



Here's what's cookin': Cheese & olive Canapés

Recipe from the kitchen of:

Kathleen Harlin · butter

2 C. grated cheese - $\frac{1}{2}$ C. melted

$1\frac{1}{2}$ C. flour 36 drained olives.

Mix cheese, flour & melted butter
together. Chill at least one hour.

(Overnight is better). Shape

chilled mixture around

each olive. Bake 20 minutes

at 400° on greased cookie sheet.

Serves: _____

Ocean Crisps

$\frac{1}{2}$ c. butter or margarine

$\frac{1}{2}$ c. shortening

$\frac{1}{2}$ c. sugar

2 tsp. water

2 tsp. vanilla

2 c. sifted flour

$\frac{1}{2}$ c. chopped pecans

Confectioners sugar

Cream butter to soften; then thoroughly cream butter, shortening + sugar. Mix in water + vanilla, then flour + nuts; chill for 3 or 4 hours. Make small ball of dough, flatten slightly. Bake

... and cooky sheet in slow oven
(325°) 15 to 20 minutes. (Do not brown)

Remove from sheet, cool slightly + dip in
confectioners' sugar.

Make An Effort!

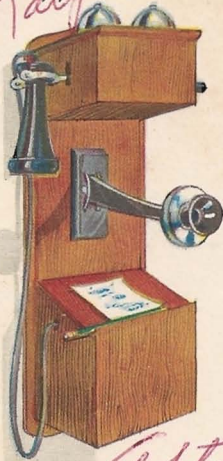
Learning to fight off new clutter may be easier than convincing yourself to clear out what has taken years to collect. To motivate yourself, try these things:

Make a commitment to gain control of the clutter. List your specific goals in writing, naming the spots, in order of priority that you want to clean up.

Mark on the calendar what job you plan to tackle each day and for how long. The goal is to do a little bit every day, even if it's only one drawer. Each target crossed off your list is a boost that keeps you going toward bigger tasks.

Recognize that it took time to accumulate all that clutter and that it will take time to get rid of it. If you backslide, don't be hard on yourself. Simply revise the calendar and try again.

Hi Hello!



Chocolate Candy.

3 c sugar

3 $\frac{1}{2}$ tbsp cocoa

1 $\frac{1}{2}$ tbsp. syrup

1 $\frac{1}{2}$ c milk

Cook to soft ball - add 1 tsp
vanilla
After taking off stove add
4 tbsp. butter & beat creamy.

CARAMELS

2 cups sugar
1½ cups white corn syrup
2 sticks butter or margarine (½ lb)
1 cup evaporated milk
1 cup evaporated milk (slacked back)
1 tsp. vanilla
1 cup broken nut meats

Combine sugar, syrup, butter and 1 cup evap. milk, and cook to 220 degrees.

When it reaches 220, very slowly add the other 1 cup milk and keep the mixture boiling, stirring constantly. (260 deg for hard caramels). Pour in a big pan or oiled slab. Cut in squares and wrap in wax paper.

(use one big can cond. milk and supplement with whole milk to make the second cup cook 245 for softer caramels---can add coconut in these

FONDANT

Follow this recipe carefully:

2 cups sugar

2 tablespoons light corn syrup

1½ cups boiling water

Cook ingredients in deep 2-qt saucepan. Stir over low heat until sugar dissolves; then bring to boiling. Cover and cook 3 minutes. Uncover and cook without stirring to soft ball - 238. Wipe sugar from sides of pan several times during cooking with cloth (damp) wrapped around fork.

Immediately pour onto platter rinsed in very cold water .. do not scrape pan. Cool until lukewarm. Do not move during cooling. Scrape fondant from edge of platter to center with wooden spoon. Work with spoon until creamy and thick stiff. Knead until free from lumps. Store in covered container in refrig. for a few days before using. (Over)

Use fondant to

Stuff dates

Melt and color to dip fruit and nuts in
color and flavor

dip in chocolate

Here's what's cookin': Grandma Byers Divinity, Pastels

Recipe from the kitchen of: _____

Serves: _____

3 C sugar

1 pkg Jello

3/4 C light corn syrup

1 C nuts

3/4 C water

1 C fine coconut

2 egg whites



Combine sugar, corn syrup & water.

