



## "Keep the Color"

Hold on to autumn's fleeting beauty!

Treated with a glycerin solution, leaves remain bright and supple for several seasons.

1. Pick branches when fall leaves are in their prime and immediately place stems in water.
2. Boil one part liquid glycerin (available in pharmacies) and two parts water for 10 minutes. Let cool.
3. Remove branches from water. Pick off any curled or damaged leaves.
4. To increase absorption of the glycerin solution, mash the stems with a hammer, or use a sharp knife to cut lengthwise slits in the stems. Stand stems in solution and set container in a cool, dark place.

After a few weeks, the solution will be absorbed and you'll feel it on the leaves. Remove branches from the solution and wipe leaves with a soft cloth. Colors will deepen a bit over time.

Compiled and Edited by  
Ruby Shenk, Rosemary Miller and Barb Hamilton

# What's Cooking?

**"Thanksgiving & Christmas Edition "**  
**2010**



Recipes Contributed by  
Members of New Buffalo Alliance Church

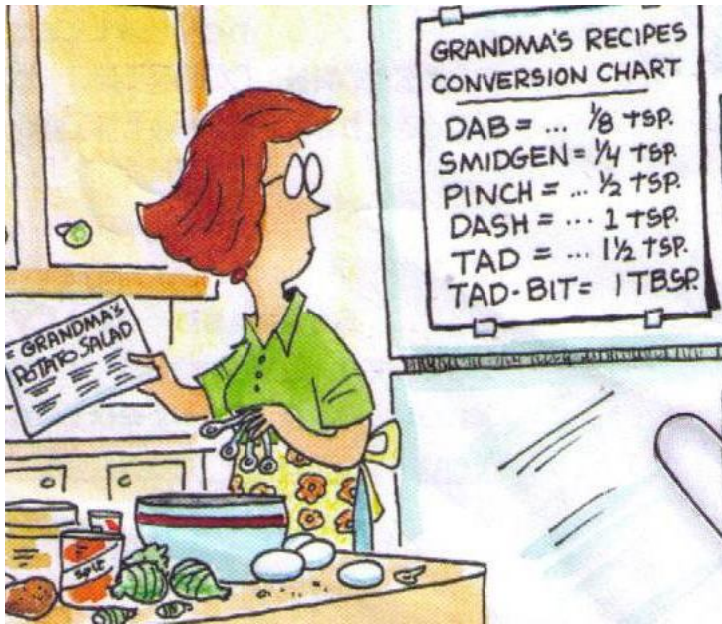
**Man shall not live by bread alone, Our Lord and Master said.**

**But by the Living Word of God, our souls must needs be fed.**

**So as I cook and serve the meals, I will sincerely pray,  
That I shall give, along with food some Christ like love today.**

**Now as I clear the meal away, and wash the pots and pans,  
God, cleanse my thoughts and heart, with your loving hands.**

**Man shall not live by bread alone, and so we pray, dear Lord  
Please make us very hungry for a knowledge of Thy**



### You will find inside this edition...

- ☞ Every detail needed to prepare and even cut your Thanksgiving turkey. Also included, are lots of traditional dishes to complete your Thanksgiving dinner.
- ☞ Recipe ideas for entertaining over your Christmas Holiday. It will be a snap when you use the many recipes for cakes, candies and cookies included inside.
- ☞ Special Bonus! We have included recipes from our 2010 Ladies Fall Retreat, including the recipe for those wonderful Iced Maple Cookies.
- ☞ Plus many more mouth watering recipes that include the Roasted Red Pepper and Apple Pie Jams, and more.

# New Buffalo Alliance Church

P. O. Box 110  
New Buffalo, PA 17069  
Church: 717-834-4893

Sunday School 9:00 a.m.  
Worship 10:15 a.m.  
Wednesday Evening Bible Study/Prayer - 7 p.m.  
AWANA Clubs 6:30 p.m. - September through May  
Good News Club - Summer  
Jr. Sr. High Youth Activities - 7 p.m.  
Adult/Young Adult Small Groups - 1st & 3rd Sunday Evenings  
Jr/Sr High Small Groups - 2nd & 4th Sunday Evenings.

**Senior Pastor:** Doug Coleman      Home: 717-834-3915

137 Huggins Road  
Duncannon, PA 17020

**Youth Pastor:** Josh Wilkowski      Cell: 706-764-7008

416 Oliver Street  
Newport, PA 17074

### **Directions to Church:**

Travel North on Routes 11/15, past Duncannon. After you pass over Routes 22/322 continue for approximately 2 miles. Church is on the left.

Travel South on Routes 11/15, past New Buffalo. Church is on the right approximately 2 miles.

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## Appetizers & Snacks

### Apple Dip

Louise Ellenberger

8 Oz. cream cheese  
3/4 cup brown sugar  
1/4 cup butter  
1 t. vanilla  
apples

In saucepan melt first 4 ingredients over medium heat stirring constantly. Cool. Slice apples and dip in dip.

### Artichoke Dip

2 (1#) loaves of round bread. One dug out and the second cut for dipping.

1 (16 oz.) light sour cream  
1 envelope Hidden Valley Original Party Dip  
1 (14 oz) jar artichoke hearts drained and chopped  
1 (10 oz) chopped spinach, thawed and drained  
2 oz. sliced pimentos

Mix all the above ingredients and pour into the one round loaf that was dug out. Wrap in tin foil and bake at 350 degrees and bake for 20 minutes. Use dug out, and cut up bread for dipping.

#### Helpful Hint

How to remove melted wax.....Place candle holders in the freezer for a few hours; the wax should shrink just enough to pop right out.

### Buffalo Chicken Dip

Linda Shutt

2 1/2 pounds of boneless chicken breast  
2 (8 oz.) blocks of cream cheese, softened  
1 (12-ounce) jar of chunky blue cheese dressing  
1 cup Frank's Hot Sauce

Boil chicken for 35 - 40 minutes  
Mix together cream cheese, blue cheese dressing and hot sauce.  
When chicken is cooked, immediately shred (can be done with 2 forks). Stir chicken into cheese mixture. Pour into a 9 x 13 inch pan and bake at 350 degrees for 30 minutes. Can also put into a crock pot to heat.

### Pumpkin Pie Dip

1 pkg. (8 oz.) cream shies, softened  
2 cups 10 X sugar  
1 cup canned pumpkin  
1/2 cup sour cream  
1 T. ground cinnamon  
1 t. pumpkin pie spice  
1/2 t. ground ginger  
Gingersnap cookies



In a large bowl, beat cream cheese and 10 X sugar until smooth. Beat in the pumpkin, sour cream, cinnamon, pumpkin pie spice and ginger until blended. Serve with gingersnaps. Refrigerate leftovers. Yield: 4 cups

#### Helpful Hint

If you run out of fabric softener.... liquid or sheets.....substitute hair conditioner. For a full load, try 1/4 to 1/2 cup.

## Cashew Chex Mix Snack Mix

Marge Kauffman

1/2 cup real butter  
2/3 cup brown sugar  
1 T. light corn syrup  
1/2 t. vanilla  
3 cup Corn Chex Cereal  
1 cup cashews

Mix in single batch at a time.

Line cookie sheet with wax paper. Melt butter on low stirring constantly, add brown sugar and corn syrup. Increase to medium heat, bring to a rolling boil stirring constantly for 1 minute. Remove from heat, stir in vanilla and add cereal and nuts. Mix well and pour on cookie sheet. Cool and break apart, stirring occasionally.

## Chocolate Chip Cheese Ball

Marge Kauffman

1 - 8 oz. cream cheese (softened)  
3/4 cup 10X sugar  
1/2 cup butter  
2 T. brown sugar  
3/4 cup mini chocolate chips  
1 cup pecans - finely chopped and divided  
1 T. vanilla

Mix creamed cheese, 10X sugar, brown sugar, vanilla & butter in mixer until smooth. Stir in chocolate chips and 1/2 C. pecans. Let set for 2 hours until firm, shape.

Helpful  
Hint

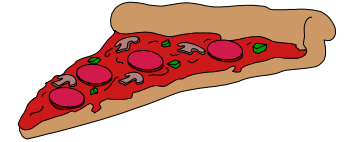
Recycle cereal bags....They make wonderful microwave proof coverings for food. And are strong enough to put a dish inside in the microwave. They are also big enough to store half a cantaloupe.

## Pizza

Amy Bankert

Bake Time: 35 Minutes (Or until cheese is golden)  
Bake at 350 degrees

1 pkg. dry yeast  
1 t. sugar  
1 cup warm water  
2 1/2 cup flour (add more if needed)



Mix together, add a little oil, cover let rise for 45 minutes to one hour. Press dough on pan. Add toppings. When pressing dough on pan add more oil so it doesn't stick to your fingers.

## Savory Crescent Squares

Louise Ellenberger

3 oz. cream cheese, softened	2 cups cubed chicken (cooked)
3 T. butter or margarine, melted	1 (8 oz) can crescent rolls
1/4 t. salt	1 t. parsley (optional)
1/8 t. pepper	
2 T. milk	
1 T. onion, chopped fine	
1 T. pimento (optional)	
3/4 cup crushed seasoned croutons	

In medium bowl, blend cream cheese and 2 T. butter until smooth. Add chicken, salt, pepper, parsley, milk, onion and pimento. Mix well. Separate crescent rolls into 4 rectangles.

Spoon 1/2 cup chicken mixture into center of each rectangle. Pull corners of dough to center of top of each rectangle. Twist to seal edges.

Brush margarine on top and sprinkle with crouton crumbs. Bake at 359 degrees for 20 - 25 minutes. You can use turkey if you want instead of chicken. Very Good!

## Snowball Cheese Ball

Louise Ellenberger

- 2 (8 oz) cream cheese, softened
- 5 T. nuts
- 5 T. finely chopped green pepper
- 2 t. lemon pepper
- 1 (15 oz) crushed pineapple

Line bowl with plastic wrap. Combine above ingredients. Fill bowl and let set over night. Remove plastic and cover with coconut or finely chopped pecans. Serve with crackers

## Veggie Pizza

Barb Hamilton

2 packages crescent rolls laid flat on a jelly roll pan, pressing together all seams and bake according to package directions.

Mix:

- 1 cup sour cream
- 1 package Hidden Valley Ranch Dressing
- 1 (8 oz) cream cheese, softened

Spread above mixture on cooled crescent rolls, add the following layers as follows:

- 1 cup (or more) mozzarella cheese
- 1 cup (or more) chopped broccoli
- 1/2 cup colored pepper
- 2 scallions, chopped
- 2 small diced tomatoes, seeded and diced
- Extra cheese on top if desired.



Jesus is the Reason for the Season!

## Breads



## Bisquick Basic Master Mix

Rosemary Miller

- 9 cup sifted flour
- 1/2 cup sugar
- 2 cup shortening or butter
- 3 T baking powder
- 1 T. salt

Mix dry ingredients. Thoroughly cut in butter and mix with fork. Use in recipes for Bisquick. Store in refrigerator.

