

Keystone Cornucopia highlights state's finest foods

BY SALLY BAIR
Staff Correspondent

HERSHEY — It was a showcase of Pennsylvania products — all arranged to please both the eye and the palate, and to show what the state's number one industry can achieve. This fourth annual Keystone Cornucopia, held Monday at the Hershey Convention Center, treated the 600 visitors to a taste of Pennsylvania's finest agricultural products.

Hors d'oeuvres for the social hour ranged from breaded mushrooms to catfish spread (in Pennsylvania!) to the more traditional Lebanon bologna and pretzels.

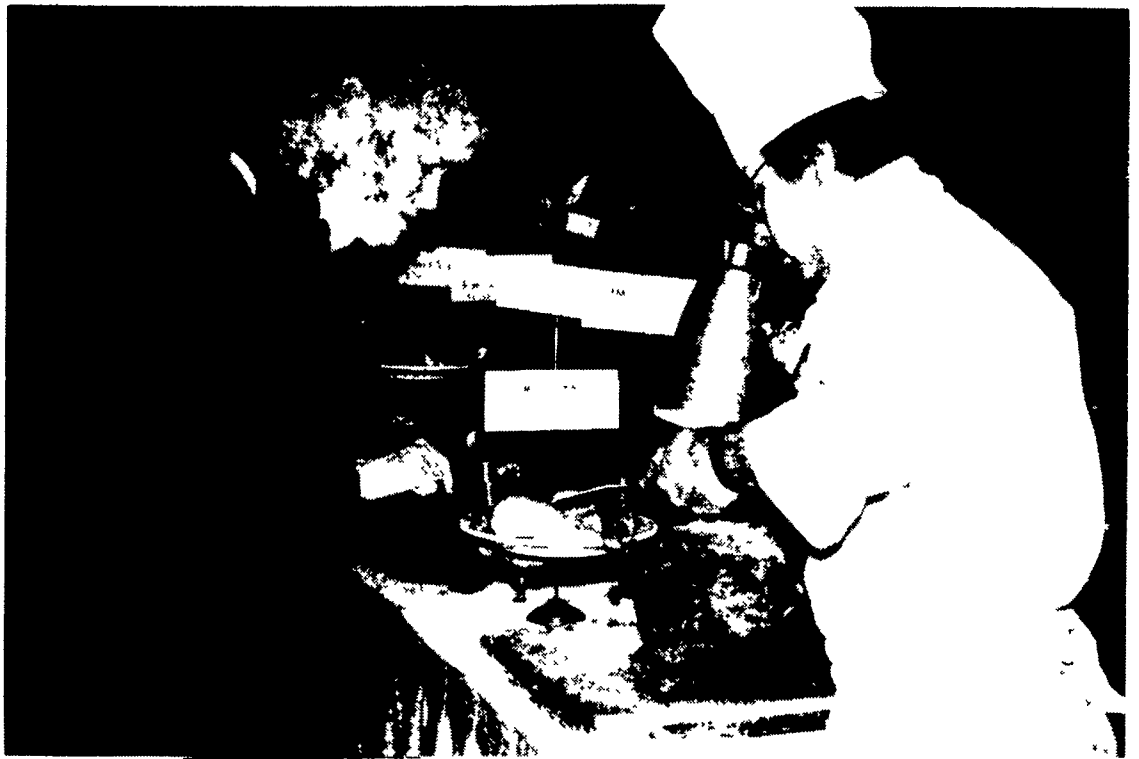
The feast continued through dinner, where groaning tables held the buffet, which included roast beef, curried lamb, pork chops, chicken and turkey a la king. A wide variety of vegetables enhanced the meat, and rolls and butter were available in abundance.

Pennsylvania's official drink, milk, was the drink of the evening, and sparkling apple cider was offered at each table.

It was a dessert lover's heaven. Ice sculptures adorned the dessert tables, which featured apple dumplings, luscious peaches and goat's milk fudge. But the table which was most difficult to reach because of the crowds was the one which featured a seemingly endless amount of ice cream with fix-your-own sundae toppings.

