Holiday Recipe Edition

2014 Winning Recipes

OGDENSBURG
1st Place
Margaret Tupper
Cream Cheese & Raspberry Coffee Cake

2nd Place
Gloria Akins
Pork Tenderloin Marsala

3rd Place
Kathy Besaw
Chocolate Cinnamon Rolls

MASSENA
1st Place
Kathy Robinson
Pumpkin Bread

2nd Place
Jean Penny
Astrid’s Danish Kleiner

3rd Place
Bea Reynolds
Chocolate Truffle Cookies

POTSDAM
1st Place
Nancy Orologio Besaw
Sour Cream Pumpkin Bundt Cake

2nd Place
Janice DeShane
Turtle Cheesecake Fudge

3rd Place
Connie Villnave
Pumpkin Patch Biscuits

CANTON
1st Place
Leota M. Scovil
Cheesy Ham Bakes

2nd Place
Doris Castor
Breakfast Casserole

3rd Place
Nancy Wilson
Easy Italian Casserole

Supplement To:
* Ogdensburg Journal  * Daily Courier-Observer  * St. Lawrence Plaindealer
* Brockville Recorder & Times  * Cornwall Standard Freeholder

View online at www.ogd.com and www.mpcourier.com
**Buttery Cheese Sausage Biscuits**

Cook 1/2 lb. sausage and drain and set aside.

- 2 c. all-purpose flour
- 1 c. grated cheddar cheese
- 3 tsp. baking powder
- 3/4 tsp. salt
- 1/2 c. butter Crisco

Preheat oven to 425 degrees. In a large mixing bowl combine flour, cheese, baking powder and salt and put in butter Crisco to coarse 1/2 c. of bread crumbs gradually add milk mixing with fork. When all mixed and cling together add sausage (broke in up in small pieces), then form into a ball on a floured board knead to 8 to 10 times until the dough no longer is sticky. Roll 1/2 in. thickness, cut with a 2 in. floured biscuit cutter. Place on cookie sheet and bake 425 degrees for 10-15 min. or until lightly browned. Makes about a dozen.

Doris Castor
DeKalb Jct.

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**Fried Bread**

Bake at 425 degrees for 18-22 min. or until golden brown. Melt remaining butter and brush over biscuits. Serve warm.

Connie Villnave
Norfolk

**Chocolate Chip & Zucchini Bread**

3 c. flour
2 c. sugar
3 tsp. cinnamon
1 tsp. soda
1 tsp. salt
1/2 tsp. baking powder
Mix together in a small bowl
3 eggs
1 c. Canola oil
3 tsp. vanilla
2 c. shredded zucchini
Add
1 1/2 c. chocolate chips
1 8-oz. can crushed pineapple
Grease 2 loaf pans.
Bake at 350 degrees for 60-65 min. or until toothpick comes out clean.

Mary Petell
Massena

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**Sweet Cinnamon Biscuits**

2 c. sifted flour
1 tbsp. baking powder
1 tsp. salt
1/4 c. vegetable oil
3/4 c. buttermilk
8 tbsp. (1 stick) butter, softened
3/4 c. sugar
1. Combine flour, baking powder, salt and baking soda in a medium bowl and mix well. Stir in vegetable oil. Add buttermilk and stir just until blended.
2. Knead the dough on a lightly floured surface until smooth. Roll dough into a 15x8 in. rectangle.
3. Preheat the oven to 400 degrees. Grease a 9-in. round baking pan lightly.
4. Spread butter over the dough. Combine granulated sugar and cinnamon in a small bowl and mix well. Sprinkle over butter. Roll up rectangle, jelly roll fashion, starting from one long side. Pinch seam to seal.
5. Cut the roll into 1 1/2 in. slices. Arrange the slices, cut side up, in prepared baking pan. Bake until lightly browned, about 15-20 min. Remove from oven. Pour milk over the top if desired. Serve hot.

Corinne Crump
Brasher Falls

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**Pumpkin Patch Biscuits**

- 1 3/4 c. all-purpose flour
- 1/4 c. packed brown sugar
- 2 1/2 tsp. baking powder
- 1/2 tsp. salt
- 1/4 tsp. baking soda
- 1 c. plus 1 1/2 tsp. cold butter divided
- 3/4 c. canned pumpkin
- 1/3 c. buttermilk

Combine the flour, brown sugar, baking powder, salt and baking soda. Cut in 1/2 c. butter until the mixture resembles coarse crumbs. Combine pumpkin and buttermilk; stir into the crumb mixture just until moistened. Turn dough onto a lightly floured surface. Knead 8-10 times. Pat or roll out to 1” thickness.

Cut w/floured cookie biscuit cutter. Place 1” apart on a greased baking sheet.

Doris Castor
DeKalb Jct.
**Pull Apart Pizza Bread**

2 cans pizza dough or biscuits  
2 c. mozzarella cheese (or your favorite cheese)  
2 tbsp. Italian seasoning or parsley flakes  
1 c. Parmesan cheese  
1/3 c. olive oil  
1 8-oz. pkg. pepperoni (can use turkey)  
1 c. Parmesan cheese  
Optional: add 1/2 tsp. fresh garlic or garlic powder

Preheat oven to 350 degrees.

Cut pizza dough or biscuits into quarters.

Cut the pepperoni into smaller pieces.

Mix all the ingredients in a bowl and toss so that the oil is spread evenly on each piece of dough.

Bake for about 30 min. (or until the top is brown and the center is thoroughly cooked).

Serve with a side sauce - serves 8.

Marion LaCombe  
Massena

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**Cocoa-Nut Bread**

2 1/4 c. all-purpose flour  
1 1/2 c. sugar  
1/3 c. Hershey’s cocoa  
3 1/2 tsp. baking powder  
1 tsp. salt  
1 egg  
1 1/4 c. milk  
1/2 c. vegetable oil

1 c. finely chopped nuts  
Heat oven to 350 degrees. Grease and flour 9x3x3” loaf pan. In lg. bowl combine all ingredients except nuts. Beat with spoon 30 seconds; stir in nuts. Pour into prepared pan. Bake 65-70 min. or until wooden toothpick inserted in center comes out clean.

Cool 10 min. Remove from pan. Wrap tightly in foil. Cool completely.

Bea Reynolds  
Massena

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**Cranberry Bread**

2 c. sifted flour  
1/2 tsp. salt  
1/2 tsp. baking powder  
1/2 tsp. baking soda  
1 c. sugar  
1 egg, beaten  
2 tbsp. melted shortening  
1/2 c. orange juice  
2 tbsp. hot water  
1/2 c. chopped nuts  
1 c. cranberries, cut in half

Sift dry ingredients together. Beat egg and add shortening, orange juice and hot water. Combine with dry ingredients. Add nuts and cranberries. Bake 1 hr. 10 min. in 325 degree oven. Brush bread with butter. Wrap in wax paper while hot and place in refrigerator for 3 hrs. Remove paper, wrap in towel and put back in refrigerator.

Bea Reynolds  
Massena

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**Cinnamon Loaves**

1/2 c. butter  
1 c. sugar  
2 eggs  
1 tsp. vanilla  
1 c. sour cream  
1/4 c. milk  
2 c. flour  
1 1/2 tsp. baking powder  
1 tsp. baking soda  
1/2 tsp. salt

Beat butter, 1 c. sugar, add eggs and vanilla. Add sour cream and milk. In bowl add flour, powder, soda and salt. Add to butter mixture 1/2 c. sugar, 1 tbsp. cinnamon, 2 tsp. dried orange peel.

In small bowl mix 1/2 c. sugar, cinnamon and orange peel. Spoon this over batter and swirl. Bake at 350 degrees large loaf 60 min., small loaf 30 min. Cool 10 min.

Margaret Tupper  
Ogdensburg

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**Rustic Pumpkin Bread**

3 1/2 c. all-purpose flour  
2 tsp. baking soda  
1 tsp. salt  
1 tsp. each ground cinnamon, ground nutmeg and cloves  
3 c. sugar  
1 can (15 oz.) solid packed pumpkin  
1 c. vegetable oil  
2/3 c. water  
4 eggs  
1/2 c. chopped pecans

Topping

1/3 c. all-purpose flour  
1/4 c. packed brown sugar  
1/2 tsp. ground cinnamon  
2 tbsp. cold butter  
1/4 c. chopped pecans

In a lg. bowl, combine the first six ingredients, set aside. In a lg. mixing bowl, beat the sugar, pumpkin, oil and water, add eggs, one at a time, beating well after each addition. Stir into the dry ingredients just until moistened, fold in pecans.

Pour into two greased 9x5” loaf pans. For the topping in a sm. bowl, combine the flour, brown sugar and cinnamon, cut in butter until the mixture resembles coarse crumbs. Stir in pecans, sprinkle over batter.

Bake at 350 degrees for 60 to 65 min. or until a toothpick comes out clean. Cool for 10 min. before removing from the pans to wire racks. Makes 2 loaves.

Kathy Besaw  
Potsdam

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Caramel Apple Muffins

2 c. all-purpose flour
3/4 c. sugar
2 tsp. baking powder
2 1/2 tsp. ground cinnamon
1/2 tsp. salt
1 egg
1 c. milk
1/4 c. butter, melted
2 tsp. vanilla extract
1/2 c. chopped peeled tart apple
12 caramels, chopped

Topping:
1/2 c. packed brown sugar
1/4 c. quick cooking oats
3 tbsp. butter, melted
1 tsp. ground cinnamon

In a large bowl, combine the flour, sugar, baking powder, cinnamon and salt. In another bowl, whisk the egg, milk, butter and vanilla. Stir in orange juice, orange peel, shortening and egg. Mix until well-blended. Stir in cranberries and nuts. Turn into a 9x5” loaf pan, greased on bottom only.

Bake for 55 min. or until toothpick inserted in center comes out clean. Cool on rack 15 min., remove from pan. Makes 1 loaf.

Lucia Johnson 
Massena

Cranberry Nut Bread

2 c. all-purpose flour
1 c. sugar

Prize Winning Donuts

1 c. mashed potatoes
1 c. sugar
2 tbsp. butter
2 eggs, beaten
1 c. milk
4 1/2 c. flour
1 tsp. soda
2 tsp. cream of tartar
1 1/2 tsp. salt
1 tsp. mace

Mash potatoes and add sugar, butter and spices. Beat eggs and add to the sugar mixture. Add milk. Sift together flour, soda, cream of tartar and salt; add to other ingredients and mix well.

Cook in grease until light brown at 350-375 degrees. Cool and enjoy.

Lucia Johnson 
Massena

Holiday Recipe Edition

November, 2014

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Kathy Besaw 
Potsdam

Cherry Nut Bread

2 c. all-purpose flour
1 c. sugar

Prize Winning Donuts

1 c. mashed potatoes
1 c. sugar
2 tbsp. butter
2 eggs, beaten
1 c. milk
4 1/2 c. flour
1 tsp. soda
2 tsp. cream of tartar
1 1/2 tsp. salt
1 tsp. mace

Mash potatoes and add sugar, butter and spices. Beat eggs and add to the sugar mixture. Add milk. Sift together flour, soda, cream of tartar and salt; add to other ingredients and mix well.

Cook in grease until light brown at 350-375 degrees. Cool and enjoy.

Lucia Johnson 
Massena
**Pumpkin Swirl Bread**

8 oz. cream cheese, softened  
1/4 c. sugar  
1 egg, beaten  
1 1/3 c. all purpose flour  
1 1/2 c. sugar  
1 tsp. baking soda  
1 tsp. cinnamon  
1/2 tsp. salt  
1/4 tsp. nutmeg  
1 c. canned pumpkin  
1/2 c. melted margarine  
1 egg, beaten  
1/3 c. water

Preheat oven to 350 degrees. Coat a large 9 x 13 baking pan with baking spray.

