

Best Pie In Pennsylvania

LOU ANN GOOD

Lancaster Farming Staff
HARRISBURG (Dauphin Co.)
— The best apple pie in the state is Belinda Myers' Grand Apple Flan.

It's no ordinary pie. Baked in a 10-inch-deep flan pan and layered with a cream cheese filling and a mixture of apple and cherry pie filling, the handsome nut-covered flan was not only eye appealing but scrumptious enough in taste for judges to select from 54 entries.

Belinda is a seasoned cook who repeatedly wins awards for entries at several county fairs. In addition to her \$150 prize, the following day Belinda won second place and \$100 in the Pennsylvania's Greatest Shoo-Fly Pie Contest.

Although this was the first time Belinda won the top spot in the

annual state competition Blue Ribbon Apple Pie Contest, she had placed second in the chocolate cake contest in 1989, and her daughter won first place in the Hershey's Cocoa Chocolate Bars and Cookies contest last year.

The Myers family raise beef and grain on their 200-acre farm in Dallastown, York County.

Belinda enters many of her baked goods at the York Fair, but this year she entered her pie in the Lebanon Area Fair, where it placed first to qualify for state competition.

For the third time, second place and \$90 went to Charlotte Gelnett of Middleburg, Snyder County.

Charlotte described her pie as a plain apple pie with a surprising ingredient in the crust — cheese.

Charlotte used Cortland apples for this year's entry. She said she also likes to use Winesap and Mutsu varieties.

Charlotte won first place at the Juniata County Fair to qualify for state competition.

Third-place winner Pamela Priszak of Allentown, Lehigh County, qualified at the Great Allentown Fair and received a \$60 premium.

For the first time, five top winners were selected instead of three. Fourth place and \$40 went to Judy Kneebone, and fifth to Sherry Cashdollar.

During the five-hour judging event, onlookers gathered to watch the judging, to support family members and friends who had entered, and to sample the pies that

(Turn to Page B4)



After clinching the award for the best apple pie, Belinda Myers gets a hug from daughter Katie.



In her first year of competition, Betty Hockman's family felt confident her cake would wow judges. With Betty are husband Michael and sons, Luke, 20, and Joel, 14.

Chocolate Cake Is Judges' Unanimous Choice

LOU ANN GOOD

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HARRISBURG (Dauphin Co.)
— Betty Hockman not only captured first place in the Hershey's Greatest Cocoa Cake Contest but also the distinction of being the unanimous choice of all the judges for the first time in 11 years.

"I knew she'd win," Hockman's 20-year-old son said, "because I know how her cake tastes, and it was the prettiest one here."

There were many beautiful cakes among the 55 entries, but the first-place one was indeed spectacular. The heart-shaped cake featured fresh flowers spilling out of the basket-weave, icing-decorated sides.

Although her hobbies are cooking and baking, the White Hall resident said this was the first year she entered state competition. In fact, it was the first year she entered a local fair (Schnecksville Community Fair) in order to qualify for state entry.

A neighbor had given her the recipe several years ago. The prize is a two-night stay for four at the Hershey Lodge and Convention Center, Hershey.

Second-place and \$50 went to Connie Shuff, York. This was also her first year at the state level, although she enters almost every cooking contest in her area and wins many ribbons.

Shuff's three-layer cake featured raspberry filling made with raspberries she picked and froze during the summer. The cake was iced with chocolate cream cheese frosting and decorated with chocolate leaves and real raspberries.

"I made up the recipe after lots of experimenting," Shuff said. "My neighbors and my friends are my taste testers."

Third-place and \$35 went to Janice Buskirk of Northumberland County. She said her recipe was identical to the first-place one except she used only 1/2 cup vegetable oil and 1/4 cup peanut butter.

Buskirk said that she was inspired to enter a local fair after observing the Farm Show contest other years.

"I thought, if they can do, I can too."

She was right about that. After winning first place in both the apple pie and the chocolate cake contest at the Blue Falley Farm Show, Bangor, Buskirk qualified to enter both competitions at the state level.

Her apple pie was a finalist during the Saturday morning competition. And the chocolate cake, a favorite of husband Rick and children, Sarah, 12, and Keith, 10, was judged during the afternoon.

In the Greatest Chocolate Cookie and Bars Contest, Erica Noll's Choco-Caramel Delights topped 57 entries. She won a two-night stay for four at the Hershey Lodge and Convention Center, Hershey. The Mill Hall youth competed at the Clinton County Fair.

(Turn to Page B7)

Conestoga Native Is Two-Time Winner In Shoofly Contest

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HARRISBURG (Dauphin Co.)
— Two-time Shoofly Pie Contest winner Debra J. Martin of Conestoga in Lancaster Co. celebrated her 33rd birthday in style on Sunday at the Pennsylvania Farm Show.

Taking first place in this year's Shoofly Pie Contest, Martin was awarded \$500 from Ron Glessner, owner of Golden Barrel products from Honeybrook in Chester Co.

Second place and \$100 went to Belinda Myers of Dallastown in York Co. Lorna Frick of New Cumberland in York Co. received third place and \$50. All three contestants received gift baskets of Golden Barrel products and Farm Show rosettes.

The Farm Show Commission was slightly disappointed with this year's turnout. Down from last year's 74 contestants, 27 contestants entered their shoofly pies in this year's competition.

According to Beverly Gruber of the Farm Show Commission, the Farm Show started the shoofly pie contest as something new for which people didn't have to pre-register.

"We don't know until 2 p.m. how many contestants we will have in the contest. But, so far each year, the entries taste excellent. Some have chocolate and maple syrup, while others have walnuts. We get all variations." Martin's winning recipe in-

cluded macadamia nuts, vanilla, and a mixture of both light and dark syrups.

"Last year's had pecans and vanilla," explained Martin. "But, at the last minute, I decided to add macadamia nuts instead of pecans. So mom had to drive me to the store at 11:30 a.m. for the nuts."

Suffering from a foot injury, Martin couldn't drive herself, but she knew the pie just wouldn't be complete without the nuts.

While Martin's pie was a variation of something she found in the Golden Barrel recipe book, Belinda Myers created an original recipe with her second placed "Cappuccino Shoofly Pie."

"Creativity is this," said Myers. "I worked really hard to get this flavor."

Myers' recipe includes milk chocolate bits, coffee, kahlua, and cappuccino hot mix, along with the basic shoofly pie ingredients.

Myers was a two-time winner at this year's Farm Show. Along with taking second in the shoofly pie contest, she placed first in the Apple Pie competition on Saturday.

To build excitement and keep the crowd interested, the Farm Show Commission invited a string band made up of area high school students to play during the judging process. "Raisin' Kane" featured bluegrass music that had the audience stomping their feet and clapping their hands. Even Secretary Sam Hayes Jr. was dancing to the



Winning for baking entries is a family tradition for this three-generational family. For the second year in a row, Deb Martin won the Shoofly Pie Contest. She credits her mother, Dorothy Martin, for baking expertise. With them are Dorothy's son Steve and his children Angle, 11, and Tim, 13. "These are my replacements," Dorothy said of her grandchildren who entered state competition for the first time this year. The family entered between 40-50 items in Farm Show competition.

music.

According to Ron Glessner, the contest is a huge success for both the Farm Show and Golden Barrel

Products. "Shoofly pie is a great Pennsylvania tradition, and this is a fun and unique way to promote one of Pennsylvania's favorite

foods."

Five judges selected five finalists during the first part of the

(Turn to Page B4)