## Quick Mix Biscuits

- 2 cup mix
- 2/3 cup milk

Mix, cut or drop and bake at 400 degrees for 10 to 15 minutes

## Croutons

Louise Ellenberger

- 2 T. butter
- 1 T. olive oil
- 1/4 t. garlic powder
- 1/4 t. onion powder
- 1/4 t. dried oregano
- 1/4 t. dried basil
- pinch of salt
- 6 slices day old bread - cubed

In an ungreased 13" X 9" baking pan combine the first seven ingredients. Place in a 300 degree oven until butter is melted. Remove from the oven, stir to combine. Add bread cubes from the oven, stir to combine. Add bread cubes and toss to coat. Bake for 10 - 15 minutes until lightly browned, stirring frequently. Store in the refrigerator in an air tight container. Yield: 3 cups

## Herb Bubble Bread

Taste of Home

1/2 c. grated Parmesan cheese	1/4 cup butter, melted
3/4 t. dried parsley flakes	2 t. minced garlic
1/4 t. dill weed	1 loaf (1 lb) frozen bread dough
1/8 t. each dried thyme, basil and rosemary, crushed.	thawed

## Scones

2 cups flour	1 T. baking powder
1/4 cup sugar (a little more)	1/4 t. salt

Stir above four ingredients with fork

Add 1/3 cup butter cut into chunks

Mix 5-10 minutes until crumbs

Using dough hook - add 1 cup whipping cream

Mix until it sticks to hook

Turn on floured surface

Divide dough ball in half

Make 2 (6") circles and cut each into 6 pieces like a pie.

Bake 375 degrees for 13 - 15 minutes.

## Stuffing for Chicken or Turkey

1 loaf old bread	1 medium chopped onion
1 t. salt	2 or 3 stems chopped celery
1/4 t. poultry seasoning	1/4 t. pepper
1/4 t. sage	1 stick butter
1 egg	

Cook onion, butter and celery slowly about 10 minutes after butter melts. Stir frequently. Mix everything together and put in cleaned chicken. If desired, you may add a little milk to moisten.

## Stuffing Balls

3/4 cup chopped celery  
3/4 cup chopped onion  
1/4 stick butter  
3 eggs  
2 1/2 cups Milk (approximately)  
1 bag bread cubes (10 cups)  
1 rounded T. dry parsley

Bake @ 325 for one hour, turning once. Sauté celery and onion in butter on low heat. Add to remaining ingredients and form into balls. When adding milk, add enough to make balls hold together, but not mushy. Be sure they are browned a little before removing from oven. Place stuffing balls on sprayed tin foil lined cookie sheet

## Cakes, Cookies & Bars



## Maraschino Cherry Cake

Miller

Rosemary

2/3 cup shortening (half butter)	5 egg whites (stiffly beaten)
1 1/2 cup sugar	3 cup flour
2 1/2 t. baking power	1 t. salt
1/2 cup cherry juice	3/4 cup milk
1/2 cup nuts, chopped	16 maraschino cherries cut into each cherry into 8 pieces.

Cream shortening and sugar. Sift dry ingredients together. Add cherry juice and milk alternately with dry ingredients into creamed mixture. Fold in cherries and nuts, then beaten egg whites. Fill 2 - 8 inch greased cake pans. Bake 350 degrees for 30 - 35 minutes. Frost with white icing and garnish with maraschino cherry halves.

## Walnut Pumpkin Roll

Louise Ellenberger

3 eggs  
1 cup sugar  
2/3 cup canned pumpkin  
1 cup cake flour  
1 t. baking soda  
2 t. cinnamon  
1 cup walnut pieces  
Powdered sugar  
cream cheese filling below.

Heat oven to 375 degrees. Line jelly roll pan 15 1/2" X 10 1/2" X 1" with aluminum foil and grease generously. Beat eggs in large bowl on high speed for 5 minutes until very thick and lemon colored. Greedily beat in sugar and pumpkin. Gradually add flour, soda and cinnamon, beating just until batter is smooth. Pour evenly into pan. Sprinkle with walnuts.

Bake 10 - 15 minutes or until toothpick inserted in center comes out clean. Immediately loosen from edges of pan, invert onto towel generously sprinkled with powdered sugar. Carefully remove foil.

While hot, carefully roll cake and towel from narrow end. Cool on wire rack, unroll and spread with cream cheese filling. Roll up, wrap in plastic wrap. Refrigerate 2 hours. Sprinkle with powdered sugar. Refrigerate and remaining cake.

### Cream Cheese Filling

Beat 1 1/2 cups powdered sugar, 1 (8 oz) cream cheese, softened; 1/4 cup butter or margarine, softened; and 3/4 t. vanilla on medium speed until smooth.

#### Helpful Hint

Growing bigger tomatoes.....start saving your banana peels in a bag in the freezer. When it's time to plant tomatoes, dig a hole 2" deeper than required, lay a some peels in each hole and cover with dirt. Then plant the tomatoes as usual. They will reach new heights!

## Butterscotch Cookies

Ruby Shenk

Cream together: 2/3 cup butter or margarine  
1 1/2 cups brown sugar  
2 eggs

Add and beat: 1 t. vanilla  
1 T. vinegar  
1 cup evaporated milk

Add to mixture: 1 t. baking soda  
1/2 t. baking powder  
1/2 t. salt

Stir in 1 cup chopped walnuts  
Bake at 350 degrees for 10 - 15 minutes (ovens vary)  
Frost immediately.

### Frosting:

Lightly brown 1/2 cup butter (must be butter)  
Beat in 3 cups 10 X sugar and 3/4 t. vanilla  
Slowly add water to spreading consistency (about 3 T.)  
This recipe makes enough icing for 5 1/2 dozen cookies.

#### Helpful Hint

Use Petroleum Jelly to remove sap.....If you get sap on your hands while chopping or decorating your tree, rub your hands with petroleum jelly. The sap just disappears!



## Coconut Oatmeal Cookies

Rosemary Miller

1 cup All purpose flour (sifted)	1/2 cup sugar
1/2 t. baking powder	1/2 cup brown sugar (packed)
1/2 t. salt	1 egg
1/2 t. baking soda	1 t. vanilla
1/2 cup butter (1 stick)	1/2 cup Quick Cooking Oats
1 cup coconut (flaked)	

Sift flour with baking powder, salt and soda. Cream butter. Gradually add sugars. Cream until light and fluffy. Add egg and vanilla. Beat well. Add flour mixture in 4 parts, beating just until smooth after each addition. Mix in rolled oats and coconut. Drop by teaspoonfuls onto ungreased baking sheets. Sprinkle with additional coconut. Bake 375 degrees for 9 - 12 minutes or until golden brown.

## Crisp Peanut Butter Cookies

Rosemary Miller

1 cup butter	1 T. vanilla
1 cup peanut butter (crunchy or chunk)	2 1/2 cups flour
1 cup sugar	1 T. baking powder
2 eggs (beaten)	1 T. baking soda
	1 t. salt

Cream butter, peanut butter and sugars. Mix in eggs and vanilla. Sift flour, baking powder, baking soda and salt together over the creamed mixture. Stir until well blended. Chill dough until easily handled. Shape into one inch balls. Place about two inches apart on greased cookie sheet. Flatten with a plastic fork, making crosswise pattern on each. Bake 350 degrees - 12 minutes or until lightly browned. Makes 6 dozen.



## Date Pinwheel Cookies

Rosemary Miller

2 1/4 cups chopped dates	
1 cup sugar	Cook these three ingredients together
1 cup water	until paste.

Add 1 cup chopped nut meats and 1 cup coconut. Cool before spreading.

### Dough:

1 cup butter	4 cup flour
1 cup brown sugar	1/2 t. salt
3 eggs	1/2 t. baking soda

Spread filling on rolled dough. Roll up and chill. Slice and bake on greased cookie sheet at 375 degrees for 10 minutes.

## Pecan Ice Box Cookies

2 cups flour (sifted)	2 eggs, beaten
1/2 t. cinnamon	1/2 cup brown sugar
1/2 t. baking soda	1/4 cup chopped pecans
3/4 cup shortening	

Sift flour twice with cinnamon and soda. Cream shortening, add sugar. Cream thoroughly and add beaten eggs. Mix well. Stir in pecans. Form roll 1 1/2 inches in diameter. Wrap in wax paper, chill over night. Slice thin and bake at 250 degrees for 12 - 15 minutes.

## Gingerbread Bars

Rosemary Miller

1 1/4 cups sugar  
1 cup butter, softened  
1 egg  
3 T. molasses

3 cups all purpose flour  
1 T. baking soda  
2 T. ground cinnamon  
4 oz. crystallized ginger,  
coarsely chopped

Combine sugar, butter, egg and molasses in large mixing bowl. Beat at medium speed until creamy. Add flour, baking soda, cinnamon and ginger. Beat at low speed until well mixed. Press down into ungreased jelly roll pan 15X10X1". Bake at 350 degrees for 16 - 24 minutes or until lightly browned around edges. Sprinkle with sugar and cut into bars or into desired shapes with cookie cutter.

Makes 48 bars.

## Pecan Pie Bars

Bonnie Simmons

Bar:

2 1/2 cups flour  
1 cup cold margarine cut into 1/2" pieces  
1/2 cup 10 X sugar  
1/4 t. salt

Preheat oven for 350 degrees. Grease pan. In large mixing bowl, beat at medium speed flour and cold margarine. Add 10 X sugar, salt and mix until mixture crumbly. Press into prepared pan and bake for 20 minutes or until golden brown. Bake in lower 1/3 of oven.

Filling:

4 eggs  
1 1/2 cup Dark Karo  
1 1/2 cup sugar  
3 T. melted margarine or butter

1 1/2 t. vanilla  
2 - 2 1/2 cups chopped  
pecans

Mix everything until well blended. Add pecans. Pour and spread evenly over hot crust. Bake 25 minutes or until filling is firm around edges and slightly firm in center. Cool completely on wire rack. Makes a 15" X 10" X 1" pan.

### Helpful Hint

Acid test for Egg Whites.....Recipes that require stiffly beaten egg whites often call for potassium acid tartar, better known as cream of tartar. Is

this an ingredient you can skip, if you don't happen to have it on hand? To find out, we made two lemon meringue pies, one with the requisite 1/2 teaspoon cream of tartar for the four-egg-white meringue and one without.

After a stay in the refrigerator, the meringue without cream of tartar showed beads of moisture on its surface. The pie prepared with cream of tartar emerged in much better shape with a dry, smooth, bead-free meringue.

The bottom line: For smooth stiff beaten egg whites that keep their shape, don't skip the cream of tartar. If you don't have cream of tartar, substituting 1/4 teaspoon lemon juice or white vinegar per egg white works almost as well.

### Helpful Hint

Boiling Away.....In recipes that call for a specific amount of boiling water, how much does it matter when you measure the water? We baked two batches of Devil's Food Cake, one using 1 cup of cold water heated to boiling and one in which we boiled a small pot of water, then measured out 1 cup. The cake made with the measured-then-boiled water baked up 1/4 inch shorter and noticeable less moist than the cake made with water measured after boiling. We found that even in the short amount of time that it takes to boil 1 cup of water, nearly an ounce, on average, is lost to evaporation. So for the best results, boil before you measure.

