

## Farm Show Welcomes Aquaculture Students

HARRISBURG (Dauphin Co.) — Not only has state government recently passed a law recognizing aquaculture as agriculture for the first time, but the 1999 Pennsylvania State Farm Show is to feature its first aquaculture competition.

Along with the rest of the major commodity promotion organizations, the Pennsylvania Aquaculture Association has for several years supported and manned a food booth in conjunction with the Pennsylvania Farm Show.

The sale of just-baked, fresh fish fillet sandwiches with the option of trout, tilapia, catfish or hybrid striped bass has added greatly to the hearty smorgasbord of Pennsylvania-raised foods offered the visiting general public through the Pennsylvania Food Court area of the Farm Show.

The vision for the 1999 Farm Show includes more fish.

A display aquarium with student-raised tilapia swimming around; a seafood counter-like display with freshly dressed fish on ice on display; filleting demonstrations by aquaculture students.

The seafood counter display and fish cooking demonstrations are to be in the Food Pantry area of the Farm Show. The Food Pantry is an area where established Pennsylvania Food manufacturers — chips, pretzels, candy, etc. — are allowed to set up displays and demonstrations, frequently providing taste-testing samples.

There are other new aspects to the vision of the 1999 Farm Show — such as its first art show — but the aquaculture competitions can be construed as a sign of the acceptance and strength of the aquaculture industry in the state, and as a subject in the classroom.

The newly established Aquaculture Department of the Pennsylvania State Farm Show has a competition targeted toward high school students involved in school aquacultural projects.

The general rules, point system and premiums are listed in the official 1998 Farm Show premium booklet, available through the Farm Show office in Harrisburg.

Those interested in entering should immediately call Charles Ite, at (717) 787-2905; or show chairman Brent Blauch at (717)

266-4577.

According to the general rules, the purpose of the exhibit/competition is, "... to support the educational programs in aquaculture and promote consumer interest in farm-raised fish products."

There are five classes of competition planned — Class 1 is live fish; Class 2 is fresh killed and cleaned fish; Class 3 is freshly dressed fish in combination; Class 4 is a filleting demonstration; and Class 5 is a rate of gain contest.

Exhibition and demonstration are prominent themes in the competition.

As a general rule, exhibitors are to focus on freshness, preparation, and aquatic husbandry. Entries also are to include displays of fish raised by students.

The classes are to be judged on fish quality, freshness, and presentation.

For now, its first year, only tilapia grown in Pennsylvania by the exhibitor teams may be represented, and may only include tilapia which were hatched in 1998. A team can consist of two or more students.

According to the rules, eligibility is "... open to high school students formed as teams from schools which carry an aquaculture project of the specie being exhibited, under the supervision of the Penn State University Agricultural Extension Service, or of a Pennsylvania vocational agricultural instructor.

Eligibility is only for those students who participate in the care of the fish entered for exhibit.

In order to enter, there are two steps to follow.

The first step is registration and identification.

Teams have to submit an entry form containing the identity of the school; teams members; advisor; the numbers, types and sizes of fish; and any other information as may be required, according to the class of competition.

The second step is to get the fish to the Farm Show.

Depending on the classes selected for the entry submission, there are some special considerations.

For the live fish competition (Class 1), 10 live fish are to be delivered to the Farm Show Complex in Harrisburg between noon

and 6 p.m., on Jan. 8 or Jan. 9, by appointment.

The live fish are to remain sealed in a transit container for at least four hours. The fish are to be judged upon arrival.

No fish showing signs of contagious or infectious disease, or external parasites will be allowed entry to the show.

Fish consigned for processing during or immediately following the show must not be treated with any drugs or biologics (considering labeled withdrawal limits) prior to slaughter.

The live fish class is limited to 15 different entries.

Of the 10 fish comprising an entry, one of them is to be selected for live display in the Pennsylvania Food Pantry, during Farm Show week.

The rest of the live fish, after live judging, can be used for the Class 4 filleting demonstration, or sold directly to the Pa. Aquaculture Association, which is to fillet, cook and sell the fish at its stand in the Pennsylvania Food Court.

For Class 2 entries, the fresh fish must be delivered during the same hours cited for live fish. Entries are to remain sealed on ice in new, leak-proof, commercially acceptable transit containers (no submitting entries in reused containers).

Class 3 entries are called, "Fresh dressed combination."

What that means is that the fish are fresh and they have been cleaned and made ready for cooking, according to one of three different ways commonly displayed in commercial seafood cases — gilled and eviscerated (means entrails removed and body cavity clean, and the red gills removed from the head, but the head still on, and the skin and fins still on); beheaded and eviscerated; and skinned and boneless fillets.

(Of course, depending upon the species and its proposed use, there are other variations of display case readiness. However, this is a contest that has to remain less complicated than real life, and it involves one species.)

