

Augusta Country

January 1995
Vol. 2, Issue 1

PSL 000 01

Down on the farm

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Schnitz! Gesundheit

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Hatfield, Va. 22649

Volunteer effort raises roof for family of three

By LEE ANN HENDERSON
and
BETTY JO HAMILTON

A house is built with sweat and wood, or love is built with love. Love can be expressed in a variety of ways—a victory kiss and tight neck hug from a brother or a warm embrace between friends. Love is being enjoyed each Saturday at 9 Wythe Street in Staunton, but there is no hugging or kissing involved.

The evidence of the Wythe Street family of love is vast.

Every Saturday from September 17 through each other home, home gathering together to build a house for another neighbor. "Love your neighbor as you love yourself" is finding expression in the built of many houses, the smallest of them against each, and the sharing of love and love.

September 17

On a hot Saturday in mid-September, 17 workers hand, lift, stretch and sweat in similar black

sweat suits to form a house foundation. There is plenty of work for the many workers as well as the volunteers who have arrived to lay the foundation.

"We started at seven o'clock this morning," comments Michael Harris. "That's our regular starting time." Harris heads a group of men who are all graduates of Valley Vocational Technical School.

"One of our teachers at Tech School, Mr. Hume, called us and asked if we'd like to work on this house," relates Harris. "This is the first time we've been to school and we've wanted to try something a little different," he continues. Harris is also excited by the efforts of his former students. Michael OHL, James Reynolds and Scott Christen. The men are excited and motivated as they work along the top of one row of blocks before laying another. Harris is also excited by the efforts of his former students. Michael OHL, James Reynolds and Scott Christen. The men are excited and motivated as they work along the top of one row of blocks before laying another. Harris is also excited by the efforts of his former students. Michael OHL, James Reynolds and Scott Christen. The men are excited and motivated as they work along the top of one row of blocks before laying another.



Hume. "I came along to supervised and keep these guys out of trouble," laughs Wagg. In addition to the highly skilled workers laying block for the house

"readily volunteered" volunteers have shown up to help, says Harris. Mark Smith, a volunteer from Covenant Presbyterian Church, jokingly remarks, "I'm just standing here looking up this machine." And another Smith appears to be looking against a similar machine watching others work. Frequently however he is called to help and see the galleys back to the house. It is not money to be used by the men. It is not a small part of the work that moves the building process along smoothly.

Moving quickly and efficiently with the strong foundation of the house is a large-scale figure in a row then. This man seems to be everywhere at once—having block to one builder or lifting a small bucket to another worker on a scaffold. There is visible excitement on the man's face—all with good reason. Davis Sigmund, 37, is the prospective homeowner, working with the volunteer assembly to build a house for his family.

Late in the day on a windy rain day, Sigmund takes time to reflect on the first day of building. "Things were good today," he says. "Before we started we had no idea how the work would go. The Habitat team Sigmund explains, "They want to work by side with the prospective

homeowner. I feel better and better to the guys for several hours. We worked as a team. You couldn't ask for anything better."

—LHH

September 24

The work goes on again on the first Saturday of autumn as volunteers from Covenant Presbyterian Church meet the wooden frame of the house. Prospective homeowner Davis Sigmund meets with the volunteers and another volunteer will put them in place.

"That's the dining room," she indicates. "The house has two bedrooms, a living room, dining room, kitchen, utility room and bath," says Mrs. Sigmund enthusiastically. Asked if there could have been selected for the new home rising before her eyes, Mrs. Sigmund responds, "No. There it is. It is mine for that. To me this is something right here. Everything about the building is exciting."

An atmosphere of continued excitement then dominates the scene. The effort of a solid team appeared by Covenant Presbyterian Church member Terry Westfield signals that another phase of building is being moved by incorporation into the structure. Other volunteers have already laid out the 15 or so pieces of the



September 17: Work for all laying block - Sigmund Hume, owner, of Michael Harris Hume, Chris Hardy, a student of Valley Vocational Technical Center and Harold Griffin, a volunteer from Hume Presbyterian Church build the foundation of the Habitat for Humanity home on Wythe Street a little bit higher.

Photo by Lee Ann Henderson

Until next month (year)

When this issue of Augusta County reaches you, we doubt you'll be fighting with tangled wires or heating over flaps popping. There's one package that most wrapping and it from their needs. There are a thousand other articles out of part of the holiday season on our pages.

At this writing one is being asked if it is in that something called a "happy bag" and if it's being told this one is being done at room temperature, and that it (the something called a "happy bag") was first referred to the appropriate provisions to facilitate successful and safe supply-hopping. It's a task which I look forward to with some trepidation but I can assure the "happy bags." One should include what effect introduction of a "happy bag" might have on the backside of construction, 3-year-old.

It's when Augusta County arrives in your home, you find yourself looking in a holiday version of "happy bags." Happy T-shirts, or Mighty Muscle Power Bangs, I might suggest that you just give. Give your copy of Augusta County. And a good sign — a wonderful site — making a new member will be — and take a few minutes to see when you Augusta County journey will take you this month.

Washington in Staunton — over on Wyke Street next to Montgomery Hall Park, where a number of 60s have been building a house. Staunton-Augusta-Wyome-bore National for Maryland is building offices in Staunton and also recently completed another one in Washington. You'll know how these projects are accomplished through a week-to-week development — one year away — of "The House that William built" on Wyke Street.

Traveling through Staunton District this month, we'll see some Augusta-Montgomery preparing offers for a new age-old land parcel, estate planning. It's obvious (they call it the State Farm) Schenck, Schenck, or working — very of the house about the same thing — is a method of doing things for long-term storage. On page 13 you'll see Higgs' apples being prepared in this fashion to be shipped to Higgs for longer relief. A historical explanation of shipping follows on page 14. Whizzing past in this issue (just there's a Staunton man who has collected 60 years in service in the church on page 3, Lynndell's column who are the dead generation (at least) of their family to harvest grass from the woods and then turn into something — their story can be found on page 4, 5, and Augusta County residents have pulled in awards again — a 4th, 19th, and Farm Bureau — as you'll see for articles on page 10 and 20.

The most wouldn't be complete, however, without expressing thanks to those of you — subscribers, which subscriptions — who have helped launch Augusta County. Your continued support of "friendly news for friendly people" has made it possible to continue this last year of operation during 1993.

(Send me next month, please.)
Betsy H. Hamilton
Betsy H. Hamilton
Publisher and editor

Bessie Baker Peterson Gum October 19, 1886 - December 12, 1984

Augusta County residents are among their individuals who were fortunate to have known Mr. Bessie Baker Gum of Staunton, Virginia. In the December 1984 issue, we brought you the story of Mrs. Gum and her adventures of her 98th birthday.

Mrs. Gum passed away December 12, 1984, just a few weeks after the article about her was published. A native of Highland County, Bessie Baker Peterson was born on December 19, 1886. Her mother died when Bessie was two years old and she was raised by her grandmother. Bessie taught school in a one-room school house in the Meadow Dale (now Woodstock) community.

In 1912 Bessie married Clinton Gum, a Highland County farmer, and the couple had one daughter, Mary Ann. Following her husband's death, Mrs. Gum remained in Staunton where she lived in a home adjacent to her daughter's home. Nancy Bartlett, AC staff writer, visited with Mrs. Gum in November and wrote the article that which appeared in the December issue. It was Bessie's desire that she be remembered in Augusta County as a woman from Staunton. Mrs. Gum's eyes, Mrs. Gum said, were often friends of Mrs. Gum and others who came to know her for the first time — commented on the unique nature of Bessie's article and her



Bessie Gum

description of Mrs. Gum in her 100th year. During Nancy's visit with Mrs. Gum said there was no secret formula to her longevity. Her only advice to today's youth was to do "good, honest work." "That's what helped me — my work," Mrs. Gum said. "I worked on the farm and in the house. I was raised good, hard, and I worked and the helped. I like to think of the goodness I've had and my good neighbors."

As Augusta County was celebrating the 100th birthday of Bessie Gum as a "good day" and will remember this special lady for sharing some of her special memories of her life with us. We praise our contributors to her daughter and son-in-law, Mary Ann, and her family. We commend on the family of Staunton on the 100th birthday. God's grace to remain. Mrs. Gum, in reviewing summary of life, said she had no regrets. "I don't look back," she said. "I don't think of anything but life has been good to me."

New Year's Greetings from Augusta County

If good wishes
always come true,
Our most sincere
We send to you.

Know when to call us

We were disappointed to learn that several individuals did not receive their December 1994 issue of Augusta County. Although we do know that these issues were mailed we do not know why they did not reach the individuals to whom they were addressed. It seems a little difficult to say, "If you didn't receive your newspaper, sorry," because how do you know just when you should receive your newspaper (paper if you don't know that it has been mailed).

In most instances, Augusta County will be publishing the current issue through the mail, please call us. The phone number to call is 886-8174 and 885-0744. If there are others among you who did not receive the December issue, please let us know and we'll send one to you. We appreciate to those individuals who did not receive the previous issue and ask that you break with us in our attempt to ensure delivery of the newspaper to you.

This year we received our current issue through the mail, please call us. The phone number to call is 886-8174 and 885-0744. If there are others among you who did not receive the December issue, please let us know and we'll send one to you. We appreciate to those individuals who did not receive the previous issue and ask that you break with us in our attempt to ensure delivery of the newspaper to you.

We'd like you to meet...

The most recent addition to Augusta County's staff of writers is Sue Simmons of Charlottesville. Sue has been brought into the Augusta County fold by staff writer Nancy Bartlett whose first acquaintance with Sue came through the Woodrow Wilson Biographic.

Sue's tenure is quite impressive and includes, according to her: "Everything you never wanted to know about me and mail."

A native of Highland, Conn., Sue is a graduate of Bridgewater College and holds a bachelor's degree in history and political science. She also holds a master's degree in state, local, and regional history from James Madison University.

Currently teaching social studies at Fort Detrick High School, Sue previously served as teacher of education at Woodrow Wilson Biographic in Staunton. There she was responsible for development of educational programs and administration of supervised museum volunteers. Sue and her husband, Charles, came to Staunton in 1976 when Charles accepted a position as assistant superintendent at Shenandoah Valley Heritage Detachment. The couple and their two daughters, Amanda and Michael, live near Charlottesville. Sue is active in PTA at her daughter's school and also serves on the board of Staunton Augusta County Relief Association.

