

We are looking for.....recipes for our next two editions. Do you have some favorite recipes for the Holiday Season....Thanksgiving, Christmas. Please submit them by Sunday, September 26th for the next issue to come out October 31st.

Our third edition will be featuring recipes for Valentine's Day, Easter and Spring and the deadline for submitting recipes will be Sunday, January 2, for our third edition coming out January 30th.

We want to recognize every contributor. So, please write your name on the recipes you submit..

To share and submit your favorite recipe or helpful hints for your newsletter, pick up the blank recipe cards from the back of the recipe box on the table inside the front door. Return them to the box by placing them in the proper category. OR... e-mail them to hshamilton@embarqmail.com.

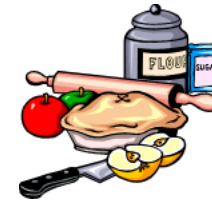
The newsletter will be electronically sent to all available e-mail addresses to save paper and clutter. E-mail a quick request to the above e-mail address and you will be added to our e-mail list.



What's Cooking?

First Summer Edition: July, 2010

We come to share our common bonds and beliefs that tie us together. It is the "coming together", the sharing of our lives, that makes everyday experiences special. How ordinary, but how very extraordinary it is to share our meals with families and friends.



Recipes Contributed by

Members of New Buffalo Alliance Church

Compiled and Edited by

Rosemary Miller, Ruby Shenk and Barb Hamilton

As satisfying the food we eat can be;
more delightful is the Bread of Life,
Jesus, to thee. RM

Appetizers



Cheese Pecan Ball

2 (8 oz.) pkgs. cream cheese 8 1/2 oz. can crushed
2 c. chopped pecans pineapple, drained
1/4 c. chopped green pepper 2 T. chopped onion
1 T. Lowery seasoned salt.

Soften cream cheese; gradually stir in crushed pineapple, 1 cup of pecans, green pepper and seasoned salt; chill well. Form into a ball and roll in 1 cup of pecans. Chill until serving time. Good with Triscuit and Wheat Thins.

Veggie Pizza

2 pkgs. Pillsbury crescent rolls 1 c. broccoli florets, chopped
8 oz. pkg. cream cheese 2 chopped scallions
1 c. sour cream 1 c. shredded mozzarella
1 pkg. Original Ranch 1/2 c. diced colored pepper
powdered dressing mix 1 tomato, seeded and diced

Lay out crescent rolls on 17" X 26" baking pan, patting to fit. Bake as directed on package. Cool. Mix together cream cheese, sour cream and dressing mix. Spread on crust. Top with mozzarella, pepper, scallions, broccoli and tomatoes.

Hot Pizza Dip

Layer #1: 1 - 8 oz. softened cream cheese
 1 t. Italian seasoning
 1/2 c. mozzarella cheese
 1/2 c. grated parmesan cheese
 Mix above ingredients
Layer #2: 1 small jar of pizza sauce (10 - 15 oz.)
Layer #3: 1/2 c. mozzarella cheese
 1/2 c. parmesan cheese

Spray 9" oval baker. Add layers and bake for 15 to 20 minutes or until cheese is melted on top. Serve with a thinly sliced baguette, toasted or fresh. You can add extra cheese to top. Serve with Tostitos or Scoops.

Breads



Homemade Soft Pretzel

1 1/2 c warm water 3 2/3 c. bread flour
1 1/2 T. yeast 1 t. salt.
3/4 c. brown sugar
4 cups hot water & 4 T. baking soda combined

Pour warm water in large mixer bowl (fit mixer with dough hook.) Sprinkle yeast on water and stir to dissolve. Add brown sugar and salt to yeast mixture and stir. Add bread flour using dough hook to knead until dough pulls away from sides of bowl. Cover with a cloth and let rise 1-1 1/2 hours. Punch down and knead. Form pretzels. Dip pretzel into soda water and place on greased cookie sheet. Bake at 450 for 10 minutes. Baste with melted butter and kosher salt.

Bread Machine Dinner Rolls

1 c. water	1/4 c. sugar
2 T. butter, softened	1 t. salt
1 egg	3 t. bread machine or quick
3 1/4 c. bread flour	active dry yeast

Measure carefully placing all ingredients except melted butter in bread machine pan in the order recommended by the manufacturer.

