



Cookbook



Want something 'different'; try some of these recipes

By CHARLOT M. DENMON
Staff Correspondent

Last minute shoppers hurry through the stores picking up final gifts for friends and relatives. Homemakers are planning their Christmas Day menus when entire families will get together for the biggest holiday of the year.

Other families in the Back Mountain and surrounding area are planning holiday brunches, luncheons or other festive events. The big question for many of them is "What can we prepare that is different?", especially when it's just a light evening snack for friends who drop in, or perhaps a drink, hot or cold, something different.

If it's a drink why not serve Peach Daiquiris, made with peaches combined with lime and rum or a Cafe Reggae or a Cafe Toledo, all favorites in the Denmon family.

Any and all of these are easy to prepare and make great additions to holiday entertaining.

PEACH DAIQUIRIS

- 1 lg. pkg. frozen peaches, slightly thawed
- 1 6-oz. can frozen lime concentrate
- Light Rum
- Crushed ice

Combine peaches, lime concentrate and ice in blender. Mix on liquefy until smooth but thick. Add rum according to taste and serve.

CAFE REGGAE

- 1 c. steaming coffee
- 1/2 oz. Tia Maria
- 1/2 oz. Creme de Cacao
- 1/2 oz. Golden Rum

To each 6 oz. cup of steaming coffee, add half ounce of Tia Maria, Creme de Cacao and Golden Rum. Top with heavy cream and serve.

CAFE TOLEDO

- Hot coffee
- Bailey's Irish Cream
- Kahlua
- Dark Chocolate, melted + Heavy Cream

To each cup of fresh, hot coffee add half ounce of Baileys Irish Cream and Kahlua. Add one teaspoon of melted chocolate, stir and top with heavy cream.

+ Melt dark, unsweetened chocolate over hot water, allowing one small square per cup of coffee.

MARINATED MUSHROOMS

- 1 lb. fresh mushrooms, quartered
- 1/2 c. lemon juice
- 1/2 c. white vinegar
- 1/2 c. olive oil
- 1 1/2 t. salt
- 1/4 t. pepper
- 3 cloves garlic, crushed
- 2 t. dried oregano or 2 T. fresh oregano
- 2 t. dried basil or 2 T. fresh basil

Place mushrooms in bowl, cover with water, add lemon juice. In medium, saucepan place remaining ingredients to boil. Remove from heat.

Drain mushrooms, discarding liquid. Return to bowl. Pour hot marinade over mushrooms and cool

to room temperature. Cover and let rest eight hours or overnight, tossing occasionally.

ROCQUEFORT LOG

- 2 3-oz. pkgs. cream cheese, softened
- 2 oz. roquefort cheese, crumbled
- 2 T. finely chopped celery
- 1 T. minced onion

Few drops liquid hot pepper seasoning

Dash cayenne pepper

3/4 c. chopped peans or walnuts

Combine cheeses. Blend in next four ingredients. Chill. Shape a roll 1 1/2 inches in diameter. Cover with nuts, wrap in wax paper. Refrigerate until firm. Slice and serve on crackers.

CHRISTMAS CHOCOLATES

- 1 lb. Wilton Chocolate Rounds
- 1 pkg. unsalted nuts, chopped
- 1 pkg. coconut
- Rice Krispies
- Raisins
- Peanut butter

Melt chocolate in quarter pound amounts. In first batch of melted chocolate, add chopped nuts. Fill small, paper candy cups with spoon to about quarter inch from top. To second batch of melted chocolate,

add rice krispies and spoon mixture into small paper candy cups to about quarter inch from top. If desired follow same procedure for raisins or coconut.

To make peanut butter cups, use small, foil candy cups. Melt chocolate, place small amount (about half teaspoon) in bottom of cup, then add one quarter to one half teaspoon of peanut butter. Top with melted chocolate. Let all candies stand until set.

Paper and foil cups may be purchased in 5 and 10 Cent Stores.

PECAN PRALINES

- 1 box brown sugar
- 2/3 c. evaporated milk
- 1/4 c. Karo syrup
- 1 or 2 c. pecan halves

Combine sugar, milk and syrup. Bring to boil, cook for five minutes. Remove from heat and add pecans. Bring to rolling boil and let boil for three minutes.

Remove from heat and set boil, stirring occasionally until it gets glaze. Drop by teaspoon on wax paper and let cool.

Had your fill of turkey? Wait until you hear this!

Now that Thanksgiving has come and gone, and with Christmas just around the corner, you may think that soon you will have seen and eaten your fill of turkey until next holiday season.

Don't think so for a minute.

The noble word that graces our tables during the winter holidays is also sold and consumed year-round in some 70 different guises - everything from turkey hot dogs and turkey ham to turkey sausage and turkey salami, Reader's Digest reports in its December issue.

There's good reason for turning turkey into a food for all seasons. For one, taking into account inflation, turkey costs less now than it did 15 years ago.

In its varied forms, turkey products in a delicatessen generally

sell for one-third to one-half less than other meats.

School menus

Following are cafeteria menus for area school districts for the following week:

DALLAS SCHOOLS

Dec. 19 - 21
WEDNESDAY - Super three-d-burger w-lettuce-mayo, oven baked French fries, choice of milk or juice. Bonus: Baked cobbler.

THURSDAY - Christmas Dinner - Breaded chicken with snowpiled buttered whipped potatoes, honey glazed sweet potatoes, Yuletide celery logs, choice of milk or juice. Bonus: North Pole Ice Cream Treat.