Mix flour, 1 1/2 c. sugar, baking soda, cinnamon, and salt in large bowl. Add pumpkin, margarine, 1 egg and water; mix just until moistened. Reserve 2 c. pumpkin batter.

In a medium bowl, mix together cream cheese, granulated sugar, and orange zest.

Spread half of this mixture over the batter in the loaf pan.

Of the remaining batter spread half of this on top of the cream cheese mixture. Then spread cream cheese mixture on the next layer of batter. Take the remaining batter and spread on top of the cream cheese layer. Set aside.

Streusel - in medium bowl with your fingers mix together the flour, brown sugar, oats and butter. Once mixed to medium size crumbs, sprinkle on top of the loaf batter. Bake for 1 hr. or until toothpick or knife inserted in center of loaf comes out clean. Cool 30 min. and then enjoy.

Kathy Robinson  
Norfolk

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**Soup Recipe**

Best crock pot made  
1 bag frozen tortellini  
1 sm. bag fresh spinach  
2 cans Italian style diced tomatoes  
1 box or 4 c. vegetable broth  
1 block cream cheese

Put all ingredients in crock pot chunking up the cream cheese, cook on low 5-6 hours.

Corinne Crump  
Brasher Falls

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**Champagne Fruit Salad**

1 envelope unflavored gelatin  
1 c. apple juice  
3 tbsp. sugar  
1 c. champagne or ginger ale  
2 c. grapes - seeded if necessary and halved  
1 orange, peeled and broken into segments  
1/3 c. broken pecans  
lettuce leaves

In a small saucepan soften gelatin in apple juice. Heat to dissolve gelatin, stirring constantly. Add sugar, stir until dissolved. Stir in champagne or ginger ale. Chill until partially set. Stir in grapes, orange segments, and pecans. Pour into a lightly oiled 4-cup ring mold. Chill until firm. Unmold onto a lettuce-lined platter.

Bea Reynolds  
Massena

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**Lasagna Soup**

1 tsp. vegetable oil  
1 c. chopped onion  
1 lb. Italian sausage, removed from casings  
1 packet Italian dressing seasoning

Preheat oven to 350 degrees. Coat an 11 x 17 baking pan with baking spray.

In a large bowl whisk together brown sugar, oats and butter. Once mixed to medium size crumbs, sprinkle on top of the loaf batter. Bake for 1 hr. or until toothpick or knife inserted in center of loaf comes out clean. Cool 30 min. and then enjoy.

Kathy Besaw  
Potsdam

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**Christmas Fruit Salad**

2 large tart apples peeled and sliced thin  
1 can mandarin oranges (drained)  
1 can unsweetened pineapple chunks, undrained  
1 c. canned sliced beets, drained  
1 me. firm banana, sliced  
1 tbsp. lemon juice  
1/4 c. mayonnaise  
2 tbsp. milk  
1 tbsp. brown sugar  
6 lettuce leaves

In a large bowl, combine the apples, oranges, pineapples, beets, banana and lemon juice. Let stand for 10 min. For the dressing combine the mayo, milk, brown sugar in a small bowl. Drain the fruit mixture, spoon onto lettuce-lined salad plates. Sprinkle with sugar and pecans. Serve with dressing.

Kathy Besaw  
Potsdam

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**Pumpkin Bread**

2 lg. eggs  
15 oz. can pumpkin puree  
1/3 c. water  
1 egg, beaten  
1/2 c. melted margarine  
1/2 c. sugar  
1 1/3 c. packed dark brown sugar  
1/2 tsp. salt  
1/4 tsp. ground dry ginger  
1 tsp. cinnamon  
1 1/2 c. sugar  
1 3/4 c. all purpose flour  
1/4 c. sugar  
8 oz. cream cheese, softened  
2 tbsp. unsalted butter, room temp.  
1 c. canned pumpkin  
1/4 c. milk  
1 box or 4 c. vegetable broth

Preheat oven to 350 degrees. Coat a large 9 x 5 bread pan with baking spray.

Mix flour, 1 1/2 c. sugar, baking soda, cinnamon, dry ginger, salt; mix just until moistened. Reserve 2 c. pumpkin batter.

Pour remaining pumpkin batter into greased and floured 5x9” loaf pan. Add cream cheese mixture and reserved pumpkin batter. Cut through with knife to marbleize.

Bake for one hr. 10 min. or until loaf tests done. Cool in pan for 10 min. Remove to wire rack to cool completely. Makes 1 loaf.

Mary Como  
Ogdensburg
Seal bag and refrigerate 4 hrs. Drain and discard marinade. Place wings in a lightly greased 13x9” pan. Bake uncovered at 375 degrees for 30-40 min., basting with reserved marinade til golden.

Janice DeShane
Norfolk

Easy Chicken
Pot Pie
3 tbsp. all-purpose flour
1/2 c. plus 2 1/3 c. fat-free reduced sodium chicken broth
1 tsp. Canola oil
2 c. chopped mushrooms
1 1/2 tsp. chopped fresh thyme or parsley
1/4 tsp. dried
Salt and pepper to taste
1 pkg. (10 oz.) frozen mixed veggies, thawed
6 oz. cooked chicken breast, cubed
1 prepared pie crust or favorite pie crust recipe
2 tsp. fat-free milk
Preheat oven to 400 degrees. In small bowl, whisk together flour and 1/2 c. broth. In a 2 qt. saucepan, heat oil over medium heat. Add mushrooms, cook, stirring 6 min. or until tender. Add remaining broth, thyme or parsley, salt and pepper, bring to boil. Whisk in flour mixture and cook stirring constantly, 3 min. or until thickened. Stir in mixed veggies and chicken. Remove from heat and place in 8 or 9” pie plate. Place crust over filling. Press dough to edges of pie plate and flute edges. Cut 2 slits in center of crust and brush top with milk. If using 8” plate, place on foil-lined baking sheet since juices may run over during baking. Bake 30-40 min. or until crust is lightly browned. Makes 16 servings.

Doris Castor
DeKalb Jct.

Corned Beef Casserole
3 c. cooked macaroni
1 can corn beef
1 can celery soup
1 sm. onion - cut into sm. pieces
1 c. peas
3 oz. any soft cheese
3 tbsp. grated Parmesan cheese
1/4 tsp. salt
1/4 tsp. pepper
1 egg
2 c. Bisquick
1/2 c. milk
Place corned beef in 13x9 baking dish. Layer with remaining ingredients. Stir together and pour into dish. Bake at 350 degrees for 1 hr. 20 min. Makes 12 servings.

Janice DeShane
Norfolk

Easy Italian Casserole
1 lb. ground beef
1/2 c. chopped onions
2 cloves garlic crushed
1 (16 oz.) can tomato sauce
1/2 tsp. oregano
1/2 tsp. basil
1/4 tsp. salt
1/4 tsp. pepper
2 c. Bisquick
1/2 c. milk
1 egg
8 slices American cheese
1/4 c. grated Parmesan cheese
Cook and stir beef, onions, garlic until brown. Stir in sauce, mushrooms and sugar and oregano and basil, salt and pepper. Heat to boiling, stirring to reduce heat, simmer 10 min. Heat oven to 400 degrees F, grease baking dish. Mix Bisquick, milk and eggs, spread 1/2 in. top with 4 cheese slices, spoon beef over top with remaining cheese slices. Sprinkle with parmesan cheese, drop rest of dough by spoonful onto cheese. Bake 20 min. Serves 6-8 people.

Nancy Wilson
Kendrew Corners

Oven Fried Chicken
1/2 c. flour
1 tsp. salt
1/2 tsp. paprika

Bea Reynolds
Bolivar
Northern New York Newspapers

Hearty Chicken & Potatoes

1 broiler-fryer chicken (2 1/2-3 lbs. cut in serving pieces)
4 potatoes, peeled and cut in pieces
1 onion, minced
1 clove garlic, minced
1 tsp. salt
1/4 tsp. black pepper
1 tsp. paprika
2 tbsp. vegetable oil

In a lg. bowl, combine chicken, potatoes and onion.
Sprinkle with garlic, salt, pepper and paprika.
Drizzle oil all over, toss lightly to coat with oil.
Arrange chicken and potatoes in a baking dish.
Bake at 350 degrees for 1 hr. or until chicken and potatoes are tender.
(You can combine sweet and white potatoes)

Bea Reynolds
Massena

Beer Baked Sandwiches

Butter or margarine
12 slices white bread
6 cheese slices
12 slices ham or turkey
3 eggs
1/4 tsp. salt
2 c. milk
1 c. beer
1/4 c. grated Parmesan cheese

Preheat oven to 350 degrees. Butter bread and make 6 sandwiches with the cheese slices and ham or turkey. Overlap sandwiches in a shallow baking dish. Bake at 350 degrees for 1 hr. or until chicken and potatoes are tender. (You can combine sweet and white potatoes)

Bea Reynolds
Massena

Italian Broccoli

Cook 1 pkg. frozen broccoli until almost tender. Drain. Saute in 3 tbsp. hot olive oil until delicately browned - sprinkle with 2 tbsp. Parmesan cheese.

Bea Reynolds
Massena

Beer Baked Sandwiches

Butter or margarine
12 slices white bread
6 cheese slices
12 slices ham or turkey
3 eggs
1/4 tsp. salt
2 c. milk
1 c. beer
1/4 c. grated Parmesan cheese

Preheat oven to 350 degrees. Butter bread and make 6 sandwiches with the cheese slices and ham or turkey. Overlap sandwiches in a shallow baking dish. Bake at 350 degrees for 1 hr. or until chicken and potatoes are tender. (You can combine sweet and white potatoes)

Bea Reynolds
Massena

Italian Layer Bake

1 (8 oz.) crescent rolls
8 slices turkey deli 1/2 lb.
8 slices ham deli 1/2 lb.
12 slices hard salami 1/2 lb.
8 slices Swiss cheese
1 jar (12 oz.) toasted red peppers
4 eggs beaten, drained
Unroll crescent roll dough with separating triangle. Separate dough into 2 squares along center line. Place 1 square on each of 4 8-inch baking pans use fingertips, press in to fit bottom of square dish.
Layer 1/2 turkey, ham, salami and Swiss cheese and 1/2 roasted peppers. Pour 1/2 beaten egg over peppers and repeat layers with rest of meats and cheese and peppers. Pour remaining eggs over the last layer of dough and cover lightly with foil.
Bake 350 degrees for 20 min. Remove foil and bake an additional 20 min. Let cool 15 min. Cut and serve.

Suzie Pinkerton-Gagne
Ogdensburg

Pork Tenderloin Marsala

2 tbsp. flour
1/2 tsp. salt
1/8 tsp. pepper
1 (14-16 oz.) pork tenderloin
3 tbsp. olive oil
1/2 lb. sliced mushrooms
2 onions, thinly sliced
1/2 c. sweet marsala wine

In a shallow dish, combine flour, salt and pepper; mix well. Coat pork tenderloin with mixture.
In a large skillet or dutch oven over med. heat heat oil. Add tenderloin, cook 6-8 min., turning on all sides to brown.

Mary Como
Ogdensburg

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Day After Thanksgiving Casserole

5 tbsp. butter, divided
2 tbsp. all-purpose flour
12 oz. can evaporated milk
1 c. water
1/4 tsp. onion powder
1/4 tsp. salt
1/4 tsp. pepper
1 c. herb flavored stuffing mix, finely crushed
1 c. cooked turkey, diced
1 c. shredded cheddar cheese
2 c. mashed potatoes

Melt 3 tbsp. of butter in a saucepan over low heat; blend in flour. Slowly stir in milk and cook until the sauce is thickened. Add remaining ingredients and bring to a boil. Cover and cook until heated through.

