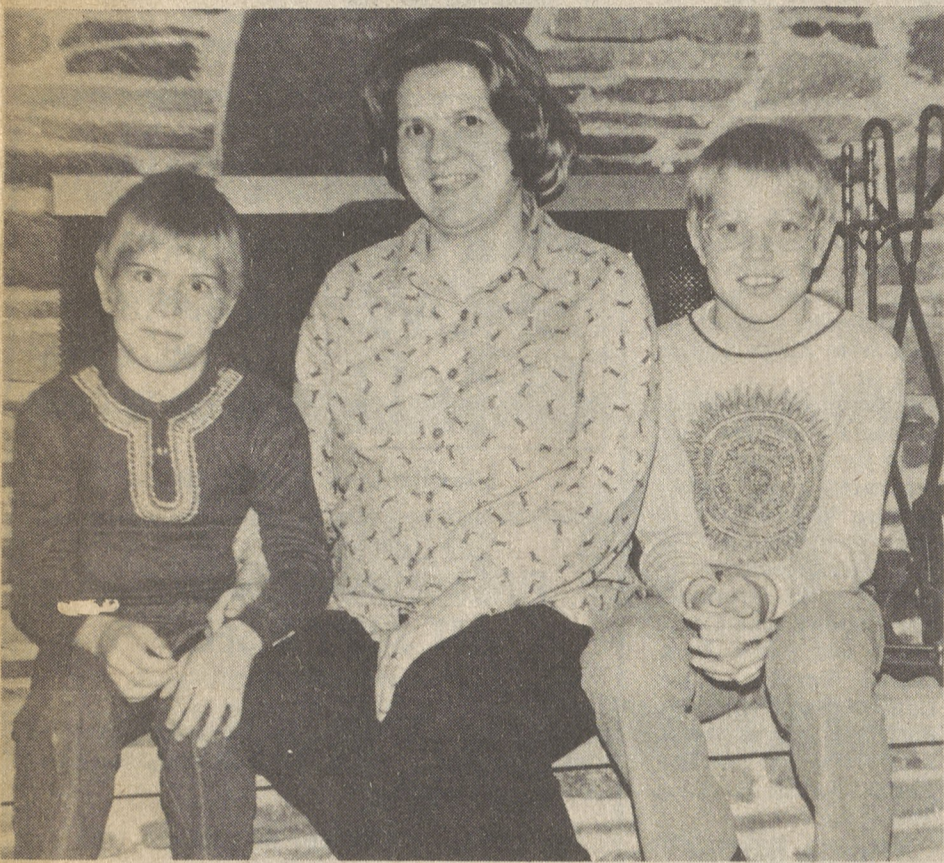


POST COOKBOOK

"Cookie" Fetterman shares favorite recipes



Christopher, Cookie and Kurt Fetterman

"I find cooking, especially baking, very relaxing. I don't care very much about television and sometimes, in the evening, while the others are watching programs, I go into the kitchen and do some baking. Baking bread and preparing desserts are among my favorites but usually I prepare favorite dishes of the family.

"John and I belong to a Gourmet Club, comprised of eight couples and I thoroughly enjoy it. We meet every two months at each other's home," said Mrs. John Fetterman of Dallas, commenting on her culinary ability.

The former Elizabeth Evans of Ashland, she is known to most of her local friends as "Cookie". A graduate of Ashland Area High School and McCann's Business School, Mahaonoy City, Cookie worked for a short while for a company in Ashland, then accepted a position with the Ashland Daily News.

When she met John through a mutual friend and they were married, she resigned her position to stay at home and raise her two sons, Kurt, sixth grade student at Dallas Intermediate; and Christopher, third grade student.

The Fettermans moved to Dallas eight years ago from Coopersburg when John accepted a position as installer with Commonwealth Telephone Company.

Timmy, a huge Tabby cat, resembling Morris the television cat, is a privileged member of the Fetterman family.

Cookie is interested in crafts and makes varied items for the holidays. She also enjoys plants and has an abundance of them in several rooms of her home arranged in groups by those which need much light and those which need very little.

She likes to shop and she and her friends taking daily trips to shopping malls in this section of the state.

They have a camper and have done quite a lot of camping visiting the North Pole in New York, the beaches in Delaware and local campsites. This past spring she and John went to Wellsboro and rode the white rapids down the river.

Cookie is an active member and past president of the Dorcas Society at St. Paul's Lutheran Church, Shavertown, where they are members. She is a former den mother for the Cub Scouts.

Their home was originally owned by the Whipp family and Cookie's husband has done a great deal of remodeling throughout the entire house, transforming it into an attractive, comfortable modern home.