Cook over low heat to 250°.

Beat egg whites stiff.

Add Jello 1T at a time in beat until

mixture stands in peaks.

Pour syrup in, beating continually.

Beat about 10 min.

Add nuts. Pour in

9x9 well greased pan.

Let stand 10 min. Cut into 8 strips
& roll each strip in fine coconut. Cut
each strip into 10-12 pieces & roll
each in the coconut again. Dry 2
hours.

Spiced pecans —

1 egg white (beaten stiff)
1 # pecans 1 tsp salt
1 C sugar 1 tsp cinn.

Stir pecans into
egg white. Mix
rest & pour over
nuts. Mix well.
Pour on cookie sheet.
275° - 1 hour, stir
each 15 min.

1 stick butter

1 bag of chocolate chips

1 C peanut butter (12oz.)

Micro~~wave~~ave 2 min. Mix well. Pour over cereal
along w/ ~~add.~~ sugar in bag

Put one box Crispix cereal in paper or
plastic bag -

Eat

YUMMY !!!

Double Decker Marbled Meltaway Fudge

- | | |
|--|--|
| 1-1/2 cups HERSHEY'S Semi-Sweet Chocolate Chips, divided | 2 tablespoons light corn syrup |
| 3-1/2 cups sugar | 1 tablespoon white vinegar |
| 1-1/2 cups (12-oz. can) evaporated milk | 2-1/2 cups REESE'S Creamy or REESE'S Crunchy Peanut Butter |
| 1/2 cup (1 stick) butter | 1 jar (7 oz.) marshmallow creme |

Line 13 x 9 x 2-inch pan with foil. Place 1 cup chocolate chips in large heatproof bowl. In 4-quart saucepan, combine sugar, evaporated milk, butter, corn syrup and vinegar. Cook over medium heat, stirring constantly, until mixture comes to full rolling boil; boil and stir 5 minutes. Remove from heat. Add peanut butter and marshmallow creme; stir until smooth. Pour one half of peanut butter mixture over chocolate chips; stir until smooth. Pour chocolate mixture into prepared pan; top with remaining peanut butter mixture. Immediately sprinkle remaining 1/2 cup chips over surface. With knife or metal spatula, gently swirl chips for marbled effect. Cool; cut into squares. If a firmer fudge is desired, store covered in refrigerator. About 8 dozen pieces or 4 pounds candy.

Tot's delight

- 12 ounces M&Ms
- 2 cups dry roasted peanuts
- 2 cups pretzels
- 3 cups Corn Chex
- 3 cups Rice Chex
- 3 cups Cheerios
- 1 pound almond bark

Combine first six ingredients. Melt almond bark in microwave, 2 to 3 minutes. Pour over cereal mixture and stir until well coated.

Spread on wax paper and allow to dry a couple of hours. Store in airtight container.

Butter Almond Crunch

- 3/4 cup Kroger Sliced Almonds
- 3/4 cup shredded sweetened coconut
- 1/2 cup butter or margarine
- 1 1/2 cups sugar
- 3 tablespoons water
- 1 tablespoon light corn syrup
- 1/2 teaspoon salt

Combine almonds and coconut; spread in thin layer over bottom of buttered 15 x 10 x 1/4-inch jelly roll pan. In saucepan, melt butter or margarine, then blend in remaining ingredients. Cook, without stirring, until mixture reaches soft crack (290°F.). Remove from heat and pour in thin stream evenly over almonds and coconut. Cool, then break into pieces. Store in airtight container. Makes approximately 1 pound of candy.

Choc Fudge

3-6 oz semi sw. choc
chips

1 - 14 oz Eagle Brand
salt

1 1/2 vanilla

1/2 c chopped nuts

Melt chips - milk

Chill

Quick Walnut Panocha

$\frac{1}{2}$ cup butter
1 cup brown sugar
 $\frac{1}{4}$ cup milk
2 cup sifted power sugar
1 cup chopped walnut

Melt butter. add brown sugar. Cook over low heat 2 minutes, stirring constantly.

Add the milk and continue cooking and stirring until the mixture boils. Remove from heat. Cool.

Gradually add power sugar until mixture is of fudge consistency. Add nuts.

Spread in greased 8x8x2 inch pan. Cool.