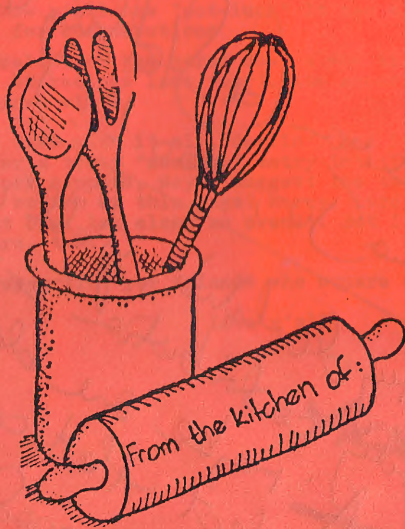


the second edition



an IAGSDC cookbook

**put together by
Miss Wella Balsam**

Love from (a Staffy &
Mama Jo, too !!!)

Well, my darlins, y'all were a
real lovely catch butter er too to the
book! R. maybe one day, we will
indeed, perfect that capt fine cookin'!
Keep well, stay good, and by all means
BE HOT !!!

See y'all real soon, hon's!
xxxxxella





TO START WITH...
S - S - S !!!
THE MAIN EVENT
DESSERT, TOO??!!
***UNCLASSIFIED

Well, here we go again! Time ta dust them pots 'n things y'all need fer puttin' together more wonderful, yummy-type food!

An y'all may notice that while we may have lost a recipe er two in one section (Breads from last year's collection), we've gained a heap more eye-poppin' sensations in the other (Desserts). Just goes ta show y'all how "pot-luck" it can all be when the call's put out fer contributions.

An' while the selection has pared down a wee tidge (just over 30 compared to 40 recipes last year), the assortment is still one ta be reckoned with!

So have a good time with it all, darlin'. And if y'all are really stuck fer a truly "awesome" entry into the wonderful world of pot-luck suppers, may I suggest the taste treat located at the bottom of this page? Mercy, lord knows I don't have a pot that big, let alone an oven!!! But I'm willin' ta try if y'all are, too.

Thankyou fer supportin' yer friends who square dance and cook on the side.

Love y'all,

ELEPHANT SOUP

1 elephant
salt and pepper to taste

2 rabbits

Cut up elephant into bite-size pieces. This will take about 2 months. Add brown gravy mixed with water to cover. Cook in extra large pot over open fire for about 4 weeks at 465°. This recipe will serve about 3,800 people. If more are expected, 2 rabbits may be added. But do this only in an emergency, as some people do not like to find a hare in their soup.

To Start With...

LAYERED NACHO DIP

1 - 14 oz. refried beans

Spread in bottom of a deep 9" pie plate.

3 medium avocados, mashed

2 tsp. lemon juice

$\frac{1}{2}$ tsp. pepper

$\frac{1}{2}$ tsp. salt

Combine and layer over beans.

1 cup sour creme

$\frac{1}{2}$ cup mayonnaise

1 pkg. taco seasoning mix

Combine and layer over above.

1 bunch green onions, chopped

3 medium tomatoes, chopped

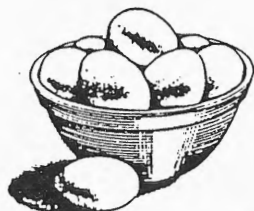
$\frac{1}{2}$ cup pitted ripe olives, chopped

2 cups grated cheddar cheese

Toss together and layer over above.

Refrigerate 1 hour and serve...

Peter Mackillop
Squares Across The Border



EGGS FRADIAVALO

2 doz. hard boiled eggs

mayonnaise

Dijon style mustard

cumin

salt and pepper

horseradish

Tabasco

garlic powder

curry powder

Worcestershire sauce

paprika

Peel eggs, cut in half lengthwise; remove yolk, set white aside. Mash yolks, sprinkle lightly with cumin. Add equal parts mustard and mayonnaise to make a medium thick mix. Add other ingredients to taste. Put mixture into a pastry bag with a large star tip. Fill whites with mix. Sprinkle paprika on top.

Frank Suberati
Times Squares

1ST CLASS

P.E.I. SEAFOOD TREATS

1 load brown or white bread (sliced)
butter

MIX TOGETHER:

1 (250g) cream cheese (room temp.)
1 can (120g) crab, lobster, shrip (chopped)
1/4 cup butter (melted)
1/4 cup mayonnaise (plus 2 tbsp.)
6 green onions (chopped fine)
1/4 cup celery (chopped fine)
Fresh grated parmesan cheese.

Using a whiskey jigger - cut circles into slices
of bread - butter one side - arrange on cookie
sheet - Broil till lightly toasted - turn
broil other side - place on rack to cool.

