

Penn State hosts ADSA annual meeting

UNIVERSITY PARK — The American Dairy Science Association will hold its 77th annual meeting June 27-30 on the University Park Campus of The Pennsylvania State University.

"Activities June 27 will feature the ADSA opening session, a Past Presidents' Reception and Dinner, and a Student Affiliate Reception," points out Dr. Larry Specht, Penn State professor of dairy science extension and general chairman of the annual meeting.

Technical sessions are scheduled on Monday, Tuesday, and Wednesday morning. Papers will be presented in four areas: Production Division, Dairy Foods Research Section, Industry and Business Section, and Student Affiliate Division, including the Northeast ADSA/ASAS Graduate Student Paper Competition.

The Northeast ADSA/ASAS Awards Breakfast will be held June 29, along with the Student Affiliate Luncheon and Division Business Meeting.

Also included on Tuesday's agenda are the International Reception, Donors Dinner, ADSA

Awards Program, and Penn State University Dairy Alumni Mixer. Sessions will conclude Wednesday with the ADSA General Business Meeting.

In addition to the regular technical sessions, there will be a symposium June 26 in honor of Dr. J. O. Almquist, Penn State professor of dairy physiology and one of the winners of the 1981 Wolf Foundation Prize.

"Tours and recreational opportunities will be available for everyone," Specht notes. "A golf tournament will be held on Sunday, a ladies luncheon on Monday, a Monday evening barbecue, and a choice of tours for spouses on Tuesday."

Preteens and teenagers may participate in ice skating, bowling, swimming, hiking, and nature study. Canoeing and cave crawling, under the supervision of a professional staff, will be available to older youth.

"Central Pennsylvania is a beautiful place to visit in June. It is accessible by air and major highway systems," the general chairman emphasizes.

PA beef cook-off scheduled

HARRISBURG — That original beef recipe you dreamed up could put a jingle in your pocket and win you fame if you enter the 1982 Pennsylvania Beef Cook-Off Contest, according to Agriculture Secretary Penrose Hallowell.

The cook-off contest, to be held at the Trinity High School in Shiremanstown on June 10, is open to all residents of Pennsylvania 18 years or older, who do not have professional cooking status.

"This is an excellent opportunity for Pennsylvanians to show off their original recipes and be rewarded for their creativity," Hallowell said.

Entries must be submitted by May 15. Finalists, selected by a panel of judges, will compete on June 10. Contestants for the final competition will be selected on the basis of originality, 20 points; taste, 40 points; ease of preparation and practicality, 20 points; and appearance, 20 points.

A minimum of six finalists will be selected to prepare their entries from the recipes submitted. First prize is \$125, second prize is \$60, third and fourth prizes are \$30 each. The state winner will be eligible to compete in the national cook-off contest to be held in September in San Antonio, Texas.

Each contestant may submit one original beef recipe using beef chuck, round, rump, fresh brisket

cut in any form or ground beef. The dish must contain a minimum of two and not more than five pounds of beef. The meat must be exclusively beef and can only be from the above cuts.

Total cooking time may not exceed four hours, not including preliminary preparations, such as marinating. Recipes must be specific, but brand names and commercial tenderizers are not

allowed. The number of servings and preparation time should be included in recipe entries.

If you are interested in entering the Pennsylvania Beef Cook-Off Contest, send your beef recipes, typed in triplicate with your name, address, phone number and a brief biography to Mary Wilson, Chairman, Pennsylvania Beef Cook-Off, 862 Webster Drive, State College, PA 16801; Phone 814-238-5888.



Bake a cake for Easter

(Continued from Page B8)

BUTTERCREAMICING

- 1/2 cup solid vegetable shortening
 - 1/2 cup butter or margarin
 - 1-1/2 tps. vanilla
 - 5 cups confectioners' sugar (there are 4 cups in a pound)
 - 3 Tablespoons milk
- Cream butter and shortening with electric mixer. Add vanilla. Gradually add sugar, one cup at a

time, beating well on medium speed. Scrape sides and bottom of bowl often. When all the sugar has been mixed in, icing will appear dry. Add milk and beat at medium speed two to three minutes. Keep icing covered with a damp cloth until ready to decorate. For best results, keep icing bowl in refrigerator when not using.



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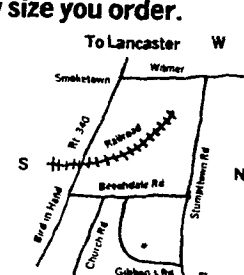
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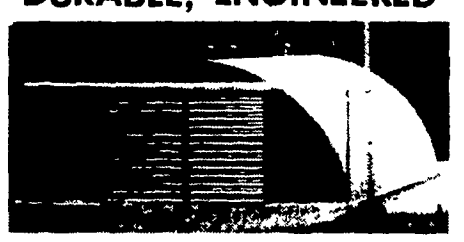





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