



Judges for the Ice Cream Churn-Off Contest are, from left, Barbara Miller, Penn State food science department; Andrew Schmzo, Penn State University Creamery; Crystal Schweighofer, Pa. Dairy Princess; and Ed Wenck, WQWK D.J.

## Ice Cream Churn-Off

(Continued from Page A1)

dren expressed surprise at their first-place win, for they believed that the Orange Sicle Cream texture wasn't as good as it usually is.

The hot weather might have had something to do with that. It was definitely ice cream weather for its cool refreshment, but the hot weather had a drawback in that it quickly melted the ice cream.

Each year, Elsie Smith enters a different flavor of ice cream in the contest. The kids say that they try many of Grandma's experiments and each child has a different favorite. Many family gatherings at Grandma's farm in Roaring Spring include a stint at churning ice cream.

It was the fifth year for the contest at Penn State's Ag Progress Days. Sponsors include American Dairy Association, Dairy Council, Mid East United Dairy Industry Association/F.O. 36 Advertising Agency, and the Pennsylvania Dairy Promotion Program.

Judges included Barbara Miller, Penn State food, science department; Crystal Schweighofer, Pa. Dairy Princess, Ed Wenck, WQWK-D.J., and Andrew Schmzo, Penn State University Creamery.

### ORANGE SICLE CREAM

First place

- 1 can orange juice concentrate, thawed
- 4 tablespoons cornstarch
- ¼ cup sugar
- 1 tablespoon orange extract
- 4 tablespoons light cream

Mix cornstarch and sugar in water (enough to dissolve). Stir mixture into heated orange juice concentrate and cook until thickened. Cool. Add orange extract and light cream. Hint: A few drops of orange food coloring can be added for extra color.

Custard:

- 3 cups sugar
- 6 eggs
- 6 tablespoons cornstarch
- ¼ teaspoon salt
- 4 cups milk
- 1 pack unflavored gelatin
- 2 cups whipping cream
- 2 cups light cream
- 1 can evaporated milk
- 1 tablespoon vanilla extract

In a heavy saucepan, heat milk until it scalds. Mix sugar, eggs, cornstarch and salt; stir into milk. Cook until it forms a soft custard. Soften gelatin in ¼ cup cold milk and stir into custard. Cool. Add evaporated milk, whipping cream, and light cream. Freezer should be ¾ full. Freeze until custard is very firm then add orange sauce and turn crank a few times to swirl. Makes 6 quarts.

### VERY BERRY

Second place

- 10 large eggs
- 4 cups sugar, divided
- 2 teaspoons vanilla extract
- 2 quarts heavy cream
- 2 quarts strawberries (divided)
- 2 tablespoons comstarch
- 1 quart blueberries
- 4 tablespoons confectioners' sugar
- 2 tablespoons orange liqueur

In a large pan, combine eggs, milk, and 2 cups sugar. Cook over medium heat until mixture reaches consistency of mayonnaise. Remove from heat and stir in vanilla and cream. In another pan, crush 1 quart strawberries and add 2 cups sugar and comstarch. Cook until mixture begins to thicken. Remove from heat and stir in orange liqueur. Add this to the previous mixture and cool. Slice the remaining strawberries and combine with blueberries and confec-



Champion ice cream makers are Elsie Smith and her clan that includes daughters, 1976 Blair County Dairy Princess Angle Smith Fetzer and Darlene Ryan; and grandchildren, Andrea Ryan, Jerica Fetzer, Danielle, Eric Smith, Bradley Smith, Jason Fetzer, and Brent Ryan.

tioners' sugar. Pour cream mixture into ice cream freezer and freeze until mixture begins to get firm. Add remaining berries and finish freezing.

Harold Geise  
Watsonstown

### STRAWBERRY ICE CREAM

Third place

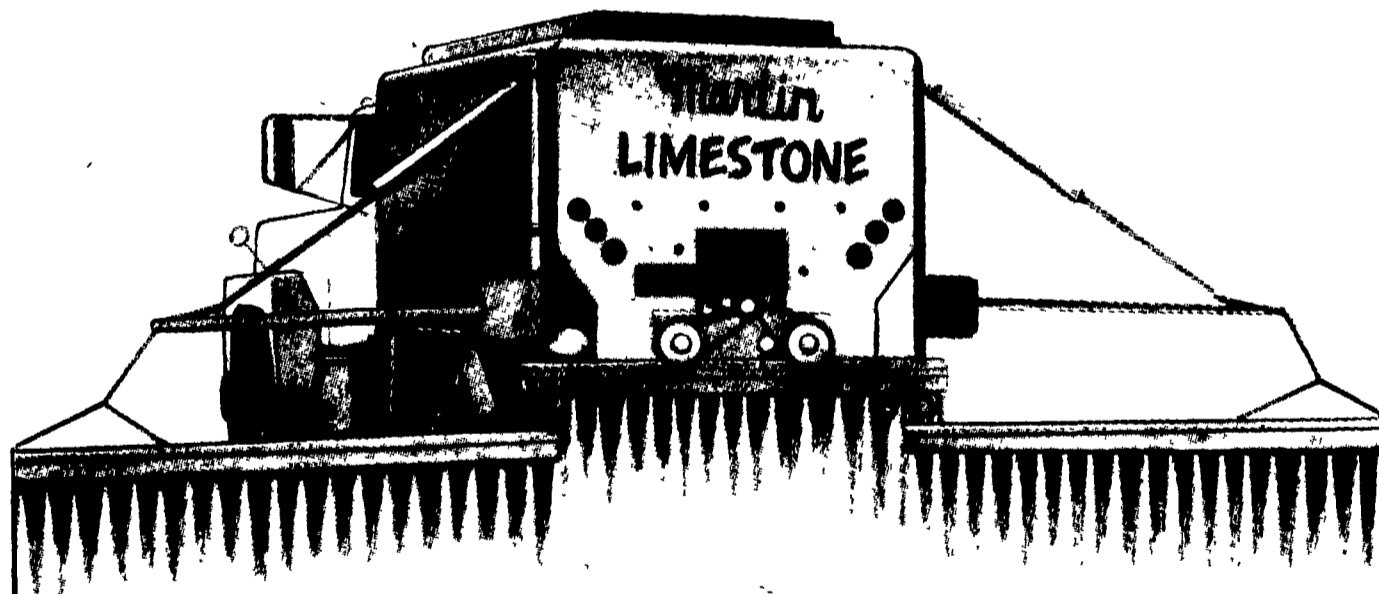
- 3 cans evaporated milk
- 2 cups granulated sugar
- 5 eggs
- 1½ quarts Guernsey milk
- 1 quart strawberries, chopped in blender
- 1 teaspoon vanilla

In a bowl, beat eggs and sugar until smooth. Add evaporated milk and vanilla; blend in slowly. Pour

into freezer and add milk and strawberries. Makes 6 quarts.

Albert Hack  
Berwick

# MILK. IT DOES A BODY GOOD.™



Improve your soil by applying Martin's quality Hi-magnesium or Hi-calcium agricultural limestone.

Call your local Martin Limestone dealer or call Blue Ball, Pa.

(800) 233-0205  
(717) 354-1370

# Profit from fall lime application

**Martin**  
LIMESTONE

**ROPE IN  
SOME EXTRA  
CASH!**

Advertise With A  
Lancaster Farming  
CLASSIFIED AD...

Phone: 717-394-3047  
or 717-626-1164

