

City Girls Repay Farmer

Two city girls befriended by a poultry farmer earlier this year have figured out a way to pay him back — with interest.

Maria Callas and Mary Ellen Creed, Frederick high school juniors, were stymied on their joint science-fair project during the winter.

Their ambition was to duplicate the psychological experiments of Austria's famous naturalist, Dr. Konrad K. Lorenz, who taught waterfowl to act as though a strange object was their mother.

The girls had been unable to find either fertile eggs or an incubator, when they read of the poaching of ducks from Harold Weisberg's farm at Hyattstown, a dozen miles away.

Gosling Produced 1960

Mr. Weisberg, who has won first prize for his chickens at the National Poultry Exposition, provided the girls with goose eggs and an incubator and spent some time explaining the proper manner of incubation and rearing.

Late in March, having convinced a gosling they hatched that its mother was a stuffed skunk (a belief it still holds), the girls won first prize at the science fair.

On returning his incubator in mid-April, the girls learned of a problem Weisberg faces. He has been an annual unsuccessful entrant in the national Chicken Cooking Contest ever since his wife Lillian won first prize in 1956, although last year he did win the title of "National Barbecue King."

Tend Flocks

Off and on since last June he has been working on a new chicken recipe for this year's contest, to be held in Selbyville, Delaware.

His problem: Who would tend his flocks when he and his wife



"This year I'll win," Harold Weisberg tells his wife, Lillian.

go to Selbyville? Their former helper, Horace Thompson, is unable to. And their cousin, George Binnix, Jr., who had promised to take over, will not be able to do it.

"We'll do it!" the girls exclaimed.

"Me, too!" declared 11-year-old Carol Creed, who had accompanied the girls and her mother, Mrs. Allan Creed, to the Weisberg farm. "I just love animals. I'm thinking of studying to be a vet."

Mr. Weisberg asked if they wouldn't still be in school. Mrs. Creed, who teaches at Frederick Junior High, said the dates were so close to the end of the terms

that the girls could probably make arrangements, and that she or friends of the girls could provide transportation.

When Mr. Weisberg asked what pay they'd accept, they protested they could accept none. That his aid on their project had more than earned their labor. Nor did the prospect of dawn until after dark farmer's hours discourage them.

The girls have already practiced their coming chores and plan more training in tending the chickens, ducks and geese before the Weisbergs go to Selbyville.

And Weisberg wants to have them try his "chicken cookery, to bring me luck."

To give you an idea of what I had to overcome, the first case was unprepared except on the legal research, which was good. The judge had no way of knowing it. So, he figured me to be a liar. I don't know what he now thinks but he has learned more about this strange and impossible business. Anyway, this part is over. Dupe your Balt. News-American friend just sent.

JAN 21 1974

FARMER GETS \$750 AWARD

Judge Finds Military Helicopters Panicked Chickens

A Federal judge concluded yesterday that a chicken farmer suffered \$750 worth of damage when military helicopters swooped low and caused his prize-winning fowl to panic.

In an opinion handed down yesterday, Judge Roszel C. Thomsen decided that a half dozen chickens smothered and others were scratched enough to be valueless.

No Added Damage Shown
He awarded Harold Weisberg, operator of the Coq D'Or Farm in Montgomery county, \$750 for the eggs that were ruined and the chickens that were lost.

Other than the loss of chickens

and eggs, Judge Thomsen said he found that the plaintiff failed to show any additional injury or damage claimed in the suit under the Federal Tort Claims act.

"Harold Weisberg was not, in my opinion," the judge wrote, "a trustworthy witness. He exaggerated repeatedly and on many points."

This made it difficult, the opinion said, to establish whether the helicopters were Government owned and how frequently they flew over the farm near Hyattstown, Md.

Many Defects In Proof
In addition, hen laying records were destroyed and estimates of damage were hard to come by. Even his income tax records were based on estimates and the "pheasant chicken" breeder flock was being reduced for causes which the Government could not be held responsible.