Mary Como
Ogdensburg

Mini Pizzas

3 tbsp. butter or margarine, softened
4 English muffins, split
1 can (8 oz.) tomato sauce
2 tbsp. minced onion
1/4 tsp. garlic salt
1/4 tsp. crushed oregano
1 pkg. (10 oz.) pre-cooked sausages sliced
1/2 c. shredded mozzarella cheese

Spread butter on each muffin half. In a small bowl, combine tomato sauce, garlic salt and oregano; blend well. Spoon sauce over the muffin halves. Arrange sausage slices on top if desired. Sprinkle cheese on top of each. Place under broiler 3 min. or until cheese melts.

Bea Reynolds
Massena

Barbecued Short Ribs

1 tbsp. oil
4 lb. beef short ribs
1/2 tsp. salt
1/2 tsp. pepper
1 (8 oz.) can tomato sauce
3/4 c. tomato juice
1 small onion, chopped
3 tbsp. cider vinegar
2 tsp. worcestershire sauce
1/4 tsp. ground cinnamon
1/8 tsp. ground cloves

In skillet with oil put ribs in. Salt and pepper ribs and brown on all sides. Add remaining ingredients and bring to a boil. Cover and reduce heat to low, cook 1 1/2 hrs. or until ribs are tender. Skim fat from sauce. Serve ribs with sauce spooned over them.

Gloria Akins
Ogdensburg

Easy Venison Stew

2 lb. venison, cubed
2 onions, quartered
1 raw potato, cut into bite sized pieces
1/2 lb. mushrooms, sliced
1 can (10 3/4 oz.) mushroom soup, undiluted
1/2 soup can dry red wine
1 tsp. salt
Cracked corn to taste
1/4 tsp. thyme
1/4 tsp. marjoram

Brown sauce as needed or (beef gravy)
Preheat oven to 275-300 degrees.
Combine all ingredients in a casserole dish and bake, covered, for about 4 hrs. Thicken juices with flour if desired. Add brown sauce or beef gravy for color if wanted. Serves 4-6.

Mary Como
Ogdensburg

Beer Baked Sandwiches

Butter or margarine
12 slices white bread
6 cheese slices
12 slices ham or turkey
3 eggs
1/4 tsp. salt
2 c. milk
1 c. beer
1/4 c. grated Parmesan cheese

Preheat oven to 350 degrees. Butter bread and make 6 sandwiches with the cheese slices and ham or turkey. Overlap sandwiches in a shallow baking dish. Bake at 350 degrees for 1 hr. or until chicken and potatoes are tender. (You can combine sweet and white potatoes)

Bea Reynolds
Massena

Italian Layer Bake

1 (8 oz.) crescent rolls
8 slices turkey deli 1/2 lb.
8 slices ham deli 1/2 lb.
12 slices hard salami 1/2 lb.
8 slices Swiss cheese
1 jar (12 oz.) toasted red peppers
4 eggs beaten, drained
Unroll crescent roll dough with separating triangle. Separate dough into 2 squares along center line. Place 1 square on each of 4 8-inch baking pans use fingertips, press in to fit bottom of square dish.
Layer 1/2 turkey, ham, salami and Swiss cheese and 1/2 roasted peppers. Pour 1/2 beaten egg over peppers and repeat layers with rest of meats and cheese and peppers. Pour remaining eggs over the last layer of dough and cover lightly with foil.
Bake 350 degrees for 20 min. Remove foil and bake an additional 20 min. Let cool 15 min. Cut and serve.

Suzie Pinkerton-Gagne
Ogdensburg

Pork Tenderloin Marsala

2 tbsp. flour
1/2 tsp. salt
1/8 tsp. pepper
1 (14-16 oz.) pork tenderloin
3 tbsp. olive oil
1/2 lb. sliced mushrooms
2 onions, thinly sliced
1/2 c. sweet marsala wine

In a shallow dish, combine flour, salt and pepper; mix well. Coat pork tenderloin with mixture.
In a large skillet or dutch oven over med. heat heat oil. Add tenderloin, cook 6-8 min., turning on all sides to brown.

Mary Como
Ogdensburg

Consistently Delicious Dining

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Gran-View
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Ham And Noodle Casserole

1 (8 oz.) pkg. noodles
1 1/2 c. ham
1 c. celery
1/2 c. chopped onion
1 (6 oz.) can pimentos
1 lb. extra sharp cheese
2 (10 oz.) cans golden mushroom soup
Use more if it seems dry or add a little water

Cook noodles about 9 min. and drain. Cut up ham in small cubes and sautee in water. 1 tbsp. butter, celery and onions. Cut up cheese in cubes. In another pan put in cooked noodles, mushroom soup, pimentos and cheese cubes. Beat and add sauteed ham, onions and celery.

Marion LaCombe
Massena

Twice Baked Potato Casserole
8 med. potatoes, scrubbed and dried
2 tbsp. olive oil
1 tsp. salt
3/4 c. milk
1/2 c. mayonnaise
1/2 c. sour cream
5-6 green onions, sliced
Salt and pepper to taste
Preheat oven to 400 degrees.
Put cleaned potatoes (rub with olive oil first) on baking sheet. Let cool 15 min.
Cut potatoes into bite sized pieces and place in a bowl. It’s okay (if potatoes fall apart). Stir in mayonnaise and sour cream. Set aside 1/3 c. cheese, 3 tbsp. sliced green onions for top of cream. Set aside 1/3 c. cheese, 3 tbsp. sliced green onions for top of cream.

Creamy Carrot Casserole
1 1/2 lbs. carrots, peeled and sliced or 1 (20 oz.) bag frozen sliced carrots, thawed
1 c. mayonnaise
1 tsp. grated onion
1 tbsp. prepared horseradish
1/4 c. shredded Cheddar cheese
2 tbsp. buttered bread crumbs

Lucia Johnson
Massena

Green Beans w/Mushrooms
1 tsp. salt, divided
1 1/2 lbs. green beans, trimmed
1 tbsp. oil
1 sm. onion, chopped
1 clove garlic, minced or 1/2-1 tsp. garlic powder
2 c. mushrooms, halved
3 tbsp. red wine vinegar
1/4 tsp. black pepper
Boil green beans in water with 1/2 tsp. salt, until tender; drain. Meanwhile, in skillet, heat oil over med.-high heat. Add onion and garlic; cook 5 min. Add mushrooms; cook 2 more min. Stir in vinegar, pepper and remaining salt. Cook 1 min.

Lucia Johnson
Massena

Zucchini Pie
3 c. thinly sliced zucchini
3 sm. onions, chopped
1/2 c. vegetable oil
1 1/2 c. grated Parmesan cheese
1 c. Bisquick
3 eggs (or Egg Beaters)
1 tsp. parsley
Salt and pepper, to taste
Beat eggs in a bowl. Add remaining ingredients and mix. Put into a greased 8x10” pan and bake at 350 degrees for 45 min. Optional: sprinkle top with paprika.

Lucia Johnson
Massena

Grandma’s Meat Pie
1 unbaked double pie crust
4 to 6 med. potatoes (depending the size
1 lb. hambug
1 small onion, salt & pepper to taste
Cook meat loose with onions, salt and pepper
Cook potatoes, drain and mash
Mix potatoes, meat mixture together. Put in unbaked pie shell and dot with butter, add top pie crust. Make slits in top of crust.
Bake at 350 degrees for 40-45 min. or until golden brown. May add gravy over when ready to serve. Serve hot.

Connie Villnave
Norfolk

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Desserts

Golden Holiday Corn
1/2/3 c. canned corn, drained
2 c. cooked rice
2 1/2 c. grated carrots
1 1/4 c. grated Italian cheese
2 well beaten eggs
1/4 c. milk
1 tsp. minced onion
1 tsp. salt
1/8 tsp. pepper
Combine all ingredients and mix well.
Place in greased baking dish and cover.
Bake at 325 degrees for 45 min.

Lucia Johnson
Massena

Peanut Butter Cup Brownies
1 c. mayonnaise
2 eggs, beaten
1/4 c. water
1 pkg. (21.5 oz.) fudge brownie mix
1 bag chocolate covered peanut butter cups

Janet Leary
Ogdensburg

Cow Pies
2 c. (12 ounces) milk chocolate chips
1 tbsp. shortening
1/2 c. raisins
1/2 c. chopped slivered almonds
In a double boiler over simmering water, melt the chocolate chips and shortening, stirring until smooth. Remove from the heat; stir in raisins and almonds. Drop by tablespoonsfuls onto waxed paper. Chill until ready to serve.

Jane Loveland
Ogdensburg
Cow Santa Snowflakes
2 egg whites
1 tsp. vanilla
pinch of salt
2/3 c. sugar
1 c. chopped pecans
1 c. chocolate chips
Preheat oven to 375. Beat egg whites, adding vanilla and salt. Continue beating until fairly firm. Add the sugar gradually, beating until very stiff. Stir in the nuts and choc chips. Drop from spoon onto a cookie sheet covered with greased aluminum foil. Put in oven and turn off heat immediately. Leave in oven several hours, until oven cools thoroughly. (I make these in the evening and leave in oven all night and in the morning they are ready.)
Jane Loveland
Massena

Seven Layers Of Heaven
1/2 c. butter, melted
1 c. graham cracker crumbs
1 c. flaked coconut
1 c. (16 oz.) semi-sweet chocolate chips
1 c. peanut butter chips
1 can (14 oz.) sweetened condensed milk
1 c. chopped walnuts
Preheat oven 350 degrees. Pour melted butter over bottom of 9” square pan. Spread graham cracker crumbs evenly over butter. Layer with coconut, chocolate chips, peanut butter chips. Drizzle sweetened condensed milk over top layer and sprinkle with walnuts.
Bake 30 min.
Janet Leary
Ogdensburg

My Grandma’s Christmas Plum Pudding
1 lb. chopped raisins
1 lb. chopped suet
1 lb. grated stale bread or half bread and flour
1 lb. currants
1 lb. sugar
8 eggs, slightly beaten
1 c. brandy
1 c. wine
1 pt. milk
2 tsp. grated nutmeg
1 tbsp. mixed spices
1 tsp. salt
Mix the above thoroughly. Boil 6 hrs. in a floured cloth tied tight, it should be served with burning brandy or plum pudding sauce. Serves 12.
Doris Castor
DeKalb Jct.

Fresh Apple Cookies
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. cloves
1 c. chopped nuts
1 c. raisins
1/2 c. vegetable shortening
1 tsp. vanilla
3 eggs
1 c. buttermilk
Preheat oven to 350 degrees. Grease and flour a 13x9x2 in. baking pan. In a small bowl mix flour, baking powder, baking soda, cinnamon, allspice and cloves; set aside. In a small bowl mix nuts, raisins and 2 tbsp. of flour mixture; set aside. In a large mixer bowl at high speed beat sugar, shortening and vanilla until light and fluffy. Add eggs, one at a time, beating well after each one. At low speed beat in flour mixture in three additions alternately with buttermilk, starting and ending with the flour mixture; beat well after each addition. Stir in floured nuts and raisins. Pour into pan and bake for 35-40 min. or until a wooden pick inserted in the center comes out clean. Cool in pan on wire rack. Spread with frosting...quick carmel frosting in small saucepan over low heat melt 1/3 c. butter. Add 1 c. brown sugar and 1/8 tsp. salt; stir constantly for 2 min. Add 1/4 c. milk. Increase heat to med. and continue stirring until mixture comes to a boil, cook and stir for 3 minutes.
Connie L. White
Madrid