The first place winner is to be on display in the Food pantry, and the remaining fish are to be entered in the food court booth or used for cooking demonstrations.

In Class 4, the filleting demonstration, those who exhibit entries

in either Class 1 or Class 2 can participate by filleting nine of their entries into skinless/boneless fillets.

Class 5 is for rate of gain, and through the competition, awards are to be offered for all Class 1 and Class 2 entries which have shown above average weight gain during the 14 weeks immediately prior to the show.

Due to the newness of the competition, it appears possible that the rate of gain contest may not be practical this year. It involves

identifying through tagging, a group of fish that have had weights verified before the start of the 14-week period by an county agriculture extension agent, or a school agriculture instructor.

The contest and the planned displays are expected to attract interest.

Across the state, there are a number of school aquaculture projects involving the raising of tilapia. As awareness of the Farm Show aquaculture competition increases, participation is expected to follow.

## Win Some 'Dough'

(NAPS)—By sharing the secret of a successful bake sale, non-profit organizations can win themselves a lot of dough.

It's part of the Betty Crocker Bake Sale Competition, a contest for charitable organizations and schools, set up to celebrate the 50th anniversary of cake mix.

Bake sales have been a tasty way to raise money for generations of Americans. Now, some groups, such as little league, hospitals, churches and the like, may be able to get even more bread for their cakes. The grand prize winner will get \$5,000. Another 20 runner-up prizes of \$1,000 each will also be awarded.

Layer cake mix first made its way into American homes for testing in 1948 followed by national distribution. Over the years, Betty Crocker mixes have changed to reflect the preference of customers, with the newest change combining the Betty Crocker and Hershey's brands. As part of its anniversary celebration, Betty Crocker, America's best-selling brand of dessert mixes, now has America's favorite chocolate, Hershey's in all 34 chocolate dessert mixes, including SuperMoist layer cake.

To enter the contest, non-profit groups must submit four bake sale recipes, at least one of which must use Betty Crocker SuperMoist Devil's Food Cake Mix made with Hershey's cocoa plus tips for a successful bake sale table.

A winning recipe may be something like this Betty Crocker 50th Anniversary recipe for Chocolate Ganache Cake.

### Chocolate Ganache Cake

1 package Betty Crocker SuperMoist devil's food cake mix  
1 tub Betty Crocker Rich & Creamy chocolate ready-to-spread frosting  
1/3 cup whipping (heavy) cream  
1/2 cup Hershey's semi-sweet chocolate chips  
Hershey's Skor or Heath English toffee bits, if desired  
Heat oven to 350°. Prepare, bake and cook cake mix in two 8- or 9-inch round pans as directed on package.

Brush crumbs off cake. Place 1 layer, top side down, on plate. Spread 1/3 cup frosting almost to edge. Place other layer, top side up, on frosted layer. Frost side with thin coat first to seal crumbs; then frost side and top, spreading top smooth and flat.

Heat whipping cream in 1-quart saucepan over medium heat until hot (do not boil). Remove from heat; stir in chocolate chips until melted and smooth. Let stand 5 minutes. Pour carefully onto top center of frosted cake; spread to edge, allowing some to drizzle down side. Garnish with toffee bits. Refrigerate uncovered about 1 hour or until chocolate is set. Refrigerate any remaining cake.

The bake sale must be held between September 15, 1998 and February 15, 1999. Entries must be postmarked by February 15, 1999. They will be judged on taste, appearance, originality and creativity of the recipes; table presentation; and originality and viability of the tips.

Mail entries to: Betty Crocker's 50th Anniversary Bake Sale Competition, 245 Eighth Avenue, Suite 236, New York, NY 10011.

For complete rules, call 1-800-446-1898, or visit the website: [www.BettyCrocker.com](http://www.BettyCrocker.com)

## Grange Announces 1999-2000 Officers



The 1999-2000 Pennsylvania State Grange slate of officers are, from the left seated, William Steel, master; Linda Strong, cerea; Janet Fishovitz, flora; Debra Campbell, pomona; and Betsy Huber overseer. In the second row, from the left, are Nettie Kauffman, executive committee; Mary Ann Buckley, lady assistant steward; Jean Hollabaugh, chaplain; Susan Tau, lecturer; Anna May Naus, treasurer; and Robert Moore, gatekeeper. In the back row, from the left, Floyd Buffington, assistant steward; Stan Gruber executive committee; Lee Pressler, executive committee; Sandy Witmer, secretary; Dean Miller, steward; and John Master, executive committee.



### Berks Society 3

Berks Farm Women Society 3 has been busy. In August, members toured a tractor plant and a cheese factory.

In September, members held a white elephant sale with the proceeds going to the Juvenile Diab-

etes Association.

On October 14, members celebrated Farm Women's Day by visiting a corn maze and taking a hayride, and eating at the Washington Inn. On Oct. 27, members listened to ghost stories told by fellow members.