

FREE

# 2018 Hometown Cooking

The Tastes of  
Schoharie County



A collection  
of readers' recipes  
Volume 17



Published by Times Journal, Cobleskill, NY



# Schoharie Valley Wine & Liquor

## OPEN 7 DAYS A WEEK

Holiday Gift Packs  
Gift Certificates



Every Day  
**10% OFF**  
Mix & Match  
Cases of Wine



SCHOHARIE VALLEY  
WINE & LIQUOR

**10% OFF**  
3 Bottles of Wine  
With this coupon.\*

Coupon expires December 14, 2018  
\*Cannot be combined with any other discounts

285 Main Street, Schoharie  
518-295-8885

Mon.-Thurs. 11am-9pm; Fri. 11am-10pm;  
Sat. 11am-9pm; Sun. Noon-9pm



# PAISANO'S PIZZA VILLA

285 Main St., Schoharie, NY 12157  
**518-295-7877**

To view our  
full menu & order  
online visit

[paisanospizzavilla.com](http://paisanospizzavilla.com)

OPEN 7 DAYS A WEEK

Mon.-Thurs. 11am-9pm; Fri. 11am-10pm; Sat. 11am-9pm; Sun. Noon-9pm

*Always The Finest PIZZA  
& ITALIAN DISHES ANYWHERE!*

Come in and try our varied menu featuring:

- Pizza - all sizes & varieties • Calzones
- Stromboli • Wings • Subs • Hot Sandwiches
- Dinners ~ Spaghetti, Lasagna, Ziti, Ravioli,  
Parmigiana, Salads, Finger Foods

Delivery available within 6 miles - \$20 min



**Free Topping  
on Any Size Pizza**

Offer expires Dec. 14, 2018  
Coupons cannot be combined

**Individual Dinner**

**\$8.99** Limit 1  
per customer

Offer expires Dec. 14, 2018  
Coupons cannot be combined

**24 cut Cheese Pizza**

**\$15.99** Topping  
Extra

Offer expires Dec. 14, 2018  
Coupons cannot be combined

# Still growing...

A family farm producing local food, providing local jobs and a way of life for this generation and for those to come.

5605 State Route 30, Schoharie, NY 12157  
518-295-7139 • schoharievalleyfarms.com

**Schoharie  
Valley Farms**  
Home of The Carrot Barn



## Hubie's RESTAURANT

Take a break from cooking and  
come join us for dinner!

Stop in and Dine in a Warm, Comfortable Atmosphere,  
with Great Service and Outstanding Nightly Specials.  
Featuring Charbroiled Steaks, Fresh Seafood,  
Specialty Pasta Dishes and Delightful Desserts.

Beer and Wine Available • Cappuccino  
• Flavored Lattes • Espresso



518-827-5955

325 Main Street, Middleburgh, NY



**Eat Fresh**

Schoharie County, New York



Local Foods • Healthy Communities

We use fresh, local produce, and are a proud participant in the  
Creating Healthy Places program. [www.schohariecreatinghealthyplaces.com](http://www.schohariecreatinghealthyplaces.com)



# HEATING AND COOLING



We Service All Makes and Models

Our trained technicians deliver prompt, reliable and courteous service

**R.L. Parsons, Inc.**

[www.rlparsonsincc.com](http://www.rlparsonsincc.com)

Chestnut St., Sharon Springs

Call 518-284-2421 or 1-800-686-1626

We Deliver  
Fuel Oil  
Kerosene  
Diesel  
Propane

Need a  
New  
Furnace?

Give us a  
call!

We install  
and repair  
heating  
systems and  
air  
conditioning

# RYAN'S AUTO REPAIR

**QUALITY AUTO REPAIR  
SKILLED MECHANICS  
24 HOUR TOWING & FLATBED**

**SELF  
STORAGE  
UNITS  
AVAILABLE**

- Brakes • Shocks • Tune-ups  
• Oil Changes
- Quality Exhaust Systems
  - Inspections • Radiators
  - Tires & Alignments
  - Batteries • Air Conditioning
  - Transmission Flushing
  - Computer Diagnostics
  - Kerosene & Diesel

**518-827-5367**

2036 St. Rt. 145 • Middleburgh, NY 12122

Open Mon.-Fri. 7am-6pm; Sat. 8am-4pm or by chance



# THE RED BARN CLUBHOUSE

RESTAURANT & LOUNGE  
at Cobleskill Golf & Country Club

**Lunch**  
11am to 5pm

**Dinner**  
Sun.-Thurs. 5pm-9pm;  
Fri. & Sat. 5pm-10pm

Open 7 Days

Available for  
private parties

**PRIME RIB & KING CRAB  
EVERY FRIDAY and SATURDAY**

Open to the public - Everyone's Invited!

AUTHENTIC TEXAS BBQ



Check us out on facebook  
and view our menu



2322 Rt. 7, Cobleskill • 518-254-0275 • [www.cobleskillgc.com](http://www.cobleskillgc.com)

# TOTAL WAVE CAR WASH

Rte. 7 • Warnerville, NY

- State of the Art Modern Laser Touchless Carwash (No Scratches)
- Self-Serve Facilities • Automatic Bay • Totally Green
- Easy In & Out Access • Open 24 Hrs./7 Days

Discounted Access Cards Now Available

Call 234-2741. M-F 8-5

WE TAKE CREDIT CARDS



# NEW ENGLAND CALENDAR CO.

Considerate Service Since 1910 • Cobleskill, NY

**Cook up some new business with  
our tasteful promotional products!**

Calendars • Apparel • Drinkware  
Lifestyle Specialties • Magnets • Bags • More!

[www.newenglandcalendar.com](http://www.newenglandcalendar.com)

518.234.4707





# Breads



## Peanut Butter Banana Bread

### Ingredients:

- ¾ C. packed brown sugar
- ½ C. butter, softened
- 1 egg
- 1 ½ C. mashed bananas
- ½ C. chunky peanut butter
- ¼ C. buttermilk
- 1 ½ C. flour
- 1 tsp. baking soda

### Instructions:

Cream brown sugar and butter in a mixing bowl until light and fluffy. Beat in egg. Combine bananas, peanut butter and buttermilk in bowl; mix well. Add to creamed mixture alternately with mixture of flour and baking soda, mixing well after each addition. Pour into greased 5x9-inch loaf pan. Bake at 350° for 1 hour or until loaf tests done by inserting a toothpick into the center of the loaf. Remove from pan to wire rack to cool. Garnish with sprinkles of confectioner's sugar. Serve with cream cheese.

Serves: 12

Mary Spiedell  
Sharon Springs

## Helen's Irish Soda Bread

### Ingredients:

- 3 ½ C. all-purpose flour
- 2/3 C. sugar
- 1 tsp. salt
- 1 T. baking powder
- 1 tsp. baking soda
- 1 ½ C. raisins
- 2 eggs
- 1 ½ C. buttermilk
- 4 T. sweet butter, melted

### Instructions:

Mix first 6 ingredients in a large mixing bowl. Add last 3 ingredients to this mixture. Mix well. When mixed completely, turn mixture into a greased 9-inch cake pan. Bake at 375° for 55 minutes to 1 hour.

Helen Kelly  
Schoharie

## Mashed Potato Biscuits

### Ingredients:

- 1 C. flour
- 1 tsp. baking powder
- 1 tsp. salt
- 3 T. shortening or butter
- 1 C. cold mashed potatoes
- ½ C. milk

### Instructions:

Sift dry ingredients; cut in butter or shortening with pastry blender. Blend potatoes into mixture. Add milk to make a soft dough; drop by spoonful onto ungreased baking sheet. Bake at 400° for 12-15 minutes.

Eileen Wilber  
Schoharie

# Punch



## Orange Sherbet Party Punch

### Ingredients:

- 6 oz. pkg. strawberry gelatin
- 2 C. boiling water
- 1 ½ C. sugar
- 3 C. cold water
- 46 oz. can pineapple juice
- 46 oz. can orange juice
- 1 C. lemon juice
- ½ gallon orange sherbet
- 2 liter bottle ginger ale

### Instructions:

Dissolve gelatin in boiling water. Stir in sugar until dissolved. Add cold water and juices. Immediately before serving in a large punch bowl, add sherbet and pour in ginger ale.

Bonnie Gray  
Delanson

## Table of Contents

Breads .....	3	Meat .....	20
Casseroles .....	12	Salads .....	10
Desserts .....	25	Slow Cooker .....	5
Punch .....	3	Soups & Stews .....	6
Main Dishes .....	21	Vegetables & Sides .....	14

## TriTown COMPUTERS

A Leader in "Computer Services" since 1999

### Computer Sales & Service

**BUY • SELL  
TRADE • REPAIR**

#### COBLESKILL

836 main st. (across from Burger King)  
**518-234-1679**

## Irish Soda Bread

### Ingredients:

- 4 C. sifted flour
- ½ C. sugar
- 1 C. raisins
- Powdered sugar
- 2 beaten eggs
- 4 ½ tsp. baking powder
- 1 tsp. salt
- 3 T. caraway
- 1 ½ C. milk
- ½ stick margarine, melted

### Instructions:

In a large bowl, combine and mix together all dry ingredients. Mix in milk, eggs and margarine to the dry ingredient mixture. Pour into large loaf pans. Bake at 350° for 45 minutes. Let cool for 3 minutes; sprinkle powdered sugar on top of bread.

Robin Dufek  
Middleburgh

## Hawaiian Pineapple Banana Bread

### Ingredients:

3 C. flour  
2 C. sugar  
1 tsp. baking soda  
1 tsp. cinnamon  
¾ tsp. salt  
1 C. chopped nuts, any kind  
3 eggs  
1 C. vegetable oil  
2 C. mashed ripe bananas (about 5 whole bananas)  
2 tsp. vanilla  
18 oz. can crushed pineapple, drain (reserve 4 tsp. to mix with sugar for drizzling over bread)  
½ C. sugar, drizzled over bread

### Instructions:

Preheat oven to 350°. Coat two 8x4-inch loaf pans with cooking spray and dust with flour. Combine flour, egg, bananas, crushed pineapple, oil and vanilla. In a separate bowl, mix all dry ingredients together. Add dry mixture to the wet mixture, mixing until well-combined. Bake for 1 ¼ to 1 ½ hours until toothpick inserted in center of loaf comes out clean. Cool in pan for 10 minutes.

Eileen Wilber  
Schoharie

## Spiced Applesauce Bread

### Ingredients:

1 ¼ C. applesauce  
1 C. white sugar  
½ C. vegetable oil  
2 eggs  
3 T. milk  
2 C. all-purpose flour  
1 tsp. baking soda  
½ tsp. baking powder  
½ tsp. ground cinnamon  
¼ tsp. ground nutmeg  
¼ tsp. ground allspice  
¼ tsp. salt  
½ C. chopped pecans

### Instructions:

Preheat oven to 350°. Lightly grease a 9x5-inch loaf pan. In a large bowl, combine the applesauce, sugar, oil, eggs and milk; beat well. Sift in the flour, baking soda, baking powder, cinnamon, nutmeg, allspice and salt; stir until smooth. Fold in the pecans. Pour batter into prepared loaf pan. Bake in preheated oven for 60 min or until a toothpick inserted into center of the loaf comes out clean.

Robin Gonyea  
Fort Ann

## Beer Buns

### Ingredients:

4 C. Bisquick®  
2 T. sugar  
Dash of salt  
1 can beer, your choice

### Instructions:

Mix all ingredients together. Grease muffin pan, fill halfway with batter. Bake at 350° for 10 min until golden brown.

Adrienne Gable  
Jefferson

## Country Biscuits

### Ingredients:

2 C. all purpose flour  
3 tsp. baking powder  
1 tsp. salt  
½ C. shortening  
2/3 C. 2% milk  
1 large egg, lightly beaten

### Instructions:

Preheat oven to 450°. In a large bowl, whisk flour, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Add milk; stir just until moistened. Turn onto a lightly floured surface. Knead gently 8-10 times. Pat dough into a 10x4-inch rectangle. Cut rectangle lengthwise in half. Cut crosswise to make 10 squares. Place squares 1 inch apart on an ungreased baking sheet. Brush tops with egg. Bake until golden brown (8-10 minutes) Serve warm.

Barbara Deimold  
Gilboa

## Keto (Gluten-Free) Egg Bread Loaf

### Ingredients:

2 ½ C. almond flour  
¼ C. coconut flour  
½ C. butter, room temperature  
8 oz. cream cheese

### 8 eggs

1 ½ tsp. baking powder

Herbs to taste (rosemary, sage, parsley, thyme, garlic powder)

1 loaf pan lined with parchment paper or 3 small loaf pans  
Pam® spray

### Instructions:

In bowl, mix cream cheese, butter, spices then add 8 eggs. Add flours and baking powder. Grease loaf pan or use parchment paper. Fill only ½ way full. Bake at 350° 1 loaf pan for 50 min or 3 smaller pans for 35 min until lightly golden brown. Let cool. Best kept in fridge.

Pat Ives  
Sloansville

## Banana Walnut Muffins

### Ingredients:

1 large ripe banana  
¼ C. granulated sugar  
1 large egg  
1 T. plus 2 tsp. vegetable oil  
½ tsp. vanilla  
½ C. all purpose flour  
½ tsp. baking powder  
¼ tsp. baking soda  
½ C. walnuts  
Pinch of salt

### Instructions:

Prepare muffin pan with liners or grease cups. Preheat oven to 350°. Mash bananas in a medium bowl. Leave some lumps. Add sugar, egg, oil and vanilla. Stir until combined (mixture will be lumpy). In a small bowl, combine flour, baking powder, baking soda and salt. Add dry mixture to wet mixture until all combined. Divide mixture into muffin cups and bake for 18-25 minutes or until a toothpick comes out clean. Cool and serve.

