

# Lamb And Wool Queen Promotes Fashion And Taste Sheep Provide

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SOMERSET (Somerset County) — The 1996 Somerset County Lamb and Wool Queen, Jenna Svonavec, from Rockwood, during the next year, will carry the torch of the Somerset County Lady Shepherds that calls people to eat lamb and wear wool.

The crown was placed on her sleek, dark hair at a dinner held on May 21, at the Oakhurst Tea Room by the Somerset County Lady Shepherds and the Somerset County Wool Growers Asso. She succeeds Kami Hillegass of Fairhope.

A 16-year-old Rockwood Area High School junior and daughter of Joe and Rose Svonavec, Jenna's enviable sewing ability — hand and machine — has put her in fine company. Her Fashion Revue and Make It Yourself With Wool entries had a winning quality that proceeded to state level competition after doing so well at the district level.

To the Keystone International Livestock Exposition she went with the shorts and jacket she constructed during her fourth year in 4-H.

A reliable family member who picks up the slack in the busy six-member household, where she is the second eldest child, Jenna says she wishes she had enough time to construct other garments for her own wardrobe.

With school, however, and

working parents — dad for Svonavec Inc. and Casselman Enterprises; mom at Family Health Care; sister, Danielle, 18, also employed — her days are filled. She doesn't mind helping with cooking, cleaning, ironing, and occasionally watching over her nine-year-old sister, Breigh, and Jordan, her five-year-old brother.

There's also girls' volleyball and basketball, school band, chorus and the super-computing club, vying for the honor student's time during school months.

She says she won't forget when she discovered through the instruction of her grandmother, Grace Svonavec, the joys of crocheting. It was an auspicious day, as well, for other reasons. "I'll always remember it was the day of the flood last February," she said, recalling how quickly the deep snow melted and caused flooding throughout the state.

"I like crocheting best because it goes faster than knitting," said Jenna, a former Leadline winner with the best handmade garment, and also an owner of the best lamb in the registered class.

Her most recent project — crocheting a wool scarf — is more challenging than the simple washcloths she did at the beginning and potentially, something she may enter to be judged at the county fair in August.

For nine years she's had 4-H projects in the High Ridge 4-H

Club and belongs, as well, to the Laurel Hill 4-H Club.

Jenna's two lambs will be at the Sheep Sense Field Day at the county fairgrounds in Meyersdale, on June 22. They are kept at her grandparents' nearby farm, along with some breeding sheep her family owns.

"I like having them," she says. "They're fun. I've grown attached to them."

During the summer, Jenna's official activities will find her enticing folks to sample lamb bologna at the Somerset County Day At The Farm held at Harold Shaulis's spread, on June 23; serving lamb sandwiches at Mountain Craft Days in early September, and again serving lamb sandwiches during the Cambria-Somerset Farm City Week at a Johnstown mall, later in the season.

There will be various parades, fairs, and lamb shows where the product she's promoting will benefit from her public visibility. She'll execute the duty of presenting ribbons, banners, and plaques to showmen.

Following are two super recipes from her mother's Five-Star Collection by Oxmoor House, Inc., that Jenna wants to share. They can be whipped up for an outdoor barbecue or served inside at a family supper.

## GARLIC-GRILLED LAMB CHOPS

- 6 (1-inch-thick) lamb sirloin chops
- ½ cup soy sauce
- ½ cup cider vinegar
- 3 cloves garlic, minced
- 3 tablespoons honey
- 2 teaspoons ground ginger
- ¼ teaspoon ground mustard
- ¼ teaspoon pepper

Trim excess fat from lamb chops; place in shallow dish. Combine soy sauce and remaining ingredients; stir well. Pour over lamb chops. Cover and marinate in refrigerator for at least 8 hours.

Remove chops from marinade, reserving marinade. Grill chops over medium coals 8 to 10 minutes on each side or to desired degree of doneness, basting frequently with marinade. Yield: 6 servings.

## SPICY BROILED LAMB CHOPS

- 4 (1-inch-thick) lamb loin chops
- ¼ cup olive oil
- 1 teaspoon chili powder
- 1 teaspoon curry powder
- 1 clove garlic, crushed
- ¼ cup lemon juice
- 2 tablespoons grated onion
- 1 teaspoon ground ginger
- ¼ teaspoon salt

Place lamb chops in a shallow container. Combine lemon juice and remaining ingredients, stirring well; pour over chops. Cover and marinate in refrigerator for two hours.



Somerset County's 1996 Lamb and Wool Queen, Jenna Svonavec, 16, Rockwood, RD 2, points to the wool outfit that in Leadline competition was judged the best handmade garment. Opposite are the wool trousers that she made.



Whether they are on the hoof or stuffed, like the one here with the Somerset County 1996 Lamb and Wool Queen, Jenna Svonavec, lambs are cute and fun. Seated on the open staircase in the Svonavec home, she holds the chubby animal that usually decorates her bed.



Wearing her latest creation — a sweatshirt with a lamb on front, Jenna Svonavec the 1996 Somerset County Lamb and Wool Queen, enjoys the porch swing at her family's rural home near Rockwood.

Remove lamb chops from marinade. Place chops on a rack in shallow roasting pan; broil six inches from heat for 20 minutes or to desired degree of doneness, turning once and basting often with marinade mixture. Yield: 4 servings.



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