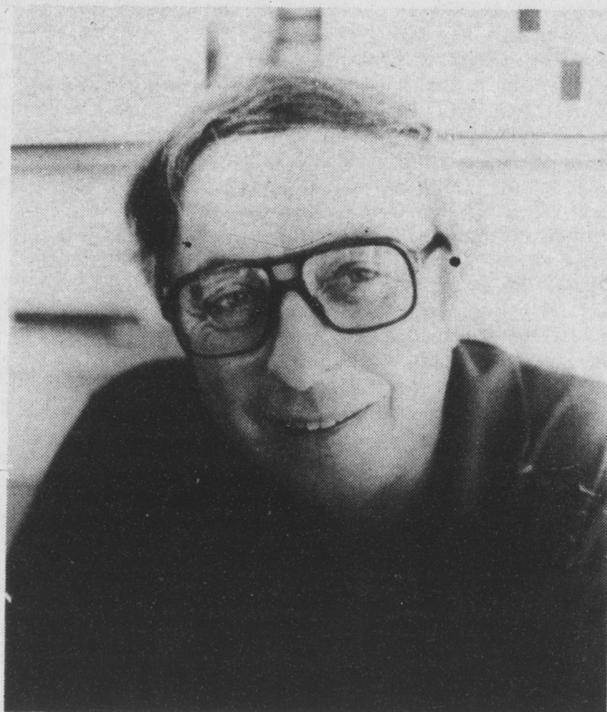


Dale Arnold sees his main tasks as president of school board: keeping local control of school and fighting inflation



Dale Arnold

When Dale Arnold of Maytown first ran for the Donegal School Board in 1967 he did so because he was asked to run and thought the job might be interesting.

Now president of the School Board and a past president of the Board of Intermediate Unit 13 of the

state educational system, he is deeply involved in the educational system and feels he has a duty, with his experience, to continue to serve as an educational policy maker.

As a member of the local school board he believes he is at "the grass roots of the

political system. This is the closest contact people have in the political arena."

Nevertheless, he sees "politics getting farther away from us. The state is taking power away from the local school boards. Local people don't have as much say as they used to.

"Local control of the schools is slipping away from people. I don't think a lot of people realize this. The people who participate in parent-teacher associations realize it, but the rest of the people are not aware that control of the schools is getting out of local hands.

"The state sends us rules and regulations governing sports, for example. They tell us to expand sports, whether we want to or not. Many times they tell us what to do but don't give us the money to do it.

"On the school board we are fighting this trend. Everyone should oppose this trend. Local people should unite to oppose increasing state and federal regulation of our schools. Why are all the rules and

regulations made in Harrisburg instead of in Lancaster County?

"The Intermediate Units are entirely regulated by the state. The I.U.'s receive tremendous amounts of money, but local people have practically no say in how it is spent."

Opposing further state and federal regulation of our schools is one of his chief responsibilities as a member of the school board, Mr. Arnold believes. Another major responsibility will increasingly be keeping the costs of education at a reasonable level.

"The biggest problem facing us in the near future will be our fiscal responsibility of running the schools without undue inflation. Keeping taxes in line will be our main job.

"We have a reserve at present. We should be able to keep things in balance."

But how does the board keep things in balance?

"We have to ask ourselves: Are we chopping the most important or the least important item? You have the help of nine people on the board. Some people

think that sports are 50 per cent of education, some think sports are 25 per cent, some 5 per cent.

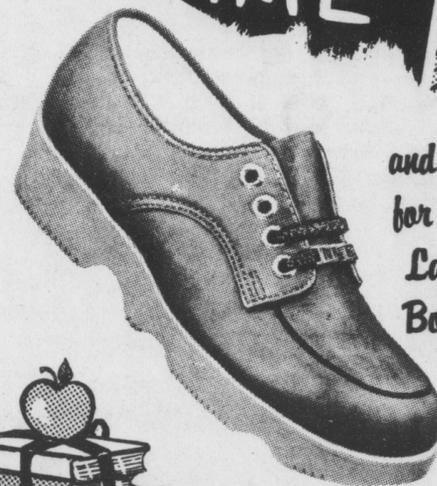
"We have a good staff and a good administration. They take care of the

educational process. We [the board] provide guidance. Very seldom do we step into the educational process. Only if the staff or the administration can't agree on certain policies, do we step in."