In welcoming the legislators and farmers who attended the dinner, Pennsylvania Secretary of Agriculture Penrose Hallowell pointed out that Pennsylvania's number one industry is a \$3 billion industry which employs 20 percent of the state's workforce.

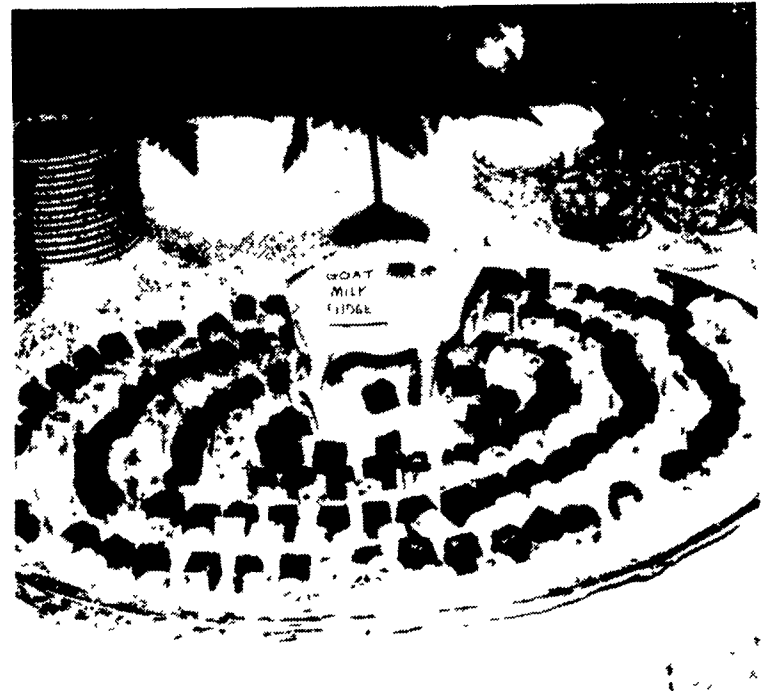
Hallowell said, "We ask your support. We can't continue this exceptional production without your help."



A hungry guest gets a healthy helping of meat as she goes through the food line at the Keystone Cornucopia Monday night.



This is how the ice cream toppings appeared before the guests sampled them. But when everyone had had their fill of the sticky, tasty toppings, the scene was much different.



Guests could choose from several flavors of goat milk fudge.

York Co. 4-H baby beef club honors Eisenhours and members

BY JOYCE BUPP
Staff Correspondent

SEVEN VALLEYS — York County's 4-H baby beef club members hosted their annual banquet last Saturday evening, with an awards program culminating in the recognition of Jim and Brenda Eisenhour as the 1985 Citation Award winner. About two hundred members, buyers and guests enjoyed the beef dinner at the Seven Valleys Fire Hall.

Former 4-H steer exhibitors

themselves, the Eisenhours are long-time leaders and supporters of the beef club program. Their children, James, Jr., Sandy, Susan and Tammy Eisenhour Thompson, have continued the family 4-H beef steer and breeding projects tradition, and Tammy was this year's only graduate from the county's beef program.

The Eisenhour family owns Cedar Hill Farm, Wellsville R1, with a herd of 125 beef cows on 370 acres of rented pasture and farm



Jim and Brenda Eisenhour were named the 1985 Citation award winners by the York 4-H beef club. Flanking the couple are beef club president Jamie Kohr and extension agent Tony Dobrosky.



Walt Keeney, center, received a tribute at the York beef banquet for his thirty years of service to the county's 4-H program. Presenting the award were county 4-H agent Roxanne Price and beef club president Jamie Kohr.

ground, plus a 63,000-bird laying flock. In addition, they manage the Warrington Green Farms and its registered Angus and Angus-cross herd, owned by the Doctors George and Lois Kushner.

For many years, the Eisenhours have hosted the regional livestock

judging contest at the Kushner Farm, on the edge of Wellsville, along with assisting with numerous other 4-H activities, including hosting the annual hayride.

Jim is a director of the South Central Pennsylvania cattlemen's

association and member of the state Angus Association. Brenda works with the Angus queen program and is a member of the Angus Association's ladies auxiliary, and is an organizational

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