Add cream mixture together in large bowl - spread
1 heaping teaspoon on each bread round - dip into
parmesan cheese - Broil until bubbly on cookie
sheet. SERVE HOT

THESE CAN BE FROZEN.



J. Gail Stewart
J GAIL STEWART
(Square Dance Widow)
Vancouver, B.C.

MAMA'S SOUTHERN COUNTRY SWEET PEA SALAD

This salad should be mellow to the taste. It's creamy and cool and doesn't look like a salad at all. You'll just have to try it once to be able to get your ingredients "to taste."

- 1 medium can sweet (English) peas drained
- 1 (or 1/2) small white onion chopped
- 3 (or 4 or more) hard-boiled eggs chopped
- 1 (or 2) tablespoons sweet pickle relish
- smidge of salt
- pepper to taste
- 3 (or 4) heaping tablespoons mayonnaise
- dollop of mustard (Grey Poupon, of course) (Mama never used mustard, but I do)

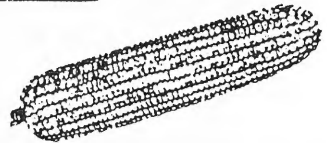
Put all ingredients in bowl and stir until mayonnaise and mustard evenly distributed.

Serves several, but I could eat it all in one setting.

Steffany Stamper
Western Star Dancers

BARBADOS CORN PUDDING

- 2 Cans Cream Style Corn
- 1 Cup milk
- 2 Eggs - Beaten
- 2 tablespoons flour
- 2 tablespoons butter
- Salt & Pepper.



Mix Flour with a little of the milk to form a paste. Add rest of milk & mix well. Add rest of ingredients and pour into a greased Pyrex Casserole (2 qts). Dot the top with butter, sprinkle with bread crumbs & bake 1 hour at 350°. Allow to cool & set for 10 minutes before serving. This dish gets well as a vegetable dish. Serves 4.

John McKinstry
Squares Across The Border

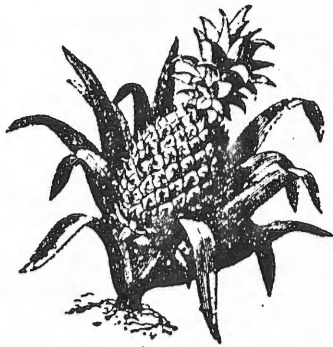
Mother's Chicken Salad

Meat from small whole cooked chicken
(discard skin, liver etc.)

- ½ cup teryaki sauce
- 3 tablespoons peanut butter
- 3 tablespoons sugar
- ½ cup english walnuts
- ½ cup mayonaise
- ¼ cup corn syrup
- ¼ cup raisins

Mix all ingredients together except the chicken, nuts and raisins, until smooth with peanut butter and sugar dissolved. (Use a blender or mixer or just shake.) Chop chicken into 1-1½ inch pieces and mix with the raisins and nuts. Pour mixed liquid over chicken and carefully stir. Refrigerate this mixture 2 hours before serving because chicken will absorb some of the liquid. If the chicken is too dry after two hours, make a partial batch of the mixture and add.

Ron Bass
Chesapeake Squares



March 1st, 1990

Dear Wella Balsam,

I hope I'm still in time to submit a recipe for the cookbook.
So here I go:

BAKED PINEAPPLE STUFFING

- 1 stick butter
- 1 cup sugar
- 4 eggs
- 1-20oz. can crushed pineapple, drained
- 5 slices bread, cubed

Cream butter and sugar. Beat in eggs one at a time.
Stir in pineapple by hand. Fold in bread cubes. Turn into a buttered 1½ qt. casserole dish. Bake uncovered 350° for 1 hour or until top cubes are brown. Yield: 4 servings

*This dish is excellent with ham or grilled chicken.

Ima Devereux
(a.k.a.)
Adam K. Scott
Chi-Town Squares

See you in Vancouver!
5.

The Main Event

SUPREME DE POULET A LA CREME D'AIL ET CHAMPIGNONS

(Yummy dinner for two. From Chris Homer, Triangle Squares.)

Well, darling, here's a whole plateful that's easy to do and yummy to eat. But I suggest you have your honey sit with you in the kitchen for the last ten minutes as it needs some attention while you're finishing up. (Get them to tell you about the REAL meaning of Heidegger; you'll only have to go "Uh-uh" or "Is that so?" every now and again.)

Ingredients:

Butter (what else?)
2 Potatoes, medium size, with skins left on.
2 Small shallots, or a small onion.
2 Tbsps. or so of finely crumbled bread crumbs.
Cheese, shredded small, sort of enough (Swiss, Jarlsberg, or the stuff with holes in it).
Some Parsley, chopped.

