



Gowns featured

Suzanne Santarelli Kravitsky models a sheer knit white gown with a Venice lace Basque waist and satin piping around the waist and hemline, featuring the chapel length train. Her matching headpiece, accented with Venice lace, features a waltz length veil. The gown is a Fink Original from Melba's Bridal Gallery. Suzanne's makeup is by Tammy, member of Mary Taylor's Hair & Skin Care Center staff.

Melba's now features gowns

The Bridal Gallery recently opened by Melba Boudreaux of Melba's Fashion Nook features a variety of gowns in either tea length or full length in styles that vary from the traditional ruffles and laces to off the shoulder or deep V-necklines and those with the high neckline.

Designer gowns from Fink's Originals, Murray-Hamburger and couture gowns designed especially for Melba's Bridal Gallery offer a choice in white, ivory or candlelight tones as well as such features as contrasting ribbon, sequins, pearl beading, rich lace and embroidery.

The full length gowns offer a choice of

chapel or cathedral trains and all styles come in petite, missy or half sizes.

The Bridal Gallery also has headpieces in a variety of styles from the large picture hat to the small band of Venice lace and pearls. The bride-elect may choose either a fingertip or waltz length veil to fall from the headpiece.

Melba's bridal consultant will help coordinate colors and styles for attendants and mothers gowns to help complete the bride's perfect day.

Call for an appointment so Melba can reserve a time and a free gift just for you.



*Cordially Invites You to Visit the New
Bridal Gallery*

*We, at Melba's, believe your wedding will be
an unforgettable moment and a reflection of
you.*

*We will help you find the perfect gown for
your special day. Let our Bridal Consultant
assist you in every little detail to make your
wedding day wonderful, including your choice
of style, color and accessories for you and your
attendants that will reflect your individuality
with beauty and taste.*

Open Monday through Saturday 10 a.m. to 8 p.m.
Evenings by Appointment
696-4703

Hickory Corners Shoppes, Carverton Road
Trucksville

Freshness, low prices make Hillside special

Will Conyngham of Hillside Farms Dairy Store feels customers have a clear choice when it comes to filling their family's milk needs. He lists freshness and lower prices as the two principal advantages.

"We are consistently selling fresher milk than the supermarkets simply because of our location. Our dairy herd, processing plant and store are all in the same location, within just a few miles of most of our customers. Milk sold in supermarkets may be produced over a hundred miles from here, picked up at the farm every two or three days and then trucked a distance to a large processing plant. There it will sit until the next processing day, then be put on another truck for supermarket distribution. By the time a customer gets a chance to buy it, that milk could be as much as a week old. In comparison, our milk must simply be hauled across the road from the milk house tank to the bottling plant and, with our frequent bottling schedule and quick turnover, milk given by a cow at 5 a.m. could be on the customer's dinner table by 5 p.m. You just can't do better than that."

The other big selling point that will makes is that milk at Hillside has always been priced lower than milk sold elsewhere. He explains, "Pennsylvania's Milk Marketing Board decided years ago

that they would leave unregulated the price of milk which was sold "on the farm." This loophole allows the customer to make a significant savings by buying milk from a farm dairy store such as Hillside. Many times in the past our customers have seen or read in the news that milk prices were going up and were surprised when they learned that our prices were unaffected."

There is another point that Will makes which he evidently feels strongly about. "You know, twenty or thirty years ago there were an awful lot more dairy farms and small dairies in the county and in the Back Mountain in particular. Small dairy farms such as ours are becoming increasingly more scarce. A lot of people regret this trend but there is little an individual can do about it. Similarly, there are a lot less dairies than there used to be. Why just since we opened in December of 1977 we've seen Purvin Dairy and Golden Quality Ice Cream cease operations altogether. Grablick's in Pittston stopped processing milk a few years ago and just last summer Dallas Dairy stopped processing milk. Even the big Dairylea plant in Scranton is closed. There are only two small dairies still operating in the valley and we are the only one left in the Back Mountain that is actually processing milk. I find that an unfortunate trend that has put a lot of local people out of work."

Leaders in Business '85

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HILLSIDE FARMS DAIRY STORE

½ Mile Off Dallas-Harveys Lake Highway
Hillside RD — 696-2881
New Hours — 8:00 A.M. to 8 P.M.