It would seem that Sue is busy enough without adding "free lunch writing" to her list of things to do. But when she expressed an interest in writing for AC, we were happy to accommodate her desire to write. She claims to have little experience in "journalism" — a claim that is easily dispelled by her. Give offering to Augusta County readers which you'll find on page 3. Welcome, Sue, to Augusta County!



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Wreath making is family tradition for Lyndhurst ladies

By HANCO DORVILLE

LYNDHURST — It's hard for Ronnie Fretwell and Geraldine Bryant to remember a December when they didn't make and sell Christmas wreaths. After all, the Lyndhurst couples have been selling their handmade evergreen wreaths in the same street market in downtown Aspen every December for three years.

Remembering when they were 14 wreath makers, that she has been making and selling wreaths for 40 years, Geraldine is a bit younger than her first cousin, however she began her craft at age 7, and so has spent 37 years participating in what has always been a family enterprise.

Hailing from the foothills of the Blue Ridge Mountains, the ladies move from a well-known area of parents. The families harvested what grew in their yards, selling baskets in the summer and making wreaths in the winter.

The wreaths that they sell are unique, made from what the women call "moving cedar" and are decorated with winter plants, handmade items and family photos.

At Lyndhurst, the photo and making the wreaths was handed down to Ronnie and Geraldine from the eldest members of their family — grandmothers, parents, great aunts and uncles.

Making the wreaths was handed down from grandmothers and grandmothers, Aunt Helen and Uncle Country, and then Ron and Uncle Country's kids. Ron is in

Stanton with horses and haggles, some down by the fair to keep them warm. Geraldine said in explaining the family tradition which is shared with many western and local families.

Back in those days, many members of the Lyndhurst, Robertsons, Hendersons, and the Gordons had part in the wreath making. The boys were parked at the wheel, which was called "the old haggling yard," and wreaths were carried up to the corner to sell.

"It goes back at least three generations, maybe four," Geraldine said.

"I know I wasn't but 14 years old when Aunt Helen started taking me to Lyndhurst," Ronnie explained. "It would take a long time to get all the way into Stanton, it was a trip! We left about 4 o'clock in the morning."

Learning to make the wreaths was just part of growing up in the family, the two women explained. Geraldine's mother, Willie Robertson, and Ronnie's mother, Maggie Lowrey, were sisters and both were expert wreath makers. When the two women, along with any number of other men and women in the family, were gathered together by lantern light and made wreaths.

"The kids used to show us how to do it," Geraldine recalled.

"Whoever one was beside of you was the one was teaching you. We made by old lamps that I still have," Ronnie added.

"That's right," Geraldine said.

with a laugh. "We wrapped what you could see and you wrapped what you couldn't see."

After making wreaths for a combined total of 125 years, the practice in the two families is as traditional as the wreaths. But as one considers the work to be done and back-breaking.

"I just like to be busy and use my hands," Geraldine said, explaining that she worked from 1945 to 1955 on a farm in Wisconsin during her 47 years and 4 months. "Give me the work. I love it. Put me in a factory and I'm out of place," she said.

The wreath-making process starts with the "gathering," which means that the women travel out into the woods and find the running cedar and other plants needed for decorative branches.

The exact location of the "patch," from which they have harvested their cedar, is a closely guarded secret.

"You have to know where to look, so find it. You can't tell other people where it is, even they could look in and get it. Everybody that does it wreath making keeps their secret where to get their own," Geraldine said.

They also explained that there was a technique to harvesting the running cedar so that the stems didn't rot and decay.

"You don't pull the stem off. Just pull the biggest of it and leave the smallest for next year when it will have grown more," they explained.

Unfortunately for the harvest-



Wreaths for sale — Ronnie Fretwell, left, and Geraldine Bryant, both of Lyndhurst, represent the third generation (at least) of their families to sell wreaths on street corners in downtown Aspen. The ladies learned to make the wreaths and were taught about which types of plants to gather from family members before they even grazed the craft.

Photo by Hanco Dorville

ers, running cedar grows along with hawthorn and hollyhock. "Lots of times you get into a bear trap and I've had my head full of hawthorn."

In addition to knowing the time about harvesting cedar, the secret of the community taught the women what other plants to harvest. Each wreath is different. Some are decorated with mountain laurel — what the women learned to call wild ivy — and others sparkle with winter berries, called red berries by Ronnie and Geraldine. Still others are spaced up with pine cones

and others with "deer berries," which berries from wild strawberries, which the women painstakingly plant by hand.

Gathering the wild ingredients takes quite some time and often occurs from 5 to 6 p.m. into the woods.

"We start gathering for the week before deer leaves, so we don't get shot, and later we keep a record," Geraldine explained.

The next step in the process is the wreath making. The key in making wreaths is the "hanging"

See WREATHS, page 5

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from Reddick, work as a team to cover one side of the dwelling with the siding.

Positive collaboration is critical to the effort and Ramsey questions Clement, "You got no interest?" "If I do it, that'll be a quarter an hour," replies Clement, as he carefully measures the length to be covered before Ramsey cuts the vinyl siding. After the siding

is installed and cut the two men are almost ready to call the tarp into place. "Now Keith," says Clement to the younger man. "Is it gonna fit?" The vinyl section slides into place under a window frame in a hand-on-glove fit.

"You're getting pretty good at this," Clement says, joking. Ramsey as he evaluates his partner's contribution to the effort. He gets the impression that something more

than a house is being built here. The friendly camaraderie among all the workers seems to be a byproduct of the Habitat building project. —LAI

October 29

An eight time temperatures drop to freezing it seems only natural that the cozy looking house on Wythe Street might need to add a layer of winter underwear. Sixteen youth and adults from Mint Spring United Methodist church are at work today clothing the interior of the dwelling with thick fuzzy layers of insulation.

In June, the youth fellowship at Mint Spring U.M. Church led the Sunday morning worship which featured a representation from Habitat for Humanity. According to Candice Daughy, a sixth grade member of the mint high youth fellowship, the service prompted thought and action.

"Someone from Habitat talked to our youth group. We all really wanted to get involved," remarked Daughy. Patty Garban, an adult member for the Mint Spring church youth, indicated that the entire congregation is part of the Habitat effort.

"Following the service [in June] we participated in the Buckle of Mule's project and raised \$285," she said. A fundraiser for Habitat for Humanity. Buckle of Mule allows individuals the opportunity to purchase building suits at 30 cents each, or dress for \$1. The suit and buckle raised funds for building Habitat dwellings.

One of Candice Daughy's academic interests is photography but



October 29: Patty Garban, left, and Candice Daughy measure and cut fiberglass insulation. The two were among seniors from Mint Spring United Methodist Church youth group.

Photo by Lee Ann Foster

the picture she is part of today is somewhat different from typical teen-age pursuits. All the teens are serious as they go about the job of measuring, cutting, and stapling. The project developing here is one of concern, cooperation, and community building. Says Daughy, "You can see how much it helps someone to get a house." —LAI

November 5

In the cool, gray light of dawn on this Saturday, volunteers from St. Francis Catholic Church are entering at the Wythe Street construction site. Sheets of drywall, gray like the morning light, are

stacked and lean in piles against the house's interior framework. "I'm going to put something in change of glass," says Tom Kirella, one of five volunteer contractors on site for this particular day's work. "Who wants to be in charge of glass? Who you want to be in glass and about that first from the point. That at one end and go to the other." The man describes the process of putting glass in setting stones over which sheets of drywall will be placed.

"Everything's an outside," says Robert Haberman, Director of Signatures. "The siding will

Continued on page 8



October 15: Donnie Clement, longshoreman, and Keith Ramsey apply vinyl siding to the Habitat house at Wythe Street. The team were part of the Reddick Lutheran Church work team which covered the house with siding and put shingles on the roof.

Photo by Lee Ann Foster

Habitat family counting the days

BY LINDA ANDERSEN

MINT SPRING. Donnie, Sheila, and Nichole Saginaw, owners of Q & S Mint Spring Apartments and room to the residents of 7 Wythe Street, are counting the days. Not the number of sleeping days left until Christmas. Instead this threesome often finds themselves counting the days until their new house is completed.

Built with the cooperation of Stables-Auguste-Magnuson Habitat for Humanity, the new-veter dwelling in the southwest corner of Skaneateles is the full dream of a dream the family has shared for several years.

"I can't wait till I move in!" exclaims six-year-old Nichole. "It'll give me a new first and last name!" Nichole's parents Donnie and Sheila, are trying hard to keep their excitement under control during these last weeks of building. Try as they might, however, the enthusiasm for the home they have come to share their eyes alone and Saginaw tends to bubble over from time to time.

"I've always dreamed of owning a home," says Sheila Saginaw. "and this is everything...so to get this house." Sheila, who works at Wytheville in Skaneateles, has contributed more hours of labor to the building of the dwelling, as has her husband, Donnie, an employee at Woodrow Wilson Rehabilitation Center. "It's helping build our house, putting labor into it," she said of her husband's efforts. "And he's carried away his A's," she added with a laugh.

Donnie is thankful for the list of luck that put him in touch with Habitat for Humanity. "I heard in Skaneateles houses," he mused. A friend for whom he was working

gave the Saginaws an application for prospective homeowners, and in less than a month after completing the application, the family had been approved.

"That was a huge feeling," recalled Sheila of the day the couple found out they would be working cooperatively with Habitat to build their dream.

Work is a major part of the equation and the couple is quick to point this out.

"You have to pay for it. Habitat isn't in the business of

giving houses away," says Donnie.

Habitat is into a give-away program. The "lowest equity" provided by prospective homeowners and volunteers greatly reduces the cost of the building process. To pay the balance on the home, the Saginaws will have a monthly mortgage payment which includes taxes and insurance.

Adding to the satisfaction of being a homeowner, is the personal involvement the Saginaws have had as part of the Habitat team. Says Donnie, "It'll be able to say that I've helped with the house from the ground up." As they count the days until the move to their new home, the Saginaws also count the friends and neighbors who have worked with them on the building.

"We really want to thank the volunteers and the project manager, Lee Riley, as well as the whole Habitat organization," remarked Donnie. "If it wasn't for all these people we wouldn't be getting a house." His wife added, "It wouldn't be possible without the volunteers and their dedication. They probably have other things to do but they come anyway and help with the building," she said. Sheila summarized the work ethic of Habitat for Humanity saying, "People helping people is what it's all about." Having lived in an apartment for six years, the Saginaws are looking forward to having their own backyard, water privacy, and less noise. Donnie and Sheila eagerly anticipate mowing the grass and doing yard work. Nichole explains another disadvantage of apartment life, "You can't have a pet in the apartment," she says. And quickly adds of the Wythe Street home "the best part will be having my new room, my backyard, and my puppy!" "A puppy?" responds her mother in surprise.