Grandma’s Spice Cake
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1 tsp. cinnamon
1/2 tsp. allspice
1/2 tsp. cloves
1 c. chopped nuts
1 1/2 c. sugar
1/2 c. vegetable shortening
1 tsp. vanilla
3 eggs
1 c. buttermilk
Preheat oven to 350 degrees. Grease and flour a 9x9x2 in. square pan. In large bowl, combine 1 c. sugar, 4 oz. vanilla-flavored candy coating or 1 bag 12 oz. white baking morsels. 1. In large bowl, combine 1 c. sugar, brown sugar and margarine, beat until light and fluffy. Add vanilla and eggs; beat well.
2. Lightly spoon flour into measuring cup, level off. In small bowl, combine flour, cocoa and baking soda, mix well. Add to sugar mixture, blend well. Stir in 1/2 c. of the pecans. Cover with plastic wrap, refrigerate 30 min. for easier handling.
3. Heat oven to 375 degrees. For each cookie, with floured hands, shape about 1 tbsp. dough around 1 caramel candy, covering completely. In small bowl, combine remaining 1/2 c. pecans and 1 tsp. sugar. Press one side of each ball into pecan mixture. Place, nut side up, 2 in. apart on ungreased cookie sheets.
4. Bake at 375 degrees for 7-10 min. or until set and slightly cracked. Cool 2 min., remove from cookie sheets. Cool 15 min. or until completely cooled.
5. In small saucepan, melt candy coating over low heat (or white chocolate coating if desired). Cut caramels in half and add to saucepan. Stir until smooth. Drizzle over butter. Layer with coconut, chocolate chips, peanut butter chips, Drizzle sweetened condensed milk over top layer and sprinkle with walnuts.
Bake 30 min.
Janet Leary
Ogdensburg

Caramel-Filled Chocolate Cookies
1 c. sugar
1 c. firmly packed brown sugar
1 c. margarine or butter, softened
2 tsp. vanilla
2 eggs
21/2 c. Pillsbury All Purpose Flour
3/4 c. unsweetened cocoa
1 tsp. baking soda
1 c. chopped pecans
48 Rolo chew caramels in milk chocolate, unwrapped
1 tsp. sugar
4 oz. vanilla-flavored candy coating or 1 bag 12 oz. white baking morsels
1. In large bowl, combine 1 c. sugar, brown sugar and margarine, beat until light and fluffy. Add vanilla and eggs; blend well.
2. Lightly spoon flour into measuring cup, level off. In small bowl, combine flour, cocoa and baking soda, mix well. Add to sugar mixture, blend well. Stir in 1/2 c. of the pecans. Cover with plastic wrap, refrigerate 30 min. for easier handling.
3. Heat oven to 375 degrees. For each cookie, with floured hands, shape about 1 tbsp. dough around 1 caramel candy, covering completely. In small bowl, combine remaining 1/2 c. pecans and 1 tsp. sugar. Press one side of each ball into pecan mixture. Place, nut side up, 2 in. apart on ungreased cookie sheets.
4. Bake at 375 degrees for 7-10 min. or until set and slightly cracked. Cool 2 min., remove from cookie sheets. Cool 15 min. or until completely cooled.
5. In small saucepan, melt candy coating over low heat (or white chocolate chips melted 20 seconds in microwave stirring then 20 seconds more until melted) stirring constantly until smooth, drizzle over cooled cookies.
Makes 4 dozen cookies.
Judy Streeter
Hammond

Church Window Cookies
1 stick oleo
1 sm. bag colored marshmallows
1 c. nuts
1 lg. bag choc. chips (12 oz.)
Melt 1 stick oleo and choc. chips and cool; add 1 c. chopped nuts and 1 bag sm. colored marshmallow. Mix and form 2 logs. Roll in coconut over wax paper. Cool slice them thin.
Nancy Wilson
Kendrew Corners

Christmas Holly Cookies
30 marshmallows
1/2 c. butter
1 tsp. vanilla
2 tsp. green food coloring
3 1/2 c. corn flakes
Red candies
Combine marshmallows, butter, vanilla, food coloring in double boiler. Heat over water until marshmallows melt, gradually stir in corn flakes. Drop by tsp. on waxed paper. Shape into a wreath. Decorate with red candies.
Nancy Wilson
Kendrew Corners

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Cranberry Crunch
2 c. oatmeal
1 c. flour
2 c. brown sugar
1 c. butter or margarine
2 c. cranberry sauce (jelled or whole)
Mix oatmeal, brown sugar, cut into butter until crumbly place 1/2 mixture in 9x13 pan, grease the pan. Cover with cranberry sauce. Top with remaining crumb mixture. Bake 45 min. in 350 degree oven. Cut into squares. Serve warm with a scoop of vanilla ice cream.

Seven Layer Bars
1 1/2 c. cocoa
1 c. chocolate chips
1 1/3 c. coconut
1 c. graham cracker crumbs
1/2 c. walnuts
1 (15 oz.) can condensed sweet milk
Melt oleo, put in 9x13x2 inch pan. Sprinkle crumbs evenly over melted oleo. Layer with choc. chips, butterscotch chips, coconut and nuts. Pour milk over all. Bake at 350 degrees for 30 min. Cool and cut into squares.

Chocolate Chess Pie
1 unbaked pie shell
Beat together:
1 1/2 c. sugar
2 tbsp. flour
3 tbsp. cocoa (sifted)
1 small can milk (2/3 c.)
1 1/3 c. butter (melted)
2 eggs (beat a little)
3/4 c. sugar
Bake 350 degrees 40-50 min.
Serve w/cool whip and ice cream.

Ginger Cookies
1 c. white sugar
2 eggs well beaten
1 c. butter
1 tsp. salt
4 1/2 c. flour
3/4 c. molasses
3/4 c. sour milk
1 tsp. ginger
1 tsp. vanilla
2 tbsp. soda
Let chill 1 hr. or better overnight. Roll out, put on cookie sheet. Bake at 350 degrees.

Blackberry Cake
1/4 c. oil
1 c. berries
6 tbsp. juice off berries
1/2 tsp. salt
2 c. flour
1 tsp. soda
Bake 375 degrees
Frosting:
1/2 c. sugar
1/2 c. water
1 c. cream
Beat together:
1 c. sugar
pinch salt
1 tsp. butter
2 tbsp. flour
stir up like cake
Put apples in pan, sprinkle with sugar, cinnamon and add cake mix. Cook in 375 degree oven.
Sauce:
1 c. sugar
pinch salt
1 tsp. butter
2 tbsp. flour
stir up like cake
Put apples in pan, sprinkle with sugar, cinnamon and add cake mix. Cook in 375 degree oven.

Crows Nest
1 c. sugar
1 spoonful shortening
salt
nearly one cup milk
flour (like batter of cake)
1 1/2 tsp. baking powder
stir up like cake
Put apples in pan, sprinkle with sugar, cinnamon and add cake mix. Cook in 375 degree oven.

Cranberry Crunch
1 1/3 c. coconut
1 c. graham cracker crumbs
1/2 c. walnuts
1 (15 oz.) can condensed sweet milk
Melt oleo, put in 9x13x2 inch pan. Sprinkle crumbs evenly over melted oleo. Layer with choc. chips, butterscotch chips, coconut and nuts. Pour milk over all. Bake at 350 degrees for 30 min. Cool and cut into squares.

Chocolate Chess Pie
1 unbaked pie shell
Beat together:
1 1/2 c. sugar
2 tbsp. flour
3 tbsp. cocoa (sifted)
1 small can milk (2/3 c.)
1 1/3 c. butter (melted)
2 eggs (beat a little)
3/4 c. sugar
Bake 350 degrees 40-50 min.
Serve w/cool whip and ice cream.

Ginger Cookies
1 c. white sugar
2 eggs well beaten
1 c. butter
1 tsp. salt
4 1/2 c. flour
3/4 c. molasses
3/4 c. sour milk
1 tsp. ginger
1 tsp. vanilla
2 tbsp. soda
Let chill 1 hr. or better overnight. Roll out, put on cookie sheet. Bake at 350 degrees.

Blackberry Cake
1/4 c. oil
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2 tbsp. flour
stir up like cake
Put apples in pan, sprinkle with sugar, cinnamon and add cake mix. Cook in 375 degree oven.

Crows Nest
1 c. sugar
1 spoonful shortening
salt
nearly one cup milk
flour (like batter of cake)
1 1/2 tsp. baking powder
stir up like cake
Put apples in pan, sprinkle with sugar, cinnamon and add cake mix. Cook in 375 degree oven.

Cranberry Crunch
1 1/3 c. coconut
1 c. graham cracker crumbs
1/2 c. walnuts
1 (15 oz.) can condensed sweet milk
Melt oleo, put in 9x13x2 inch pan. Sprinkle crumbs evenly over melted oleo. Layer with choc. chips, butterscotch chips, coconut and nuts. Pour milk over all. Bake at 350 degrees for 30 min. Cool and cut into squares.

Chocolate Chess Pie
1 unbaked pie shell
Beat together:
1 1/2 c. sugar
2 tbsp. flour
3 tbsp. cocoa (sifted)
1 small can milk (2/3 c.)
1 1/3 c. butter (melted)
2 eggs (beat a little)
3/4 c. sugar
Bake 350 degrees 40-50 min.
Serve w/cool whip and ice cream.

Ginger Cookies
1 c. white sugar
2 eggs well beaten
1 c. butter
1 tsp. salt
4 1/2 c. flour
3/4 c. molasses
3/4 c. sour milk
1 tsp. ginger
1 tsp. vanilla
2 tbsp. soda
Let chill 1 hr. or better overnight. Roll out, put on cookie sheet. Bake at 350 degrees.

Blackberry Cake
1/4 c. oil
1 c. berries
6 tbsp. juice off berries
1/2 tsp. salt
2 c. flour
1 tsp. soda
Bake 375 degrees
Frosting:
1/2 c. sugar
1/2 c. water
1 c. cream
Beat together:
1 c. sugar
pinch salt
1 tsp. butter
2 tbsp. flour
stir up like cake
Put apples in pan, sprinkle with sugar, cinnamon and add cake mix. Cook in 375 degree oven.
Sauce:
1 c. sugar
pinch salt
1 tsp. butter
2 tbsp. flour
stir up like cake
Put apples in pan, sprinkle with sugar, cinnamon and add cake mix. Cook in 375 degree oven.

Crows Nest
1 c. sugar
1 spoonful shortening
salt
nearly one cup milk
flour (like batter of cake)
1 1/2 tsp. baking powder
stir up like cake
Put apples in pan, sprinkle with sugar, cinnamon and add cake mix. Cook in 375 degree oven.

Cranberry Crunch
1 1/3 c. coconut
1 c. graham cracker crumbs
1/2 c. walnuts
1 (15 oz.) can condensed sweet milk
Melt oleo, put in 9x13x2 inch pan. Sprinkle crumbs evenly over melted oleo. Layer with choc. chips, butterscotch chips, coconut and nuts. Pour milk over all. Bake at 350 degrees for 30 min. Cool and cut into squares.
Coffee Cake
1 1/2 c. brown sugar
2 tbsp. flour
2 tbsp. cinnamon
3 tbsp. melted butter
1 c. chopped nuts
1 c. sugar
1/4 c. melted butter
1/2 c. milk
Batter:
1 1/2 c. flour
1 1/2 tsp. baking powder
2 eggs
First mix the flour, brown sugar, salt, cinnamon, butter and nuts together-set aside.
Batter: Cream eggs and sugar, add butter, sift flour, salt, baking powder together. Add to batter milk-in round pan. Spread a layer of batter. Then add a layer of topping then more batter. Repeat.
Bake 350 degrees for 50-60 min.
Corinne Crump
Brasher Falls

No-Bake Chocolate Oatmeal Drops
2 c. sugar
1/2 c. milk
1/4 c. butter
3 tbsp. unsweetened cocoa
1/4 tsp. salt
1 tsp. vanilla
1/2 c. peanut butter
3 c. quick-cooking rolled oats
In a lg. saucepan, combine sugar, milk, butter, cocoa. Bring to a boil; boil 1 min., stirring constantly. Stir in salt, vanilla, peanut butter and rolled oats, blend well. Drop by teaspoonfuls onto waxed paper. Let stand until set.
Makes about 4 dozen.
Bea Reynolds
Massena

Oh So Simple Raspberry Cake
1 box white cake mix
4 eggs
2/3 c. oil
3 oz. small jello (whatever you use with berries)
10 oz. frozen (unthawed) or 2 c. fresh berries
Grease 13x9 pan and bake at 325 degrees for 50 min.
Top after done and cooked: One container cool whip
2 tbsp. white frosting
Mix together and put on top.
Marion LaCombe
Massena