JoAnn Heimburg  
Delanson



# Slow Cooker



## Hot Dogs in Bourbon

### Ingredients:

1 – 14oz. bottle ketchup  
1 C. dark or light brown sugar  
1 C. bourbon, optional  
2-3 T. orange marmalade  
4 pkg. mini franks or 2 pkg. regular franks, cut into 1-2 inch pieces

### Instructions:

Put ketchup, sugar, bourbon and marmalade in a crockpot over high heat. Fry hot dogs in a fry pan and fry just enough so they won't get mushy in crockpot. When done, put hot dogs into crockpot with sauce and stir to coat. Note: This recipe is great for a buffet-style gathering.

Serves: 10-12

Dorothy Pickett  
Gilboa

## Slow Cooker Siu Pork

### Ingredients:

½ C. honey (a mild-flavored variety such as clover)  
½ C. hoisin sauce  
¼ C. soy sauce  
¼ C. ketchup  
4 garlic cloves, peeled and minced  
4 tsp. peeled and minced fresh gingerroot  
1 tsp. Chinese five-spice powder  
½ tsp. liquid smoke  
1 boneless pork shoulder butt roast in netting, 3-4 lbs.  
Thinly sliced scallion tops

### Instructions:

Remove netting from pork, rinse meat under cold water, pat dry. Combine all ingredients except pork and scallions in large zipper-top plastic bag. Add pork, turn to coat. Refrigerate sealed bag overnight. Transfer bag contents to slow cooker (8-quart size is ideal). Cook on "hi" 4-5 hours or until fork tender throughout. Lift meat out with tongs, scraping sauce back into pot, and place in glass bowl or dish. Transfer sauce to another glass bowl. When both bowls are cool, cover with foil and refrigerate several hours or overnight. Pull cooled meat into shreds, discarding any remaining connective tissues or membranes, and place in saucepan. Lift congealed fat from surface of sauce and discard. Stir dollops of defatted sauce into meat to moisten. Warm gently over low heat. Serve in warmed flour tortillas with green onion tops, and extra sauce on the side. Leftovers freeze well and can be added to fried rice, Asian noodle dishes, or salads.

Linda Blakely  
Huntersland

## Corn Pudding in Crockpot

### Ingredients:

2 cans whole corn  
2 cans creamed corn  
2 boxes Jiffy® corn muffin mix  
1 stick butter  
8 oz. sour cream

### Instructions:

Put all ingredients in slow cooker and cover. Cook for 2-3 hours on high. Stir before serving.

In Memory of Milagros Diaz  
Cobleskill

## Root Beer Pulled Chicken

### Ingredients:

2 ½ lbs. boneless, skinless chicken thighs  
2 tsp. seasoned salt  
1 can root beer soda  
1 T. vegetable oil  
½ medium onion, chopped  
1 C. ketchup  
¼ C. light brown sugar  
¼ C. molasses  
2 T. yellow mustard  
2 tsp. liquid smoke  
10 rolls, sliced  
Coleslaw

### Instructions:

Coat crockpot with Pam® non-stick cooking spray. Sprinkle chicken with seasoned salt. Place in crockpot. Pour root beer over chicken; cover and cook on high for 6 hours. Meanwhile, heat oil in saucepan over medium heat. Add onion and cook for 5 minutes. Stir in ketchup, brown sugar, molasses, mustard and liquid smoke. Simmer covered for 10 minutes, stirring occasionally. Drain liquid from crockpot, reserving ½ C. Shred chicken; stir in warm sauce and ½ C. cooking liquid. Serve on rolls, topped with your favorite coleslaw.

Serves: 10

Barbara Anstett  
Summit



## The Conglomerate

Just Like 18 Specialty Shops Under One Roof

### GOURMET & BULK FOODS

- Herbs & Spices - Over 81
- Nuts • Seeds • Snacks
- Extracts
- Local Honey & Syrup
- Dried Fruits
- Baking Yeast
- Grated Cheese
- Organic Rolled Oats
- Innovative Kitchen Tools
- Bowls, Mugs & Swedish Dishtowels...

### CHOCOLATES & CONFECTIONS

Over 75 Choices

Coffee, Tea, Cocoa, Chaga & More

### Specialty Clothing, Gifts & Foods

331 Main St., Middleburgh • conglomerategifts.com • 518-827-6696

# Soups & Stews



## LMB's Low Sodium Beef Veggie Soup

### Ingredients:

- 1 ½ lb. lean ground beef
- 7 packets Herb-Ox® low-sodium beef bouillon
- ½ tsp. nutmeg
- 5 T. dried basil
- 5 large bay leaves
- 1 – 14.5 oz. can cut low-sodium green beans
- 4 – 10.75 oz. cans Campbell's Healthy Request® tomato soup, undiluted
- 1 – 32 oz. box low sodium beef broth
- 8-10 carrots, peeled and sliced
- 6-7 potatoes, peeled and cut into bite-size cubes
- 1 box frozen chopped spinach
- 1 large onion, diced
- Dash of pepper to taste

### Instructions:

Place carrots into a large baking dish with enough water to cover. Cook carrots in microwave only until slightly firm. Do not over cook. In a large stockpot, spray the bottom with Pam® cooking spray. Brown chopped onion and beef; drain off liquid. Return to medium heat. Sprinkle with beef bouillon packets, nutmeg and pepper. Mix well. Add the can of drained green beans then the undiluted tomato soups. Mix well. Add the beef broth and basil. Then the bite-sized potato cubes and the frozen spinach block. Cover and cook stirring well until the potatoes are tender (not too soft). Add the cooked carrots. Remove from heat. Note: This soup freezes well – can be served with small pasta.

Linda Bean  
Sharon Springs

## Turkey Soup

### Ingredients:

- 2 T. butter
- 2 onions, peeled and chopped
- 2 green peppers, cored and chopped
- 4 C. turkey stock
- 2 C. canned Italian plum tomatoes, drained and chopped
- 2 C. chopped turkey
- 2 T. chopped parsley
- Salt and pepper to taste
- 2 C. cooked rice

### Instructions:

Melt butter in heavy skillet and sauté onions and green peppers until soft. Add stock, tomatoes, turkey and parsley. Simmer, partially covered, for 15 minutes. Season with salt and pepper. Add rice. Stir and heat thoroughly.

Serves: 4-6

Debbie Dashnaw  
Cossayuna



## Tracking Down Bargains?

Shoppers who know a bargain when they see one use the Classifieds.

You can track down deals on everything.

It's easy to place an ad or find the items you want, and it's used by hundreds of area shoppers every day.

Classified Ad Deadline is 4:30pm Monday.

# TIMES-JOURNAL

108 Division St., Cobleskill • 518-234-2515

Email: [tjournalclassified@yahoo.com](mailto:tjournalclassified@yahoo.com)

## Index of Advertisers

A & J's Windows and Doors .....	24
A Dickens of a Christmas .....	24
The Apple Barrel .....	outside back cover
Bank of Richmondville .....	inside back cover
The Brick House Bakery .....	22
The Cherry Branch Gallery .....	26
Claude W. Lutz Inc. ....	13
Cobleskill Collision Inc. ....	11
Cobbler & Company .....	17
COD Oil Delivery Inc. ....	11
The Conglomerate .....	5
Cooperstown Art Association - Adorn-A-Door .....	24
Cooperstown Art Association - Holiday Show & Sale .....	24
Cooperstown Art Association - Smithy Clay Studio Holiday Marketplace .....	24
Cooperstown Natural Foods .....	24
Donna Lavigne Agency .....	10
Eva Haessler .....	12
Finger Lakes Fire & Casualty Co. ....	26
Fire Mark Insurance .....	26
Four Star Realty Group, Inc. ....	8
Hubies Pizzeria .....	1
Jim's Great American .....	10
The Jive Cafe .....	24

Langan Funeral Home/Robert A. Guffin Funeral Home .....	7
Lee's Shops at Wagner Square .....	7
Maple Hill Farm .....	26
New England Calendar Co. ....	2
Northeast Home Medical Supplies, Inc. ....	7
Paisano's Pizza Villa .....	inside front cover
The Red Barn Clubhouse .....	2
R.L. Parsons, Inc. ....	2
Ryan's Auto Repair .....	2
Schoharie Valley Farms .....	1
Schoharie Valley Wine & Liquor .....	inside front cover
SEFCU Insurance Agency .....	8
Sharon Hill Garage .....	17
Sharon Springs Self-Storage .....	17
Michael Shultes .....	21
Stone House Farm .....	13
Sunnycrest Orchards .....	17
The Tepee .....	17
Times-Journal/The Printers .....	6, 14, 18
The Quilt Zoo .....	7
Total Wave Car Wash .....	2
TriTown Computers .....	3
Valley Market .....	8
Woodbeck's Liquor .....	8



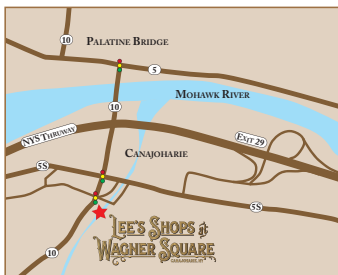
# GIFTS

## LEE'S SHOPS at WAGNER SQUARE CANAJOHARIE, NY

Over 8,000 Square Feet of  
Gifts for All Occasions

Toys • Jewelry • Clothing  
Country Decorations for Your Home  
Primitives • Charlie Bears • German  
Made Smokers & Nutcrackers  
Pot Bellies • Candy • Kathy Kruse Dolls  
Artisan Products • NY Maple Syrup  
Bethany Lowe • Karen Didion • Joe  
Spencer & So Much MORE!!!

More than shopping. It's an Experience!



**WE  
WILL  
SHIP!**

Less than 1 minute  
from Exit 29  
off the NYS Thruway

24 CHURCH STREET

CANAJOHARIE NY 13317

518-673-0292

www.leesshopsatwagnersquare.com



## Northeast Home Medical Supplies, Inc.

Respiratory Therapy • Surgical Supplies  
• Orthotic Fitter  
Delivery and Setup • Maintenance • Preventative Care  
**Equipment and Supplies**  
Ambulatory Aids • Beds & Accessories • Wheelchairs  
• Lifeline Alert Systems • Mastectomy Supplies



(800) 446-4668

(518) 622-8108

15 North Lincoln Drive, Cairo, NY 12413



## The Quilt Zoo

88 Main Street  
Worcester, NY 12197

Hours: Wed.-Fri. 10-4; Sat. 10-2  
Closed Sun.-Tues.

• **Great Low Prices**

• Fabrics • Notions • Classes

607-397-9047

www.thequiltzoo.com

## Robert A. Guffin Funeral Home Langan Funeral Home



### Why Choose Us?

- Complete Funeral & Memorial Services Offered
- Price Guaranteed Pre-Arrangements
- Flexible Payment Options
- Limousine Service Available to All Families
- Antique Hearse Available - 1941 Packard
- 3 Locations Throughout Schoharie County
- Active in Our Communities



"Serving the Greater  
Schoharie County Area  
for over 51 years"

**Michael J. Langan**  
Owner/Licensed Funeral Director

327 Main Street  
Schoharie, NY 12157  
(518) 295-8175

195 North Main Street  
Central Bridge, NY 12035  
(518) 868-4861

108 Chapel Street  
Cobleskill, NY 12043  
(518) 234-2525

www.langanfuneralhome.com www.guffinfuneralhome.com

"Serving with dignity, respect and honesty"

## Sausage Soup

### Ingredients:

8 oz. hot Italian turkey sausage, casings removed  
 8 oz. sweet Italian turkey sausage, casings removed  
 5 C. water  
 3 large white potatoes (about 2 ½ lbs.), cut into ½-inch cubes  
 3 stalks celery, sliced  
 1 small zucchini, sliced  
 1 medium onion, chopped  
 1 (28oz) can whole tomatoes, chopped, juice reserved  
 1 (15oz) can Price Chopper® kidney beans, undrained  
 ¾ C. sliced olives  
 2 cloves garlic, minced  
 1 tsp. aniseed  
 ½ tsp. Central Market Classics ® freshly ground pepper

### Instructions:

Cook hot and sweet sausages in a Dutch oven over medium heat, breaking them up into small pieces with a wooden spoon, until browned and cooked through, about 6 minutes. Drain fat. Stir in water, potatoes, celery, zucchini, onion, tomatoes with their juices, beans, olives, garlic, aniseed and pepper. Bring to a boil. Reduce heat to low, cover and simmer until vegetables are tender, about 30 minutes.

