

From left, Stephanie Garrett, Christina Badorf, and Michele Winters keep tabs of show results.

Fair Success In Lampeter

LOU ANN GOOD Lancaster Farming Staff

LAMPETER (Lancaster Co.) ----Thousands of people flock to community fairs each year. Maybe it's to indulge in French Fries drenched in lard or a hot pork barbecue or a Pennsylvania Dutch funnel cake.

Others like to stroll through the exhibits and fathom the weight of the hugh pumpkins, the skill required to complete a pieced quilt or the miniature peppers packed neatly into glass jars.

For some, fascination is found in admiring the squeeling pigs, the wooly sheep or the muscular steer.

A fair that attracts crowds each night is considered a success. But without the help of dedicated volunteers, lew people could enjoy the hundreds of sights, sounds, and

Many of these volunteers have been working almost year-round in planning, lining up events and judges, preparing buildings and grounds, hooking up electrical services and public address systems.

One of these faithful volunteers is Howard Mains, the assistant general manager at the West Lampeter Community Fair. Mains has been helping out at the fair for 15 years.

Under his involvement, he has seen the antique tractor show added, a three-wheeler show, and next year he hopes to organize a tractor square dance. Yep --- it really is tractors maneuvering to the rhymth of country music and lining up with partners just like people do in square dancing.

"They had it when I was a kid. We use regular square dance call-



ers." Mains said.

He has already lined up participants and said the directors of the Fair will hold their first planning session in November.

Like most of the volunteers, Mains works full time and still manages to spend long hours at the tair. In Central Manor, Mains farms Rye Ridge Farms in partnership with Gus Birchler. They raise produce and tobacco and Mains also helps his cousin with custom combining. Mains works a lot with the ag program at the Penn Manor High School.

you work with kids but you don't try to keep up with them," Mains said.

Mains spend a lot of his time at the fair in the livestock barns, helping the shows to run smoothly.

Even students volunteer time at the fair. Helping compile livestock results and entering them in the computer was Christina Badorf, a senior at Penn Manor FFA.

Michele Winters grew up showing pigs and steers, but is no longer eligible to participate in 4-H and FFA shows. So she does the next best thing — works as chairperson tor the pig show.

Stephanic Garrett of Pequea was also a former exhibitor who continues to help at the fair by announcing the placings and organizing ribbons and trophies for the event.

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NEW JERSEY

Howard Mains, assistant general manager at the West Lampeter Fair, makes sure things run smoothly at the livestock shows.

While Mains, Badorf, Garrett, and Winters were spending time in the barns, Herb Werner was stirring chicken corn soup in the four black kettles over open flame gas heaters.

The homemade chicken corn soup and the pot pie became so popular that Werner and his helpers were kicked out of the kitchen three years ago.

"We use fresh cut corn — that's the secret he said of the corn which many volunteers prepare ahead of ume. They also cook and debone the chicken, chop up the celery, onions, and parsley so that Werner's work is simpler.

According to Werner, the secret to the fair committees savory pot pie is in letting the dough absorb the broth.

(Turn to Page B14)