Chocolate Truffle Cookies
1/2 c. powdered sugar
1 c. butter or margarine, softened
1 1/2 tsp. vanilla
1 square unsweetened chocolate, melted
2 1/4 c. all purpose flour
1/4 tsp. salt
6 oz. pkg. (1 cup) semi-sweet chocolate chips
1/4 c. powdered sugar
2 tbsp. unsweetened cocoa
Heat oven to 375 degrees. Lightly grease cookie sheets.
In large bowl beat 1/2 c. powdered sugar and butter until light and fluffy. Add vanilla and chocolate, blend well. Lightly spoon flour into measuring cup, level off.
At low speed, blend in flour and salt. By hand, stir in chocolate chips. Shape into 1 in. balls. Place on prepared cookie sheets.
Bake at 375 degrees for 10-12 min. Cool completely.
In small bowl combine 1/4 c. powdered sugar and cocoa. Roll cooked cookies in cocoa mixture.
Makes 4 doz. cookies.
Bea Reynolds
Massena

Soft Molasses Cookies
1 1/2 c. sugar
2 eggs
1 c. shortening
5 c. flour
1 tsp. allspice
1 tsp. cinnamon
1 1/2 tsp. cloves
3 tsp. baking soda
1 c. molasses
1 c. cold water
1 c. chopped nuts or raisins
Cream sugar, shortening and eggs together. Add molasses, water and mix well.
Add dry ingredients to the mixture. Stir well. Mix in nuts or raisins. Drop by tsp. onto greased cookie sheet.
Bake at 350 degrees for 10-12 min.
Marion LaCombe
Massena

Carrot Cake
Preheat oven to 350 degrees. Grease and flour 13x9x2 inch bake pan for 40-45 min. or until toothpick inserted in center comes out clean - cool completely.
1 pkg. yellow cake mix
4 eggs
1/2 c. canola oil
3 c. grated carrots
1 c. finely nuts
2 tsp. ground cinnamon
For cake: Combine cake mix, eggs, oil, carrots, nuts and cinnamon in large bowl. Beat at low speed with electric mixer until moistened. Beat at medium speed for 2 min. pour in pan.
Cream Cheese Frosting:
2 (8 oz.) cream cheese, softened
2 tbsp. butter or margarine, softened
1 tsp. vanilla extract
2 c. confectioners sugar
For frosting - place cream cheese, butter, vanilla extract in small bowl. Beat at low speed until smooth and creamy. Add confectioners sugar gradually. Add more sugar to thicken or milk if too thin. Frosting as needed.
Spread frosting on cool cake.
Mary Petell
Massena

HAPPY HOLIDAYS

FROM
OUR
FAMILY
TO
YOURS

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**Pumpkin Muffin Cake**
1 pkg. (2-layer size) yellow cake mix
1/2 c. water
1/2 egg
1/3 c. milk
1/4 c. oil
3/4 c. canned pumpkin
1/2 c. sugar
2 tsp. vanilla
1/4 tsp. baking soda
1/4 tsp. baking powder
1/4 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. allspice
1/2 tsp. ground nutmeg

1. Preheat oven to 350 degrees. Spray 12-cup muffin cups with cooking spray.
2. In a large bowl, beat cake mix, eggs, oil, water, pumpkin, vanilla, spices, and salt until smooth. Gently fold in dry mix and water.
3. Fill muffin cups 2/3 full. Bake for 20-25 minutes or until toothpick comes out clean. Cool in pan for 5 minutes, then remove from pan and cool on wire rack.

**Spiced Pumpkin Cake**
Makes 18 servings
1 pkg. (2-layer size) yellow cake mix
1/2 c. sugar
1/2 c. water
1/2 egg
1/3 c. milk
1/2 c. oil
3/4 c. canned pumpkin
1/2 c. sugar
2 tsp. vanilla
1/4 tsp. baking soda
1/4 tsp. baking powder
1/4 tsp. salt
1/2 tsp. ground nutmeg
1/2 tsp. ground allspice
1/2 tsp. ground cinnamon
1/4 tsp. cloves
1/4 tsp. ground nutmeg

1. Preheat oven to 350 degrees. Spray 9x13 in. baking pan.
2. In a large bowl, beat cake mix, eggs, oil, water, pumpkin, vanilla, spices, and salt until smooth. Gently fold in dry mix and water.
3. Pour into greased and floured 13x9 in. baking pan. Bake for 25 minutes or until toothpick comes out clean. Cool and serve.

**Cherry Cheesecake Dump Cake**
1 c. frozen cherries
1/2 c. sugar
1/2 c. butter, softened
1 pkg. (about 16 oz.) angel food cake mix
1/2 tsp. extract
1/2 tsp. food coloring

1. Preheat oven to 375 degrees. Spray 9-in. square baking pan with nonstick cooking spray.
2. In a bowl, mix cherries, sugar, butter, and cake mix. Spread 1/2 of batter in bottom of pan. Bake for 15 minutes.

**Pudding Mug Cake**
1/4 c. sugar
1/4 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1/4 c. milk
1/2 c. sour cream
2 eggs
1/2 c. oil
1 can (14 oz.) chocolate cake mix
2 tbsp. caramel topping
1/2 c. milk

1. Preheat oven to 350 degrees. Grease 6-ounce microwave-safe mug.
2. Mix sugar, flour, baking powder, and salt in mug. Add milk, sour cream, eggs, oil, and chocolate mix. Mix until smooth.
3. Microwave on high for 1 minute. Remove from microwave and drizzle with caramel topping. Serve.

**Kahlua Chocolate Cake**
19 oz. chocolate cake mix
4 oz. chocolate instant pudding mix (4 oz. portion size)
1/3 c. kahlua liqueur
3/4 c. oil
4 eggs
2 1/2 c. sour cream
10 1/2 oz. pkg. chocolate chips

1. In a large bowl, beat cake mix, eggs, oil, sour cream, and kahlua. Stir in chocolate chips.
2. Pour into greased and floured 10” bundt pan. Bake for 50 minutes or until toothpick comes out clean.
3. Cool in pan at least 15 minutes. Remove from pan and let cool completely. Serve.

*For more recipes, visit Pearle Vision.*
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Marion LaCombe
Massena

Apple Cake
5-7 apples
1-9 oz. pkg. yellow cake mix (Aldi’s) dry
2 tbsp. sugar
1 tbsp. cinnamon
1 stick butter
Preheat oven 350 degrees. Fill 9x12 1/2
full with apples peeled and cored sliced
thin. Sprinkle the apples with dry cake mix.
Combine sugar and cinnamon and
sprinkle over the cake mix. Melt butter 30
sec. and drizzle over top. Bake for 30 min.
or until golden brown. Can be served with
ice cream if desired. You can also use oth-
er fruits for this cake (blueberries)

Marion LaCombe
Massena

Grandma’s Apple Pie
2 1/4 c. all-purpose flour
2 tsp. sugar
3/4 tsp. kosher salt
1 c. unsalted butter, cubed
6-8 tbsp. ice water
Filling:
5 med. apples, cut into 1/4 in. slices
4 med. Granny Smith apples, cut into
1/4 in. slices
1 1/2 c. sugar
3 tbsp. lemon juice
2 tbsp. all-purpose flour
1/2 tsp. kosher salt
3/4 tsp. ground cinnamon
Dash of ground nutmeg
3 tbsp. unsalted butter, cut into pieces
1 egg, lightly beaten
1-2 tbsp. sugar, fine sugar
In a large bowl, mix the flour, sugar and
salt, cut in butter until crumbly. Gradu-
ally add water, tossing with a fork until
dough holds together when pressed. Di-
vide dough in two portions so that one is
slightly larger than the other, wrap each
in plastic wrap. Refrigerate for 1 hr. or un-
til easy to handle.

In a large bowl, combine the apples,
sugar, lemon juice, flour, salt, cinnamon
and nutmeg.
On a lightly floured surface, roll out
larger portion of dough to 1/8 in. thick.
Put in a 9 in. pie plate trimming even with
edge. Fill with apple mixture, Dot apples
with butter. Lightly brush rim of pastry
with some of the beaten egg. Roll out re-
maind ing dough to fit top of pie place over filling.
Cut slits in pastry. Brush top with egg, sprinkle with super fine sugar.
Bake at 425 degrees for 20 min. Reduce
heat to 375 degrees. Bake 50-60 min. lon-
ger or until crust is golden brown and fill-
ing is bubbly. Cool on a wire rack for 2 hrs.
before serving.

Kathy Besaw
Potsdam

Fruit Cocktail Cake
2 c. flour
1 1/2 c. sugar
2 tsp. baking soda
1/4 tsp. salt
Add: 3 eggs
15 oz. can fruit cocktail with juice
Beat with mixer. Pour into greased
9x13 in. pan.
Bake 300 degrees for 45 min.
Icing:
1 stick butter
1 c. coconut
1/2 c. evaporated milk
1 c. sugar
1/2 c. pecans
1 tsp. vanilla
Boil 2 min., spread while warm
Margaret Tupper
Ogdensburg

Cookie Filled Chocolate Cake
Make chocolate cake mix according to
the directions, and put aside until cookies
are made.
1/2 c. white sugar
1/2 c. brown sugar
1/2 c. oleo, softened
1 egg
1 tsp. vanilla
2 c. flour
1/2 tsp. salt
1/2 tsp. soda
3 oz. chocolate chips
walnuts, if desired

November, 2014 - Page 15
Mix and beat sugars, oleo, egg and va-
nilla for 2 min. Add flour, soft and baking
soda. Stir and knead until blended. Add
chips and/or walnuts.
Flatten out cookies on top of uncooked
cake batter. Approximately 12 cookies to
place on top.
Any cake mix or frosting may be used.
Preheat oven 350 degrees. Bake 30-35
min. Cool and frost.

Bonnie Pearson
Ogdensburg

Cream Cheese And
Raspberry Coffee Cake
1 - 8 oz. soft cream cheese
1 c. sugar
1/2 c. butter
1/3/4 c. flour
2 eggs
1/4 c. milk
1 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. vanilla
1/4 tsp. salt
1/2 c. raspberry jam
Powder sugar
Beat cream cheese, sugar and but-
ter until fluffy. Add half flour, eggs, milk,
powder, soda, vanilla and salt. Beat 2 min.
Add remaining flour. Spread 9x13 in. pan.
Spoon jam into 8-10 dallops on top of
batter, marble. Bake 350 degrees 30-35 min.
Sift poweder sugar on top.
Margaret Tupper
Ogdensburg
Apple Cake With Frosting

2 eggs
2 tsp. vanilla
2 c. sugar
1/2 c. oil
Beat until creamy. Sift and add to above:
2 c. flour
2 tsp. baking soda
2 tsp. cinnamon
Stir in 4 c. sliced apples
1 c. chopped nuts
Bake in 9x13 in. greased pan - 1 hr. at 325 degrees.
Frosting:
2 tsp. butter
3 oz. cream cheese

Sour Cream Pumpkin Bundt Cake

Great for Thanksgiving and alternative to pie.

Streusel:
1/2 c. packed brown sugar
1 tsp. cinnamon
2 tsp. butter
1 tsp. allspice
Mix dry ingredients. Blend in butter until mixture crumbly. Set aside.

Cake
2 c. flour
2 tsp. cinnamon
2 tsp. baking soda
1 tsp. salt
4 eggs
1 c. pumpkin puree (not pie filling)
1 c. sour cream
2 tsp. double strength vanilla
Combine dry ingredients and set aside.

Cream together butter and sugar. Add eggs one at a time and beat well after. Add pumpkin, sour cream and vanilla. Gradually add dry ingredients. Put 1/2 batter in Bundt pan. Sprinkle Streusel over and spread remaining batter on top. Bake 55-60 minutes. After cooling 30 minutes, re-move from pan. cool completely before drizzling on glaze.