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Rick Brooks and Dave Beiler at Colonial Inn in Marietta; feature Tenderloin Tips-Marietta

When J. Richard Brooks, Lititz, and David Beiler, Lancaster were employed as manager and chef with Hess Store, they talked about starting their own business but, when the store was phased out the two went their separate ways—Dave as chef of the Elks Club, Lancaster, and Richard as chef of the Lemon Tree. The two met in January and, in the course of conversation, Richard mentioned he had looked at the Colonial Inn structure in Marietta and perhaps David would be interested in becoming co-owner. The partnership was formed, and on April 1, the papers were signed.

Richard and his wife, the former Debra Vogel of Tampa, Florida, reside in Lititz, Pa. He is a graduate of Hempfield High School and the Culinary Institute, New York. The son of Mr. and Mrs. Warren Brubaker, Lancaster, he became interested in cooking when he prepared dinners for members of his family while in school.

David Beiler became a cook while serving in the Navy and was hired by Hess upon his discharge from the Armed Services. David's

interest in cooking was activated at the age of 15, when he worked part-time, starting as a dishwasher. He later worked as a chef at the Landis Valley Motor Lodge.

At the Colonial Inn, which has served the public since the late 1700's, the new co-owners (with Dave as chef and Richard as bartender - maintenance - manager) have created a varied menu with Sauted Tenderloin Tips-Marietta as the specialty of the house. Ingredients for the recipe are:

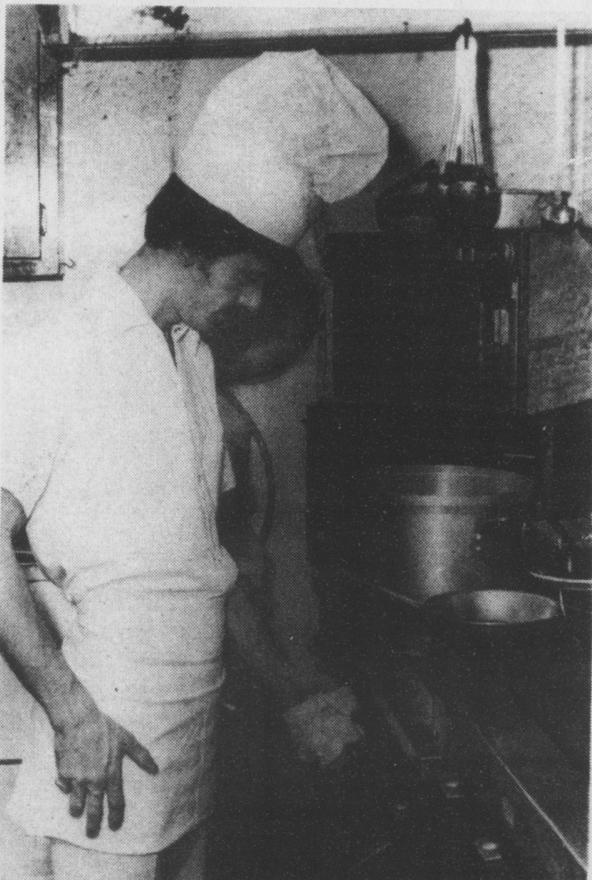
5 ounces beef tenderloin (choice)
½ green pepper, ½ onion,
4 mushroom caps
1 ounce Madeira wine
all meat and vegetables cut in strips and sauted in butter. Add a slightly thickened Consomme of Arrowroot. Let simmer to taste.

Dave cuts all his steaks himself and all beef is charbroiled. All dinners include a relish tray, homemade bread and the desserts are made the same day on the premises.

The Inn is open daily except Tuesday from 11:30 until midnight. Luncheons

and dinners are available with daily specials. Future plans include increasing the

facilities to serve banquets and receptions up to 50 people.



Chef Dave Beiler