## Pumpkin Gingerbread with Caramel Sauce

2 1/4 cup all purpose flour	1/4 t. salt
1/2 cup sugar	1/4 t. ground cloves
2/3 cup butter	3/4 cup buttermilk
3/4 cup. coarsely chopped pecans	1/2 light molasses
1 1/2 t. ginger	1/2 cup cooked pumpkin
1 t. baking soda	1 egg
1/2 t. cinnamon	

Heat oven to 350 degrees. Lightly spoon flour into measuring cup; level off. In large bowl, combine flour and sugar. Using Pastry blender or fork, cut in 2/3 c butter until mixture resembles fine crumbs. Stir in pecans. Press 1 1/4 c. of crumb mixture into bottom of ungreased 9-inch square pan. To remaining mixture, add ginger, baking soda, cinnamon, salt, cloves, buttermilk, molasses, pumpkin and egg; mix well. Pour evenly over layer #1. Bake at 350 degrees for 40 to 50 minutes or until toothpick inserted in center comes out clean.

### Caramel Sauce

1/2 cup butter	1 1/4 cup firmly packed brown sugar
2 T. light corn syrup	1/2 cup whipping cream

In medium saucepan, melt 1/2 cup butter, stir in brown sugar and corn syrup. Bring to a boil; cook until sugar dissolves, about 1 minute, stirring constantly. Stir in whipping cream; return to boil. Remove from heat. Serve sauce over warm gingerbread topped with a scoop of ice cream. Garnish with chopped pecans, if desired. Serves 12

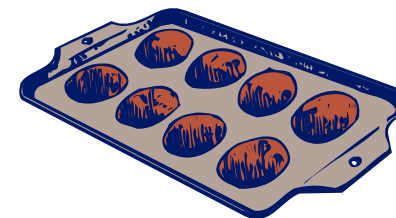
#### Helpful Hint

Don't throw those hotel shower caps away..... place them over your shoes when packing to go away. They are wonderful for protecting your clothing from getting dirty.

## Pumpkin Chocolate Chip Cookies

Amy Bankert

1 can of pumpkin or 2 - 2 1/4 cups of pumpkin.  
2 c. sugar  
2 t. baking soda  
1 t. milk  
2 eggs



1 cup vegetable oil  
2 t. vanilla  
2 t. cinnamon  
4 t. baking powder  
4 cups all purpose flour  
1 (12.2 oz.) bag of chocolate chips

Mix pumpkin and sugar. Add eggs, vanilla, oil, baking soda and milk. Then cinnamon, baking powder and flour. Mix well, batter will be mushy. Add chocolate chips and mix. Drop by rounded teaspoonfuls on cookie sheet and bake at 350 degrees for 13 to 15 minutes.

#### Helpful Hint

Don't recycle your marinades..... used marinade is contaminated with raw meat juice and is therefore unsafe to consume. If you want a sauce to serve with cooked meat, make a little extra marinade and set it aside before adding the rest to the raw meat.

Reheat rapidly..... When food is reheated, it should be brought through the danger zone as quickly as possible--don't let it come slowly to a simmer. Bring leftover sauces, soups, and gravies to a boil and make sure casseroles reach at least 165 degrees, using an instant-read thermometer to determine whether they're at the proper temperature.

## Pumpkin Whoopie Pies

Barb Hamilton

1# brown sugar  
2 cup vegetable oil  
2 cup solid pack pumpkin

2 eggs  
1 t. vanilla

Combine above ingredients. Add:

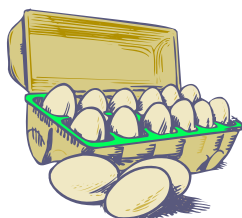
1 t. cinnamon  
1 t. ginger  
1 t. ground cloves  
3 1/2 cup flour

1 t. salt  
1 t. baking powder  
1 t. baking soda

Mix well and drop on cookie sheet and bake at 350 degrees for 10 - 12 minutes.

### Marshmallow Filling:

1 box 10X sugar (1 lb.)  
2 cup Crisco shortening  
2 egg whites  
1 (7 oz) marshmallow cream



Beat for 5 minutes and gradually add 1/2 scant cup water or 4 oz. cream cheese. Add vanilla. Keeps in refrigerator for 1 - 2 months.

### Helpful Hints

When a cake recipe calls for flouring the baking pan..... use a bit of the dry cake mix instead and there won't be any white mess on the outside of the cake.

Gloria Schleh's "Instant Microwave able Cake Mix .....Mix one Angel Food and one white or yellow cake mix together in a plastic bag. To make a "snack" cake, mix 1/3 cup mix with 3 T. water and pour into a two cup microwave able dish on high for one minute. This is good with strawberries, ice cream or any other topping you desire. Keep mix in an air tight container in cupboard.

## Sand Tarts

Ruby Shenk

1 lb. butter  
1 lb. sugar (2 cups)  
1 t. vanilla

1 lb. flour (4 cups)  
2 eggs

Beat together sugar and butter. Add eggs, vanilla and flour. Refrigerate mix overnight. Roll very thin and bake for 5 minutes at 400 degrees. Sprinkle Ruby's colored sugar on top before baking. See below for her recipe.

### Ruby's Colored Sugar:

Place 1 cup of granulated sugar in a food processor. Add 2 drops of food coloring and mix again. Put on a pie plate and put into a warm oven (200 degrees) to dry for approximately 1 1/2 - 2 hours. Return to processor and grind until fine. More color may be added and sugar dried again as desired.

## Sand Tarts

Barb Hamilton

4 cup flour  
1/2 # butter (2 sticks)

2 cup sugar  
3 eggs

Beat together sugar and butter. Add eggs and flour remembering to hand mix final flour. Mix and refrigerate over night. Roll 1/8 inch thin and cut. Brush center with a little beaten egg and sprinkle a little cinnamon and sugar mixture (2 T. sugar to 1 t. cinnamon) on top of egg. Finish off with a piece of English walnut. Bake at 350 degrees for 8 to 10 minutes. Until edges are browned.

## Whoopie Pies

Ruby Shenk

1 pkg. chocolate cake mix  
1 pkg. Instant Chocolate Pudding (serves 4)  
1/2 cup Crisco oil  
2/3 cup water  
4 eggs

Mix all ingredients and drop by spoonfuls onto cookie sheet. Bake @ 400 degrees for 8 - 10 minutes (try 9 minutes to start with).

Filling:

1 cup shortening  
4 cups 10 X sugar  
1 t. vanilla  
2 T. flour

Add warm water to make a good spreading consistency.



## Candies & Confections

### Buttery Almond Crunch

Marge Kauffman

1 T. plus 1/2 cup butter (no substitute) softened and divided  
1/2 cup sugar  
1 T. light corn syrup  
1 cup sliced almonds

Line 8 in. square pan with foil; butter the foil with 1/2 T. butter. Butter sides of heavy saucepan with 1/2 T. butter. Add 1/2 c. butter, sugar and corn syrup. Bring to a boil over medium-high heat, stirring constantly. Cook and stir until mixture is golden brown, stir in almonds and quickly pour into pan. Chill until firm.

## Chocolate Peanut Butter Fudge

Marge Kauffman

1 pkg. Milk Chocolate Make'n Mold Candy Wafers  
1 pkg. Vanilla Make'n Mold Candy Wafers  
12 ounce jar of peanut butter

Melt candy wafers according to package directions. Add peanut butter and pour in pan.

## Creamy Caramels

Marge Kauffman

1 cup sugar  
1 cup dark corn syrup  
3 T. water  
1/2 lb. butter (2 sticks)

Line an 8-in. square pan with buttered foil; set aside. Combine sugar, corn syrup and butter in a 3 qt. saucepan. Bring to a boil over medium heat, stirring constantly. Boil slowly for 4 minutes without stirring.

Remove from the heat and stir in milk. Reduce heat to medium-low and cook until candy thermometer reads 238 degrees. (softball stage), stirring constantly. Remove from the heat and stir in vanilla. Pour into prepared pan. Cool. Remove from pan and cut into 1-inch squares. Wrap individually in waxed paper, twist ends. Yield 64 pieces.

### Helpful Hint

Clean the drip pans..... from your electric cook top by spraying them liberally with oven cleaner and placing in a plastic garbage bag overnight. In the morning, take them out and wipe with a paper towel. Then wipe again with a damp rag.

## Soft Chewy Caramels

Louise Ellenberger

1 T. plus 1 cup butter (no substitute) divided  
2 1/4 cups packed brown sugar  
1 can (14 oz.) sweetened condensed milk  
1 cup dark corn syrup

Line a 15" X 10" X 1" baking pan with foil; grease the foil with 1 T butter. In a heavy saucepan over medium heat, melt remaining butter. Add brown sugar, milk and corn syrup. Cook and stir until candy thermometer reads 25 degrees (hard ball stage). Pour into prepared pan (do not scrape saucepan). Cool completely before cutting. Wrap pieces individually in wax paper. Yield: 2 1/2 lbs.

### Helpful Hint

Grains under pressure....whole grains like brown rice, barley and wheat berries can take anywhere from 35 minutes to a whopping 1 1/2 hours to cook.

Could adding a little pressure help speed thing along?

We cooked a batch of each grain in a pressure cooker, combining 1 cup of grain with 5 cups of water, 1 tablespoon of vegetable oil, and 3/4 teaspoon of table salt. After bringing the cookers to high pressure over high heat (about seven minutes), we reduced the heat just to the point where the cookers maintained high pressure.

Although the time it took to create tender, al dente texture varied by type of grain, using the pressure cooker reduced the cooking time by up to two-third compared with simmering in an ordinary covered pot. (Note: To serve cooked grains following this approach, drain them in a colander first to remove excess water.)

Grain	Pressure Cooker	Simmered in Covered Pot
Brown Rice	15 minutes	35 minutes
Barley	18 minutes	50 minutes
Wheat Berries	40 minutes	90 minutes

## Peanut Brittle

Marge Kauffman

3 cups sugar  
1 cup. light corn syrup  
4 1/2 cup salted peanuts  
4 T. unsalted butter  
2 t. vanilla extract  
2 t. baking soda



Coat two 12 X 17" baking pans with vegetable-oil spray.

In a heavy 5-quart saucepan with a tight-fitting lid, combine sugar, corn syrup and 1/2 cup water. Cover and bring the mixture to a boil over high heat, about 5 minutes. Dissolve the sugar by swirling the pot often over the burner. Keeping the lid on will prevent sugar crystals from forming inside the pot.

Once steam begins to rise around the edges of the top, remove cover and reduce heat to medium. Insert candy thermometer and continue to boil until temperature reaches 230 degrees, about 1 minute.

Add peanuts and stir constantly with a metal spoon until the mixture reaches 300 degrees, about 13 to 18 minutes. The mixture should be a rich golden brown.

