

# Amber Shollenberger Reigns As State Lamb, Wool Queen

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**HARRISBURG** (Dauphin Co.) — Opening day of the Pennsylvania Farm Show was filled with lots of competitions. One of the contests was the quest for the position of Pennsylvania Lamb and Wool Queen.

From five contestants presenting speeches, displays, and personal interviews with three judges from the industry, Amber Sollenberger was crowned queen during the evening banquet conducted in the Farm Show Complex.

Although only 16 years old, Amber is well prepared for her responsibility as the official spokesperson for the Pennsylvania Sheep and Wool Growers Association, as well as the entire sheep and wool industry of Pennsylvania.

Poised, confident, and enthusiastic, Amber has been involved in raising Cheviots on the family's acreage and has been active in the 4-H Sheep and Lamb Club for eight years. Her older sister, Ashley, was the state queen in 1999.

"I helped her and learned a lot," Amber said of assisting her sister with promotional duties.

Her objective is to increase awareness and appreciation of the sheep and wool industry.

Amber also is a representative of the 4-H Development Board and the Berks County Community Foundation's Youth Advisory Committee and the United Way's Healthy Community/Health Youth 40 Developmental Assets Initiative.

Because she is home schooled, Amber has developed motivational and self-starter skills. These skills will assist her in upcoming promotional duties. In addition to attending various trade shows, county fairs, and association meetings, Sollenberger will complete many store and mall promotions.

Amber is also an accomplished artistic dancer, who focuses on tap, jazz, hip-hop, and ballet.

After high school graduation, Amber is considering majoring in agriculture communications.

Along with Sollenberger, four other young women vied for the

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Amber Shollenberger, second from left, is the second family member to reign as the Pennsylvania Lamb and Wool Queen. Her sister Ashley, standing next to her, was the 1999 queen. With the sisters are their parents Jeff and Penny Shollenberger, Mohrsville.

## Best Apple Pie Drizzled With Caramel, Topped With Pecans



Best apple pies and their bakers in Pennsylvania are shown from left: Sharon Kurtz, first; Vicki Becker, third; Barbara Noye, fourth; and Cindy Bruce, fifth. Second-place winner Janet Oberholtzer was not present.

## Best Chocolate Cakes Sweet, But Tough To Judge

**HARRISBURG** (Dauphin Co.) — "It's tough judging. We have more outstanding cakes than we have ribbons," said one of the five judges for the Greatest Cocoa Cake Contest at the Pennsylvania Farm Show on opening day.

Sixty entries qualified for state competition out of 940 entries in local fairs.

In the final round, Kristi Cunningham's "My Grandmother's Hershey's Cocoa Cake" took first place. From Gardners, Adams County, Kristi was not present for the awards ceremony but will enjoy the prize — a two-night stay at the Hershey Lodge and Convention Center.

Second place went to Brenda Moore, Mount Wolf, who qualified through the York County Dillsburg Fair.

It was the first win at state competition for Brenda, who had entered last year but did not

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Pennsylvania Fair Queen Jacqueline Pratt congratulates Brenda Moore, second-place winner in the Greatest Cocoa Cake Contest.

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**HARRISBURG** (Dauphin Co.) — Sharon Kurtz, Emmaus, captured first place and \$160 for her apple pie at the Pennsylvania Farm Show, but almost missed it.

Through a paperwork glitch, the wrong name was announced as winner. Curious to see who won out of 60 entries, Sharon pressed through the crowd to sneak a peek at the prizewinning pie.

"That's my pie," she exclaimed.

After the paperwork was corrected, Sharon told how she had prepared nine pie crusts before

she got one that met her criteria. The recipe was one she perfected using a basic recipe from her mother.

"I added pecans and caramel to the filling, and the crust has apple cider vinegar in it," she said.

Her entry placed first at the Schnecksville Community Fair, which qualified her to compete at the state level. To be eligible, participants must place first at a local fair.

Second prize went to Janet Oberholtzer, Ephrata. Her pie had qualified at the Ephrata Fair.

Judges for the state event said

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## Wet-Bottom Shoofly Pie Captures \$500 Prize

Debra Ann Gruber (right) won \$500 for her Wet-Bottom Shoofly Pie. Although an accomplished baker, she had never made a shoofly pie until the week before the Farm Show competition. "I just about burned the house down making one after another," she said of perfecting her recipe in time for the competition. See story Page B7.



## Orange-Pineapple Upside-Down Cake Impresses Judges

This pineapple upside-down cake garnered a blue ribbon and \$500 for Belinda Myers, York (right). Baked in the shape of a pineapple with lots of pineapple and grated orange rind, the winning entry was topped with rolled fondant leaves. Belinda, who in previous years captured first place for her apple pie and chocolate cake, said that her goal was to win the Upside-Down Pineapple Cake contest. See story Page B7.

