

I confess. I haven't paid much attention to all the warnings. Computer experts have warned us for a couple of years about the upcoming technological asteroid of the turn of the century. The Year 2000 Gliche. The Y2K problem.

Just in case you've been in Outer Mongolia and out of reach of satellite, digital or network information, there's this little problem in the computer industry. Computers have been programmed to read the last two digits of the year, 60, 70, 80, 98, 99, etc.

But now, in the fast fading months remaining in the decade of the 90s, face-to-face with the turn of the century and the reality of inputting 01/01/00 (boy, that will take some getting used to!), it has dawned on us that computers have—in many cases—not been smartened up to read two zero numbers in the year slot. Instead, they'll probably either go into hard drive cardiac arrest or flash onto the screen one of this highly-aggravating error messages, which in turn prompt the operator to threaten their hardware with a two-by-four.

Until last week, I just assumed the wizards of Silicon Valley will surely have figured out a quick fix and would release it with a bunch of hype just in time to laugh all the way to the bank before their statements read the year 2000. The Y2K issue would be somehow fixable with upgrade software priced at \$99.99 and with a \$25 rebate if you ACT NOW.

So simple. So frighteningly complex. And, so potentially dangerous.

Reality is, the Y2K issue might not just affect our bank or credit card company's ability to handle figuring interest or cred-

iting payments or keeping track of the charge or payment you made to an account on December 29, 1999 showing up on your January 10, 2000 statement.

You know, until I began reading articles about the issue, I never thought about that fact that medical and hospital emergency systems operate off computerized dating. Some of which has not yet been updated to the Year 2000 issue. The possibility that folks could be in an emergency situation at 11:59 p.m. on December 31, 1999 and having lifesaving equipment cut out within the minute digitally screaming "error!, error!, error!" as our round baler monitor does, came home to roost recently.

A payment gliche that occurred within recent days to area dairy producers really underlined the reality of the issue. Milk is paid under an archaic, screwy system that dates back decades and which makes little sense, except that is the way it is. Milk for different uses is paid at different price levels and those levels fluctuate with supply and demand. But they lag way behind—price if often still dropping when milk starts to be short. Dairy men have learned to live with the strange payment system, like it or not.

Market and price gyrations recently created and upside-down position for milk prices—milk for drinking temporarily valued at way less than milk used for manufacturing purposes—and created a negative deduction from many farmers' settlement milk checks, especially here in the middle Atlantic area. Producers were pleased with their advance, first-of-the-month milk check, paid at one pricing level, only to find large

MUMFORD, N.Y. — Nineteenth-century cuisine had as many layers as a white Portugal onion. It was practical, and it was flavorful. It was rich, and it was healthful. It relied heavily on foods grown and raised locally, but it liberally borrowed specialties and techniques from many European cultures.

Genesee Country Village & Museum will highlight all those aspects during "A Taste of History Theme Week," August 25 through 30. The week will highlight the museum's working kitchens and allow visitors to experience, up close and in person, the cooking equipment, methods and foods used in the 1800s.

"Visitors will learn about 19th-century measurements such as 'butter the size of a hen's egg' and 'brine strong enough to

deductions due from their second, settlement, monthly milk check to balance the lesser combined value of milk resulting when the price of all classes of milk was factored together.

Even worse, computers in some cases were unable to read the negative number and turned it into a positive, resulting in producers initially being paid twice the amount that should have been deducted in the first place. Meaning that a lot of money that was already mentally—if not physically—earmarked to pay off feed, fertilizer, vets, etc., had to or will have to be taken off a succeeding check.

This was probably the first time ever that this price contortion of such large proportions occurred to us dairymen around here. Thus, some payroll systems weren't programmed to recognize it. Result: a bunch of very angry, upset, frustrated, even panicked, farm families. It's hard to have to pay back amounts ranging from a few hundred to, in some cases, several thousand, dollars, simply because of computer systems' gliches.

If this can happen to us dairy producers on such a relatively small scale, what does the general population have to look forward to on January 1, 2000?

Believe me, I have a whole new respect for the Y2K issue

float an egg," says Marguerite Sharp, lead interpreter of foodways.