2 Chicken breasts, de-boned, no skin either. If you can't do this yourself, it's a great opportunity to ask that dreamy butcher's assistant to do it for you in the shop (de-bone the chicken breasts, silly!)
Salt and Pepper, plus Tarragon, or some herb.
Sprinkling of flour.
Mushrooms, a few, chopped fairly fine.
Garlic, yum!, chopped.
Brandy, if you have it (Sherry will do, too)
Table Cream (18% or thicker).

Broccoli, or some nice green veg. A few bits.

Start the whole experience by opening some cooled white wine and drinking some of it immediately! Exclaim a few times over what an exceptional taste you have (both in wines and lovers). Everyone has to be in the right frame of mind, don't you think?

1. Heat the oven to 425 DEGREES.
2. SLICE POTATOES, about 1/8" thick. Leave the SKINS ON, they're better for you that way. Put the potatoes in water for a few minutes.
3. CHOP SHALLOTS (or onion).
4. Heat some BUTTER on the stove in an ovenware dish that you can cover (either with a lid or foil).
5. SOFTEN SHALLOTS in the BUTTER.
6. While this is happening, DRY the POTATOES in paper towels.





7. Also, SHRED CHEESE.

8. When the Shallots look sort of soft and ready, SCATTER the BREAD CRUMBS into the dish.

9. LAYER POTATOES and CHEESE in dish. ADD a few EXTRA bits of BUTTER. COVER, PLACE IN OVEN. Set timer for 45 minutes.

Now, the other stuff.

10. CHOP MUSHROOMS and GARLIC together. CHOP PARSLEY separately.

11. SPRINKLE SALT and PEPPER on CHICKEN BREASTS. ADD TARRAGON or other herb.

12. Put the Chicken Breasts between wax paper and bash them a bit to flatten them. I always do this because it's so satisfying. SPRINKLE with FLOUR, lightly.

13. Prepare BROCCOLI, or whatever veg. you prefer. (The green makes a nice contrast on a blue and white plate. (Décor is so very important, don't you agree, darlings?)

With about ten or twelve minutes to go on the timer:

14. Start the process of steaming BROCCOLI, but don't overdo. It should end up crunchy. Yes!

15. HEAT MORE BUTTER in your best skillet (or fry-pan). When it's HOT, throw in MUSHROOMS and GARLIC. Let them sizzle for a satisfactory time. Whoosh them around a bit with a wooden or plastic spatula or something handy. Get involved, darling! Look at them critically.

16. Clear a space in the Mushroom stuff and put in CHICKEN BREASTS. Cook on BOTH sides for about 2 minutes or so per side. Don't overdo them. Remove to a HEATED PLATE. Keep warm, the breasts, not you!

17. Pour BRANDY into skillet. (Best to remove skillet from heat for this. We don't want any nasty accidents with our wigs or anything, especially if we're trying to make an impression, do we?) HEAT BRANDY, let it evaporate a bit. More whooshing here.

18. ADD CREAM. Don't let this get too hot. Definitely more whooshing. The aim is to THICKEN CREAM without burning it.

Now, ready dears? Make sure the wineglasses are full again. Then, put one CHICKEN BREAST on each plate. Divide the POTATOES into two, turning them upside down to show the lovely brown bits on top. Throw PARSLEY on top (it's called garnishing). Arrange BROCCOLI smartly on the plates. One final whoosh of the sauce, and then pour it over the CHICKEN BREASTS. Sit down, eat slowly, sip the wine thoughtfully, accept the compliments graciously.

HONKY TONK JAMBALAYA

Serving Size : 4
 Keywords : Shellfish

Entree

An Exciting Opportunity

Qty	Measurement	Preparation	Ingredient
1	med	green	bell pepper
2	Tbs		butter
2	lg	chopped	yellow onion
2	cloves	chopped	garlic
2	28-oz can	drained	plum tomato
2 1/2	cups		chicken broth
1/2	tsp	crumbled dried	thyme
1/2	tsp	crushed dried	red pepper flakes
1	whole		bay leaf
			salt
		freshly ground	pepper
2	cups	uncooked	rice
1	lb lg	peeled and deveined	shrimp
1	lb		sea scallops

Seed and chop bell pepper and set aside. Melt butter in Dutch oven over low heat. Add onions and garlic and stir until translucent, about 3 minutes. Add bell pepper, tomatoes with reserved liquid, broth, thyme, pepper flakes, bay leaf, salt and pepper. Bring to boil. Stir in rice. Cover and simmer until liquid is absorbed, about 30 minutes.

