

BY DICK ANGLESTEIN

HARRISBURG — The gala opening of October as Pork Month in Strawberry Square on Monday had all the necessary ingredients.

—The National Pork Queen with a sincere wholesomeness as American as Easter ham.

—Government ag officials with proclamations and words of praise.

—Gourmet chefs whipping up tantalizing aromas from their charcoal grills.

—Pretty young ladies in pigskin fashions.

—Packers displaying their wares.

—And, of course, the main ingredient, plenty of pork — samples for tasting — delicious and nutritious.

The wet opening of October after a bone-dry September moved the event indoors from the Capitol steps. And, perhaps, this was for the best. The food, fashions and fun grabbed hold of Strawberry Square shoppers — the same ones who visit the meat counters of their supermarkets.

The prize for traveling the farthest (and only a week after a Penn State win out there) went to pert Janeen Chamberlin, National Pork Queen, who came all the way from Gladbrook, Ia.

An Iowa State junior in ag journalism, she journeyed to Pennsylvania with her father, Wayne, who operates a farrow-to-finish operation that markets about 3200 hogs a year.

Her main message was right to

the point:

"Eat pork — it's lean, nutritious and a great buy for the consumer."

Four charcoal grill gourmets competed for the Pork Cookout King title, including Henry Angle, Lemasters; David Reichard, Shady Grove; D. David Leabhart, Elizabethtown; and Samuel Gillespie, Chambersburg.

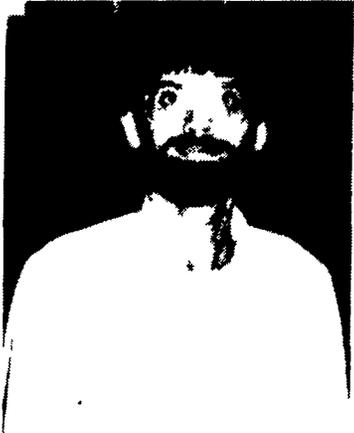
Among state officials were Chet Heim, deputy ag secretary, who read the Governor's Proclamation; Noah Wenger, Senate Ag Committee; and Ted Stuban, House Ag Committee.

And, a trio of pretty PDA employes modeled pigskin fashions.

And off to the side of all of this was an art exhibit that contained a number of ag and rural paintings.

One was a water color of a few stalks and ears of corn. By the size of the stalks and ears, you could tell it was this year's crop — not last year's.

And that painting sorta said it all. That corn will be turned into quite a few pounds of pork to be sold in coming months.



Winning chef in the Pa. Pork Cookout King competition is D. David Leabhart, of Elizabethtown, who featured a Pork Tasty Steaks recipe.

"PORK TASTY STEAKS"

3 boneless center steaks of Boston Butt
Season well with onion salt
Dash lightly with black pepper
Charcoal grill, broil, or *pan fry
Cook approx. 7-9 min. ON EACH SIDE
*Fry in butter or margarine
Serves 3



Department of Agriculture employees model pigskin fashions from I. Mishkin, of Strawberry Square. From the left are Barbara Constanzo, in royal blue shift; Barbara Manning, in striped, wing-sleeve top and skirt; and Sherry Milliken, in pigskin skirt.



National Pork Queen Janeen Chamberlin and her father, Wayne, traveled all the way from Gladbrook, Ia. to help launch Pork Month in Harrisburg.



A steady stream of "customers" sampled products from a quartet of packers who set up displays in Strawberry Square.



Curt Stoudt, of Leidy's, of Souderton, hands out sausage samples to eager customers.

HARRISBURG — An excellent restaurant meal is worth letting people know about, so now is your chance during the Pennsylvania Excellence in Pork Contest.

Pennsylvania residents are being encouraged to nominate their favorite Pennsylvania restaurant which serves Pennsylvania Pork entrees. Each person nominating a restaurant will receive a selection of full-color pork recipe booklets.

Nominations must include the name, address, and phone number of the restaurant, and the Pennsylvania pork entree which you enjoyed. Nominations will not be accepted from employees or family members.

Nominations should be sent to "Excellence In Pork Contest," Pa.

Meat Marketing Program, Pennsylvania Department of Agriculture, 2301 North Cameron Street, Harrisburg, PA 17110-9408. Nominations deadline is November 18.

The Excellence in Pork Contest is held in conjunction with the October celebration of Pennsylvania and National Pork Month. Each restaurant receiving more than 25 nominations will be selected as a finalist. A large plaque will be presented to the winning restaurants during special ceremonies at the 1985 Pennsylvania State Farm Show.

Pennsylvania has 13,000 pork producers who contribute \$63.9 million to the economy each year. Because the Commonwealth is a

major slaughtering and processing state, Pennsylvania producers, packers and processors supply 36.2 percent of our annual pork needs through nearly two million hogs slaughtered each year.

Pennsylvania's restaurant industry also plays an important role in bringing agricultural bounty to your table. The contest, which coincides with Pennsylvania Restaurant Month, recognizes these establishments for serving light, lean delicious Pennsylvania pork.

The Excellence in Pork Contest is sponsored by the Pennsylvania Meat Marketing Program in cooperation with the Pennsylvania Department of Agriculture and the Pennsylvania Pork Producers Council.