

On being a farm wife - And other hazards

Joyce Bupp



In this season of observing holiday tradition, we've long upheld one of the most traditional of traditions.

We have always cut our own live Christmas tree.

In earlier years, our tree would be one of the Scotch pines we planted as seedlings soon after we moved on the farm. Growing a few Christmas trees was one way we had decided to best use a distant, sloped, untillable corner acre of our farmland.

But the seedlings were planted in the drought-era of the mid-1960's and the loss rate to summer heat and lack of water was horrendous. Though we did ultimately sell a few trees from the stand, most of the few that were harvested from the little corner came right into our own house. And in the last dozen-plus years, the kids scouted potential trees in fencerows and pasture corners from planting to harvest. By Christmas, they always had a small, wild cedar specimen picked out.

And so, last year, the time came for the tree to be delivered.

The youngest, as he had for numerous years, handled chopping and delivery. I arrived home

to find the small cedar parked on the front porch, ready to be moved inside. But for some reason, the job had to be put off until the next day.

Early the next morning, before daylight, I scooted out the front door enroute to the mailbox for the newspaper. And promptly was launched off the porch and into the air, making a perfect five-point touchdown on the concrete sidewalk - the five points being two knees, two elbows, one chin.

Bruised, battered, breathless and bewildered, I looked around for the culprit.

And discovered I'd been ambushed by the Christmas tree.

A strong wind that had come up during the night had felled the tree, which had been left propped near the front door. As I zipped through the front door out into the dark morning, my feet had tangled in its branches which lay just outside the door.

Cleaning gravel from my palm-sized landing gear, I reflected that it was the second consecutive year of a Christmas tree ambush.

One year previous, I'd arrived

home from a Christmas pageant to find a shapely cedar all set up in a corner of the living room, ready for decorating. Later, when the lights, ornaments and treetop angel were all in place, fabric tucked around the plastic bucket stand, and my Christmas teddy bears arranged underneath, I sat back to admire the display.

'Twasn't long 'til I noticed the tree seemed to be leaning forward just a bit.

Even as I "sprang from my (chair) to see what was the matter," the tree came crashing down on the living room floor. I grabbed the white bears before the muddy water, heavy ballast stones and gravel tumbling over the carpet from the overturned bucket could dirty their fur and tried to shove the tree back in place.

After several fruitless tries at righting the tree alone, I "unhung" the ornaments still clinging to branches, swept up broken pieces of others, and dragged it back outside. Needless to say, not in a very "Christmasy" mood.

Wire firmly secured the tree to the doorframes when it went back up that evening, a task the original tree-setter-upper had forgotten.

Since our Christmas lumberjack now lives a couple of hours away, I'm wondering who will select and haul in this year's attack tree.

On second thought, maybe it would be safer to sidestep tradition and just sit the angel on the big Boston fern.

Prevent Tablecloth Stains

For most of us, holidays generate warm feelings of family get-togethers and feasting on traditional foods. But at the end of a holiday meal come the left-overs, especially those that leave greasy spots and dark stains on the best white tablecloth!

"Turkey gravy, cranberry sauce and coffee are tasty parts of a holiday meal — and, with proper treatment, won't create stains that are impossible to remove from table linens," report home economists from Whirlpool Corporation. They add that the secret to successful stain removal is quick action, pretreatment, soaking, proper washing, and complete removal of a stain before drying an item (dryer heat can set stains permanently).

For most food soils, home economists suggest first rinsing them

under running cold water and blotting strained areas with white paper towels. Next, pretreat stains with a heavy-duty liquid detergent or a prewash spray. Soak stained items in warm water with an enzyme presoak product for about 30 minutes, then spin or wring out the water. Launder items in warm water with a heavy-duty liquid detergent or bleach (either chlorine or an all-fabric type) that's safe for the stained fabrics.

At the end of the wash cycle, check to see that stains are removed. If not, rewash. Once stains are removed, dry, fold and put table linens away until the next holiday.

"When food stains are handled quickly, one treatment is usually all that's needed," comment Whirlpool home economists.

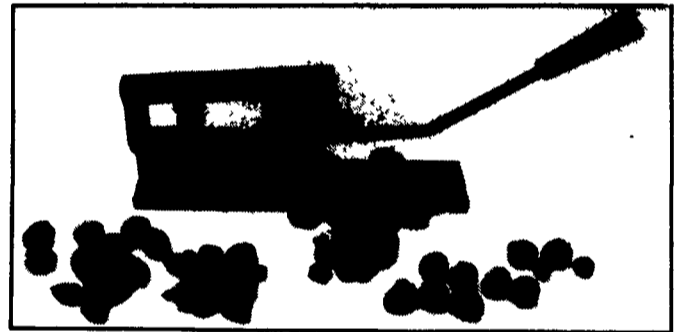


BLACK WALNUT CRACKER

directly from the manufacturer

BLACK ROCK REPAIR

858 PUMPING STATION ROAD KIRKWOOD, PA 17536



(1) Walnut Cracker \$24.00
UPS Shipping \$ 4.00
Pa. State Tax \$ 1.68
Total \$29.68
No shipping on 3 or more

