

(Continued from Page B8)

1/3 cup torn spinach leaves

- 1 Italian flat bread or pizza crust
- 2 teaspoons olive or vegetable oil
- 1 plum tomato, sliced
- 1/2 cup shredded part-skim mozzarella cheese
- 1/3 cup thinly sliced grated Romano cheese
- 2 ounces goat cheese
- 2 tablespoons olive oil
- 2 teaspoons balsamic or red wine vinegar
- 1 tablespoon chopped fresh basil leaves 1 tablespoon finely chopped fresh oregano

In small skillet, saute red pepper, mushrooms, squash, and onion until crisp-tender in
2 teaspoons oil. Arrange spinach leaves on flat
bread; arrange sauteed vegetables, tomato,
and cheeses on spinach. Bake pizza on baking
sheet in preheated 450 degree oven until
cheese melts, about 10 minutes. Mix 2 tablespoons oil, vinegar, and herbs; drizzle over
pizza. Cut into wedges and serve immediately.
Makes four 2-slice servings.

More Beef Contest Entries In Next Week's Issue

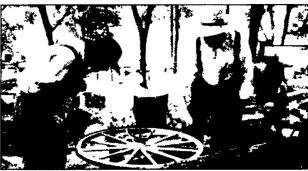
Hay Creek — A Celebration Of Early America

MORGANTOWN (Berks Co.) — Every September a small community of those committed to the life of Early America comes alive at Joanna Furnace in the southern corner of Berks County. The attraction is Hay Creek Fall Festival — a site of living history.

This historic festival is located on a site abundant with woodland for charcoal, limestone and contains waterways that were an excellent power source for the oncethriving iron industry and supporting community. A product of its era, the furnace came about from the efforts of only a few men. A few men grew to be a whole community, now evidenced in the many building's on site at the festival. There is the casting house where items such as cannon balls, sash and gate weights, hollowware and box stoves were once made. The massive charcoal storage building houses many of the site's artifacts and is the showcase of Joanna Furnace restoration. During the 1800s, the finer aspect of community life was present in the ironmaster's mansion and carriage house. The good news is that restoration promises to maintain the community, as long as Hay Creek draws festivalgoers, the proceeds will go toward this cause.

Not only will you see history at Hay Creek, you will sense it. On the secluded 18th century surroundings you'll catch a whiff of hickory fires and coal-fired steam engines. Take in the sweet blend of dulcimers and strolling folk musicians. In the early American craft and food sections...sights, sounds and smells overwhelm. There traditional craftspeople demonstrate rare crafts and interpret in period garb. At the Blacksmith shop people watch steam rise and hot iron sizzle and in the food area big iron kettles of soup simmer over hickory fires.

The festival continues the long standing tradition of attracting some of the finest craftspeople in the nation to display and demonstrate Early American crafts made the traditional way...such as hand-blown glass, spider



Wheelrights Dave Cook, Birdsboro, and Don Peloubet, Lake Hiawatha, N.J., set and cool the hot iron tire on the wooden wagon wheel. They will help visitors relive history at the Hay Creek Fall Festival, Sept. 8-10, Historic Joanna Furnace along Route 10, three miles north of Morgantown.

lace or Windsor chairs. Additionally, the home crafts area displays numerous crafts like dried flowers, jewelry, pottery and wood items.

When you take your first step across the footbridge you are certain to stay a while as you step back in time. You'll find the Civil War re-enactment and encampment with boys from the 88th Pennsylvania Regiment sitting by open fires chatting or from time to time marching to the drum for all to see. Or you can take in the daily-antique car and tractor parades as they circle the festival grounds. In the Engine and Mechanical Area hundreds of antique engines are on display. Large traction steam engines power the sawmill or watch the shingle mill saw in operation, powered by antique tractors from the past.

Though every trip into past must come to an end, the

flavor of Hay Creek lingers on. Let your nose guide you to cooper kettles where you can savor the flavor of warm apple butter or stop by the mint tea stand for an ice cold taste from the past of home-made mint tea, just like grandmother used to make it.

When a group of 1,200 volunteers come together and commit themselves to authenticity and excellence, the result is the Hay Creek Fall Festival. Buildings, people, crafts and food are recreated to provide one memorable experience. Hay Creek will become a part of your past...you will revisit again and again.

Relive history. Come to Hay Creek Fall Festival on September 8-10. Gates open 7 a.m. Main attractions daily from 10 a.m. to 5 p.m. Admission is \$5 on Friday and \$7 on Saturday and Sunday. The festival is located at the Historic Joanna Furnace along Route 10, three miles north of Morgantown, Pa. For additional information, call (610) 286-0388 or www.haycreek.org.

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