

Mifflin Celebrates With Dairy Princess Contest

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It was an evening to celebrate — Mifflin County's first dairy princess contest and pageant in several years.

And after the introductions, skits, questions, farewell remarks, and judge's deliberation, Erin Goss of Lewistown stepped forward to accept the 1994-1995 Mifflin County Dairy Princess crown and sash from last year's princess Cathy Gro of McVeytown.

Held at the Belleville Mennonite School, pageant contestants Crystal King, Erin Goss, and Cindy Yoder were escorted to center stage by their fathers.

1994 Dairy Princess Committee chairperson Cheryl Glick welcomed the crowd and introduced the rest of her committee — secretary/treasurer Jen Stuck, ordering chairperson Sandy King, booking chairperson Deb Rheam, Marlene Smoker, Judy Goss, Caryn Peachey, and Central Area Coordinator Wanda Yoder.

Terry Dillman, editor of the County Observer, emceed the event and introduced the judges: Dieter Kreig from Lancaster County, editor and publisher of Farmshine; Blair County dairy farmer Ray Diebold; and Somerset countian Dorothy Naugle of Allied Milk Products.

Dillman also introduced each

contestant.

Erin Goss, a 16-year-old junior at Indian Valley High School, is the daughter of Larry and Judy Goss of Goss Farms near Lewistown, a 600-acre family partnership with 180 milking Holsteins. Erin owns four dairy animals and is an active member of 4-H, the National Honor Society, German Club, her church youth group and handbell choir. She plans to attend college to study occupational therapy.

Cindy Yoder, 16, is the daughter of Lee and Joanne Yoder of McVeytown. She is a sophomore at Lewistown Area High School and is an active member of 4-H, the state Holstein Association, dairy judging team and her church youth group. Cindy owns six dairy animals and helps with the milking on their rented 150-acre Ridge Point Farm. The Yoder's milk a 57-cow herd. Cindy likes sports, outdoor work, and showing animals.

Crystal King is the daughter of Delmar and Sandy King of Belleville. She graduated from the Indian Valley High School in 1993 and is a secretary for the True Colors Body Shop in Lewistown. Crystal enjoyed being involved with 4-H and still owns two dairy animals. In high school, Crystal played basketball, softball, and was a member of the IVHS Varsity Club. In her spare time, Crystal likes swimming,

walking, basketball, and spending time with her family and friends.

In her farewell remarks, Mifflin County's 1993-1994 Dairy Princess Cathy Gro said she decided to be a dairy princess to build up her self confidence and to overcome shyness. She also wanted to work with children. She ran uncontested last year, but had help from several dairy maids. Cathy, the daughter of Dale and Susan Gro of McVeytown, was escorted by Jeremy Fisher. She thanked the committee, her parents, and her sister for their support. She encouraged the new dairy princess to take her time, have fun, and to make all of the dairy farmers in Mifflin County proud.

State Dairy Princess Jennifer Grimes spoke about her growing-up experiences on a dairy farm and impressions of farm life.

Those helping Erin Goss as Dairy Princess in the coming year will be dairy maids Megan Goss, April Goss, Joanna Pecht, Michelle Yoder, and dairy Misses Natalie Byler, Candace Glick, and Laura Peachey.

Cheryl Glick ended the evening with a milk toast. Dave Stuck video taped the event, Joyce Yoder planned the refreshments, and Deb Rheam posed as "The Cow" with Caryn Peachey as her udder friend. Theodora L. Roth of Triangle Marketing in Lewistown provided the door prize. Refreshments followed.



At its first pageant in several years, Erin Goss of Lewistown was crowned Mifflin County's 1994-1995 Dairy Princess at left is alternate Crystal King of Belleville, and at right is Cindy Yoder of McVeytown.

Chicken Corn Soup

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WAYNE FRAMPTON'S
CHICKEN CORN SOUP

Third Prize

2½ pounds chicken legs and thighs

32 ounces white corn
¼ teaspoon white pepper
½ tablespoon ground peppercorn
1 medium onion, diced
1 small carrot, diced
1 stalk celery, diced
1 medium egg, hardboiled, diced

In pressure cooker, place chicken parts covered with water. Cook on high until pressure cooker starts to rock. Reduce heat to maintain a slow rock for 15 minutes. Remove from heat. Allow pressure to drop on its own accord. Remove chicken, discard skin and bones. Cut or break chicken into bite-size pieces. Put aside.

In a 5-6-quart pot, boil 3 quarts water. When water comes to a boil, add soup base, onions, carrots, celery, white pepper, and ground peppercorn. Cook until ingredients are tender, approximately 30 minutes.

Add corn, continue to simmer until the corn is tender. Add chicken, hardboiled egg, salt and pepper to taste. Simmer uncovered for 5 minutes then serve.

Yields: 8 servings.

DARLENE SCOTT'S
CHICKEN CORN SOUP

Second Prize

4 pounds chicken pieces
3 quarts water
¼ onion, chopped
1½ teaspoon salt
¼ pound fine egg noodles or rivels
1 carrot, grated
½ cup chopped celery
8 ears fresh corn or 1 quart frozen

¼ teaspoon pepper
Cook chicken in water until tender on medium low heat (approximately 1½ hours). Add salt and continue to cook another 30 minutes. Remove chicken. Strain broth. Take meat from bones. Chop fine, add to broth. Cut corn from cob or add frozen or canned corn. Add onion, celery, carrot, and pepper to soup.

Cook on medium low heat for 45 minutes to 1 hour. Bring soup to a boil and add noodles. Continue to cook another 10 to 15 minutes on medium heat, stirring occasionally.

Rivels:

1 cup flour
1 egg
¼ cup milk
Rub together flour, egg, and milk. Drop into boiling soup, stirring constantly.

Tastes even better the following day. Serves 6.



Future dairy princesses line up as dairy maids and dairy misses. From left, Dairy Misses Larua Peachey, Candace Glick, and Natalie Byler, and Dairy Maids Michelle Yoder, Joanna Pecht, April Goss, and Megan Goss.



Ida's
Notebook

Ida Risser

This year we'll be glad to see the end of our strawberry crop as it has kept us too busy. Last year I picked 175 quarts by myself and then ended with a knee problem. So, this year Allen has helped me and we've been able to sell quite a few.

I've actually followed advice from friends and I did not plant more than half of the amount of sugar peas that I usually do. It is a pleasure not to bend over all morning in the garden picking peas. Then too, I will be able to freeze what I get and not bother to

telephone and sell them to my neighbors in the nearby building development.

While I'm outside, and even in the house, I hear so many bird songs. We are surrounded by meadow and woods, which seem to attract lots of birds. A pair of wrens have built a nest in our bluebird box and I hear singing all day long. There are many brazen blue jays that even sit on the porch railing. Others that I can identify are house finch, cat birds, and song sparrows.

The hill behind our house was

planted with wildflowers by a landscaper. The first year we had so many poppies. I'd often seen red and orange poppies but we also had white, yellow and pink ones. Then my husband decided he did not like the unkempt look and so he started to mow most of the hill when he did the lawn. But, I'm glad that part of it is too steep for the mower and so this year we have lots of wild flax with their bright blue flowers. Somehow other flowers such as coreopsis, gaillardia, sweet Williams, and shasta daisies are also blooming there. Where they came from is a mystery as this is the first year that they bloomed and I did not plant them — maybe the birds did.



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