Satisfaction Guaranteed!
Allow 2-3 weeks for delivery
make checks payable to
Black Rock Repair

Overall Size: 24"x3 1/2"x6 1/2"
Weight: 8 1/2 Lbs.
Cracks Nuts Size: 1/2" to 2"
Wholesale Inquiries Welcome



LEACOCK SHOE STORE

64 Old Leacock Rd. (Between Rt. 340 & Rt. 30)

(717) 768-7440

ALL ROCKPORT SHOES,
SNEAKERS & SANDALS
50% OFF RETAIL

WESTERN BOOTS
25% OFF RETAIL
Includes Justin, Texas, H&H

MAYTAG WRINGER WASHERS
Round or Square Tub • Good Cond.

Hours: M,W,Th 8-5; Tu., F 8-8; Sat. 8-4



CLOSED SUNDAYS, NEW YEAR,
EASTER MONDAY, ASCENSION DAY,
WHT MONDAY, OCT. 11, THANKSGIVING,
CHRISTMAS & DECEMBER 26TH.

FISHER'S FURNITURE, INC.

NEW AND USED FURNITURE
USED COAL & WOOD HEATERS
COUNTRY FURNITURE & ANTIQUES

BUS. HRS: BOX 57
MON.-THURS. 8-5 1129 GEORGETOWN RD.
FRI. 8-8, SAT. 8-12 BART, PA 17503

GOOD FOOD OUTLET STORES

See Our Original Line Of Golden Barrel Products Plus All Kinds Of Beans, Candies, Dried Fruit, Snack Mixes, Etc. At Reduced Prices



- ★ BAKING MOLASSES
- ★ BARBADOS MOLASSES
- ★ BLACKSTRAP MOLASSES
- ★ CORN SYRUPS
- ★ HIGH FRUCTOSE SYRUPS
- ★ MAPLE SYRUP
- ★ PANCAKE & WAFFLE SYRUPS
- ★ SORGHUM SYRUP
- ★ LIQUID & DRY SUGARS
- ★ PANCAKE & WAFFLE SYRUPS
- ★ CANOLA OIL
- ★ COCONUT OIL
- ★ CORN OIL
- ★ COTTONSEED OIL
- ★ OLIVE OIL
- ★ PEANUT OIL
- ★ VEGETABLE OIL
- ★ SHOO-FLY PIE MIX
- ★ FUNNEL CAKE MIX
- ★ PANCAKE & WAFFLE MIX
- ★ ASSORTMENT OF CANDIES
- ★ DRIED FRUIT
- ★ SNACK MIXES
- ★ BEANS
- ★ HONEY
- ★ PEANUT BUTTER
- ★ BAUMAN APPLE BUTTERS
- ★ KAUFFMAN PRESERVES
- ★ SPRING GLEN RELISHES

If your local store does not have it, SEND FOR FREE BROCHURE

Processors Of Syrups, Molasses, Cooking Oils, Funnel Cake Mix, Pancake & Waffle Mix & Shoofly Pie Mix

GOOD FOOD OUTLET

— Located At Good Food, Inc. —
W. Main St., Box 160, Honey Brook, PA 19344
215-273-3776 1-800-327-4406

— Located At L & S Sweeteners —
388 E. Main St., Leola, PA 17540
717-656-3486 1-800-633-2676

WE UPS DAILY



SPECIALS FOR DECEMBER

GOLDEN BARREL BAKING MOLASSES
1 Gallon Regularly \$8.99
NOW \$8.49

GOLDEN BARREL VEGETABLE OIL
1/2 Gallon Regularly \$2.49
NOW \$2.09

ZOOKIES MOLASSES COOKIES
Regularly \$2.49
NOW \$2.19

Saturday Hours Thru Christmas: 10 AM - 4 PM



Water Quality An IMPORTANT Ingredient In Livestock Management

It's a fact! Contaminated water can have a costly effect on your livestock and poultry performance. Our years of experience plus hundreds of farm related treatment systems has proven the validity and practicality of correcting contaminated water.



Martin Water Conditioning Co.
SPECIALISTS IN FARM WATER TREATMENT

Call us today for treatment of:
*Nitrates *Bacteria *Iron *Sulfates
*pH *Acidity/Alkalinity

548 New Holland Ave.
Lancaster, PA 17602
(717) 393-3612
Along Rte. 23

Willis Sharp
Somerset, PA &
Surrounding Counties
(814)-893-5081

740 E. Lincoln Ave.
Myerstown, PA 17067
(717) 866-7555
Along Rte. 422