

Win one of these "cow prizes" offered to readers who participate in Lancaster Farming's June Dairy Month Drawing. Lou Ann Good, food and family features editor, displays some of the prizes totaling \$500.

Enter Dairy Recipe Drawing To Win One Of These Prizes

June Dairy Month is "mooving" into the calendar of events. That means it's time to send in your favorite recipe using dairy products for Lancaster Farming's annual dairy recipe drawing.

June Dairy Month salutes dairy farmers everywhere for their hard work in providing milk, which we so often take for granted. Lancaster Farming's annual drawing reminds us of all the wonderful dairy products available to produce culinary delights.

To enter the drawing, select your favorite recipe, which must include a substantial amount of at least one dairy product. These ingredients count as a dairy product: milk, cream, sour cream, whipped cream, butter, yogurt, buttermilk, dry milk, ice cream, and all hard and soft

Please check your ingredients carefully. Margarine and nondairy substitutes such as frozen whipped topping do not qualify as dairy products.

Dairy recipes are needed for appetizers, soups, breads, entrees, vegetables, desserts, beverages, snacks, and salads.

recipe entry. Be sure to give accurate measurements, temperatures, times, and sizes of baking dishes to use. We reserve the right to disqualify entries if these guidelines are not fol-

With your entry, include a few paragraphs about yourself and your family. Although it is not required, a photograph of you and of your family is preferred. We and our readers love to "see" the people who send in the recipes.

Photographs will be returned if you write your name and address on the back of the picture.

Only one entry per family allowed. This contest is for adults who are at least 18 years old. We require this because children who send in recipes often inadvertently miss measurements, ingredients or a part of the instructions.

Send your recipe, photo, and accompanying information with your complete address. If we do not have your complete mailing address, we cannot send your prize if you win.

A photograph of prizes will appear in an upcoming issue of Lancaster Farming.

Send entries immediately. Entries must be postmarked by June 1 to be eligible for the drawing. The state dairy princess and alternates will select the winners. Recipe entries will Clearly print or type your be printed throughout the month of June. A list of the winners will be printed in the June 30 issue.

Send entries to Lou Ann Good, Lancaster Farming Dairy Drawing, P.O. Box 609, 1 E. Main St., Ephrata, PA 17522.



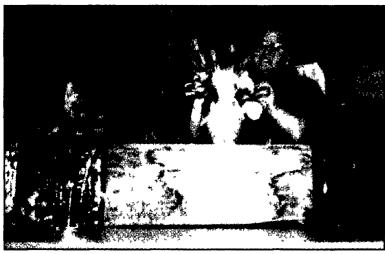
From Fish To Fruit, Check Out Wedding Decorating Trends

MICHELLE RANCK Lancaster Farming Staff COLUMBIA (Lancaster Co.)

- Buffet centerpieces, gift table arrangements, and understated bouquets were demonstrated for



Suspending flowers in water and floating candles are two of this season's wedding decorating trends.



Decorator Gingrich Shenk arranges tulips in a vase during the seminar.

brides-to-be at a recent seminar held at Susquehanna Glass Factory in Columbia.

Well-known decorator Nancy Gingrich Shenk reeled off a variety of decorating ideas from trendy to country to woodland.

Using a "cake plate that is so simple to work with," Gingrich Shenk laid foliage along edge of the plate and worked fruit around the perimeter. On this plate she placed a smaller cake stand, followed by an even smaller one for three layers decorated with foliage and fruit. The display was topped by a wine goblet full of water and flowers to give a higher feel to the

The arrangement could also e used at Christmas time, with hors d'oeuvres laid artfully on the plates. "This can be done ahead of time, taken apart and moved to a new area, such as the reception site," she pointed out.

Cutting lemons and oranges on the bias, or on an angle, gives a fresh look to the display. The fruit can also be cut one day ahead of time, put in plastic bags, and placed on a table just before guests arrive. Work a few flowers in through the cake plate, said Gingrich Shenk.

"Fruits and flowers, foliage is so hot right now," she said. "the trendiest thing you can do for a wedding is to work fruit and vegetables in the decorations."

Bows and ribbons add extra "fluff." To lend an opulent look, then, include extra inches to the ribbon and allow the ribbon to swirl gently in large loops on the

Another trend going on for several years, according to Gingrich Shenk, is the inclusion of square plates in the decorations. For a small home wedding, using a square plate as a base to showcase the arrangement, Gingrich Shenk placed a floral foam "igloo," which sports a plastic case and bottom. Large coils of gingham ribbon on top of the oasis gives a country charm appearance to the arrangement.

Dutch tulips pushed into the floral foam lend a sunny, colorful look. "The trend is to keep things very low and compact. Everything we're seeing and doing is very compact and tight. Violets, pansies, and any other seasonal flowers from a backyard could also be worked into the bouquet. Or, suggested Gingrich Shenk, "in keeping with the trend for fruits and vegetables, add strawberries."

To add extra flair, she then placed a cake dome on top of the arrangement and followed that with a cake stand, complete with the cake, placed on top. Each table, then, has their own cake for dessert. "This would also work for a birthday cake, family reunion, or even the wedding or baby shower.'

Gingrich Shenk also suggested using the strawberries, fresh lemons, and raspberries which decorate the cake for double duty. "Have the caterer puree the fruit, and then put the fruit on the plate under the cake for a beautiful painted plate look," she said.

The "pave" (pronounced PAH-vay) look is also a hot

trend for this wedding season. Low-lying flowers clustered so that the blooms are indistinguishable from one another are considered to be pave.

A soaked heart-shaped floral foam put on a flat plate and covered with miniature carnations fits into this category. "We were seeing this look two years ago in Paris with a candle in the

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This three-tiered rangement "can be done ahead of time, taken apart and moved to a new area, such as the reception site," said Gingrich Shenk.