

Delmarva chicken festival produces winners

GEORGETOWN, Del. — The folks who raise chicken on Delmarva have another year's worth of memories to add to their scrapbook. They've just closed the doors on another successful Delmarva Chicken Festival and Chicken Cooking Contest. Both events were held on the campus of the University of Maryland Eastern Shore, in Princess Anne, Maryland.

Festivities began Friday night, June 5, with the selection of lovely Princess Anne teenager, Courtney Randolph Kemp, as the 1981 Delmarva Poultry Princess. Courtney was selected from a field of 17 contestants.

Five-year-old Jodi Leigh Baker, a confident brunette from Millsboro, Del., is the new Little Miss Delmarva Poultry Princess.

Highlight of the weekend's festivities was the Delmarva Chicken Cooking Contest, a popular event which dates back to the late 1940's and very effectively continues to demonstrate the versatility of chicken. The thirty entries this year (10 each from Maryland, Delaware and Virginia) seemed to favor combinations of

this popular low-proced meat with vegetables. Herbs and spices also predominated—21 different ones were used altogether. Many dishes featured lemon, soy sauce and garlic, too.

No one is surprised to see men competing in cooking shindigs anymore. There were six among the contestants this year; three of them winners.

Maryland's first place winner was Marilyn Mansfield of Potomac, a free-lance writer who won the judges' approval with a snappy dish called "Chicken Ole." It features a liberal dose of taco seasoning which serves as a shortcut source for five ingredients. No stranger to the Delmarva Chicken Cooking Contest, Ms. Mansfield was her state's 1972 winner.

Delaware's winning recipe came from Claymond homemaker, Mary Gies, and carries a simple title of "Spring Chicken." The first time she served it to her husband he remarked, "I think you've got a winner." He was right. Mrs. Gies says the theme of her dish is designed to take advantage of fresh garden bounty in the spring,



Sharing top honors in the Delmarva Chicken Cooking Contest were (left to right), Mary D. Gies of Wilmington, Del.; Marilyn Mansfield of Potomac, Md.; and, Fran R. Weick of Arlington, Va. The three state champions will continue

their competition later this summer when they join representatives from the remaining 47 states and the District of Columbia for the National Chicken Cooking Contest finals in Ocean City, Md.

and includes fresh peas and asparagus, which are two of Delaware's noted spring crops.

Top chicken cooking honors for Virginia were won this year by a transplanted New Yorker, Ms. Fran Weick of Arlington, who takes a whimsical approach to cooking and entering contests. Her recipe came about during her learning how to stir fry food because a friend had given her a wok. Her entry into the contest came about from an entry form she picked up at a Kitchen Bazaar store. When not inventing new recipes she is a research assistant

with the American Council on Life Insurance.

Mrs. Mansfield, Mrs. Gies and Ms. Weick have now earned the right to represent their respective states in the National Chicken Cooking Contest in Ocean City, Maryland, on July 29.

Their first place finishes in the Delmarva contest also earned them a \$500 cash prize and numerous gifts and a trophy.

CHICKEN OLE

8 broiler-fryer chicken thighs
2 tablespoons butter, melted
1 package (1.25 oz) toco seasoning

mix, divided
1 1/2 cups tomato juice
1/2 cup water
1 can (16 oz) vegetarian beans
3/4 cup rice

In large baking pan, place chicken, skin-side down. Pour batter over chicken. Sprinkle half of the taco seasoning mix over chicken. Bake, uncovered, in 400°F. oven for 15 minutes. Remove chicken from baking pan and set aside.

In baking pan, mix together tomato juice, water, beans and rice. Return chicken to baking pan,

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Courtney Kemp (right) of Princess Anne, Maryland, is the 1981 Delmarva Poultry Princess. Pictured with her is Jodi Baker of Millsboro, Delaware who will reign as the Little Delmarva Poultry Princess. Both were crowned at the 34th Annual Delmarva Chicken Festival at Princess Anne on June 5.



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