Add shrimp and scallops to rice mixture. Continue cooking until seafood is just opaque, about 2 minutes. Discard bay leaf. Taste and adjust seasoning. Serve immediately.

(Sharon Perlman)
 (C) 1987 Bon Appetit Publishing Corp.

BOBOTIE

(South African Malayan recipe)

Ingredients

- 2 lb ground beef
- 3 - 4 thick slices of bread
- 1/2 pint milk
- 2 tbsp. butter
- 2 medium onions
- 2 eggs
- 1 tsp. salt
- pepper
- 2 dessertspoons curry powder (or to taste)
- 2 - 3 tbsp. marmalade (or brown sugar)

Method

Brown meat and onions and drain excess fat. Add curry powder, salt and marmalade (or sugar) and mix well. Soak bread in milk, drain milk from bread and place 2 slices on the bottom of a lightly greased casserole dish. Break up remainder of bread, add to meat mixture, together with 1 beaten egg. Mix well and place in casserole dish. Beat remaining egg and add to the milk drained from bread (approx. 2/3 cup). Season with salt and pepper and pour on top of mixture. Dot with butter and marmalade. Bake at 350 degrees for approx. 25 - 30 mins. or until milk/egg mixture is set.

Serve with sweet potatoes.

Submitted by Kathy Ellis
 Squares across the Border, Vancouver, B.C.



Lu -
Jane

I've made this several times for Times Square pot lucks and it's gone over very well.

STRANGE FLAVOR EGGPLANT

1-1½ lbs. eggplant	<u>liquids</u>
	3 tbl soy sauce
<u>aromatics</u>	3 tbl packed light brown sugar
1 tbl finely minced garlic	1 tsp unseasoned Japanese rice vinegar
1 tbl finely minced fresh ginger	1 tbl hot water
3-4 tbl thin sliced green and white scallion rings	*****
½ tsp dried red chili flakes	
2 tbl corn or peanut oil	1 tsp sesame oil

Prick eggplant and remove leaves. Bake on a cookie sheet in preheated 475 degree oven, turning once, till fork tender, 20-40 minutes depending on size. Slit lengthwise to cool.

Remove peel. Grind pulp until smooth in a food processor or blender.

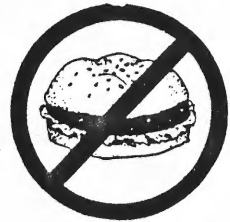
Combine aromatics. Combine liquids, stirring to dissolve sugar.

Heat a wok or large heavy skillet over high heat until sizzling hot. Add corn or peanut oil, swirl to glaze pan, then reduce heat to medium high. When hot enough to sizzle a scallion ring, add aromatic and stir till fragrant, about 15 seconds, adjusting heat so they sizzle without scorching.

Add liquids, stir until simmering, then add eggplant and stir well to blend. Turn off heat, taste and adjust with a dash of chili, sugar or vinegar if needed. The flavor should be full and zesty. Stir in sesame oil. Garnish with scallion rings.

Serve with crackers, croutons, or in small lettuce leaves.

Clifford L. Wright
Times Squares
New York, NY



CRUSTY BEEF, CHEESE AND NOODLE CASSEROLE

- 2 Tbsp vegetable oil
- 1 Onion, chopped
- 2 Lbs ground beef
- 4 Cans (10 1/4 oz each) meatless mushroom sauce
- 1 Tsp salt
- 1 Lb fine noodles, cooked and drained
- 1 Lb sharp cheddar cheese, grated or shredded
- Saesoned salt

Heat oil, add onion and cook until golden. Add meat and cook until it has lost its red color, stirring all the time. Add mushroom sauce and salt. Heat. Arrange in casserole, half of the noodles, half of the sauce and half of the cheese: sprinkle with seasoned salt. Make another layed of noodles, sauce and cheese. Bake in preheated 325 oven for about 1 hour. Top should be nice and brown. Serves 8-10.

JAMES STACK SHAFFER
TIMES SQUARES

Dessert, TOO??!!

MOM'S APPLESAUCE CAKE

1 stick butter	2 eggs
1 cup sugar	1 tin applesauce
2 cups flour	1 cup raisins
$\frac{1}{2}$ tsp. salt	1 cup black walnuts
1 tsp. baking soda	
$\frac{1}{2}$ tsp. allspice (&)	
1 tsp. cloves "	
2 tsp. cinnamon "	
$\frac{1}{2}$ tsp. ginger "	
$\frac{1}{2}$ tsp. nutmeg	

Mix all ingredients together, and add 2 Tblspn. cherry juice or wine. Bake at 350° for 1 hour.

