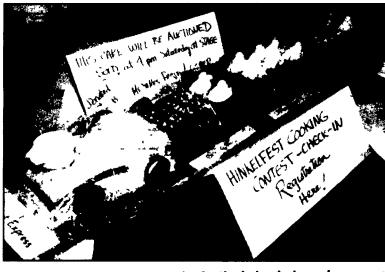
Festival Features 'Made With Chicken' Contest



A big event of the contest was the annual chicken cooking contest. First place winners included, from left, Sandy Agee, Lebanon, Caribbean Chicken Salad; Robin Norton, Bethel, Chocolate Chip Pecan Squares; and Carolyn



The Hinkelfest is a 7-year-old tradition in Fredericksburg.



This item donated to the festival also helps raise money for the community organizations. The 1998 Hinkelfest Express cake railroad car was donated by Mr. and Mrs. Frank Leeper, Fredericksburg, and sold at auction.

ANDY ANDREWS
Lancaster Farming Staff
FREDERICKSBURG (Lebanon Co.) — Three days and nothing but chicken.

On sale were chicken burgers, hot dogs, corn soup, and all sorts of creative chicken combinations. There were chicken quarters, halves, and legs, chicken chowder, pot pie, egg roll, stir fry, and chicken and waffles.

There were the "chicken men" on hand to shake hands with young and old alike.

Last weekend, beginning Friday and continuing through Sunday, more than 10,000 people from the Fredericksburg region delighted in the wonders of chicken at the 1998 Hinkelfest Chicken Festival at the Farmer's Pride Airport in Fredericksburg.

The theme this year? What else? "Eggs 'n' Wings 'n' Chicken Things."

With great cooperating weather, Saturday was the busiest day for the annual "Hinkel" (German for chicken) festival, when thousands of people visited the Farmer's Pride Airport to get great chicken meals and delight in the versatile ways in which chicken and egg products can be prepared.

A big event of the contest was the annual chicken cooking contest from which 49 recipes for chicken and desserts were entered from 23 contestants (19 women and four men) from all over the region, including Fredericksburg, Pine Grove, Jonestown, Lebanon, Myerstown, and other places, according to Alletta (Letie) Schadler, Lebanon family agent. "We even have people from as far away as New Jersey," she said.

The contest was open to anyone. Lancaster Farming lists the first place recipes in this article.

This is the 7th year for the annual festival, according to Mike Zeck, chairman of the festival. Zeck, social studies teacher at the Lebanon City Middle School, said the festival, begun in 1991, mirrors the annual Delmarva Chicken Festival, sponsored by several processors. The '98 Hinkelfest was sponsored by Farmer's Pride, Bell and Evans, Dutch Country Egg Farms, College Hill, and other producers and packers.

Proceeds after expenses for

chicken sold at the festival benefit several charitable organizations, including the Fredericksburg Community Library, Community Association, Fire Company, American Legion, and Lions Club. Volunteers worked behind the booths, selling chicken all weekend long.

Entertainment was provided free. Included were lots of amusement rides, demonstrations, a petting zoo, craft show, and vendors.

At the contest, chicken and dessert recipes were broken down into six categories, according to Letie Schadler of the Lebanon extension office. They included grilled breasts (which had four entries); breasts prepared in any variety of ways (seven entries); dark meat, legs and thighs (10 entries); soups, sandwiches, and chowders (six entries); egg or chicken sandwiches (seven entries); and desserts (15 entries). With desserts, the recipe had to include at least four eggs.

Winners received \$50 for first place, \$30 for second, and \$20 for third.

"This is simply a favorite recipe, not necessarily original recipe, contest," said Schadler. "It includes family-sized recipes." County Conservation District, for the remaining chicken categories; and, for desserts, Rep. Peter Zug (R-102nd) and Andy Andrews, Lancaster Farming staff writer.

An item donated to the festival also helps raise money for the community organizations. This year, the 1998 Hinkelfest Express cake railroad car was donated by Mr. and Mrs. Frank Leeper, Fredericksburg, and sold at auction. The yellow cake was made up like a huge express train that featured liquorice as the rails, the wheels were Oreo cookies, and candy corn, sugar-coated chickens, and chocolate-covered almonds were the cargo.

Volunteers at the cooking contest included Helen Reedy, Barbara Bauer, and Letie Schadler.

The turnout was the best ever on the opening day of the festival, according to some volunteers who helped park cars.

Twelve hundred half-chickens were barbecued. Saturday looked to be the same, and by the time the weekend was through, about 10,000 people were expected to have attended the festival, noted Mike Zeck, festival chairman.

"The food is the highlight of the festival, and people love to come



Contestants prepare a chicken entry at the festival.

There were two judges for every category. Judges included Mike Zeck, Hinkelfest chairman, and Laura Farrelly, Allen Family Foods, Seaford, Del., who judged the grilled breasts and soups and sandwiches; John Rutherford, farm management extension multicounty agent and Chuck Wertz, director of the Lebanon

out and eat," Zeck said.

In the contest's first year, about \$85,000 in sales of chicken were generated, noted Zeck.

At the cooking contest, first place winners included Nancy Peiffer, Jonestown, for her soups and chowder entry, Chicken and Dumpling Soup. First place in the legs category went to Charlene

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Volunteers at the cooking contest included, seated, from left, Helen Reedy, Barbara Bauer, and Letie Schadler. Standing in back is one of the judges for the contest, Rep. Peter Zug.