Immediately remove from heat and quickly add butter, vanilla and baking soda. Stir with a metal spoon until butter melts; mixture will become foamy. Pour half of mixture down the center of each pan; spread evenly with a spatula. Allow to cool for at least one hour. Store in an airtight container.

### Helpful Hint

Wrap lettuce....in paper towel before storing in original bag and store in the refrigerator to keep fresh.

## Peanut Butter Cups

Louise Ellenberger

1 cup peanut butter  
2 sticks butter, softened  
3 2/3 cups 10 X sugar  
1 pkg. (12 oz.) chocolate bits  
3 T. shortening

Mix first 3 ingredients well. Roll into logs and put in refrigerator till cold. Over hot water melt chocolate bits with 3 T. shortening. Stir until well blended.

Cover small candy muffin type papers with chocolate; cool until hard. Place a slice of peanut butter log on top of chocolate, then cover with chocolate, then cover with chocolate. Return to refrigerator until firm or ready to eat.

## Peanut Clusters

Louise Ellenberger

4 oz. milk chocolate candy coating  
4 oz. white candy coating  
1 can (16 oz) salted peanuts (about 2 1/2 cups)

In a microwave, melt chocolate and white candy coatings, stirring often until blended. Stir in peanuts until coated. Drop by tablespoons onto wax paper lined baking sheet. Let Cool. Yield: 3 dozen clusters

## Peppermint Patties

Louise Ellenberger

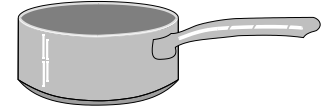
1 egg white  
4 cups 10 X sugar  
1/3 cup Karo syrup  
1/2 t. peppermint flavoring

Beat egg white until frothy, add Karo syrup. Slowly add sugar. Mix. Knead until smooth and not sticky. Use cornstarch for dusting. Roll 1/4" thick. Refrigerate 45 minutes. Dip in chocolate with a little paraffin wax. Put on wax paper to get hard. Yield: 20 patties

## Peanut Butter Fudge

Marge Kauffman

4 cup white sugar  
1 cup milk  
3 good T. Dark Karo  
1/4 lb. butter (1 stick)  
18 oz. peanut butter  
7 oz. jar of marshmallow cream



Cook first 4 ingredients over heat until melted. Stir and cook until thermometer reads soft boil. Remove from heat and quickly add peanut butter and marshmallow cream. Beat by hand for 4 minutes.

## Toffee

Marge Kauffman

1 cup white sugar  
1 T. honey  
3 T. water  
1/2 lb (2 sticks) butter

Cook all ingredients to 300 degrees.

Spray cookie sheet with Pam. Spread 3/4 cup chopped nuts on sheet. Pour mixture over nuts and let set. Melt 1 large Hershey Bar and spread over candy. Let set and turn over and cover with another melted Hershey Bar and cover with chopped nuts.

### Helpful Hints

Peel a banana..... from the bottom and you won't have to pick the little "stringy things" off of it.

Take your bananas apart.....when you get home from the store. If you leave them connected at the stem, they ripen faster.

## Walnut Taffy

Louise Ellenberger

Boil together for 5 minutes:

1 cup sugar  
1/2 cup water  
1 t. vinegar



Then add:

2 T. Karo syrup  
1 t. salt  
1 T. butter or margarine

Boil until crack stage. Add walnuts, as many as you wish, and pour into a greased pan. When cold, crack into pieces.

### Helpful Hints

Sanitize your sink.... Studies have found that the kitchen sink is crawling with even more bacteria than the garbage bin (the drain alone typically harbors 18,000 bacteria per square inch). The faucet handle, which can reintroduce bacteria to your hands after you've washed them, is a close second. Though we've found that hot soapy water is amazingly effective at eliminating bacteria, for added insurance, clean these areas frequently with a solution of 1 tablespoon bleach per quart of water (the bleach will also kill off some of those microbes in the drain).

Cleaning sponges..... The wet environment of a sponge is the next worst offender after the kitchen sink; when ever possible, use a paper towel or a clean dishcloth instead to wipe up. If you do use a sponge, disinfect it. Lab results showed the best way to reduce bacteria is boiling them for 5 minutes.

## Desserts



### Old Fashioned Apple Dumplings

6 Medium sized baking apples  
2 cups flour  
1 T. baking powder  
1/2 t. salt  
1/3 cup shortening  
nutmeg (optional)  
2/3 cup milk  
2 T. sugar

#### Sauce:

2 cups brown sugar  
2 cups water  
1/4 cup butter  
1/4 t. cinnamon or

Pare and core apples. Leave whole.

To make pastry, sift flour, baking powder and salt together.

Cut in shortening until particles are about the size of small peas.

Sprinkle milk over mixture and press together lightly, working dough only enough to hold together.

Roll dough as for a pastry and cut into 6 squares and place an apple on each.

Fill cavity in apple with sugar and cinnamon.

Pat dough around apple to cover it completely.

Fasten edges securely on top of apple.

Place dumplings 1 inch apart in a greased baking pan.

Pour over them the sauce made as follows:

#### Sauce:

Combine brown sugar, water and spices.

Cook for 5 minutes, remove from heat and add butter.

Bake at 375 degrees for 35 to 40 minutes.

Baste occasionally during baking.

Serve hot with milk or vanilla ice cream.

## Chocolate Pudding Dessert

1 stick butter  
1 T. sugar

1 cup flour  
1/2 cup chopped pecans

Melt butter and mix all ingredients. Press into 9 X 13" pan and bake at 350 degrees for 15 minutes.

1 (8 oz) softened cream cheese  
1 1/2 10 X sugar

1 large Cool Whip

Mix above 3 ingredients and spread 1/2 of mixture on top of baked layer #1.

1 small box chocolate instant pudding  
2 c. milk

Mix and add to layer #2.  
Spread other half of Cool Whip mixture on top of layer #3 and add chopped pecans. Refrigerate

## Cream Cheese Danish

2 - Crescent Rolls  
2 - (8 oz) cream cheese  
1 egg

1 t. vanilla  
3/4 cup sugar

Place one package of crescent rolls on the bottom on a 9 x 13" pan. Mix all other ingredients and put on crescent rolls. Put other package of crescent rolls over the top of mixture. Bake for 30 minutes at 350 degrees.

## Dirt

20 Oreos - put in bag and crush with a rolling pin.

In large mixing bowl cream together:

1/2 stick of butter  
8 oz. cream cheese  
1 cup 10X sugar.



Add to the above:

2 small packages instant vanilla pudding  
3 1/2 cup milk  
Mix and add 12 oz. Cool Whip

In a clear bowl layer the cookies and pudding mix. Start with cookies and end with cookies.

Poke holes in top and stick out gummy worms. Add artificial flowers if wanted and use a new garden spade to serve.

### Helpful Hints

Store opened chunks of cheese.....in wax or parchment paper wrapped loosely in tin foil. It will stay fresh much longer and not mold.

Peppers with 3 bumps..... on the bottom are sweeter and better for eating. Peppers with 4 bumps on the bottom are firmer and better for cooking.

Add a teaspoon of water..... when frying ground beef. It will help pull the grease away from the meat while cooking.

## Pretzel Dessert

Barb Hamilton

2 cup crushed pretzels  
3/4 c. melted butter  
1 T. sugar

Mix and press into a 9 X 12" dish and bake at 400 degrees for 8 minutes.

1 (8 oz) cream cheese  
2 cup. cool whip

1 cup sugar

Combine above three ingredients and put over the pretzels.

2 small boxes strawberry Jello  
2 cup boiling water  
20 oz. frozen strawberries Stir and pour over Cool Whip mixture. Refrigerate till firm.



### The True Meaning of Christmas - Luke 2:4-12

"Joseph also went up from Galilee, out of the city of Nazareth, into Judea, to the city of David, which is called Bethlehem, because he was of the house and lineage of David, to be registered with Mary, his betrothed wife, who was with child. So it was, that while they were there, the days were completed for her to be delivered. And she brought forth her firstborn Son, and wrapped Him in swaddling cloths, and laid Him in a manger, because there was no room for them in the inn....Now there were in the same country shepherds living out in the fields, keeping watch over their flock by night. And behold, an angel of the Lord stood before them, and the glory of the Lord shone around the, and they were greatly afraid. Then the said to them, "Do not be afraid, for behold, I bring you good tidings of great joy which will be to all people. For there is born to you this day in the city of David a Savior, who is Christ the Lord. And this will be the sign to you; You will find a Babe wrapped in swaddling cloths, lying in a manger. And suddenly there was with the angel a multitude of the heavenly host praising God and saying: "Glory to God in the highest, and on earth peace, goodwill toward men!"

## Quick Cherry Dessert

Louise Ellenberger

1 cup (2 sticks) butter or margarine  
1 1/2 cups granulated sugar  
4 eggs  
1 t. almond extract  
2 cups all purpose flour  
2 t. baking powder  
1 can (21 oz) cherry pie filling  
Powdered sugar to dust over top, optional

In a large mixing bowl, cream sugar and butter. Add eggs. Beat until light and fluffy. Add almond extract. Stir in flour and baking powder. Mix until smooth.

Butter a 13" X 9" cake pan. Pour the mixture into the pan. Spoon the pie filling into the cake, in 16 spots, spacing 4 spoonfuls evenly in each direction.

Bake at 350 degrees for 45 to 50 minutes or until golden brown and cake tests done. Filling will sink into the cake while baking. Dust with powdered sugar if desired. This is great served warm.

#### Helpful Hint

To really make scrambled eggs or omelets rich.....add a couple of spoonfuls of sour cream, cream cheese, or heavy cream into the eggs, then beat them up.

For a cool brownie treat.....make brownies as directed. Melt Andes mints in double broiler and pour over warm brownies. Let set for a wonderful mint frosting.

Add garlic immediately to a recipe if.....you want a light taste of garlic; and at the end of the recipe if you want a stronger taste of garlic.

## Homemade Delights

### Roasted Red Pepper Jam

Kim Bankert

6 large sweet red peppers  
6 cup sugar  
1 cup white wine vinegar  
2 pouches (3 oz.) liquid fruit pectin

To roast peppers, cut in half lengthwise and remove seeds and membranes. Place skin side up on an ungreased baking sheet; flatter with hand. Broil about 3 inches from heat about 15 - 20 minutes or until peppers are blackened and charred. Immediately seal peppers in a plastic bag and allow to steam 10 to 15 minutes. Remove charred skin. In a food processor, process peppers until finely chopped. In heavy saucepan, combine peppers, sugar and vinegar until well blended. Stirring constantly over high heat, bring pepper mixture to a rolling boil. Stir in liquid pectin. Stirring constantly, bring to a rolling boil again and boil 1 minute. Remove from heat; skim off foam. Fill clean jars, cover with lids and screw on tightly.

### Apple Pie Jam

Kim Bankert

4 c. apples, peeled and chopped fine  
1/2 cup apple juice  
1 box Sue Jell

Bring this mixture to a boil and ADD:

5 1/2 cup sugar  
3/4 t. nutmeg  
1 1/2 t. cinnamon  
1 t. butter

Return to a boil and boil for 2 minutes. Fill clean jars and cover with lids.

