

# Maryland Cooks Compete in Dairy-licious Recipe Contest

TIMONIUM, Md. — Over Labor Day weekend six Maryland cooks of various ages and backgrounds came together at the Maryland State Fair to compete in the finals of the Maryland Dairy-licious Recipe Contest. This first-ever contest, sponsored by Maryland dairy farmers, gave state residents a chance to express their culinary abilities while showcasing the versatility of dairy products produced in Maryland.

Three finalists in the youth division and three finalists in the adult division presented their prepared recipe entries to a panel of three judges for the selection of the grand prize winner in each division. Blending milk and vanilla, sharp Cheddars and lump crab meat, sour cream and orange marmalade, the contestants whipped up dishes to tempt any judge.

During the preliminary round of judging, one finalist had been selected from each of the three contest categories, beverage, entree, and dessert. These three

finalists competed with one another for the grand prize in their division.

Winning the grand prize, a \$250 U.S. Savings Bond, in the youth division was Sabrina Cellarosi, for her entry, "Sabrina's Ricotta Cheesecake." The cake is an elegant and unusual variation from traditional cheesecakes. Sabrina's recipe alternates layers of angel food cake with an almond flavored cheese filling for a deliciously light dessert.

In the adult division Cameron Davis won the grand prize, a GE microwave oven, for his entry, "Cam's Crab and Cheese Quickie Quiche." Starting with the raw ingredients, this dish is ready to serve hot out of the oven in one hour. Combining sharp Cheddar and cream cheese, farm fresh milk and eggs, broccoli, and Maryland blue crab meat, Cam's Quiche has a flavored regional appeal.

Here, with the permission of the contest sponsors, are the two winning recipe entries.

## Cam's Crab and Cheese Quickie Quiche

- 8 ounces shredded sharp Cheddar cheese
- 3 ounces cream cheese, cubed
- 1 cup milk
- 3 eggs
- 2 ounces chopped pimentos, drained (optional)
- 2/3 cup steamed broccoli
- 8 ounces Maryland blue lump crab meat
- 3/4 cup buttermilk baking mix
- 1/8 teaspoon nutmeg

Preheat oven to 400°F. Grease a 9x1 1/4-inch pie plate. Mix cheese, broccoli, crab meat and pimentos in pie plate. Lay cubed cream cheese on crab mixture. Beat milk, eggs, and buttermilk baking mix in blender for 15 seconds on high. Pour into pie plate. Bake 30 to 35 minutes or until knife inserted into center is clean when removed. Makes 6 to 8 servings.

## Sabrina's Ricotta Cheesecake

- 2 round angel food cakes, from store
- 2 pounds ricotta cheese
- 2 cups whipping cream
- 1 cup confectioners sugar
- 2 teaspoons almond extract
- 1/4 cup sliced almonds

For cheese filling, whip 1 cup of whipping cream. In another bowl combine ricotta cheese, confectioner's sugar and almond extract, fold in whipped cream to these ingredients.

Cut angel food cakes into thin slices, approximately 1/4 inch thickness. Line a large mixing bowl with a layer of the sliced cake. Add a layer of the cheese filling, a little thicker than the cake layer. Continue alternating cake slices and cheese filling, ending with a layer of the sliced cake. Cover the bowl with waxed paper and chill overnight.

Before serving, invert the mixing bowl on a serving platter. Whip the remaining 1 cup of cream and ice the cake with it. Sprinkle the sliced almonds over the cake for a flavorful garnish. Makes approximately 20 servings.



Grand prize winner in the adult division of the Maryland Dairy-licious Recipe Contest was Cameron Davis of Union Bridge. His entry, "Cam's Crab and Cheese Quickie Quiche," won him the grand prize, a GE microwave oven.

## Twin Valley FFA Wins Awards

ELVERSON — Members of the Twin Valley FFA chapter earned numerous awards in many categories at the recent Allentown Fair.

In project book competition, Dan Nonnemaker earned first place for his work experience record book. Ann Kline was second in this category.

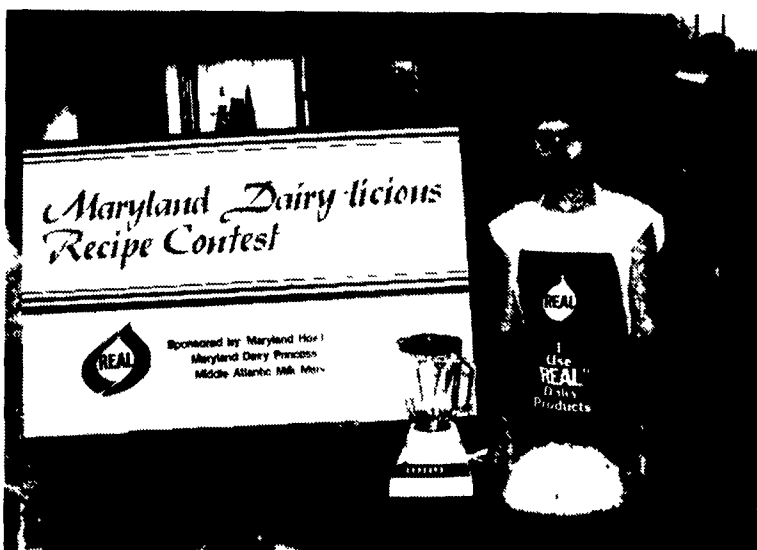
In exhibit competition, the chapter exhibit on beneficial insects placed first. Tom Morgan earned a first place for his small exhibit on mammal tracks. Ann Kline's exhibit on container gardening also placed first.

