



Anne Marie Histon serves her Sweet 'N Sour Lamb Cubes to judges, from left are Edith Miller, Barbara Mullen, and Karen Sowell.



Maryland Lamb and Wool Princess Megan Rynarzewski presents first place honors in the Lamb Cook Off to Timothy J. Radden of Ohio.

Radden Takes Grand Prize In Maryland Lamb Cook Off

KAREN BUTLER

Maryland Correspondent
WEST FRIENDSHIP, Md. —

Lamb shanks, lamb casserole, curried lamb balls, sweet and sour lamb cubes . . . there was something for every taste at the Maryland Grand Lamb Cook-Off. And three lucky judges had the enviable job of selecting the champion entree at the 13th annual contest here recently. The mouth-watering challenge took place at the Howard County fairgrounds here in conjunction with the 25th Maryland Sheep and Wool Festival.

After an invitation to submit

their favorite recipes using a minimum of one pound of any cut of American lamb, seven finalists were selected this year to prepare their dishes in front of the public on stoves set up in the food building. The cooking area was roped off, but the aroma of lamb wafted through the building and even outside, drawing throngs of people who had come to attend the festival. Samples of each dish were made available to the public.

Stoves were in use as early as 8:30 in the morning as each contestant began preparing his or her entry. Cooking times were staggered so each dish would be ready

to serve at the time designated by the judges.

And the winner was . . . Mongolian Lamb and Scallions served with Lamb Stuffed Dim Sum Dumplings, accompanied by homemade hot sauce and dipping sauce. If you think that's a mouthful, you might like to try a bite of this wonderful dish created by Timothy J. Radden of Stow, Ohio.

Radden says his prize-winning recipe was adapted from research he has done in Oriental cooking. "There are a lot of onions, mushrooms, stuff you'd find on the trail going from one area to another. And the dumpling recipe, that was

one I just kind of dreamed up," he said modestly.

Radden, an elementary school art teacher, says he enjoys the "lamby" taste associated with the meat. "I like cooking with lamb," he said, "A lot of people think they don't like it. But if you know how to prepare it, everyone will love it." He says cooking the meat over fire will remove some of the trademark flavor, but says he himself likes that flavor.

This was the second year Radden entered the Grand Lamb Cook-Off. He said he comes to the Sheep and Wool Festival each year because his wife, Karla Kel-

lenberger, is a spinner and enters items in the spinning classes at the festival. Last year he took home a fifth-place prize for a lamb recipe he adapted from his grandmother's recipe. "I decided last year as I was cleaning up what I would make for this year's recipe," he said.

In addition to Radden, other placings for the Maryland Grand Lamb Cook-Off were as follows: 2. Dawn Carrier: Lamp Chop Packages; 3. Anne Marie Histon: Sweet 'N Sout Lamb Cubes; 4. Colleen Histon: Lamb Casserole; 5. Esther Blum: Ground Lamb

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Lancaster County Delivers The Goods To Philly's Downtown Farm Market

ANDY ANDREWS

Lancaster Farming Staff
PHILADELPHIA — Nestled in between 12th Street Cantina, across from Giunta's Pork and Poultry, bordered by Salad Express and just in back of Amazulu Handcrafted Jewelry . . . is a man who wears suspenders and straw hat by the name of Benueel Kauffman.

Kauffman operates a 50-foot long fresh produce stand in the "Lancaster County" section of the Reading Terminal Market at 12th and Arch Streets near the Philadelphia Convention Center.

He provides a taste of Lancaster County to the thousands of visitors a week from one of the busiest sections of downtown Philadelphia.

Kauffman, Christiana, was working the stand, overflowing with tomatoes and spinach, with his wife, Emma, and son, Amos, 6, on the day *Lancaster Farming* stopped by.

Kauffman also has help from daughters Mima, 15, Elizabeth, 21, and two other sons, Daniel, 20 and Jonathan, 16.

Reading Terminal Market is home to about 10 separate farm families featuring treats that Lancaster County is known for.

"My busiest time of year is July, when I have peaches, corn, blueberries, squash," said Kauffman. A few weeks ago he was selling bright red greenhouse tomatoes. Other produce during the season is purchased regularly from Leola Produce Auction in Leola and the Kirkwood Produce Auction in

Kirkwood.

Kauffman's driver, Ernest Colwell, New Castle, Del., said that early in July, the stand sells "loads of corn," about 5,000 ears a week. One weekend stood out in Kauffman's memory — 4,200 ears sold to happy customers in three days.

Colwell, who has been driving Kauffman from Lancaster County for about five years, leaves his home about 4 a.m. and arrives at Kauffman's house at 5. He then travels with the Kauffman family to arrive at the Reading Terminal Market about 6:20 a.m., readying the stand to open officially at 8.

Colwell said, "The people here are real nice. That makes it worthwhile."

Colwell noted that on weekends, particularly Friday and Saturday, the stand business can vary — but is generally busy. Colwell said he often brings wife Joyce on Saturdays.

Colwell drives a 5-ton IC-2 truck. It's not refrigerated — but does carry a refrigerator for perishable items.

Kauffman operates the stand from Wednesday through Saturday from April to New Year's.



Amos Kauffman, 6, son of Emma and Ben Kauffman, Christiana, checks out the fresh greenhouse tomatoes at the Reading Terminal Market. Photo by Andy Andrews

"It's a fun thing," said Colwell as he was preparing spinach for sales on opening day for the stand recently. "It's not really a job. I have fun meeting and talking to people."

Produce is not the only thing on the sales counter at the bustling Reading Terminal Market.

Alvin Beiler, Gordonville, operates Beiler's Bakery, which adver-

tises its homemade sticky buns and dinner rolls "made right here" on a big sign above the lamps. The bakery is open four days a week from Wednesday through Saturday at the market.

The stand is one of the longest-running at the market, open now 19 years. Alvin has worked the stand for 13 years, once operated by Esh Egg Farms. Working behind the stand on the day of the *Lancaster Farming* visit were Emma Stoltzfus, Linda Stoltzfus, and Lavina Stoltzfus.

"Fresh killed chicken" is brightly advertised at Diemmer's Lancaster County stand. The stand, in operation for 20 years, is open Wednesday through Saturday all year around. Working the stand recently were Sam Diemmer,

Roger Blank, and Linda Fisher. The Diemmer's live in Narvon.

Next to Diemmer's is Lancaster County Dairy, Juices and Drinks. The popular stand is known for its fresh, homemade lemonade and orange juice, grapefruit, and other products, including raw goat milk. At the counter helping customers was John King.

Sam Esh operates the Dutch Eating Place, which advertises homemade hot soups, chicken pot pie, real mashed potatoes, and fresh-cut fries. The stand operates Wednesday through Saturday all year long. Helping at the stand were Barbie Stoltzfus and Priscilla Zook.

Esh noted that a big part of the

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Homestead Notes