A house, a backyard, and maybe even a puppy? Welcome home, Saginaws!



The Saginaws - Sheila, Donnie, and Nichole

Photo by Lee Ann Foster

Continued from page 7

be finished today. The electrical's done. That's been inspected. Everything's moving along. Plumbing has also been roughed in. Plastic pipes run to future positions throughout the house. A bathtub-shower stall has been put in place in the bathroom. Underneath the house, ductwork for the heating system has been installed.

"Despite that still a little bit so that when the finisher comes through he can cover it with mud," Karalis says giving instructions to the St. Francis volunteers who are nailing drywall in place.

The sounds of drills drilling, routers routing, and hammers hammering vibrate through the house. The attention of all 20 workers in the six-room house is focused upward as a 4 x 12-foot sheet of drywall are lifted over heads and maneuvered into place.

"It's that beautiful gray," says Ed Calk, smiling, Karalis says encouraging his volunteer workers. With all the drilling, routing, and hammering, dust from the drywall begins to swirl but has little chance to settle as workers strain about their tasks. On this day, if you're in the Wayne Street house and don't have a job to do, this must surely put you in the mix. With sheets of drywall being moved, measured, cut and moved again, there's little room for on-lookers.

"I don't know who all these people are," says project director Joe Riley. Indeed, it seems the St. Francis membership has taken over the Habitat project.

"I'm delighted with the turnout," says Father John Aho.

Father Gibson, of St. Francis, has coordinated the volunteer efforts of the drywall carriers and their assistants, all of whom are members of St. Francis. The church also carried the cost of the drywall and will be doing the finishing work on it as well.



November 5: Up, up, up - Joe Riley, center, raises a sheet of drywall in the ceiling in a bedroom of the house being built by Staunton-Augusta-Waynesboro Habitat for Humanity. Volunteers from St. Francis

Catholic Church steady the sheet as it rises into place. Riley is serving as the project director directing the construction of the house.

Photo by Betty Jo Hamilton

"We want to get all the sheetrock up today and get started on the finish," Gibson says of what is expected to be a two-Saturday project. All rooms and hall junctions will be covered with sheetrock composed then sanded to give the walls and ceilings a smooth appearance. It is a process which is accomplished in three steps and one which requires some skill.

"Now that you've got that," Gibson says pointing to one of the St. Francis volunteer contractors. "It's the best." — BJB

November 19

"It looks a lot different doesn't it?" says Father Stephen of the

house at 9 Wayne Street. In 10 Saturdays a small miracle has occurred. An empty 140 foot by 30 foot lot is now graced by a comfortable 600 square foot home. Perhaps the key to the miracle is the advice "they hands make light work" as countless sets of hands have added their parts to the construction effort. Today, 30 hands are present and are scheduled to members of the Pius Church of God youth group. In each hand is a brush or roller applying the primer coat of paint to the interior walls. Says parish adviser Debbie Brown, "We decided we were going to get involved in mission projects in the area and give something back to

the community. It's an important value for young people to learn." One of the painters is Tress Dove, a Fort Belvoir High School student. Dove says of his interest in the project, "I started going to the church and decided to come and help somebody out."

Painting in another room is a man who is grateful for the help. "If it weren't for Habitat, I wouldn't have a house," says Saginaw. Each week brings the completion of the dwelling closer and the prospective homeowner indicates, "It's something to look forward to." As he applies primer to a chosen he says, "This is Nibbel's bedroom," and pointing

to a window adds, "Then, the car will not be far outside of the park." The room is quiet and full of light from the windows that look west of the house.

Windows are one of the exciting things to look forward to as the Saginaw plans their move from apartment to house. "We just have two downstairs windows where we are now," remarks Saginaw. "Now we'll be able to sit down at the dining table able to eat and enjoy light coming in."

Before the morning light dies fill the building and create to add to the cheerful excitement of the average project. The finished lot is two hours," continues Michael Casado of the group's governing arm. "It's just excited time!" he explains. A typical house seventy sections here, "well, you're going to have to slow down a whole lot when you do the second one." — LAR

Dedication set for January

The completion of the Wayne Street dwelling will bring to the final number of houses constructed by Staunton-Augusta-Waynesboro Habitat for Humanity. The project is closed to construction in a close in mid-morning with a dedication to be scheduled at that time. It is an old-fashioned event, but the project is closed to construction effort has been made in helping one of many individuals. In excess of 150 individuals representing a dozen or more churches, civic groups and business have contributed time and effort to the building project.

From ready blocks to post adding, from insulation to drywall, from doors to windows, the house that Habitat built has everything that any brand new house has, plus an special built-in house — love. A house is built with brick and wood; a home is built with love. —



Waynesboro Habitat dedication

The Staunton-Augusta-Waynesboro Habitat for Humanity blessed and dedicated the house built by the group at 905 Western Road, Waynesboro on December 11. Pictured in this photo at left and present for the event were, from left, John Zinn, SAWHFI executive director; Lucian Petras, chairman of the SAWHFI building committee; the Rev. Jack Wilkerson, chairman of the SAWHFI board of directors; new homeowners Lester and Nancy Campbell; and Sherrie Burns, president of the Waynesboro Junior Woman's Club which provided the Campbells with a number of housewarming items at the dedication. On behalf of SAWHFI, Petras presented the Campbells a Bible in commemoration of the blessing and dedication.

Photo by Betty Jo Hamilton

See additional
Habitat photos on
page 23.

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Computer information superhighway is high road for seedstock producers

By BETTY JO HAMILTON

STAUNTON—Cattle producers from across the state will take 1½ days for the beef cattle information superhighway. More than 250 beef seedstock producers present at the Virginia Beef Seedstock Breeders' Symposium held Dec. 5 at Ingleside learned about some of the ups and coming trends in the industry.

Jim Gibb, executive director of the American Gelbvieh Association, told producers that EPDs (expected progeny differences) should be used to assist breeders in determining what type of animal will be produced from a particular sire and dam.

"The beauty of EPDs, is that they work," Gibb said. He noted that breed associations have been documenting the accuracy of EPDs for some time. Documented genetics, Gibb said, is a "signature of the cattle industry."

"EPDs are the most accurate tool of identifying genetic variation that we have today," he said. An EPD is a measure of how many future generations will vary from existing breeding stock.

The use of composite breeds or those breeds which are derived from crossbreeding specific animals for at least three generations, pass a spin on the use of EPDs, according to Gibb.

"EPDs are not comparable across breeds," he said. Hereford, or hybrid vigor, varies depending on the types of crossbreeding undertaken, Gibb explained. The EPDs of composite breeds have to be adjusted according to differences in breeds.

The work of establishing EPDs for composite breeds is that of the prebreed breed associations, noted Gibb. Extensive computer data bases permit these groups to perform this documentation, according to the Gelbvieh association director. He pointed out that in 1985, breed associations had data on 20 million head of cattle. Today, that figure stands at 45 million.

"Seedstock producers are doing a wonderful job of collecting data," Gibb said. "They don't only collect data on registered cattle, but also on unregistered because of this trend, he explained, lots of all records are on unregistered cattle raising the data base to grow "very, very rapidly."

One objective of breed associations is to help member firms survive," Gibb noted. He explained that how breed associations are in the process of trying to establish an "International Data

Network." This will give breed associations mutual access to data banks to complete performance data on crossbred cattle. Gibb said this will create a "cattle information superhighway." It has been proposed that this effort will be taken a step further with the information being periodically submitted to National Cattle Evaluation.

"Breed associations cannot afford to wait to react when something happens," Gibb said of the role these groups should be playing in modern beef cattle production.

Robert Long, retired animal scientist professor at Texas Tech University, concentrated his comments on increasing profit potential with beef cattle through the use of parent breed stock.

"I sincerely believe products can be most profitable marketed through genetic material," he said. Cattle, Long said, must be "truly superior in performance and meet consumer demands."

He encouraged beef producers to decide "what kind of cattle you're going to produce and measure their productivity." Important factors in this decision-making process are reproductive efficiency, growth rate, carcass composition, and longevity, according to Long. The ideal slaughter animal, he said, is one which grows fast, has a 750-800-pound carcass, grades Choice plus to Choice minus, has a Yield Grade of 2 with a maximum backfat measure of 2.25-in.

A value-based marketing system requires that fat in animals be within acceptable limits. "Excess fat is a problem," Long said. "It also has an important factor to consumers, he said.

"It has to be good to eat," Long said, pointing out that meat should avoid marbling (fat within the muscles). "We don't have to have waxy fat cattle in order to have cattle that marble well."

Long gave cattle producers some guidelines to follow when crossbreeding animals. A major

emphasis should be put on reproduction efficiency, he said.

"Don't pick a bull by breed. Pick by individuality. Color is not the way to pick bulls," Long said. "Don't ask, 'What breeds should I cross?' ask, 'What kinds should I cross?'"

He cautioned breeders to "keep away from big frame cattle."

"Nobody needs cattle that stick up in the air," Long said. "There is not a great market for big frame, rangy cattle."

In using composite breeding, Long urged cattle producers to be judicious in their breeding practices.

"We ought to be sophisticated enough to continue to use purebred strains," he said.

The issue of carcass merit was taken up by Doyle Wilson, an animal scientist at Iowa State University. Carcass evaluation, according to Wilson, is headed into the hi-tech world of computer imagery.

Prior to advances in computer technology, carcass data was collected from slaughtered animals. Technology available today enables the beef cattle industry to collect carcass data on live animals, according to Wilson.

Using ultrasound equipment, the Iowa State professor has been involved in research which involves collecting carcass data from live animals. Wilson explained that the ultrasound technology uses high frequency sound waves to determine fat cover, muscle size, and amounts of interior fat.

To collect this data, a transducer is placed on the animal's side between the 12th and 13th ribs. Sound waves traveling through the animal produce an image which is displayed on a monitor. This "computer imagery" allows researchers to predict intramuscular fat of the animal. Wilson pointed out that this technology will "identify animals which have the ability to produce quality animals without all the excess fat."

