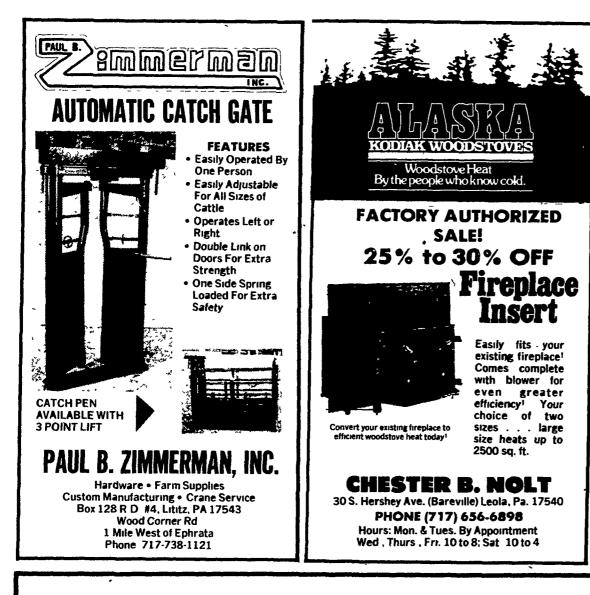


David Wenger with part of large used farm equipment lot at Myerstown in background.



## **David Wenger gets** agribusiness honor

KANSAS CITY, MO. - David Wenger, 21, son of Carl and Margaret Wenger, of Myerstown, Lebanon County, has been named one of four Regional Star Agribusinessmen by the National Future Farmers of America.

Wenger, who serves as vicepresident and purchasing agent for the family farm equipment business at Myerstown, is the Eastern Region Star Agribusinessman.

He will compete with the three other regional winners at the 54th National FFA Convention Nov. 12-14 in Kansas City for the top honor as Star Agribusinessman of America.

The other three regional winners include:

-Michael Welch, 21, student and cooperative employee from Speedwell, Tn., representing the Southern Region.

-Dale Wolf Jr., 21, owner and operating manager of a greenhouse from Baldwin, Wisc., representing the Central Region.

-Terry Daniel, 21, landscape contractor from Mesa, Ariz., representing the Western Region.

The regional winners were selected by the National FFA Officers and Board of Diorectors based on the candidates

achievements in one or more areas of agribusiness, as well as leadership in FFA.

The four regional winners were picked from 778 candidates for the American Farmer Degree. Only about one in every 600 FFAmembers receives this highest degree of FFA membership.

As regional winners, each of the Star Agribusinessmen will receive a \$500 award from the National FFA Foundation, Inc. at the national convention. The winner of the Star Agribusinessman of America honor, picked from the four, will receive an additional \$500 award.

This marks the 12th year that this top award has been given by the FFA to recognize outstanding members becoming established in agribusiness occupations.

Wenger started with the family machinery business, Wenger's Farm Machinery, Inc., in his preteen years by attending farm sales every weekend with his father and older brother. As he grew older, he gained experience in the appraising and purchasing of farm equipment by observing his father and brother and listening to con-, versations with other dealers.

(Turn to Page C16)

## **Chicken** cooking

(Continued from Page C14)

- 1 cup shredded Mozzarella cheese, divided l can (6 oz.) tomato paste
- 1 teaspoon oregano leaves <sup>1</sup>/<sub>2</sub> teaspoon basil leaves
- 1/2 cup small curd cottage cheese
- 43 cup prepared biscuit mix 1 cup milk
- 2 eggs
- 1/4 teaspoon pepper

In deep saucepan, place chicken. Add water and 1 teaspoon of the salt. Cover and summer about 45 minutes or until fork can be inserted in chicken with ease. Cool. Separate meat from bones. Discard bones and skin. Cut chicken in bite-size pieces and place in large bowl; add 1/2 cup of

the Mozzarella cheese, tomato paste, oregano and basil; stir to mix and set aside.

In a lightly greased large quiche dish or deep-dish pie pan, place cottage cheese and spread evenly. Place chicken mixture evenly over cottage cheese. In bowl, place biscuit mix, milk, eggs, pepper and remaining 1 teaspoon salt; beat 1 minute with hand mixer. Pour over chicken mixture. Bake in 350°F. oven about 30 minutes or until brown and a knife inserted in middle comes out clean.

Remove from oven and sprinkle with the remaining 1/2 cup of Mozzarella cheese. Let set 5 minutes before serving. Makes 4 servings

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