

# Normans Premier Breeder

(Continued from Page B20)

Dry Cow Four Years and Under: 1. Castle's Dairys Patsy, owned by David Kriner.  
Senior 3-Year-Old: 1. Wheatlands Jasper Ginger, owned by David Kriner.

## MILKING SHORTHORN

Spring Calf: 1. Sunny Boy Honey Hilda-P, owned by Michael Pierce.  
Winter Calf: 1. Blue Devils Becky Soo, owned by Bradley Wales.  
Dry Cow Five Years and Over: 1. Kusmar Nancy Soo, owned by Bradley Wales.  
Senior 2-Year-Old: 1. Blue Devils Amy Soo, owned by Bradley Wales.

## LINEBACK

Fall Calf: 1. Elmo, owned by Morgan Blend.  
Dry Cow Four Years and Under: 1. Buggs Bunney, owned by Morgan Blend. 2. Rambo, owned by Morgan Blend.  
Daughter Dam: 1. Morgan Blend.

## JERSEY

Spring Calf: 1. Eastmont Trader Daisy, owned by Trisha McIlwain. 2. Normandell Klassic Adel, owned by Renee Norman. 3. By-Winds Isaac Dot, owned by Bryan Fitch.  
Winter Calf: 1. Rog-Al Ace Natalie, owned by Chelsea Wood. 2. Yorkholo Adonis Celsey, owned by Heath York. 3. Frosty-Vale Shylar Honi, owned by Michael Orpet.  
Fall Calf: 1. Ty-Ly-View DJ Deidra, owned by Paul and Carolyn Moyer. 2. Normandell Kent Beamer, owned by Jill Netterman. 3. Duncans Gordon Cammy Cedar, owned by Kristen Savoie.  
Summer Yearling: 1. Hollylane Renais-

sance Stacy, owned by Carolyn Moyer and Cathleen Alexander. 2. Normandell Kent Belle, owned by Mark Norman. 3. Rog-Al Barber Dee Dee ET, owned by Tiffany Wood.

Spring Yearling: 1. Eastmont Duster Dafty, owned by Eastmont Farm. 2. Normandell Poseidon Gigi, owned by Renee Norman. 3. Normandell Kent Jazz, owned by Ellen Norman.

Winter Yearling: 1. By-Winds Dunker Huneo, owned by Bryan Fitch. 2. Duncans Gurton Twila Trixy, owned by Thomas Boyanowski.

Fall Yearling: 1. Rog Al Barber Dean, owned by Aaron Hale. 2. Normandell Barber Dream, owned by Emily Norman.

Junior Best Three Females: 1. Normandell Farm.

Dry Cow Four Years and Under: 1. Rockyview Sooner Lucky, owned by Tim Harer. 2. Normandell Glenwood Valma, owned by Normandell Farm. 3. Ty-Ly-View June Dawn, owned by Paul and Carolyn Moyer.

Dry Cow Five Years and Over: 1. Title To Fame Gold, owned by Tim Harer.

Junior 2-Year-Old: 1. Ty-Ly-View Gold Dust Saturday, owned by Paul and Carolyn Moyer. 2. Normandell Mister T Monika, owned by Emily Norman. 3. Ty-Ly-View GG Grace, owned by Paul and Carolyn Moyer.

Senior 2-Year-Old: 1. Ralaine Berretta Irene, owned by Renee Norman.

Junior 3-Year-Old: 1. Pleasant Valley Sooner Jo, owned by Paul and Carolyn Moyer. 2. Normandell Berretta Raindrop, owned by Mark Norman. 3. Ter-Lin Baron Snifles, owned by Derek Long.

Senior 3-Year-Old: 1. Normandell Glenwood Jen ET, owned by Normandell Farm. 2. Smoky Hill Carmel Missy, owned by Kimberly Baker. 3. Rockyview J Imperial Jewel, owned by Tim Harer.

4-Year-Old: 1. Hillacres Pams Poppy, owned by Paul and Carolyn Moyer. 2. Nobigdale Lester Line Lucky, owned by Allison Gorenflo. 3. Normandell Gust Heather, owned by Mark Norman.

5-Year-Old: 1. Eastmont Donna Jon, owned by Eastmont Farm. 2. Eastmont Brigadier Lila, owned by Eastmont Farms. 3. Frosty Vale Lynwood Hagar, owned by Pacer Bruce.

Six Years and Over: 1. Tin D Champ Dottie Donna, owned by Paul and Carolyn Moyer. 2. Eastmont Juno Debbie, owned by Eastmont Farm. 3. Eastmont Dollar Nina Noel, owned by Eastmont Farm.

Get of Sire: 1. Normandell Farm.

Dairy Herd: 1. Ty-Ly-View Farm. 2. Normandell Farm. 3. Eastmont Farm.

Best Three Females: 1. Normandell Farm. 2. Ty-Ly-View Farm. 3. Rockyview Jerseys.

Produce of Dam: 1. Normandell Farm. 2. Eastmont Farm. 3. Tim Harer.

Dam and Daughter: 1. Mary Mosher and Eastmont Farm. 2. Ty-Ly-View Farm. 3. Eastmont Farm.

# Festival Features

(Continued from Page B17)

## CHEESE-STUFFED CHICKEN ROLLS

3 tablespoons dried tomatoes  
4 skinless boneless chicken breast halves

2 tablespoons all-purpose flour  
1/4 teaspoon salt  
1/2 teaspoon pepper  
1/2 cup fine dry breadcrumbs  
2 tablespoons grated Parmesan cheese

1/2 teaspoon paprika  
1 egg  
4 ounces cheddar cheese  
1 teaspoon dried fine herbs  
1 tablespoon butter, melted

In small bowl, place dried tomatoes. Add enough boiling water to cover; soak for 10 minutes. Drain and pat dry with paper towels.