Glaze
1 1/2 c. powdered sugar
2-3 tbsp. milk

Oven 350. Grease large Bundt pan.
Nancy Orologio Besaw
Norwood

Twix Truffle Brownie

Brownie layer:
1 c. butter softened
2 c. sugar
4 eggs
1 tsp. vanilla
1/2 tsp. salt
1/2 c. unsweetened cocoa powder
Shortbread layer
1 box (10 oz.) Lorna Doone shortbread cookies

Glaze
6 oz. softened cream cheese
1/2 c. sugar
Caramel layer
14 oz. bag caramel cubes, unwrapped
2 tbsp. milk
Chocolate layer
1 1/2 c. milk chocolate chips
1/2 c. semi sweet chocolate chips
1 tbsp. shortening

Preheat oven 350.
Cream butter and sugar. Add vanilla and eggs (one at a time) and mix well. Add salt, cocoa and flour. Stir this in to com-bine. Do not overmix. Pour in to a greased 13x9 pan. Bake 22-25 minutes.

Glaze
1 1/2 c. powdered sugar
2-3 tbsp. milk

Oven 350. Grease large Bundt pan.
Nancy Orologio Besaw
Norwood

Chocolate Cakes

Brownie layer:
2 c. sugar
1 c. cocoa
2 c. hot water
1/2 tsp. salt
2 beaten eggs
2 c. flour
10 tbsp. oil
2 tsp. baking soda
2 tsp. vanilla extract

Combine all ingredients and mix well. Batter will be thin. Bake in greased pan or pans. Use 2 8x8” pans or large one to hold all batter. Bake at 350 degrees for about 25 min. or until done. Frost as desired.

Lucia Johnson
Massena

Ingredients:

Preheat oven to 350. Combine all ingredients in a large bowl. Form into 1/2 inch balls and place on a parchment paper lined cookie sheet. Press dough down onto pan to form round disks. Bake 10 minutes. Remove to a wire rack to cool. Share with friends!

Ingredient:
2 cups Almond flour
1/2 cup Coconut Oil
2 Tb Coconut Flour
1/2 tsp Sea Salt
1/2 tsp Baking Soda
1 Tb Vanilla Extract
Holiday Recipe Edition

Eggless Cake
1 c. shortening
2 c. brown sugar, packed
2 c. hot water
1 tsp. baking soda
1 1/2 tsp. salt
1 1/2 tsp. cloves
1/2 tsp. allspice
1 box raisins
4 c. flour
2 tsp. baking powder
1 c. chopped nuts
Boil together first 9 ingredients; cool. In another bowl, mix last 3 ingredients. Add to cooled mixture and mix well. Bake at 350 degrees for 30-35 min. in 9x13” pan. While still warm, sprinkle with sifted confectioners’ sugar.
Lucia Johnson
Messa

Chocolate Chip Cake
3/4 c. shortening
2 c. sugar
2 eggs
1 tsp. vanilla
1/3 c. flour
1 tsp. salt
1 tsp. baking soda
8 oz. chocolate chips
1/2 c. chopped walnuts (optional)
Put shortening, sugar, vanilla and eggs in bowl; beat. Add flour, salt, baking soda and hot water; beat well. Add melted chocolate and cool slightly. Pour into greased 13x9x2” pan.
Sprinkle chips (and nuts, if desired) over batter. Bake at 350 degrees for 35-45 min. When cooled, sprinkle with sifted confectioners’ sugar.
Lucia Johnson
Messa

Amazin’ Raisin Cake
Mix together:
3 c. flour
2 c. sugar
1 c. mayo
1 1/3 c. milk
2 eggs
2 tsp. baking soda
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/2 tsp. salt
Then add:
3 c. peeled, chopped apples
1 1/2 c. chopped walnuts
Use 2, 8x8” pans or one large one.
Grease pans. Bake at 350 degrees for about 35-45 min. or until done. Serve with whipped cream or ice cream or frost as desired.
Lucia Johnson
Messa

Banana Chocolate Chip Bars
2 3 c. Crisco
2/3 c. sugar
2/3 c. light brown sugar
1 egg
1 tsp. vanilla
1/2 tsp. salt
1 c. mashed bananas
2 c. all purpose flour
2 tsp. baking powder
1 1/2 c. chocolate chips
Lucia Johnson
Messa

Cherry Mousse Parfait
1 (3 oz.) pkg. cherry flavored gelatin
1/2 c. heavy cream, whipped
Drain cherries; reserve syrup. Cut cherries in half; marinate in brandy 1 hr. Add water to cherry syrup to make 1 1/2 c. liquid. Heat to simmering; remove from heat. Add gelatin; stir until dissolved. Chill until mixture begins to set. Fold in whipped cream. Fold in cherries and brandy. Chill until mousse begins to set. Spoon into 6 parfait glasses. Chill 2 hrs. or until firm. Top with additional whipped cream, if desired. Makes 6 servings.
Lucia Johnson
Messa

Cherry Mousse
2 c. sugar
1 c. sugar
1 1/2 c. vegetable oil
4 squares (1 oz. each) unsweetened chocolate, melted and cooled
2 tsp. vanilla extract
4 eggs
2 c. all-purpose flour
2 tsp. baking powder
1 1/2 tsp. salt
1 c. miniature semisweet chocolate chips
3 c. confectioners’ sugar
In a large mixing bowl, combine the sugar, oil, chocolate and vanilla. Add

Eggnless Cake
1 c. shortening
2 c. brown sugar, packed
2 c. hot water
1 tsp. baking soda
1 1/2 tsp. salt
1 1/2 tsp. cloves
1/2 tsp. allspice
1 box raisins
4 c. flour
2 tsp. baking powder
1 c. chopped nuts
Boil together first 9 ingredients; cool. In another bowl, mix last 3 ingredients. Add to cooled mixture and mix well. Bake at 350 degrees for 30-35 min. in 9x13” pan. While still warm, sprinkle with sifted confectioners’ sugar.
Lucia Johnson
Messa

Chocolate Chip Cake
3/4 c. shortening
2 c. sugar
2 eggs
1 tsp. vanilla
1/3 c. flour
1 tsp. salt
1 tsp. baking soda
8 oz. chocolate chips
1/2 c. chopped walnuts (optional)
Put shortening, sugar, vanilla and eggs in bowl; beat. Add flour, salt, baking soda and hot water; beat well. Add melted chocolate and cool slightly. Pour into greased 13x9x2” pan.
Sprinkle chips (and nuts, if desired) over batter. Bake at 350 degrees for 35-45 min. When cooled, sprinkle with sifted confectioners’ sugar.
Lucia Johnson
Messa

Amazin’ Raisin Cake
Mix together:
3 c. flour
2 c. sugar
1 c. mayo
1 1/3 c. milk
2 eggs
2 tsp. baking soda
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves
1/2 tsp. salt
Then add:
3 c. peeled, chopped apples
1 1/2 c. chopped walnuts
Use 2, 8x8” pans or one large one.
Grease pans. Bake at 350 degrees for about 35-45 min. or until done. Serve with whipped cream or ice cream or frost as desired.
Lucia Johnson
Messa

Banana Chocolate Chip Bars
2 3 c. Crisco
2/3 c. sugar
2/3 c. light brown sugar
1 egg
1 tsp. vanilla
1/2 tsp. salt
1 c. mashed bananas
2 c. all purpose flour
2 tsp. baking powder
1 1/2 c. chocolate chips
Lucia Johnson
Messa

Cherry Mousse Parfait
1 (3 oz.) pkg. cherry flavored gelatin
1/2 c. heavy cream, whipped
Drain cherries; reserve syrup. Cut cherries in half; marinate in brandy 1 hr. Add water to cherry syrup to make 1 1/2 c. liquid. Heat to simmering; remove from heat. Add gelatin; stir until dissolved. Chill until mixture begins to set. Fold in whipped cream. Fold in cherries and brandy. Chill until mousse begins to set. Spoon into 6 parfait glasses. Chill 2 hrs. or until firm. Top with additional whipped cream, if desired. Makes 6 servings.
Lucia Johnson
Messa

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**Sliced Baked Potatoes**

4 med. even potatoes  
1 tsp. salt  
2-3 tbsp. melted butter  
2-3 tbsp. chopped fresh herb (such as parsley, chives, etc.)  
2-3 tsp. dried herbs of choice  
4 tbsp. grated cheddar cheese  
1 1/2 tbsp. parmesan cheese

1. Peel potatoes if the skin is tough, or just scrub and rinse.  
2. Cut potatoes into thin slices but not all the way through. Use a handle of a spoon to prevent knife from cutting all the way.  
3. Put potatoes in a baking dish. Fan the potatoes slightly.  
4. Sprinkle with salt and drizzle with butter. Sprinkle with herbs.  
5. Bake potatoes at 425 degrees for about 50 min.  
6. Remove from oven. Sprinkle with cheeses.  
7. Bake potatoes for another 10-15 min. until lightly browned, cheeses are melted and potatoes are soft inside. Check with a knife for doneness.

-Kathy Robinson  
Norfolk

**Baked Brie w/Peach Preserves**

Ingredients:  
1 - 8 oz. wheel of Brie cheese  
3 tbsp. peach preserves  
1/2 (17.5 oz.) pkg. frozen puff pastry, thawed

Directions:  
Preheat oven to 350 degrees. Lightly grease a cookie sheet. Slice the wheel of brie in half so it makes two circles - on the cut sides put peach preserves to form a sandwich. Wrap the entire wheel of brie with one sheet of puff pastry - place the seam on the cookie sheet. Brush the puff pastry with egg white. Bake for 30 minutes or until pastry is golden brown. Serve while hot.

-Kathy Robinson  
Norfolk

**Holiday Spice Tea**

2 (26 oz.) jar instant orange breakfast drink  
1 (3 oz.) jar instant tea  
2 (8 1/2 oz.) pkg. red hot candies  
1 (6 oz.) pkg. sweetened lemon drink  
1 c. sugar  
2 tsp. ground cinnamon  
2 tsp. ground nutmeg  
2 tsp. ground cloves  
2 tsp. ground allspice

Mix all ingredients in a lg. bowl. Store in airtight container. Can be put in pint jars with pretty bow for gift. To serve place 1 tbsp. dry mix in lg. cup add boiling water.

-Nancy Wilson  
Kendrew Corners

**Cranberry Citrus Punch**

2 bottles (32 oz.) each, cranberry juice cocktail, chilled  
1 can (12 oz.) frozen pink lemonade concentrate, thawed  
1 can (6 oz.) frozen orange juice concentrate, thawed  
4 c. cold water  
1 qt. ginger ale, chilled  
Lemon and orange slices.

In a lg. punch bowl, combine cranberry juice cocktail, lemonade and orange juice concentrates and water; blend well. Just before serving add ginger ale. Garnish with lemon and orange slices.

-Bea Reynolds  
Massena

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**Black Forest Cake (Gluten-free)**

Ingredients:  
1 c. granulated sugar  
1 stick butter, room temp.  
1 tsp. glycerin (vegetable glycerin for cooking)  
3 oz. gluten free semi sweet dark chocolate, broken into pieces  
4 eggs  
1 c. almond meal (ground almonds)  
1 c. gluten free, wheat free, all purpose flour  
1/4 c. gluten free baking powder

Topping and filling:  
1 1/2 c. can black cherries, in syrup  
2 tbsp. Kirsch liquor  
1/3 c. black cherries preserves  
3 c. heavy cream, whipped

Directions:  
Preheat oven 350 degrees, grease 2 8” cake pans and line with parchment paper.  
Beat together sugar, butter, glycerin in a lg. bowl. Melt chocolate in a heatproof bowl, set over a saucepan of simmering water and let cool.  
Beat eggs one at a time into butter-sugar batter, add the almond meal with the last egg, fold in the melted chocolate, then sift in flour, cornstarch and baking powder, then fold together gently.  
Divide batter between the 2 prepared cake pans and bake in the preheated oven for 20-25 min. or until firm to the touch.  
When cake is done cool for 40 min., drain the cherries reserving 1/2 c. of the syrup. Mix the Kirsch liquor with the syrup and pour over cakes.  
When cakes are cooled set one on serving plate or cake container base to frost. On top of first cake spread 1/3 c. black cherry preserves and then 1/2 of the whipped cream, place second cake on top and cover cake with remaining whipped cream.  
Optional: you can decorate with cherries, grated gluten free dark chocolate or anything of your choice.