FRIDAY - Pizza, steamy Deef noodle soup w-veggies, potato chips, choice of milk or juice, Bonus: Christmas holiday cookie.

GATE OF HEAVEN SCHOOL

Dec. 19 - 21

WEDNESDAY - Hamburgs on bun, pickles, chips, fresh apples, carrot-celery sticks, milk.

THURSDAY - Beef-a-roni, carrot-celery-cucumber sticks, cheese butter, milk.

FRIDAY - Pizza, salad, pears, cake, milk.

If you drink, don't drive!

"Holidays are times for enjoying, but not while driving under the influence of alcohol..."

The precautionary plea was issued recently by Gilbert D. Tough, president and chief executive officer, Blue Cross of Northeastern Pennsylvania, who announced that the regional hospital service organization, in cooperation with Pennsylvania Blue Shield, has begun an intensive, month-long Drunk Driving Awareness Program which urges motorists to refrain from driving while under the influence of alcohol, especially during the upcoming holiday period.

"As a caring organization, which serves the health care needs of more than 640,000 subscribers in 13 counties of northeastern Pennsylvania," Tough said, "we would hope that our message, 'Alcohol and Gasoline Do Not Mix', will come through loud and clear to all who sit behind the wheels of their cars during this holiday season."

"The ugly statistics caused by drunk drivers in the past should be a lesson of the strongest medicine to everyone. The grim reminders of serious injuries that have been suffered by the countless innocent persons and, most importantly, the lives of loved ones that have been destroyed by careless, inconsiderate drivers, have devastated the families

of these innocent victims for too long of a time."

Tough added that, while it's always important to stay healthy, Blue Cross of Northeastern Pennsylvania and Pennsylvania Blue Shield hope that such a stern warning - "if you drink don't drive, if you drive, don't drink" - will help avoid serious injuries and loss of lives during this holiday period, and even beyond."

Tough stated that, in its attempt to publicize the importance of the Drunk Driving Awareness Program, Blue Cross of Northeastern Pennsylvania and Pennsylvania Blue Shield have launched a two-prong effort as a means for urging public cooperation.

HURRY
Early Deadlines
In order to better serve our readers and our advertisers
THE DALLAS POST will publish on
Monday, December 24
(ad deadline — Thursday, Dec. 20 — 11 a.m.)
Monday, December 31
(ad deadline — Thursday, Dec. 27 — 11 a.m.)
HAPPY HOLIDAYS!

NEED HELP PAYING YOUR ELECTRIC BILLS THIS WINTER?

The federal government's energy assistance program can help you pay your fuel bills, depending on your income and household size.

HOW DO YOU QUALIFY?

You are eligible for one assistance payment for the 1984-1985 heating season if your total yearly income falls below the figure listed for your household size:

Household Size	Income	Household Size	Income
1	\$ 7,470	4	\$15,300
2	\$10,080	5	\$17,910
3	\$12,690	6	\$20,520

*For each person over the six-member household, add \$2,610

(Special regulations apply to residents who live in subsidized housing.)

Age is not a factor. You may be a homeowner or you may pay rent. You may even have a savings account. There are no liens placed on your property.

WHAT TYPE HEATING DO YOU HAVE TO USE?

Energy assistance is available no matter what type of heat you use--electricity, coal, oil, natural gas, bottled gas, kerosene or wood.

IS THIS A WELFARE PROGRAM?

It is not a welfare program.

In Pennsylvania, this federal energy assistance program is administered through the Department of Welfare.

If you work or are retired--if you live on a fixed income or work full or part time--you may be eligible if your income is within these guidelines.

HOW DO YOU APPLY?

Visit UGI's office at 247 Wyoming Avenue, Kingston, week days between 8 a.m. and 4 p.m. through December 31, 1984.

Or - call the County Fuel Assistance Office at 826-2137 or 826-2041

WHAT INFORMATION DO YOU NEED TO APPLY?

- * Your social security number and your spouse's.
- * The type heat you use.
- * The name and address of your heating supplier.
- * Your heating account number if you have one.
- * A copy of your most recent heating bill.
- * The names, income information, and social security number for the persons in your household.
- * A rent receipt, or tax receipt if you own your home.
- * Proof of your income.

Verification of your most recent 12-month or 13-week income level (pay stub, statement from Bureau of Employment Security, etc.)

OR

If you're on a fixed income, documentation from Social Security or a copy of your pension or other income check; black lung checks must be included.

(NOTE: Proof of income can be provided after application, but final approval will be delayed until proof is provided.)

UGI Corporation

Welcome Baby

The recent arrival of the newest member of your household is the perfect time to arrange for a WELCOME WAGON call.

I'm your WELCOME WAGON representative and my basket is full of free gifts for the family. Plus lots of helpful information on the special world of babies.

Call now and let's celebrate your baby.

675-0350

Welcome Wagon

Let WELCOME WAGON® be your first new home visitor.

Helping folks get settled in faster and feel at home is what WELCOME WAGON has been doing for over 50 years.

I'd like to greet you with useful gifts, helpful information and invitations you can redeem for more gifts. All free and made possible by civic minded businesses - individuals who'd like to meet you too. And, of course, there's no obligation.

I'd like to visit you at your convenience. All it takes is a phone call, and we can set the time. A WELCOME WAGON visit is a special treat.

675-2070

Welcome Wagon

ATTENTION!

Back Mountain Community Organizations

THE DALLAS POST

**Wants to know what you're doing
When is your next meeting?
Who are your new officers?
What project are you working on?**

**Call Dotty
at
675-5211**

**And we'll let the community know
all about your organization.**