

Sewing Smart Workshops

LEBANON (Lebanon Co.) — Clotilde, nationally known sewing authority, will present two lecture-demonstrations on October 17 and 18 at the Lebanon Valley Agricultural Center at Cornwall and Rocherty Roads.

Clotilde travels 30 weeks per year teaching how to achieve the elusive look of expensive ready-to-wear at home. In addition, she is the author of Sew Smart and chairman of the board of her mail-order sewing notions catalog company, Clotilde, Inc.

Both programs will provide easy, common-sense ways to avoid the loving hands-at-home look and are appropriate for someone who has sewn three months or 30 years.

Time Saver Designer Solutions to Common Problems will be presented on Tuesday, October 17 from 6:30 to 9:30 p.m. Clotilde will discuss how to eliminate facings on jackets, jewel necklines, and sleeveless blouses; button-holes — which direction, where to put them and when to omit them; "must remember" tips before buy-

ing your fabric and before cutting fabric; easy pleats and tucks; how to get the flattest collar notch; underlining tips; pressing techniques and essential tools.

On Wednesday, October 18 from 9 a.m. to noon, Clotilde will present a Potpourri of Designer Techniques. This program will include simple pocket changes; couture sleeve vent change; hows and whys of pattern sizes and designer ease, waistbands; correct sleeve and jacket lengths; finishing facings in sleeveless garments; how to reduce excess sleeve ease; eliminating bumps at collar band edges.

Attendance is open to the public at \$20 for each program. A lower price of \$35 will apply to those who register for both the evening and morning programs. Reduced prices are also available for Lebanon County 4-H leaders and members and Lebanon County Sewing Guild members.

Clotilde's appearance is being sponsored by the Lebanon County Sewing Guild which is interested in updating and increasing sewing

skills.

At the age of six, Clotilde picked up the needle and hasn't stopped sewing since. After graduation from Miami University of Ohio, she worked in the wardrobe department of 20th Century Fox Film Studio where she learned valuable manufacturer's techniques of garment construction. She continued to learn designer tricks and techniques while sewing commercially for exclusive Beverly Hills boutiques. For two years, she was host of her own cable TV program. Since 1977, she has crossed the country giving seminars and in-service programs to extension groups, schools, fabric shops and trade show organizations.

Pre-registration is required on a first come, first served basis. Registration deadline is September 30 or when the meeting room is full. For a registration form, send a self-addressed, stamped envelope to Lebanon County Sewing Guild — Clotilde, 926 Willow Lane, Lebanon, PA 17046. For more information, call (717) 274-1197.

Apple Butter Contest

WINCHESTER, Va. — The Virginia Championship Apple Butter Making Contest will be held on Saturday, September 16, in the Winchester Recreation Park. The annual event is held in conjunction with the Rotary Club's Apple Harvest Festival and affords the participants an opportunity to win over \$700 in prize money.

The contest is sponsored by the Frederick County Extension Office and the Winchester/Frederick County Chamber of Commerce in conjunction with area apple producers and support businesses. The apple butter must be made in the park on the day of the contest and may be sold on both Saturday and Sunday during the Festival.

If you are interested in trying to unseat the 1994 Virginia Apple Butter Making Champion — Robert Young — contact the Frederick County Extension Service by writing to Second Floor, Frederick County Courthouse, 20 North Loudoun Street, Winchester, VA 22601; or phoning (540) 665-5699 for rules and an entry form.

You Ask You

This column is for readers who don't know whom to ask for an answer. "You Ask—You Answer" is a question and answer column in the paper. Readers who know the answer, please respond by mailing the answer in the paper.

Questions and answers to be addressed to You Ask—You Answer, P.O. Box 609, Ephrata, PA 17505.

There's no need to send a SA answer to your question; we will publish it.

QUESTION — Grace Miller, 1111 Burg, PA 17815-9520, wants to know someone who is interested in an 8x11 rug.

QUESTION — Steve Bucher, 2111 le, PA 19438-1711, writes that his 1 to 1 shot but he'd like information on where they were sold at Harleysville. It is a Ferg-To-35 grey and green, mount mower.



Cook's Question Corner

(Continued from Page B8)

ANSWER — Jean Mitchell, Lewisburg, wanted a recipe for whole wheat bread like that sold at Green Ridge Country Market in Mifflinburg. Thanks to Anne Wiegler of Pottstown for sending a recipe that she said originally came from a commune in California in the 1960s. The bread is heavy and moist and good for sandwiches. For white bread substitute the whole wheat for unbleached flour.

Tassajara Yeast Bread

4 large loaves

- 6 cups warm water
- 2 packages dry yeast
- Dissolve yeast in warm water, then add:
- ¾ cup raw or brown sugar
- 2 cups dry powdered milk
- 7-9 cups whole wheat flour
- Mix, then let stand one hour in a warm place to make a sponge.
- Add 2½ tablespoons sea salt (or regular)
- ¾ cup to 1 cup oil or melted butter
- 6-8 cups flour
- Knead, then let rise 50 minutes in a warm place. Knead again, let rise 40 minutes. Form into loaves; let rise 20 minutes. Bake at 350 degrees for one hour.
- Note: The rising times are for a very warm moist place. In cooler temperatures, the bread will take much longer to rise.

ANSWER — Marian Mosemann, Summit Hill, wanted recipes for pickles made without salt. Thanks to Lois Martin, Waynesboro, for sending a recipe she enjoys.


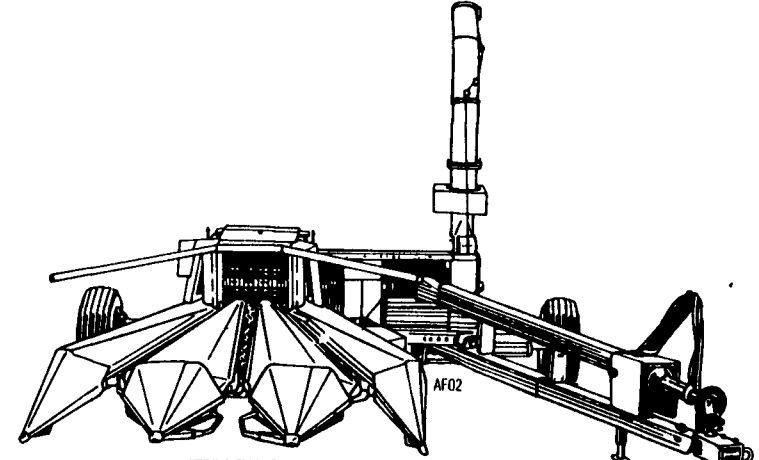

Red (Or Green) Cinnamon Pickle

- Check time of day as these pickles require precise timing. Peel, cut out centers of large cucumber, cut in rings, strips or 1x1-inch cubes.
- Soak 2 gallons pickle pieces in mixture made from the following:
- 2 cups lime
- 8 quarts water
- Soak pickles in mixture for 18-20 hours. Drain and wash well. Simmer pickles 2 hours in the following mixture:
- 1 cup vinegar
- ½ ounce red or green food coloring
- 1 tablespoon alum
- Water to cover. Drain. Make syrup of the following:
- 2 cups vinegar
- 2 cups water
- 10 cups sugar
- ½ teaspoon oil of cinnamon
- ½ ounce red or green food color
- Bring to a boil. Pour over the cucumber pieces. Drain off and reheat for three days. On the fourth day, pack pickles in jars. Cover with syrup. Process in hot water bath for 10 minutes.

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