The featured dishes will highlight not only the eras and economic conditions of the houses that hold the museum's working kitchens, but will also focus on foods available in August and September, particularly the seasonal crops. All the kitchens will use fruits and vegetables from the museum's heirloom gardens.

The museum will also spotlight popular 19th-century desserts including grunts and cobblers.

Genesee Country Village & Museum maintains the third-largest collection of historic buildings in the nation. Each of the 57 19th-century buildings has been moved to the site, restored to its original condition and furnished with period antiques. Costumed villagers and craftspeople interpret 1800s

Genesee River Valley life for visitors. The museum also includes a Gallery of Sporting Art, with one of the largest collections of sporting and wildlife art in the country, and the 175-acre Genesee Country Nature Center, with plant, animal and geology exhibits and five miles of hiking trails through woodlands, wetlands and meadows.

Genesee Country Village & Museum is located in Mumford, N.Y., 20 miles southwest of Rochester and 45 miles east of Buffalo, near New York State Thruway exits 47 (LeRoy) and 46 (Rochester). Museum admission is \$11 for adults, \$9.50 for seniors or students with ID, \$6.50 for children 4 to 16, and free for children 3 and under. Parking is free. The museum's summer hours, 10 a.m. to 5 p.m. Tuesday through Sunday and holidays, are in effect through Labor Day.

Hearts And Hands

(Continued from Page B2)

people are needed to fill the following positions:

- Experienced sewers to guide, supervise, and sew when necessary.

- Sewing machine operators for zipper installation and pullover construction.

- Serger machine operators for pullover construction.

- Runners to transport items from station to station.

- Quality inspectors to check quality of the pullover.

- Embroidery machine operators to embroider Hearts and Hands labels.

- Pressers to press seams and hems.

- Pinners to pin in zippers and hems.

During each two-hour session, the assembly-line process will require 11 machine operators, three pressers, two floor persons, five inspectors, one foreperson, one mechanic, and two rippers.

"We did a dry run," Julie said of the process designed to make it as

easy as possible for volunteers. In addition, participants will receive light refreshments to fortify helping hands.

The pullovers will be given to the Salvation Army. They will coordinate efforts with other agencies to distribute the fleece pullovers to those in need.

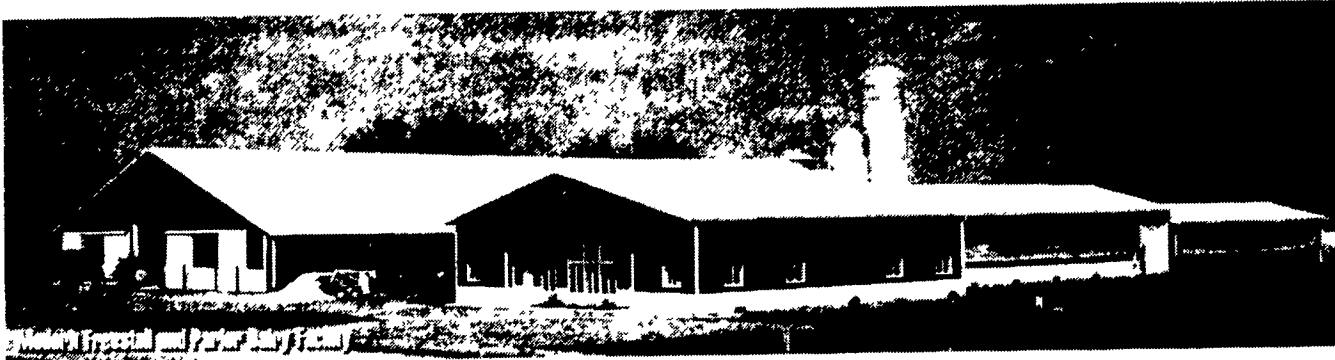
In addition to helping others, Julie said the event will help spread the fun of sewing in a friendly atmosphere. It's a great time for people of all ages to work together.

A home economics class from a local high school will bus students who wish to participate in the project.

Donations are needed to help pay for the purchased fabric.

To learn more about this project, to volunteer for a specific time, or to make a donation, contact Julie Wegelin's Sewing Cellar at 945 N. Fourth St., Reading, PA 19601. Phone number is (610) 376-3490. E-mail JWSewingCellar@junco.com or at www.sewnet.com/Sewing Cellar.

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