Serves: 12

Marsha O'Brien  
 Cobleskill

## Your New Local Grocery Store...

**NOW OPEN!**

**With a Whole Lot More!**

- Subs & Wraps made to order
- Fresh Cut Meat
- Fresh Produce

**alley MARKET**



**f** 4448 State Rte. 30  
 Middleburgh • 518-827-4402

## Four Star Realty Group, Inc.

310 Main St.  
 Middleburgh, NY  
 office: 518-702-4194



LISA TENNESON  
 Lic. RE Broker/Owner  
 Cell: 518-209-5369  
 lisatenneson@gmail.com



PEARL "RUBY" TORRES  
 Lic. RE Assoc. Broker  
 845-461-5132

NANCY HANDY  
 Office Manager  
 Lic. RE Salesperson  
 518-231-3915



[www.FourStarRealtyGroup.com](http://www.FourStarRealtyGroup.com)

**If you want the SOLD sign out, put the FOR SALE sign up!**  
 Serving Albany, Greene, Northern Dutchess, Otsego, Delaware & Schoharie Counties

*The best area properties from hometown realtors who live and work here.*

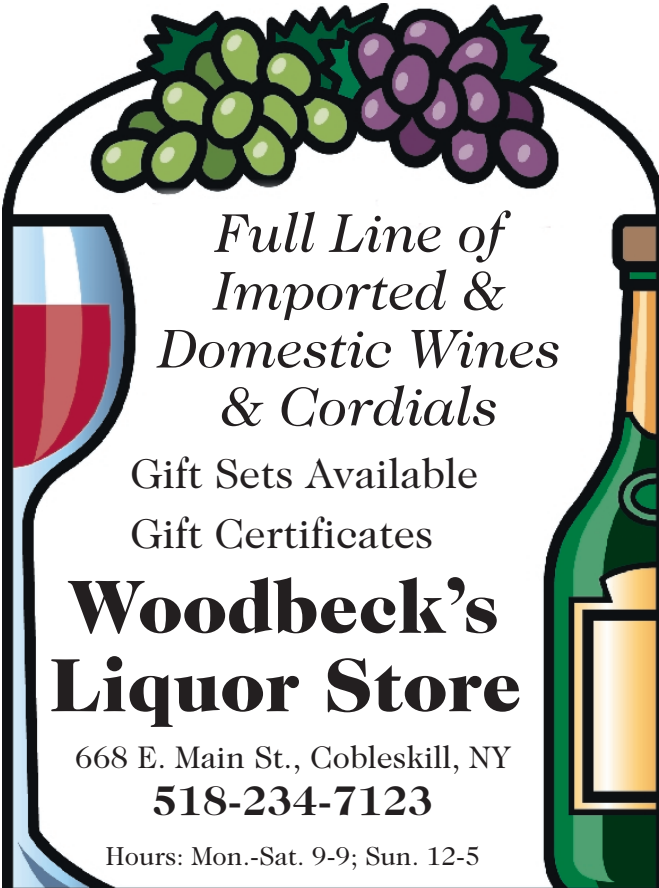


**SEFCU**   
**Insurance**  
 agency

*Peace of mind for the unexpected*

Auto • Home • Life • Recreation

888-250-6689  
 297 Main Street, Schoharie, NY  
[sefcuinsuranceagency.com](http://sefcuinsuranceagency.com)



*Full Line of Imported & Domestic Wines & Cordials*

Gift Sets Available  
 Gift Certificates

**Woodbeck's Liquor Store**

668 E. Main St., Cobleskill, NY  
**518-234-7123**

Hours: Mon.-Sat. 9-9; Sun. 12-5



### Vinny's Red Lentil Soup

#### Ingredients:

1 pkg. red lentils, washed and rinsed  
½ lb. diced Italian capicola or dry sausage  
2 C. celery, chopped  
2 C. carrots, chopped  
2 C. onions, chopped  
4-6 C. chicken stock

#### Instructions:

Sauté the celery, carrots, onions and capicola until translucent (6-8 minutes). Add lentils and cover with chicken stock (adding more as needed). Cook until lentils are tender.

Cosmo Zingaropoli  
Staten Island

### Stuffed Pepper Soup

#### Ingredients:

1 lb. ground beef  
1 onion, diced  
3 tsp. minced garlic  
1 tsp. olive oil  
4 C. beef broth  
2-29oz. cans tomato sauce  
1 ½ tsp. Cajun seasoning  
3 peppers, diced  
¾ C. Minute® rice, uncooked  
Shredded cheese, for topping

#### Instructions:

Add ground beef, onion, garlic, and oil to a large pot. Saute over heat 2-3 minutes until tender. Add beef broth, tomato sauce, Cajun seasoning, bell peppers and rice. Simmer about 30 minutes. Taste; add salt and pepper. Top with shredded cheese.

Serves: 6

Freda Bates  
Altamont

### Ravioli and Eggplant Stew

#### Ingredients:

3 T. olive or vegetable oil  
2 C. cubed eggplant  
1 – 14.5 oz. can stewed tomatoes, undrained  
½ tsp. dried basil leaves  
1 C. water  
1 medium zucchini, cut crosswise into ½ inch thick slices (about 2 C.)  
1 – 9oz. pkg refrigerated cheese ravioli  
1 C. shredded Parmesan cheese

#### Instructions:

Heat oil in a large skillet over medium-high heat. Cook eggplant in oil for about 5 minutes, stirring occasionally. Stir in tomatoes and basil. Heat to boiling; reduce heat. Cover and simmer for about 15 minutes, stirring, until eggplant is tender. Stir in water, zucchini and ravioli. Heat to boiling; reduce heat. Cover and simmer for 10 minutes, stirring once, until ravioli is tender. Sprinkle with cheese. Cover and heat for about 5 minutes or until cheese is melted.

Serves: 4

Kathleen Galvin-Davis  
Schenectady

### Bea and Bob's Pepperoni Stew

#### Ingredients:

1 T. olive oil  
1 ½ C. medium sliced celery  
1 large onion, chopped  
2 T. minced garlic  
2 large cans diced tomatoes, undrained  
2 C. water  
1 large bag whole baby carrots or 1 ½ C. peeled medium sliced carrots  
2 T. dried oregano or Italian seasoning  
3-4 large potatoes, peeled and cut into bite-sized pieces  
1 large pepperoni stick, cut into medium size rounds and quartered  
Salt and pepper to taste

#### Instructions:

In a medium-size frying pan, saute first four ingredients until golden color – do not overcook. Add these first four to a large 6-quart pot. Place the undrained tomatoes, water, carrots, salt, pepper and oregano. Cover pot and cook on a fairly high heat, stirring occasionally from bottom to avoid sticking to pot. While that cooks, peel and cut potatoes and slice and quarter pepperoni. Test the carrots in pot. They should be slightly firm (not too soft). When they are at desired consistency, add to the potatoes and pepperoni to the pot. Uncover, and lower heat. Continue cooking until potatoes reach desired firmness. Skim off fat/grease before serving.

Jill Nirschl  
Cobleskill

### Easy Corn Chowder

#### Ingredients:

1 tsp. canola oil  
½ onion, chopped  
1 tsp. minced garlic  
4 T. all-purpose flour  
3 C. non-fat milk  
2 tsp. Dijon mustard  
¼ tsp. dried thyme  
Black pepper to taste  
2 C. frozen corn kernels  
4 T. shredded cheddar cheese

#### Instructions:

Heat large non-stick skillet over medium-high heat. Add canola oil and saute the onion and garlic until golden (about 2 minutes). Meanwhile, place the flour, milk, mustard and seasonings in a small bowl and mix well. Add milk mixture to the skillet followed by the corn. Mix well until the mixture comes to a boil and thickens, about 3 minutes. Stir frequently to keep the mixture from burning. Divide into four bowls and top each with 1 T. of shredded cheese.

Emma Rose Wegner  
Central Bridge

# Salads



## Olive and Pepper Salad

### Ingredients:

1 jar pepperoncini  
 1 jar stuffed olives  
 1 head garlic  
 2 stalks celery  
 2 C. cauliflower  
 ½ C. olive or vegetable oil  
 Pepperoni and cheese cubes, optional (Use if making antipasto)  
 1-2 tsp. basil or oregano

### Instructions:

Remove pepperoncini from jar; save juice. Remove stems and seeds; put into a 2-quart bowl. Drain olives and add to bowl. Peel garlic; leave cloves whole and add to bowl. Cut celery into 1-inch pieces and add. Add basil; stir. Add oil and stir again. Cover and allow to sit at room temperature for at least two hours. Break cauliflower into florets. Steam or boil for three minutes; drain. Put in pepperoncini jar with saved juice. Let stand for 8 hours; drain. Combine with olives and peppers. Drizzle with a little more oil. Note: Keeps well in the fridge.

Diane Szabo  
 Esperance

## Broccoli/Cauliflower Salad

### Ingredients:

8 oz. bacon  
 5 C. small broccoli/cauliflower florets, cut up  
 1 C. mayonnaise  
 1 T. apple cider vinegar  
 1/3 C. onion (red or sweet), chopped into small pieces  
 ¼ C. sugar  
 ¾ C. raisins or dry cranberries

### Instructions:

Fry bacon until crisp and break up in small pieces; set aside. Cut up broccoli and/or cauliflower and put in large bowl. In medium bowl, mix mayonnaise, vinegar, onion and sugar. Add this to broccoli and cauliflower. Mix well and finally add raisins and nuts (optional). Note: This recipe is best when made ahead so it can marinate.

Evelyn Gallup  
 Schoharie

## Lynda's "No Mayo" Potato Salad

### Ingredients:

2-3 lb. small red potatoes  
 1 ½ C. chopped onions  
 2 C. chopped celery  
 2 small cans sliced black olives  
 1 lb. chopped bacon  
 Fresh oregano or thyme  
 ¼ C. extra virgin olive oil  
 Salt and pepper

### Instructions:

Wash the potatoes (leave skins on) and cut into ½-inch chunks. Salt and boil until they are almost fork tender. Drain and run under cold water to prevent overcooking. Saute chopped bacon until crisp; drain and set aside. In a large bowl, combine all the ingredients and gently fold them in so as not to mash the potatoes.

Cosmo Zingaropoli  
 Staten Island

*Recipe*  
**Insurance Agent**

**From the Kitchen of  
 the Donna M. Lavigne Agency**



P.O. Box 819  
 552 Main Street  
 Cobleskill NY 12043  
 (518) 234-4003  
[service@lavigneagency.com](mailto:service@lavigneagency.com)



**Ingredients:**

Knowledge	Laughter
Tenacity	Community pride
Integrity	Honesty
Compassion	

**Directions:**

Call, E-mail or simply stop in to our Main Street office with your current policies for a personal insurance consultation today. We will answer all your insurance questions and help you protect the things that matter most to you & your family.

Plus, we are a little nicer - and that's important!



- FRESH PRODUCE
- MEAT MARKET
- FRESH SEAFOOD
- SNACKS & BEVERAGES
- GROCERIES
- DELI • BAKERY
- PREPARED FOODS

Store Hours: Mon.-Sat. 8am-9pm; Sun. 8am-7pm

**Jim's**



**Great American**

14530 Main St., Prattsville, NY 12468

**518-299-8581**



### BLT Salad

**Ingredients:**

¾ C. mayonnaise  
 ½ C. sour cream  
 1 T. apple cider vinegar  
 ½ tsp. salt  
 ¼ tsp. black pepper  
 Bits of dill, paprika, onion and garlic powder, to taste  
 Crumbled, cooked bacon  
 Pasta of choice  
 Cherry tomatoes  
 Lettuce  
 Chive, to garnish

**Instructions:**

Combine the first five ingredients. Add dill, paprika, onion and garlic powder, as needed, to taste. Assemble the next four ingredients to your liking. I have used noodles, elbows, twists, and cut-up linguine for pasta, and whatever lettuce and tomatoes are in the fridge. Pour dressing over vegetables to taste.

Kathleen Slater  
 Central Bridge

### Lindy's Macaroni Salad

**Ingredients:**

1 ½ C. sugar  
 ½ pt. salad dressing  
 4 hard-boiled eggs  
 ¼ tsp. salt  
 2 small peppers  
 3 T. mustard  
 ½ C. evaporated milk  
 ½ C. vinegar  
 4 pieces celery  
 1 lb. macaroni  
 Onions, if desired

**Instructions:**

Cook macaroni according to package directions. Mash egg yolks with mustard. Add milk, sugar, salad dressing, salt and vinegar. Garnish with celery, onion, peppers and egg whites.

Mrs. Seward J. Foland II  
 Telford, Pennsylvania

### Carrot Delight Salad

**Ingredients:**

1 C. shredded carrots  
 1 small clementine orange  
 1 rib celery  
 ¼ C. chopped walnuts  
 2-3 T. mayonnaise

**Instructions:**

Shred 2-3 carrots (depending on size) to make 1 packed cup. Peel and section 1 orange, cut each section in ½. Dice celery. Mix all together with enough mayo to moisten. Add walnuts. Serve on bed of lettuce for healthy lunch.

Elizabeth Eaton  
 New Haven, Vermont

### Spinach-Bacon Salad

**Ingredients:**

6 cloves garlic, quartered  
 ¾ C. French dressing  
 3 eggs  
 8 bacon slices  
 1 lb. crisp young spinach, well-washed

**Instructions:**

About two hours ahead of time: add garlic to French dressing. Hard cook the eggs, shell them. Fry bacon over low heat until crispy, pour off drippings. Drain bacon on paper towel. Refrigerate all prepped ingredients. At serving time: Chop eggs, crumble bacon, sprinkle both over spinach. Remove garlic from French dressing, pour over salad and toss. Serve.

Rose Marie Joyce  
 Cobleskill



**OIL DELIVERY Inc.**


Stamford C.O.D. 800-287-3958	Cobleskill C.O.D. 518-234-2741	Oak Hill C.O.D. 800-287-3958
---------------------------------	-----------------------------------	---------------------------------

Design Your Own Budget Plan  
 by using your credit card.