***Add cherries on top, about 15 minutes before cake is done.

Skip Dean
Gaslight Squares



Easy Chocolate Pie



Melt 3-4 oz. semi sweet chocolate. (3-4 squares semi sweet baking chocolate). Cool.

Mix 1 & 1/4 cup cookie crumbs, (24-30 Nabisco Chocolate Wafers, crushed), 1/4 cup sugar & 1/4 cup melted butter together and press lightly into an 8" or 9" pie plate and bake at 350° for 15-20 minutes. Cool.

Beat 8 oz. softened cream cheese, 1 teaspoon vanilla & 1 cup powdered sugar together. Beat in chocolate. Whip 1 cup heavy cream and fold gently into chocolate cheese mixture. Spoon this into the crust and chill a few hours or more. Garnish with chocolate curls (draw a potatoe peeler over a square of chocolate warmed slightly in your hand) and piped flavored whipped cream (a little vanilla and powdered sugar to taste added to cream before whipping).

Mike Graham
Times Squares, "Connecticut Contingent"

DAVID'S DELIGHT

For the chocolate lover and/or the aficionado of cheesecake, these little honeys will send you reeling.

INGREDIENTS:

A couple dozen unbroken, non-gnawed-on Oreo cookies

1 and 1/2 cups heavy whipping cream

12 oz. Semi-sweet chocolate

16 oz. Cream Cheese

3/4 cup of sugar

4 eggs

1 teaspoon vanilla extract



Put the cream and the chocolate into a pan and heat over a low flame, stirring constantly until all of the chocolate has melted and then set it aside to cool a bit. Beat the cream cheese and sugar together, add the vanilla whenever you feel like it, but don't forget it. Add the eggs one at a time and continue the beating process. Once the chocolate mixture has cooled (stick your finger in to test it but don't end up eating it all!) When it is no longer hot, mix the chocolate goop into the other stuff, blending well.

Place paper or aluminum liners into cupcake pans and drop an Oreo cookie into the bottom of each. Pour the batter over the top of each cookie and fill about 1/2 inch from the top of the liner. Bake in a pre-heated oven at 325 degrees F. for 30-45 minutes. They test done when toothpick comes out clean from center.

When these babies cool, the centers may drop down some from the sides. This is when you add the touch of *real* decadence to them. Melt down some more chocolate with a little bit of cream mixed in to make it smooth. Then take a spatula and smooth off the top of each. For those of you who are into *decor*, you may then use each as an open chocolate canvas for your decorative delight and creative genius. Lovingly submitted,

Janie Jo Bradley
aka Tom Tripp
Western Star Dancers
San Francisco

KITCHEN FLOOR COOKIES

Sift together in large bowl:

5½ cups flour, unbleached
5 tsp. baking powder
½ tsp. salt. Set aside...

Cream together until smooth:

2 sticks butter (1 cup)
1 cup sugar

Add one at a time, beating well after each addition:

4 eggs, medium

Add & beat until well mixed:

1/3 cup Lemon Zest, sweet
(recipe follows)
¼ cup vanilla extract

Gradually stir in by hand the flour mixture. Shape the dough into 4 balls and separate by wax paper or plastic wrap, and chill dough overnight (or at least 2 hours.

Pull dough out of refrigerator and let stand for 15 minutes.

Roll each ball into a rectangular shape about 1/16-1/8" thick. Cover dough with non-pareil seeds (or similar candy) and press in with rolling pin. Cut into desired shapes, and bake in a 360°F oven for 5-8 minutes.

Makes lots of cookies!!!

Sweet Lemon Zest

Peel 2 large lemons with a vegetable peeler. Place skins in food processor with ¼ cup sugar. Process until skins are finely chopped. Makes around 1/3 cup sweet lemon zest. (and save that juice for...?)

Art Boehm
Jeff Ramos
Capital City Squares



History of Kitchen Floor Cookies

In December of 1958, 14 year old Art Boehm and his 10 year old brother William set out to bake rolled cookies for Christmas. Prior experiences in the kitchen had taught the boys that baking could be extremely messy, especially with anything rolled in flour. They realized that rolling cookies would certainly result in flour being strewn all over the counter and floor. Therefore, desiring to shorten their clean-up time, the boys rolled the cookies directly on the kitchen floor, thus sparing themselves the extra effort of washing the counter as well. The other family members, upon discovering the unconventional culinary technique used to prepare these Christmas cookies, refrained from indulging. Art & William enjoyed them all!



