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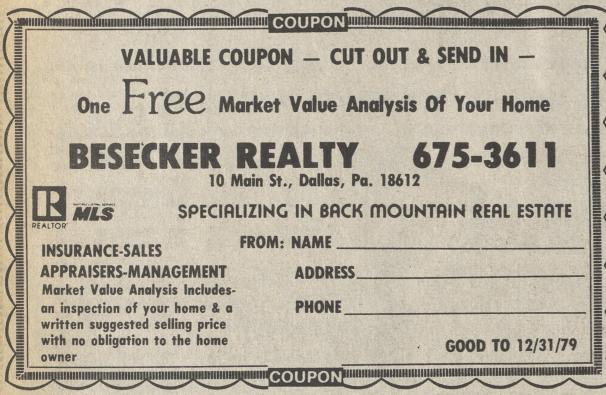
Nancy Garvey's specialty--gourmet recipes

by Joan Kingsbury As a home economics teacher, Nancy Garvey is naturally interested in trying new recipes. Nancy finds experimenting with gourmet recipes particularly interesting.

The recipes Nancy has agreed to share with our readers this week are varied. Liverwurst Spread is made smooth and flavorful by the addition of cream cheese, Worchestershire sauce,

minced scallions and hard onions, Swiss cheese and cooked eggs. Liverwurst spread is good served with assorted crackers. Seafood Quiche is a tasty variation of this popular French dish. Mushrooms, shrimp,

seasonings are blended with beaten eggs and heavy cream. Pour this mixture into a prepared pie shell, then bake. Seafood Quiche makes a nice luncheon or dinner.



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Spaghetti and Meatballs is a favorite of almost everyone. Nancy bakes her meatballs, making them moist. Nancy flavors her spaghetti sauce with parsley flakes, celery, garlic powder, bay leaves and oregano.

For a special salad try Harvey House Cole Slaw. Rings of green pepper, and purple salad onions add color to this delicious salad. The dressing for Harvey House Cole Slaw consists of mustard, sugar, celery seed, vinegar, and oil. Petite Cherry Cheesecakes are a fancy yet easy to bake dessert. Place a

vanilla wafer in the bottom of 24 paper cups. Pour the cheese mixture over and bake. Before serving Petite Cherry Cheesecakes top each with a tablespoon of cherry pie filling.

A Back Mountain resident since childhood, Nancy is a graduate of Central Catholic High School and Immaculata

College. Following graduation, Nancy worked for ARA Food Service. For the past four years Nancy has done substitute teaching in the Dallas School District.

Nancy, her husband, Dennis, and their two daughters live on Lehman Avenue in Dallas. Their oldest daughter Caitlin is three-years-old while Meighan her younger sister, is 15-months old.

Dennis grew up in Philadelphia. An employee of Kidder-Peabody Inc., Dennis attended the University of Scranton. He is a member of the Wilkes-Barre Kiwanis, the Back Mountain Jaycees and the Back Mountain Drug and Alcohol Abuse Council. In his spare time, Dennis enjoys hunting and playing tennis and golf.

Nancy is a member and former secretary of Newcomers Club. Recently she became a member of the Back Mountain Jay-Cettes. Although her two charming daughters keep their mother very busy, Nancy does enjoy playing tennis and bridge, sewing and embroidering when she finds time to relax. The Garveys are members of Gate of Heaven Church in Dallas. Are you having guests for dinner and don't know what to serve? Try any one of Nancy's recipes to insure a successful meal. LIVERWURST SPREAD 1/2 lb. liverwurst spread 1-8 oz. pkg. cream cheese (softened)

3 T. Worchestershire sauce finely minced 1/4 C. scallions

4 hard boiled eggs, minced

Cream liverwurst, cream cheese and Worchestershire sauce with a mixer. Add scallions and 3 eggs (save one egg yolk). Chill several hours or overnight. Just before serving grate extra yolk over the top of the spread. SPAGHETTI AND MEATBALLS MEAT BALLS 2 slices bread

1/2 c. milk 1 lb. ground meat 1 egg 1/2 t. oregano 1 t. salt 1/2 t. pepper 1/2 c. grated cheese 1 onion Soak bread in milk. Combine all ingredients. Bake at 350 degrees for 20 minutes. Place in sauce. SAUCE 1 chopped med. onion 2 T. dry parsley flakes 1 c. chopped celery 4 T. oil ¹/₄ t. garlic powder 2 sm. cans tomato paste or 1-12 oz. can



Nanci Garvey and daughter, Meighan

2 sm. bay leaves

2 t. oregano

¹/₄ t. pepper

1/2 t. salt

tomatoes

spaghetti.

(sliced)

shell)

dash of

pepper

paprika

garlic salt

salt

(sliced fine)

chopped onions

2 eggs (3 eggs if using 9'

1 c. heavy cream (or 3/4 c.

milk and 1 T. cornstarch)

4 oz. grated Swiss cheese

2 T. margarine or butter

shell for five minutes at

400 degrees. Saute onions

and mushrooms in

margarine. Beat eggs and

add cream (or milk and

flour) plus seasonings and half of the cheese. Fold

together all other

ingredients. Pour into the

pie shell and bake at 425

degrees for 15 minutes.

Reduce heat to 375

Bake 8'' Mrs. Smith pie

SEAFOOD QUICHE

In a large bowl, layer cabbage, green pepper and onion; sprinkle 1 cup of sugar over the top and cover with saran wrap. 1 can (or two 8-oz.) whole In a saucepan, combine mustard, 2 t. sugar, Combine ingredients, simmer until done. Add celery seed, vinegar, salt meat balls and serve over and oil. Mix well. Bring the mixture to a full boil, stirring constantly. 1-4oz. can mushrooms Remove from heat and pour over the cole slaw. 1-4 oz. can tiny shrimp Refrigerate, covered with saran wrap for at least 4 one third c. sauteed hours. Toss before serving.

PETITE CHERRY

CHEESECAKES

1 (1-lb. 5 oz. can) cherry pie filling 24 vanilla wafers 2-8 oz. pkgs. cream cheese (softened) ³/₄ c. sugar

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2 eggs

1 T. lemon juice Beat together: cream cheese, sugar, eggs, lemon juice and vanilla until light and fluffy. Line muffin pans with 24 paper bake cups. Place a vanilla wafer in the bottom of each cup. Fill each cup two thirds full. Bake at 375 degrees for 15-20 minutes or just until set. Top with one tablespoon cherry pie filling. Makes two dozen

An idealist is a person

who helps other people to



degrees and bake for 30 minutes. Sprinkle the rest of the cheese on top and bake until cheese is melted. (about 8-10 minutes.) HARVEY HOUSE COLE

SLAW

into rings

1 c. sugar

2 t. sugar

1 T. salt

Stride

1 t. dry mustard

1 t. celery seed

³/₄ c. salad oil

1 c. white vinegar

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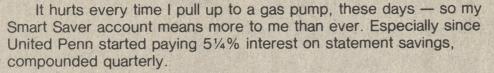
famous for-one that leaves the right amount of room for

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be prosperous. Henry Ford. 1 hd. cabbage, slivered 1 gr. pepper cut into rings 2 purple salad onions, cut

cakes

UNDECIDED ON



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