

Reprinted from THE WASHINGTON POST

He's a 'Champ' at Outdoor Cooking

By Elinor Lee

NEVER underestimate the determination of a man who is out to prove he's as good a cook as his wife.

Harold Weisberg of Hyattstown, Md., is a case in point. He has entered the national chicken cooking contest at the Delmarva Chicken Festival every year since 1956 when his wife Lillian won top prize for her "Chicken Eileen." For three years Harold cooked without reward.

But at the 1959 Delmarva Festival at Dover, Del. last week, Harold won first prize in the Men's National Barbecue Contest. "Now, we're even," he says. "I'll is a prize winning chicken cook indoors, and I'm an outdoor cooking champ." (The husband and wife team own and operate Coo d'Or Farms in nearby Montgomery County.)

HAROLD calls the original recipe he used at the chicken barbecue bout, Chicken Asado. The word "asado," he explains, means barbecue in South American gaucho language. He says the secret of his success is in the marinade for the barbecued chicken. "Let the chicken marinate in the marinade for at least

used a dish mop to soak the marinade on the chicken while it grilled.) Here's his prize winning recipe for which he won a portable TV set and a fancy deluxe barbecue grill.

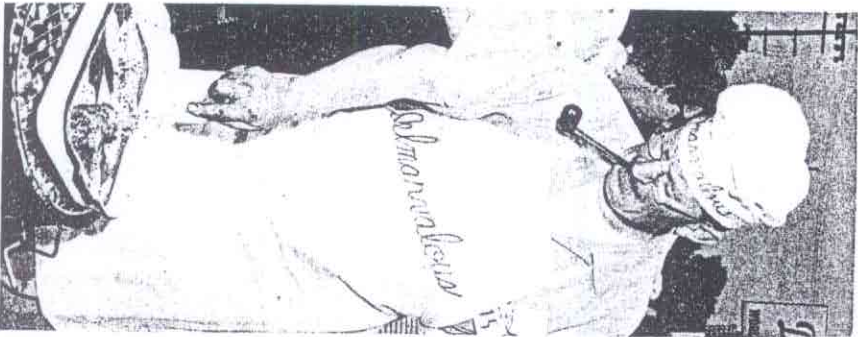
Chicken Asado

MARINADE

Combine 1 pint olive oil, 1 pint cider vinegar, 1 cup dry red wine (Italian-type wine) 1 tablespoon salt, 1 teaspoon red pepper flakes, 2 teaspoons oregano, 1 teaspoon thyme, 1 tablespoon parsley flakes, 1 clove minced garlic and 3/4 cup chicken stock. Heat to boiling and keep warm while marinating chicken halves for half an hour.

TO BARBECUE

Start charcoal fire early and let coals die down before placing marinated chicken halves on the grill. Have grill about 7-inches from glowing coals. Grill about 1 hour, "mopping" chicken frequently with marinade. Cook chicken skin side up most of the time. Note: Barbecue Chicken Champ Weisberg says a 2 1/2-pound frying chicken, split in half, is what he used in the contest.



Coo d'Or Farm
Hyattstown, Md.
Waverly 6-2034
Tremont 4-4246

Specialty Poultry

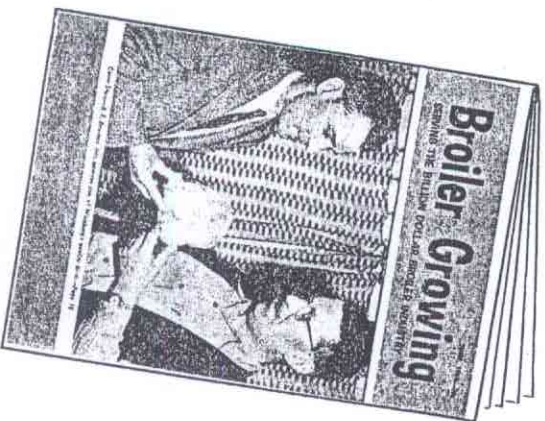
Winner of

- ★ 1st & 3rd. PRIZE - NATIONAL POULTRY EXPOSITION
- ★ 1st. PRIZE - NATIONAL CHICKEN COOKING CONTEST
- ★ 1st. PRIZE - NATIONAL BARBECUE CONTEST



CHICKEN COOKING CONTEST!

★ 1st. PRIZE - NATIONAL BARBEQUE CONTEST



Also in June the High Quality of Coq d'Or Farm poultry was featured as the cover story in the National Poultry magazine. This story attracted international attention. (The cover man on the cover is Jim Bowman one of the country's most famous poultry breeders).