### Homemade Salsa

Louise Ellenberger

12 cups peeled and coarsely chopped tomatoes  
2 cups chopped onions  
2 cups chopped mild banana peppers  
1 cup chopped Jalapeno peppers  
5 ounces red wine vinegar  
1 (6 oz.) can tomato paste  
2 T. garlic salt  
1 t. salt



Add all ingredients to a large kettle and bring to a boil. (onions and pepper can be lightly chopped in a food processor, but tomatoes should be chopped by hand) Lower temperature and simmer for 30 minutes. Salsa can be cooled and eaten fresh or poured into hot canning jars and processed in hot water bath for 10 minutes.

If you desire a thicker consistency, mix a small amount of cornstarch with water and add to mixture. Stir until blended.

If you don't like the Jalapeno peppers, you can fill in with regular peppers.

Makes 6 pints.

#### Helpful Hint

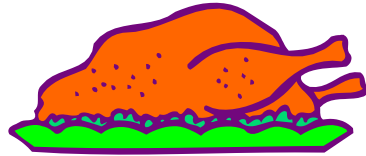
Reducing static cling....by pinning a small safety pin to the seam of your slip and you will not have a clingy skirt or dress. Same thing works with slacks that cling when wearing panty hose. Place pin in seam of slacks and - voila - static is gone.

Measuring cups....Before your pour sticky substances into a measuring cup, fill it with hot water. Dump out the hot water, but don't dry the cup. Next, add your ingredient, such as peanut butter, and watch how easily it comes right out.

Foggy windshields....Buy a chalkboard eraser and keep it in the glove box of your car. When the windows fog, rub with the eraser!

## Roasting Turkey by the Numbers

**1**  
pound Amount of turkey per person. For example, a 14-pound turkey will serve up to 14 people.



**2**  
hours Maximum amount of time food can sit at room temperature. The USDA recommends discarding anything that's been sitting out for 2 or more hours.

**180**  
degrees Temperature your turkey should be cooked to. Place a meat thermometer into its thigh, taking care not to touch the bone.

**24**  
hours Time it takes for every 4 lbs. of frozen turkey to defrost in the fridge. So if you have a 16-lb. frozen turkey, give it 96 hours to thaw in the refrigerator. To prevent cross-contamination with other food items, thaw the turkey on the bottom refrigerator shelf with a tray underneath it to catch any liquid.

**325**  
degrees Temperature to set your oven to when roasting turkey.

**5-6**  
hours How long it will take to bake a 14-16 lb. turkey. Approximately 20 minutes per pound. Ovens temperatures vary.

**20**  
minutes Let a cooked turkey stand this long before carving.

## How to Carve a Turkey



### Step 1

Place bird on a carving board and remove any stuffing. Holding the end of the drumstick, pull the leg away from the body and cut between the thigh joint and body to remove the entire leg. Repeat with other leg.

### Step 2

To separate the drumstick and thigh, cut through the connecting joint.

### Step 3

Holding the drumstick, upright by the end, slice meat into 1/4 inch slices. Cut thigh meat parallel to the bone in 1/4 inch slices.

### Step 4

To remove wings, cut through the connecting joints by the wing bones and backbone.

### Step 5

Hold the bird with a meat fork and make a deep horizontal cut into the breast meat just above the wing area.

### Step 6

Slice down from the top of the breast into the cut made in Step 5. Slice meat 1/4 inch thick. Repeat on other side of bird.

## Turkey Gravy

Drippings from cooked turkey (fat and juices)

2 T. all-purpose flour

1 Cup chicken broth or water

Browning Sauce, if desired

Salt and pepper to taste



1. Place the turkey on a carving board or warm platter, and cover with aluminum foil while preparing gravy. Pan and drippings will be hot, so be careful when handling. Pour drippings from roasting pan into a glass measuring cup or bowl, leaving the brown particles stuck to the bottom of the pan.
2. Skim 2 tablespoons of fat from the top of the drippings and return to the pan. Measuring accurately is important because too little fat makes the gravy lumpy and too much fat makes the gravy greasy. Skim off any remaining fat from the drippings and discard. Set aside remaining juices.
3. Stir the flour into the fat in the pan, using a long-handled whisk or spoon. Cooking with the roasting pan on top of the burner may be awkward, so keep a pot holder handy to steady the pan. Cook over low heat, stirring constantly, until the mixture is smooth and bubbly. As you stir, work the brown particles loose from the bottom and sides of the pan; they add more flavor to the gravy. Remove the pan from the heat..
4. Stir enough broth or water into the reserved turkey juices, adjusting the recipe for each cup of reserved drippings being used. Add mixture in pan. Heat to boiling over high heat, stirring constantly. Continue boiling 1 minute, stirring constantly. Stir in a few drops of browning sauce if you want the gravy to have a richer, deeper color. Taste the gravy, and add a desired amount of salt and pepper.

**Note:** See Index for recipes for stuffing or stuffing balls along with other tasty side dishes to make your turkey dinner complete.

## Christmas Glazed Baked Ham

6 - 8 pound fully cooked,  
bone-in ham

1/2 cup packed brown sugar

1/2 t. ground (dry) mustard  
whole cloves, if desired.

2 T. orange or pineapple juice

1. Heat the oven to 325 degrees. Place the ham, fat side up, on the rack in the roasting pan. The rack keeps the ham out of the drippings and prevents scorching. It is not necessary to brush the ham with pan drippings while it bakes.
  2. Insert the meat thermometer so the tip is in the thickest part of the ham and does not touch bone or rest of fat.
  3. Bake uncovered 1 hour 15 minutes to 2 hours 15 minutes (13 to 17 minutes per pound) or until thermometer reads 135 degrees (see step five).
  4. While the ham is baking, mix brown sugar, orange juice and mustard until smooth.
  5. Remove the ham from the oven 30 minutes before it is done. Remove any skin from the ham. Make cuts about 1/2 inch apart and 1/4 inch deep in a diamond pattern in the fat surface of the ham, without cutting into the meat. Insert a whole clove into the corner of each diamond. Pat or spoon brown sugar mixture over the top and sides of ham.
  6. Bake about 30 minutes longer or until thermometer reads 135 degrees. Remove the ham from the oven. Cover ham loosely with a tent of aluminum foil and let stand about 10 minutes or until thermometer reads 140 degrees. After standing, the ham also will be easier to carve.
- Carving bone-in ham.....** Place ham, fat side up and bone to your right, on a carving board or platter. Cut a few slices from thin side. Turn ham cut side down, so it rests firmly. Make vertical slices down to the leg bone, then cut horizontally along bone to release slices.



**Overnight Blueberry French Toast Breakfast Casserole**

12 slices day old bread cut into 1 into cubes  
 1 cup blueberries (fresh or frozen)  
 2 cup milk  
 1/2 cup pancake syrup  
 1 (8 oz.) cream cheese cut into cubes  
 8 eggs, beaten  
 1 T. vanilla

Topping:

1 cup sugar  
 1 cup water  
 1 T. butter  
 2 T. cornstarch  
 1 cup blueberries (fresh or frozen)



Grease a 13 X 9" baking dish. Arrange half bread cubes, top with cream cheese, sprinkle 1 cup blueberries over everything and top with remaining bread cubes. In a large bowl, mix eggs, milk, vanilla and syrup. Pour this mixture over the bread cubes. Cover and refrigerate overnight.

Remove baking dish from refrigerator about 1/2 hour prior to baking and let stand at room temperature. Preheat oven to 350 degrees; cover and bake 30 minutes. Uncover and bake an additional 25 minutes, until center is firm and lightly browned. While baking, in a saucepan, mix sugar, cornstarch and water. Bring to a slow boil, stirring constantly. While stirring, add remaining blueberries, reduce heat and simmer 10 minutes, until blueberries burst. Stir in butter, and pour over baked French toast.

**Chicken & Cheese**

Barb Hamilton

4 large chicken breasts	1 pkg. cauliflower
1 T. butter	1 pkg. broccoli
1/2 cup mayonnaise	1 can cream of chicken soup
3/4 of large box Velveeta Cheese	1 medium onion, chopped

Bake chicken at 350 degrees for 40 minutes. Cool and de-bone. Tear into 2 inch pieces. Line bottom of 9" X 13" casserole with these pieces. Cook vegetables; drain; cool. Place over chicken.

Melt butter and cubed cheese in double boiler. Add onion, mayonnaise and soup. Blend. Pour over casserole. Bake at 400 degrees for 25 minutes. Serve over rice.

**Pork Cider Stew**

Rosemary Miller

2 lb. pork roast, cut in 1" cubes	3 T. quick-cooking tapioca
3 cups chopped potatoes (3 medium)	1 t. salt
2 medium onions, sliced	1 t. caraway seeds
1 1/2 cups chopped carrots (medium)	1/4 t. pepper
2/3 cup coarsely chopped apple	2 cups apple cider or apple juice
1/2 cup chopped celery (1 stalk)	

In a 3 1/2 to 6 quart cooker or crock pot, place meat, potatoes, onions, carrots, apple and celery. Sprinkle with tapioca, salt, caraway seeds and pepper. Pour apple cider over all. Cover and cook on low heat setting for 10 - 12 hours or on high heat setting for 5 - 6 hours. Serves 8

Helpful Hint

Reopening envelopes....If you seal an envelope and then realize you forgot to include something inside, just place your sealed envelope in the freezer for an hour or two. Voila! It unseals easily.

## Sweet and Sour Ham

Louise Ellenberger

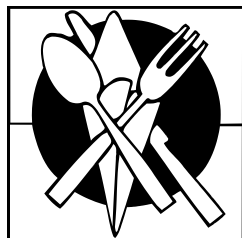
1 (8 oz) can pineapple chunks	2/3 cup cubed green or sweet
1/4 cup ketchup	red pepper
2 t. soy sauce	1 T. cornstarch
2 t. sugar	2 T. cold water
2 cups cubed fully cooked ham	Hot cooked rice

Drain pineapple, reserve 1/3 cup juice; set pineapple aside. In a bowl combine reserved juice, ketchup, soy sauce and sugar. Add ham and green pepper. If desired, cover and refrigerate for 30 minutes to marinate. In a skillet, cook and stir ham mixture over medium heat for 5 to 7 minutes or until green pepper is tender. Dissolve cornstarch in water; stir into skillet. Bring to a boil over medium heat; boil for 2 minutes, stirring constantly. Reduce heat. Stir in pineapple, heat through. Serve over rice. Yield: 2 servings.