# COBLESKILL COLLISION

**YOU'RE DRIVING HOME OUR REPUTATION**



- Free Estimates • All Insurances Accepted
- PPG Lifetime Guarantee • Towing Assistance
- Rental Car Assistance • Fast, Friendly Service

**518-254-0020**  
 147 BARNERVILLE ROAD, COBLESKILL  
 Open Monday-Friday 8-5



# Casseroles



## Chinese Beef Casserole

### Ingredients:

1 lb. ground beef  
1 (10oz) pkg. frozen peas, thawed  
2 C. finely-sliced celery  
1 (10oz) can bean sprouts, drained  
1 (10oz) can cream of mushroom soup  
2 T. cream or milk  
1 tsp. salt  
½ tsp. pepper  
1 small onion, chopped  
1 C. crushed potato chips

### Instructions:

Preheat oven to 350°. Brown beef in skillet until crumbly. Put in 2 ½ qt. greased casserole dish. Add peas, celery, bean sprouts, cream of mushroom soup, cream, salt, pepper and onion. Mix well. Sprinkle crushed potato chips on top. Bake for 1 hour.

Serves: 8

Kathleen Bever  
Schoharie

## Calico Bean Casserole

### Ingredients:

2 cans (No. 2) lima beans  
1 can (No. 2) kidney beans  
1 can (No. 2) pork and beans  
1 C. onion, finely chopped  
½ lb. bacon  
½ lb. hamburger  
½ C. ketchup  
¾ C. brown sugar  
1 tsp. mustard, prepared  
1 tsp. salt

### Instructions:

Sauté onion, bacon and hamburger until slightly cooked. Add beans and other ingredients and bake 1 hour and 20 minutes at 375°.

Debbie Dashnaw  
Cossayuna

## Potato Casserole

### Ingredients:

1 – 28oz. pkg. O'Brien® frozen potatoes with peppers and onions  
8 oz. sour cream  
8 oz. cubed mozzarella cheese  
½ stick cubed butter  
1 small can cream of chicken soup, undiluted (can substitute cream of celery or cream of mushroom)  
Bread crumbs, for topping

### Instructions:

Add all ingredients to a 2 ½ qt. casserole dish. Sprinkle plain bread crumbs on top. Bake for 1 hour at 350°.

Patricia Seaman  
Warnerville

## Create A Casserole

### Ingredients:

4-5 oz. egg noodles  
½ C. mayonnaise or salad dressing  
½ C. milk  
1 can cream of cheese soup  
½ tsp. seasoned salt  
2 cans tuna, crushed

### Instructions:

Cook egg noodles according to package directions; drain and set aside. Stir in can of soup; add salt. Cook over low heat until blended, stirring constantly. Add tuna. Gently stir mixture into pasta in 1 ½ qt. casserole dish. Cover and bake in 350° oven for 30 minutes. Uncover; sprinkle with seasoned (Italian) bread crumbs or French-fried onions or crushed potato chips. Bake for an additional 5 minutes.

Serves: 6

Linda Brown  
Cobleskill

## Oven-Baked Stew

### Ingredients:

2 lb. beef, cut in 1-inch cubes  
¼ C. all-purpose flour  
1 ½ C. sliced carrots  
1 – 14-16 oz. can whole tomatoes, undrained and chopped  
1 envelope onion soup mix  
½ C. water  
1 C. fresh sliced mushrooms  
1 – 8oz. pkg. medium or broad egg noodles, cooked and drained.

### Instructions:

Preheat oven to 425°. In a 2 ½ qt. shallow casserole dish, toss beef with flour, then bake uncovered for 20 minutes, stirring once. Reduce heat to 350°. Stir in carrots, tomatoes, soup mix and water. Bake covered for 1 ½ hours or until beef is tender. Stir in mushrooms and bake covered an additional 10 minutes. Serve over hot noodles.

Serves: 8

Ernest Ostrander  
Richmondville

## PAYROLL and BOOKKEEPING SERVICES and TAX RETURN



Don't trust your business to just anyone. Put your trust in the company that gives you the personal attention you deserve.

For reasonable prices call

**Eva Haessler**

551 County Hwy 50  
Cherry Valley, NY 13320  
(607) 264-8013

PO Box 154  
342 River St.  
Hobart, NY 13788  
(607) 538-9800



### Potato Sausage Casserole

#### Ingredients:

1 lb. bulk pork sausage  
1-10 oz. can cream of mushroom soup, undiluted  
¾ C. milk  
½ C. chopped onion  
½ tsp. salt  
¼ tsp. black pepper  
3 C. sliced potatoes  
½ T. butter, cut in small pieces  
1 ½ C. shredded cheddar cheese

#### Instructions:

Preheat oven to 350°. Spray 1 ½ qt. casserole dish with nonstick cooking spray. Brown sausage 6-8 minutes in large skillet over medium-high heat, stirring to break up meat. Drain fat. Combine soup, milk, onion, salt and pepper in medium bowl. Place half of potatoes in prepared casserole dish. Top with soup mixture. Top that layer with half of the sausage. Repeat layers. Dot with butter. Cover pan with foil. Bake 1 ¼ to 1 ½ hours or until potatoes are tender. Uncover; sprinkle with cheese. Return to oven; bake until cheese is melted and bubbly. Garnish with parsley.

Ernest Ostrander  
Richmondville

### Butternut Squash Bake

#### Ingredients:

3 C. butternut squash  
¼ C. sugar  
¼ C. brown sugar  
¼ C. milk  
1/3 C. butter, melted  
1 tsp. vanilla flavoring  
2 eggs, beaten  
½ tsp. salt  
Topping:  
1 C. pecans or walnuts, chopped  
¼ C. sugar  
¼ C. brown sugar  
3 T. flour  
1/3 C. butter

#### Instructions:

Cook butternut squash after peeling and cutting up in boiling water until soft. Drain and mash until it's the consistency of mashed potatoes. Add and mix all other

ingredients. Place in a 1 1/2 quart casserole dish. For topping: Mix all of ingredients and place on top of casserole. Bake at 375° for about 45 minutes.

Lavern Daugherty  
Schoharie

## AFFORDABLE INSURANCE

# CLAUDE W. LUTZ INC.

Since 1923

BUSINESS • PERSONAL  
CONTRACTORS

AUTO • CYCLE • HOME



TRAVELERS 

4 Locations to Serve You

**TANNERSVILLE**  
**589-9800**  
Rt. 23A  
C.W. Lutz of Hunter

**WINDHAM**  
**734-3100**  
Mt. Top Agency  
Main St.

**TANNERSVILLE**  
**589-9777**  
Fromer Agency

**PRATTSVILLE**  
**299-3432**  
Main St.

Open Monday-Friday 9am-5pm



*Sample Some Treats,  
Take Home Some Sweets!*

**Stop by the Saphouse  
at Stone House Farm  
for our own pure maple syrup,  
cream, sugar & more.**

**Pancake Breakfasts will begin  
the first weekend of February.**

Open every weekend thru December 9 'til 5  
(other times - please call ahead)

**Everett Family, Stone House Farm**

305 Lynk Road, Sharon Springs, NY 13459 • 518-284-2476

# Vegetables & Sides



## Cranberry Chutney

### Ingredients:

2 – 16oz. cans cranberries  
½ C. apples  
1/8 tsp. cinnamon  
Dash of cloves  
¼ C. vinegar  
1/8 tsp. allspice  
1/8 tsp. ginger  
¼ C. sugar

### Instructions:

Place all ingredients in saucepan. Stir until apples are tender. Thicken sauce by cooking on medium heat for about 30 minutes, stirring occasionally. Cool and pour over stick cream cheese. Serve with Ritz® crackers. Note: This is also good as a dressing on ham.

Marsha O'Brien  
Cobleskill

## Two-Toned Mashed Potatoes

### Ingredients:

1 T. buttermilk plus 2/3 C., divided  
2 T. crème fraiche or sour cream  
½ tsp. onion powder or granulated onion  
Pinch of salt plus ¾ tsp., divided  
1 ½ lb. Yukon Gold potatoes, cut into 1-inch chunks  
1 ½ lb. sweet potatoes, peeled and cut into 1-inch chunks  
1 small leek, halved lengthwise and thinly sliced, white and light green parts only  
2 T. Price Chopper® butter, cut into 4 pieces  
¼ tsp. Central Market Classics® freshly ground pepper  
2 T. minced fresh chives

### Instructions:

Bring a large pot of water to a boil. Combine 1 T. buttermilk, crème fraiche (or sour cream), onion powder (or granulated onion) and pinch of salt. Cover and refrigerate while you cook the vegetables. Add potatoes, sweet potatoes and leek to the boiling water and return to a boil. Reduce heat to maintain a vigorous simmer and cook until tender enough to pierce with a knife, 12 to 15 minutes. Drain and return the vegetables to the pan (off the heat). Add the remaining 2/3 C. buttermilk, the remaining ¾ tsp. salt, butter and pepper to the pan; coarsely mash with a potato masher. Serve topped with the sauce and chives.

Serves: 12

Jennifer DiIanne  
Schenectady

## Fried Pickles

### Ingredients:

Vegetable oil for frying  
1 C. flour  
1 C. cornmeal  
1 (16oz) jar dill pickles, drained

### Instructions:

Combine flour and cornmeal. Stir in pickles. Fry until golden brown.

Serves: 6

Kathleen Bever  
Schoharie

## Sauerbraten

### Ingredients:

3 lbs. beef rump or round  
1 pt. vinegar  
3 bay leaves  
12 peppercorns  
6 whole cloves  
1 T. parsley  
¼ C. butter  
1 sliced onion  
1 dozen ginger snaps  
1 T. sugar  
1 tsp. salt  
¼ tsp. pepper  
1 C. flour  
2 carrots, sliced

### Instructions:

Place meat in crock or pot. Add vinegar and enough water to cover meat. Add bay leaves, peppercorns, whole cloves and parsley. Cover, place in refrigerator for 3-4 days. Turn meat daily. Drain off liquid and save for gravy. In separate bowl, combine salt, pepper and flour. Rub meat on all sides with flour mixture. Brown in butter. Add onions, carrots and 2 C. liquid. Cover and simmer for at least 2 hours. Remove meat. Add ginger snaps and sugar to liquid. Cook for an additional 10 minutes. Pour sauce over sliced meat. Serve with potato dumplings.

Serves: 8

Judy Kramer  
Charlottesville

**Times-Journal:**  
**All the news you need**



### Salmon Party Ball

**Ingredients:**

2 C. (1 lb. can) salmon  
1 – 8oz. pkg. cream cheese  
1 T. lemon juice  
2 tsp. grated onion  
1 tsp. horseradish  
¼ tsp. salt  
½ C. chopped pecans  
3 T. snipped parsley

**Instructions:**

Drain, remove skin and flake deboned salmon. Mix with cream cheese, lemon juice, onion, horseradish and salt. Mix thoroughly. Chill for several hours. Combine nuts and parsley. Shape into ball and roll in nut and parsley mixture.

Gladys Gardner  
New Port Richey, Florida

### Barbeque Sauce

**Ingredients:**

3 T. butter  
1/3 C. chopped onion  
1 C. ketchup  
3 T. vinegar  
1 T. lemon juice  
2 T. brown sugar  
½ C. water  
2 T. Worcestershire sauce

**Instructions:**

Cook onion in butter until soft. Add rest of ingredients. Pour over chicken or pork and bake at 375° until done. Note: You may need to add more water as it bakes.

Mary Lou Garrett  
Cobleskill

### Bacon and Sweet Onion Jam

**Ingredients:**

2 T. butter  
2 sweet onions, thinly sliced  
½ tsp. salt  
¼ C. packed brown sugar  
½ C. white wine  
6 strips cooked bacon, crumbled  
1 tsp. cider vinegar

**Instructions:**

Melt butter in a large skillet over medium-low heat. Add onion and cook, stirring occasionally until starting to brown, about 5-7 minutes. Reduce heat to low. Stir in salt and brown sugar. Cover and cook until soft and gooey, about 25-30 minutes. Add wine and bacon. Increase heat to high. Cook, stirring occasionally, until thick, 3-4 minutes. Remove from heat. Stir in vinegar. Taste and add a pinch more salt, if needed. Cool and serve at room temperature. Store in an airtight container in the refrigerator for up to four days. Yummy with chicken, pork or steak.

Kathleen Galvin-Davis  
Schenectady

### Creamy Mushroom Rice

**Ingredients:**

1 ½ C. long grain instant white rice  
½ C. sliced mushrooms  
½ C. chopped sweet onion  
3-4 T. butter  
1 T. olive oil  
1 can cream of mushroom soup

**Instructions:**

Cook instant rice according to package directions. While rice is setting, wash and slice mushrooms thinly; pat dry. Peel and chop sweet onion. In a large frying pan, melt butter and olive oil together on medium heat. Add mushrooms and onions; brown until golden. When rice is fully cooked and tender add to fry pan with the mushrooms and onions; stir very well. Add cream of mushroom soup. Mix very well. Lower heat to simmer then remove from heat to avoid sticking to pan.

Linda Bean  
Sharon Springs

### Marinara Sauce

**Ingredients:**

3 cloves garlic, finely chopped  
2 tsp. basil, finely chopped  
2 T. parsley, finely chopped  
4 T. oil  
6 tomatoes, peeled, seeded, chopped or 1 large can diced tomatoes with juice  
Salt and pepper to taste

**Instructions:**

Saute garlic, basil, parsley in oil until golden brown. Add tomatoes; cook slowly, stirring occasionally, until thick. Add a little water as needed.

Makes: 2 cups

Marlene Langenbahn  
Cobleskill

### Tomato Barbecue Sauce

**Ingredients:**

2 – 8oz. cans tomato sauce  
1 T. vinegar  
½ C. onion, chopped  
1 tsp. Worcestershire sauce  
½ tsp. salt  
¼ tsp. pepper  
½ tsp. Tabasco® sauce  
2 tsp. sugar  
Finely chopped onion, for garnish

**Instructions:**

Combine tomato sauce, vinegar, onion, Worcestershire sauce, salt, pepper, Tabasco®, and sugar in enamel or glass pan. Cover. Cook over low heat for 30 minutes or until onion is tender and almost absorbed into the sauce. Garnish with finely chopped onion. Note: Good for steaks like beef, venison, ham, etc. and hot dogs, sausages and hamburgers.