Today, KITCHEN FLOOR COOKIES are made by Art and his lover Jeff. Although great care, the best of ingredients, and eager anticipation go into every batch, KITCHEN FLOOR COOKIES are no longer made on the floor. We use pure creamery butter, the best unbleached flour, fresh eggs, and, alas, processed sugar. For flavorings, we use the peel of firm lemons and real bourbon vanilla. Best of all, we cover the top with colorful and crunchy non-pareil seeds, enhancing the nostalgia of those attractive cookies of yesteryear. Proud of our homemade KITCHEN FLOOR COOKIES, we do not try to imitate the commercial manufacturing process of uniformity; rather, you will find the shape and size of KITCHEN FLOOR COOKIES varies widely. However, we're sure you'll agree, each is a sincere taste treat!

Have fun making them!!!

Art & Jeff



TUTTI-FRUTTI

"Tutti-Frutti," says the conductor of the gay men's chorus, when he wants all those ungedled (hopefully) choir boys to sing altogether. Why not a whole bunch of assorted fruits blending together right in your own home? You can even make it last all summer, sweetie!

A special "RUMTOPF" ceramic crock, painted with one gorgeous fruit after another, so mouth-watering, you want to lick every single one is not necessary! Any old crock will do. But, be a size queen, at least 10 quarts! If you've lost your lid, wax paper (ie. Cut-Right) will do just fine.

Start this dessert concoction in early summer, before you go to Palm Springs (the desert, dear). Get that crock 'crooked' with one pint of cognac and then prepare your first fruit to go swimming in it. Practise for safe sex by washing perfect, firm and ripe fruit (uncut, by all means, and not peeled back!), such as apricots or peaches - a pound will do. Now, even if you are a hair queen, rub off all that fuzz with your hands or a cloth.

Then, my dear, prick that firm fruit all over (with a fork), and send it swimming in the cognac. Smother it with an equal amount of sugar - white granulated, unless you're kinky!

When you come back from the desert, take that pineapple your old boyfriend sent you from Waikiki, peel it, whack it (into slices) and throw it in the old crock with yet again another equal amount of sugar. No more cognac, please! As more firm, ripe fruits - fuzzy or smooth - come your way, do likewise. Keep this precious number in a cool place and stir well every 3-4 days.

Should you find any silly fruits floating in the syrup, sit on their faces with a plate and a non-metal weight (no studs or barbells). When adding grapes, forget orlicking the tiny devils.

When the juice ceases to bubble after the final fruit addition, pack it up in sterile safe jars. Uncork whenever you want a sweet, sloppy, lickable top on cake, pudding or ice cream. They'll love it!!! Bon chance....

Toluca Lake
Tinseltown Square

FRUIT COCKTAIL CAKE

1 - 10 oz. can fruit cocktail
1 cup milk (approx)
2-1/3 cups flour (all purpose)
3 1/2 tsp. baking powder
1 tsp. salt
2/3 cup shortening
1-2/3 cup sugar (white, gran.)

1 tsp. salt
3 eggs
1/2 tsp. vanilla
500 ml. whipping cream
4 tsp. icing sugar

Method:

First, grease 2 - 8" round cake pans. Set your oven to 350, with your oven rack in the middle. Take fruit cocktail, drain juice into measuring cup, and set aside. Add milk to juice to make 1 1/4 cups liquid.

Sift together flour, baking powder and salt. Creme shortening.

Beat in granulated sugar.

Then blend in eggs and vanilla till light and fluffy.

Add sifted, dry ingredients to creamed mixture alternately with liquids (milk & juice).

Then fold in fruit cocktail, and turn mixture into pans.

Bake 35 - 40 minutes, or until cake springs back.

Cool 5 minutes, then remove from pans to cooling rack.

For a topping for the cake, take the whipping cream (refrigerated) and whip it in a glass or metal bowl, but not plastic.

When you see distinctive 'folds', add icing sugar slowly, beat until stiff. DO NOT OVERBEAT!!! Causes cream to separate.

Spread whipped cream over cake, only after cake is cooled.

That's it!!!

Jim D'Hont
Squares Across The Border



DUMP CAKE

From Babs' Kitchen

1 can pie filling; apple,
cherry, or peach
1 cup crushed pineapple,
drained

1 box yellow cake mix
1 cup shredded coconut
1 cup nuts, chopped
1 1/2 sticks butter, melted

Layer ingredients in 9" square pan in the following order: Pie filling, pineapple, cake mix, coconut, nuts, and butter. Do not mix. Bake at 350° for 30 to 35 minutes.

South Florida Mustangs

How to bake Brownies Hepburn

2 squares (1-oz. size) unsweetened chocolate; ½ cup (1 stick) butter; 1 cup sugar; 2 large eggs; ½ tsp. vanilla extract; 1 cup chopped walnuts; ¼ cup all-purpose flour; ¼ tsp. salt.

