

Heidi Miller is Lancaster's poultry queen

LANCASTER - When Heidi Miller, 18, became Lancaster County's Poultry Queen last year, she had no inkling of the schedule of events soon to fill her calendar.

Since that time, Heidi has cooked five-foot omelets in Lancaster and Williamsport, toured Purina Feed Mills, Wenger's Feed Mill and Longenecker's Hatcheries in Elizabethtown, rode in the Farm

Show parade last fall, dispensed egg sicles for Farm Show, and attended the Poultry Tradeshow in Atlanta, Georgia.

One of the most thrilling events during her reign occurred last week. She met the governor of Pennsylvania while making another five-foot omelet.

"It was really thrilling to meet

the governor and to shake his hand," Heidi beamed.

About her work as queen, Heidi says, "I really have enjoyed this year. I like to travel around the county and meet all the people. I guess most of all I enjoy going into schools and telling kids about eggs. They are really interested in the incubator I bring along with me."

Heidi has a trip to Philadelphia planned for the near future. Because Pennsylvania has only two poultry queens, Adams and Lancaster counties, Heidi has many opportunities to travel out of the county to promote poultry.

This Columbia resident works at the Farm Credit Office in Lancaster as a secretary and says she "really enjoys it." She also helps her parents, Warren and Alicia Miller, on their poultry farm.

When she isn't working or promoting poultry, Heidi takes time off for herself to ride bikes, ski and cook. And you can bet she has some great egg recipes. Her favorite recipe follows.

The Lancaster Poultry Association is currently looking for a replacement for Heidi when her reign ends in August. If you or someone you know is interested, call John Hershey, 653-5807 or Walter Mawrer, 684-5331, for more information and contest rules.

The contest will be held August 7 at the Farm and Home Center in Lancaster. First prize, besides the title, will be \$250 cash or a \$500 college scholarship. Deadline date is May 25.

To sum it up, Heidi wants everyone to know she had a "very eggciting year!"—DK



Heidi Miller,

Home on the range

(Continued from Page C6)

SUNSHINE SANDWICHES

1 pkg. whipped cream cheese with chives
2 T. milk
1 pkg. corned beef, finely chopped
1/3 c. shredded Swiss cheese
3 hard-cooked eggs, sliced
3 bagels or English muffins, split, toasted

Stir together cream cheese and milk until smooth. Add corned beef and cheese. Reserve 3 inner egg slices. Chop remaining slices and combine with cream cheese mixture. Refrigerate until serving. Spread about 1/4 cup mixture on each toasted bagel or muffin half. Serve cold or broil 6 inches from heat 2 to 3 minutes or until cheese melts. Garnish each with an egg slice, halved.

ZIPPY DEVILED EGGS

8 hard-cooked eggs
2 T. mayonnaise
2 to 3 t. lemon juice
1 t. prepared mustard
1 t. Worcestershire sauce
1/2 t. salt
1/8 t. pepper

Cut eggs in half lengthwise. Remove yolks, mash with fork. Combine with remaining ingredients; blend well. Refill whites using approximately 2 teaspoons mixture per egg half. Makes 16 deviled egg halves.

HALF-HOUR DINNER

3/4 c. uncooked regular rice
1 can condensed cream of celery soup
3/4 c. water
1 T. butter
1 pkg. frozen peas, separated
1 can sliced mushrooms, drained, optional
6 eggs
1/2 c. shredded Swiss cheese, optional

In large fry pan combine rice, soup, water and butter. Cover and bring to boil. Reduce heat to simmering. Simmer covered 5 minutes. Stir in frozen peas and simmer covered 5 minutes longer. Stir in mushrooms, if desired. Make 6 indentations in rice mixture. Break an egg into each indentation. Cover and continue cooking over low to medium heat until eggs are almost set, 3 to 5 minutes. Sprinkle with cheese, if desired. Cover and cook until eggs are desired degree of doneness, 5 to 7 minutes.

PEACHY KEEN NOG

For patio or poolside, Peachy Keen Nog is a delicious take-along. 1 1/2 c. vanilla or peach ice cream
2 fresh peaches, peeled and pitted or 1 pkg. frozen peach slices, thawed
2 eggs

Combine all ingredients in blender container. Cover. Blend at medium speed until smooth, about 15 seconds. Serve immediately.



INSTANT EGG PICK-UP

1 egg
1 cup orange juice
1 T. honey, optional

Measure all ingredients into blender or shaker container.

