

Flying Farmers Combine Love Of Farm And Flight

(Continued from Page B2)

extra money, it seemed natural to offer their 1865 brick farmhouse to guests.

At first, her one complaint about having overnight guests was the need to cook breakfast.

"I always said that I'd rather cook a full-course dinner than breakfast," Kathy said. But that soon changed. With a cache of tasty breakfast recipes, Kathy now prefers to prepare breakfast rather than dinner.

Although the breakfast menu varies, it often includes such specialties as cheddar eggs, breakfast pie or egg, potato, and cheese casserole. In addition, either pecan sticky buns, apples en croute, blueberry coffee cake or fruit pizza are served with beverages. Everything is homemade and Kathy will even accommodate special dietary needs for the guests.

The first year, the Vogts offered only one room to guests but that soon expanded to three guest rooms.

Kathy does all the laundry, cleaning, and cooking required for the bed and breakfast in addition to the usual household chores required in raising a family.

"Sometimes I feel guilty that I don't have more time to keep the grandkids or spend time with the family," Kathy said. "But I prefer

to be a loner in the kitchen. I have my own way, time frame and functioning skills to get everything done."

The demands of running two businesses also resulted in Kathy resigning from community involvement such as being 4-H leader and local coordination.

Both Kathy and Keith eat with the guests at the table that opens for 20, but the girls are barred from the guest table, Becky said, "Because we don't have good enough table manners and our grades aren't good enough."

Her father's standing joke to the guests is "Becky only gets a 4.1 grade average, she can't even make a five."

Occasionally a solicitous guests doesn't pick up on the camaraderie between the parents and their daughters and express dismay that the girls' "bad" grades aren't kept confidential.

"We are so accustomed to hearing Dad's jokes that sometimes we just ignore him," Becky explained the reason for some guests' misinterpretation of the family's inside jokes.

The Vogt's recently installed a gas fireplace with an old-fashioned look by using wood shutters stored in the barn for the framework and a combination of molding resulted in a beautifully carved mantle that

coordinates with the trimwork of the nineteenth century house.

Coffee and tea is served to guests in bed. The bedrooms are comfortably decorated with family antiques mixed among other trea-

sures. Robes are available in each room for guests who desire to lounge on the upstairs balcony or to sip coffee on the patio.

In addition to the two teen-age daughters living at home, the

Vogts have two married daughters, one foster son, and seven grandchildren.

For more information about the Vogt Farm Bed & Breakfast, call (717) 653-4810.



As the Pennsylvania Flying Farmers Farmerette, Becky competed for the international title by playing the piano and singing "Love in any Language." She won first place in the talent competition, but a teen-ager from Iowa took the International title. This room in the 1865 brick farmhouse is shared with guests who stay at the Vogt Farm Bed & Breakfast.

Pork Recipe Contest

DES MOINES, Iowa — Convenient meals with "big" flavors top the list of hot food trends, according to a recent poll of food professionals by the National Pork Producers Council (NPPC). Now, the NPPC is asking Americans which of these trends are currently tantalizing tastebuds at their own tables with the Taste What's Next Recipe Contest.

"We've talked to the professionals who say ethnic flavors, hot and spicy seasonings, lean meats, exotic fruits and easy-to-make meals with more flavor and less fat are the hottest trends," says Robin Kline, a registered dietitian and director of the Pork Information Bureau (PIB) for the NPPC. "Now we want to talk to the real experts — the people who are preparing meals for their families every day — and see how they are using these trends in their own homes."

Recipes must include fresh pork (such as pork loin, tenderloin or chops) and will be judged for creativity/originality; use of contemporary ingredients; convenience and ease of preparation; and taste and appearance. A total of \$3,000 will be awarded. The grand prize winner will receive \$1,500. Cash prizes will also be awarded to the first, second and third runners-up.

The contest also uses "what's next" in communications technology — in addition to mailing or faxing in entries, contestants can e-mail their recipes directly to the NPPC. The entry deadline is November 30. Winners will be announced by March 31, 1996. For more information and the official contest rules, send a self-addressed stamped envelope to:

Taste What's Next Recipe Contest, NPPC, PO Box 10383, Des Moines, IA 50036.

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

FISHER'S FURNITURE, INC.

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

BUS. HRS. MON.-THURS. 8-5
FRI, 8-8, SAT. 8-12


BOX 57
1129 GEORGETOWN RD.
BART, PA 17503

**B&B SPRAY PAINTING
SANDBLASTING
SPRAY - ROLL - BRUSH**

Specializing In Buildings,
Feed Mills - Roofs - Tanks -
Etc., Aerial Ladder Equip.
Stone - Barn - Restoration

574 Gibbon's Rd.,
Bird-In-Hand, Pa.
Answering Service (717) 354-5561

Cowtown Rodeo
Cowtown, N.J.
"Cow Capital of the First Frontier"



Located on U.S. Route 40, eight miles east of the Delaware Memorial Bridge in Salem County

SATURDAYS THRU SEPT. 30TH

Every Saturday Night ★★ 7:30 Rain or Shine
Admission \$10 Adults ★★ \$5 Children 12 and under
Free Parking ★★ Refreshment Stands
Group Rates Available: Call 609-769-3200

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 SUGAR
- ★ 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
610-273-3776 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 AUGUST

OLD FASHIONED SHOOFLY PIE MIX w/o SYRUP
Regularly \$1.19
Now \$.99

VEGETABLE OIL
½ Gallon
Special Price \$.99

MINT MOLASSES
16 oz. Regularly \$1.49
Now \$1.19

BARLEY MALT EXTRACT
Regularly \$2.49
Now \$1.99