Even though the use of ultrasound in evaluating carcass qual-



ity may be an important advance for the cattle industry, Wilson said, "I would never recommend that breed associations give up their carcass testing programs."

The statistics gathered through these programs serve as a "benchmark" for the industry, Wilson said. To be very efficient in the production of the right kind and type of animal, the Iowa State researcher noted that a system is needed to track beef products back to the source animal.

The Virginia Beef Seedstock Breeders' Symposium is held annually and is sponsored by the Virginia Cooperative Extension Service, the Virginia Beef Cattle Improvement Association, and the Virginia Cattlemen's Association. For more information about the symposium, call the Augusta County Extension Service at 245-5750.

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Farmers vs. government

FB group hears 'state of farming' address

By BETTY JO HAMILTON

RICHMOND — When the 1994 Congress hits "the wall" on January 4, farmers and ranchers may worry that themselves in the crosshairs of those who are attempting to cut the federal budget deficit. News from Bureau of Conservation delegates heard this word from laboratory and state representatives, while speakers before the group at the annual FB meeting held recently in Richmond.

John Keating, director of governmental relations and national affairs for the American Farm Bureau Federation, said "congressional budget hawks" will take on the budget as a yes, I know which congress convenes. He noted that the "yes (supplemental) majority" is very serious about cutting the budget deficit and "will look first at agriculture to make cuts."

"The real threat to agriculture is through reduced spending," Keating said. He noted that the Republican "Contract with America" will cut some House Agriculture Committee programs, such as the National Wildlife Refuge System, which will cut \$100 million in the next 100 days of the Congress.

Keating noted, however, that the American Congress will look to get past the 100-day deadline and move on to the House Agriculture Committee. He noted that the House Agriculture Committee will cut \$100 million in the next 100 days of the Congress. He noted that the House Agriculture Committee will cut \$100 million in the next 100 days of the Congress.

Tom Patrick, an AFRC environmental specialist, explained that conservation and environmental policies will influence some farmers in agriculture. He noted that farmers and ranchers have been doing their part for a number of years to contribute to conservation and protect the environment. According to Patrick, private land use has declined 41 percent from 1982 to 1989. During that same period, herbicide use declined 21 percent. He also noted that the efficient use of nitrogen has increased by 21 percent. These figures, Patrick said, prove farmers have been doing their part to contribute to conservation and protection of the environment.

"Data lies in the face of cross environmental policy," he said. Patrick said that some policy should be based on "scientific fact" and not the "emotional issues" put forth by conservationists and environmentalists.

Conservation and environmental policies will work, Patrick said, if they meet certain criteria. According to the environmental specialist, policies "based on scientific fact" and not the "emotional issues" put forth by conservationists and environmentalists.

Conservation and environmental policies will work, Patrick said, if they meet certain criteria. According to the environmental specialist, policies "based on scientific fact" and not the "emotional issues" put forth by conservationists and environmentalists.



and environmental farmers. The program set up by these policies must be "scientifically available" and must have "adequate funding. Conservation and environmental policies, Patrick said, should "maintain innovation, target specific programs," and by "improve farm existing commodity programs."

Congressman Bob Goodlatte, R-Va., predicted there will be "no change" in farm subsidy programs. Goodlatte is a member of the House Agriculture Committee. He pointed out that there has been a steady decline in support of agricultural programs by Congress. "A devastating period of Congress comes from rural areas," Goodlatte said. He noted that in 1982, \$27 billion was allocated for agriculture support programs. By 1995, that figure had dropped to \$10 billion.

Goodlatte also noted that the House Agriculture Committee will cut \$100 million in the next 100 days of the Congress. He noted that the House Agriculture Committee will cut \$100 million in the next 100 days of the Congress.

On the issue of farm subsidies, Goodlatte noted that Democrats and Republicans have different views on farm subsidies. He noted that Democrats and Republicans have different views on farm subsidies.



Harold Armstrong, president of the Augusta County Farm Bureau Federation, talks with Whitney Terrell of Stuart's Draft at the Virginia Farm Bureau convention held Nov. 23 through Dec. 1 in Richmond. Miss Terrell represented Augusta County in the Miss Virginia Farm Bureau contest.

conservation. He noted that the Democrats "run-on-the-RT" campaign can be previously implemented.

Senators are conservative and environmental issues facing them. Goodlatte explained that there is a lot of agriculture to protect and preserve the environment.

"Every farmer in every county is an environmentalist," he said. "Whether a greater interest in protecting land than those who take a living from it." Goodlatte spoke favorably of the General Agreement on Tariffs and Trade (GATT). "This will allow our country to export more products of all kinds. It will enable us to open up foreign markets," he said. GATT will provide "level playing field" in global trade, according to Goodlatte.

Having covered a variety of topics in his comments to VFFB delegates, Goodlatte concluded by noting that food safety is an issue which concerns all consumers. Food safety, he noted, is often jeopardized when food products have left farms or food processors.

"The very possibility of food safety problems exists when it reaches the consumer level," he said. "The very possibility of food safety problems exists when it reaches the consumer level."

Comments by Keating, Patrick, and Goodlatte were made during one of two Community Conference held during the VFFB convention.



Members of the Augusta County Farm Bureau delegation - Mary Frances Heist, for left, Nancy Wheeler, Charles Wenderly, and Carmen Davis - stand in front of the awards display at the Virginia Farm Bureau Convention. The Augusta County Federation was awarded a seven diamond rating for its performance during the past year.

Photo by Betty Jo Hamilton

Augusta Farm Bureau fares well at convention

AFB report

RICHMOND — The Augusta County Farm Bureau Federation was top recipient at the year's Farm Bureau convention held Nov. 23-28, 1994. AFB among state award winners at the convention were several Augusta County residents.

Harold Gardner of Massena was the Virginia Farm Bureau Distinguished Service Award. Mr. Gardner has served four terms as state director for FBF District 5 and has served in numerous capacities on the local level. Through his service in office, Mr. Gardner has represented the county of Augusta, Highland, Porters, Rockbridge and Rockingham.

Mr. Gardner was recognized at the convention when his children and grandchildren were brought in on an off-stage to see him receive the prestigious award. Mr. Gardner's wife, Alice, was also named for the award.

"Having the words of success," was the theme for the 1994 FB convention and the Augusta County Federation proved it knows what words to use and how to make them grow. The chapter was one of six in the state to receive a seven diamond award for its effect in education activity.

Also winning recognition at the convention was Mark Cline and Andy Seibel, both of Crockett. Cline was selected the Virginia Farm Bureau Federation Young Farmer Chairman. Andy Seibel was selected the state's outstanding Young Farmer chairman.

Cline is a student at Blue Ridge Community College and plans to transfer to Virginia Tech. His agriculture projects have included working on his family's dairy farm. He has held numerous offices in FBF and has also participated on state working dairy judging and dairy leads teams. He is the son of John and Karen Cline of Crockett.

Seibel is an agriculture instructor at Port Tobacco High School and is completing a two-year term of office as chairman of the Augusta County Farm Bureau Federation. Young Farmers and Ranchers Chairman. According to Nancy Wheeler, Augusta FBF vice chairman, Seibel's award was given for his leadership of the committee and working to help committee members and state FB representatives to a timely basis.

Another winner at this year's state FB convention was 21-year-old Cassandra Phillips. Cassandra caused a stir when she was the junior age category (14-17) in the Grand Division. Winning prizes were on display at the Richmond Marriott during the convention. Cassandra is the daughter of Keith and Sharon Phillips of Hometown. Augusta County will also be sending two delegates to the national Farm Bureau convention. Harold Armstrong, president of the Augusta Farm Bureau Federation, and Sharon Phillips, women's chairman, will represent Augusta County and Virginia when they travel to St. Louis, Mo., in January for the AFB annual meeting.

Photo by Betty Jo Hamilton

'My dog's better than your dog'

Trial proves Border Collies know how to get the job done

By BETTY JO HAMILTON

GREENVILLE — With 500 head of ewes and 160 head of cows, Tom Wilson of Goodenville needs all the help he can get. One of his long-legged helpers — Fly, a pointed Border Collie — proved recently that he could be as much help as any two-legged center.

Fly and his handler, Wilson, were among Border Collie enthusiasts present and participating in the Hawkey Hills Sheeping Trial held November 19 and 20 near Goodsville. The two-day event gave trainers and handlers, not sheep dogs the opportunity to "land their tails" before their peers. Sponsored by the Virginia Border Collie Association, the Hawkey Hills trial — sponsored by Leon Armstrong of Rt. 2, Newman — drew 60 handlers from four states to compete. Armstrong, who trains and trains Border Collies in his Hawkey Hills kennel, designed and led the course for the Hawkey Hills trial. It was a course which proved challenging for both dogs and their handlers.

"I think said I had it over this," Armstrong said of the course. "Everybody tried."

The course appeared so difficult to his audience that they dared Armstrong to work the course with his dogs. This he did and won. With his dogs Arnie (who proved that the course could be completed by dog and handler) since it was his dogs' "house" course.

For those unfamiliar with the manner in which Border Collies are used to herd sheep, a trial can be evidence of the dogs' intellect. What seems impossible, when first explained, becomes possible as handler and dog work through the course.

At the Hawkey Hills trial, handlers and dogs were put to the test on a course spread out over five acres of hilly terrain. Appearing to spectators on a hill, a Border Collie and her sheep it was to herd began the run. The dog's handler stood on the opposite hill, sheep 300 yards from the dog and sheep. The first test of the dog's ability had come in leaving its handler and going to where it would begin herding the sheep. This maneuver — the outset — includes having the dog circle wide around the sheep and come in behind them. It accounts for 20 points toward the total 100-point effort being judged.

Next comes the "sit," when the dog "sits up" the sheep — one of those in the audience — and begins moving them along the course. This maneuver is valued at 10 points. Wilson explained the "fetch" maneuver which accounts for another 10 points in judging.

"The dog brings the sheep from the point where you pick them up straight to you through a set of points," he said. This course drew 150 yards of the course with the dog required to navigate the sheep through a T-shaped opening between gate panels.

The next part of the course — the drive — is valued at 20 points and includes several runs and drives in Wilson explained. "Once they come through the gate you turn them around and head them toward the other points," he said. "You try to keep as straight a line as possible." The dogs were to herd sheep 150 yards and herd them through another opening between gate panels then move down the sheep another 150 yards to another set of points. From that point, the dog turns the sheep and drives them down the hill toward a "chase" where two gate panels are placed to surround a feeding chase.