## Saucy Potatoes with Ham

Louise Ellenberger

1 can (10 3/4 oz) condensed cream of potato soup, undiluted  
1/2 cup heavy whipping cream  
1/2 t. salt  
1/4 t. pepper  
4 large red potatoes, sliced thin  
1 cup cubed fully cooked ham  
1/2 cup thinly sliced onions  
1/2 cup salad croutons (crushed)



In a large bowl, combine soup, cream, salt and pepper. Fold in potatoes, ham and onions. Pour into a greased 2 qt. baking dish. Cover and bake at 350 degrees for 50 minutes. Uncover sprinkle with croutons. Bake 15 - 20 minutes longer or until potatoes are tender and topping is golden brown. Yield: 6 - 8 Servings

## Texas BBQ Pot Roast

Rosemary Miller

1 Beef Pot Roast (about 4 lbs.)	1 T. prepared mustard
1 t. olive oil	1 T. Worcestershire sauce
1 cup barbecue sauce	1 T. chili powder
1/2 cup cider vinegar	1 large onion (1/2 lb) chopped
1/2 cup chicken or beef broth	2 large cloves garlic, crushed
1/4 cup light brown sugar - packed	1 1/2 t. dried thyme
12 rolls	

Brown meat well in oil in large ovenproof Dutch oven, 15 minutes. Add sauce, vinegar, broth, sugar, mustard, Worcestershire sauce, chili powder, onion, garlic and thyme to pot. Bring to a boil. Bake 3-4 hours covered in 300 degree oven, turning meat every hour, until fork tender. Let stand at least 30 minutes in pan. Slice and serve on rolls with mashed or baked potatoes or French fries. Serves 12

## Turkey Skillet Pie

Louise Ellenberger

1/3 cup chopped celery  
6 T. butter  
2 cups herb seasoned stuffing  
3 beaten eggs  
1 (5 1/3 oz.) or (2/3 cup) evaporated milk  
1 (single serving size envelope) cream of mushroom soup mix  
2 T. finely chopped onion  
3 cups chopped turkey (cooked)  
1 cup (4 oz) shredded processed Swiss cheese  
2 T. parsley

Cook celery in butter until tender. Add 2/3 cup of water and stuffing mix. Toss, set aside. Combine eggs, milk, soup mix, onion and dash of pepper. Stir in turkey. Pour into well greased 8" skillet. Sprinkle with cheese. Top with stuffing mixture. Cover and cook overmedium low heat 10 - 15 minutes. Sprinkle with parsley. Let stand 5 minutes before serving.

## Zucchini Hamburg Casserole

Marge Kauffman

4 cups zucchini, thinly sliced	1 (29 oz) can tomato sauce
1/2 t. salt	2 cup cooked rice
1# hamburger	2 eggs
1/2 cup chopped onion	1 (24 oz) cottage cheese
1/4 t. garlic salt	2 cups shredded sharp cheddar cheese
1/2 t. oregano	
1/4 t. pepper	

Toss zucchini with salt. Place 1/2 in greased 2 qt. casserole dish or cake pan. Brown beef and onion. Add garlic, oregano and pepper. Stir in rice and tomato sauce. Spread 1/2 of meat mix over zucchini. Mix cottage cheese, cheese and eggs. Pour 1/2 over meat mix. Repeat with remaining zucchini, meat mix and cheese mix, ending with meat mix. Bake at 350 degrees until bubbly and zucchini is tender.

### Helpful Hint

#### Brining Meat

Brining adds moisture, making it the best choice for lean proteins. Salt in the brine not only seasons the meat, but also promotes a change in its protein structure, reducing its overall toughness and creating gaps that fill up with water and keep the meat juicy and flavorful. Preferred salt: Table salt.

	Time	Water	Salt
		Cold	
1 whole chicken (3 1/2 to 4 lbs.)	1/2 - 1 hour	2 qts.	1/2 c.
2 whole chickens ( " each)	1/2 - 1 hour	3 qts.	3/4 c.
4 lbs. bone-in chicken pieces	1/2 - 1 hour	2 qts.	1/2 c.
4 boneless, skinless chic. breasts	1/2 - 1 hour	2 qts.	1/4 c.
1 turkey (12-17 pounds)	6 - 12 hours	2 gal.	1 c.
1 turkey (18-24 pounds)	6 - 12 hours	3 gal.	1 1/2 c.
1 bone-in turkey breast (6-8 lbs)	3 - 6 hours	1 gal.	1/2 c.
4 bone-in rib loin pork chops 1 1/2 inches thick	1 hour	1 1/2 qts	3 T.
1 pork roast	1/2 - 1 hour	2 qts	1/4

## Pies

### Apple Pie Filling

Louise Ellenberger

6 lb. apples	1 1/2 t. cinnamon
2 cups sugar	1/4 t. nutmeg
1/4 cup flour	2 T. lemon juice

Wash, core, peel and slice apples. Combine sugar, flour and spices. Rinse and drain apples; stir into sugar mixture. Let stand until juices begin to flow, about 30 minutes. Stir in lemon juice. Cook over medium heat until mixture begins to thicken. Cool at room temperature no more than 2 hours. Apple pie filling can be frozen, used immediately or canned in hot water bath for 20 minutes. Yield: About 6 pints.

### Helpful Hint

#### Dynamic Duo: Baking Powder + Baking Soda

Many cookie recipes, contain both baking soda and baking powder. Since each is a leavening agent, why do you need both? The answer is that the two work in tandem to create cookies that not only rise--but spread--to the right degree. Plus baking soda has one more purely aesthetic effect. It creates cookies with an appealingly crackly top.

Baking powder is responsible for lift, since it is engineered to produce most of its gas after the cookies go into the oven, where the dough sets before these bubbles can burst.

But too much lift can mean cookies that turn out humped. Here's where baking soda comes in: As long as there's an acidic ingredient in the dough for it to react with, a small amount of baking soda can even things out. Baking soda raises the pH of dough, (baking powder does too, but not as high) weakening gluten. Weaker gluten means less structure and cookies that spread. As for crackly tops, baking soda reacts immediately in the wet dough to produce large bubbles of carbon dioxide that can't all be contained by the weakened dough. Before the cookies can set in the oven, the bubbles rise to the top and burst, leaving fissures in their wake.

The bottom line: For a baker who likes her cookies just so, the use of both baking powder and baking soda can be a potent combo.

## Pecan Pie Surprise

Linda Shutt

Bottom: 1 pkg. (minus 2/3 C.) butter or yellow cake mix (18.5)  
1/2 cup butter or margarine, melted.  
1 egg

Filling: 2/3 cup of dry cake mix  
1/2 cup firmly packed brown sugar  
1 1/2 cup dark corn syrup  
3 eggs  
1 t. vanilla

Topping: 1 cup chopped pecans

Generously grease 12" X 9" pan. In a large bowl, combine first three ingredients. Mix until crumbly. Press into pan and bake at 350 degrees for 15 - 20 minutes or until brown.

Meanwhile prepare filling. In a large bowl beat 1 -2 minutes. Pour filling over partially baked crust. Sprinkle top with pecans.

Return to oven and bake for 30 - 35 minutes until filling is set.

## Pumpkin Pie

Barb Hamilton

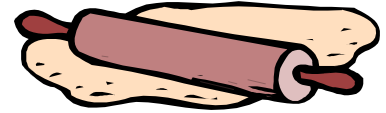
4 beaten eggs	1 1/2 melted butter
1 3/4 cup. sugar	1/2 t. cinnamon
3 T. flour	1/2 t. nutmeg
1 3/4 cups pumpkin	1/4 t. salt
3 cups heated milk	1 - 9 inch pie crust

Mix pumpkin and beaten eggs. Add spices and salt. Mix together flour and sugar; add to pumpkin mixture. Add heated milk and melted butter, cinnamon, nutmeg and salt. Carefully pour into unbaked pie crust. Sprinkle top of pie with cinnamon and, holding table fork upright, swirl cinnamon on top. Bake at 375 for 45 minutes or until center of pie no longer jiggles.

## Wet Bottom Shoo-Fly Pie

Linda Shutt

1 egg  
1/2 King syrup  
1/2 cup Brier Rabbit molasses (orange label)  
1 t. baking soda  
1 cup boiling water  
1 cup flour  
3/4 cup dark brown sugar  
2 T. shortening.



Prepare a 9" pie crust.

Cut flour, sugar and shortening. Set aside 3/4 cup for top of pie. Add remaining ingredients to crumb mixture. Pour into 9 inch unbaked pie crust in glass pie plate and top with remaining 3/4 cup saved crumbs. Bake at 400 degrees for 20 minutes, reduce to 350 degrees and bake for an additional 15 minutes.

## Zucchini Pie

Jean Haines

4 eggs w/ 1/2 t. seasoned salt  
1/2 cup Parmesan or cheddar cheese  
3 cup grated zucchini  
1/2 t. oregano  
1 sm. onion, chopped fine  
1 cup Bisquick mix  
1/2 cup oil  
Small amount of parsley  
Salt and Pepper to taste

Mix all ingredients together and place in a 9 1/2" X 10" deep or deeper pie pan. Grease pan with butter, pour mix into pan. Bake at 350 degrees for 30 minutes.

## Soups, Salads & Dressings

### Hot Bacon Dressing

Ruby Shenk

1/2 lb. bacon	1 egg
3/4 cup sugar	1 t. salt
1/2 cup vinegar	1 T. cornstarch
1 cup water	

Fry bacon, drain off about 1/2 drippings. Mix beaten egg, cornstarch, sugar, vinegar; and water - add to remaining bacon drippings. Boil.

### Hot Bacon Dressing

Ruby Shenk

6 slices bacon	1 egg
1 1/2 T. flour	1/2 t. prepared mustard
3/4 t. salt	1/8 cup vinegar
3/4 cup sugar	1/2 cup milk
1/4 cup water	

Cut up bacon, fry, set aside to drain. Reserve 2 T grease. Add dry ingredients. Mix well. Mix together liquid ingredients. Add to dry. Cook till thickened. Add bacon.

### Celery Seed French Dressing

Louise Ellenberger

1 3/4 cup powdered sugar (10X)	1/2 cup catsup
1/2 T. salt	1/2 cup vinegar
1/2 T. paprika	1/2 T. celery seed
1/8 T. onion powder	1 cup salad oil

Combine first 5 ingredients in blender. Gradually add oil and vinegar alternately, beating continually. Stir in celery seed. Mix until well blended.

### Broccoli Salad

Barb Hamilton

1 # bacon, cooked, crumbled	1 c. cheddar cheese
2 scallions with greens, chopped	2 heads broccoli chopped

Mix: 4 t. vinegar	1 c. mayonnaise
1/2 cup sugar	

Mix broccoli, cheddar cheese, scallions and bacon. Pour dressing over mixture and stir. Keep refrigerated for 2 hours or more before serving.

### Ham Salad

1 ham end - about 4#'s	1 1/2 stems celery
10 slices American Cheese	2 cup sweet pickles
3 hard boiled eggs	2 T. prepared mustard
1 medium onion	mayonnaise

Grind everything together and add mustard and enough mayonnaise to get the consistency you desire.

