

Smith Churns Best Ice Cream

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Progress on Wednesday.

This was the second consecutive first-place win for Mrs. Smith at the Ice Cream Churn-Off Contest held annually during Ag Progress Days. It's a family tradition for the Smith family to enter the competition and also the one held at Pennsylvania Farm Show annually. There, too, the Smiths placed first for two years. It's always a different flavor, and it's a challenge to continue to develop new flavors.

Elsie and her husband Dean farm 200 acres and milk 85 cows in Roaring Springs. Almost every Sunday night, their five married children and 10 grandchildren gather on the farm to churn ice cream.

Elsie's reputation for making good ice cream is well known in the community. To accommodate feeding friends and neighbors, the Smiths recently purchased a 20-quart ice cream freezer.

Elsie said that her family always made homemade ice cream too. "But then, we only made it during the winter when we cut ice from the creek," she said.

She remembers the first ice cream parlour that opened in her hometown.

"That was in the '30s, and we thought it was really something," she said.

Elsie said her winning entry, Orange Pineapple, was inspired from tasting that flavor at a local dairy store.

Through trial and error she figured out a similar recipe.

"This is near to theirs but, of course, homemade ice cream

always tastes better," she said.

Hand-churning, she believes, develops a better texture ice cream than that made by machine.

Each year, the prize money is used for a family-oriented activity. Last year she rented a go-cart race track for one hour for family members to enjoy. Another year they went to a resort where they ate dinner on a boat.

Although it's always great to win, Elsie said that she feels badly for those who don't win.

"I think about dropping out but the kids won't let me," she said of the churn-off.

Second prize and \$150 went to last year's second-place winner Harold and Linda Geise and family from Watsonstown. They made Chocolate Praline Ice Cream.

Third prize and \$100 went to Mr. and Mrs. Bill Neese of Penn Run. Their specialty was Raspberry Fudge Ripple.

Here are the top three recipes.

ORANGE PINEAPPLE

- 3 cups sugar
- 6 pasteurized processed eggs
- 4 tablespoons cornstarch
- 1/4 teaspoon salt
- 4 cups milk
- 1 envelope unflavored gelatin
- 2 cups whipping cream
- 2 cups light cream
- 1 can evaporated milk
- 1 tablespoon vanilla extract
- Orange-Pineapple Mix*

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 1/4 cup cold milk and stir into custard. Let cool.

Add vanilla, evaporated milk, whipping cream, light cream, and orange-pineapple mix. Makes 6 quarts.

*ORANGE PINEAPPLE MIX:

- 1 can orange juice concentrate (thawed)
 - 1 cup maraschino cherries
 - 2 tablespoons cornstarch
 - 1/4 cup sugar
 - 1 tablespoon orange extract
 - 4 tablespoons light cream
 - 20-ounce can crushed pineapple
- Mix cornstarch and sugar in water (enough to dissolve). Stir mixture into heated orange juice concentrate and bring to a rolling boil. Add orange extract and light cream. Add a few drops of orange food coloring for extra color. In blender, blend crushed pineapple and maraschino cherries and add to mixture.

RASPBERRY FUDGE RIPPLE

- 4 cups fresh raspberries
- 3 cups sugar
- 1/4 teaspoon salt
- 2 cups milk
- 1 small package instant vanilla pudding
- 1 1/2 pints half and half
- 1 cup light cream
- 1 cup Hershey double chocolate fudge topping

Press berries through sieve, add sugar and salt, set aside. Mix pudding and milk. Combine berries, pudding mix, and cream. Freeze until firm. Add fudge topping and turn freezer 12 cranks to mix fudge into contents. Makes 4 quarts.

CHOCOLATE PRALINE ICE CREAM

- 10 pasteurized processed eggs
- 4 cups sugar
- 4 cups milk
- 3 teaspoons vanilla extract
- 2 quarts cream
- 4 ounces semi-sweet chocolate
- 3-ounces unsweetened chocolate

Coarsely chop chocolate and place in mixing bowl. Bring two cups of cream to boil and pour over the chopped chocolate. Allow to set for a few minutes and then whisk the mixture to mix and combine. In a large non-reactive pan, combine the eggs, sugar, and milk. Cook over moderate heat until mixture coats back of spoon. Remove from heat and add vanilla, remaining cream, and chocolate mixture. Whisk together. Cool mixture well. Place ice cream mixture into ice cream freezer and freeze according to manufacturer's instructions. After mixture has frozen, remove dashers from freezer. With a long knife or spatula, make several holes into the ice cream. Pour the praline sauce into these holes and swirl through the frozen ice cream.

Praline Sauce:

- 2 cups brown sugar
 - 1 cup half and half
 - 1 1/2 cups chopped pecans
 - 1/2 cup light corn syrup
 - 4 tablespoons butter
 - 1 teaspoon vanilla extract
- In a small non-reactive saucepan, combine brown sugar, corn syrup, and half and half. Cook and stir over medium heat until thickened. Stir in butter, pecans, and vanilla. Cool mixture.

Chesapeake Bay Program Sign-Ups Open

MIFFLINTOWN (Juniata Co.) — Q. What provides you with the opportunity to better our environment for the future while, at the same time, providing you benefits today?

A. The Chesapeake Bay Program.

This opportunity is available to all Juniata County farmers through the Chesapeake Bay Program and the Juniata County Conservation District. All agricultural operations in Juniata County are eligible to participate in the Chesapeake Bay Cost Share Program.

The bay program has approved best management practices (BMPs) that can be installed and cost-shared to reduce soil erosion and nutrient pollution that can potentially affect water quality. By protecting and improving local water quality, we will ultimately improve and protect the quality of the Chesapeake Bay.

Sign-ups for the 1995 Bay Program will be held until Sept. 16. All farmers with interest in participation or questions are encouraged to contact the conservation district so they can be included in the ranking process. Farmers not signing up during this period may not be eligible for funding until 1996, so sign up now.

All those interested in the Chesapeake Bay Program are invited to contact the conservation district, at (717) 436-5155, until September 16 to be included in the ranking process for 1995 projects.

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