Select the Dough/Manual cycle. Do not use delay cycles.

Remove dough from pan, using lightly floured hands. Cover and let rest 10 minutes on lightly floured surface.

Grease large cookie sheet for individual rolls or a 9 x 13 inch pan for a block of rolls. Shape each piece into a ball. Place 2 inches apart on cookie sheet. Cover and let rise in warm place 30 to 40 minutes or until double. (Dough is ready if indentation remains when touched.)

Heat oven to 375 degrees. Bake 12 to 15 minutes or until golden brown. If using a stone, bake 20 minutes. Brush tops with melted margarine. Serve warm, or cool on wire rack.

Makes 15 rolls.

To prevent egg shells from cracking, add a pinch of salt to the water before hard boiling.

To keep muffins from burning around edges, fill one section with water instead of batter.

Spray your Tupperware with nonstick cooking spray before pouring in tomato based sauces and there won't be any stains.

Cakes and Cookies



Coconut Cake

1 pkg. yellow cake mix
1 can coconut cream (coconut milk)
1 can sweetened condensed milk
1 8 oz. Cool Whip
1 c. milk
1 sm. box coconut cream instant pudding
1 t. vanilla
1 t. coconut extract
1 can flake coconut

When cake is bakes, while still hot, poke holes about 1" apart with wooden spoon handle. Blend coconut cream with condensed milk. Pour over holes. Cool thoroughly. Prepare pudding with cup of milk. Add vanilla and coconut extract. Add cool whip and mix. Spread over cake and sprinkle with coconut. Refrigerate.

You can use a 2-lb. coffee can, 2 1- lb. coffee cans, 3 16-oz. vegetable cans, a 6-7 cup mold, or a 1 1/2 - 2-quart baking dish for "baking" cakes in a slow cooker. Leave the cooker lid slightly open to let extra moisture escape.

Tandy Cake

4 eggs	2 t. baking powder
2 c. sugar	1 c. peanut butter
1 c. milk	8 oz. pkg. milk chocolate morsels or chocolate frosting
1 t. vanilla	
2 c. flour	

This tastes like peanut butter Tasty-Kakes. Scald milk. Beat eggs until thick (five minutes) and lemony. Gradually add sugar while beating. Add milk and vanilla. Blend dry ingredients together and carefully fold into egg mixture by hand. Blend dry ingredients together and carefully fold into egg mixture by hand. Blend well.

Pour into greased 13 x 15 inch jelly roll pan. Bake at 350o for 15-20 minutes. Spread peanut butter over hot cake. Cool. Cover with melted chocolate morsels or frosting.



Ruby's Sugar Cookies

4 1/2 c. Gold Medal flour	4 eggs
2 c sugar	2 t. baking soda
1 c. Crisco shortening	1 t. cream of tartar
1 c. milk	2 t vanilla

Mix and then beat at high speed for about 5 min. The batter should be smooth and cake-like in consistency. Drop by spoons-full on cookie sheet, sprinkle granulated sugar on top and bake in a 400 degree oven for about 8 minutes.

Snicker Doodles

1/2 c. butter	2 t. cream of tartar
1/2 shortening	1 t. baking soda
1 1/2 c. sugar	1/4 t. salt
2 eggs	2 T. sugar
2 3/4 c. flour	2. t. cinnamon

Cream butter, shortening and sugar. Add eggs. Blend in flour, cream of tarter, baking soda and salt. Shape dough into rounded teaspoonful balls. Mix 2 T. sugar and 2 t. cinnamon. Roll balls in mixture. Place 2 inches apart on ungreased cookie sheet. Bake 10 to 12 minutes or until set. Remove immediately. Makes 3 dozen cookies.

Woopie Pies

1 pkg. chocolate cake mix
1 sm. pkg.. chocolate instant pudding mix
1/2 cup Crisco oil
1 c. water
4 large eggs
1/4 c. flour
Mix thoroughly and drop by spoons-full on cookie sheet. Bake 8-10 minutes @ 400 degrees.

Filling

1 cup Crisco shortening or 1/2 each shortening and butter.
4+ c. 10 X sugar
1/2 c. milk
1 t.. vanilla.
Beat well and place between two of the Woopie pie cookies. These cookies can be frozen and can be eaten frozen or thawed.

