



Autumn harvest months are the best time of year to eat out in the famed Pennsylvania Dutch Country farm area. Vegetables are fresh-picked and meals are made with delicious traditional recipes. It's even more enjoyable when visitors can gather family-style as each large serving dish is brought to the tables in all-you-can-eat style. Typical meals cost from \$20 - \$30 per person, offering a great value for great food.

Plain & Fancy Farm & Dining Room, 3121 Old Philadelphia Pike, Bird in Hand. A traditional Amish restaurant, favorites include homemade-style golden fried chicken with fresh-picked corn on the cob, and Lancaster County ham steak in cider sauce. Topped off with shoo fly pie (eggs, molasses and brown sugar), and apple pan dowdy (apples, maple syrup, cinnamon, nutmeg, pie crust and Grand Marnier liquor).

Good 'N Plenty, 150 Eastbrook Rd., Smoketown. When the Good 'N Plenty first opened in 1969, just about 100 people could squeeze in. Now more than 600 are served at a time in the expanded dining room, but expect long lines of hungry tourists waiting to be seated. Some favorites are their Pennsylvania Dutch pork broiled sausage, baked country ham and buttery mashed potatoes. As with most Lancaster County family-style restaurants, there's an extensive take-out menu and souvenir shop.

Dienner's Country Restaurant, 2855 Lincoln Highway E, Ronks. The old saying about eating where the locals dine is well proven by this great family-style restaurant, with buffet on Saturday evenings. Visitors often see Amish families there enjoying their night out together.

One favorite is roast chicken with homemade bread stuffing. Another is traditional creamed chipped beef and mashed potatoes. Of course, all the pies are fresh, especially this time of year, and full of just-picked berries, apples and apricots.

Stoltzfus Farm Restaurant, Route 772, 3716 E. Newport Rd., Intercourse. The town's name has been the butt of many jokes, but dining at this great Amish family-style restaurant is a seriously enjoyable experience. Enjoy the Stoltzfus ham meatloaf, with sides of string beans and buttered noodles.

Meals at Stoltzfus Farm Restaurant wouldn't be complete without Amish chow chow (green tomatoes, peppers, cabbage, cucumber, onions and other fresh vegetables, all chopped together, and cooked in vinegar).