

Fine Tastes With Decorative Flair Dominate Kitchen Kaper

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EPHRATA (Lancaster Co.)** —

Some people humorously refer to home tours as "legal snooping." But ask the more than 700 guests who participated in the eighth annual Kitchen Kaper Tulip Tour, and they will tell you that their "snooping" has a purpose.

The purpose runs the gamut from searching for ideas for making their own homes more attractive to sampling cuisine from local restaurants.

Ideas abounded for interior design, table settings, floral arrangements, and distinctive food in the seven Ephrata-area homes open for the tour.

Decorating styles included eclectic, country, contemporary, Victorian, and combinations.

Although some of the homes are quite elegant, others show how ordinary items can be arranged attractively. Many of the homes reflect the owners' lifestyles. Some are designed to entertain large groups of friends, some to display antique collections, and some for coziness. A barn transformed for church use was even included in the tour. By keeping the lovely warmth of the wooden barn rafters and the stone walls exposed, the barn offered a dramatic approach for everyday living.

Ideas for displaying collections

ranged from displaying 25 Hummel plates lining an entrance wall to antique cupboards and custom-made shelves used for china and glass collections.

On the day of the tour, each home had a local florist design coordinating flower arrangements. Many had floral displays on porches and patios as well.

Tastes of food specialties from local restaurants varied from miniature pastries served by Byers Butterflake Bakery, Leola, to hearty servings of chicken monterey sandwiches from Family Time Restaurant.

Here are some recipes for food served by the local restaurants.

CHICKEN ORZO SOUP

- 3 quarts chicken stock
- 1½ cups cooked, diced chicken
- 1 teaspoon salt
- 2 tablespoons butter
- 1 medium diced onion
- 1 cup diced celery
- ½ cup diced carrots
- 1 cup orzo-uncooked
- 1 tablespoon chopped parsley (fresh)

To chicken stock, add pepper, salt, sauteed onion, celery and carrots. Let simmer for 15-20 minutes. Add orzo and let simmer for another 7-10 minutes. Add diced chicken to soup and fresh parsley to garnish.

Silk City Diner

CHICKEN A LA KING VERSION II

- 10½ cups noodles, cooked
- 1 large can cream of chicken soup
- 12 ounces evaporated milk
- 2 teaspoons salt
- 3 cups shredded American cheese
- 4 cups chicken, diced
- 2 cups celery, diced
- ½ cup green and red sweet pepper, chopped

Cook noodles in salt and water. Saute celery and pepper in butter until tender. Add cheese and milk to noodles to melt cheese. Mix together and bake 30 minutes at 350 degrees.

MAPLE GLAZED CARROTS

- 1 pound baby carrots
 - 2 tablespoons butter
 - ½ cup maple syrup
 - Salt and pepper to taste
- Saute cooked carrots in butter, add half cup maple syrup. Simmer one minute.

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Fine dining requires attractive table settings.



This floral arrangement by La Fleur Boutkue is an example of dramatic touches added by designers.



A graduate of Johnson & Wales University, Diahann of Byers Butterflake Bakery adds artistic flair to miniature pastries and distinctive desserts.



This breakfast nook provides a cozy spot for a cup of coffee.



Sunrooms for year-round living appeals to many looking for ideas to expand their living space.