### Ham Salad Spread

Louise Ellenberger

3 cups ground fully cooked ham	2 t. sweet pickle relish
1 hard cooked egg - chopped	3/4 cup mayonnaise
2 T. finely chopped celery	1 T. prepared mustard
2 t. finely chopped onion	Assorted crackers

In a bowl combine the first 5 ingredients. Combine mayonnaise and mustard, add to ham mixture and mix well. Refrigerate until serving. Serve with crackers. Yield: 3 cups

## Tuna Salad

7 oz. dry macaroni, cooked	3 hard cooked eggs, diced
1 (7 oz.) can water paced tuna	1/2 cup mayonnaise
1 cup celery, diced	2 T. prepared mustard
1/2 cup scallions, chopped	1/2 t. salt
1/2 cup sweet pickles diced	pepper to taste

Mix all ingredients together and serve on a bed of lettuce.

## Cabbage Sausage Soup

4 cup chicken broth  
1 small head of cabbage - chopped (10 C.)  
1 medium onion, chopped  
1/2 pound smoked sausage  
1/2 cup flour  
1 1/2 t. salt  
1/4 t. pepper  
1 cup milk



Bring broth, cabbage and onion to a boil. Reduce heat; cover & simmer for 10 - 15 minutes or until cabbage is tender. Add sausage; heat through. In a bowl combine flour, salt and pepper. Gradually add milk, stirring until smooth. Stir into soup gradually. Bring to a boil; cook and stir for 2 minutes or until thickened.

### Helpful Hint

Mosquitoes biting?.....Spray the lawn and deck floor with Listerine, and they will disappear. Spray around your lawn chair, food table, or spray around children's play set.

## Cheddar Cheese Chowder

Barb Hamilton

1/2 # kielbasa, chopped	1/4 cup flour
2 cups diced potatoes	2 cups milk
1 cup chopped carrots	2 cup water
1 cup chopped celery	3 oz. shredded sharp cheese
1/4 cup chopped onions	1/2 t. salt
1/2 cup baby limas	1 dash of pepper
2 cup corn	3 t. chives
1/4 cup butter	

Heat kielbasa. Chop vegetables and boil in two quarts water (just enough to cover vegetables) for 10 - 15 minutes. Make a white sauce with the butter, flour and milk. Add shredded cheddar cheese and stir until melted. Add kielbasa to vegetables. Do not drain. Add cheese mixture and heat, do not let boil or soup will get grainy. Stir in chives and seasonings; serve.

## Italian Wedding Soup

Barb Hamilton

1 chicken	2 T. bread crumbs (not cubed)
8 cups water	1/2 # ground beef
3 (15 oz.) cans chicken broth	2 T. grated parmesan cheese
4 chicken bouillon cubes	1/2 t. salt
1/2 cups chopped onion	1/4 t. pepper
1/2 cup chopped carrots	1 (10 oz) pkg. frozen spinach, drained
1/2 cup chopped celery	
1/2 cup pastina pasta	

Roast / chicken and freeze the broth for another recipe. This gets rid of most of the fat. Combine water, broth, bouillon cubes, celery, onion and carrots and cook until tender. While vegetables are cooking, combine bread crumbs, beef, cheese, parsley flakes, salt and pepper and mix well. Shape beef mixture into tiny meatballs the size of small marbles. Drop meatballs into broth and simmer for about 20 minutes. While meatballs are cooking, remove the chicken from the bone and cut into small pieces. After 20 minutes, add drained spinach, pastina pasta and chicken to the soup. Simmer for another 20 minutes.

## Potato Soup

1/2 lb. bacon, diced                      8 cups chicken broth  
4 scallions & pale green stems      6 lg. diced potatoes  
1/2 medium onion, chopped fine      4 beaten egg yolks  
4 T. flour                                      2 c. sour cream (no no-fat)

In soup pan, brown bacon. Drain all but 1 T of grease. Add onions, sauté for 3 - 5 minutes. Add flour and cook briefly. Add broth and stir until smooth. Add potatoes and simmer for 1 hour. Before serving, combine yolks and sour cream. Stir slowly into soup. Simmer on very low heat for 10 minutes. Do not let boil - sour cream and yolks will curdle.

## Vegetable Soup (Makes 16 Quarts)

1 large chuck roast                      2 stems chopped celery  
1# hamburger                              2 cups frozen lima beans (1 box)  
1 pint tomatoes                            1 small bag frozen green beans  
1 can tomato soup                        2 cups peas  
1 medium head cabbage, chopped      1 medium onion, chopped  
1 T. celery seed                            1/3 cup barley (optional)  
2 pint corn                                    1/2 cup rice (optional)  
3 large potatoes, diced                      2 t. loose bouillon  
2 cups chopped carrots

Cook roast, cut and set aside to be added at the end. Add enough water to broth to fill pot 1/2 full and bring to a boil. Add hamburger, tomatoes, tomato soup, chopped cabbage, and celery seed. Add diced potatoes, carrots, celery, onion and other ingredients. If vegetables are frozen, add to broth and bring to boil before adding other ingredients. Cook soup for 45 minutes. Add roast at the end to heat before serving to keep it from boiling apart.

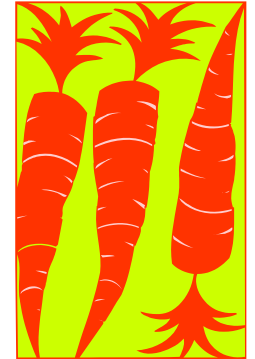
## Vegetables

### Autumn Corn Bake

Ruby Shenk

2 (10 oz.) pkg. frozen corn; thawed & drained.  
Broccoli, cauliflower and carrots can be added.  
1/2 lb. Velveeta Cheese - cubed  
1/4 cup corn meal  
1 egg - beaten  
2 T. Parkay  
Dash pepper

Put in 1 1/2 quart casserole  
Bake for 350 degrees for 45 minutes  
Serves: 6



### Glazed Carrots & Pineapple

Ruby Shenk

2 cups baby carrots  
1 can pineapple chunks  
4 t. cornstarch  
1/2 t. cinnamon  
1/2 c. brown sugar  
1 T. margarine

In saucepan bring 1" of water to boil--place carrots in steam basket and steam 8 - 10 minutes or cook carrots. Drain pineapple - reserve juice.

Combine cornstarch, cinnamon, brown sugar, butter & juice. Bring to boil, cook and stir 2 minutes to thicken. Pour over pineapple chunks and carrots and bake for 20 minutes at 350 degrees.

## Honey Carrots

Ruby Shenk

1 lb. carrots (frozen)  
1/2 stick butter  
1/2 cup honey  
1/2 t. lemon pepper  
1/2 t. dill weed  
1/2 t. garlic powder

Bring to boil, add carrots and simmer.

## Mashed Potatoes w/ Carrots

Rosemary Miller

4 carrots - pared and sliced  
4 potatoes - pared and chunked  
1/4 lb. butter

Boil together. When soft, drain water and add butter. Let stand 5 minutes, then mash. Add milk as needed and to taste.

## Oven Baked Fries

Rosemary Miller

8 russet potatoes (about 4 #'s unpeeled and scrubbed well)  
1/2 cup extra-virgin olive oil  
2 t. sweet paprika  
salt and pepper to taste.

Cut potatoes into lengthwise quarters. Cut each piece in half crosswise or lengthwise again. Place in a bowl and toss with the olive oil, paprika, salt and pepper. Arrange potatoes in a single layer on baking sheet and bake at 400 degrees about 30 minutes until tender and brown and crisp on the outside. Shake them once while baking. Remove from baking sheet and pile on a platter. Sprinkle with more salt if desired and serve immediately. Serves 6

## Potato Corn Bake

1/2 lb bacon cut in 3/4" pieces  
1/2 cup finely chopped green pepper  
1/2 cup finely chopped onion  
15 oz. can creamed corn  
2 cups milk  
3 T. butter or margarine  
3/4 t. salt  
1/4 t. pepper  
2 cups mashed potato flakes  
1/2 cup sour cream  
1/4 cup grated Parmesan cheese  
2 T. finely chopped green onion tops, optional



1. Heat oven to 375 degrees. Grease an 11" x 7" or a 9" square pan.
2. Cook bacon in a large saucepan until crisp. Drain, reserving 1 T. bacon drippings. Set bacon aside.
3. Add green pepper and onion to drippings. Cook over medium heat until mixture is hot and bubbly.
4. Remove from heat and stir in potato flakes and sour cream until well blended.
5. Spoon mixture into greased pan. Top with bacon, Parmesan cheese and onion tops.
6. Bake at 375 degrees for 20 to 25 minutes. Serves 6

### Helpful Hint

Counter-intuitive cooling.....though it may go against your instincts, don't put hot foods in the fridge immediately after cooking. This will cause the temperature of the refrigerator to rise, potentially making it hospitable to the spread of bacteria. The FDA recommends cooling foods to 70 degrees within the first two hours after cooking a 40 degrees within four hours after that. We stay within these guidelines by cooling food on the countertop for one hour, until it reaches 80 to 90 degrees (food should be just warm to the touch) then put in fridge.

## Baked Stuffed Sweet Potatoes

Marge Kauffman

4 medium sweet potatoes  
1 T butter  
1/2 t. salt  
1 T. milk  
1 can \* ounces) crushed pineapple, drained and reserve liquid  
6 marshmallows

Bake sweet potatoes at 450 degrees until soft. Cut each sweet potato in half lengthwise and scoop out potato, leaving shell intact. Mash sweet potatoes with butter, salt and milk, along with 1/2 cup crushed pineapple. Add a little more milk or butter if necessary.

Fill sweet potato shells. Slice marshmallows in half and top each sweet potato with two halves. Top with a spoonful of crushed pineapple.

Put reserved pineapple syrup or juice in a saucepan and bring to a boil. Drizzle each sweet potato with a little of the juice. Place sweet potatoes under broiler and broil until browned. Serves 4 - 6

## Sweet Potato Soufflé

Barb Hamilton

3 cups mashed sweet potato	2 eggs slightly beaten
1/2 cup sugar	1/3 stick butter, softened
1/2 t. salt	1/2 cup milk

Topping:

1 cup brown sugar	1 cup chopped pecans
1/3 cup flour	1/3 stick melted butter

Mix all ingredients together with beater. Put into a greased 2 quart baking dish. Mix together all topping ingredients and sprinkle on top. Bake at 350 degrees for 30 - 35 minutes or until brown.

Note: 1 (40 oz) can of Taylor's yams = 3 cups mashed.

## Warm Slaw

Ruby Shenk

Cook to tender: 4 cups raw cabbage - slawed  
1 cup water  
2 T. margarine  
3/4 t. salt

Add: 1/2 cup sugar  
2 + T. flour  
1/2 cup evaporated milk  
1 T. vinegar or to taste

## Zucchini Casserole

Jean Haines

Cook until tender....  
6 cups zucchini, dried  
1/2 cup Chopped onion  
1 can (10 3/4 oz.) cream of chicken soup  
1 (8 oz.) sour cream

Mix soup and sour cream with zucchini and onion after it is cooked and drained. Melt 1/2 cup butter or margarine and add to Stove Top Stuffing mix. Layer in casserole starting with stuffing crumbs and then zucchini, keep layering. Save a few crumbs for the top. Bake at 350 degrees for 25 minutes.