Marlene Langenbahn  
Cobleskill

### Savory Skillet Broccoli

**Ingredients:**

1 T. olive oil  
6 C. fresh broccoli florets  
1 envelope onion soup mix  
1 ½ C. water

**Instructions:**

In a 12-inch skillet, heat oil over medium-high heat and cook broccoli, stirring occasionally for 2 minutes. Stir in soup mix blended with water. Bring to a boil over high heat. Reduce heat to medium-low and simmer covered for 6 minutes or until broccoli is tender.

Ernest Ostrander  
Richmondville

### Zucchini Pie

**Ingredients:**

3 C. zucchini, sliced and quartered  
1 C. Bisquick®  
½ C. diced onion  
½ C. Parmesan cheese  
2 T. parsley  
½ tsp. oregano  
½ tsp. salt  
½ C. cooking oil  
½ tsp. pepper  
4 eggs  
Dash of garlic  
1 can tuna or crab

**Instructions:**

Mix all of the above ingredients together and pour into buttered pie tin. Bake at 350° for 45-50 minutes or until brown and firm.

Serves: 4-6

Ruby Dermody  
O'Fallon, Illinois  
formerly of Cobleskill

### Not-too-hot Salsa

**Ingredients:**

1 T. cumin  
1 tsp. salt  
3 cloves finely chopped garlic (or minced garlic reconstituted)  
1 tsp. cayenne  
2 cans (or equivalent of your own) stewed tomatoes  
1 T. cilantro  
2 T. oregano  
1 large or 2 small yellow onions, finely chopped  
Juice from ½ lime (equivalent to about 1-1.5 tsp.)  
2-3 fresh chopped chilis (or 4 oz. can), no seeds.

**Instructions:**

Put tomatoes in blender for short bursts, to make them a bit chunky, but not smooth. Put all ingredients in a large bowl, and mix until well-blended. Add cayenne. Note: This recipe only lasts about a week. Don't freeze it.

Kathleen Slater  
Central Bridge

### Ranch Mix Nibbles

**Ingredients:**

1 – 1oz. pkg. Hidden Valley® ranch mix  
½ tsp. dill weed  
¾ C. salad oil  
5 C. oyster crackers

**Instructions:**

Preheat oven to 250°. Mix first 3 ingredients together and pour over crackers. Stir to coat. Place on cookie sheet. Bake for 15-20 minutes, stirring gently halfway through cooking.

Ruby Dermody  
O'Fallon, Illinois  
formerly of Cobleskill

### Corn Pudding

**Ingredients:**

1 – 15oz. can whole corn, drained  
1 – 14oz. can creamed corn  
1 C. cornmeal  
1 egg  
1 C. sour cream  
½ C. sugar  
1 stick butter, melted  
1 ½ C. shredded cheddar cheese

**Instructions:**

Mix all ingredients in a bowl. Pour into buttered casserole dish. Bake at 350° for 30 minutes – until top is golden. Take out and let rest for 10 minutes. Note: This is always a winner on Thanksgiving with never any left overs. I double the recipe for a large group.

Serves: 6-8

Irene Rabinowitz  
Richmondville

### Homemade Yogurt

**Ingredients:**

2 qt. milk  
3 T. plain yogurt or 1 envelope of yogurt starter  
Cooking thermometer  
Towels or small heating pad  
Cooler  
Jars with lids

**Instructions:**

Place milk into a heavy pan on the stove and cook over medium high heat to 180°. Keep track of it, so as not to scorch the milk (takes about 10 minutes). Remove from heat and let cool to about 115°. Remove about 1 C. of milk, and stir in the yogurt starter or plain yogurt. Then add it back to the pan of warm milk. This mixes the starter well into the 2 qt. of milk. Transfer the treated milk to the jars. Leave lids off or loose. Place in the cooler lined with warmed towels, or heating pad on very low heat for at least 5 hours. Place in fridge, tightening the lids when the yogurt is cool. Keeps up to 2 weeks. Note: This is my version of a very low-tech way to make plain, non-Greek yogurt, minus the additives, but very versatile for adding flavor, making salad dressings or any other recipe that calls for yogurt.

Kathleen Slater  
Central Bridge



# In and Around Sharon Springs & Cherry Valley



## Cobbler & Company

Explore our 12 Rooms Filled  
with Unique Gifts

Visit Our Kitchen Room  
filled with items for you or  
your favorite chef

189 Main St. in Historic Sharon Springs  
(518) 284-2067  
www.cobblerandcompany.com



Freshly Made Wreaths



**SUNNYCREST  
ORCHARDS**  
Greenhouses & Farm Market

The Cider Mill Gift Shop is decorated for the  
holidays with something for everyone on your list!  
Gift packs of Farm Girl Vinegar

Open 9-5 till Dec. 23

7869 State Rt. 10  
Sharon Springs

518-284-2256

Apples • Cider

Fresh Cut Trees

## SHARON HILL GARAGE, INC. Auto & Truck Repair Plus Body Shop



- Full Service Station - A-Z Coverage
- Sell Used Cars
- Storage Units

John Rodden Sr.  
John Rodden Jr.  
1506 Hwy. Rt. 20, PO Box 138  
Sharon Springs, NY 13459  
**(518) 284-2433**

## Sharon Springs **Self-Service Counter** SELF-STORAGE

105-2 Eldredge Street  
Sharon Springs, NY 13459

**518-284-2315**

"By the Car Wash & Water Tower"

Think  
Outside  
The Box!

The  
**TEPEE**



Get to the Point!  
Shop Small, It's a Big Deal!

Small Business  
Saturday

All Weekend long  
Fri, Sat, Sun  
Nov 24<sup>th</sup> - 26<sup>th</sup>  
Big Savings  
Sale + Specials

Cherry Valley  
Holiday  
Open House

Sat + Sun Dec 2<sup>nd</sup> + 3<sup>rd</sup>  
Sales, Discounts  
Refreshments  
Sign up to  
Win Prizes

607-264-3987 ♦ 7632 US Hwy. 20 ♦ Cherry Valley, NY

**www.TheTepee.biz**

### Lindy's Awesome Potato Smoked Sausage Stuffing

#### Ingredients:

Smoked sausage, cut up into pieces  
1 egg  
Turkey juice  
Parsley flakes  
Salt and pepper, to taste  
Onions, sliced and cut into pieces

#### Instructions:

Mix all ingredients together in baking dish. Bake at 350° until onions are done.

Linda Foland  
Telford, Pennsylvania

### Farm Girl Potato Pancakes

#### Ingredients:

4 large potatoes (I use Russet)  
1 yellow cooking onion  
1 beaten egg  
2 tsp. salt  
2 T. flour  
Oil for frying

#### Instructions:

Shred potatoes and onion together into bowl. Grate the last potato and add. Drain excess liquid. Mix in remaining ingredients except oil. Heat ¼ - inch oil in frying pan. Place 4 mounds of mixture in hot oil, flatten and fry until edges are golden; flip once. When browned, remove to low oven (250°) on platter covered with paper towel. Repeat process.

Heather Johnson  
Warnerville

### Moist Bread Stuffing

#### Ingredients:

1 ½ C. boiling chicken broth  
½ to ¾ C. butter  
½ C. minced onion  
1 tsp. pepper  
1 tsp. poultry seasoning  
1 ½ tsp. salt (or less according to taste)  
2 T. snipped parsley  
2 T. diced celery  
12 C. (3 qt.) day old bread or 3 hero rolls 12 inches long; lightly packed  
2 T. dry or prepared mustard  
1 tsp. minced garlic

#### Instructions:

In large kettle, combine broth, butter, onion, garlic; simmer for 5 minutes. Add rest of ingredients; mix well. Stuffs body cavity of 8 lb. turkey.

Christine Schrieck  
Middleburgh

### Cranberry Pineapple Relish

#### Ingredients:

12oz. pkg. fresh cranberries  
1 orange  
2 celery ribs  
1 C. diced pineapple  
1 C. broken walnut pieces  
1 scant C. sugar

#### Instructions:

Grind cranberries and orange in food processor. Grind in celery. Grind in pineapple and walnut pieces. Stir in sugar. Refrigerate for at least 24 hours. This dish can be prepared in advance and frozen. Thaw overnight in the refrigerator before using.

Bonnie Gray  
Delanson

### Farm to Table Wonder Beets

#### Ingredients:

3 large boiled, peeled beets, cut into slices  
1 solid apple, cored, peeled and sliced  
2 T. butter  
2 T. olive oil  
1 tsp. sugar  
Small onion, peeled and sliced

#### Instructions:

After preparing the beets, melt butter and olive oil. Put all of the above in mixture. Simmer for 5 minutes. Let cool and chill. Use in a back yard salad or eat anytime as a better snack alternative.

Serves: 4

Dianna Waldron  
Middleburgh

### Broccoli Cauliflower Casserole

#### Ingredients:

½ lb. broccoli  
½ lb. cauliflower  
½ C. plain low-fat yogurt  
¾ C. grated cheddar cheese  
1 tsp. mustard  
2 T. wheat germ  
Salt and pepper to taste

#### Instructions:

Break up broccoli and cauliflower into florets. Cook just until tender. Drain and place in buttered baking dish. Mix together the yogurt, cheese and mustard. Spoon over vegetables. Sprinkle wheat germ on top. Bake in 350° oven 10 minutes or until hot and cheese has melted.

Elizabeth Eaton  
New Haven, Vermont

**BOOKS  
BROCHURES  
BUSINESS CARDS  
NCR FORMS  
NEWSLETTERS  
& more**

## For All Your Printing Needs

Times-Journal

home of **THE PRINTERS**

108 Division St., Cobleskill • 518-234-2515

tjournalprinting@yahoo.com • timesjournalonline.com

### Cranberry Relish

**Ingredients:**

4 C. cranberries  
4 oranges, peeled, sectioned and seeded  
1 C. sugar  
½ tsp. almond extract  
1 apple, chopped  
1 (8.5oz) can crushed pineapple, undrained  
1 C. miniature marshmallows  
¾ C. chopped walnuts

**Instructions:**

Pulse cranberries in a food processor to chop. Add oranges and pulse again to chop. Add sugar, extract, apple and pineapple. Pulse for several seconds to blend. Stir in marshmallows and chopped walnuts. Chill several hours before serving. Note: This relish freezes well.

Barbara Deimold  
Gilboa

### Gas House Egg

**Ingredients:**

Large slice of bread  
Large egg  
Pad of butter  
Fruit jam

**Instructions:**

Remove a circular part in the middle of a slice of bread. Butter the bread and fry pan. Place pan on stove with medium heat. Break egg and place in middle of bread. Fry to desired egg-doneness Flip over to toast both sides of bread and egg. Good for quick breakfast with side dish of jam and fruit, plus coffee. (Note: I made this back in the 40's while living on West Richmondville Dairy Farm)

John Babcock  
Paradise, California

### Homemade Gravlox

**Ingredients:**

3 lbs. skin-on salmon fillets of fairly-even thickness (or a few smaller ones)  
1 lemon  
1/3 C. kosher salt  
2 T. sugar  
1 C. fresh chopped dill

**Instructions:**

Cut large fillet in half. Turn the fillet over, skin-side up, and make 2 to 3 slits into the skin, about ½ inch deep and 1 inch long. Lay each piece of salmon, skin-side down, on its own piece of plastic wrap. Squirt the juice from half the lemon on the salmon. In medium bowl, combine the salt, sugar and dill. Pile the mixture on top of the salmon fillets, using all of it. Wrap each piece of salmon tightly in the plastic wrap and stack them in a pan. Put another pan of equal size on top of the salmon, then put something in the top pan to weigh it down, like a few cans of soup. Refrigerate for 2-3 days until the salmon has become more firm and slices thinly very easily. It should have a deep salty, dilly taste. If you need to, rinse any remaining salt left on the salmon before serving.

Lauren Schmidt  
Punta Gorda, Florida

### Miracle Cures

**Ingredients:**

1 clove garlic, minced  
Tea, your choice  
1 C. hot water  
1 tsp. honey

**Instructions:**

In a tea kettle, boil water. When done boiling, pour into cup of your choice and add garlic, honey and tea. Mix until well combined and enjoy.

Angeline Cooper  
Cobleskill

### Roasted Cauliflower with Feta and Lemon

**Ingredients:**

1 large head cauliflower (about 2 ½ lbs.), broken into florets  
2 T. plus 2 tsp. extra-virgin olive oil, divided  
Coarse salt  
Ground pepper  
2 T. crumbled feta cheese  
1 tsp. fresh lemon juice

**Instructions:**

Preheat oven to 425°. In medium bowl, toss cauliflower florets with 1 T. plus 2 tsp. olive oil. Season with salt and pepper. Line rimmed baking sheet with parchment paper. Arrange cauliflower in a single layer on baking sheet. Roast until tender and slightly browned, 20 minutes. Let cool for 5 minutes. Return to bowl. Add feta, 1 T. olive oil and lemon juice. Toss to combine and season with salt and pepper. Serve warm or at room temperature.