THE POULTRYMAN,

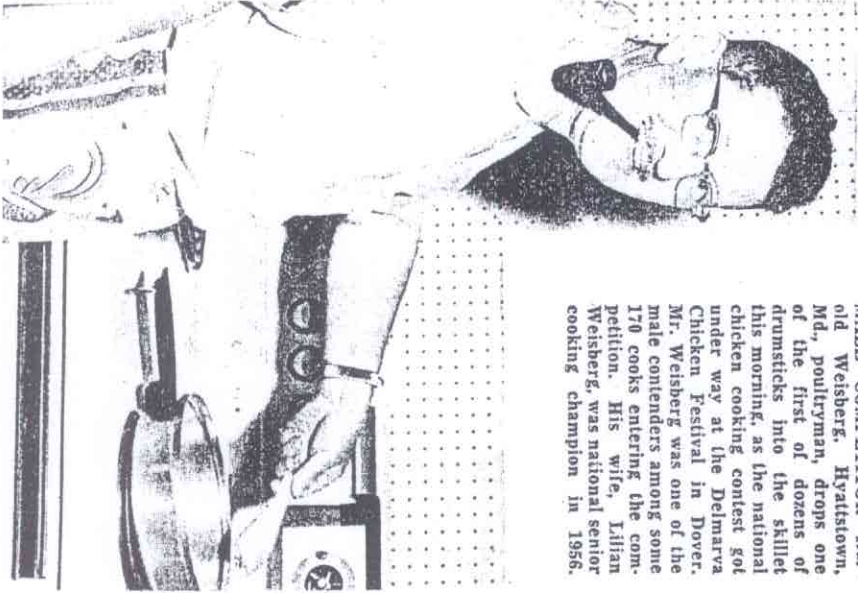
Barbecue Champion
 "Chicken Asado" won the top honors for Harold Weisberg, a poultryman of Hyattstown, Md., in the barbecuing contest for men only.
 Weisberg, whose wife Lillian, won the National Chicken Cooking Contest in 1956, tried also to win a prize. However, he failed to win a prize. However, the judges of the barbecue contest, supervised by author and food editor, Dr. Ida Bailey Allen, felt his barbecue entry was excellent.

chicken barbecue **DUOH**, "Chicken Asado. The word "asado," he explains, means barbecue in South American gaucha language. He says the secret of his success is in the marinade for the barbecued chicken.
 "Let the chicken marinate in the marinade for at least half an hour and keep it wet during the time it grills," Harold says. (He

from glowing coals. Grill about 1 hour, "mopping" chicken frequently with marinade. Cook chicken skin side up most of the time. Note: Barbecue Chicken Champ Weisberg says a 2½-pound frying chicken, split in half, is what he used in the contest.
 "This is the best size for barbecuing — it's meaty, sweet and juicy," he adds.

Wilmington Delaware Evening Journal

MALE COMPETITOR—Harold Weisberg, Hyattstown, Md., poultryman, drops one of the first of dozens of drumsticks into the skillet this morning, as the national chicken cooking contest got under way at the Delmarva Chicken Festival in Dover. Mr. Weisberg was one of the male contenders among some 170 cooks entering the competition. His wife, Lillian Weisberg, was national senior cooking champion in 1956.



NATIONAL BARBEQUE KING

NEW YORK MIRROR, FRIDAY, JULY 3, 1959

Harold Weisberg credits this outdoor-cookery trick to South American friends who learned it from the gauchos. He thinks it's so simple that any man can work out his own equipment to suit himself to perfection from the idea alone.

Winner Weisberg, owner of the Coq d'Or Farms which specialize in fancy breeds of chickens of 12 ounces on up to 9½ pounds, ready-to-cook-weight, thinks his keen interest in the men's contest arose from the fact that Mrs. Weisberg won the big, general contest in '56. At any rate, the Barbecue King had a whole cheering section in the person of his culinarily-talented and charming missus. But in addition to the morale-building aids, he had an excellent recipe—Chicken Asado, the basis of which is an unusually tasty marinade.

PRUDENCE PENNY

Syndicated Food Authority Said—Mr. Weisberg's touch of magic with a dash of this and that while basting frequently, won him top honors in the men's Bar-B-Que Class. His dish . . . "Chicken Asado." Mr. Weisberg assures us all is in the sauce . . . a beautifully delicious sauce which improves with age.