Preheat oven to 325° degrees. Generously grease and lightly flour an 8-in. square pan. In a heavy saucepan, melt chocolate and butter over low heat. Remove from heat and stir in sugar. Beat in eggs and vanilla. Quickly stir in walnuts, flour, and salt. Spread batter in greased baking pan. Bake 40 to 45 minutes. Remove the pan to a rack to cool. Cut brownies into 12 pieces.

**A GREAT
ACTRESS
SHARES HER
FAVORITE
RECIPE WITH
STAR
READERS**

"borrowed" & submitted
by Ken Volk
Squares Across The Border



SECRET CENTER BROWNIES

20 large marshmallows	1 unbeaten egg
2 Tbs. powdered sugar	1 tsp. vanilla
4 Tbs. peanut butter	2 Oz. unsweetened chocolate, melted and cooled
4 Tbs. light cream	1 cup sifted flour

1 cup sugar	½ cup quick-cooking
½ cup margarine	rolled oats

Melt the first 4 ingredients over boiling water; remove from heat. Set aside.

Cream the margarine and sugar until smooth. Add the egg and vanilla; beat well. Stir in the chocolate. Blend in the dry ingredients.

Spread half the batter in the bottom of a greased 9" x 9" pan. Top with marshmallow mixture. Carefully spread with remaining batter. Bake at 350° for 20 to 25 minutes. Cool. Cut into 30 to 36 pieces.

Imogen J. Berg

El Camino Readers

BREAK UP CHOCOLATE



1 cup margarine
1 cup sugar
Saltine crackers
18 oz. semi-weet chocolate chips
(1½ bags worth)

prheat oven to 350'. line a cookie sheet with tin foil.
place saltines in cookie sheet, the closer together the better.
melt margarine, add sugar and mix well over heat.
pour mixture on top of crackers.
bake 13-15 minutes in oven.
sprinkle chocolate chips on top of crackers. bake 2 more minutes.
use fork to spread chocolate. bake another minute if needed.
cool in refrigerator.
break up chocolate - and eat!

Louis Blank
Chesapeake Squares

WIDOW DIXIE'S FESTIVE RUM CAKE

1 or 2 bottles of Bacardi Superior Rum	1 cup butter
1 tsp. sugar	2 eggs, large
1 cup dried fruit	2 tsps. baking powder
1/2 tsp. lemon juice	1 cup chopped nuts
1 cup brown sugar	

-Before starting, sample rum. Smooth isn't it? Now proceed.

-Select large mixing bowl, measuring cups, etc. Check rum again. It MUST be just right. To be sure rum is of real "Bacardi" quality, pour one level cup of rum into a glass and test it. Repeat again if necessary.

-With electric mixer, beat one cup of butter in a large and fluffy bowl. Add theaspoon of thugar and beat again.

-Meanwhile, make sure rum is schtill all right. Try another cup. Open second bottle if nesheshary.

-Add eggs, 2 cups fried druit and heat until high. If druit gets stuck in beaters, pry loose with a shoedriver.

-Sample rum again, checking for tonscisticity.

-Next sift 2 cups pepper or salt. If really doesn't matter which.

-Sift 1/2 pint lemon juice. Fold in chopped butter and strained nuts. Add 1 bablespoon of brown thugar or whatever colour you can find.

-Grease oven. Turn cake pan to 350 degrees. Pour mess in boven and ake.

-Check rum again and go to bed!

Note: I can't quite remember how many this recipe serves, but I do remember that I had a fun time making it.

Dixie Styles
Squares Across The Border

MOTHER'S CHEAP SALTINE SANDWICH DESSERT

This is for poe fokes (which we were) and those who hate to bake (which Mother did and still does). The ingredients are for 1 saltine sandwich. Your quantity will depend upon the total number you wish to make.

2 saltine crackers
1 large marshmellow
1 dollop peanut butter

On 1 saltine cracker spread the dollop of peanut butter evenly. Place the marshmellow on top of the peanut butter (do not apply pressure nor bruise in any way). Place in oven (or toaster oven) until outside of marshmellow is golden brown and inside is soft and spreadable. Remove from oven and place remaining saltine cracker on top of marshmellow. Press together, slightly flattening marshmellow so that top saltine sticks to form a sandwich.

It is best to prepare this dessert while you've nothing else to do or you could go through a lot of burned marshmallows. (I never have figured out how to prepare these on a stick by a camp fire.)

Mama Jo Bradley
Shady Rest Dancers
Hooterville (near Pixley)

INDIANA BROWNIES (makes a double batch)

2/3 cup margarine
2 squares unsweetened chocolate
(more chocolaty? - use 3 or 4 squares)
4 eggs, room temperature
2 cups sugar
1 tsp. vanilla
1 1/2 cup flour
1 tsp. salt
1 tsp soda
1/2 cup nuts (use up to 1 cup if you want)

Melt margarine & chocolate (double boiler) and cool to room temperature.