Serves: 4

Linda Wegner  
Central Bridge

### Tropical Shrimp Cocktail

**Ingredients:**

2 T. finely chopped kiwifruit  
1 T. finely shredded lime or lemon peel  
¼ C. lime or lemon juice  
¼ C. olive oil or cooking oil  
3 cloves garlic, minced  
½ tsp. salt  
¼ tsp. black pepper  
Few drops bottled hot pepper sauce

1 lb. peeled and deveined cooked medium shrimp  
1 C. kiwifruit, peeled and cut up  
1 C. mango, peeled, pitted and cut up  
Lime or lemon wedges

**Instructions:**

For marinade: In small bowl, whisk together 2 T. kiwifruit, the lime peel, lime juice, oil, garlic, ½ tsp. salt, ¼ tsp. black pepper and hot pepper sauce. Reserve 2 T. of the marinade, cover and refrigerate. Rinse shrimp; pat dry. Place shrimp in a plastic bag set in a shallow dish. Pour the remaining marinade over shrimp in bag; seal bag. Marinate in the refrigerator 2-4 hours, turning the bag occasionally. To serve, drain shrimp, discarding marinade. Toss reserved 2 T. marinade with 1 C. kiwifruit and the mango. Serve fruit with shrimp (3 shrimp and ¼ C. fruit). If desired, serve with lime wedges.

Lauren Schmidt  
Punta Gorda, Florida



# Meat



## Make It Easy Chicken

### Ingredients:

1 Reynolds ® oven bag, large size  
2 T. flour  
1 (1 oz.) envelope golden onion soup mix  
1 C. water  
3 medium carrots, cut in chunks  
2 medium red potatoes, cut in wedges  
1 medium green bell pepper, cubed  
6 chicken pieces, skin removed  
Seasoned salt, pepper

### Instructions:

Preheat oven to 350°. Shake flour in oven bag; place in 13x9x2-inch or larger baking pan at least 2 inches deep. Add onion soup mix and water to oven bag. Squeeze bag to blend in flour. Add carrots, potatoes, and green pepper to bag. Turn bag to coat vegetables with sauce. Sprinkle chicken with seasoned salt and pepper; add to bag. Arrange ingredients in an even layer in bag. Close oven bag with nylon tie; cut six ½-inch slits in top. Tuck ends of bag in pan. Bake 55-60 minutes or until meat thermometer reads 170°F for breasts and 180°F for other pieces.

Steven Robinson  
Schenectady

## My Green Pepper Steak

### Ingredients:

1 lb. beef chuck or round, fat trimmed  
¼ C. soy sauce  
1 clove garlic, chopped  
½ tsp. ground ginger  
¼ C. salad oil  
1 onion, thinly sliced  
2 celery ribs, thinly sliced  
1 red bell pepper, cut into strips  
1 green bell pepper, cut into strips  
1 T. cornstarch  
1 C. water  
2 tomatoes, cut into wedges

### Instructions:

Cut beef into thin strips across grain. Combine soy sauce, garlic, ginger. Add beef, and toss to coat. Set aside while preparing vegetables. Heat oil in large frying pan or wok; add beef. Toss over high heat until browned. Taste the meat; if it isn't tender, cover, reduce heat on low, cook for 30-40 minutes. Turn up heat, add vegetables. Toss until the vegetables are crispy tender (about 10 minutes). Mix cornstarch with water; add to pan. Stir until thickened. Add tomatoes and heat through. Note: Recipe can be doubled.

Serves: 4

Marlene Langenbahn  
Cobleskill

## Meatballs

### Ingredients:

1 lb. ground meat of your choice  
½ C. breadcrumbs  
¼ C. grated parmesan cheese  
1 egg  
1 tsp. onion powder  
1 tsp. garlic powder  
¼ C. milk

### Instructions:

Mix all ingredients together in a large bowl; roll mixture into balls. Bake at 350° until brown or put in tomato sauce and cook in sauce.

Grace Ives  
Worcester

## Creamy Dijon Chicken

### Ingredients:

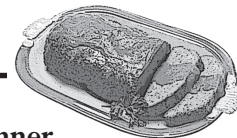
2 lbs. boneless, skinless chicken thighs, trimmed of any fat (chicken breasts can be substituted)  
1 tsp. salt  
¼ tsp. pepper  
5 oz. bacon  
For the Sauce:  
2 T. butter  
1 onion, chopped  
4 cloves garlic, minced  
1 T. fresh parsley, chopped  
1 tsp. fresh thyme  
1 tsp. rosemary  
1/3 C. dry white wine (can substitute chicken broth or stock)  
1 ½ C. half and half (or heavy cream)  
1-2 T. Dijon mustard  
Salt and pepper to taste  
¼ C. Parmesan cheese  
2 C. baby spinach leaves, washed and stems trimmed

### Instructions:

Season chicken with salt and pepper. Heat 1 T. oil in a large skillet over medium high heat and cook chicken in batches until crispy and cooked through. Transfer to a plate and set aside. To the same skillet add the bacon and fry until crispy. Transfer bacon to a plate and set aside. Drain some of the bacon fat, leaving about 2 T. in the pan. Heat butter in the skillet and sauté the onion until transparent. Add the garlic, parsley, thyme and rosemary and sauté for about 1 minute. Add the white wine to deglaze the pan while scraping any bits from the bottom of the pan. Simmer for about 3-4 minutes or until liquid has reduced by half. Pour in half and half and Dijon mustard and mix through. Bring to a simmer. Reduce heat to allow the sauce to thicken. Add the parmesan cheese and allow to melt through the sauce. Season to taste with salt and pepper. Add the spinach and allow to wilt. Return the chicken to the skillet and top with the crumbled crispy bacon. Spoon sauce from pan over the chicken. Serve immediately.

Jolene Simshauser  
Narragansett, Rhode Island

# Main Dishes



## Creamy Cajun Chicken Pasta

### Ingredients:

8 oz. whole-wheat fusilli or rotini  
1 T. Price Chopper® canola oil  
2 slices bacon, chopped  
1 large sweet onion, halved and thinly-sliced  
1 lb. boneless, skinless chicken breast, trimmed and cut into 1-inch pieces  
1 medium green bell pepper, sliced  
3 cloves garlic, minced  
4 tsp. Cajun seasoning  
½ tsp. Central Market Classics® freshly-ground pepper  
1 T. Price Chopper® all-purpose flour  
1 – 28oz. can crushed tomatoes  
½ C. reduced-fat sour cream  
½ C. sliced scallions for garnish

### Instructions:

Bring a large pot of water to a boil. Cook pasta until just tender, 8 to 10 minutes or according to package directions. Drain. Meanwhile, heat oil in a Dutch oven over medium heat. Add bacon and onion and cook, stirring occasionally, until beginning to brown, about 2 minutes. Add chicken, bell pepper, garlic, Cajun seasoning and pepper. Cook stirring, until the onion and bell pepper are beginning to soften, about 4 minutes. Add flour and stir to coat. Add tomatoes and their juice; bring to a simmer. Cook, stirring often, until the sauce is bubbling and thickened and the chicken is cooked through, about 2 minutes. Remove from the heat. Stir in sour cream. Stir the pasta into the sauce. Garnish with scallions, if desired.

Serves: 6

Lisa Robinson  
Watervliet

## Bow Tie Macaroni with Broccoli Rabe and Sausage Meat

### Ingredients:

2-3 bunches broccoli rabe (leaves only, no stems)  
1 ½ lb. sausage meat, crumbled  
1 small can tomato paste  
4 cloves garlic, chopped  
½ C. olive oil, divided into two  
1 lb. bow tie pasta  
Romano-Pecorino cheese  
Red crushed pepper

### Instructions:

Sauté chopped broccoli rabe in a ¼ C. olive oil until wilted (5 minutes); drain and set aside. Sauté sausage meat until golden brown (5-7 minutes); drain and set aside. Heat the remaining olive oil and add chopped garlic until lightly brown. Add broccoli rabe and sausage meat and sauté for 2-3 minutes then add just enough tomato paste to give a slightly reddish color. Continue cooking for another 2 minutes to give the ingredients time to come together. Boil pasta (al dente) according to directions but subtract 1 minute from cooking time. Stir in the cooked pasta. Add red pepper and top off with Romano-Pecorino cheese.

Cosmo Zingaropoli  
Staten Island

## Stovetop Pasta Dinner

### Ingredients:

1 lb. ground beef  
24-26 oz. spaghetti sauce  
2 C. water  
1 T. Italian seasoning  
3 C. uncooked pasta, such as penne  
1 C. shredded mozzarella cheese, divided  
2 T. grated Parmesan cheese

### Instructions:

Brown ground beef in large skillet on medium heat. Drain fat. Stir in spaghetti sauce, water and Italian seasoning. Bring to boil and add pasta. Mix well and reduce heat to low. Cover and simmer 20 minutes or until pasta is tender, stirring occasionally. Stir in ½ C. mozzarella cheese and add Parmesan cheese. Sprinkle with remaining mozzarella cheese. Cover; let stand 5 minutes.

Serves: 8

Katie Butler  
Richmondville

## Pepperoni Pizza Puffs

### Ingredients:

¾ C. all purpose flour  
¾ tsp. baking powder  
½ tsp. Italian dressing  
1 tsp. salt  
¾ C. 2% milk  
1 egg, lightly beaten  
1 C. shredded mozzarella cheese  
1 C. pepperoni, diced  
¾ C. pizza sauce, for dipping

### Instructions:

Preheat oven to 375°. Spray muffin tins with non-stick spray. In a bowl, mix flour, baking powder, Italian seasoning and salt. Stir in milk then beaten egg. Add in cheese and pepperoni. Spoon mixture into muffin cups. Bake for 20-25 minutes until golden brown. Serve with pizza sauce.

JoAnn Heimburg  
Delanson



## Michael J. Shultes Attorney at Law Quality Legal Representation

- Criminal Law • Family Law
- Real Estate • DWI & Traffic
- Estates & Wills

CALL NOW FOR CONSULTATION

**518-234-2317**

[www.shulteslawoffice.com](http://www.shulteslawoffice.com)

523 W. Main St., Cobleskill

## Meatball and Mushroom Stroganoff with Dill Sauce

### Ingredients:

1 Reynolds® oven bag  
2 T. flour  
1 (14.5oz) can chicken broth  
2 T. Worcestershire sauce  
1 T. Dijon-style mustard  
1 lb. frozen Swedish-style meatballs, 1-inch diameter  
1 small onion, chopped  
2 C. baby Bella mushrooms, sliced 1-inch thick  
¾ C. sour cream  
2 T. fresh dill, chopped  
½ tsp. salt  
½ tsp. pepper  
1 (8oz.) pkg egg noodles, cooked according to package directions

### Instructions:

Preheat oven to 400°F. Place Reynolds® oven bag in 13x9x2-inch baking pan. Add flour, chicken broth, Worcestershire sauce and mustard to oven bag; squeeze bag to blend ingredients. Add meatballs, onion and mushrooms. Turn bag several times to mix. Arrange ingredients in an even layer in pan. Close bag with nylon tie. Cut six ½ inch slits in top. Tuck ends of bag in pan. Bake 20-25 minutes. Spoon meatballs and sauce into large serving bowl. Slowly stir in sour cream, dill, salt and pepper. Serve over cooked egg noodles. Garnish if desired.

Jennifer DiIanne  
Schenectady

## Polka Dot Pasta Pizza

### Ingredients:

Pam® original no-stick spray  
8 oz. cooked macaroni  
4 eggs  
1 C. grated Parmesan cheese  
¼ tsp. ground black pepper  
1 (24oz.) can Hunt's® Italian Sausage pasta sauce  
2 C. shredded mozzarella cheese,  
30 slices pepperoni

### Instructions:

Preheat oven to 375°. Spray 13x9-inch baking dish with Pam®. Cook macaroni according to package directions; drain. Beat eggs in bowl with whisk. Stir in Parmesan cheese, pepper and macaroni. Spoon into baking dish; cover with pasta sauce. Sprinkle with mozzarella cheese; top with pepperoni. Bake for 20 minutes or until cheese is melted and golden brown. Let stand for 5 minutes before serving.

Serves: 8

Mary Spiedell  
Sharon Springs

## Buffalo Chicken Pizza

### Ingredients:

1 pkg. refrigerated pizza dough  
½ C. hot wing or cayenne pepper sauce  
½ C. tomato sauce  
2 boneless, skinless chicken breasts, cooked and cut into strips  
½ C. celery, chopped  
4 oz. crumbled blue cheese  
2 oz. Mozzarella cheese

### Instructions:

Spray a baking sheet with cooking spray or lightly grease; roll out dough to fit. Mix together wing sauce and tomato sauce; spread on pizza crust. Place chicken and celery over tomato/wing sauce; mix mozzarella and blue cheeses together and sprinkle over top. Bake at 450° for 10-12 minutes or until heated through and crust is crisp.

Cindy Freer  
Cobleskill

## Broccoli and Chicken Bake

### Ingredients:

6 slices bread, cubed to make approximately 6 C.  
1 ½ C. broccoli, frozen, chopped and cooked  
1 C. shredded low-fat cheddar cheese  
1 T. minced onion  
1 C. diced, cooked chicken  
3 eggs  
4 egg whites  
2 C. non-fat milk

### Instructions:

Place half of the bread cubes into a well-greased 9x9-inch pan. Top with broccoli, cheese, onion and chicken. Place remaining bread cubes on top. In a bowl, mix eggs, egg whites and milk. Pour egg mixture over bread in pan. Cover with plastic wrap. Refrigerate overnight or at least for 1 hour. Bake uncovered at 325° for 1 to 1 ¼ hours or until center is firm and lightly browned.

