

# Best Pot Pie Maker

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Third place and \$75 went to Thomas Standish of Lititz. It was his first contest, but Standish has lots of experience cooking the dish for family and friends.

"I've done it so often, it's like second nature," he said.

Standish had always enjoyed his grandmother's pot pie. With her advancing age, Standish knew that he would need to learn to make the pot pie if he wanted to continue to enjoy it. After his grandmother taught him to make pot pie, Standish adapted it a bit to his own tastes. Standish said that his wife Debbie is an excellent cook, but she, and the couple's two children, often beg him to make pot pie and chili.

The six contestants at the cook off were chosen from 27 entries. The contestants prepared their specialties at the Lancaster Host Resort while Spring Glen Fresh Foods served pot pie, chow chow, and other Pennsylvania Dutch specialties to those who watched the contest. The crowd also sampled two varieties of chicken patties marketed by Pennfield Farms, which also gave numerous chicken cookbooks as door prizes.

In addition to Keys and Groff, other judges were Robert Fenninger, executive manager of Log Cabin Restaurant; Sue Long, editor of Lancaster County Magazine; Mindy Rotmund, home economist for Pennfield Farms; Lancaster Mayor Janice Stork; and Vesta Watt, assistant kitchen manager at Bird-in-Hand Family Restaurant.

The cook-off was part of the Pennsylvania Dutch Food Festival activities held February 15-20. Other events included tours of bread and breakfast inns, food producing plants, farmers markets, and restaurant food demonstrations.

## CHICKEN POT PIE

First-place winner

2 whole broiler-fryer chickens  
4-5 stalks celery  
Pinch saffron  
4 cups flour  
4 large eggs  
½ cup cold water  
1 packet Washington's Golden Seasoning and Broth  
Salt to taste (1 to 3 teaspoons)  
¼ -½ teaspoon pepper  
1-2 tablespoons chopped parsley, fresh or dried  
6 to 8 potatoes peeled and quartered

Wash chicken and celery, place in large cooking kettle (12-quart), cover chicken with water and cook on high until water begins to boil. Reduce to medium heat and cook until chicken is tender, about 45 to 60 minutes. Remove chicken from broth and cool, strain broth and return to washed kettle; add salt, pepper, and seasoning packet. If necessary, add more water so kettle is ¾ full, bring to boil and add potatoes.

While broth comes to a boil, mix dough. With fork, combine flour and eggs; add water to make a soft dough. Divide dough into 4 equal parts, roll on well-floured board, divide into 4 equal parts rolled on well-floured board, cut into desired pieces, drop into boiling broth, one piece at a time, stir after each addition to keep dough from sticking together; add parsley and add chicken pieces last. Cover and simmer for 30 to 40 minutes, stir occasionally to keep pot pie from sticking to the bottom of kettle.

## CHICKEN POT PIE

Second-place winner

5-quart kettle or larger  
1 broiler-fryer chicken, cut in parts  
2½ quarts water  
2 teaspoons salt  
2 cups all-purpose flour  
1 teaspoon salt  
3 eggs  
2½ tablespoons water (enough to make the dough stay together)  
1 tablespoon chopped parsley  
1 large potato, sliced in ¼ -inch slices  
1 large onion, chopped  
¼ pound margarine

Put chicken parts in kettle. Add water and bring to a boil. Add 2 teaspoons salt. Cook on medium low heat 1 hour or until chicken is tender and can be removed from bones. Remove chicken from kettle. Save the broth in which chicken was cooked. Remove chicken from bones and set aside. Combine flour and 1 teaspoon salt in a large bowl. Add 3 eggs and mix well with table fork. Add 2½ tablespoons cold water and stir to make dough stay together.

Dust rolling space, rolling pin, and hands with flour. Roll dough ¼ -inch thick. Cut dough in 2-inch squares. Return chicken broth to boiling point. Alternately put dough squares and potatoes into chicken broth. Add chopped parsley and chopped onion. Add ¼ pound margarine. Cook 20 minutes. Add chicken that has been removed from bones. Cook 10 minutes more.



## Big Money In Llamas, Ostriches, Deer?

NAZARETH (Northampton Co.) — The popular press, financial magazines, and many television programs promote the raising of alternative livestock as a big money business. It is seen as attractive because it usually requires little space, has the potential for a several hundred percent return on investment each year, and involves the seemingly pleasurable task of keeping interesting animals.

There is a growing interest and many people have taken the option and have entered these specialty livestock enterprises. Some have been extremely successful and others have lost everything. When a single breeding pair of some of these animals costs upwards of \$50,000, potential investors need to be cautious.

Anyone considering getting into this business needs to study the laws and regulations affecting the species they are interested in. They need to determine where they can market their animals and what they realistically can expect to receive. It is important to know what kind of housing and fencing and feed and care each choice requires. The question is — where do interested investors find this information?

In response to growing demands for this information, Penn State University and Rutgers University Extension have organ-

## TOM'S CHICKEN POT PIE

Third-place winner

Broth:

4 chicken breasts  
2 15-ounce cans sliced white potatoes  
1 large carrot  
5 14-ounce cans chicken broth  
¼ pound butter  
Dash saffron  
1 tablespoon dry parsley flakes  
½ teaspoon ground pepper  
1 teaspoon Accent  
½ teaspoon poultry seasoning

Pot Pie Noodles:

2½ cups flour  
3 large eggs  
1 teaspoon salt  
1 teaspoon baking powder  
Rinse chicken and lightly salt, pepper, and coat entire breast in flour.

Melt ¼ pound butter in 6-quart pressure cooker and brown breast lightly. Cover and cook for 25 minutes.

While cooking, make the dough as follows:

Sift flour into large bowl. Add eggs, salt, baking powder, and 2 tablespoons water. If necessary, add more water to achieved desired consistency for rolling. Mix thoroughly. Roll to desired thickness. Lightly cover entire surface of rolled dough with soft butter before cutting. Cut into approximately 1½ -inch squares.

Complete pot pie as follows:

Remove all bones, cartilage, and skin; set aside to cool. Strain all broth and place back in pressure cooker. Heat broth until bubbling. Begin to add the following to the broth: potatoes, boned chicken cut in chunks, and sliced carrot, and pot pie dough piece by piece, stirring occasionally. Add accent, poultry seasonings, parsley flakes, saffron for color, and ground pepper.

Cook slowly for 75 minutes. Stir often and keep dough in motion and below broth surface. Add additional canned broth to achieve desired consistency.

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