Students Operate Greenhouse

(Continued from Page B9)

tings and how to properly use insecticides. Her granddaughter is getting married soon and Caroline proudly points out that she will be doing all of the flowers for the wedding.

Most of the students really enjoy the floral design part of the course. On display were quite a few silk flower arrangements, wreaths, and swags for spring. These were set up in the retail section of the shop. Senior students are in charge of the retail section and must learn to handle the interruptions in their work to take care of customers. Shriver explains that this is an ideal situation for marketing. While sometimes the interruptions can be annoying during a theory presentation or work period the students learn that this is how business operates. There are "rush" orders and "special" orders and the students have to meet deadlines.

Because of the retail business, bows are continually made during the school year. These can be quickly added to a plant, wreath, or corsage. These will also be used for the prom flowers that the students do for fellow students. Again, all proceeds from sales is put back into the "business."

Freeze-dried flowers are used in a few of the arrangements on cisplay. Admiral Peary was fortunate to acquire the piece of equipment used to do this. Shriver explains that it acts as a vacuum to take the moisture out of the flowers. The end result is dried flowers which can be used for a variety of things. Not many florists have this equipment available to them so the students are learning to work with a fairly new echnology. One service offered by florists who do have this dryer is to freeze-dry



Adult student, Caroline Vasas, in the retail shop, proudly displaying a wreath which she has made. This is a "kitchen wreath" and even has wooden spoons on it!

wedding bouquets.

Landscaping is also a part of the course and the practical "handson" experience comes from doing the landscaping on the Admiral Peary grounds. They are also in the process of honoring a request from the adjacent Central Cambria buildings to help them come up with a plan for Earth Day.

The Admiral Peary Vo-Tech is affiliated with VICA and students in the horticulture classes are looking forward to VICA competition. They compete in the areas of theory as well as practical application problems.



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ANSWER — Brenda Fouts wanted to know how to remove baked-on grease from an electric frying pan. Thanks to Carol Pretz, Middleburg, who writes that Sokoff, which may be purchased at a hardware store works great.

ANSWER — Carl Humer, Dover, wanted to know how to remove multiflower rose that is choking out a meadow. Thanks to Hazel Spamer, Baltimore, Md., who writes that her huband guarantees that if you use a bulldozer and push them out, that will kill them. You do not need to have the blade in deep.

Tim Paulus, Pittstown, N.J., and another reader said they remove it by cutting it off and piling it up. When new shoots appear in the spring, spray with Roundup, a grass and weed killer, or spray without cutting it off. Either way Roundup will eventually kill it, but it's a long, hard problem to allieviate. Follow directions carefully especially if farm animals are involved.

Another reader cautions that multiflower rose provides a natural cover for wildlife so be careful how you remove the weed.

ANSWER — Mary Ann Reich, Beaver Springs, wanted to know why bread doesn't turn out as well for her in an electric oven as it does in a gas oven. Thanks to M.V.Runklers III, who writes that with a gas, coal or wood stove one of the products of combustion is water vapor that increases the humidity inside your oven. To get good bread, one needs a moist oven. With an electric oven, there is no combustion and you therefore have a very dry oven. Even cakes will be less moist in an electric oven.

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PA Beef Backer Program

HARRISBURG (Dauphin Co.)—The Pennsylvania Beef Council is accepting entries for the eighth annual "Beef Backer" Award program. The Beef Backer Award program, established in 1987, honors restaurants and their distributors/purveyors, on a national and state level who exhibit leadership in beef menuing and merchandising.

"Perhaps it's your favorite neighborhood restaurant that fixes up

pot roast like mom used to make. Or maybe it's your favorite steakhouse that delivers mouthwatering steaks to your table.

Restaurants are judged on how they incorporate beef into current menu trends, market/promote beef to their customers and show evidence of beef dominance on the menu. If you have a restaurant in mind, contact the Pennsylvania Beef Council with your recommendation. Call (717) 545-6000.