In crop exhibits, Sue Burkhart placed first with her milo and small pie pumpkin. She had second place awards for her red potatoes and alfalfa hay. Sue's field corn and grass hay placed third. Kevin Stoltzfus displayed the first place grass hay, and fourth place alfalfa hay and wheat straw. Tom Morgan

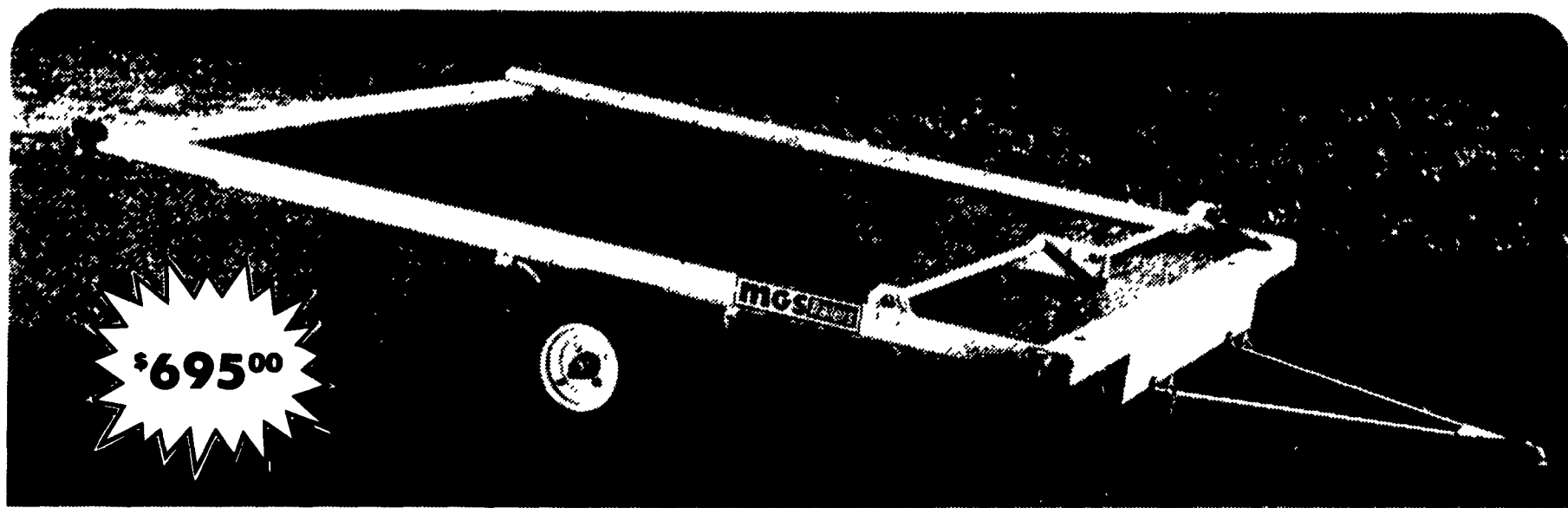
had the second place small tomatoes.

In dairy judging competition, the Twin Valley team of Kevin Stoltzfus, Duane Stoltzfus, and Shawn Edds placed second. Individually Kevin was third, Duane fourth, Scott Ritchie seventh, Shawn Edds eighth, Rich Slonaker ninth, and Ann Kline tenth. Other Twin Valley dairy judges were John Keenan, Dan Nonnemaker, Jeff Keenan, Chuck Stoltzfus, and Penny Radcliffe.

In livestock judging Larry Mountz finished first, Rick Hicks second, Mike Stoltzfus fifth, and Bunny Hicks ninth. The Twin Valley team, of Mountz, Hicks, and Stoltzfus, earned a first place trophy. Other Twin Valley students judging livestock were Eric Marshall, Doug Shantz, Tom Morgan, Lauren Schwartz, Kim Brossman, Keith Rice, Bob Amey, and Sue Burkhart.



Sabrina Cellarosi, Germantown, grand prize winner in the youth division of the Maryland Dairy-licious Recipe Contest, shows off her winning entry, "Sabrina's Ricotta Cheesecake." Sabrina was awarded a \$250 U.S. Savings Bond and a blender.



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