Helpful  
Hint

Greener Green Beans..... Adding salt to the cooking water not only seasons green beans, but also helps them retain their bright color. When green vegetables cook in unsalted water, some of the chlorophyll molecules lose their color-enhancing magnesium atoms; this causes the vegetables to turn a dull shade of olive green. Salt stabilized the chlorophyll, helping the vegetables stay greener. Use 1 1/2 teaspoons of salt for every quart of water.

## Retreat Special Recipe Bonus

### Egg & Ham Breakfast Casserole

Christine Simmons

9 slices cubed bread  
9 beaten eggs  
1 1/2 t. mustard  
3 cups milk  
2 1/2 cups Cheddar cheese,  
shredded  
8 oz. ham or meat of choice

Place bread in the bottom of a 9" X 13" pan sprayed with Pam. Layer with meat. Stir eggs, mustard, and milk. Top with Cheddar cheese. Cover and refrigerate overnight. Cover and bake at 350 degrees for 30 minutes. Uncover and bake an additional 15 to 30 minutes or until casserole is puffy all over, even in the center. All ovens vary and yours may take a little longer than the 45 minutes.

### Brunch Potatoes

Brenda Brown

Boil enough potatoes, chunked, to fill a 9" X 13" pan as desired. Add some onion and garlic powder to potato water as desired. Fry 1 lb of bacon cut and crumbled. Any combination of cheeses - Colby Jack, Cheddar or Mozzarella

Spray pan and layer potatoes, then cheeses, bacon and sprinkle lightly with onion and garlic powder if desired. Bake at 350 degrees for 30 minutes or until cheeses are melted.

### Marinated Chicken

Maryann Smith

Place chicken in plastic bag. Pour Gazebo Salad Dressing over chicken and marinate. Bake at 350 degrees about 1 hour.

### Green Bean Casserole

Maryann Smith

2 cans (10 3/4 oz. each) Campbell's Cream of Mushroom Soup  
1 c. milk  
2 t. soy sauce  
1/4 t. ground black pepper  
8 cups cooked, cut green beans  
2 2/3 cups French's French Fried Onions

Heat oven to 350 degrees. Stir soup, milk, soy sauce and pepper, beans 1 1/3 cups French Fried Onions in 3 qt. casserole. Bake 25 minutes or until bean mixture is hot and bubbling. Stir bean mixture and top with remaining onions. Bake 6 minutes or until onions are golden brown.

### Potato Bake

Maryann Smith

Wash and cut potatoes into chunks (peel if desired). In large bowl toss potatoes with oil and sprinkle with Montreal Steak Seasoning. Bake at 400 degrees for approximately 1 hour. Testing for doneness towards end.

### Caramel Snack Mix

Shirley Gilbert

1/2 cup corn syrup  
2 sticks butter  
1 cup brown sugar  
1/4 t. b. soda  
1 t. vanilla  
1 box (16 oz) Crispex cereal  
1 - bag of popcorn - microwave bag  
1 (16 oz) dry roasted peanuts  
1 bag waffle pretzels - don't use entire bag

Bring corn syrup, brown sugar and butter to boil. Remove from heat and add vanilla and baking soda. Combine cereal, popcorn, pretzels and nuts. Pour syrup over mixture and stir to coat. Bake at 250 degrees for 1 hour stirring every 15 minutes. It makes a lot so use a big pan.

## Corny Snack Mix

Marge Kauffman

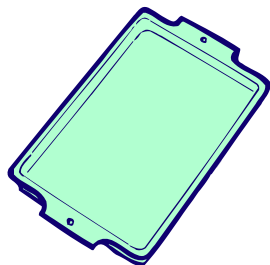
- 1 bag (7 1/2 oz.) Utz hullless Puff'n Corn
- 1 bag (15 oz.) Frito Corn Chips - original flavor
- 1 box (15 oz.) Kellogg's Corn Pops
- 2 bags ( 12 oz. each) Nestles White Chocolate Chips

Melt chocolate and mix with ingredients. Mix with hands to coat well. Spread mixture to dry on wax paper. Place in containers.

## Nutty Chocolate Caramel Bars

Barb Hamilton

- 2 1/3 cups flour (reserving 1/3 cup)
- 2 c. Quick Oats
- 1 cup packed brown sugar
- 1 t. baking soda
- 1/4 t. salt
- 1 cup melted butter
- 1 cup semi-sweet chocolate chips
- 1 cup Ghiradelli 60 % Cocoa Chips ( bitter)
- 1 cup Heath Bar Bits
- 1 1/2 cups walnuts or pecans
- 1 (12 oz.) jar of Caramel Ice Cream Topping.



Note: 1/3 c. reserved flour gets stirred into caramel and set aside. Mix first 5 ingredients in mixer and add melted butter. Mix and set aside 1 1/4 cups of mixture for top. Press remainder in bottom of 9" X 13 " pan. Bake for 15 minutes at 350 degrees. Remove from oven and sprinkle the Ghiradelli bits and semi-sweet bits along with the Heath Bar Bits over first layer. Drizzle caramel topping with flour mixed in over bits. For last layer, crumble remaining bits, press down lightly and bake for 20 - 25 minutes at 350 degrees. This also tastes good cold.

## Cookie Gift Jars (3)

### (1) Gingerbread Rounds

Ingredients for jar:

- |                      |                    |
|----------------------|--------------------|
| 1 1/2 cups sugar     | 1/2 t. salt        |
| 3 cups flour         | 1 1/2 t. cinnamon  |
| 1 1/2 t. baking soda | 1 T. ground ginger |

Instructions for jar:

1. In large bowl, combine all ingredients and mix well.
2. Spoon cookie mixture into 1-quart jar, packing down after each addition so all mixture fits.
3. Put lid on jar to close.

Instructions for baking:

Preheat oven to 350 degrees. Empty contents of jar into large bowl. Add eggs, oil and molasses. Beat on low speed until dough is thoroughly mixed. Roll teaspoonfuls of dough into balls and dip in sugar to coat. Place 3 inches apart on lightly greased cookie sheet. Bake for 12 - 14 minutes. Remove from oven and let cookies cool on cookie sheet for 1 minute, then transfer to cooling rack. (Makes 4 dozen

### Helpful Hint

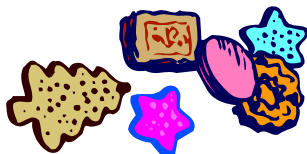
Unclog a drain.....by dropping three Alka-Seltzer tablets down the drain followed by a cup of Heinz White Vinegar. Wait a few minutes, and then run the hot water.

Polish jewelry.....by dropping two Alka-Seltzer tablets into a glass o water and immerse the jewelry for two minutes.

## (2) Buttermilk-Raisin Cookies

Ingredients for jar:

- 1 cup Packed light brown sugar
- 2 cups flour
- 1/2 t. baking powder
- 1/2 t. baking soda
- 1/4 t. salt.
- 1 T. dried, ground lemon peel\*
- 1 cup raisins
- 1/2 cup coarsely chopped walnuts



Instructions for jar:

1. Place brown sugar in 1-quart jar and press down firmly, making sure surface is even.
2. In medium bowl, combine flour, baking powder, baking soda, salt and lemon peel. Stir well to mix.
3. Pour raisins on top of flour mixture and press down.
4. Add walnuts on top of raisins, pressing down firmly. Place lid on jar.

\*Dried, ground lemon peel can be found in the spice section of the grocery store.

Instructions for baking:

1. Preheat oven to 375 degrees. In large bowl, combine contents of jar with butter or margarine, egg and buttermilk.
2. Beat on low speed to blend (cookie dough will be soft like a batter). Drop by tablespoons onto lightly greased cookie sheet.
3. Bake for 10 to 11 minutes or until edges are lightly browned. Remove from oven and let cookies cool on cookie sheet for 1 minute, then transfer to cooling rack. (Makes 3 to 3 1/2 dozen.)

## (3) Banana Nut Cookies

Ingredients for jar:

- 1 1/2 cups flour
- 1 t. baking powder
- 1/4 t. baking soda
- 1/2 t. salt
- 1 cup sugar
- 1 t. cinnamon
- 1/4 t. nutmeg
- 1 1/2 cup quick-cooking oats
- 1/3 cup finely chopped walnuts



Instructions for jar:

1. In small bowl, combine flour with baking powder, baking soda and salt. Mix well. Spoon into 1-quart jar and press down.
2. In another bowl, combine sugar with cinnamon and nutmeg. Stir until mixed and evenly-colored. Pour sugar mixture over flour and even out the surface.
3. Add the oats on top of sugar, pressing down firmly.
4. Pour nuts over oats and press down. Place lid on jar.

Instructions for baking:

1. Preheat oven to 375 degrees. Add butter or margarine, eggs and bananas.
2. Beat on low speed or by hand to blend. Drop by heaping teaspoonfuls onto lightly greased cookie sheet. Bake for 12 minutes.
3. Remove from oven and let cookies cool on cookie sheet for 1 minute, then transfer to cooling rack. (Makes 3 1/2 to 4 dozen.)

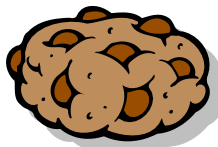
## Basic Cookie Dough

1/2 cup (1 stick) butter or margarine, softened  
1 cup sugar  
1 egg  
1/2 t. vanilla  
1/2 t. salt  
1 t. baking powder  
2 cup flour

In large bowl, cream butter and sugar. Add egg and vanilla and beat until light and fluffy.

In medium bowl, sift salt, baking powder and flour together. Gradually add to butter mixture, beating well after each addition.

Cover and refrigerate dough until ready to use. Warm to room temperature before using unless recipe specifies otherwise.



### Helpful Hint

For icy door steps.....get warm water and put Dawn dish washing liquid in it. Pour it all over the steps. They won't re-freeze.

Crayon marks on walls?..... A damp rag, dipped in baking soda cleans it off with little effort.

Permanent Marker on appliances/counter top....(like store receipt BLUE)....use rubbing alcohol on paper towel.

## Maple Iced Walnut Drops

1 recipe Basic Cookie Dough (see previous recipe)  
2 cups coarsely chopped walnuts

Preheat oven to 350 degrees. In medium bowl, mix walnuts with Basic Cookie Dough.

Drop by heaping teaspoonfuls onto ungreased cookie sheet. Bake for 10 to 12 minutes or until lightly browned around edges.

Remove from oven and let cookies cool on cookies sheet for 1 minute, then transfer to cooling rack. When cool, frost with maple icing.

### Maple Icing

3 T. butter or margarine, softened  
1 1/2 cups powdered sugar  
1/4 cup maple syrup

Combine butter, powdered sugar and maple syrup in medium bowl. Beat until well blended and mixture is smooth.

### Helpful Hints

Whenever I purchase a box of S. O. S. Pads.....I immediately take a pair of scissors and cut each pad into halves. No more throwing away rusted and unused and smelly pads. The scissors even get 'sharpened' this way!

Blood stains on clothes?....Just pour a little hydrogen peroxide on a cloth and proceed to wipe off every drop of blood.

When washing windows.....use vertical strokes when washing windows outside and horizontal for inside windows. This way you can tell which side has the streaks.