Desserts and Confections



Babe Ruth Bars

- | | |
|------------------------|-----------------------------------|
| 1 c. light Karo syrup | 1 (6 oz.) pkg. chocolate chips |
| 1 c. sugar | 1 (6 oz.) pkg. butterscotch chips |
| 1 1/2 c. peanut butter | |
| 6 c. Rice Krispies | |

Bring syrup and sugar to boil; remove immediately from heat. Mix in peanut butter and cereal. Press into buttered 9 X 13 inch pan. Melt chocolate and butterscotch chips. Spread as icing over first mixture. Cut into square to serve.

Bisque (Any Fruit Flavor)

- 1-12 oz. can of chilled evaporated milk
- 1 sm. box Jello – any flavor
- 1 c. boiling water
- 1 (8 oz.) pkg. softened cream cheese
- 1 c. sugar
- 1 t. vanilla

Dissolve Jello in boiling water and set aside to cool until livery, not completely jelled.

Combine cream cheese, sugar and vanilla. When Jello is livery, whip the milk to stiff peaks. Then while whipping, add the Jello. Mix thoroughly. Add the cream cheese mixture and place in fridge for a couple hours before serving.

Barb's Creamy Chocolate Fudge

- | | |
|----------------------------------------------|-----------------------------|
| 1 Lg. Hershey chocolate bar
about 7-8 oz. | 2 c. chopped walnuts/pecans |
| 1 (7 oz.) jar marshmallow
creme | 4 1/2 c. sugar |
| 1 LG. pkg. semisweet chocolate
bits. | 1 can evaporated milk |
| | 1 stick butter |

Prepare and set aside the first 4 ingredients. On range in a four quart pan combine sugar, milk and butter. Bring to a rolling boil and boil for to the soft ball stage. stirring constantly.. Remove from heat and add dry ingredients. Beat until smooth and pour into buttered 9 X 13 inch pan. Makes 5 pounds.

Louise's Peanut Butter Fudge

- | | |
|------------------------|--------------------|
| 2 c. sugar | 1 c. marshmallow |
| 1/2 c. evaporated milk | 1 c. peanut butter |

Combine sugar and milk. Cook to the soft ball stage. Add marshmallow and peanut butter; stir well. Pour into a 9 X 13 inch buttered pan. If doubled, this recipe will fill a large cookie sheet.

And God said, "See, I have given you every herb that yields seed which is on the face of all the earth, and every tree whose fruit yields seed; to you it shall be for food. Genesis 1:29

Cream Puff Dessert



Puff Pastry:

1 c. water
1 stick oleo or butter

1 c. flour
4 eggs

Bring water and butter to a boil. Stir the flour into boiling water. Stir to make flour completely mixed. Remove from heat and add the eggs (1 at a time) to the mixture and beat in completely before adding another egg. Place in a 9x13 pan and bake @ 400 for 30 min. Remove and cool.

Filling:

3 sm. pkgs. vanilla instant pudding
1 quart milk
1 (8 oz.) pkg. softened cream cheese.

Mix thoroughly and pour into the crust.

Before serving, top with cool whip and drizzle chocolate syrup over the top. Refrigerate for a couple hours before serving.

Cure for headaches: Take a lime, cut it in half and rub it on your forehead. The throbbing will go away.

Wrap celery in aluminum foil when putting in the refrigerator and it will keep for weeks.

If you accidentally over salt a dish while it's still cooking, drop in a peeled potato and it will absorb the excess salt for an instant "fix me up."

Homemade Delights

Pickles

1/2 gallon Kosher dill pickles
1/4 c. vinegar
3/4 c. warm water

3 c. sugar
2 t. celery seed
sliced onion

Drain juice from pickles. Slice pickles and put back into jar. Slice onion and put on top. Pour liquid mixture of vinegar, water, sugar and celery seed over top. Put lid tight on jar. Turn upside down for 12 hours, then upright for 12 hours. Refrigerate to crisp. Delicious.

Zucchini Relish

10 c. unpeeled, seeded zucchini
4 c. onion
3 green peppers
2 green peppers



Chop enough zucchini in blender to have 10 cups. Chop enough onions in blender to have 4 cups. Soak overnight with 1/2 c. salt.