-Kathy Robinson  
Norfolk

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**Miscellaneous**

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**Holiday Recipe Edition**

November, 2014
Refrigerator Pickles
10 cucumbers (unpeeled) sliced
Slice 2 green peppers or red sweet peppers
5 medium onions, sliced
Dice celery, carrots, cauliflower
4 c. vinegar
4 c. sugar
1/4 c. salt
1 tsp. celery seed
1 tsp. mustard seed or dry mustard
1 tsp. turmeric
Put in refrigerator for about a week. Makes 4 qts. No cooking!

Marion LaCombe
Massena

Cranberry Meatballs
2 eggs, beaten
1 c. corn flake crumbs
1/3 c. ketchup
2 tbsp. soy sauce
1 tbsp. dried parsley flakes
2 tbsp. dried minced onion
1/2 tsp. salt
1/4 tsp. pepper
2 lbs. ground pork
Sauce: 1 can (16 oz.) jellied cranberry sauce, 1 c. ketchup, 3 tbsp. brown sugar, 1 tbsp. lemon juice

In a mixing bowl, combine the first eight ingredients. Add pork and mix well. Shape into 1” balls. Place in a 15x10x1” baking pan. Bake at 350 degrees for 20-25 min. or until done. Remove from oven; drain on paper towels. In a lg. saucepan, combine sauce ingredients. Cook, stirring frequently until the cranberry sauce is melted. Add the meatballs and heat through. Makes 6 dozen.

Bea Reynolds
Massena

French Toast In A Mug
2 slices bread, cut into 1/2-inch cubes
1/4 c. milk
1 egg
1/2 tsp. vanilla extract
1 tsp. sugar
1/2 tsp. cinnamon
1/8 tsp. salt
2. In a small bowl, whisk milk, egg, vanilla, sugar, cinnamon and salt. Pour egg mixture over bread cubes and let soak in for 1 min.

Donna Roth
Massena

Augratin Potatoes ‘N’ Leeks
8 c. sliced peeled potatoes
3 med. leeks (white portion only)
2 tbsp. butter
3 tbsp. all-purpose flour
1/2 tsp. salt
1 1/8 tsp. pepper
1 1/3 c. milk
4 oz. gruyere or swiss cheese, shredded

Place potatoes in a dutch oven and cover with water. Bring to a boil. Add the leeks, return to a boil. Cover and cook for 5 min. or until thickened. Stir in cheese and nutmeg until cheese is melted. Pour over potato mixture. Toss bread crumbs and butter, sprinkle over the top. Cover and bake at 325 degrees for 40 min. Uncover. Sprinkle with cheddar cheese.

Bake 15-20 min. longer or until potatoes are tender. Serves about 12.

Kathy Besaw
Potsdam

Colorful Popcorn Pops
7 c. popped corn
3 c. mini marshmallows
2 tbsp. butter
Green, blue, red food coloring of your choice
12 ice pop sticks
Melt marshmallows and butter in double boiler. Stir often.
Pour a third of marshmallows mix into each of three bowls and stir in different food coloring.
Add equal amounts of popcorn to each bowl. With clean buttered hands, mix popcorn and marshmallows mixture.

Mary Como
Ogdensburg

Walnut-Chicken Spread
1 3/4 c. cooked chicken, finely chopped
1 c. walnuts, finely chopped
2/3 c. mayonnaise
1 stalk celery, finely chopped
1 onion, finely chopped
1/2 tsp. salt
1/2 tsp. garlic powder
Combine all ingredients and mix well.
Cool. Serve with crackers.

Janice DeShane
Norfolk

Fried Mashed Potatoes
4 med. potatoes
2 eggs
1 tsp. baking powder
1/4 tsp. salt
1/8 tsp. pepper
Cooking oil
Boil, peel, and mash the potatoes. Beat eggs with baking powder, salt and pepper. Get your cooking oil real hot and drop the potato mixture in from a spoon when the potato cakes are browned, they are finished. Take cakes out, drain them on paper towel and serve.

Mary Como
Ogdensburg

Holiday Recipe Edition

Santa’s Arrival & Toyland Parade
Saturday, November 22nd - 11am
Kids will participate in Santa’s Toyland Parade with a character performance at 11 am, starting in the Food Court. All will parade to Santa’s living room in Center Court.

Characters will perform a traditional Christmas medley and conclude with a meet & greet with shoppers and their children.

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SHOP SAVE CELEBRATE
Chicken Bites With Apricot Sauce

1 c. buttermilk, divided
1 lb. boneless skinless chicken breasts, cut into 1-in. cubes
3/4 c. all-purpose flour
1 t. crushed cornflakes
1/2 tsp. each onion powder, garlic salt, oregano and pepper

Pour 1/2 c. buttermilk into a large resealable plastic bag, add the chicken. Seal bag and turn to coat. Place flour in another resealable plastic bag. In a third bag, combine the cornflakes, onion powder, garlic salt, oregano and pepper. In a shallow bowl, whisk eggs and remaining buttermilk.

Drain the chicken, add to flour and shake to coat. Coat with egg mixture, then add to cornflake mixture and shake to coat.

Arrange chicken in a greased 15x10x1 in. baking pan.

Bake at 350 degrees for 10-15 min. or until juices run clear. In a small bowl combine apricot preserves and mustard. Serve with the chicken.

Kathy Besaw
Potsdam

Black Forest Ham Pinwheels

1 pkg. (8 oz.) cream cheese, softened
4 tsp. minced fresh dill
1 t. lemon juice
2 tsp. dijon mustard
Dash salt and pepper
1/2 c. chopped cherries, chopped
1/4 c. chopped green onions
5 flour tortillas (10 in.) room temperature
1/2 lb. sliced black forest ham
1/2 lb. sliced swiss cheese
In a small bowl, beat the cream cheese, dill, lemon juice, mustard, salt and pepper until blended. Stir in the cherries and onions. Spread over each tortilla, layer with ham and cheese.

Roll up tightly, wrap in plastic wrap. Refrigerate for at least 3 hrs. Cut into 1/2 slices.

Kathy Besaw
Potsdam

Zucchini Crusted Buffalo Chicken Nuggets

1 lb. boneless chicken, cut into 1/2 in. strips
1 c. buttermilk
Put chicken in buttermilk, set aside
1 c. finely grated zucchini, squeezed, dry with paper towel
2 c. progresso plain panko crispy bread crumbs
3/4 c. bisquick mix
1/2 c. grated parmesan cheese
1 t. seasoned salt
1 t. pepper
1-2 c. buffalo wing sauce
2 tbsp. butter, melted
Heat oven 425 degrees. Line rimmed pan with foil, spray or brush with olive oil
In large bowl, mix grated, zucchini, bread crumbs, bisquick, parmesan cheese, salt and pepper.

Remove each chicken piece from buttermilk. Dredge through the crumb mixture. Place each on pan, do not crowd. Spray each chicken piece with cooking spray or olive oil.

Bake 10-12 min. turning once. Bake another 10-12 min.

In bowl, mix buffalo wing sauce and butter. Dip each piece, then put back on pan.

Cook another 5 min. to make it crispy. Serve with blue cheese dressing.

Gloria Akins
Ogdensburg

Cuddy Dish

1 lb. ground beef
4 med. sliced raw potatoes
4 carrots, sliced
1 onion, sliced
1 can tomato soup
Salt and pepper
Brown ground beef. Layer twice potatoes, carrots, onions, and meat in 2 qt. casserole ending with meat. Pour soup over mixture and season. Bake covered for 1 1/2 hrs. at 350 degrees.

Marion LaCombe
Massena

Gnudi

1 lb. ricotta cheese
3/4 c. all purpose flour
1/2 c. grated Romano or Parmesan cheese
1 egg
1/2 tsp. salt
1/2 tsp. pepper
1/4 tsp. garlic powder
1/4 tsp. basil
1/4 tsp. parsley
Mix all ingredients together, then turn out onto a lightly floured surface. Roll segments of dough into logs approximately 1” around, then cut logs into 1” segments. Boil gnudi in salted water for a few minutes, until they float to the top of the water, then remove with strainer.

Lucia Johnson
Massena

Marinated Tomatoes

3 lg. tomatoes, sliced thick
1/3 c. olive oil
1/4 c. red wine vinegar

Serve with blue cheese dressing.

Gloria Akins
Ogdensburg

Serve with the chicken.

Kathy Besaw
Potsdam

Zucchini Crusted Buffalo Chicken Nuggets

1 lb. boneless chicken, cut into 1/2 in. strips
1 c. buttermilk
Put chicken in buttermilk, set aside
1 c. finely grated zucchini, squeezed, dry with paper towel
2 c. progresso plain panko crispy bread crumbs
3/4 c. bisquick mix
1/2 c. grated parmesan cheese
1 t. seasoned salt
1 t. pepper
1-2 c. buffalo wing sauce
2 tbsp. butter, melted
Heat oven 425 degrees. Line rimmed pan with foil, spray or brush with olive oil
In large bowl, mix grated, zucchini, bread crumbs, bisquick, parmesan cheese, salt and pepper.

Remove each chicken piece from buttermilk. Dredge through the crumb mixture. Place each on pan, do not crowd. Spray each chicken piece with cooking spray or olive oil.

Bake 10-12 min. turning once. Bake another 10-12 min.

In bowl, mix buffalo wing sauce and butter. Dip each piece, then put back on pan.

Cook another 5 min. to make it crispy. Serve with blue cheese dressing.

Gloria Akins
Ogdensburg

Black Forest Ham Pinwheels

1 pkg. (8 oz.) cream cheese, softened
4 tsp. minced fresh dill
1 t. lemon juice
2 tsp. dijon mustard
Dash salt and pepper
1/2 c. chopped cherries, chopped
1/4 c. chopped green onions
5 flour tortillas (10 in.) room temperature
1/2 lb. sliced black forest ham
1/2 lb. sliced swiss cheese
In a small bowl, beat the cream cheese, dill, lemon juice, mustard, salt and pepper until blended. Stir in the cherries and onions. Spread over each tortilla, layer with ham and cheese.

Roll up tightly, wrap in plastic wrap. Refrigerate for at least 3 hrs. Cut into 1/2 slices.

Kathy Besaw
Potsdam

Cuddy Dish

1 lb. ground beef
4 med. sliced raw potatoes
4 carrots, sliced
1 onion, sliced
1 can tomato soup
Salt and pepper
Brown ground beef. Layer twice potatoes, carrots, onions, and meat in 2 qt. casserole ending with meat. Pour soup over mixture and season. Bake covered for 1 1/2 hrs. at 350 degrees.

Marion LaCombe
Massena

Gnudi

1 lb. ricotta cheese
3/4 c. all purpose flour
1/2 c. grated Romano or Parmesan cheese
1 egg
1/2 tsp. salt
1/2 tsp. pepper
1/4 tsp. garlic powder
1/4 tsp. basil
1/4 tsp. parsley
Mix all ingredients together, then turn out onto a lightly floured surface. Roll segments of dough into logs approximately 1” around, then cut logs into 1” segments. Boil gnudi in salted water for a few minutes, until they float to the top of the water, then remove with strainer.

Lucia Johnson
Massena

Marinated Tomatoes

3 lg. tomatoes, sliced thick
1/3 c. olive oil
1/4 c. red wine vinegar

Serve with blue cheese dressing.