Linda Wegner  
Central Bridge



**GET READY FOR THE HOLIDAYS**

*The Brick House Bakery*

**Preorder Now!**

Cheesecakes  
Pies • Rolls  
Bagel & Cookie Platters

**Open 7 Days**

 503 West Main St., Cobleskill  
518-254-0019







## Potato Beef Pie

### Ingredients:

1-1.15 oz. pkg. dried onion soup mix  
½ C. dried breadcrumbs  
½ C. ketchup  
1 egg  
1 lb. ground beef (85% lean)  
3 large russet potatoes, peeled  
1 large sweet potato, peeled  
6 oz. cream cheese, softened  
1/3 C. milk  
¾ tsp. salt  
¼ tsp. pepper  
1 T. parsley flakes  
4 oz. shredded cheddar cheese

### Instructions:

Preheat oven to 350°. In a medium bowl, mix onion soup mix, breadcrumbs, ketchup and egg. Add ground beef and mix well. Form a thick shell in a 9-inch round pie plate. Bake meat shell for 35 minutes; let stand for 5 minutes, then pour off fat. Cook potatoes in a large pot of boiling water until tender, about 12 minutes. Drain. In a medium bowl, mash potatoes with cream cheese, milk, salt and pepper. Heap potatoes in center of meat shell. Sprinkle with cheddar and parsley and bake for 5 minutes. Cut into wedges and serve.

Serves: 4

Cindy Freer  
Cobleskill

## English Muffin Veggie Pizzas

### Ingredients:

1 C. chopped broccoli  
4 English muffins  
1 C. pizza sauce (or spaghetti sauce)  
½ C. shredded mozzarella cheese  
3 T. shredded carrots  
8 tsp. grated Parmesan cheese

### Instructions:

Put chopped broccoli in saucepan with water. Cook on medium heat until tender. Drain water from saucepan. Let broccoli cool. Cut English muffins in half. Toast 8 muffin halves. Spoon 2 T. pizza sauce over each English muffin half. Sprinkle 1 T. shredded cheese on top of each half. Put 2 T. broccoli and 1 tsp. shredded carrots on top of each half. Sprinkle each half with 1 tsp. grated Parmesan cheese. Toast in a toaster oven for 2 minutes until cheese melts.

Emma Rose Wegner  
Central Bridge

## Enchiladas from Texas

### Ingredients:

24 corn tortillas  
1 large can Old El Paso® enchilada sauce  
1 C. canola or olive oil  
1 ½ C. mozzarella cheese (can substitute any cheese of your choice)  
½ C. white onion, chopped

### Instructions:

In a frying pan, heat oil on low heat. When the temperature reaches medium heat, fry your tortillas about 2 minutes on each side. Press them down so they can be flat; place

on a dish and drain extra oil. Let the tortillas cool. Heat the enchilada sauce on medium heat. Dip the tortillas in the enchilada sauce; coat well. Lay the tortillas flat in a dish and roll with cheese and onion. You can also add cooked chicken, if desired. Add more cheese on top of rolled and lined enchiladas. Bake at 300° for 15 minutes.

Serves: 5-6

Fatima Holmes  
El Paso, Texas

## “From Scratch” Sloppy Joes

### Ingredients:

1 lb. lean ground beef (85/15)  
1 C. finely chopped sweet onion  
1 C. finely chopped green pepper  
2-3 cloves garlic, peeled and minced  
1 C. ketchup  
2 T. white sugar  
2 T. white vinegar  
2 T. prepared yellow mustard  
2 T. bottled barbecue sauce (smoky variety like Bull’s Eye®)  
½ tsp. celery seed, crushed to powder

### Instructions:

In large skillet over medium-high heat brown the ground beef, breaking into bits with pastry blender or wooden spoon, until no pink remains. Add onion, garlic and green pepper, cover pan, and “sweat” 5-7 minutes until vegetables are soft. Stir in remaining ingredients. Reduce heat, cover, and simmer 15-20 minutes, stirring occasionally. Serve on hamburger buns. Recipe can easily be doubled, and freezes nicely.

Linda Blakely  
Huntersland

## Zucchini Lasagna

### Ingredients:

2 large zucchini, sliced  
1 jar spaghetti sauce with garlic  
1 large onion  
2 cloves garlic  
1 lb. ground beef, browned and drained  
2 eggs  
8 oz. shredded mozzarella cheese  
2 T. olive oil

### Instructions:

Dip sliced zucchini in eggs and breadcrumbs and bake until browned. Cook onions and garlic in small amount of olive oil until onions are translucent. Brown ground beef and mix with onion and garlic. Put zucchini in casserole to layer the bottom; spread beef mixture over zucchini. Pour spaghetti sauce over and layer again; repeat if necessary. Spread cheese over top. Bake at 350° uncovered, until bubbly.

Schoharie Day Hab Seniors  
Schoharie

In and Around

# Cooperstown

## HOLIDAY SAMPLER

THE COOPERSTOWN ART ASSOCIATION INVITES YOU TO



*The Holiday Show & Sale!*  
NOVEMBER 9 - DECEMBER 23, 2018

*One-of-a-Kind Gifts by Local & Regional Artists*  
GALLERY HOURS: DAILY 11-4PM, SUNDAY 1-4PM, CLOSED TUESDAYS

22 MAIN ST. COOPERSTOWN 607-547-9777 WWW.COOPERSTOWNART.COM

### ★ ADORN — A — DOOR ★

Wreath Festival to benefit the Cooperstown Art Association

SATURDAY, NOV. 24<sup>TH</sup> 10 - 4:30PM



Treats • Gifts • Music • Silent Auction • Raffle  
• 22 Main St. Cooperstown •  
607-547-9777 • cooperstownart.com

*A Dickens Of A Christmas!* Open Sept. 26- Dec. 19

**Christmas Craft & Gift Show**  
Open Wed-Sun 10-5; Closed Thanksgiving Day  
Featuring Christmas Ornaments, Gifts, Handmade Crafts, Gift Items & Many New Food Items  
**CHECK OUT OUR SALE ROOM**  
Located at the c. 1810 Jedediah North House  
Rt. 35, Middlefield • 607-547-9648



S. of Cooperstown  
4189 St. Highway 28  
607-286-7856

Hrs.: Tues.-Fri. 8:30-5; Sat. 8:30-4  
anjwindows.com

Many Items In Stock or Custom Ordered



**Windows & Doors**  
**Kitchens & Baths**  
**Quality Products**  
**at Discounted Prices**

## HOLIDAY MARKETPLACE!

At The Smithy Clay Studio

DECEMBER 14, 15 & 16  
11am - 4pm Daily!

Featuring functional & decorative ceramic creations made by The Smithy Clay Studio Artists & Guest Artists!

PREVIEW PARTY: Thursday, December 13th 5-7pm

1 Otsego Ct. | Cooperstown | (607) 547-8671 | www.smithyarts.org



**Coffee House**  
Serving Breakfast & Lunch  
All Day

Great Sandwiches/Salads & Soup

at **The Commons**  
Route 28, Cooperstown, NY

**607-547-4471**

Open 6 Days Mon.-Sat.  
Fresh Quality Ingredients

## Cooperstown Natural Foods

A full line of Natural and Organic Produce & Meats



- Organic Produce • Organic Meats
- Natural Supplements
- Natural Health and Beauty Aids
- Many Gluten-free and Casein-free Foods

Hours: Mon.-Fri. 10am-6pm; Sat. 9am-2pm; Sun. Closed

61 Linden Ave., Cooperstown, NY 13326  
(just past the High School)  
**(607) 547-8613**

# Desserts



## Christmas Fudge

### Ingredients:

3 C. sugar  
1 C. PET® evaporated milk  
½ C. butter  
2 C. semisweet chocolate chips  
1 (7-7.5 oz.) jar marshmallow crème  
1 tsp. vanilla extract  
1 C. crushed peppermint candies

### Instructions:

Butter 13x9x2-inch pan; set aside. In heavy 3-quart saucepan, combine sugar, evaporated milk and butter. Bring to a full rolling boil over high heat, stirring constantly. Reduce heat to medium and boil 6 minutes (234°F), stirring constantly. Remove from heat and stir in chocolate chips, marshmallow crème and vanilla. Stir in peppermint candies. Pour into prepared pan. Cool until firm. Cut into 1-inch squares.

Martha Pike  
Hudson Falls

## Forgotten Cookies

### Ingredients:

2 egg whites  
½ tsp. vanilla  
1 C. chopped pecans or walnuts  
¾ C. sugar  
6 oz. semisweet chocolate chips

### Instructions:

Preheat oven to 350°. Beat egg whites until stiff. Add sugar gradually. Beat at high speed for 5 minutes. Fold in vanilla, chocolate chips and nuts. Drop by teaspoonful onto foil-lined cookie sheet. Put in oven and turn off heat. Leave overnight or at least 8 hours. Note: Add four drops food coloring if you wish.

Yields: 36 cookies

Dorothy O'Brien  
Cobleskill

## Easy Rocky Road

### Ingredients:

2 C. (12oz. pkg) Hershey's® semisweet chocolate chips  
¼ C. butter or margarine  
2 T. shortening  
3 C. miniature marshmallows  
½ C. coarsely chopped nuts

### Instructions:

Butter 8-inch square pan. In large microwave-safe bowl, place chocolate chips, butter and shortening. Microwave at high (100 percent power) 1 to 1½ minutes or just until chocolate chips are melted and mixture is smooth when stirred. Add marshmallows and nuts; blend well. Spread evenly in prepared pan. Cover; refrigerate until firm. Cut into 2-inch squares.

Yields: 16 squares

Martha Pike  
Hudson Falls

## Cream Cheese Pie

### Ingredients:

19 oz. cream cheese  
1 C. sugar  
½ tsp. vanilla  
3 eggs

### Instructions:

Beat cream cheese and vanilla together until soft, then add sugar. Add 1 egg at a time; beat until mixed. Pour into graham cracker crust. Bake at 300° for 1 hour. Let cool. Add topping (ex: cherries, blueberries, strawberries, etc.) if desired.

Lisa Robinson  
Watervliet

## Cherries 'n Chocolate Fudge

### Ingredients:

1 (14oz.) can sweetened condensed milk  
2 C. (12oz. pkg) Hershey's® semi-sweet chocolate chips  
½ C. coarsely chopped almonds  
½ C. chopped candied cherries  
1 tsp. almond extract  
Candied cherry halves and pecan halves

### Microwave Instructions:

Line 8-inch square pan with foil; set aside. In medium microwave-safe bowl, combine sweetened condensed milk and chocolate chips; stir lightly. Microwave on high (100 percent power) 1½ to 2 minutes or until chips are melted and mixture is smooth when stirred. Stir in almonds, cherries and almond extract. Spread evenly in prepared pan. Place cherry and pecan halves over fudge. Cover; refrigerate until firm. Cut into 1-inch squares. Cover; store in refrigerator.

Yields: 5 dozen squares

Martha Pike  
Hudson Falls

## Super-Moist Chocolate Mayo Cake

### Ingredients:

1 (18oz) box chocolate cake mix  
1 C. Hellmann's® or Best Foods® real mayonnaise  
1 C. water  
3 eggs  
1 tsp. ground cinnamon, optional

### Instructions:

Preheat oven to 350°. Grease and lightly flour two 9-inch round cake pans; set aside. Beat cake mix, Hellmann's® or Best Foods® real mayonnaise, water, eggs and cinnamon 30 seconds in large bowl with electric mixer on low speed. Beat on medium speed, scraping sides occasionally, 2 minutes. Pour batter into prepared pans. Bake 30 minutes or until toothpick inserted in centers comes out clean. Cool 10 minutes on wire rack; remove from pans and cool completely. Sprinkle, if desired, with confectioners' sugar or fill and frost.

Steven Robinson  
Schenectady



## Pumpkin Cheesecake

### Ingredients:

2 – 8oz. pkg. cream cheese, softened  
¾ C. sugar  
16 oz. can pumpkin  
1 tsp. cinnamon  
¼ tsp. ginger  
¼ tsp. nutmeg  
2 eggs  
Graham cracker crust

### Instructions:

Combine cream cheese and sugar; blend in pumpkin and spices. Mix well. Add eggs; pour into graham cracker crust. Bake at 350° for 50 minutes. Serves: 8

Kathy Gregory  
Cobleskill

## Bisquick® Cherry Cobbler

### Ingredients:

1 C. Bisquick®  
¼ C. milk  
1 T. sugar  
1 T. butter or margarine, softened  
1 – 21oz. C. cherry pie filling

### Instructions:

Spread pie filling in 1 ½ qt. casserole dish. Place in cold oven, then heat oven to 400°. Let heat for 10 minutes. Remove from oven. Meanwhile, stir remaining ingredients until soft dough forms. Drop by spoonfuls onto warm pie filling. Sprinkle with more sugar. Bake for 18-20 minutes.

Joan Laurent  
Mountainside, New Jersey

# THE CHERRY BRANCH GALLERY

PRESENTS

## *The Holiday Market*

Join us for a festive exhibition of artists and artisans whose work has been selected especially for gift giving during this holiday season. The exhibition will be on view from **December 8th - 20th** or visit our open house on the weekend of **December 8th and 9th from 10am - 6pm** to enjoy refreshments and to meet the artists.

25 MAIN ST, CHERRY VALLEY, NY 13320 | (607) 264-9530 | INFO@CHERRYBRANCHGALLERY.COM



Raymond Gillis Sr.

## Finger Lakes Fire & Casualty Co. and Fire Mark Insurance Agency, Inc.

Will meet all your insurance and bonding needs.  
AUTO • HOME • BUSINESS • LIFE  
Independent Agents working for you.



Free review of present policies,  
cheerfully & professionally given



518-234-2121 Raymond J. Gillis Sr., FICF  
Property & Casualty Ins. Broker, Agency Mgr.