Next morning rinse and drain. Boil together...

1 t. nutmeg
1 t. tumeric
1 t. dry mustard
1 t. corn starch

1 t. celery seed
5 c. sugar
2 1/2 c. vinegar

Add zucchini and bring to a boil for not more than 15 minutes. Hot pack and let set to seal. Approximately 8 pints

Sweet Dill



Main Dish

Bacon and Spinach Quiche

6 large eggs
cream
salt and pepper
2 c. chopped fresh baby spinach, packed (frozen can be used, thaw and squeeze out excess water).
1# bacon, cooked and crumbled. (smoked sausage, browned and drained can be used).
1 1/2 c. shredded Swiss cheese
1 (9 inch) pie crust (refrigerated pie crust can be used) and placed in 9 inch pie plate.

Preheat oven to 375 degrees. Combine the eggs, cream, salt, and pepper in a food processor or blender. Layer the spinach, bacon and cheese in the bottom of the pie crust; pour egg mixture on top. Bake for 35 to 45 minutes until the egg mixture is set. Cut into 8 wedges.

Breakfast Casserole - Sausage , Egg and Cheese

1# sausage, browned and drained
6 slices of bread
6 eggs, beaten
2 c. milk
1 t. dry mustard
2 c. shredded sharp cheddar cheese

Brown and drain grease from the sausage. In a 9 X 13" baking dish (sprayed with PAM) place 6 slices of bread. Top with browned sausage. Whisk eggs, milk and mustard, pour over top of sausage and bread, top with cheese. Cover with foil and place in the refrigerator overnight. Place in cold oven, bake covered for 30 minutes at 350 degrees, remove foil and bake an additional 15 minutes until top is golden brown.

Rosemary's Baked Corn

1 can crushed corn, 1 pint frozen or
pint fresh creamed corn
2 Eggs
butter
2 level T. sugar
2 level T. flour
1/4 t. salt
1 c. milk
2 T.

Beat eggs. Add sugar, flour and salt. Beat until Smooth. Add milk and mix with crushed corn. Place in greased 1 1/2 quart casserole dish. Drop butter on top. 6 - 8 Servings. Bake 350 degrees. Stir at end of first 30 min. Continue baking for another 20 min.

BAR B Q in Crackpot

2 lb. Hamburger
1 Onion, chopped
3/4 c. catsup
3 T. brown sugar
3 T. vinegar
3 t. prepared mustard
2 t. Worcestershire Sauce
1 1/2 t. salt

Fry onion and hamburger in skillet until it loses red color. Stir until smooth. Add all other ingredients. Simmer about 20 min or place in crock pot until ready to serve.

If there is too much liquid in your slow cooker, stick a toothpick under the edge of the lid to tilt it slightly and to allow the steam to escape.

Beef Brisket Barbecue

3 - 3 1/2 lb.. beef brisket
(roast/steak may be substituted).
1/4 c. water
2 T. liquid hickory smoke
1/4 t. black pepper
1/3 c. firmly packed brown sugar

2 T. Worcestershire sauce
1 T. apple cider vinegar
1 t. prepared mustard
1/2 t. onion salt
1/4 t. black pepper
semi-hard rolls or sandwich buns

Place beef, water, Liquid Smoke, 1/2 t. garlic salt and pepper in Dutch oven. (Can be placed in roaster and baked in oven at 350 degrees until done). Cover tightly; cook over low heat 2 hours. Remove beef and reserve 1/2 c. meat juice. Thinly slice or pull apart beef.

In same Dutch oven, combine reserved meat juice, ketchup, brown sugar, Worcestershire sauce, vinegar, mustard, the remaining 1/2 t. garlic salt, onion salt and black pepper. Add sliced beef; heat. Serve in rolls.

Mom's Beans

2 (28 oz.) Campbell's Pork and Beans, drained
1 Medium onion, chopped
1 c. brown sugar, packed
1/2 c. regular sugar
1# bacon cut and fried
1/4 to 1/2 c. dark molasses

Fry bacon half way before adding the onion. Drain and set aside. Mix and heat, just until hot, all other ingredients; add bacon. The longer you heat the beans, the drier they become. I like extra bacon in my beans.