The next phase of the trial called for the dog to herd the sheep into a pen. In this maneuver the handler stays seated, to a certain extent, with getting the sheep into a three-sided gate panel pen. Penning the sheep is valued at 10 points.

"It's a combination between you and the dog to get them in the pen," Wilson said of working the sheep into the pen.

Prior to helping pen the sheep, the handler could do no more than about instructions and commands to the dog. Using voice commands or high-pitched whistles, handlers moved the dogs to the maneuver necessary to move the sheep along the course. The command "away to me" moved the dog to a counter-clockwise direction and "come by" was the command for a clockwise maneuver. "Stand," "walk up," "steady," and "lie down" commands further detailed the dog's required moves — all of which were being undertaken by the handler more than 300 yards from the dog and sheep.

The clearance between the handlers and the dogs was so great at the Hawkey Hills trial that it was difficult to tell, from a distance, how close the dog and sheep were to a certain opening between gate panels. Handlers thought the dog had maneuvered the sheep to the point, yet to take them through the panel opening and would give the command to turn the dog and sheep only to see them turn the opening by a number of feet. As handlers found this, a reason was given to call it "blundering" — a reason Wilson explained.

The final maneuver in the course is called "sheeding" but has nothing to do with what a shearer is doing. In sheeding, a circle — 140 yards in diameter — is marked off with small poles of bamboo. The dog and handler herd the sheep into the circle and one sheep must be separated from the others. Once isolated, the sheep is held within the circle by the dog and its handler until the judges have signaled that the maneuver has been successfully accomplished. Dogs and handlers can score 10 points in this portion of the trial.

Time is also factored into the judging. From the moment the handler sends the dog to fetch the sheep, handler and dog have 12 minutes to complete the trial. If time runs out before the course has been completed, competitors are penalized for the remaining points to be scored. Wilson, who says, "Fly," was the open class division of the trial, and the prize went to both handler and dog.

"We try to make it (the dog) listen to us and what the sheep around the course with us getting them apart and getting the job done," he said. "The object is to get the sheep, keep the dog, the sheep, and yourself calm." The trial, he said, "tests all the skills" of the dog and its handler. "It's just a test to see who has the best dog."

Wilson, who uses dogs to herd both cattle and sheep every day on his farm, said it takes about 18 months to train a dog for farm work and an additional 18 months to train for competition. Carol Calhoun, a Hunter Collie trainer and handler from Pamlico County, North Carolina, said the trial gave handlers the opportunity to show off the skills of their dogs.

"My dog's better than your dog," she said, jokingly referring to the great amount of competition which prevails at the trials. "These dogs have made of their own," she noted. "It's a rare effort, sometimes it's all dog and sometimes it's all handler."

Border Collies are bred for the work done, are trained to do. According to trainers and handlers, hunting animals seems naturally for these dogs. Bred to be so close with the security to know they will work a cow herd or sheep flock continually whether or not the handler is present.

Finally when the herding is accomplished as the trial is completed, the dogs are given the command to come handling. The command "that is" to stop the dog in its work is completed. The most of dogs going the trial is the "maneuver" or "maneuver" trial, it was a relief to finish the trial and course. As Armstrong's competitors learned, there was no way to say the Hawkey Hills trial.

Hawkey Hills Sheeping Trial results

Open: Jeff Hoffman, "Nile," Barboursville, first; Ray Johnson, "Jim," Gladys, second; Jim Robinson, "Ben," Middlebrook, third. Open ranch: Tom Wilson, "Fly," Goodenville, first; Kelly Bradley, "Bill," McKen, second; Tom Lacy, "Doc," Richmond, third.

Pro novice: Susan Anderson, "Cody," Virginia Beach, first; Susan Anderson, "Them," second; Debbie Johnson, "Puckin'," Gladys, third.

Novice handler: Blake Haffield, "Sharon," Milledgeville, N.C.; first; Carol Calhoun, "Whit," Pamlico County, N.C.; second; Carol Calhoun, "Miss," third.



Tom Wilson of Goodenville puts his dog, "Fly," through the paces at the Hawkey Hills Sheeping Trial held November 19 and 20 near Goodenville. In this part of the trial, Wilson and Fly maneuver a group of sheep into a three-sided pen.

Photo by Betty Jo Hamilton

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Yesterday once more

Schmitz! Virginia apples heading to Haiti

By BETTY JO HAMILTON

STUARTS CRAFT • Solomons, Commonwealth

It's winter in the United States, a pleasant season when harvesting. It does seem a little like it though.

Schmitz is actually the age-old practice of drying apples for long-term storage. In Stuart's Craft, a group of Amish Mennonites spend several apples each fall preparing apples to be used for shipment to Haiti. It is a relief effort, well, that's nothing to sneeze at.

According to some of the folks gathered at the Mt. Zion schoolhouse on Wednesday night in Newmarket, the relief project has been in practice for the past 25 to 30 years. Each fall beginning in early September, Amish Mennonites begin the process of picking, slicing, and drying apples which eventually will be sent to Haiti. The process involves not only the apples, but also the peeling, slicing, and drying process which eventually will be sent to Haiti.

The process involves not only the apples, but also the peeling, slicing, and drying process which eventually will be sent to Haiti. The process involves not only the apples, but also the peeling, slicing, and drying process which eventually will be sent to Haiti. The process involves not only the apples, but also the peeling, slicing, and drying process which eventually will be sent to Haiti.

The apple cutting process is carried out in a dry fashion. Rows of apples are brought to tables where apples are being peeled. Black-robeded women, which are as-

signed to the edges of tables, rapidly remove peels from apples. Peeled apples are placed in large plastic buckets and set in a central location at the head of the room. People sit in rows of chairs facing tables on both sides. Peeled apples are taken to these individuals who begin cutting and slicing the apples, one by one, into five-gallon buckets. The sliced apples are taken to a deep freeze in the schoolhouse where they are spread out in the bin of a large dryer.

Through the night, this apparatus blows warm air through the sliced apples. About 5 a.m. the next morning, the apples are stacked and turned to prevent the drying process. This is repeated about 3 or 4 times during the day and by 3 p.m. the apples are ready to be removed from the dryer. When the drying process is completed, the cut apples are stored in large plastic buckets for shipment to Haiti.

The rights and sounds of the Stuart's Craft Amish Mennonite apple cutting are varied. In one corner of the room, juice flies from apples being peeled. Blades whirled around as peelings drop into boxes. A symphony of crack-clank-clank echoes throughout the schoolhouse as peeled apples are dropped into plastic buckets.

Amid the raucous sounds of apple peeling being cranked, buckets of apples are moved from one station to the next. Young boys move through the crowd of apple slicers and collect apples ready to be taken to the dryer. Some are laughing, the others just sit in conversation and occa-

sionally sample a slice or two (or three) of their work. At several tables in one corner of the room, some of the younger folks stand slicing apples. From this area, fairly at first, from the sound of an Amish Mennonite hymn being sung in perfect harmony.

In addition to the concentration provided by those slicing in silence, the apple cutters are conversed by the youngest of those present. A baby is wailing while several are now drawing smiles from each person's pious face. The school aged tykes roam about, their antics inspiring laughter from parents and grandparents alike.

Eventually the evening is interrupted by yet another sensation. After some of the cut apples have been spread on the dryer bin, the machine is started and dry, warm air begins to circulate through the sliced fruit. The sound of a few dryers, the humming sound of some apples left in air. System apples, on this occasion, are being cut and then even washed that they smell.

During this year's apple cutting, the Stuart's Craft Amish Mennonites peeled, corred, and then dried way through 280 buckets of

apples. Eleven drums of dried apples were prepared and will eventually make their way to Haiti for use in hunger relief projects. Five drums of apples were collected from the Dayton area for a total of 10 drums which will be collected by Blue Ridge humanitarian, an Amish Mennonite relief agency which coordinates the effort.

The need for sending with hunger relief is very obvious to John Surrency of Stuart's Craft who worked to Haiti some years ago in help with food distribution. He recalled that Haitian villagers cheered when they spotted a food delivering concern. After a very long day of working to distribute the shipment, Surrency said of similar reactions which demonstrated the hunger, "I said, 'He went all really hungry and all around everything to eat. We use the Kennedy Field Church place them in Port-au-Prince and were in to eat. We were sitting there eating and saw all these boys looking in the window at us. One of the fellows said, 'I can't eat. We've got the largest bucket of

Apples... and soap?

What do apples and soap have in common?

Not much, one would assume. However, in addition to the apple cutting project which the Stuart's Craft Amish Mennonites undertake, they also collect soap for use in Haiti.

Amish Mennonites collect soap - these bars have which are either bar or used only once - from their homes after church. These partially used bars of soap are packaged in plastic bags (then combined in 55-gallon drums for shipment to Haiti). This past year, five drums of soap were collected and sent to Haiti.

See additional photos, page 14

children they had and took to eat with these boys. They really took a feast."

Sending the hunger project in Haiti is probably not something to give to be accomplished by people doing apples in Stuart's Craft. But, as Mrs. Surrency pointed out, it's a task.

"This is apple country. That's something we do," she said.



Schmitz! Amish Mennonites gathered at the Mt. Zion schoolhouse near Stuart's Craft for several nights in the fall to prepare apples to be sent to Haiti for hunger relief. These folks proved that "hungry hearts make Apple

work" as they peeled, corred, and sliced their way through 280 buckets of apples on each of the eight nights they met for the apple cuttings.

Photo by Betty Jo Hamilton

What goes around, comes around

Apples that are used for the Stuart's Craft relief project come from Angus County orchards. Since, however, are from a Nelson County orchard to which the Stuart's Craft Amish Mennonites have a special connection.

When, in 1961, Hurricane Camille destroyed so much property in Nelson County, Amish Mennonites from Stuart's Craft went to help rebuild. As it happened, a packing shed at Silver Creek Orchard in Nelson County was destroyed by the flood and Stuart's Craft Amish Mennonites helped to rebuild it.

The time came for the annual apple cutting and in return for their help, Silver Creek Orchard gave apples to the Amish Mennonites. This practice continued for a number of years until the Amish Mennonites said they would be willing to pay for the apple given at Silver Creek. Amish Mennonites are purchased from the orchard now. Silver Creek orchard is doing 30 buckets of apples to each year's cutting project.

