Red, White, And Beef At July 4 Chef Steak Challenge



Judges taste entries in the Taste of Lancaster Flat Iron Steak Chef Challenge.



MIDDLETOWN (Lancaster Co.) — Six Lancaster restaurants celebrated July 4 by participating in an inaugural "Taste Of Lancaster Flat Iron Steak Chef Challenge" during the Great Balloon Fest at the Lancaster Host Resort and Hotel.

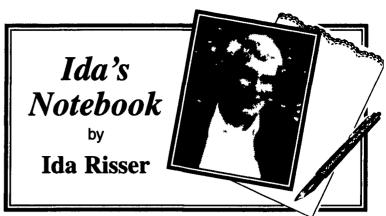
The competition exposed restaurant chefs to the flat iron steak, a new cut from the top blade (shoulder) introduced to foodservice and retail channels through muscle profiling re-search funded by the national beef checkoff program. The flat iron is the second most tender beef cut next to the tenderloin at a more affordable price point for restaurant patrons.

Each chef received two steaks, courtesy of Darrenkamp's grocery store and a mystery box of ingredients. Participants also had access to pantry items donated by SYSCO of Central Pennylsvania and cooking equipment supplied by Harrisburg Area Community College.

The chefs' challenge? Prepare an original entree with the flat iron steaks and mystery box of ingredients within one hour.

Jennifer Engle, Pennsylvania Wine Association executive director; Timothy Harris, Harrisburg Area Community College chef instructor; and two audience members served as contest judges. They scored each entree on flavor and appeal, utilization of mystery box ingredients and chef showmanship.

Judges tallied scores and presented the engraved grand champion platter to Chef Jim of Reflections Restaurant, Leola. Legends Restaurant, Lancaster Host, gar-



It has been a busy week as too many things needed attention at the same time. Besides doing cherries and hull peas, I discovered that the black raspberries were ripe. This year they are quite weedy as no one had time to tend them. But, my husband still has hopes of getting out of the house again when he can walk. People do seem to appreciate it when we share the raspberries.

This year I made some jelly from the berries. And, only someone who has pressed their juice through a cotton bag can appreciate the work that is involved. Although, I do think it is the most flavorful jelly that I can make. It is one kind that I keep for our family to use.

When I made a big apple cake for a picnic, I also took time to make some cherry pies. Through

nered second place.

Competitors who received steak knives and aprons for their efforts included Texas Roadhouse, Your Place, Carlos & Charlie's, and The Eatery at Gra-

the years I've kept an old tapico box that has a good recipe printed on the side. And, that is what I use when baking pies.

I've planted another long row of green beans as the yellow ones are only now bearing some. Different kinds of squash have been planted beside them but will be quite late if they bear some.

We had a wind and rain storm that blew down some trees. And, I was surprised to see that my long pea fence was blown over too. My son and grandson came and put some new posts in the ground to hold the fence upright. Because of all our rain, the peas grew to be six- and seven-feet tall and the weight was too much for the posts. Some of the peas are not picked as I keep my own seed and so they must dry on the fence.

nite Run.

The flat iron steak challenge is just one project funded by Pennsylvania's beef, dairy and veal producers through the national beef checkoff.

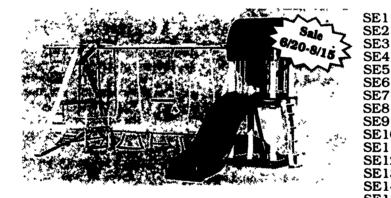
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