

Lebanon Valley Choir To Sing Sunday Night At Glossbrenner

The nationally-known Lebanon Valley College Concert Choir and Chamber Orchestra, which will embark upon a concert tour of eastern European nations in May, will perform at



DR. PIERCE A. GETZ

Glossbrenner United Methodist Church, Mount Joy on March 11 at 7 p.m.

The Lebanon Valley College Concert Choir, under the direction of Pierce A. Getz, has come to be regarded as one of the finest collegiate choral organizations in the country. One

of the few American college choirs to perform with chamber orchestra accompaniment, the group has won wide acclaim from laymen, professional musicians, and music educators alike.

On May 29 the choir will embark upon a three-week long concert tour of the major capitals of eastern Europe, thus becoming one of only a few American college choirs to perform in communist nations since World War II. The itinerary includes East and West Berlin, Nuremberg, Heidelberg, Warsaw, Budapest, Prague, Leipzig, Vienna, and Salzburg.

For their appearance at Glossbrenner, the choir will present a program of sacred music including a cappella works by Schutz and Vittoria, and works with chamber orchestra accompaniment by Mozart and Bach. The program also includes works by American composer Daniel Pinkham, as well as southern folk hymns and spirituals.

Director Getz, has been a member of the LVC faculty since 1959. He holds the rank of professor of organ. Dr. Getz received the Bachelor of Science degree in music education from Lebanon Valley College, the Master of Sacred Music degree from Union Theological Seminary in New York City, and the Doctor of Musical Arts degree from the Eastman School of Music.

Timely Tips for Women

by Doris W. Thomas

Chemicals added to food when it is being processed have been the focus of many scare stories. However, food additives play an important role in making food nutritious and tasty.

Many ingredients with forbidding names are substances commonly found in foods. Scientists have discovered that such materials can be used to preserve and enhance flavor and produce better texture.

Food additives are important for a varied food supply. And the more we become dependent on convenience foods, the more necessary additives become.

If food additives weren't used, baked goods could go stale overnight, salad oils and dressings would separate and turn rancid rapidly, table salt would turn hard and lumpy, vitamin potencies would decline, some beverages and frozen desserts would lack flavor and some wrappings would stick to the contents.

Consumers are protected by law against the haphazard use of additives. Manufacturers must first run tests to prove the safety of an additive. Then they have to apply to the Food and Drug Administration for an "order" permitting use and a "tolerance" specifying what amounts shall be considered safe.

Hundreds of additives of various kinds are used for many purposes. Here are some familiar ones:

Pectin from fruit, usually citrus, keeps fruit jellies firm.

Lecithin, a natural component of some foods, is added to other foods because it assists in retarding oxidation, retaining moisture and dispersing globules of fat.

Leavening agents, such as baking powder or soda, cause the release of gas to fluff baked goods.

Small quantities of calcium or sodium propionate are used to retard spoilage in some food products. The propionates delay spoilage of molds, especially in bakery products. Such salts are produced naturally during the fermentation and aging of Swiss cheese.

Carotene, a color additive used to make margarine yellow, adds vitamin A to the diet.

Ascorbic acid, an antioxidant

and citric acid are sometimes added to processed foods to prevent oxidation and discoloration.

Many additives are used to improve the texture of foods. For example, emulsifiers help products such as ice cream, maintain a smooth, pleasing texture by dissolving one liquid in another liquid.

Humectants are used to help keep moisture in foods such as marshmallows and coconut. And curing agents give the characteristic flavor and color to bacon, ham, frankfurters and bologna.

When You Buy Rolls

If you like to compare costs, and many shoppers do, compare the cost of the rolls you buy according to the amount of baking needed. Some rolls are "brown and serve." Some are completely baked, some are refrigerated and you do all the baking.

Compare the different shapes you can buy -- Parkerhouse, cloverleaf, tea rolls and dinner rolls. Then compare according to the kind of package you buy -- the aluminum pan may cost more than the all-plastic or aluminum coated paper.

Next time you buy rolls -- take time to compare the products available.

There is an old Chinese proverb that says, "If I keep a green bough in my heart, the singing bird will come." The message is that if you want to be happy and have good things happen to you, you must create your own climate of happiness. It is your own state of mind that will draw happiness to you. Can you doubt it? Express your happiness and people will beat a path to your door. Happiness seeks the happy!

A girl's best friend is her mutter." — Dorothy Parker

★ WEDDINGS

Kipp-Rhen

The marriage of Miss Cynthia A. Rhen to Rodney R. Kipp took place Feb. 10 at 7 p.m. at the Christ Evangelical Lutheran Church with the Rev. Henri A. Eberly and Raymond L. Fetter officiating.

The bride is the daughter of Mr. and Mrs. Richard R. Rhen, Rheems.

She was graduated from Temple University with a B.S. in occupational therapy. She is employed by St. Joseph Hospital as a registered occupational

'Of This and That'

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were living. So the little doll must be at least 80 years old!

Originally, she had a china head, but the editor's sister played with the doll when she was a little girl (more than 50 years ago!) and broke it. It was replaced with a "Minerva" tin head, which our friend tells us is a valuable one.

So "Beautiful," as we have named the doll, has a new lease on life! After we enjoy her for awhile, we will wrap her in tissue paper, put her in a box and let her await the arrival of our first granddaughter! (We are quite sure that our three handsome grandsons are not the least bit interested!)

Another bit of the past was brought to our minds this week by an interesting picture brought to The Bulletin office by Jacob Harnish, who lives east of Mount Joy on the Manheim road.

It was a large picture, probably 22x28 inches nicely framed, and it showed an old steam-powered threshing machine harvesting wheat as it did 50 to 75 years ago!