Macaroni & Cheese

1 c. macaroni
1/4 c. butter
2 T. flour
1/4 lb.. Velveeta Cheese

1 c. milk
1/2 t. mustard
salt

Cook macaroni. Melt butter and add the flour; stir well. Add milk, cheese, mustard and salt. Pour over drained macaroni. Bake at 350 degrees for 25 minutes. This recipe is easy doubled, tripled, etc.

Stuffed Shells

1# jumbo shells
1# hamburger
8 oz. ricotta cheese
1 egg
4 oz. mozzarella cheese, shredded
4 oz. provolone cheese, shredded
2 (24 oz) jars pasta sauce. Recommend Barilla
Tomato and Basil sauce.



Cook shells per direction on box and rinse with cold water in colander and drain. Brown hamburger and drain. In a 9 X 13 inch baking dish spread 1 cup of sauce over the bottom. Mix 1 egg with ricotta cheese and set aside. Fill each shell with a spoon of drained hamburger and ricotta cheese mixture. Place in baking dish. Cover with sauce and cheese. Bake at 350 degrees for 25 minutes or until cheese is golden brown.

But he answered and said, "It is written, man shall not live by bread alone, but by every word that proceeds from the mouth of God."
Matthew 4:4

Pies



Coconut Cream Pie

6 c. milk	1 t. vanilla
4 T. butter	1 t. coconut flavoring
1 c. sugar	1 c. coconut
1/4 t. salt	2/3 c. corn starch
4 egg yolks (beaten) save the whites	2 (9") pie shells or 1 (10") shell

Melt butter in sauce pan, blend in milk, corn starch, sugar and salt. Add beaten egg yolks. Cook, stirring constantly until thick and bubbling. Stir in flavorings and coconut. Cool slightly. Pour into cooled pie shells. When completely cool...top with meringue, sprinkle with coconut flakes and bake for 5-6 minutes at 400 degrees until golden brown.

Meringue for Pies

Beat 4 egg whites (at room temperature) until frothy. Add 1/4 t. cream of tartar. Gradually add 8 T. of sugar, continue beating until you have stiff peaks. Spread on pies. Cover with coconut flakes and bake.

Pie Crust

2 c. flour
2 T. sugar
11 T. shortening (about 2/3 cup). Crisco baking sticks - butter flavor recommended.
5-6 t. cold water

Put everything in the mixer and add the water 1 tablespoon at a time until it turns into a ball.

Fresh Peach Pie

2 1/2 cups Bisquick and 4 Tbs.. soft margarine

Cut margarine into Bisquick, Add 8-10 Tbs. Boiling water and 1/2 tsp. salt. Stir with fork until moist. Press in to a 9x13 pan, prick with a fork and bake at 400 degrees for 10 min. or until edges are browned. Cool

1 (8 oz.) block of cream cheese, softened
Mix with 1/2 cup 10X sugar and 1 reg. sized container of whipped topping. Beat together and spread over the Bisquick crust.

Mix & Cook:

2 cups sugar
1/2 cup (heaping) cook clear jell
2 tsp. vanilla,
Pinch of salt
Almond flavoring



Stir in 5-6 cups sliced fresh peaches and put on top of cream cheese layer. Top with whipped topping and serve.
(Note: 1/2 the recipe will accommodate a 9" pie plate.)

He causes the grass to grow for the cattle, and vegetation for the service of man, that he may bring forth food from the earth.

Soup & Salads



Potato/Macaroni Salad Dressing

½ cup sugar	1 c. evaporated milk
2 c. salad dressing	1 t. celery seed
2 Tbs.. Vinegar	1 small onion, chopped
3 tsp. mustard	
½ tsp. salt	
1 lb.. macaroni cooked, drained and rinsed.	

Or

About 3 lb.. cooked & diced potatoes.

Mix first 5 ingredients, and add the milk last. I usually add more milk than the recipe calls for. I add chopped carrots, celery, and sweet pickles to the dressing for macaroni salad. Best to make the night before serving. If the macaroni salad seems a bit dry, adding more evaporated milk will help to make it more moist.

3 times the recipe & 2 lb.. macaroni will feed 50 people. I have had success in freezing the dressing if I have more than is needed.

