



"Frosty Milk Punch," submitted by Judy McQueen of Oil City, topped the appetizer/beverage category.



Miranda DeSantis of Pittsburgh won the top prize in the side dish category with "Fiesta Corn Chowder Ole."



The grand prize entree was "Shrimp and Scallops Au Gratin," submitted by Kristi Morris of Philadelphia.



Lynn Burger of Gilbert combined three vanilla-flavored dairy creamers to create dessert winner "Angel Cream."

Four Grand Prize Winners Named In Dairy Recipe Contest

HARRISBURG — Four Pennsylvania gourmet cooks with a flair for the unusual have been named grand-prize winners of a statewide dairy recipe contest sponsored by the Pennsylvania Dairy Promotion Program. The contest drew over 1,800 recipes during the June-July competition.

Winners were honored at a dinner for food editors and reporters that featured the blue ribbon recipes.

"Frothy Milk Punch" with a zesty blend of milk and fruit juices took the grand prize in the appetizer/beverage category for Judy W. McQueen, of Oil City.

"Fiesta Corn Chowder Ole," featuring a topping of sour cream and chopped chiles, won the top side dish award for Miranda De Santis of Pittsburgh.

"Shrimp and Scallops Au Gratin," the grand-prize entree, combines the best of the pasta and seafood worlds for winner Kristi

Morris of Philadelphia.

"Angel Cream" dessert, sweet and creamy as its name implies, won the grand prize for former Guernsey cow owner Lynn D. Burger of Gilbert.

Grand-prize winners were offered the choice of \$500 cash or a deluxe side-by-side refrigerator/freezer. All chose the money.

Semi-finalists were awarded Sunbeam electric ice cream makers. They are:

Appetizer/Beverage — Dawn Bush, St. Marys; Mrs. W. R. Goshert, Akron; Marlene Myers, Sunbury; and Glenna Rohrbach, Henryville.

Side Dish — Doris Hagan, Houtzdale; Diane Miller, Hollsopple; Amy Leana Myers and Marlene Myers, both of Sunbury.

Entree — Noreen Cellerari, Wilkes-Barre; Anita Felix, Perkasis; John S. Pringle, Pittsburgh; and Alice Whitaker, Reading.

Desserts — Carol Gillespie, Chambersburg; Charlene Kline, Altoona; Angela L. Sieglitz, Lancaster; and Lois P. Stowasser, Brommall.

In announcing the winners for the Pennsylvania Dairy Promotion Program, advisory board chairman Donald Duncan said, "Entries in our second-annual dairy recipe contest increased more than 250 percent over last year's first-time competition. We're pleased that people are recognizing the versatility of dairy products in menu planning.

"By using dairy products, residents of our state are enhancing the flavor and nutritional value of their meals and, at the same time, supporting the more than 14,000 dairy farmers in Pennsylvania."

Prominent newspaper food editors and culinary experts served as judges for the contest. Every prize-winning recipe was

selected for its taste, eye appeal, ease of preparation and effective use of dairy products.

The appetizer/beverage category attracted a wide variety of delicious entries representing many current trends in American cuisine. Recipes ranged from refreshing all-natural milkshakes and egg-nogs to creamy dips, hot and cold soups, and tasty finger foods.

Judy McQueen's grand-prize-winning "Frothy Milk Punch" combines a creamy base of milk and ice cream with fruit juices. An appealing party refreshment, this milk punch is also a cool, nutritious drink that may be enjoyed year-round.

"Fiesta Corn Chowder Ole" features a smooth combination of milk, cream cheese and creamed corn, but also calls for diced vegetables and crunchy bits of bacon. Each serving of this Mexican chowder is topped off with a dollop of pure dairy sour cream garnished with chopped chiles. To eliminate last-minute activities in the kitchen, this

wholesome and calcium-rich dairy chowder may be prepared in advance and simply reheated before serving.

Recipes submitted for the entree category of this year's "Make It With Milk and Other Dairy Products" contest clearly reflected the current popularity of seafood and pasta dishes. Linguine, lasagna and macaroni recipes competed against clam, shrimp and crab specialties. The number-one-ranked Pennsylvania entree — "Shrimp and Scallops Au Gratin" — combined the best of both worlds. In this easy-to-prepare variation of a restaurant-menu seafood dish, scallops and shrimp are complemented by a creamy, butter-cheese sauce laced with cayenne pepper and brandy. Served over noodles or rice, this is an impressive, elegant and palate-pleasing entree.

Desserts traditionally feature delicious dairy combinations that provide cool, luscious and satisfying conclusions for meals.

(Turn to Page B19)

PTO Alternator Sale

**A FIDELITY
"YELLOW JACKET"
P.T.O. ALTERNATOR
DELIVERS ALL THE
ELECTRIC POWER
YOU NEED,**



**WHEN
YOU NEED IT.**

MARTIN MACHINERY

P.O. Box 35 - Martindale, PA 17549

215-445-4585

Telex 5101011953 Martin Machine

Let Seal Crete Inc.

Make You A Proud Owner

By Rejuvenating The Interior Of Your Horse Barn



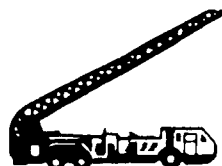
**We're
Never
Satisfied
Till
You Are**

**Call Now For Our FALL DISCOUNTS
On INTERIOR Painting**

Don't Forget To Call On Us For Your Other Painting & Waterproofing Needs.

AGRICULTURE - COMMERCIAL - INDUSTRIAL - CHURCHES

For FREE Estimate CALL



Seal Crete Inc.

PAINTING & WATERPROOFING
RD 2, Box 417, Ephrata, PA 17522 • 717-859-1127