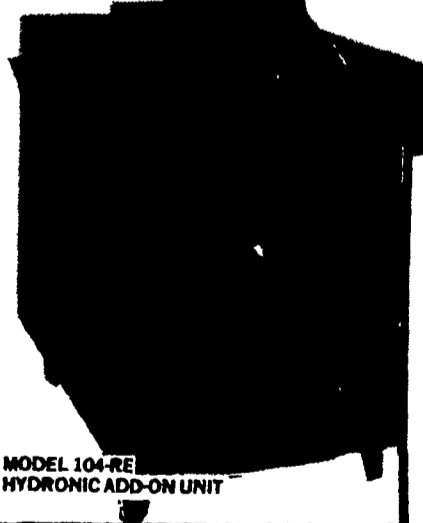
Cover. Blend or shake until well blended. Pour into tall glass. Serve immediately.

Variation: Just before serving add 1 scoop orange or lemon sherbert.

TIMBER EZE

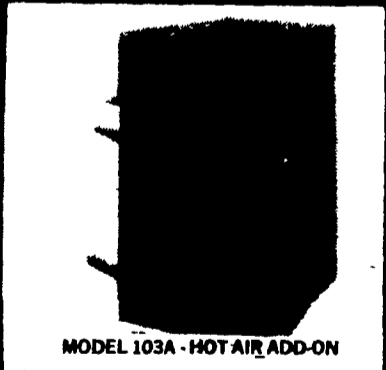
The Ingenious Wood/Coal Heating System

TESTED TO UL 1102 STANDARD FOR RADIANT HEAT BY AN INDEPENDENT LABORATORY



MODEL 104-RE HYDRONIC ADD-ON UNIT

WOOD & COAL BURNING ENERGY SAVERS



MODEL 103A - HOT AIR ADD-ON

The TIMBER EZE is especially designed to hook up with your central hot water or hot air heating systems thus eliminating the need to burn costly fuel. Simply install the TIMBER EZE beside your furnace and connect the water pipes to the boiler and let the TIMBER EZE heat your water system.

FEATURES:

- Automatic Temperature Control
- Heavy Duty Cast Iron Rocking Grates
- Cast Iron Doors
- Fire Brick Lined

Four Models To Choose From

- Burns Logs up to 28"
- Weight 710 lbs
- Constructed of 3/16" and 1/4" steel
- Available in 8 1/2 or 3 1/2 gal water jackets

A.R. FLAUD SALES

Timbereze Distributor & Sales

RD #2, Rock Road, Honey Brook, Pa. 19344
For More Information Call 215-273-3211

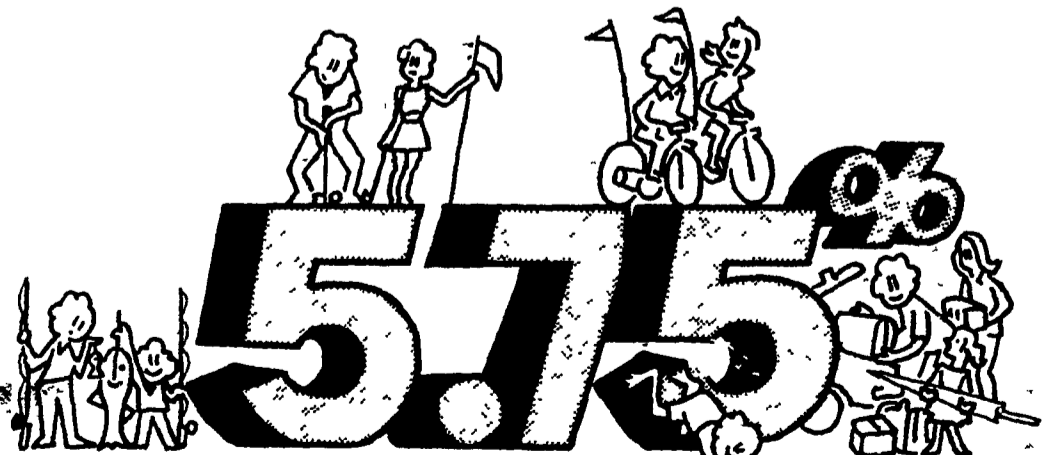
DEALER INQUIRIES WELCOME

New Holland
Farmers National
Bank



Maximum Interest VACATION CLUBS

Starting Now. \$1 to \$20 weekly coupon plans... plus you'll receive 5-3/4% simple interest on the total deposited. Sign up at any of our offices. Substantial interest penalty required for early withdrawal



New Holland, Smoketown, Intercourse, Eden Rd, Lancaster.

Member FDIC