

FCAD winners



Submitted photo

From left to right, Alexis Nickel, Glenda Bishop, Veronica Cruz, Mary Nickel, Rodger Broers, Jim Patterson and Mehdi Merred enjoy the best overall winner title at the Farmer-Consumer Awareness Day grand parade.

**QUINCY VALLEY LIONS
GRAND PARADE WINNERS**

Best overall winner

Quincy Valley
Medical Clinic

First place

Columbia Colstor

Second place

Wenatchee Apple Blossom

Third place

Uncle Jessy

COOK-OFF WINNERS

Main dish

First place

Kimberly VanDamme's
corn and black bean skillet

- 1 pound ground beef
- 1/2 medium yellow onion, diced
 - 1 1/2 cups corn
- 1 can (15.25 oz.) black beans drained
- 1 can (6 oz.) black olives, sliced
- 1 can (10.75 oz.) tomato soup
 - 1/2 cup salsa
 - 1/2 cup water
- Eight corn tortillas, cut into 1-inch pieces
 - 1 cup shredded cheddar cheese

Directions: Cook the beef in a 10-inch skillet over medium-high with diced onion, heat until well browned, and stirring often to separate meat. Pour off any fat. Stir in corn, black beans, sliced olives,

soup, salsa, water and tortillas and heat to a boil. Reduce heat to low. Cook for five minutes. Stir well and top with cheese.

Second place

Mary Albrecht's

chicken potato corn chowder

Third place

Gwen Phillips'

corn casserole

Salad/side

First place

Vicky Scharlau's corn salsa

- Two ears of corn, cut off cob, boiled, with added salt and tabasco
 - One can black beans
- One cup sweet onion, chopped into small pieces
 - Tomatoes to taste
 - (4-5 Romas, cut out center)
 - Cilantro to taste
 - Lime juice to taste

Directions: Mix and let sit overnight if possible.

Second place

Samantha King's
potato casserole

Third place

Avis Scharlau's
corn broccoli salad

Bread/dessert

First place

Avis Scharlau's
cheesy potato bread

- Two packages dry yeast
 - 2 Tbsp. sugar
 - 1/2 cup warm water
 - 1 cup light cream
- 5 Tbsp. butter, melted-divided
 - 1 Tbsp. salt
 - 1/8 sp. cayenne pepper
 - 5 1/2-6 cups all-purpose flour
 - 2 cups shredded peeled potatoes
 - 1 cup shredded cheddar cheese

Directions: In large bowl, dissolve yeast and sugar in the warm water. Let stand for five minutes. Add cream, 3 Tbsp. butter, salt, cayenne pepper and 2 1/2 cups of flour. Beat for two minutes. Stir in potatoes and flour to form a soft dough. Knead until smooth and elastic. Place in greased bowl, turn to grease top. Cover, let rise until double. Punch down, pat into half-inch thick rectangle, sprinkle cheese over top, fold dough over and knead into dough. Shape into two round loaves. Place in greased 9-inch round baking pans. Cover, let rise until double. Brush with remaining butter. Bake at 400 degrees for 35-40 minutes or until golden brown. Remove from pans and cool.

Second place

Samantha King's
maple rounds

Third place

Avis Scharlau's
chocolate potato cake