annual Kitchen Kaper Tulip Tour to be held Monday, April 26 from 9:30 a.m. to 2 p.m.

eting of Ephrata, will add his designing touch to this home.

- One of the homes featured on the tour is the home of Mr. and Mrs. Dennis Schonewetter, 945 Martin Avenue, Ephrata.

This one-story contemporary ranch home was built in 1992 and allows the family the easy living look they desired. Made from clay colored bricks and accented by green shutters, this four bedroom home offers over 2,800 square

feet. The large entrance hall features oak hardwood flooring. The living room features a baby grand piano and music stand where music lessons are given. When entering the family room, kitchen and

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## Fox Chase Rooted In Farm Background

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STEVENS (Lancaster Co.) —

One of the restaurants preparing food during the Kitchen Kaper Tulip Tour has its roots in farming.

Fox Chase Restaurant evolved from the Graybill dairy farm, which was transformed into a golf course and restaurant two years ago.

Mazie Graybill was born on the farm and has lived there all her life. Now 92, Mazie said, "The view from my window has changed. And, I'd say, for the better."

Instead of cornfields, Mazie looks over rolling greens.

She said, "The golf course doesn't spoil anything; it makes it nicer."

"We wanted to keep the land as open as possible," her grandson, Doug, explained. "We didn't want to turn it into a development as most golf courses do."

The lay of the land has changed little except three ponds were added, a few rises, and hundreds of trees planted.

Doug's father and uncle, Arthur and Irvin Graybill, own the land. Doug is food service manager and his cousin Steve oversees the golf course.

Doug said that he got interested in food preparation when his parents and two brothers opened a

dairy store on the farm. It was named Triple G Dairy Store in reference to the three Graybill brothers who opened it. One passed away in 1986 and since then the children of the original owners became involved in the business.

"Triple G began offering assorted salads and other deli items and soon people were asking us if we'd provide the food for receptions and picnics," Doug said.

That is how Doug's catering business, called Triple G Catering, began. Doug recognized a need for a gathering place where groups could hold receptions, parties, and picnics. When Fox Chase was built, a spacious dining area was added and an outdoor pavilion with the idea that it would be available to golfers as well as non-golfers.

"We want to stress that the restaurant is open to everyone and not just golfers even though it is located on the golf premises," Doug said.

The dining room with its many windows offers a panoramic view of the land and the large pavilion is in a wooded area that also overlooks the rolling greens.

"We try to be health conscious in our menus," Doug said. "Everything is made fresh when ordered. We use no processed entrees."

The restaurant menu includes traditional luncheons; the banquet

entrees include Salmon with Bearnaise, Flounder Mediterranean, and Fettucini Prima Vera.

"Anything that is not on the menu can be prepared upon request," Doug said.

Mesquite wood to enhance flavor is used for grilling. The catering menu offers everything from pig roasts to clam bakes.

Doug, his wife and children are now the fifth generation of Graybills to live in the farmhouse. The main house is a log cabin with a second story added above the summer kitchen.

According to Doug's grandmother, it's traditional for the newly married couples of each family to move into the farmhouse and have their parents build a house on the farmland.

Mazie and her husband had five sons. She said, "We are a close family and we even live close together."

She is proud that her children work together so well. "They learned that working on the farm," she said. "We taught them to work and go to Sunday school."

Although Mazie has had two strokes and a cardiac arrest, she has recovered and walks a lot around the golf course. She even tries her hand at golfing.

She likes when Doug stops in to (Turn to Page B22)



Sean Mollgnoni, head chef, and Doug Graybill, food service manager, display some of the food that they serve at Fox Chase.