Gloria Akins
Ogdensburg

Holiday Recipe Edition

November, 2014

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Holiday Recipe Edition

Cranberry Pudding
1 1/4 c. fresh cranberries
1/4 c. brown sugar
1/4 c. chopped walnuts
1 egg
1/2 c. sugar
1/2 c. sifted flour
1/3 c. melted butter


Lucia Johnson
Massena

Chocolate Peanut Clusters
2 16-oz. jars salted dry roasted peanuts
32 oz. pkg. white melting chocolate, chopped
12 oz. pkg. semi-sweet chocolate chips
4 oz. pkg. sweet baking chocolate, chopped

Combine all ingredients in a slow cooker. Cover and cook on low for 1 1/2 hrs. Turn off slow cooker. Let stand 20 min., stir till blended. Drop by rounded tsp. onto wax paper. Let stand 1 hr., til firm. Makes 4 doz.

Janice DeShane
Norfolk

Chinese Fried Rice
1 c. cooked white rice
1 green pepper
1 onion
2 stalks celery
1/2 lb. mushrooms
2 tbsp. wesson oil

Soy sauce
Dice pepper, onion, celery, and mushrooms. Cook vegetables in oil for 2-3 min. Add vegetables to the cooked rice. Add soy sauce to your taste. Bake at 350 degrees for 45 min.

Marion LaCombe
Massena

Turtle Cheesecake Fudge
3 c. white choc. chips
1 c. sweetened condensed milk
1 1/2 tbsp. butter, pinch of salt
1 pkg. (3.4 oz.) instant cheesecake pudding mix
1 1/2 c. marshmallow fluff
1/4 c. caramel baking bits
1/4 c. chopped pecans

Line 8” pan with wax paper. Combine chips, milk, butter and salt in medium pot. Heat over low heat till melted and smooth. Pour in pudding mix and stir till combined. Stir 1 more minute while pudding mix dissolves into mixture. Add marshmallow fluff; stir till melted and smooth. Pour in pan. Refrigerate till set, a few hours or overnight. Remove from fridge and cut into small squares. Combine caramel bits and 4 tsp. water, heat over low heat, stir till melted. Cool slightly and drizzle over fudge squares. Sprinkle with chopped pecans before caramel hardens.

Janice DeShane
Norfolk

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Janice DeShane
Norfolk

Italian Macaroons
1 1/2 c. ground blanched almonds
1 1/2 c. sugar
1/4 tsp. salt
1 tbsp. almond extract
3 egg whites
2 tbsp. all-purpose flour

Blanched whole almonds
In a lg. mixing bowl, combine ground almonds, sugar, salt and almond extract. Add egg whites; beat until stiff. Sprinkle flour over batter; fold in with a rubber spatula. Shape tbsp. of dough into balls - place on a greased and floured baking sheet. Flatten balls slightly with the back of a spoon. Press one almond into the center of each cookie. Bake at 325 degrees for 20 min. or until lightly browned. Remove from baking sheet to a wire rack to cool.

Bea Reynolds
Massena

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Bea Reynolds
Massena
Vinegar Candy
2 tbsp. butter
2 c. sugar
1/2 c. vinegar

Melt butter in large saucepan. Add sugar and vinegar. Stir until sugar is dissolved. Cook to brittle stage, stirring occasionally. Turn onto a buttered cookie sheet to cool - pull and cut.

Nancy Wilson
Kendrew Corners

Chocolate Candy
2 c. sugar
1/3 c. milk
1/3 c. light corn syrup
2 sq. chocolate
1 tbsp. butter
pinch of salt
1 tsp. vanilla
1/2 to 1 c. nuts

Combine all except nuts in a saucepan. Boil for 4 min. remove from heat - add nuts. Beat until barely stiff enough to pour.

Nancy Wilson
Kendrew Corners

Peanut Butter Fudge
4 c. sugar
1 1/4 c. whipping cream
1/3 c. light color corn syrup
1/3 c. creamy peanut butter
1/4 tsp. salt
1 tsp. vanilla
1 c. honey roasted peanuts

Line a 9x9 in. baking pan with foil extending the foil over the edges of the pan. Butter foil set pan aside.

Butter the sides of a 3 qt. heavy sauce pan. Combine sugar, cream, corn syrup, peanut butter, and salt. Cook and stir over med. high heat until mixture is boiling. Clip a candy thermometer to the side of pan.

Reduce heat to med.-low. Continue boiling at a moderate steady rate, stirring occasionally, until the thermometer hits 234 degrees soft ball stage (8-10 min.) adjust heat as necessary.

Remove sauce pan from heat. Add vanilla but do not stir. Cool, without stirring to 110 degrees (35-40 min.). Remove thermometer from sauce pan. Beat mixture vigorously with a clean wooden spoon. until candy starts to thicken. Add the peanuts. Stir until candy starts to lose its gloss (7-8 min).

Spread fudge evenly in pan. Score fudge into squares while warm. Let fudge cool to room temperature. Cut into squares.

Kathy Besaw
Potsdam

Chocolate Peanut Butter Dream Bars
Cookie Base:
1 pkg. (1 lb. 1.5 oz.) Betty Crocker double chocolate chunk cookie mix
1/4 c. vegetable oil
2 tbsp. cold strong brewed coffee or water
1 egg

Pre. Time: 10 Mins.
Cook Time: 25 Min. Servings 6

Ingredients
• 1 pound ground venison
• 1 can (11 ounces) Mexicorn, drained
• 1 can (8 ounces) tomato sauce
• 1 envelope taco seasoning
• 1 tube (7-1/2 ounces) refrigerated buttermilk biscuits
• 1 cup (4 ounces) shredded cheddar cheese

Directions:
• In a large skillet, cook venison over medium heat until no longer pink; drain. Stir in the corn, tomato sauce and taco seasoning; keep warm

• For crust, press biscuits onto the bottom and up the sides of an ungreased 9-in. pie plate. Bake at 350º for 5 minutes. Spoon venison mixture into crust. Sprinkle with cheese. Bake for 20-25 minutes or until filling is bubbly and biscuits are golden brown. Let stand for 5 minutes before serving.

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Venison Taco Pie

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Gloria Akins
Ogdensburg

Chocolate Peanut Butter Dream Bars

Pre. Time: 10 Mins.
Cook Time: 25 Min. Servings 6

Ingredients
• 1 kg (8 oz.) cream cheese, softened
1/4 c. sugar
1 container (8 oz.) cool whip, thawed
1 bag (9 oz.) miniatures chocolate covered peanut butter cup candies, chopped

Topping:
1/4 c. creamy peanut butter
1/4 c. milk
2 tbsp. sugar
3 oz. bittersweet baking chocolate, melted
1 c. unsalted dry-roasted peanuts

Heat oven to 350º. In a large bowl, beat cream cheese with 1/4 c. sugar with beater until smooth. In small bowl, beat peanut butter, milk and sugar with wire whisk until smooth. Microwave 30-60 seconds. Drizzle mixture over filling. Melt chocolate and drizzle over top. Sprinkle with peanuts. Refrigerate 1 hr.

Gloria Akins
Ogdensburg

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Novice holiday hosts often have a lot on their plates. Whether hosting family or friends or a combination of both, first-time hosts typically want to impress their guests while ensuring they get enough to eat and have an enjoyable evening. Since dinner is such a big part of holiday gatherings, hosts often place extra emphasis on what to serve, and that can be tricky when this is the first time they are hosting.

When planning the menu for your holiday soiree, consider the following tips.

* Get a head count. Though other factors will influence what to serve, the size of your guest list may ultimately dictate what to serve. For example, a small gathering of four to five people will likely rule out turkey, as even a small turkey will prove too much effort and produce too much extra food. On the same note, a small dish like lasagna might not be doable for a larger crowd, as it will force you to prepare multiple entrees, which means more time in the kitchen juggling the various cooking duties and less time with your guests. Once you have confirmed just how many guests you will be hosting, you can then choose a main course that suits the size of your guest list.

* Decide which type of party you want to host. The type of party you want to host also will influence what you serve. A formal gathering should include an appetizer, a main course and a dessert, including both caffeinated and decaffeinated coffees. A less formal gathering gives hosts more leeway. For example, whereas a formal gathering may include soup as an appetizer, hosting a less formal gathering allows hosts to put out some snacks or bread for guests to whet their appetites before everyone sits down for the meal. The more formal the gathering, the more formal the menu. Hosts of less formal gatherings may want to host a holiday pot luck buffet, inviting guests to bring a favorite dish or side dish while the hosts take care of the main course.

* Ask guests if they have any dietary restrictions. Upon being invited to a holiday dinner, some invitees may let hosts know if they have any food allergies or medical conditions that restrict which foods they can eat. Solicit such information from all of your guests, and do your best to cater to each of your guests’ needs. Some guests might be on a gluten-free diet while others may need to limit their sodium intake. You might not be able to meet everyone’s demands. Let guests know if they should bring an appropriate snack if you cannot provide one for them.

* Include traditional holiday fare. People have grown to expect certain things from holiday meals, be it sweet potatoes on Thanksgiving, brisket for Chanukah or holiday cookies or even eggnog at Christmas parties. When planning the menu, be sure to include at least one of these traditional items, even asking guests for suggestions. Such fare will give the party a genuine holiday feel, and guests will appreciate seeing some items on your dinner table they have enjoyed at their own holiday celebrations over the years.

* Don’t overdo it. First-time hosts want to ensure everyone gets enough to eat, so it’s easy to overdo things and prepare too much food. This can be expensive, and guests may feel obligated to overeat so hosts don’t have to discard any of the food they worked so hard to prepare. Though it might once have been a holiday tradition to overeat, many men and women now prefer moderation, and hosts should keep that in mind when preparing their holiday meals.

Hosting a holiday dinner for the first time can be nerve-wracking. But there are a variety of steps first-timers can take when preparing their menus to come off looking like old pros.
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Some Important Keys To Cooking With Pumpkins

Autumn is ripe with vibrant colors and scenery. One of the more vivid sights this time of year are the bright, orange pumpkins that adorn walkways and front porches of homes and businesses. Not only are pumpkins ideal for decorating, but they’re also great to eat.

Some people who plan to carve jack-o-lanterns mistakenly believe the same type of pumpkin can be used in their favorite recipes. But what carving pumpkins have in visual flair, they usually lack in flavor and substance. Instead, would-be pumpkin cookers should look to other varieties if they plan to serve pumpkin on the menu.

Pumpkins are available from September through December, but they peak in October. Many smaller pumpkins are better and sweeter for cooking. Mini pumpkins, sugar, cheese, and pie pumpkins are varieties commonly used in recipes. The big jack-o-lantern pumpkins have stringy, watery flesh and will provide little to no pulp for cooking.

Select a pumpkin as you would any other type of squash. Look for a firm pumpkin with no bruises or soft spots. The pumpkin also should have a deep orange color. Store pumpkins in a cool, dark area until ready for use to prolong freshness. Wash the exterior of the pumpkin in cool water before cutting to remove any dirt and bacteria on the surface of the pumpkin so it won’t be transferred to the pulp of the pumpkin.

Slice the pumpkin in half and remove the seeds and any stringy material. Rinse and save the seeds for planting or roasting. Put the pumpkin pieces in the microwave to cook or you can steam or bake them until the pulp is soft and the pumpkin falls off of the skin. Cool the pumpkins, then puree the pulp until it’s smooth. You may want to strain the pureed pumpkin with a cheese cloth to remove any excess water before using in a pie recipe. Baked breads may benefit from the extra moisture.

Pumpkins are a great source of dietary fiber, vitamin A, vitamin C, riboflavin, potassium, copper, manganese, vitamin E, thiamin, niacin, vitamin B6, folate, iron, calcium, magnesium, and phosphorus. They’re also low in fat and calories. Pumpkin puree can replace the oil in some baking recipes, much as you would use applesauce.

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