Marge's Tomato Salad Dressing

1 3/4 C Powdered Sugar	1/2 T. Salt
1/2 T. Grated Onion	1/2 C Catsup
1/2 C Vinegar	1 1/2 C Salad Oil
1/2 T. Celery Seed	

Combine the sugar, salt, onion, catsup and vinegar. Gradually add oil alternately with vinegar beating continuously; stir in celery seed and mix until blended.

Taya's Russian Olivier Salad

1 can (15 1/4 oz.) sweet green peas
15 oz. of meat (any kind; whatever you like)
4 eggs
2 medium size potatoes
4 oz. pickles
1 small-medium onion chopped
salt
mayonnaise



Cook meat until done. Boil potatoes until cooked through, and cool down. Hard boil eggs, cool and then peel. Pour boiling water over onion and let sit for 10 minutes. Then drain and rinse with cold water.

Cut meat into cubes. Peel potatoes and cut into cubes. Chop hard-boiled eggs into small cubes. Chop pickles into small cubes.

Drain peas. Mix all ingredients and add mayonnaise just enough to hold the ingredients together. Enjoy!

If you have a problem opening jars: Try using latex dishwashing gloves. They give a noslip grip that makes opening jars easy.

Potatoes will take food stains off your fingers. Just slice and rub raw potato on the stains and rinse with water.

To get rid of itch from mosquito bites, try applying soap on the area and you will experience instant relief.

Use air freshener to clean mirrors. It does a good job and better still, leaves a loves smell to the shine.

Vegetables



Broccoli Casserole

10 oz. pkg. frozen chopped broccoli 1 can cream of mushroom soup
1 c. chopped onion 1 sm. jar Cheez Whiz
1 c. chopped celery 1 c. uncooked minute rice
1/3 c. butter

Sauté butter, onions and celery. Add other ingredients and 1/2 can of water. Cook broccoli and drain. Mix butter, onions and celery with all other ingredients and bake at 350 degrees for 20 minutes. Note: good with chicken.



Charlie's Green Beans with Onion and Pepper

1 large bag cut green beans
1 large onion cut or chopped
1 green, 1 red & 1 yellow pepper cut or chopped (mix together)

Dressing for green beans....

2 # bacon or bacon ends
3/4 c. brown sugar
1/2 c. vinegar

Cook green beans, onion, pepper until tender - drain off water. Fry bacon and crumble. Mix bacon grease with brown sugar and vinegar. Mix well and pour over green beans, onion and pepper. Place crumbled bacon over vegetables before serving and stir.

Campfire Potatoes

5 med. potatoes, peeled and 1/3 c. shredded Cheddar cheese
thinly sliced 1 T. Worcestershire sauce
1 medium onion, sliced 1/3 c. chicken broth
6 T. butter

Place potatoes and onions on a large piece of heavy duty Reynolds wrap that is sprayed with Pam. Dot with butter. Combine cheese, Worcestershire sauce, salt and pepper to taste and sprinkle over potatoes. Fold foil up around potatoes and add broth. Grill, covered, over medium coals for 35-40 minutes or until potatoes are soft. This can also be done in the oven in a baking dish. Bake at 350 degrees for 45 minutes to 1 hour.

Party Potatoes

6 large potatoes, peeled & diced 3/4 c. milk
1 t. salt 1/2 c. cheddar cheese, grated
1/2 t. pepper 2 t. minced chives
1 c. sour cream 1/2 stick butter

Cook potatoes until tender. Place in greased 9 X 13" baking dish. Season with salt and pepper. Blend remaining ingredients except butter. Pout over potatoes. Dot with butter and bake at 350 degrees for 30 minutes.



Roasting bags work well in the slow cooker. Simply fill with meat and vegetables and cook as directed in slow cooker recipes. Follow manufacturer's directions for filling and sealing bags.

Helpful Hints

Freezing hamburger patties: Separate them with flattened cupcake liners. Since they are already the right size, the liners are more convenient than plastic wrap or parchment paper.

Measuring Shortening by Displacement: 1. For shortening amounts less than 1 cup, fill a 2-cup measuring cup with 1 cup of water. 2. Spoon the shortening into the cold water. 3. Add or remove shortening until the water level equals the desired amount plus 1 cup (i.e., for 1/4 cup of shortening, the water level should be at 1 1/4 cups).