Schnitzing: Old-fashioned way to get the job done

BY SYDNEY BORRILLE

If you've never been to a schnitzing, then you've missed out on an old-fashioned community gathering complete with a mix of work and fun. And you probably haven't been to a gelling bee, been raising or canning party cubes, all "work parties" designed to bring many people together in order to get the job done.

Schnitzing parties had to do with apples — sorting them and carrying them away to market. Technically the German word "schnitz" means simply to cut, but the German-speaking immigrants who settled in the Shenandoah Valley compiled the word with apples very early in this country's history. The process of cutting up the fruit was called a schnitzing, making or setting party and the apple process, when done, was called schnitz.

The following techniques of a schnitzing were gathered to prepare the apples either for drying or for baking down into apple butter. Either way, fresh apples were needed in great, steady piles, and since the apples, in addition to the work, however, were skins, pears, and probably a little corn-cup.

If the apples were going into apple butter then the fruit was peeled, cored, quartered and put into a big copper kettle. Spices or cinnamon was given to cooking apples in these firesides where it was used that it a pot

lacked a long apple pot where but shoulder, it would find its shape as an animal, providing the first letter of her future husband's name.

Just as often, the sliced apples were intended, for drying, an ancient food preservation practice that goes back thousands of years in Europe. It wasn't until the mid-1800s that reliable means of canning were introduced in the United States, so before that, and even long after, sliced fruit was the best means of ensuring a fresh supply through the winter and spring.

Apples meant for drying were often cut into quarters, apples in one smaller section. These apple varieties usually kept their shape, while some, for apples which ripened late in the season were almost always peeled and cut into very small sections.

There were as many ways to dry schnitz as there were to slice them. Perhaps the easiest way was to place the slices in a flat layer on a tray which was placed on a shelf or on the ground for sun-drying. The same technique could be used in front of a fire, on top of a stove or over a hearth. Other people hung the fruit up and let it air dry in the kitchen, or spread it out on straw or dry. Many times fresh sliced large quantities of fruit and vegetables and found it more convenient to build an outbuilding called a drieshove. Multiple trays of fruit could be laid in and out of the small building and a crane was used for the mechanical process. In one of these buildings, schnitz could be completely dried out in 24 to 48 hours. In some cases, a shallow pan of water was kept near the stove. This chamber held the dried slices when a light color. Once the schnitz were dried, they could be kept almost indefinitely as long as they remained dry. Often a paper or cloth bag or a jar was used for storage. When the schnitz were ready to use the schnitz in her cooking, it was simply a matter of rehydrating the fruit by soaking it in water for several hours.

And exactly what homeowning recipe would the schnitz be used in during the winter, spring and autumn months when fresh apples were not available? A number of apples were used to make schnitz, but dried apple pie, apple schnitz cake and schnitz on snapp were probably the three most common dishes.

Schnitz on snapp is the German dialect for sliced dried apples and dumplings, although here was often added to the recipe. According to an Amos Long, author of a Pennsylvania German Family Recipe, the dish is prepared by cooking a piece of corn and then adding the schnitz 15 or 20 minutes before the dish is served. A thin dumpling batter is then dropped, a spoonful of oil, into the boiling broth that contains the fruit and apples. With the water fairly open, the no recipe is baked until the snapp is done.

Three other schnitz recipes are given here. If you're not prepared to go through the process of schnitzing, packages of dried apples are available at most grocery and food stores.



A job for everyone — Jennifer Doring, T. of Staunton Draft, carries apples to replenish the supplies of individuals coming and visiting apples during the annual schnitzing at the Mt. Zion school house near Staunton Draft.

Dried-apple pie

(Appleschnitz: Pie — from the book "Shenandoah Valley Cooking," compiled by Elmer Smith)

Wash four cups of schnitz in cold water, put them in a pot and pour water over them so that the water stands 3 inches above the apples. Let this stand overnight, then cut it over a moderate fire and let it simmer. When it is done, add a little sugar and a little

corn through the milk. Chop it fine and add it to the apples along with a liquid. Season the apples with sugar. Add 1/2 pound of brown sugar to each quart of apples, in three parts until soft and then cook in honey. Stir a pie shell, line it with pie dough, and pour in the cooked apples and add 1/2 cup of sugar. Bake for a thin crust in which 4 cups are made, and lay this over the apples. Then bake the pie 34 hours.

Dried-apple cake

(from the book "Shenandoah Valley Cooking," compiled by Elmer Smith)

Put together 2 cups of molasses and 3 cups of dried apples which have been washed overnight. When used, add 2 cups of molasses, 1 cup of nutmeg, and 1 teaspoon each of cloves, cinnamon, and nutmeg. Add this to a batter made of 3 cups of sugar, 2 well-beaten eggs, 1 cup of butter, 1 cup of milk, 1 teaspoon of soda, and 5 1/2 cups of flour. Bake 1 1/2 hours.

Apple schnitz pudding

(from the book "Shenandoah Valley Cooking," compiled by Elmer Smith)

Soak one cup of dried apple schnitz overnight in enough water to cover. Cut the apples into small bits and mix with one cup of dark molasses, one teaspoon cinnamon, a half teaspoon of ground cloves and bring mixture to a boil. Add three tablespoons butter, stir in one beaten egg and add a cup and a half of sugar. Cook on a moderate fire, lay on top. Pour into a buttered baking dish and heat in a moderate oven for 45 minutes.



Paul Hunsberger of Fishersville demonstrates step one of the apple schnitzing process. The traditional food preservation method of drying apples for winter storage is still practiced by some people including those among the Amish-Mennonite community. Hunsberger used an apple peeler to remove peels from the apples.

Photo by Betty Jo Hunsberger



Kevin Hodges, 11, of Staunton Draft, pours sliced apples into the drying bin in the drieshove located behind the Mt. Zion schoolhouse near Staunton Draft. During the night and most of the next day, the dryer circulates warm air through the apples which are stored several layers to promote the drying process. In the background are some of the 25-gallon drums in which the dried apples are stored for shipment to Markt.

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It's Basic: The city within a city

By TERRY TENNELL

WAYNESBORO—In the center of Waynesboro there is another city. This "city within a city" is Basic City, which was once a bustling and thriving town center.

Heading north on the north side of the South River in Waynesboro (on Commerce Avenue), main street of old Basic City. Once a separate entity of Waynesboro, Basic City now appears almost dead. The two down Basic City Lodge, the boarded up Basic City Bank, the vacant Brandon Hotel, and the once popular Belmont Hotel, now an apartment building, stand as monuments to the bygone era of Basic City.

Basic City was chartered in 1818 and bureaucracy made available for viewing at the Waynesboro Public Library. In the late 1800s Basic was a self-sufficient and prosperous town. The major contributing factor to the prosperity was the railway system. The Waynesboro Railroad, which was chartered in 1880, and became a stopover for railroad crews between Waynesboro,

NH, and Roanoke, Va. The mainline Chesapeake & Ohio railroad crossed over the north-south New York & Western railroad at South Street and Commerce Avenue.

This busy intersection had created over a railroad passenger by the late 19th century. Among these passengers was Andrew Carnegie who frequented Basic's Brandon Hotel, one of the new French resorts in Virginia at the time. (The Brandon Hotel later became Fairfax Hall when Fairfax Hall Correctional Academy.)

President Calvin Coolidge and his wife, came to Waynesboro, were entertained with a performance by the Basic City Band when the presidential couple arrived on the Basic C&O platform. The depot was "Waynesboro Union Station" and has since been torn down. The C&O and the N&W are still in use today.

The Basic City Board of Trade reported (from the downtown) and prepared many detailed plans for expansion. The junction eventually proved the way for commercial development and for a few years Basic City capitalized on the railway system.

According to local historian Curtis Bowman, who notes in his book "Days of Yore," a man by the name of John H. Hays, a Portland, Maine industrialist, saw the business potential in the Waynesboro junction and purchased land now what is now the site of Industrial Machine Works on North Highway Avenue. Hays had earlier ported a "basic" process for making steel and patents suggest that the name "Basic" came from this process.

Recent, along with other developments, formed the Basic City Mining & Manufacturing Land Company and later incorporated in 1906 the town. For some years thereafter, Basic City flourished and prospered.

During the brief years of prosperity, Commerce Avenue was Basic's "Main" street. Basic City, to name, was an ideal town which included a local bank, jail, fire post office, clothing and grocery stores, independent practitioners, and a library. The town was also represented by a mayor, engineer, a board of trade with city council, city council, city councilman, and an independent newspaper. The local newspaper, "The Basic City Tribune," was reported to have had, at one time, a circulation of around 6,000. In 1924 an article appeared in the Shenandoah Valley News reporting that, "Basic consolidation, Basic had one of the best and highest rated schools in Virginia." Little Springs, where Dalton is now located, was Basic's water supply and a popular winter attraction.

Before consolidation with the city of Waynesboro, the Basic City Electric Plant supplied power to the town. During the latter part of this century, Basic City had many flourishing shops and industries for growth, but for various reasons the town never obtained the independence status local powers desired. The debate to consolidate Waynesboro-Basic became one of much controversy.

On August 7, 1923, for political and economic reasons, the controversy ended and Basic City consolidated with Waynesboro. However, there was much opposition to the consolidation and numerous people openly expressed their opinion by sending in articles and petitions to local newspapers proposing that a totally new name for the town, other than Waynesboro, be used.

According to a "pastor's agreement" both names — "Waynesboro" and "Basic" — were to be dropped and a suitable word to be adopted for the



An 1880 map of Virginia shows the once thriving Basic City, the remains of which are located along Commerce Avenue in Waynesboro.

united town. The agreement was practically annulled but was not rescinded to voters prior to the election for consolidation. According to the Election Law in the state of Virginia, only taxpayers were allowed to vote on the consolidation. This limited the number of voters from Basic to 228 out of an estimated 2,200 and increased the number of voters from Waynesboro to 345 out of an estimated 4,000. (The census the population was surveyed by Rand McNally in 1920.)

Among some of the names recommended for the consolidated town were: "Wayne City," "Waynesville," and "Waynesboro-Basic." Others suggested that any name would suffice so long as it represented both sides of the controversy.

Even after consolidation, in July of 1924, an estimate of the Basic area approved for petition to consolidate concluding that the petition did not show in winning the necessary approval by the mayor of Basic which was issued under

law. The citizens also decided that the election to consolidate was unconstitutional and inconsistent with general law. Therefore, null and void and considered unconstitutional. It latered out that the consolidation was more along the lines of annexation. The appeal gained statewide attention when it reached State Legislation but the voters effort against the consolidation was defeated.