Cookie derives great satisfaction from making attractive, tasty dishes from leftover foods and she shares some of these with this week's Post readers. All are especially good for the fall season.

HAM BROCCOLI CASSEROLE

- 1 - 10 oz. frozen chopped broccoli
- 2 1/2-3 c. cubed ham
- 14 thin slices white bread
- 1 8-oz. pkg. processed cheese slices
- 4 eggs
- 2 c. milk
- 1/2 t. dry mustard
- 1/2 t. salt
- 1 T. butter

Cook broccoli as directed, drain well. Trim crusts from bread and arrange six slices of bread in 13x9x2 baking dish; top with cheese slices, broccoli and ham cubes. Cut remaining bread slices diagonally in half, arrange on top in two rows overlapping slightly. In bowl beat eggs and combine with milk, mustard and salt. Pour over bread slices, dot with butter. Bake 45-50 minutes or until egg mixture is set. If bread browns, cover pan with foil. Let stand 10 minutes before serving.

SUSAN'S TURKETTI

- 1 1/4 c. spaghetti, broken into two-inch pcs.
- 1 1/2-2 c. cut-up cooked or canned turkey
- 1/4 c. chopped green pepper
- 1/2 c. chopped small onion
- 1 can condensed cream of mushroom soup, undiluted
- 1/2 c. turkey broth or water
- 1/2 t. salt
- 1/8 t. pepper
- 1 3/4 c. grated sharp cheddar cheese

Cook spaghetti as package directs, drain. Place turkey, green pepper and onion in one and half quart casserole. Pour in mushroom soup and turkey broth; add salt, pepper, one and a quarter cup grated cheese and spaghetti. With two forks lightly toss until all is well mixed and coated with sauce. Sprinkle remaining half cup grated cheese on top of turkey mixture. Bake in 350 degree oven for 45 minutes.

APPLE DUMPLINGS

- 2 c. flour
- 2 t. baking powder
- one third c. shortening
- 1/2 t. salt
- 2 t. sugar
- 1/4 c. milk

Roll dough, sugar apples. Wrap one half apple in sr. all square of dough. Place in baking dish and bake in the following syrup in 375 degree oven for 45 minutes.

SYRUP

- 1/2 c. butter
- 1 c. sugar
- 2 c. water

Mix together well and pour in baking dish.

BOBBING APPLE PUNCH

- 1 ga. apple cider
- 2 t. whole cloves
- 2 t. whole allspice
- 2-3 in. sticks cinnamon
- two thirds c. sugar
- 2 whole oranges, washed whole cloves
- 3 med. red apples, washed
- Heat cider, two teaspoonfuls cloves, allspice, cinnamon and sugar to boiling; cover and simmer 20 minutes. Stud oranges with cloves. Strain punch and pour into punch bowl. Float oranges and apples in punch bowl. Makes 32 half-cup servings.

AUTUMN SWEET POTATO BAKE

- 3 fresh med. sweet potatoes or 1 18-oz. can sweet potatoes drained
- 1 17-oz. can apricot halves
- 3 T. brown sugar
- 1 T. cornstarch
- 1/4 t. salt
- 1/8 t. ground cinnamon
- one third c. light raisins
- 3 T. dry sherry
- 1/2 t. grated orange peel

Cook fresh sweet potatoes in boiling salted water till tender, 30-40 minutes; drain. Peel and halve potatoes lengthwise, place in 13x9x2 baking dish. Sprinkle lightly with a little salt. Drain apricots, reserving syrup; add water, if necessary, to equal one cup of liquid and set aside. Arrange apricots over potatoes.

In saucepan combine brown sugar, cornstarch, salt and cinnamon; stir in apricot syrup and raisins. Cook and stir over high heat until mixture comes to boiling; stir in sherry and orange peel. Pour mixture over potatoes and fruit. Bake uncovered in 350 degree oven basting occasionally for 20 minutes or until well glazed. Makes four servings.

Mountain Grange 56 of Carverton will hold its annual pork and sauerkraut supper Saturday evening at the Grange Hall, West Eighth Street and Bodle Road, Carverton. Takeouts will be available from 4 to 5 and serving at the hall will get underway at 5.

Grange pork, sauerkraut this Saturday

Committee in charge of arrangements is composed of Mr. and Mrs. Edgar Sutton, Mrs. Leda Morton, Mr. and Mrs. Herman Coon, Mr. and Mrs. Elmer Evans, Mr. and Mrs. Ralph Scott, Mr. and Mrs. Robert Scott and Grange Master and Mrs. Stanley Krzanowski.

