Mmbers Meet



Larry and Barbara Weaver and family, New Holland, were named the Pennsylvania Angus Family of the Year at the annual meeting of the Pennsylvania Angus Association in Grantsville. From left are Larry Weaver, Jodie Weaver, Kristin Chupp, and Barbara Weaver; and presenting the award are Don and John Nichols.



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Nothing Runs Like a Deere'



GRANTVILLE (Dauphin Co.) - Larry and Barbara Weaver and family, New Holland, were named the Pennsylvania Angus Family of the Year at the annual meeting of the Pennsylvania Angus Association here recently.

Don and John Nichols presented the award to the Weaver family, including Larry Weaver, Jodie Weaver, Kristin Chupp, and Barbara Weaver.

The annual meeting also honored Grace and Abe Flory, of Mountain Valley Angus, Lititz, as Pennsylvania Angus Breeders of the Year. Harry Bachman presented the award.

April Walker, Worthington, was

crowned the 1994 Pennsylvania Angus Queen by Nancy Livingston at the meeting. Also, Jason Baer, Glenville, was named outstanding junior boy of the association.

Serving as officers and directors of the Pennsylvania Angus Association for 1994 are Barbara Weaver, New Holland, secretary; Harry Bachman, Annville, president; Dale Rains, Mercer, vice president; and Traci Thomson, Wysox, treasurer. Directors include David Wise, Friedens; Sandy Snider, New Enterprise; Tim Livingston, Dover; Cheryl Fairbairn, Coatesville; John McCullough, Mercer; and Brad Bishard, York.



Grace and Abe Flory of Mountain Valley Angus, Lititz, were named the Pennsylvania Angus Breeder of the Year at the annual meeting of the Pennsylvania Angus Association in Grantsville. Presenting the award is the association president Harry Bachman, left.

Cook's Question

(Continued from Page B12)

Sue Reall has substituted Swiss cheese for mozzarella and added finely chopped ham to stuffing mixture. Top with a white sauce with ½ cup Swiss cheese and baked until hot and bubbly.

Stuffed Shells

11/2 pounds coarsely cooked ground beef

2 eggs, slightly beaten

1 cup dried bread crumbs

½ cup minced onion 1 teaspoon oregano

1/4 teaspoon pepper

½ teaspoon sait, optional Moisten with milk, if desired

Cook the shells then fill with 2 tablespoons of mixture. Spread a thin layer of sauce in a 9x12-inch baking dish. Place the stuffed shells one deep in the dish. Cover with part of the sauce. Bake in oven 350 degrees for 35 minutes or until hot. Heat the remaining sauce and serve with shells.

Jumbo Shells

1 box jumbo shells

4 cups ricotta cheese or well-drained cottage cheese

15 ounces mozzarella cheese, shredded

cup parmesan cheese, grated

eggs, slightly beaten

teaspoons salt

tablespoon chopped parsley

teaspoon crushed oregano

4 cups spaghetti sauce

1/2 teaspoon pepper

Cook shells as directed on package. Drain and dry in a single layer on paper towels. Combine cheeses with beaten eggs, salt, parsley, oregano, and pepper. Fill shells with 2 tablespoons cheese mixture. Spread a thin layer of sauce in a 9x12 baking dish. Place shells in a single layer in dish and cover with sauce. Sprinkle with additional parmesan cheese, if desired. Bake in preheated oven for 350 degrees for 35 minutes or until hot.

Shells can be frozen before being baked if preferred. Place in a single layer on a cookie sheet, freeze then place in a freezer bag until ready to use. Meat Stuffing:

11/2 pounds ground beef, cooked

2 eggs slightly beaten

1 cup dried seasoned bread crumbs

½ cup diced onion

½ teaspoon salt 1 teaspoon oregano

1/4 teaspoon pepper Moisten with milk if desired.