

Jenny Biser Is Maryland Lamb And Wool Queen

KAREN BUTLER

Maryland Correspondent

WEST FRIENDSHIP, Md. —

Jenny Biser is the 1998 Maryland Lamb and Wool Queen. The 16-year-old Frederick County youth was crowned at the 25th Maryland Sheep and Wool Festival, held at the Howard County fairgrounds.

Lamb and Wool Princesses selected at the contest are Megan Rynarzewski, Howard County, and Kristin Cummins, Carroll County. Other contestants included Robin Harkins, Harford County; Anne Marie Histon, Carroll County; and Melissa Goddard, St. Mary's County.

Jenny, the daughter of Joe and Ruth Biser, New Midway, has represented the Maryland sheep industry for the past two years as a princess. The high school sophomore is a member of the Johnsville 4-H club. Her sheep projects include market lambs, breeding ewes, shepherd's lead, and showmanship. She also raises beef steers and beef heifers and partici-

pates in cooking and sewing projects. At home on Maple Creek Farm, Jenny raises Cheviots and Hampshires, and owns 12 sheep herself.

Jenny's outfit for the evening event was a tribute to the sheep industry and to the wearer's sewing prowess. She wore a wool outfit she created that earned her first-place honors in 4-H Fashion Review. The two-piece ensemble consisted of a simple black crepe A-line dress with a coordinating short, fitted black and white houndstooth check jacket.

The day after they were crowned, Jenny and her princesses went right to work handing out ribbons in the showring. More than 1,100 sheep representing 21 states and Canada were shown during the two-day festival, attended by more than 50,000 people. The lamb and wool royalty will go on to assist with the Maryland Wool Pool held in June, and will promote sheep and wool throughout the year at county fairs, the state fair, and the Eastern



Contestants in the Lamb and Wool Queen contest, left to right; Anne Marie Histon, Carroll County; Kristin Cummins, Carroll County; Jenny Biser, 1998 Maryland Lamb and Wool Queen, Frederick County; Kirra Pilson, outgoing queen; Megan Rynarzewski, Howard County; Robion Harkins, Howard County; and Melissa Goddard, St. Mary's County.

Radden Takes Grand

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Shashlik; 6. Bryan Haines; Lamb Shank with Creamy White Beans; 7. Ray Kleintoip: Curried Lamb Balls.

Judges were sheep breeders Edith Miller, Damascus; Barbara Mullen, Thurmont; and Karen Sowell, Hagerstown.

Mongolain Lamb

And Scallions

1 pound thinly sliced lamb roast
1 teaspoon light brown sugar
1 tablespoon light soy sauce
1 tablespoon rice wine or dry sherry

2 teaspoons cornstarch or arrowroot mixed with 2 teaspoons water to form a paste
2 cups peanut oil

½ ounce dry black wood ear mushrooms (soak in water to rehydrate)

8-10 spring onions chopped to 1" pieces

10-14 ounces canned baby ear corn (about one can drained)

3-4 slices fresh ginger diced fine

2 tablespoons hoisin sauce

few drops sesame oil

Served over steamed or boiled rice and/or with sai-fun noodles.

Marinate thinly sliced lamb in brown sugar, soy sauce, wine, and cornstarch paste for about 30-45 minutes. After soaking mushrooms (25-30 minutes), chop them for use. Heat peanut oil in a wok for a quick deep-frying of the marinated lamb. Deep-fry lamb for about one minute then remove from oil. Set oil aside or use to cook sai-fun noodles. In a hot wok, add the hot deep-fried lamb and baby ear corn stir-frying for one minute then add mushrooms, onions, and ginger. Cook for one minute then add mushrooms, onions, and ginger. Cook for one minute more than stir in hoisin sauce. Drizzle a few drops of sesame oil over the top as a garnish and serve with hot rice. Deep fried sai-fun noodles may be used as a garnish or used in place of the rice.

