

Livestock Club Recaps Successful Year

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of the \$250 scholarship from the Woolies Club.

The scholarship award is given to the member who has excelled

academically in school, been successful in the show ring, has participated in many 4-H activities, and represented the county at the National 4-H Congress in Mem-

phis, Tenn. Jill plans to continue her education at the Pennsylvania College of Technology, majoring in floral design/interior plantscape.

For Jill and Travis, the awards were for a culmination of years of involvement and hard work. But each year, new members join the club. As an incentive for the new members who show promise through diligently completing record books, raising show animals, and enthusiasm for their projects, novice awards are given.

The Novice Shepherd Award went to 9-year-old Stephanie Kauffman. Daughter of Ellen Lewis of Mount Joy, Stephanie has worked with sheep ever since she was a toddler. This year, she excelled in showing Southdowns.

The Red Rose 4-H Rookie Award went to Katie Nolt, for demonstrating outstanding hard-work and enthusiasm during her first year of showing beef. Katie is the daughter of E.G. and Charlene Nolt of New Holland.

Despite hard work and perseverance, not every member is able to win a trophy or a blue ribbon. The Go-Getter Award was given to Amanda Grube, who didn't accumulate a lot of ribbons, but who demonstrated enthusiasm and diligence in projects. Twelve-year-old Amanda is the daughter of Tim and Roxanne Grube of Elizabethtown.

The meat judging team took first place in the state and members Radell Peters, Jessica Schmidt, Sara Strickler, and Dale Livengood were recognized for their outstanding performance.

For 30 years, Bud Dean has



Leadline award recipients, from left, Radell Peters, Bobbi Bentzel, and Kathy Musser.

served as a 4-H livestock leader. Dean was presented with a plaque in appreciation for his years of service.

The awards and trophies are possible through the generosity of donors. The club expressed its gratitude some of these patrons. These included Dorothy Heistand, who gave money in honor of her late husband and to Dorothy Metzler and her family, and for creating a memorial fund to benefit livestock judging program. About \$2,500 was received from the fund, and Mrs. Metzler promised to match the total with another gift next year.

A special appreciation award

was given to the family of Bill MacCauley Jr. MacCauley, who passed away last week after a long battle with cancer, was well known as a shepherd, a judge, a 4-H lamb buyer, an award donor, and for hosting 4-H meetings and livestock judging practices on his farm in neighboring Chester County. Accepting the award were his wife Joan, daughter Nancy Frey and her children Billy and Betsy.

Tributes were paid to graduating members who can no longer be part of the livestock club. Included were members Keith Bollinger, Amy Hoffines, Regina Landis, Sara Strickler, Ryan Tracy, and Gerald Boyd.



In appreciation for his 30 years as a 4-H livestock leader, Bud Dean receives a plaque from 4-H agents Katina Showman, center, and Lori Little.



A special appreciation award was given to the family of Bill MacCauley Jr., who passed away last week after a long battle with cancer. From left are his daughter Nancy Frey, Laurie Schmidt presenting the award, Joan MacCauley, his widow, and grandchildren Billy and Betsy.



Project books award recipients surrounding Gerald Boyd, seated, are Joelyn Donough, Jimmy Zimmerman, Allison Hughes, Sarah Boyd, Jennifer Zimmerman, and Bobbi Bentzel.

Soupy Secrets From The Expert

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different kinds of dried beans that can be mixed or substituted in recipes. Do not add salt or tomatoe juice to the beans until they are tender.

- Soup can be thickened with pureed vegetables.

- Baked vegetable soup can be made by using a baked onion soup recipe and substituting vegetables for onion.

Letie demonstrated making several different varieties of soup for participants to sample. Here are some of the recipes.

Vegetable Gardens

WEST CHESTER (Chester Co.) - Vegetable Gardens Great and Small, a down-to-earth look at vegetable gardening, will be presented by the Penn State Master Gardeners of Chester County at the Chester County Library in Exton on Saturday, April 4, from 10:30 a.m. to 2 p.m.

For more information and to get a registration form, contact the Chester County Extension office at (610) 696-3500.

Riding Program To Hold Auction

WASHINGTON, D.C. - The Lancaster County 4-H Therapeutic Riding Program will hold its second annual benefit auction Saturday, March 28, at 10 a.m. at the Al Starr Community Building on the grounds of the Willow Street

Fire Company in Willow Street. Proceeds benefit the riding program for children and adults with disabilities.

For further information or to make a donation of new or good used items to the auction, please contact Rose Denlinger at 786-4189.

CHEDDAR CHICKEN CHOWDER

2 bacon slices
Cooking spray
1 pound skinned, boned chicken breast, cut into bite-size pieces
1 cup chopped onion
1 cup diced red bell pepper
2 garlic cloves, minced
4½ cups fat-free chicken broth
1½ cups diced peeled red potatoes
2¼ cups frozen whole-kernel corn
½ cup all-purpose flour
2 cups low-fat milk
¾ cup shredded cheddar cheese
½ teaspoon salt
¼ teaspoon pepper

Cook bacon in a Dutch oven coated with cooking spray over medium-high heat until crisp. Remove bacon from pan. Crumble; set aside. Add chicken, onion, bell pepper, and garlic to bacon fat in pan; saute 5 minutes. Add broth and potatoes; bring to a boil. Cover, reduce heat, and simmer 20 minutes or until potatoes are tender. Add corn; stir well.

Place flour in a bowl. Gradually add milk, stirring with whisk until blended; add to soup. Cook over medium heat 15 minutes or until thick, stirring frequently. Stir in cheese, salt, and pepper. Top with crumbled bacon. Yield: 7 servings.

CHICKEN CORN RIVVEL SOUP

4 pounds chicken, including bones
1 medium onion, chopped
3-4 stalks celery, chopped
3 quarts water
1 to 2 teaspoons seasoned salt
Freshly ground black pepper
¼ teaspoon saffron (optional)
2 cups fresh cut corn
2 cups flour
2 eggs
1 teaspoon salt
2 tablespoons parsley

Place chicken, onion, celery, in a large kettle. Cover with about 3 quarts water. Add seasoning. Stew until tender. Remove meat and cool. Cut corn into broth and cook until tender. If the broth is fatty, skim or refrigerate overnight. Remove the fat cake the next morning and proceed. Remove skin and bones and chop meat fine. Put meat back into broth. Bring to a boil.

For rivvels: Mix flour and salt in a small dish. Beat eggs with a fork. Pour a little at a time into the flour and rub together with your fingers. The little wads or lumps that form are the rivvels. When the broth is boiling, scatter the rivvels into the soup and cook for about 15 minutes. Do not add in the loose flour that is leftover. This will cause the broth to thicken like gravy. If you don't want lots of rivvels, make only one cup flour with one egg.

Before serving, season to taste and add parsley.



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