



Workers at the potato stand prepare for the Farm Show crowds. From far left are Dot Traver, Kingertown; Diane Kleffer, Dornsife; Guy Schreffler, Dornsife; Doris Wetzel, Kingertown; and Dan Schock, Herndon.



Members of the Valley Grange help each year at the milkshake booth. From far left are Dot Traver, Rola Lehman, Tina Traver, Esther Lehman, and Bill Justin.

## Food Court

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milkshake stand. The booth has been opened for four years and sells about 2,000 sundaes each year. It's staffed by dairy princess volunteers, and local committees receive the profits.

Profits from the milkshake booth benefit scholarship programs and competitions run by the Dairymen's Club. Proceeds are also used for upkeep of the Farm Show milking parlor. The Dairymen's Association is responsible for the milking facilities and owns all of the equipment.

A favorite for many of the farmers attending the Farm Show is the Pennsylvania Livestock Association's booth, where they sell roast beef, ham and cheese, and pork barbecue sandwiches, along with lamb stew and pink lemonade.

According to Jana Malot, a volunteer at the booth, a favorite at the stand is the Livestock Association's horseradish sauce. "We sell the horseradish sauce in jars for people to take home."

Malot can remember coming to Farm Show for roast beef sandwiches as a kid. Now her daughter is a helper at the stand.

The Livestock Association relies mainly on members, family, and friends to help staff the booth during the week, where they expect to sell 45,000 sandwiches during the week.

The Livestock Association funnels all of the profits from the food stand back into supporting agriculture.

Just like Smith and Lyon, Malot's favorite part of working in the Farm Show food court is meeting new people and getting to see old friends.

"Sometimes this is the only place we get to see each other all year."



Elizabeth Smith of the Beef Council serves samples to Farm Show visitors.

## Cheese Carving Entices Contestants To Act Like Kids Again

JAYNE SEBRIGHT  
Lancaster Farming Staff

HARRISBURG (Dauphin Co.) - Norma Lehman of Williamsport was one of hundreds of spectators who watched this year's Cheese Carving Contest on Sunday at the Pennsylvania Farm Show.

"I knew if I watched this contest, it would make me want to eat cheese," said Lehman. "Oh, to be a little girl again and just snitch a piece of cheese."

That's exactly the message the American Dairy Association wanted to promote during the Second Annual Cheese Carving Contest held in the Family Living Corner.

According to Deanna Rose, communications specialist, the

contest is designed to entice people to learn more about cheese.

"It's just another angle to get the media interested in dairy products," said Rose. "Once we get their attention, we educate them about the variety of cheeses available."

Six contestants were selected to carve in this year's contest. A waiting list remains of people who signed up to be in next year's competition.

The contestants were given 60 minutes to carve a five-pound block of cheddar cheese, using the theme, "Beyond Cheddar 2000."

This year's first prize winner was Brad Russell of Philadelphia. His carving of a leaping frog awarded him \$150 and a cheese basket. Brad

claimed to not have any previous carving experience, although he did work in an art studio for several years.

Don Teshler of Bethlehem won second place and \$100 with his Y2K laptop computer. Third place and \$50 went to Sheri Sattazahn of Womelsdorf for her carving of a school bus.

The competition was publicized through local newspapers. One of the six contestants, Cathy Gray of Williamsport, saw the announcement in the "Williamsport Sun Gazette."

"My husband says I got here because I have an overdeveloped skill of cutting things out of the paper," said Cathy.

Cathy's daughter, Crystal, enjoyed the competition. She got to eat the leftover pieces of



Pennsylvania Alternate Dairy Princesses Amanda Gilkison and Rebecca Kilgore hold the first, second, and third place cheese carvings.

cheese from Cathy's carving.

During the amateur contest, York Culinary Institute Chef Mike DeVeney and his culinary students carved a professional carving out of a 40-pound block of cheddar cheese.

Chef DeVeney was one of three judges to select the winners. Debra Summerall, industry relations manager at the Pennsylvania Dairy Promotion Program, and Lori Connelly, Pennsylvania Dairy Princess, also helped judge the entries.

During the contest, the spectators were asked to guess what the professional carving was. By the end of the hour, the audience knew it was of a mouse.

Following the competition and professional carving, local cheese purveyor Sam Neff led a discussion on "Beyond Cheddar." He showed Farm Show visitors the varieties of domestic cheeses available in the Harrisburg area. During the discussion, spectators could sample the cheese.

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