It was a J.I. Case steam engine, with a big pile of coal nearby for fuel. A man was in the cab, tending the fire in the boiler. A wagon was unloading the sheaves of wheat into the threshing machine itself. Another wagon was standing by to haul away the threshed grain to the big red barn. In the distance were other teams and wagons, bringing the sheaves from the field. It was a busy, colorful, nostalgic scene!

We are glad we can remember and have been a part of just such a scene! In our childhood we looked forward eagerly each summer to the day when the threshing machine came to our grandmother's farm.

From the long, mournful whistle that announced its arrival as it came up the road, to the departure of the last team of horses in the late afternoon, that was a day to remember!

We could ride in from the fields on a load of wheat, stand and watch the "gathering of the golden grain" as it spilled out of the threshing machine into waiting bags, or we could help the neighbor women and our mother get the big noon meal ready at the house! We savored a bit of each and every activity!

And what a bountiful meal it was at noon! Beef, pork, chicken, dumplings, mashed potatoes, sweet potatoes, fresh vegetables from the garden, and every kind of pie and cake you could imagine!

Each woman on the threshing machines route tried to have more food than the men had had the day before!

Those days won't come any more, but the memory of them is good and Jacob Harnish has a constant reminder in his lovely picture.

He told us that he remembered one time when a neighbor killed a good-sized pig, and the threshing "hands" ate all of it at the noonday meal.

"Of course," Jacob chuckled, "the farmer had 13 children of his own, and they helped eat it, too!"

therapist in the psychiatric unit.

The bridegroom is the son of Mr. and Mrs. J. Clarence Kipp, 161 Hart St., Manheim.

He was graduated from The Pennsylvania State University with a B.S. in business administration. He is attending Officers' Training School at Lackland AFB, San Antonio, Texas.

Pickle-Simmons

The marriage of Miss Amy Lynn Simmons to Donald R. Pickle Jr. took place Saturday, March 3, at 1 p.m. at St. Mary's Catholic Church with the Rev. Joseph Gotwalt officiating.

The bride is the daughter of Mr. and Mrs. James W. Bish, 108 Essex St., Marietta.

She was graduated from Donegal high school. She is employed by the Sico Co., Mount Joy.

The bridegroom is the son of Mr. and Mrs. Donald R. Pickle Sr., 23 N. Chestnut St., Marietta. He was graduated from Donegal high school. He is employed by Alvin and Drew Mummaw Masonry Contractors, Inc., Ironville.

Given in marriage by her father, the bride wore a floor-length gown of sata peau trimmed with Venice lace and satin ribbon.

Mrs. Kathleen Koser, sister of the bride, was matron of honor. Bridesmaids were Mrs. Jacqueline Rice, sister of the bride, Marietta, Miss Sandra Weiser, Mount Joy, and Miss Deborah Clapsaddle, Mount Joy.

Serving as best man was William Wolf of Marietta. Ushers were: Donald Tilley, Marietta, Dennis Koser, Mount Joy, and Dennis Keller, Marietta.

Following the ceremony, a reception was held at the church. The couple will live in Marietta.

★ ENGAGEMENTS

Musser-Baker

Mr. and Mrs. Vaughn H. Baker, 129 South Market street, announce the engagement of their daughter, Regina K. Baker, to Gerald M. Musser.

The bride-elect was graduated from Donegal high school. She is employed by Cytology Laboratory, Ltd., Chestnut Street, Lancaster.

Mr. Musser is the son of Mr. and Mrs. Irvin R. Musser, Mount Joy R1.

He was graduated from Donegal high school and the Willow Street Vo-Tech school. He is attending Penn State University, majoring in electrical engineering technology. He

is employed by I.R. Musser Poultry Farm, Inc.

Hockenberry-Koser

Mr. and Mrs. Jay L. Koser, 222 Birchland Ave., announce the engagement of their daughter, Miss Margaret Ann Koser, to William J. Hockenberry.

The bride-elect was graduated from Donegal high school. She is employed by Donegal Mutual Insurance Co., Marietta.

Mr. Hockenberry is the son of Mr. and Mrs. Harold J. Hockenberry of Mount Joy R2.

He was graduated from Donegal high school and is employed by Palmyra Industries Inc., Palmyra, as a machinist.

School Menu

DONEGAL H.S. & JR. HIGH

Friday, March 9

Fish Stix
French Fries
Peas
Buttered Bread
Homemade Cake-Choc. Icing
Milk

Monday, March 12

Vegetable Soup
Meat Sandwich
Lettuce-French Dressing
Applesauce
Cookie
Milk

Tuesday, March 13

Chicken Pot Pie
Cabbage Slaw
Bread & Butter
Fruit Jello
Milk

Wednesday, March 14

Jr. Hoagie
Peas & Carrots
Pineapple
Cookie
Milk

ELEMENTARY SCHOOLS

Friday, March 9

Fishburger or Meat Sandwich
French Fries
Peas-butter sauce
Homemade Cake-Choc. Icing
Milk

Monday, March 12

Shifter Sandwich
Potato Chips
Green Beans
Celery & Carrot Stix
Applesauce
Milk

Tuesday, March 13

Beef & Gravy on Noodles
Spinach-bacon dressing or
Buttered Beets
Roll & Butter
Fruit Jello
Milk

**LEBANON VALLEY COLLEGE
CONCERT CHOIR
and
CHAMBER ORCHESTRA**

*bound for a concert tour of
iron curtain countries
will perform at*

GLOSSBRENNER UNITED METHODIST CHURCH
Church & Angle Sts., Mt. Joy
Sunday, March 11, 7:00 p.m.