"Despite the many defects in the proof, I find that there was a low flight of Government helicopters over the farm on July 12, 1957, which caused the chick-

ens to panic and produced some injury and damage.

"I further find, on very uncertain evidence, that on not more than five occasions in 1958 a helicopter flew over the farm at less than 800 feet."

Judge Thomsen concluded by noting that he had the burden of estimating the true loss from the credible evidence even though the evidence with respect to monetary loss is "utterly unsatisfactory."

Breeding For Christmas
Mr. Weisberg complained that he was specially breeding pheasant chickens which he sold at Christmas for 90 cents a pound. He said the Civil Defense Day flight ruined this business.

Some planes came in as low as 250 feet and so agitated his flock that they clawed each other and ran to the same corner of the yard where they piled on each other and suffocated.

"It was terrible, terrible," Mr. Weisberg commented at the two day trial of the case. Daniel H. Honemann, an assistant United States attorney, tried the case.

WOMAN'S CHICKEN DISH BEATS 119 THE CLIN

Hyattstown Husband Had Eaten It On 6 Sundays

JUN 23 1956
By JAMES A. FLOOD
[Sun Staff Correspondent]

Ocean City, Md., June 22—For the last six Sundays Harold Weisberg, who runs a poultry specialty farm in Hyattstown, Md., has been served a dish called "Chicken Shortcake Eileen."

Today his well-practiced wife, Lillian, 44, prepared that dish for the senior National Chicken Cooking Contest and won first prize.

Mrs. Weisberg's entry was judged first by a team of eight food editors over the chicken concoctions prepared by 115 other women and four men.

Highlight Of Festival
Today's contest was the highlight of the ninth annual Delmarva Chicken Festival. Clear skies favored the event today and visitors poured into the town for the parade which started immediately after the announcement of the contest winners.

This year's festival is the largest ever held, said Ray E. Murphy, president of the Delmarva Poultry Industry, Inc., sponsors. The festival is the biggest single project in the organization's year-

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cake Eileen's Prize At Festival

The Winning Chicken Recipe

"Chicken Shortcake Eileen"

Two fryers, 2½ to 3 pounds, cut up (leave thigh and drumstick in one piece, remove bony rib and split breast down center).

- ½ cup flour
- 2 teaspoons salt
- 1 teaspoon paprika
- 3 tablespoons shortening
- ¼ cup water
- ½ cup Concord grape jelly
- ¼ cup dry sherry

Sift flour, salt and paprika into paper bag, add pieces of chicken, shake well, then saute in hot set until golden brown. Add water, cover and steam until tender (approximately 15 minutes) and no liquid remains. Remove from skillet and arrange attractively in oven dish. Cover with jelly which has been partially melted and diluted with the wine.

While chicken is steaming, prepare short dough as follows:
2 cups sifted flour
2 teaspoons baking powder
½ teaspoon salt
½ cup hot water
¼ cup butter
½ cup shortening (preferably chicken fat)
1 egg yolk

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round promotion of Delmarva Peninsula chickens.

Of the twenty prize winners today, nine were from Maryland. Three of these were Easton residents and two lived in Salisbury.

Delaware placed seven winners in the first twenty; New York, two; Pennsylvania, one, and California one.

Three Men Win
The California winner was a man, Dolph Tewes, of Redwood City, who is visiting in the East. Three of the four male entrants won prizes.

Tenth prize went to Mrs. Milburn Brewington, of Salisbury, mother of the second-place winner in yesterday's junior contest, her daughter Gail.

Mrs. Weisberg said after the contest that she had been working on the recipe since last summer. She has prepared it more than twenty times, she said, testing proportion of ingredients and appearance.

She is a bookkeeper for a Washington telephone-answering service and is away from home during the week between 6.30 in the morning and 7 P.M. at night. The Weisbergs have no children. Although Mrs. Weisberg cooks only on week ends, she is intent about her cooking and saves recipes.