Despite the spirit of rivalry and animosity evolved into recognition and reconciliation. The two communities were recognized. Eventually the combined town of Waynesboro-Basic approached the necessary population of 5,000 and incorporated into a city of the second class.

When faced with the remaining businesses and empty structures along Commerce Avenue is suggestive. Although Basic City never re-emerged as an independent district, one aspect still lingers in many elderly natives and area residents: the ever threatening war will always be known as Basic.



The old Belmont Hotel, now an apartment building, is located off Commerce Avenue in Waynesboro. People traveling through the once bustling urban center of Basic City might have stayed overnight at the Belmont.

Photo by Terry Tennell

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Andrew Carnegie was a frequent 19th century visitor to Basic City and stayed at Brandon Resort. One of the most famous reports in Virginia at the time, Brandon Resort after became Fairfax Hall, a girls' school, then Fairfax Hall Correctional Academy. Visited now, the former resort is located on North Winchester Avenue in Waynesboro.

Photo by Terry Tennell

Do you know how to get where you're going?

When it comes to a new year the people I know fall into two camps.

There are those who avoid any celebration of the new year because it reminds them of the ridiculous passage of time. Each year brings a shiny reminder that our days are numbered. The new year brings to mind last year's failures — as nobody they would prefer not remember.

Then there are those who greet every day as a chance to start over, close the book of days and begin a new year with blank pages and a clean slate. When others shrug their shoulders, and because they are filled with their failures, the new year gives them an arbitrary chance to leave that in the past when they begin.

I certainly live in the latter camp. Although I confess: the older I get the more company I have for those who actually feel the utility flow of time. My grandfather, who recently died at the age of 94, often said "If your wages really do go ahead this look ahead, no more in looking backwards unless that's where you want to go." There's much in his advice, though I confess that looking back every now and then, especially something your past mistakes, may yield a few lessons for the journey ahead.

The two camps have a predictable sequel to the subject of New Year's RESOLUTIONS. To the one it's a crazy notion. Experience proves that a full 80 percent of resolutions made in the clear light of a crisp January morning, have faded and are with us by late summer. By that year in just as many, energy and optimism are just as much as they were at the start of the year. So this time, as it comes, they say, You'll have plenty to talk up when December comes again.

Those in the other camp make their lists early. They write down a modest new year's list with RESOLUTIONS across the page.



To them, resolutions are like a map to guide them through the year. Being intentional about your life, they say, helps you get where you want to be rather than where someone else wants you to be. Of course, both camps usually end up at the same party on New Year's eve. They share experiences, applaud their successes and regret their failures. At midnight both see the identical passage of time. Then what's the difference?

It may be the difference between those

who follow a map and those who wander around. They both arrive. One may get there sooner than the other and they will have different stories to tell. What's the difference?

None. I was already committed to being in one camp. It might as well go all the way. There are a few of my associates for the New Year.

I realize to know the place where I live I want to name every tree this summer, recognize its bark, its leaves and know something of its fragrance. I want to identify every bird and learn to enjoy every song and I can call the singer's name. I want to know the history of the land — where to wander in, where teaching has occurred and what moments it now. I want to know my place on this good earth — all the details — all the place becomes a sacred home for me as it is already for God.

I realize to know the people who live in this place, I want to learn carefully to the lives of my neighbors far and wide: who know this place well, I want to learn where

their wounds lie, where in their healing and resist when they resist our lives together. I want to know the demands and delights of farming, how the price of cattle, and poultry affects the people I know. I want to know the joys and sorrows of ball games and how the nation's policies destroy small local communities and how the workers and owners to prosper. I want to remember that gangs, poor, illiterate, homeless people live nearby and not only in the nation's cities. But they have stories to tell and their voices are part of my local community. I want to defend these against greed, hatred and mean-spirited insults. I want to know my place well. Without forgetting the world. I want to live in the country as a moral citizen of the country.

I realize in life, I want to live in a way that is open to new faith and never closed to possibilities that may come from unexpected moments. I want to resist always those who say nothing good will ever come and those who say things are just fine the way they are. I want to work each day in light of a better day, when children and women are loved, not enslaved, when local communities thrive again, when students learn without violence and teachers teach with love. I want to live in a world of compassion, good sense and good freedom, where every sign that confirms our member is welcome in the world and kindness and peace shall live. I realize to begin.

Let the New Year begin!



RESOLUTIONS

- 1. ?
- 2. ?
- 3. ?

Until next year!

DECEMBER 31, 1995

Reflecting pool reflections

By Roberta Hamilton

December, 1994

Dear Cousin Maude:

Thanks so much for the loss of Christmas. I wish you were here. I wish this could be a special time with you. I wish I could be here for Christmas day, but I'm afraid I will be a missed trip. I wish I could be here for Christmas day, but I'm afraid I will be a missed trip. I wish I could be here for Christmas day, but I'm afraid I will be a missed trip.

December started out with a little bit of mystery — Congress actually came back as scheduled at the end of November so that both houses could vote on the GATT treaty. Everyone had expected the vote to be much closer than it actually was, but votes are so hard to guess and members do like to change their minds often. Still, I was strange to hear about so many people talking against the treaty and then saw it pass the Senate by so much larger a margin than had been expected.

As soon as the voting was over, though, some of the members left for their home districts again but the new ones, and especially the Republicans, have been staying around to see who will get what office space. As a result, there are a few more people in town than usual. That does not mean in any measure in parties!

Speaking of parties, however, we had two in one night on the fifth of December. First, invited to be a champagne toast at the Library of Congress which the Republicans were throwing. It was quite a celebration with lots of balloons and confetti. We stayed for just a little while and then headed across town to the Democratic Leadership Council's big gala. The event was certainly different there. That evening the Republicans were partying like Democrats and vice versa it was weird.

A lot of people you know went to the Democrats' gala. Sara and her boyfriend were there. I didn't know who he was going to be with her! She had on this long-sleeved dress that went clear down to her ankles. It made her look 30 years old! And the other girls in our group were wearing these things that were done in their honor. No wonder Washington women are said to be so badly dressed!

I had planned to wear this great new red dress I just bought, but I had eaten so much even for Christmas Eve and I was afraid I would pop the zipper! I did so I lasted on a little bit black dress. It was

much too long to be fashionable but — would you believe — turned out to be the shiniest thing there. Besides, I had this great new pair of shoes that I was going to wear — glorious black silk with sequined lines on the back. Absolutely beautiful! After we arrived at the party, the first thing I did was to check out what everyone else was wearing — there were a couple of women in cream-colored dresses and I saw two or three dark blue dresses. One lady had on a white top with a black skirt, and another a dull gold top with her black skirt and everyone else had more EVERYONE, was in black. I know that black is the "in" color, but I looked like we were all at a wake. I really was glad that I had not worn that new red dress! Hillary Clinton was in black.

She had on a black silk pantsuit with glittery lapels and cuffs and a lace under-bust. Black heels. Black velvet bandage. The only thing she wore that was not black were her earrings (which were gold and pearl). All that black (and this was a BIG party) was enough to soothe me a bit. I think this was because I was in the mood to dance. It was a pretty quiet crowd. Even though we got there a little late

and the gala was already under way, there was still lots of food, and it was great, so I went again. There were some good food stations — Italian specialties, sandwich things, salads, fruits, Mexican goods, desserts, and endless passing trays of crab cakes and some divine hot and cold fried shrimp (of which I ate 3). When I took the first bite, I was certainly glad that I had worn last year's slightly large black skirt.

After a while the food began to drop away and the usual introductory speeches began with eventually were followed by the President himself being introduced. He said that the White House had provided him with a speech which he did not like, so he tore it up and wrote out his own speech. He also said that the media's obsession with his age was so bad that he could no longer read and a new speechwriter, and that it probably would help if he used his glasses, but that he was too young to wear them. Whaaaaaaa! He gave his notes and started into quite a speech. I'll

Country Kid Stuff

Star light, star bright

On a moonless winter night look up into the sky. The universe has billions of stars and it presents a dazzling light show for earbings to enjoy.

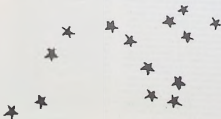


For thousands of years people have been looking at the night sky and noticing patterns of stars. These patterns or groups of stars are called constellations. Constellations have been given names because the arrangement of stars have reminded observers of animals, objects, or people. Two constellations that reminded early observers of animals were the great bear and the lion. These star groupings are visible in the northern hemisphere.



Do you see how people used their imaginations and fleshed out these star "skeletons" to form pictures?

Star Challenge: Using the star arrangement below create your own constellation picture. (Hint: This group of stars, located close to the North Star, is called "The Dragon."



It came upon the midnight clear...

The Star of Bethlehem. What was the bright light that led wise men to Bethlehem at the time of Christ's birth? Some people have said it may have been Halley's Comet which orbits the sun once every 76 years. Another astronomical occurrence coinciding with Jesus' birth was the 7 B.C. conjunction of Jupiter and Saturn.

How different would a star have to be to lure you away from TV or a video game? How sensational would a celestial light have to be to make you wonder at its significance? Would it have to compete with the special effects of



Star Wars and Star Trek?

In earlier times, people lived much more closely with nature. There were no scientists checking out the universe with a Hubble space telescope. Everyone checked out the stars.

Movement of the moon and stars helped people to mark the passage of time through the seasons. Observation of the night sky sometimes provided the evening weather report.

Shepherds particularly, who spent a great deal of time watching sheep and stars would probably have been aware of even a minor change in the night sky.

What drew the wise men from the East to Bethlehem almost two thousand years ago? Halley's Comet? The alignment of Saturn and Jupiter? An explosion of hydrogen methanol in some heavenly chemistry lab? Theories abound, but ordinary and extraordinary people alike were aware that a special Light had come into the world.

Celebrity profile:

The Sun — our favorite star!

The star with which we are most familiar is our bright friend of the daytime sky, the sun. The sun performs daily on a stage 93,000,000 million miles from Earth. (This star really likes its privacy!)

If you were traveling in a 747 jet it would take 17 years to reach the sun.