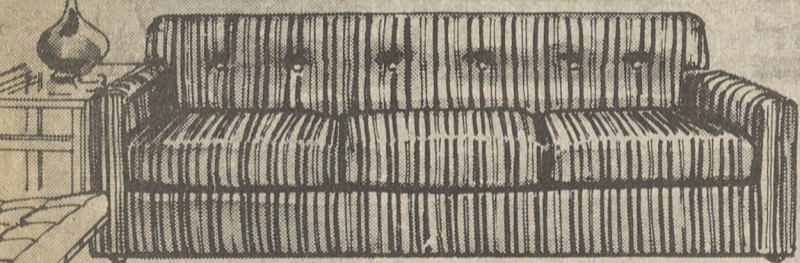
The public is invited to attend.

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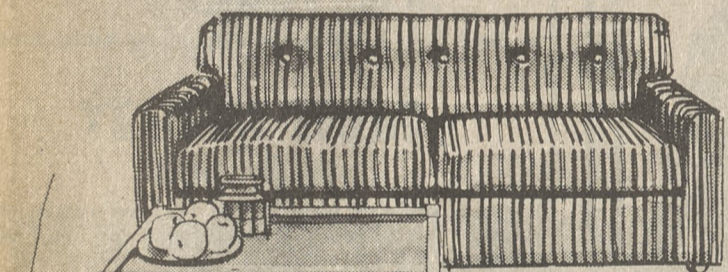


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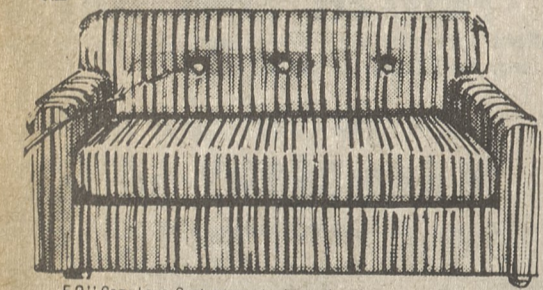
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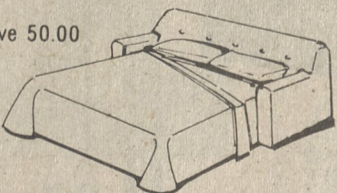
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YOU'LL SAY "THANKS" IN THE MORNING

I wish to thank each and every resident of the Dallas Area School District and especially the 3206 persons who took time to specifically vote for me.

BASIL G. RUSSIN

I would like to thank all the voters from Harveys Lake for electing me to Council.

ANDREW MORGUS

I wish to thank all the people of Lake Township for their support in my recent election to the post of supervisor.

A special thanks to all my campaign workers and Sandra Shaw and Johnny Scorupa.

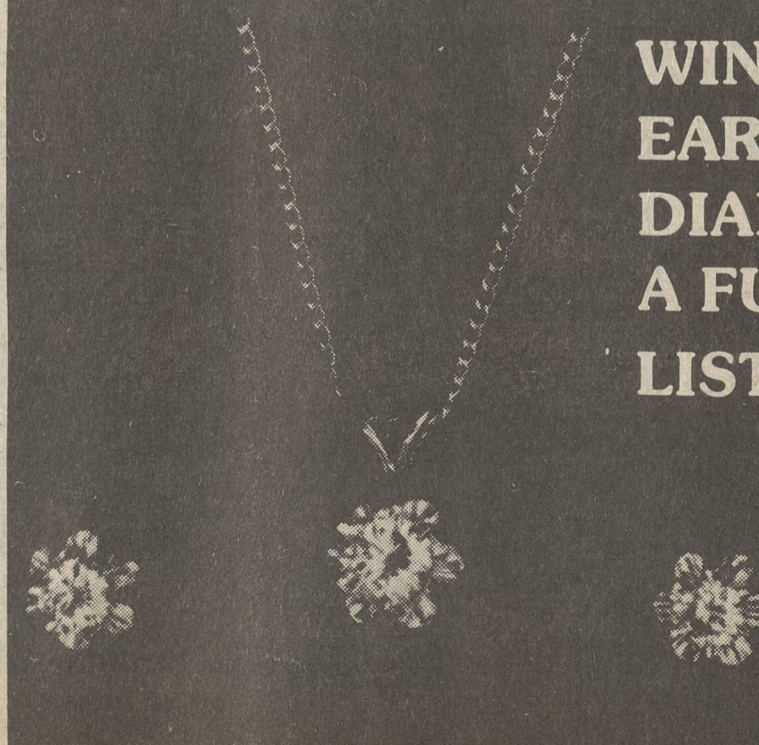
STEWART MIKE LAMOREAUX

To my old friends and the many new friends I was so fortunate to meet in the past months. I wish to extend my very sincere thanks for your support in the recent election.

Barbara T. Evans

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