Finely chop and set aside. Rinse chicken; pat dry between paper towels. Place each breast half between two pieces of plastic wrap. Working from the center to the edges, pound lightly with the flat side of a meat mallet to 1/8 inch thickness. Remove the plastic wrap.

In a small shallow bowl, combine the flour, salt, and pepper. In another small shallow bowl, combine the bread crumbs, Parmesan cheese, and paprika. In another small bowl, beat egg.

Cut Cheddar cheese into four 3 by 1/2 inch pieces. Place a cheese stick on each pounded chicken breast half. Sprinkle each with some of the chopped dried tomatoes and dried herbs. Fold in the sides of each chicken breast and roll up tightly. Roll in flour mixture, egg, and the bread crumb mixture.

Arrange chicken rolls, seam side down, in a two-quart baking dish. Drizzle chicken rolls with melted butter. Bake uncovered in a 350-degree oven for 20-30 minutes. Serves 4.

Carolyn Brandt  
Myerstown

## CARIBBEAN CHICKEN SALAD

1 cup sour cream  
3 tablespoons confectioners' sugar  
1 can (11 ounces) mandarin oranges, drained  
2 cups cooked, diced chicken  
1/2 cup flaked coconut (see note)  
2 firm bananas, cut in 1/2 inch slices

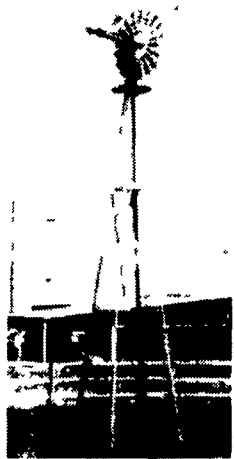
1/2 cup cashew pieces  
3 celery stalks, chopped  
1/4 teaspoon black pepper  
1 can (20 ounces) pineapple chunks, drained  
1 medium head iceberg lettuce, shredded.

In a large bowl, combine the sour cream and confectioners' sugar; mix well. Stir in the remaining ingredients except the lettuce; toss until thoroughly mixed. Place the shredded lettuce on a serving platter or divide among 4-6 plates; top with chicken mixture. Serve immediately. Note: To enhance the flavor of the coconut, spread it on a baking sheet and toast in a 350-degree oven for 2-3 minutes or until golden brown. Serves 4-6.

Sandy Agee  
Lebanon

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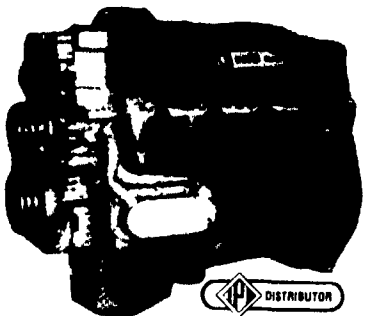
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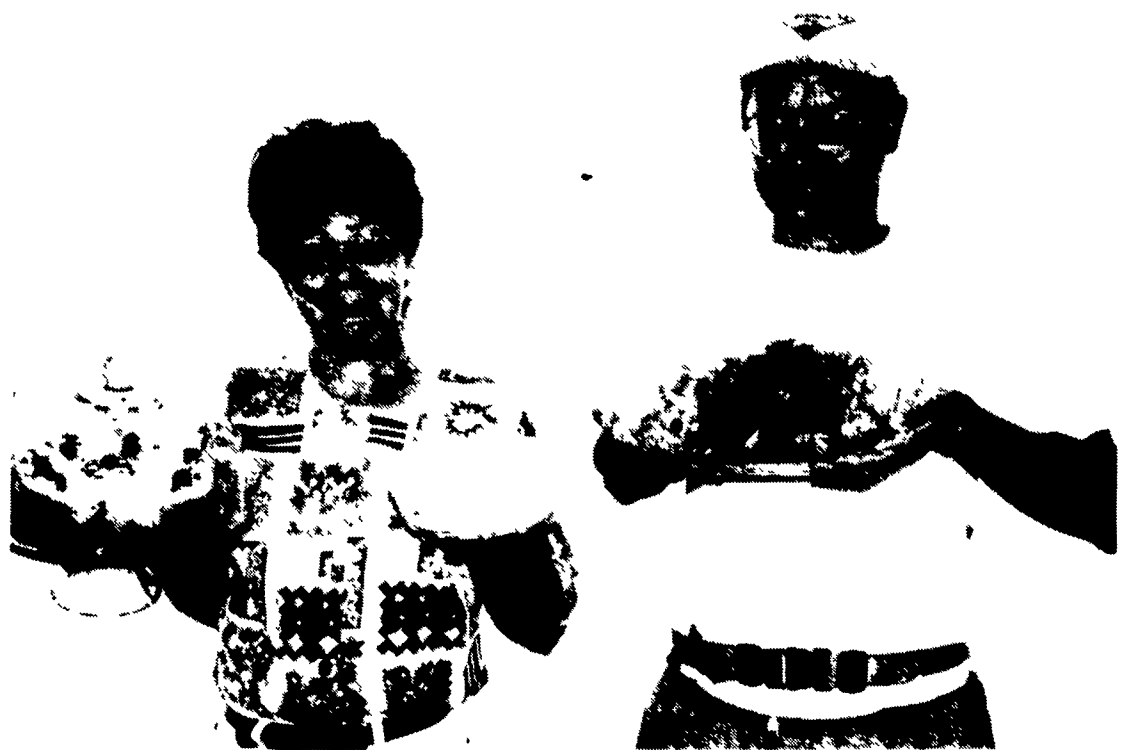
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Third place winners at the Hinkelfest cooking contest included Sandy Agee, chicken broccoli cheese soup and brown bottom cheesecake and Bob Long, Adobe chicken.

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