Lamb Stuffed

Dim Sum Dumplings

1 pound ground lamb

5 leaves Napa or Chinese cabbage (blanched and finely chopped)

2-3 spring onions (finely chopped)

1 teaspoon grated Ginger
2 teaspoons cornstarch or arrowroot

1 teaspoon light brown sugar
2 tablespoons light soy sauce
2 teaspoons salt

1 tablespoon Rice wine or dry sherry

1 teaspoon dill or rosemary

2 teaspoons sesame oil

2 pounds wonton wrappers

Blanch cabbage until soft then drain and finely chop. Combine ground lamb with cabbage, chopped onion, ginger, cornstarch, brown sugar, soy sauce, salt, rice wine, dill or rosemary, and sesame oil. Mix well. Place 1½ teaspoons of filling into the center of a wonton wrapper. Fold in half and seal the edges with a light brushing of water (a beaten egg or a flour/water mixture can also be used). A dumpling press is really useful at this point. Bend each dumpling into a crescent moon shape and set aside from cooking.

Cooking Dim Sum can be done in many ways, here are two.

In a hot wok, add 3 tablespoons cooking oil. Turning to a medium heat, place dumplings in rows with the seam facing up such that the bottoms are browned first. Fry for 2-3 minutes or until golden brown then serve.

Line a steamer with lettuce leaves (to prevent sticking and to provide a clean light flavor). Stack dumplings on the bed of lettuce making sure that they do not touch each other and steam for 10-12 minutes then serve. The steamer may be used as the serving dish if a plate is placed under it to catch any dripping water.

Dim Sum can be served as a main course or as an appetizer. If not feeding a horde of Mongols, this recipe can be easily cut in half.

Dipping Sauces

Dipping sauces may be bought or easily made.

Hot Sauce: Mix together ¼ teaspoon hot oil, ¼ cup dark soy sauce, 1 tablespoon finely chopped spring onions, and 1 teaspoon finely chopped garlic.

Dipping Sauce: Mix together ¼ cup dark soy sauce, 2 tablespoons balsamic vinegar, 1 tablespoon finely chopped spring onion, and 1 teaspoon chopped garlic.

National Livestock show.

Judges given the challenge of selecting a queen from the six con-

testants were Robert Dinsmore and J.T. Hinkle, president and vice president, respectively, of the

Maryland Sheep Breeders Association, and Kirra Pilson, outgoing queen.

Lincoln Ram Is Supreme At Maryland Sheep And Wool Festival

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WEST FRIENDSHIP, Md. —

"A large volume Lincoln ram, extremely large bodied, with a good, square rump, a beautiful head, and a very nice, very uniform fleece" was selected supreme champion ram here by judges David Clauser, Polk, Ohio and Morris Culver, Eugene, Oregon in the sheep shows at the 25th anniversary of the Maryland Sheep and Wool Festival. Judge Clauser made his comments to a crowd of about 100 people gathered at the show ring at the Howard County fairgrounds. The yearling ram, "Springfield

2192" was exhibited by Bill and Cindy Bankhead, Rock Hall, Md.

Judge Clauser said it was the combination of stature and fleece quality that gave the 260-pound ram the edge over its nearest competitors. "The Lincoln just has an extremely large body and a beautiful fleece, with very nice shine to the fleece when you open it up," he said.

Between the two of them, the judges examined more than 1,100 sheep during the two-day event, with entries representing 21 states and Canada.

The Bankheads, of Kent County, have been in the sheep business

about 23 years, said Bill Bankhead. They maintain a flock of 60 Lincoln ewes, 150 Romney ewes, and 25 Rambouillet ewes, and show sheep all over the country.

"2192," a homebred entry, is out of genetics that have performed well at sheep shows for the Bankheads both nationally and in Canada. His sire brought home the champion rosette from the Lincoln show when he went to Louisville a few years back. His uncle was the National champion Lincoln ram, and his mother, a "very typey" ewe, according to Bankhead, was the second best ewe in Canada se-

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Kendra Hall-Rhoten presented Keith Chamberlin, K and K Corriedales, Ashland, Ohio with the Florence B. Hall memorial trophy for exhibiting the supreme champion ewe. Shown with the Corriedale ewe, from left are David Clauser, judge; Megan Rynarzewski, Maryland lamb and wool princess; Jenny Biser, Maryland lamb and wool queen; Morris Culver, judge; Kristin Cummins, Maryland lamb and wool princess; Kendra Hall-Rhouten; and Keith Chamberlin.