Lancaster County Dairy Princess Contest Scheduled

The Lancaster County Dairy Princess Committee invites Lancaster County girls, who qualify, to participate in the 1975 Dairy Princess Pageant to be held June 21 at the Farm and Home Center at 7:00 p.m. Miss Diane Crider, the 1974 Dairy Princess from the County, will crown her successor at the pageant.

The local winner will participate in the 19th

Pennsylvania Dairy Princess Contest and represent Dairy Industry the throughout the Lancaster County area in the next year. The program seeks to promote the industry-wide contribution of the milk business to the nutrition and economy of Pennsylvania.

Rules of the contest are: Contestants must be the daughter of a dairy farmer, a dairy farm manager,

herdsman or dairy farm married and have her owner during the current year or the contestant be the owner of more than one dairy animal prior to May 1, 1975.

She must have completed her Junior year in High School and will not reach her 31 of the year of the contest. She must be single and never Gregory, Lititz R1.

parent's or guardian's consent. Former local winners are not eligible.

All official entry forms must be completed by June 1, 1975. Entry forms may be secured from Alan Bair, Associate County Agent at 21st birthday by December the Farm and Home Center or from Mrs. Robert

well-greased 2-quart casserole. Beat eggs with sugar, vanilla, milk and cream. Pour mixture evenly over bread. Place apple slices in pretty pattern over pudding. Sprinkle sugar mixture over apples. Bake in preheated moderate oven (350 F.) for 40 to 45 minutes or until center of pudding is firm to the touch. Serve warm with Armagnae brandy sauce. To prepare sauce: Combine 2 tablespoons cornstarch with 1 4 cup sugar. Stir in 1 well-heaten egg and 2 cups milk. Cook over low heat stirring constantly until sauce bubbles and thickens. Stir in 2 tenspoons grated orange rind and 1 t cup Armagnac.

DESSERT TREAT-FRENCH COUNTRY PUDDING



Next time you're looking for a spectacular dinner finale consider French Country Bread Pudding It's a delectably different dessert — indeasy to prepare too'

French baguette cubes mellow marrons (imported canned French chestnuts) and a rich custardy mixture are the basic ingredients. Top with spicy apple slices and more chestnuts bake and serve warm with Armagnac brandy sauce. You II have something truly elegant to serve family or friends

It's chestnuts that give unique flavor to this pudding. They come from the Ardèche region of France and are available in a variety of forms - glazed to be nibbled out of hand whole unsweetened or in syrup, crême de marrons (chestnut cream) or unsweetened puree. You can use them in a variety of dishes meats vegetables desserts - just as the French do

With the pudding and Armagnac sauce serve coffee and a glass of fine Armagnac brandy. This noble drink has been a favorite with many great figures in French history - notably the Kings Musketeers It provides the perfect touch to this French dessert course

French Country Bread Pudding (Makes about 6 to 8 servings)

- I quart 1-inch cubes French baguette
- 1 can (10-oz.) French whole chestnuts. drained and crumbled 3 apples, peeled
- 4 eggs, well beaten 1/2 cup sugar
- 2 teaspoons vanilla 2 cups milk 1 cup (1/2 pint)
- heavy cream and cut into thin slices

14 cup sugar mixed with 1/2 teaspoon each cinnamon and nutmeg

Place baguette cubes and chestnuts into shallow



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Virginville 4-H Club

The Virginville Dairy and Swine 4-H Club met recently with president Jeffrey Miller presiding. M mbers were reminded of the Jr. Holstein Club meeting. Demonstrations were given on fitting and clipping.

The next meeting will be held at Jeffrey Miller's home.

Michele Ejladney

News Reporter A | G | W | A

Good news for car owners

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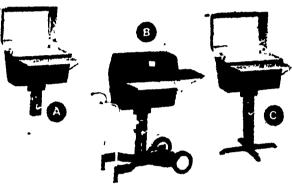
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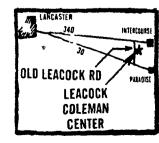


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