

State Contest Encourages Egg Sandwiches for Restaurants



Among those active in the egg sandwich contest Monday were: left to right, Ron Wind, president of the Central Pennsylvania Chef's Association, Inc. and executive chef of the new Sheraton Harrisburg Inn, a con-

test judge; Clarence Riley, Elizabethtown contestant; Richard B. Sweet, Philadelphia, contest winner; William V. Sufilas, Maple Shade, N.J., contestant, and David Hieter, Emmaus contestant.

An Elizabethtown restaurant operator was among four men to compete for a \$250 prize this week for making the best egg sandwich.

Sponsored jointly by the state poultry industry, restaurant operators and the Pennsylvania Department of Agriculture, the contest was designed to benefit both the state's restaurant and egg industries by helping them to develop tasty egg sandwiches which can be prepared both rapidly and economically for sale in restaurants.

The four contestants in Harrisburg Monday were finalists from previous competition. The Elizabethtown entry was Clarence Riley, of the Etownia Restaurant, 113 S. Market St., Elizabethtown.

Riley presented his Eggtownman recipe which has been on his restaurant menu for the past three months after he had been benefiting personally from the recipe for the past five years.

While it's still too early to determine how well the sandwich will be received, Riley states that "everybody who eats them likes them." Under restaurant conditions, Riley says it takes about one and a half minutes to make his sandwich.

The "Eggtownman" recipe is as follows:

- 1 English Muffin
- 1 Egg
- 3 Strips of Bacon
- 1 Slice White American Cheese
- 1 Slice Firm Tomato

Tear English Muffin in half, toast in toaster. Fry three strips of bacon. Scramble egg in bowl, pour over bacon while frying. Lay one slice of cheese over mixture, cover and let fry on low heat for one minute.

Remove mixture from stove. Place on buttered muffin, top with a firm slice of tomato and other half of muffin.

Riley said the ingredients cost him about 22 cents per serving.

The winner of the contest, however, was Richard B. Sweet, manager of the Colonnade, 1616 Walnut St., in downtown Philadelphia, who presented a "Nooner" recipe which he says costs about 17 cents per serving to make.

His recipe is as follows:

- 6 Eggs
- 6 Tbl. Diced Fresh Peppers
- 6 Tbl. Diced Fresh Onions
- 6 Tbl. Diced Cheddar Cheese
- 12 Tbl. Spaghetti Sauce
- 6 Sesame Soft Rolls

- 1. Beat one egg
- 2. Blend in peppers, onions, cheese
- 3. Pour in 5-inch cast iron skillet
- 4. Spread 2 tablespoons of spaghetti sauce on top.
- 5. Cover
- 6. Cook until egg is firm.
- 7. Place on sesame roll
- 8. Salt and pepper to taste

Other recipes were presented by David Hieter, chef at Hieter's Diner, in Emmaus, and William V. Sufilas, general manager of the Grand Coach Galle at Maple Shade, N.J. Sufilas said his "Egg Skorpis" recipe is a highly successful part of his menu.

Sponsors of the contest were the Pennsylvania Restaurant Association, which promoted the contest through publicity to its membership, the Pennsylvania Poultry Federation, which provided \$475 of prize money to the four finalists, and the Pennsylvania Department of Agriculture which furnished facilities for the contest.

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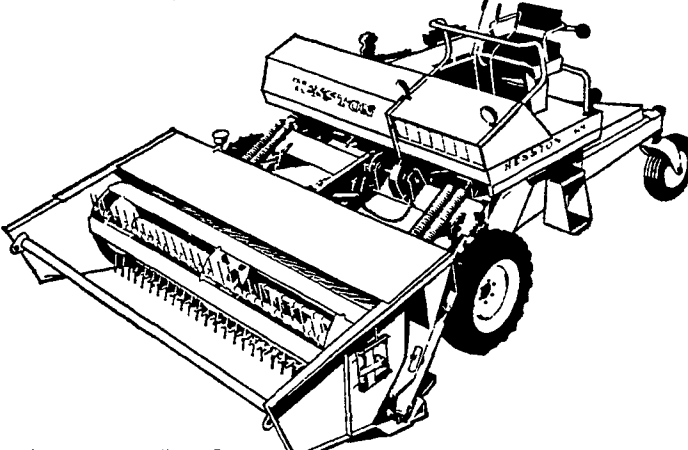
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Clarence Riley, Elizabethtown restaurant operator, explains his egg recipe to Mel Mitchell, Victor F. Weaver, Inc., sales manager, who was a member of the Poultry Federation's contest committee.

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