

Mother-Daughter Top Chicken Cook-Off Contest

It was a mother and daughter cooking team that ruled the roost in the 1973 Pennsylvania Chicken "Cook-Off" contest held at the Northern Lebanon County High School June 2

The coveted title of State Chicken Cooking Champion went to Mrs. Mary A. Dickerson of Pittsburgh and the runner-up title went to her mother, Mrs. John S. Pringle

The contest, which featured nine contestants from the western, eastern, and north-central Pennsylvania areas, was sponsored by the Pennsylvania Poultry Federation.

Mrs. Dickerson's dish was entitled, "Empress Stuffed Chicken Breasts" With the title went several gifts and an all expense paid trip to the National Chicken Cooking Contest, September 11 in Little Rock, Ark., and a chance for the top prize of \$10,000

Mrs. Pringle's dish was entitled, "Ring-Around-The-Chicken"

Over 500 entries were submitted to the National Broiler Council from the state of Pennsylvania and 10 finalists were selected. Nine were present at the "Cook-Off" Mrs. Anne Nesbitt, director of the National Chicken Cooking Contest, attended.

The judges were Mrs. Alletta Schadler, Lebanon County home economist; Dr. Morris Mast,

poultry specialist from Penn State, and Mrs. Edna Nash of the Harrisburg Patriot News

Mrs. Dickerson's recipe is as follows:

Empress Stuffed Chicken Breasts

- 4 broiler-fryer chicken breasts (2½ to 3 pounds, boned)
- 2 tablespoons finely chopped green onion
- ½ teaspoon Ac'cent
- 1 teaspoon salt
- ¼ teaspoon pepper
- 1 cup stuffing mix
- ¼ teaspoon thyme
- 1 teaspoon grated tangerine peel
- 2 tangerines, peeled, seeded cut into bite-size pieces
- ¼ cup Mazola Corn Oil
- 2 tablespoons slivered almonds
- 2 tablespoons melted butter or margarine
- 1 cup fresh-squeezed tangerine juice

Place chicken breasts, skin side down, flatten and season with Ac'cent, salt and pepper.

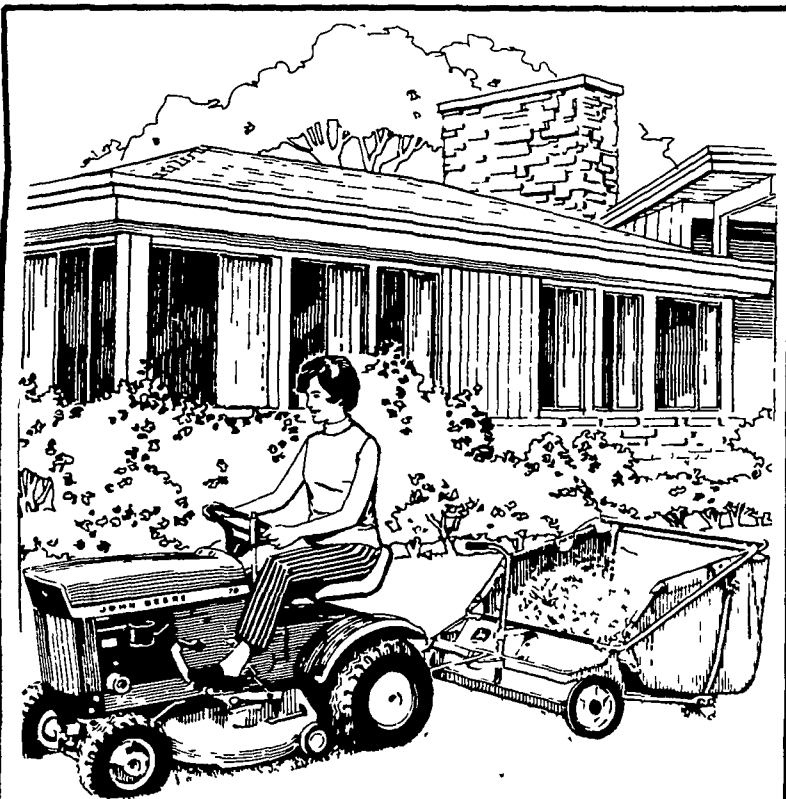
Mix together stuffing mix, thyme, tangerine peel and pieces, green onion, almonds, butter or margarine and 3 tablespoons tangerine juice.

Pile ¼ of stuffing mixture on each breast. Fold edges over and secure with wooden picks. Heat corn oil in Wear-Ever fry pan and brown chicken breasts lightly on all sides. Line a shallow baking pan with Alcoa Wrap and place browned chicken skin side up. Pouring remaining tangerine



(Left to right) Mrs. John S. Pringle, Pittsburgh, first runnerup (second place winner) and Mrs. Mary A. Dickerson, Pittsburgh, first place winner of the

Pennsylvania Poultry Federation's Chicken "Cook-Off" contest held at Northern Lebanon County High School.



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juice over chicken. Cover with Alcoa Wrap and bake in 375 degree oven, for 30 minutes. Remove cover. Bake an additional 30 to 40 minutes, basting 2 to 3 times with juice. Remove chicken to warm serving platter. Pour pan drippings into saucepan. Boil for 5 minutes, until slightly thickened and reduced to about ¼ cup. Pour over chicken.

Recipes may be obtained by Writing to the Pennsylvania Poultry Federation, 3807 Paxton Street, Harrisburg, Pa. 17111.

"Southpaws"

In the early days of baseball, diamonds were laid out with the pitcher's mound east of home plate. Thus a right-handed pitcher faced north as he commenced his delivery, while a left-hander faced south. There were only a few left-handed pitchers, so the nickname "southpaw" was coined.



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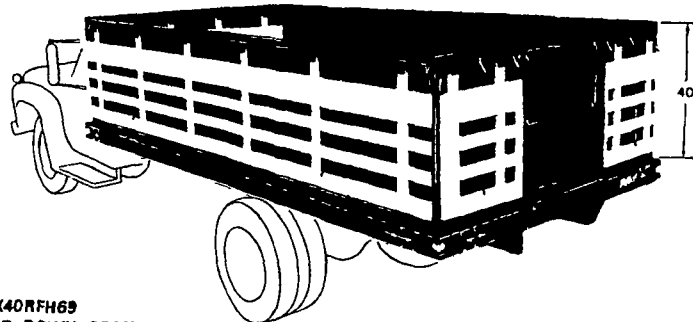
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