

# National Chicken Cooking Winners

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boneless breast halves.  
 Third place and \$3,000 went to Pricilla Yee of Concord, California, for "Chicken with Pineapple Salsa."  
 Christine Tomasiewicz of Omaha, Nebraska, won \$2,000 for the fourth place winner titled "Heart Smart Baked Chicken."  
 Fifth place was won by Janice Elder of Charlotte, North Carolina, for "Chicken with Carrot Chutney."

The cook-off finals included state cooking champions from all 50 states plus the District of Columbia. Six out of the 51 contestants were male. All 51 contestants

prepared their recipes for judging by 15 food writers representing major newspaper and consumer magazines.

The first prize winner is an artist specializing in sculptured clay puppets. She lives on an 85-acre farm near Morrice, Michigan with her husband, Michael, and their two children aged three and two. Her husband is an owner, trainer and rider of harness race horses.

Both first and second place winners developed their interest in cooking from favorite aunts. Mathie's 71-year-old aunt has an extensive collection of cookbooks which the champion uses for inspiration.

Holley, a pharmacist, was taught to cook by an aunt who was a professional cook and baker.

In creating their contest entries, this year's finalists used 30 different vegetables, 15 fruits, and 40 spices. To add more flavor and appeal, the recipes included 11 different cheeses and five kinds of nuts. A number of recipes were inspired by ethnic backgrounds and regional influences, adding twists of uniqueness. A wide variety of herbs and spices were used to accent the flavor of each dish. Garlic was his favorite—used in 19 recipes—followed closely by oils and vinegars.

Unusual combinations paired chicken with red beets, grapefruits, raisins, oranges and bananas, coffee, pinto beans and watercress.

The *Chicken Cookbook* contains all of the 51 recipes prepared by finalists from each state and the District of Columbia at the National Cook-Off, including the \$10,000 chicken recipe. Also included are winning recipes from previous contests and some favorites from the host state.

In addition to recipes, the 127-page cookbook contains nutritional charts and a step-by-step diagram for carving a roast chicken. There is also information on how to enter the 39th Cook-Off, to be held in May 1991 in Little Rock, Arkansas. A prize of \$25,000 will be awarded to the winning recipe in that contest.

The cookbook may be ordered at the special price of \$1.75 (including postage) by sending a check or money order (no cash) to: *Chicken Cookbook*, Department NBC, Box 307, Coventry, CT. 06238.

In speaking with contestants from the states that *Lancaster Farming* covered, Marlene McCall, Pennsylvania's finalist, remarked that she likes to travel and what better way than to win a contest and have "them" pay her way across the country.

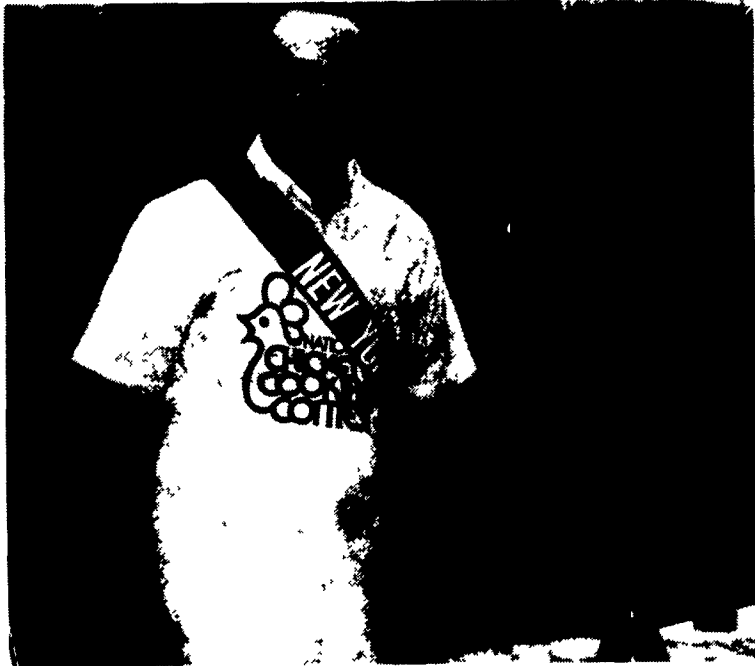
She said, "I'm a chemist so I naturally like to throw things together and see what happens."

From Mars, near Pittsburgh, McCall said it took her one and a half years to perfect her recipe "Stuffed Yogurt-Lime Chicken."

While she prepared her entry, editors and newscasters bombarded her with questions. Her hands never paused as she shot back answers. "I don't have trouble concentrating because I teach and I'm used to noise," she said.

For Genevieve Lehman of Rockville, Maryland, the contest was the first time she entered competition. Her entry was birthed one night when she needed to make dinner within one hour. She said,

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One of six male entries, Steven Kessler, New York, proved he could cook with the best of them when he presented his Basil Chicken in Cream.



Angelo Grigoli, New Jersey, said that this contest was his first time in the big league. "I live to eat," he insists. He'd like to publish a cookbook with both his mother's and his recipes featuring northern and southern Italian recipes.



Citrus-Mint Chicken, Edith Johnson's entry for Delaware, proves how much her cooking has improved since preparing her first meal as a bride. Then, she had mistaken a fine soap in a brown bag for flour and made meatballs with soapy gravy. She inherited a mint garden when she moved recently and likes to experiment with chicken because it's her favorite food and "it's good for you."



Second prize and \$4,000 dollars went to June Holley, Ohio, for "Chicken Sante Fe."



Pennsylvania's entry was presented by Marlene McCall, a chemist who likes to throw things together and see what happens.



This German Band strolled the aisles and serenaded the crowd that attended the National Chicken Contest held at the Hershey Convention Center on Thursday.