By hand, beat eggs till frothy. Add sugar & mix. Add vanilla & chocolate mixture - mix till barely uniform in color. Add sifted dry ingredients - mix till barely uniform in color.
Fold in nuts.

Pour into greased and floured baking pan (I don't grease sides of pan), 7 1/2"x12" (a larger pan makes thinner brownies)

Bake: 350' if in metal pan
325' if in glass pan. till toothpick comes out clean

DO NOT OVERBAKE!!!

Steve Wellman
Chi-Town Squares



(unclassified)

Mulled Wine

1 bottle CHEAP red wine.
(I mean we are talking "Columbia Ruby Red").
1/2 cup sugar.
1 cinnamon stick.
good shake nutmeg
1/2 lemon peel

James Mead
Squares Across The Border

Throw wine in pot on LOW HEAT
Throw sugar etc in after, being careful
not to splash wine as, if cheap enough, it
will indelibly stain the finest earthenware.

Do not stir.

Go fool around for an hour or so, or until
wine is hot.

Stir, drink & go fool around some more

May be multiplied. will refiquate ~~with~~ a nuke's well.

Cheers James

BREAKFAST CASSEROLE

The night before ...

Mix all the following ingredients together and put into a 13x9x2
glass dish. Cover and refrigerate.

12 eggs - slightly beaten
12 slices of bread - torn into pieces
3 cups of milk
2 cups of shredded cheddar chesse
2 lbs pork sausage - browned and drained
pinch of dry mustard

(Mushrooms, chopped onions, green peppers etc. may be added if you
want.)

The morning of serving...

Preheat oven to 350. Remove cover and bake casserole about 40 - 45
minutes or until nicely browned and set. Let sit a few minutes and
cut into squares to serve.

To make a smaller version - just cut the recipe in half and use an
8x8 or 9x9 glass dish.

Mike Kreuzer
Chi-Town Squares (Chicago)



From the Kitchen of:
Patty Cakes
Western Star Dancers

MICROWAVE PEANUT BRITTLE

Have everything ready and *work fast!*

Large Pyrex bowl (12" across, 4 1/2" high)
Hot-pan holders or mitts
Nylon spatula or large metal spoon

1 C White granulated sugar
1/2 C Light corn syrup (easier to pour out if you
heat the bottle in hot water for awhile first)
1/8 t Salt
1 1/2 C Dry-roasted *unsalted* peanuts
2 T Butter (must be real butter)
1 T Vanilla extract
1 T Baking soda

1. Sprinkle a little water on counter, plaster 18" of aluminum foil onto it, butter the foil. Wipe off the extra butter with a paper towel.
2. Mix sugar, salt and corn syrup in bowl. Microwave on High for 4 minutes.*
3. Add peanuts, stir once around. Microwave on High for 2 minutes.
4. Add butter and vanilla, stir once around. Microwave on High for 2 1/2 minutes.
5. QUICK! Add baking soda, mix around fast, dump it onto the aluminum foil and spread. It hardens almost instantly - VERY HOT!
6. Let it cool completely before trying to eat it! Eat very soon or else store airtight in a jar with dessicant to absorb moisture or it will get soggy.
7. Let the bowl cool completely before putting water into it, then just let it soak to get the candy off it.

* Cooking times vary a little with different microwaves and whether the neighbors are using electricity. You'll develop judgement.

**when measuring out
the soda, take out
all of the lumps!!!*

February 5, 1990

Dear Wella,

This is different, easy, and good. Who could ask for more?

LOCKETT'S SAVOURY

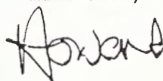
Serves four. Takes about six minutes to make.

[Savouries were a victorian invention, served after the game course and before the sweet pudding course. This one is served at Lockett's in London. It can easily take the place of an after-dinner salad.]

1. Cut most of the stems off a large bunch of watercress, and spread the green leaves out in any shallow pan (like a copper gratin or a pie pan).
2. Slice two large unpeeled ripe pears longwise. Remove the seeds. Lay the pear slices over the watercress.
3. Slice English stilton cheese thinly (if it crumbles, it's fine) and lay it out over the pears.
4. Run the whole thing under the broiler until the cheese bubbles and is slightly toasted.
5. Remove from the broiler and carefully set out on plates. Grind a generous amount of rough-cracked black pepper over each one.
6. Serve with a good (expensive) sauternes or dessert wine, chilled very well.

* * *

Much love,



Howard Stowe
Times Squares, New York