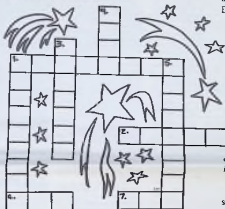
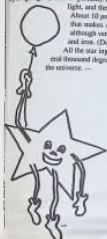
Once you got close enough to this star to ask for an autograph you would find many obstacles to greeting this celebrity. The force of gravity on the sun is about 28 times stronger than it is on Earth. For example, if you weigh 75 pounds on earth you would weigh over a ton on the sun. It would be hard to move around.

And talk about star security! Despite your increased weight due to the sun's gravity you would need to keep on the move. This star is guarded by an atmosphere frequented by constant eruptions of gas. A cloud of gas erupts (with the sound of a volcanic explosion) every eight minutes.



The stuff stars are made of

We know that stars are made of hot stuff. The main component of stars is hydrogen gas (about 87 percent). Hydrogen is a highly flammable gas, very light, and the most abundant element in the universe. About 10 percent of a star is helium — the same gas that makes a balloon rise in the air. A surprising — although very small! — component of a star is calcium and iron. (Does the sun drink milk and eat spinach?) All the star ingredients are mixed well and heated several thousand degrees to yield a spectacular point of light in the universe. —



Across

1. The Star _____ Banner.
2. These enormous balls of snow and dust have the same

name as one of Santa's reindeer.

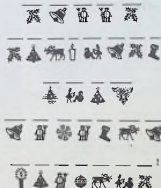
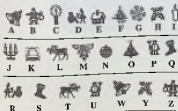
6. The star which is closest to the Earth.
7. Is the force of gravity on the sun greater than that on Earth?

Down

1. "And there were in that same country _____ abiding in the fields keeping watch over their flocks by night."
3. It builds strong bones and teeth, it is a nutrient found in milk, and it is one of the elements found in stars.
4. Fifty stars are found on this — one for each state in the U.S.
5. "Above thy deep and _____ sleep the silent _____ go by."

Break the Augusta Country code

Fill in the blanks with the letter that matches the symbol to discover a secret message.



Here, there, everywhere



Mailbox of the month

It's not surprising that we found many mailboxes around the county attired for the holiday season when we went looking for this issue's mailbox of the month. The mailbox at Frances Oliver's home in Middlebrook was among these. In addition to the festive seasonal greeting expressed, we'll also note that the base of the mailbox is set in an old-fashioned milk can which farmers once used to store and transport milk. "Merry Christmas" to you too, Frances!

AC staff photo

**SEASON'S
GREETINGS**

from
Augusta Country

Thank you for your patronage.

Don't delay! Subscribe today! Use the subscription form on page 23 to guarantee delivery of Augusta Country to your mailbox!

Letters to the editor

Dear Betty Jo,
I would like to relate a unique experience I recall from my youth.

I was born in Augusta County and lived there until I was nine years old. I recall clearly an incident that happened in the 1920s. I was seven or eight years old. My Dad's uncle visited my brother his little, and he learned to play it. My brother and my dad would play the fiddle and guitar at night. After a while and much practice it began to sound really good. We had a neighbor, Mr. Rudd Sensabaugh, who would come down on horseback with his five string banjo and the three of them would play together.

One of these got the bright idea to play over the telephone just to see what would happen if anyone heard them. My dad went to the old crank phone and rang some off beat ring that would cause everybody to eavesdrop. They played for very long, loud and clear but were careful not to speak or reveal who was responsible for the music that was being broadcast over the telephone system; they weren't sure it was legal.

I believe this may have been the very first broadcast from Augusta County and I was there.

Sincerely,
Marvin L. McCray
RICE 22, Box 49
Middlebrook

Dear Ms. Hummel,
BRavo!! I am thrilled to enclose my check for a subscription to your "friendly newspaper for 'friendly people'." I am also enclosing the amount for a gift subscription for some good friends who, I'm sure, will enjoy it as well.

I first learned of your publication from Ken Frank, who copied your article on the Besse Weller M.A.P. program for members of the School Board. (It was a wonderful article, by the way, and really captured the spirit of that effort, I picked up my copy of your last edition at the Bookstore and just wanted to thank you for doing this. I was sad when I read that your "down on the farm" articles weren't going to be in the local paper, because even though I have never lived on a farm, I loved

your prose and could relate to your "message."

The last six years that I have served on the Staunton School Board have made me more aware of the need for media which is willing and anxious to be a public advocate for what is good about our community. So many important and truly wonderful things are being done by folks. Your articles reflect the "every day is every way" that average people accomplish above average things... from service to work to family.

I look forward to reading your paper and am glad that some of the fine, young and not-so-young writers have a vehicle for sharing their talents.

Sincerely,
Pam Haggerty
[717 N. Augusta St.
Staunton

(P.S. Note: Pam Haggerty is chairman of the Staunton School Board. The article about the M.A.P. program at Besse Weller Elementary School in Staunton to which she refers appeared in the December 1994 issue of Augusta Country.) ...



Come and worship

Members of Bethlehem United Methodist Church near Woodpe prepared this float for the Staunton Christmas parade held November 26. The float, "Freedom of Religion: The American Way" depicted a typical Christ-

mas church service and included a choir, a minister, a Nativity scene and a congregation at worship.

Photo by Kathy Christman

The house that Habitat built



November 16: Derle Saginario, prospective homeowner, paints the inside of a closet. Each adult prospective homeowner is required to provide a minimum of 200 hours labor as part of the agreement with Habitat for housing. Photo by Lee Ann Hager



November 2: Progress - In the project's seventh week, progress is plainly visible. At this point, the exterior of the house is virtually complete. Photo by Betty Jo Hamilton



Tress Davis, left, and Michael Cando roll right along with their painting project in the living room of the house at 8 Wythe Street. The two were part of the work force from First Church of God youth group. Photo by Lee Ann Hager



Augusta Country salutes all the individuals who make the building projects of Habitat for Humanity possible through the donation of time and materials.

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Habitat for Humanity

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•Reflections

Continued from page 17

tell you that most was dead right?

Maybe it was because during the day the members of the D.C. had been meeting and discussing the various trials and glancing mostly at the bible for the issues on trial, which no doubt made him get a little mad. Whenever the situation, he gave quite a moving speech, challenging the Republicans to a contest of ideas and his fellow Democrats to get out and work to make making the bible work. He emphasized that it was important to be the people of America know that the legislative branch that they were trying to tell them in churches that they certainly got everyone's attention with that speech. It was a very spiritual and long speech. Long enough for those beautiful new shoes to destroy my feet. I was standing on the hard floor (there were but the velvet line and have never had any shoes hurt so badly). They may be beautiful, but tell them that they will come to him. I'll bet were those things right!

Going to the park and then going to watch the 10,000 lights on the National Christmas Tree being turned on a few days later helped cheer up Dylen a little. But he is still very upset about losing his job and over schedule when he did this good thing. He was forced to leave his job, because, since he works for the House Post Office. They gave him a form to fill out asking if he would like to continue with his job. He put down "yes," of course, but I doubt it will do him any good. Everyone working in any of the post offices in Capitol Hill is expected to be notified.

On Capitol Hill, there is a lot of excitement. Workers have had their problems due to the disruption. From this point, assuming members can have offices with them planning to see his name on the first. George Bush, however, has no answer to be placed in the park, and appropriate. (Page 18 and 4

new application form on which one must state one's political standing in almost everything from abortion and prayer in the schools to the environment and the spiritual world. Dylen is unemployed, and thinks that it is certainly discrimination and doesn't know how they can do it. However, the government says — as we all know — political appointments to both may make it legal for them to do such an application and they have not actually seen the form yet to know if the groups in time.

In addition, we will see the housing commission chairman have been warned that if they want to keep their committees, they are not — and that means HITE — expected to have a single staffer who might be or might have worked for a Democrat. That could cause havoc! "We have one friend who worked for years for a Republican who retired two years ago. He put his name in the past and was hired by a Democrat. Now the Democrat has been defeated and our friend is in a real fix. He has lost his job again, and the Republicans won't have him back because a Democrat gave him a job two years ago. Does that give you any idea how stupid it is to the job market here now?"

I am doing everything I can to keep Dylen's spirits up. The holiday season will be long for him without a job, and it helps him to know that he is not alone. A while ago I wrote with a whole new set of guests will soon be here for the closing of our another Congress. We are just hoping that someone will have a vacancy that he can fill out as well as Dylen can.

Tell Maria that these Wizard shows will be in the end for her sometime. Love to everyone. Lillian



"Maria, that Maria is such a shuffling. I beg her to leave that camera at home but she claims to have a photograph of everybody who is anybody in Washington, and said she would never pass up a chance to add more to her collection. She snapped this photo of the Clintons and Sen. Joseph Lieberman, D-Conn., at the Democratic Leadership Council held Dec. 6 in D.C. There just a few rows in front of him. That's the back of my head right under Mary."

Coming events

Now through December 31

Holiday traditions

STANTON - Celebrate the holidays with a visit to Christmas past at the Museum of American Primitive Culture. Experience holiday traditions and Old World customs of the 17th, 18th, and 19th century German, Irish, English, and American folk.

Christmas traditions and Old World customs of the season are brought to life for dipping visitors to the museum on through December 31. General admission is \$7 for adults and \$3 for children 12 and under. Call 332-7890 for information.

December 27 and 29

Lancers in town

STANTON - Take a candlelit tour of the Museum of American Primitive Culture and see costumed interpreters present a special presentation of holiday traditions of the past. Tour times are 6 p.m., 6:30 p.m., 7 p.m. and 7:30 p.m. on December 27 and 29. Purchase of advance tickets is required for these events. Admission is \$10 for adults and \$5 for children 12 and under. Call 332-7890 for information.

December 24

Christmas Eve services

MEDELFORD - A Christmas Eve candlelight communion service will be held at 6 p.m. December 24 at the United Protestant Church near Middlebrook. The Rev. Ray Howell will lead the worship and communion service which will include carols and special Christmas music by church members and neighbors. Call 866-6641 for information.

February 25

Fares for show

FORET DISTANCE - The Blue Ridge State & Gun Farm Show will be held from 9 a.m. to 3 p.m. February 25 at Fort Defiance High School. Door prize drawings will be held each hour. Admission to the show is \$150 for adults, \$1 for children 4-12, and children under 4 free. A table for show and sale is available for \$12 with additional tables charging \$8 each. Exhibitor setup will begin at 7 a.m. For information call 865-8761, 828-4587, or 828-3690.

Check your mailing label!

8094-1895
Mr. & Mrs. Fred Smith
123 Mason St.
Stanton, VA 24401

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