



Jennifer Wilcox, front, was named the 2002 Harford Fair queen. Serving with Jennifer to represent the Susquehanna County event are, from left rear, Michelle Grosvenor, Krystal Garnett, alternate fair queen, Ashley Jennings, and Carrie Martens.

Harford Fair Queen Selected

JOYCE BUPP
York Co. Correspondent
HARFORD (Susquehanna Co.) — Jennifer Wilcox, Montrose, was named the 2002 queen of the Harford Fair, during ceremonies conducted on the Aug. 19 opening day of the annual Susquehanna County agriculture exposition.

Named the alternate fair queen was Krystal Garnett, New Milford. Rounding out the fair court were Michelle Grosvenor, Montrose, Ashley Jennings, Dimock, and Carrie Martens, New Milford. As part of the competition, each had to give a speech on "Why You Should Come To My Fair."

Jennifer, 16, is the daughter of Stephen and Jeanne Wilcox. She is an honor roll student at the Ross Corners Christian Academy, plays varsity basketball, volleyball, and sings with the school choirs. Her future plans include college studies in the fields of world history and biology. Jennifer works part time as a hostess and waitress at the Basil Leaf

Restaurant. For many years, she and her family have worked in the fair's Youth for Christ tent and the 4-H building, and enjoy attending the fair's rodeo together.

In her position as fair queen, Jennifer will represent the Harford Fair at various community activities and will compete in the state fair queen competition at Hershey in January.

Alternate fair queen Krystal Garnett, 17, is the daughter of Dale and Randee Garnett. She is a senior at Blue Ridge High School, in the honors academics classes, and active in choir, band and the soccer team. Krystal is actively involved in her church's mission work and has taken part in various mission travels. She plans to attend Word of Life Bible Institute and continue studies in counseling.

As the alternate queen, Krystal will also represent the Harford Fair at selected events and community activities.

Michelle Grosvenor, 16, is the daughter of Barb and Dave Gros-

venor, Montrose. She is a junior at Elk Lake High School, active in honor society, student council and band. She plans to pursue a career in elementary or secondary teaching.

Ashley Jennings, 17, is the daughter of Keith and Ann Jennings, Dimock. She is a senior at Elk Lake High School, active in key club and swimming, and president of the 4-H County Council and Dimock Community Club. She plans to continue her education with the goal of working in some capacity with children.

Carrie Martens, 17, is the daughter of Paul and Charlene Martens, New Milford. She is a senior at Mountain View High School, active in soccer and track, a wrestling cheerleader and band member. Carrie plans to continue her education in order to earn an elementary school teaching degree.

Judges for the event were Cory Susz, Tunkhannock, Amy Walsh, Lake Winola, and Joyce Bupp, Seven Valleys.

More Menu Ideas To Use End-Of-Harvest Vegetables

HARRISBURG (Dauphin Co.) — August is the prime season for all sorts of fresh, "Simply Delicious" Pennsylvania vegetables, including the prolific zucchini.

While the extremely hot, dry summer experienced by most of the commonwealth this year is affecting the yields for many growers, consumers should still be able to find plenty of fresh "Simply Delicious" vegetables during August. The bright sunny days combined with adequate irrigation produces ideal growing conditions for many crops.

To help you enjoy some of the various "Simply Delicious" summer vegetables available now, the Pennsylvania Vegetable Marketing and Research Program offers these recipes.

The following bread recipe won first prize for Sueann Price at the 2001 Huntingdon County Fair in the "Simply Delicious" Vegetable Quick Bread Contest:

CHOCOLATE BEET BREAD

- 2 cups pureed beets
- 2/3 cup water
- 3 cup sugar
- 1 cup cooking oil
- 4 eggs
- 2 teaspoons vanilla
- 3 1/2 cup flour
- 2 teaspoons baking soda
- 1 1/2 teaspoon salt
- 1 1/4 teaspoon cinnamon
- 1 teaspoon nutmeg
- 1/2 cup cocoa powder

In large bowl beat together sugar and oil, add eggs, beat well and set aside. Combine dry ingredients. Mix dry ingredients and water alternately into the egg mixture. Beat just until combined.

Add beet mix just until combined. Grease 2 9" x 5" bread pans. Pour batter into pans and bake at 350F for 55 minutes or until done. Cool in pans 10 minutes. Remove from pan and cool completely. Wrap and store in refrigerator for up to one week.

The following recipes are taken from noted Lancaster County cookbook author Betty Groff's Country Goodness and Up-Home Down-Home Cookbooks:

MARINATED VEGETABLES

Marinade

- Juice of two lemons
- 4 cloves of garlic, cut into very thin slices
- 3/4 cup olive oil
- 1/2 teaspoon oregano
- 1/2 teaspoon chives
- 1/2 teaspoon sweet basil
- 1/2 teaspoon mint leaves
- Freshly ground black pepper to taste
- Vegetables
- Whole spring onions or slices of onion
- Tomatoes, sliced
- Zucchini, sliced
- Yellow squash, sliced
- Asparagus
- Broccoli

1 tablespoon finely grated lemon zest, yellow part only (optional)

Salt to taste

Clean and slice the vegetables. If broccoli is used, cut the stem into strips and put in pan with salted water to cover. Cook only until tender crisp, do not overcook.

Remove the vegetables with tongs and drain on paper towels. In a small bowl, combine the lemon juice, garlic, oil, herbs, salt and pepper. Pour over the vegetables. Sprinkle with lemon zest, if desired. Cover with plastic wrap and refrigerate until cold. Drain with tongs or serve in marinade.

TOMATO AND EGGPLANT CASSEROLE

- 1 medium eggplant
- 1 tablespoon finely chopped onion
- 1 1/2 teaspoons salt
- 2 tablespoons butter
- 2 eggs, beaten
- 1/4 teaspoon freshly ground black pepper
- 1/2 teaspoon oregano
- 1/2 cup dry bread crumbs
- 1 large tomato, cored and cut into 6 medium-thick slices
- 1/2 cup grated cheese

Peel the eggplant and slice 1/4 inch thick. Put in a saucepan with the onion, salt, and 1/2" boiling water. Cover and simmer about 10 minutes until tender. Drain well and mash.

Blend in the butter, eggs, pepper, oregano, and bread crumbs. Turn into a buttered 1 1/2 quart casserole. Cover with the tomato slices. Sprinkle with the cheese and salt and pepper. Bake in preheated 375 degree oven for 25 minutes until lightly browned.

Microwave: Microwave on high in a covered, buttered 1 1/2-quart casserole for 8 minutes, moving 1/4 turn every 2 minutes. Let stand 3-5 minutes before serving.

Makes six servings.

CUCUMBERS AND ONIONS IN MARINADE

- 6 large cucumbers
- 2 medium onions
- 2 Tablespoons each chopped dill, chives, oregano, parsley, and thyme
- 1/2 cup salad oil
- 1/2 cup wine vinegar
- 1/4 cup white wine
- 1/4 cup granulated sugar
- 1/2 teaspoon salt
- 1/2 teaspoon celery seed

Wash the cucumbers and slice about 1/4 inch thick. Slice the onions the same thickness. Place in a large bowl and sprinkle herbs on top. In a small bowl, blend the remaining ingredients with a wire whisk until all the sugar is dissolved. Pour over cucumbers and onions. Cover with plastic wrap and refrigerate for several hours.

Serves 6.

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