

Brainstorm turns mushroom contest into reality

BY DEBBIE KOONTZ
HARRISBURG — On Thursday, a brainstorm, originally concocted and envisioned by Bill Piper, PDA's mushroom marketing specialist, became a reality.

Piper pictured a cooking contest devoted entirely to his specialty, (mushrooms, of course), with lots of photographers and press people, and most of all, lots and lots of consumers — hungry consumers (both for food and knowledge) — swarming about the 'just-made' epicurian delights discussing how they were going to rush home and try the same dishes.

So he gathered 'everybody' together — the newspapers were there, the television stations were there, photographers, public relations officials and all sorts of VIPs were there — and he put them in one of Harrisburg's busiest lunchtime spots — Strawberry Square — and held a cooking contest.

And when the excitement was over, the press were happy because they got their story, the VIPs were satisfied because they got to taste the dishes, the swarm of consumers were buzzing because they got all the recipes, and most of all Deborah Yandric

was happy because she won the \$50 first prize.

And what about Bill Piper? Well he was happy too because the event was dubbed successful and will, justifiably, become an annual event.

This year's mushroom contest winner, a part-time musician, lives with her husband Dan in Middletown. She is the mother of two children — a 20-year-old son in Millersville State College, and a 17-year-old daughter who is a senior in high school.

Deborah's winning recipe, "Elegant Mushroom Quiche," emerged to the top above 39 other entries and 10 finalists.

According to Deb, this recipe was her own creation, and evolved only after much experimentation. "I have been experimenting with different quiches for a long time. I just love to cook, and only regret that I don't have more time to do so," she spurts.

But this isn't the first time a quiche dish brought this cook good luck. She won a microwave oven in the national Nestle Souptime Soup Mix Contest last year.

She also has been in the state beef cook-off several times, but has never captured a winning role.

"I'd love to join again next year," she continues. "I really enjoy cooking contests."

Deborah's winning recipe and the second and third place winning recipes follow:

ELEGANT MUSHROOM QUICHE

- 1 can refrigerated crescent dinner rolls
- 8 strips of bacon, cooked and crumbled
- 3/4 c. shredded cheddar cheese
- 3/4 c. shredded Swiss cheese
- 12 oz. fresh mushrooms, washed, sliced
- 3 T. butter
- 1 c. boiling water
- 1 envelope cream of mushroom soup mix
- 1 envelope cream of chicken soup mix
- 3 eggs, beaten
- 1/4 t. pepper
- 2 t. flour
- 1/4 c. dairy sour cream
- 1/2 t. chopped chives
- 1/4 t. paprika

Separate crescent dough into 8 triangles. Place triangles in an ungreased 10-inch pie pan or quiche dish. Press over bottom and up sides to form a crust.

Mix cheeses and bacon together.

Reserve 1/4 c. of this mixture for later use. Arrange remainder evenly over bottom of prepared crust. Saute mushrooms gently in large skillet, in the 3 T. butter. Remove from skillet with slotted spoon. Set aside.

In large mixing bowl, empty both envelopes of soup mix. Pour

in the boiling water, stirring till smooth. On medium speed of electric mixer, or with rotary beater, mix in the eggs. Beat in the milk, pepper, flour, and sour cream till thoroughly blended. With a spoon, stir in the mushrooms. Pour into crust.

In a preheated 350 degree oven, (Turn to Page B14)



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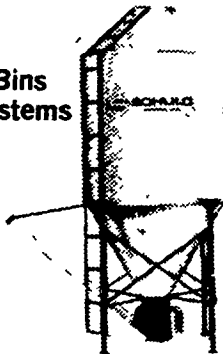
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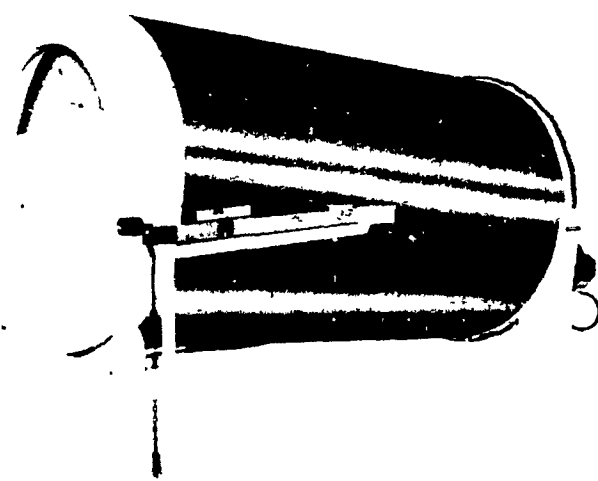
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