

Dairy good cooks

FCEC members compete

BY **MARGARET HOBBS**
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(McMinnville, Tennessee)

There is little doubt the ladies of the various Family and Community Education Clubs (FCEC) are excellent cooks, as they showcase and share their dishes and cooking skills on a regular basis.

Recently they celebrated Dairy Day with a meeting and cooking competition. The rules were simple, as each dish had to contain at least two dairy products in the six various categories. The categories for entry were appetizers, main dish, side dish, salad, bread and dessert.

Members from all the local clubs, Midway, Lucky Homemakers, Vinson's Crossroads, Hickory Creek, Lucky-Northside and Bonner gathered in the Magnolia Room for their activity. They enjoyed hearing from 4-H dairy project member Carl Parris, and June Dairy Month Chairman Erica Cantrell. Parris shared information on the differences in goat and cow milk, providing samples for the group. Cantrell discussed the benefits of dairy products and conducted a fun game.

The activity was followed by the sharing and eating of the delicious dishes. First-place winners were: Irene Fuston, who holds membership in all six clubs, bread and main dish; Sue Adcock, Midway, side dish; Vicki Gibbs, Hickory Creek, salad; Crystal Davis, Hickory Creek, appetizer; and Anna Maria Baus, Hickory Creek, dessert.

IRENE FUSTON'S MAPLE GLAZED BANANA CREAM CHEESE MINI LOAVES

LOAVES:

3 cups all-purpose flour
1 teaspoon apple pie spice
¾ teaspoon baking powder
½ teaspoon salt
¼ teaspoon baking soda
¾ cup butter, softened
8 ounce package cream cheese, softened
1 ¾ cups firmly packed brown sugar
2 large eggs
1 ½-cups mashed banana
1 teaspoon vanilla extract

GLAZE:

3 tablespoons maple syrup
1 tablespoon heavy whipping cream
½ teaspoon vanilla extract
¾ cup confectioners' sugar

Preheat oven to 350 degrees. Spray five (5 ½ inch) miniature loaf pans with nonstick cooking spray.

To prepare loaves: in a medium bowl, whisk together flour and next four ingredients. Set aside.

In a large bowl, beat butter and cream cheese at medium speed with an electric mixer until combined. Add brown sugar beating until fluffy. Add eggs, one at a time, beating well after each addition. Stir in mashed banana and vanilla. Stir in flour mixture just until combined. Divide batter among prepared pans.

Bake for 35 to 40 minutes or until a wooden pick inserted in the centers comes out clean. Let cool in pans for five minutes. Remove from pans, and let cool completely on a wire rack.

To prepare glaze: In a bowl, whisk together maple syrup, cream, and vanilla. Whisk in confectioners' sugar until smooth. Drizzle over cooled loaves.

Source: Southern Dishes and Desserts

SUE ADCOCK'S TOMATO PIE

1 tablespoon butter, softened
1 pie shell, slightly baked
3 sliced tomatoes or 1 can diced tomatoes, well drained
2 or 3 green onions, sliced (use all white part and some of the green tops)
1 teaspoon basil
Salt and pepper, to taste
1 cup mayonnaise
1 cup shredded sharp cheddar cheese
¼ cup real bacon bits
½ cup shredded parmesan cheese

Preheat oven to 350 degrees. Brush baked pie shell with butter. Layer tomatoes in slightly baked pie shell.

Mix green onions, basil, salt and pepper, mayonnaise, and cheddar cheese. Pour over tomatoes. Sprinkle parmesan cheese and bacon bits on top. Bake for 30 minutes.

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Margaret Hobbs photos
Ninety-two-year old Lois Self has found a creative way to recycle her Southern Standard newspapers – wrap them around hot dishes to retain heat. The Vinson's Crossroads FCE member prepared a vegetable casserole for the Dairy Day activity.



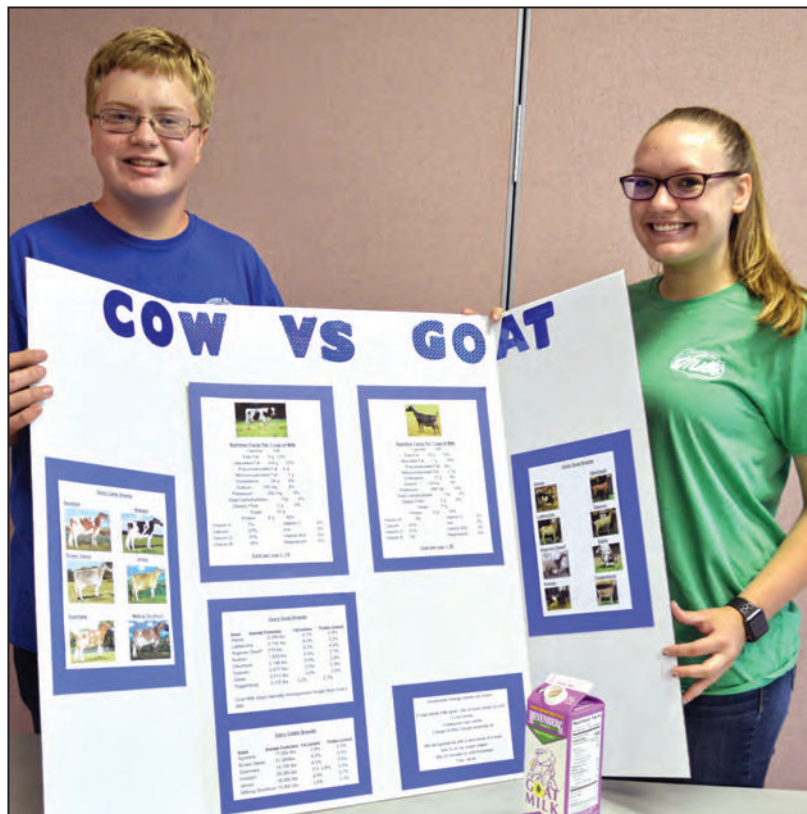
The art of baking is being shared by Lucky Homemaker member Mildred Vaughn with her great-granddaughter, 11-year-old Ava Mosca. The two worked together to prepare the beautiful chocolate strawberry celebration cake.



Crystal Davis took the advice from her mother that her raspberry cheese spread dish was delicious. The judges agreed, awarding Davis first place in the appetizer category.



Out-of-town judges were chosen for the huge task of choosing the winning dishes in the various categories. Taste testing is Dianna Junker.



Students presenting a program on the differences of cow and goat milk, are, from left, Carl Parris and June Dairy Month Chairman Erica Cantrell. They provided milk samples for the group and conducted a fun game.



A lovely crock dish with a chicken motif holds Paula Barnes' scrumptious creation, chicken salsa spaghetti.