

On being a farm wife - And other hazards

Joyce Bupp



A stack of new calendars accumulating these last weeks continues to grow, with varied additions of interesting sizes, shapes, lovely photographs, and topical themes.

Transferring data from those retiring ones to their new replacements now becomes a priority to do chore of the time. From this year to next year go notations of birthday and anniversary dates, lists of meetings already scheduled into the new year and sticky-backed notes of a personal nature - from me... to me - of particular responsibilities that must be met in this 1994.

And, while we will all struggle for awhile with remembering to use a "4" rather than a "3" when writing the date, life otherwise continues for most of us in a business-as-usual manner. Still, I can't help thinking, as I hang in prominent places the calendars of 1994, how nice it would be to be able to "wish" certain changes in life, just with the flip of a new year page.

For instance, the obvious wishes. I wish:

- that all physical and verbal abuse between people would cease.
- that we could, if not love, at

least tolerate and show respect for one another, regardless of race, creed, religion or gender.

- that no child had to go hungry.
- that no one reached age 20 without having acquired a basic education, reading abilities and at least some minimum job skills.

- that tragedies of death by drugs, alcohol or guns would become non-existent

- that crime victims rights would get more attention from our justice system than the rights of criminals and that we could find ways to truly fit punishment to the crimes.

Hey, it's a New Year; I can dream, can't I? And, I'd also wish:

- that geneticists would develop a cow that milked five days a week and took off every other Sunday and major holidays.

- we could have a couple of years of "normal" weather. Whatever that is.

- Johnsongrass could be harvested and come out of silos as a 22-percent-protein forage feed.

- the barn cats would develop as strong a desire to catch mice as they have to be underfoot in the barn begging for milk.

- someone would develop comfortable, open-air sneakers that would not suck up handfuls of

Pa. Foundation For Better Living Elects Officers, Directors

AIRVILLE (York Co.) — The Pennsylvania Foundation for Better Living, which spearheads the state's Ag in the Classroom program, elected officers and appointed three new directors during a recent board meeting.

Elected as president was Carl Shaffer of Mifflinville; Jim Kohl of Furman Foods, Northumberland, was named vice president; and Marvin Beshore, an attorney with Milspaw and Beshore in Harrisburg, was elected secretary/treasurer.

Shaffer, a vegetable farmer who represents the Pennsylvania Farm Bureau, joined the board in 1992. He said he looks forward to serving as president and promoting the Foundation's goal of educating consumers about agriculture.

To reach this goal, Shaffer is asking for a joint effort of support between farmers, agribusinesses, and consumers alike "in one of the most overlooked and misunderstood aspects of our lives, our food supply."

In addition to the officers, the Foundation appointed three new

directors to the board. Elected to serve three-year terms were Dr. Herbert Cole Jr. of Petersburg, Michael W. Brubaker of Lititz, and Blaine Fessler of Mohrsville. Cole is the director of the Penn State University/Rodale Center for Sustaining Agriculture and Natural Resources in Urbanizing Environments (SANRUE). Brubaker is owner of Brubaker Agro-

economic Consulting Services Inc. based in Ephrata, and Fessler is an assistant vice president at Meridian Bank.

For more information about the Ag In the Classroom program and other activities, contact Pat Sueck, Executive Director, PA Foundation for Better Living, R.D. 1, Box 43, Airville, PA 17302; (717) 862-3486.

Pa. Foundation For Better Living Needs Teachers

AIRVILLE (York Co.) — Plans are underway for the third annual Ag in the Classroom teachers workshop, which is set for July 17-22 at Penn State University.

Sponsored by the Pennsylvania Foundation for Better Living, the workshop provides hands-on learning through group discussions and projects. Specifically, teachers learn how to incorporate agricultural concepts into their current classroom curriculum.

According to workshop coordinator Carol Ann Gregg, the workshop evolved from a need to combat agricultural illiteracy. "Today's consumers are farther and farther away from the farm in terms of understanding," said Gregg, a farmer and agricultural journalist from Grove City. "Our goal is to educate consumers

about agriculture and how it impacts their lives."

To attend the workshop, teachers are awarded \$500 scholarships, which are sponsored by agribusinesses and agricultural organizations. More than 50 organizations and individuals contributed to the funding of the 76 teachers who attended this year's program. The goal for the 1994 workshop is 100 teachers, Gregg said.

For more information about the 1994 Ag in the Classroom workshop, contact Carol Ann Gregg, Workshop Coordinator, 147 Old Mill Road, Grove City, PA 16127; (412) 458-6108, or Pat Sueck, Executive Director, PA Foundation for Better Living, R.D. 1, Box 43, Airville, PA 17302; (717) 862-3486.

Dry Clean Gold Buttons?

Many garments today are adorned with gold- or brass-looking buttons. After garments containing these types of buttons are dry-cleaned, their original shiny appearance may dull. The original finish on the buttons solubilizes in cleaning. While the article was being cleaned, the finish on the buttons softened from the solvent and was abraded off during the tumbling cycle.

According to the Fabricare Institute the Care Label Rule states that buttons, like other trim, should be resistant to the care process.

Drycleaners have been trying to

minimize this type of damage by covering the buttons before cleaning. This minimizes the damage but does not prevent it. The only other recourse is to remove all of the buttons before cleaning and then reattach them. That could be a very expensive process and puts an increased cost on the customer. Garments with buttons that failed in cleaning should be returned to the retailer and then sent back to the vendor. The button industry has an obligation to select a better button for use, and to be sure that they are compatible with the care instructions on the garment.



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