

# Quality Prevails At E-town Sheep Show

**LOU ANN GOOD**  
**Lancaster Farming Staff**  
**ELIZABETHTOWN** (Lancaster Co.) — Judging 218 head of sheep was neither a quick nor easy feat for Don Witt. In the seven-hour show held at Elizabethtown Fair last week, Witt selected champions in breeding, market, selling, non-selling, and open divisions. From these, supreme champions were selected and then competed for the supreme champ-

ion title over all. In addition, showmanship competition was held for four different age groups. So many different categories is a bit confusing and challenging. But the rewards are most sweet for the winners who know that competition is stiff. Witt said, "There's always good quality here and it is getting better." Selected as supreme champion overall was a heavyweight black-

faced non-selling lamb. The 16-year-old owner said that this was her first time at the E-town Fair and only the second year that she had been raising sheep. Lebanon Countian Cassandra Shaeffer said that she raises Simmental show cattle on her parents' (Paul and Tracy Shaeffer's Myerstown farm. "Cattle are easier to show. You don't need to work as hard," Cassandra said of trying to keep the frisky lamb under control. She had purchased the lamb from Tim and Sarah Fleener, Robesonia, and credited the Fleen-

ers and her neighbor Ann Leed with teaching her the finer details of showing. Witt said of the supreme champion lamb, "It's got plenty of loin, is well balanced, and is real pretty to look at. I like the way she stands on her front end." The champion market lamb was shown by Corby Zeigler of Lititz. "He really spends a lot of time with the sheep," his parents, Dean and Carole Zeigler, said in unison. Corby had shown the champion market lamb at E-town two years ago. Earlier this year, Corby and (Turn to Page B16)



Adam Zurin is champion showman in the 10-12-year-old division.



(Continued from Page B9)

## Boston Favorite Cake Cream Pie

3/4 cup butter  
 1 1/4 cup sugar  
 4 eggs  
 1 cup milk  
 3 1/2 cups flour  
 1/2 teaspoon salt  
 1 teaspoon vanilla  
 5 teaspoons baking powder  
 Cream butter, add half sugar gradually and beat until light. Add remaining sugar to well beaten eggs. Combine mixtures.

Mix and sift flour, baking powder, and salt, add alternately with milk to first mixture. Beat thoroughly and add vanilla. Bake in layer cake pans (greased) 30 to 35 minutes in 375 degree oven. If you bake in a heavy skillet, split to make 2 layers. Put together with cream filling.

## Cream Filling

3/4 cups sugar  
 1/2 cup bread flour  
 1/4 teaspoon salt  
 2 cups scalded milk  
 1 teaspoon vanilla  
 Mix together dry ingredients. Add scalded milk gradually. Cook and stir 15 minutes in double boiler. Add eggs, slightly beaten and cook 3 minutes more. Cool and add vanilla.

**ANSWER** — A Troy reader wanted a recipe for creamy rice, which is not a dessert but used in place of potatoes. Betty Lou Gamble, Concord, sent in this recipe.

## Creamy Rice

1 pound rice  
 2 cups water  
 Salt  
 1 teaspoon butter  
 Bring ingredients to a boil on medium high heat. Add: 1 quart milk  
 Turn heat to low and cook stirring occasionally. Add more milk (about 3 quarts altogether) as needed. Cook until rice is soft about 1 hour or more.

**ANSWER** — A Leola reader wanted a recipe for Christmas pickles. Thanks to Maybelle Page and Nellie Strite, Clear Spring, Md., for sending recipes.

## Christmas Pickles

Wash cucumbers and pack whole in a glass gallon jar. Do not use a plastic jug.  
 4 tablespoons salt  
 8 tablespoons pickling spice  
 4 tablespoons alum  
 4 cups vinegar  
 Put this in the jar and fill with enough water to cover pickles. Put a piece of plastic wrap over top of jar. Place tight lid on jar and shake to dissolve. Place in a cool dark place until December. Pull a brown grocery bag over the jar to cover it completely. In December, open and drain. Wash pickles and cut or slice. Wash jar and return pickles to jar and add 8 cups sugar and enough water to cover the pickles. Shake the jar. No heating required. Keep in refrigerator and use after 21 days. Will keep indefinitely in refrigerator.

*I like to dissolve the sugar in hot water before I slice them and let that cool down to room temperature. If you add the sugar and water without dissolving it, the sugar goes to the bottom of the jar. I have used the sugar solution the second time around for another gallon provided you keep the sugar solution refrigerated.*



Ann Leed is sheep showmanship champion in the 16 and over competition held at the E-town Fair.

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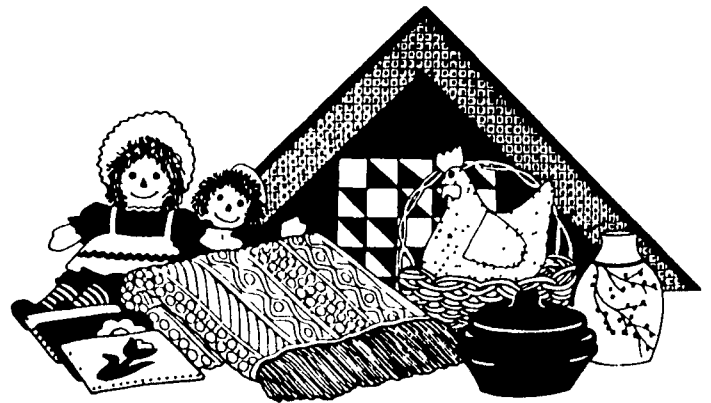
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