Poached Egg for One: 1. Add 1/2 cups of water, 2 teaspoons of white vinegar, and 1/4 teaspoon of table salt to a 2-cup liquid measuring cup and microwave the mixture on high until it reaches a rolling boil. 2. Stirring the mixture in a circular motion, slip in an egg and continue to gently stir for 3 seconds. 3. Cover the measuring cup with plastic wrap or a plate and let the egg stand for 4 minutes before removing with a slotted spoon.

Keeping Scallions Fresh: Standing the scallions in an inch of water in a tall container covered loosely with a zipper-lock bag worked best. Stored this way (with the water refreshed every three days), the scallions lasted well over a week with very little loss in quality. (We've also used this trick to rejuvenate limp celery and broccoli. Standing their root ends in water can restore moisture and firm texture.

Preventing Leaks in Prebaked Pie Crust: Brushing the prebaked pie crust with lightly beaten egg white when it comes out of the oven helps seal any cracks. (The heat from the crust cooks the egg and creates a seal) This trick will work with any blind-baked pie crust, though it is necessary only for custards or other wet fillings.

No More Weepy Meringue: For smooth, stiff beaten egg whites that keep their shape, don't skip the cream of tartar. Use 1/2 teaspoon cream of tartar for every four egg whites along with prescribed sugar

- ∞ Stuff a miniature marshmallow in the bottom of a sugar cone, prevents ice cream drips.
- ∞ Keep potatoes from budding, place an apple in the bag with the potatoes.
- ∞ To easily remove burnt on food from your skillet, simply add a drop or two of dish soap and enough water to cover bottom of pan, and bring to a boil on stovetop.
- ∞ 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.
- ∞ Place a slice of apple in hardened brown sugar to soften it.
- ∞ Single Servings: Recently I had to bring food to a friend who was recovering from surgery. Rather than bring over large, unwieldy casseroles. I made individually sized meals of mac and cheese and breakfast strata: I lined muffin tins, filled them with the food I'd made, froze them, and put the casserole "muffins" in a gallon freezer bag. Depending on how my friend feels, two "muffins" should be enough for a meal. For a final touch, I wrote the microwave instructions right on the bag.
- ∞ Oil Doily - My bottles of olive and vegetable oil used to leave greasy rings on the shelves of my pantry and refrigerator. It seemed like I was always wiping up. Now I place them in cupcake liners to contain the grease--the sturdier foil-lined ones are especially good for the job. I replace the liners when they start to look grungy.



Ask the Cooks!

You often hear of freezing leftover egg whites; can they be whipped after defrosting?

Custards or other recipes that call for thickening with egg yolks often leave the cook with leftover egg whites. We've recommended freezing individual whites for later use in recipes. But do they whip to the same volume and consistency as fresh whites?

We compared frozen egg whites that had been defrosted overnight in the refrigerator to fresh whites in two recipes; our Angel Food Cake and the meringue topping for our Mile-High Lemon Meringue Pie. In both instances, the frozen whites reached the desired consistency (soft peaks for the angel food cake and stiff peaks for the meringue topping) a few seconds faster than the fresh. A little research revealed that freezing the egg whites begins the process of unwinding their proteins, which the mechanical action of the whip continues. That was the only difference. Otherwise, frozen and fresh whites performed equally well they whip to the same volume and consistency, but be mindful that frozen whites will reach full volume a little more quickly.

Does flouring fruit or nuts really keep them from sinking in batter?

Many recipes call for tossing berries or nuts with a few teaspoons of flour before folding them into cake or muffin batter. The flouring is supposed to prevent sinking. Curious, we tested floured fruit and nuts against unfloured in a muffin batter, a delicate butter-rich coffee cake, and a sturdier fruit-and-nut loaf. After the first round of testing, we couldn't believe our eyes: The muffins, cake and loaves with the floured and unfloured ingredients were virtually identical. We tried again with frozen berries. The results? Flouring did not keep the berries or nuts from sinking in any of the batters. (We did notice, however, that nuts and berries folded into thicker batters sink less overall than those mixed into thinner batters. The bottom line: Forget the flour, and for thinner batters, save a few berries to sprinkle on top. Some will sink to the middle for even layers of berries throughout.

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 during the Summer - K through 6th Grades - 7 p.m.
Jr. Sr. High Youth Activities - 7 p.m.

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.