

Cakes Sweeten Farm Show Competitions

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HARRISBURG (Dauphin Co.) — The inaugural year for the Pineapple Upside Down Cake Contest was a sweet one for Lucille Gaul, Reynoldsville.

Gaul took home first place and \$500 from the contest. She is the originator of her winning recipe.

"I'm always putting recipes together. I will lay out three or four cookbooks and say, 'I like this one,' or 'I like this ingredient.'" Gaul also does a small amount of custom-baking over the holidays.

The pineapple upside-down cake, however, is a recent addition to Gaul's baking repertoire. "I made half a dozen or so before," she said. The cake which took home first was actually the second round for Gaul's Farm Show entry, as she ended up making two cakes for the contest. "The first one I did in a two-piece pan and the foil got a hole in and all the goodies ran out. I had to make another. I was glad I had time — I did this late last night."

Second place winner Barbara Noye, Bellwood, Blair County, plans to contribute the prize money to her daughter, who recently purchased red gilts at the Farm Show.

The recipe is "the same one I always use, the recipe is out of a cookbook," said Noye, who also contributed an entry to the apple pie contest.

Noye almost didn't enter the contest, as said she was too tired the night before from baking the apple pie, which she also entered in a Farm Show contest. She ended up making the cake at the last minute and putting it, still hot, into the car for the trip to Harrisburg.

A collector of cookbooks, Noye estimates she has an assembly of 100 books.

"But I only use the Grange cookbooks," she said. "They have the best recipes."

She has baked close to 100 cakes over the years to take to picnics or her family's horse shows.

A rookie to baking contests, Rachel Jones Williams of Harrisburg, Dauphin County, won third place. She often takes her baked confections to work, which led to her reputation in the workplace. Her coworkers helped to coerce her into entering her fa-

mous cake into the event, her first baking contest.

"On one day I got 12 calls to see if I was going to enter the contest," she said.

A legal assistant at Pennsylvania Higher Education Assistance Association, she used her mother's recipe.

"There is nothing pineapple in the cake batter itself, so the cake batter tastes very different from the the topping itself," she said.

According to Gerri Moore, family living coordinator, the cakes must be made from scratch instead of commercial mixes. First prize was \$500, second place \$100, and third place \$50.

Fifty-one cakes were entered in the open competition and arrived the afternoon of the competition. The five judges judged 10 cakes each. Ten cakes then advanced to semifinals.

Following the event the cakes were cut into pieces and offered to the audience for their own testing and approval.

Judges included Sherman Allen, auctioneer; Delores McKee, who formerly ran food-service for Allentown School District; Linda McKee, Catasauqua; Sue Samson, New Cumberland, from "Lion's Den Catering;" and Fred Trump, manager, Bloomsburg fair.

Health Craft sponsored the event and awards.

The judges of the cake contest selected winning recipes on overall appearance, consistency, flavor, moistness, texture, and aroma.

Below are the winning Pineapple Upside Down Cake recipes.

Pineapple Upside Down Cake

First Place, Lucille Gaul

1 jar maraschino cherries (drained)
1 can pineapple slices (drained)
1 cup firmly packed brown sugar

½ cup margarine, melted
Pour margarine in large round cake pan sprinkle top with brown sugar. Arrange pineapple slices on top. Put a cherry the center of each slice of pineapple.

Cake Part:
2½ cups flour
2 cups sugar
3 teaspoons baking powder
1 teaspoon salt
¼ cup pineapple juice
¼ cup water
¾ cup oil

Bake in a preheated 425 degree oven for 15 minutes. Reduce temperature to 350 degrees. Bake for 20 — 25 minutes or more until done (middle should not be jiggly).

After removing from oven, top with remaining crumbs.

Flaky Pie Shell:

1 cup all-purpose flour
½ cup shortening
½ teaspoon salt
½ teaspoon baking powder
¼ cup cold water

Cut shortening into flour, salt, and baking powder with a pastry blender until mixture looks crumbly. Add water 1 tablespoon at a time until soft ball of dough forms. Pat into a flattened ball on floured surface. Roll dough out into a ¼ inch thick circle. Fit into pie pan.

Trim crust and flute edges. Chill crust while preparing pie filling.



At second from left, Lucille Gaul, Reynoldsville, holds her first place pineapple upside-down cake. She is joined by Barbara Noye, Bellwood, second place; Rachel Jones Williams, Harrisburg; and Samuel E. Hayes, secretary of agriculture.

2 eggs
1 teaspoon pineapple extract
Beat all ingredients in a large bowl on low for 30 seconds. Beat on high for three minutes. Pour into pan and bake for 35 to 40 minutes. Cool for 5 minutes and remove from pan.

Mein's Pineapple Upside Down Cake

Barbara Noye, Second Place

2¼ cup flour
1 cup sugar
2 teaspoons baking power
1 teaspoon salt
1 teaspoon vanilla
½ cup oil
1½ cup pineapple juice
3 eggs

Topping:

1 cup brown sugar
½ cup butter
8 pineapple slices
8 cherries
Bake at 350 for 30 minutes.

Pineapple Upside Cake

Rachel Jones Williams

Third Place
2¼ cups flour (cake flour preferred)
¼ cup sugar
1½ sticks of butter (may add more)
4 eggs
½ cup milk
½ cup water
Pinch baking soda
½ teaspoon baking powder
2 cups brown sugar
1 can pineapple (drained)
1 jar cherries

Coat bottom only of pan with butter and place in refrigerator. Preheat oven to 350.

Mix all dry ingredients. Make tunnel in center of cake mix. Add milk, water, and eggs. Mix well. Add butter and mix for 1 minute - let stand.

Spray sides of pan with non-stick spray. Sprinkle brown sugar in pan to cover bottom. Place pineapples and cherries in pan. Remix batter until smooth. Place batter in pan and bake at 350 for 35-45 minutes.



Volunteers cut the cakes to take to the judges. After the contest, each contestant will have one piece of cake displayed for the remainder of the Farm Show.



Sue Samson, from "Lion's Den Catering," and four other judges "sift" through the 51 entries of pineapple upside-down cake.



Lois Knauf, in the foreground, prepares to take a piece of shoo-fly pie to the judges.

Shoo-Fly Pie Contest

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to be smooth). Pour into a 9 inch unbaked pie shell and top with remaining crumbs.

Bake at 375 degrees for 10 minutes; then 350 degrees for 30 minutes.

Shoo-fly Pie

Faith Hostetter

Third Place

Filling:
1 9-inch unbaked pie shell
1¼ cup All-Purpose Flour
1¼ cup brown sugar, packed
3 tablespoons butter
1 egg
1 cup Golden Barrel table syrup
1 cup hot water
1 teaspoon baking soda
Combine flour, brown sugar. Cut in butter to make crumbs. Reserve ¼ cup of crumbs for top of pie. In medium bowl, mix egg, syrup, water, and baking soda until smooth.
Pour into pie shell and top with ¼ cup of reserved crumbs.

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