Protect your investment with us here at Fire Mark

## Lewis Wilson Insurance

LIFE • HEALTH • RETIREMENT  
MEDICARE SUPPLEMENTS  
& LONG TERM CARE

Fully Licensed Broker

518-234-2534/800-836-2886

826 E. Main Street, Cobleskill

always a  
welcome gift!

maplehillfarms  
.biz

Special Ingredients  
make Special meals

*What's in Your cupboard?*

MAPLE HILL FARM  
Pure New York  
MAPLE SYRUP

32 FL. OZ. • ONE QUART • 946 ML

518-

234-4858

107 C Crapser Rd, Cobleskill, NY 12043

### Almond Cheese Danish

**Ingredients:**

¼ C. sliced almonds  
1 C. white sugar, divided  
½ tsp. ground cinnamon  
2 – 8oz. cans refrigerated crescent rolls  
12 oz. cream cheese, softened  
1 tsp. almond extract  
2 T. melted butter

**Instructions:**

Preheat oven to 375°. In a small bowl, combine almonds, ¼ C. white sugar and the cinnamon; set aside. Unroll 1 can crescent rolls and press into bottom of an ungreased 9x13-inch baking dish, pressing seams together. In large bowl, combine cream cheese, ¾ C. white sugar and the almond extract; mix well. Carefully spread cheese over dough. Unroll second can of crescent rolls and place over cheese. Brush top with melted butter evenly over dough and sprinkle with nut mixture. Bake 20-25 minutes or until golden brown. Let cool before cutting.  
Yields: 15 or more depending on how big of a slice you want

Irene Cook  
Preston Hollow

### Apple Walnut Cake

**Ingredients:**

4 C. chopped apples  
2 C. sugar  
2 eggs  
2 tsp. vanilla  
2 C. flour  
½ C. oil  
2 tsp. baking soda  
1½ - 2 tsp. cinnamon  
1 tsp. salt  
1 C. chopped walnuts  
Cool Whip®, optional (for topping)

**Instructions:**

Combine apples and sugar. Let stand for 20 minutes. Stir rest of ingredients together; add apples. Bake in greased 9x13-inch pan for 45 minutes at 350°.

Dorothy Pickett  
Gilboa

### German Chocolate Pie

**Ingredients:**

1 Oreo® chocolate pie crust  
3 oz. cream cheese, softened  
2 T. sugar  
4 oz. German sweet chocolate, melted  
1/3 C. 2% milk, room temperature  
1 tub Cool Whip®  
Shaved chocolate for topping

**Instructions:**

In a bowl, beat cream cheese and sugar until blended. Gradually beat in melted chocolate and milk. Refrigerate for 10 minutes. Fold Cool Whip into chocolate mixture; spoon into Oreo crust. Sprinkle shaved chocolate on top of pie. Refrigerate overnight.  
Serves: 8

JoAnn Heimburg  
Delanson

### Orange Cookies

**Ingredients:**

1 – 7oz. pkg. yellow cake mix  
1/3 C. oil  
1 egg, beaten  
11 candy orange slices, finely chopped  
1 C. chopped pecans

**Instructions:**

Combine cake mix, oil, egg, chopped orange slices and pecans in bowl; mix well. Drop by spoonfuls onto greased cookie sheet. Bake for 15 minutes at 300° or until golden brown. Cool on cookie sheet for 10 minutes. Remove to wire rack to cool completely. Yields: 36 cookies

Mary Spiedell  
Sharon Springs

### Really Moist Chocolate Zucchini Cake

**Ingredients:**

3 squares unsweetened chocolate  
3 C. unsifted all-purpose flour  
1 ½ tsp. baking powder  
1 tsp. baking soda  
4 eggs  
3 C. sugar  
1 ½ C. vegetable oil  
3 C. finely-chopped zucchini  
1 C. finely-chopped walnuts or pecans

**Instructions:**

Melt chocolate in double boiler over hot water. Let it cool. Preheat oven to 350°. Grease and flour or use Pam® to spray a 10-inch tube pan – or two loaf pans. Sift together flour, baking powder and baking soda; set aside. In a large bowl beat on high speed eggs until thick and light. Gradually add sugar ¼ C. at a time, beating after each addition. Add oil and cooked melted chocolate; beat until well-blended. At low speed, add the sifted dry ingredients – mix until smooth. Add grated zucchini and nuts with wooden spoon. Stir until well combined. Turn batter into prepared well-greased pan. Bake 1 hour, 15 minutes until toothpick inserted in center of loaf comes out clean. Cool in pan for 15 minutes then invert onto wire rack to cool completely. Dust with powdered sugar.

Linda Bean  
Sharon Springs

### Strawberry Jam Bars

**Ingredients:**

½ C. butter, softened  
½ C. packed brown sugar  
1 egg  
1 pkg. white or yellow cake mix  
1 C. finely crushed cornflakes  
1 C. strawberry jam (not jelly)

**Instructions:**

In large bowl, cream butter and brown sugar until smooth. Add egg; mix well. Gradually add dry cake mix and cornflakes. Set aside 1 ½ C. of dough for topping. Press remaining dough into a greased 13x9-inch pan. Carefully spread jam over crust. Sprinkle with the reserved dough. Bake at 350° for 30 minutes. Cool completely on wire rack then cut into bars.

Mary Dooris  
Schoharie

### Grandma's Molasses Cookies

#### Ingredients:

2 C. molasses  
1 C. sugar  
18 T. shortening, melted  
12 T. water  
2 eggs  
3 "heaping" tsp. baking soda  
1 tsp. cinnamon  
1 tsp. ginger  
1 tsp. cloves  
Flour, enough to make nice dough  
½ tsp. salt

#### Instructions:

Combine 2 C. flour, baking soda and spices. In large bowl, mix molasses, sugar, shortening, water and beaten eggs. Mix well. Add combined flour and spices. Blend until smooth. Add flour ½ C. to 1 C. at a time until you have dough stiff enough to roll. Roll out dough so it is ¼ inch thick. Cut with cookie cutter into shapes or circles. Bake at 350° for 8-10 minutes. Note: My Grandma Harriet Richtmyer gave me this recipe years ago. She passed away in 1984 at 93 years of age.

Linda Brown  
Cobleskill

### Six Little Granny's Baking in a Pie

#### Ingredients:

6 Granny Smith apples, cored but not peeled and cut into pieces  
1 C. sugar  
1 tsp. cinnamon  
1 stick very cold butter, cut into small pieces

#### Crust:

1 C. flour  
¼ C. ice water  
¼ tsp. salt  
½ C. sugar

#### Instructions:

For crust, combine all ingredients and mix until all are incorporated and dough is stiff enough to roll out. Chill dough before rolling out the dough. Once rolled out, place dough in pie dish. For inside of pie, combine apples, sugar, cinnamon, and butter. Combine until all are incorporated. Pour the apple mixture into the pie dish. Do not cover. Bake at 350° for 1 hour. Serve with vanilla ice cream.

Dianna Waldron  
Middleburgh

### No Bake Cookies

#### Ingredients:

½ C. peanut butter  
½ C. corn syrup  
½ C. brown sugar  
1 T. butter

#### Instructions:

Put peanut butter, corn syrup, brown sugar and butter in a saucepan; cook until it bubbles. Add 2 C. Rice Krispies®, 1 C. chopped peanuts. Stir until coated. Press into a 9-inch square pan. Frost with chocolate icing.

Connie Spohn  
Cobleskill

### Freda's Carrot Cake

#### Ingredients:

3 C. shredded carrots  
1-20 oz. can crushed pineapple, well-drained  
2 C. sugar  
1 C. oil  
4 eggs  
2 C. flour  
2 tsp. baking soda  
2 tsp. ground cinnamon

#### Frosting:

1-8 oz. pkg. cream cheese, softened  
¼ C. butter, softened  
2 tsp. vanilla extract  
3 ¼ C. confectioner's sugar

#### Instructions:

In a large bowl, beat the first 5 ingredients until well blended. In another bowl mix the flour, baking soda and cinnamon. Gradually beat into carrot mixture. Put in greased 9x13-inch baking dish. Bake at 350° for 30-40 minutes until knife or toothpick inserted in center of cake comes out clean. Cool completely. For frosting: In a large bowl, beat cream cheese, butter and vanilla until blended. Gradually beat in confectioner's sugar until smooth. Spread over cake. Refrigerate leftovers.

Freda Bates  
Altamont

### Crustless Blueberry Pie

#### Ingredients:

1 C. sugar plus 2 T. sugar  
1 C. all purpose flour  
1 tsp. cinnamon  
¼ tsp. salt  
½ C. (1 stick) unsalted butter, melted  
2 large eggs  
1 tsp. vanilla extract  
2 C. fresh blueberries (can substitute fresh blackberries) plus ¼ C.

#### Instructions:

Preheat oven to 350°. Spray a 9-inch round glass or ceramic pie dish very well with cooking spray. Set aside. To a large bowl, add 1 C. sugar, flour, cinnamon and salt. Whisk to combine and set aside. In a microwave-safe bowl, melt butter in microwave. Let cool a bit before adding eggs so they don't scramble. Then add the eggs and vanilla extract. Whisk to combine. Pour wet mixture over the dry ingredients and stir to combine. Don't overmix. Add 2 C. berries and stir to combine. Batter will be very thick. Pour batter into prepared pie dish and smooth top with a spatula. Sprinkle ¼ C. berries on top and sprinkle with 2 T. sugar. Bake for 35-39 minutes or until a toothpick inserted in the center comes out clean. Note: Pie will keep airtight at room temperature for up to 5 days.

Jolene Simshauser  
Narragansett, Rhode Island



## White Chocolate Cranberry Blondies

### Ingredients:

1 ½ sticks salted butter, cubed  
1 ½ C. packed light brown sugar  
2 large eggs  
¾ tsp. pure vanilla extract  
2 ¼ C. all purpose flour  
1 ½ tsp. baking powder  
¼ tsp. salt  
1/8 tsp. ground cinnamon  
½ C. dried cranberries  
6 oz. white baking chocolate, coarsely chopped

**Frosting:**  
8 oz. cream cheese, at room temperature  
1 C. powdered sugar  
6 oz. white baking chocolate, melted  
½ C. dried cranberries, chopped

### Instructions:

Preheat the oven to 350°. Spray a 9x13-inch baking dish with non-stick cooking spray. To prepare the blondie layer: In a medium bowl, melt the butter in the microwave. Stir in the brown sugar. Scrape the butter and sugar into a large bowl and let cool to room temperature. Use an electric mixer to beat the eggs and vanilla extract. In a separate bowl, whisk together the flour, baking powder, salt and cinnamon. Gradually add the dry mixture to the butter mixture. Stir in the cranberries and the chopped white chocolate. The batter will be thick. Spread the blondie batter into the prepared pan. Bake for 18-21 minutes or until a toothpick inserted near the center comes out clean. Do not overbake. Cool completely on a wire rack. Prepare the frosting: In a large bowl, use electric mixer to beat the cream cheese and powdered sugar until well blended. Gradually add half of the melted white chocolate. Beat well until blended. Frost the blondies. Sprinkle with chopped cranberries. Drizzle with remaining melted white chocolate. Cut into 30 bars or triangle shape. Store in fridge until ready to serve.

Jolene Simshauser  
Narragansett, Rhode Island

## Lorraine's Fruit Cake

### Ingredients:

2 eggs  
2 C. water  
2 boxes Pillsbury® Quick Nut bread mix  
¼ C. corn oil  
2 C. pecans or walnuts, halved or chopped  
2 C. golden raisins  
2 C. candied cherries  
1 C. candied pineapple  
1 C. mixed candied fruit (can substitute date mix)

### Instructions:

Preheat oven to 350°. Grease and flour tube pan or a bundt pan. Mix eggs, water, oil, and add remaining ingredients. Stir until mixed. Bake for 75-80 minutes. Test by inserting a toothpick into center of cake. If toothpick comes out clean, cake is done.  
Serves: 8

Patricia Seaman  
Warnerville

## Sour Cream Cut Outs

### Ingredients:

1 C. butter or margarine, softened  
1 ½ C. sugar  
3 eggs  
1 – 8oz. pkg. sour cream  
2 tsp. vanilla  
3 ½ C. flour  
2 tsp. baking powder  
1 tsp. baking soda

**Frosting:**  
1/3 C. butter or margarine  
2 C. confectioner's sugar  
2-3 T. milk  
1 ½ tsp. vanilla  
¼ tsp. salt

### Instructions:

In a mixing bowl, cream butter and sugar. Beat in eggs. Add sour cream and vanilla; mix well. Combine flour, baking powder, baking soda. Mix well. Add to the creamed mixture; mix well. Chill for 2 hours over overnight. Roll on heavily floured surface to ¼-inch thickness; cut with desired shapes. Place on lightly greased cookie sheets and bake at 350° for 10-12 minutes. Makes: 42 cookies

Marlene Langenbahn  
Cobleskill

## Toll House Cookie Pie

### Ingredients:

2 eggs  
½ C. brown sugar  
½ C. sugar  
½ C. flour  
1 C. butter or margarine, melted  
1 C. chopped pecans  
1 C. chocolate morsels  
1 – 9-inch unbaked pie shell

### Instructions:

Preheat oven to 350°. Beat eggs; add sugars, flour and melted butter. Mix well. Add pecans and chocolate morsels; mix well. Pour into pie shell and bake 50-60 minutes, or until toothpick inserted in center of pie comes out clean.  
Serves: 6-8

Kathleen Galvin-Davis  
Schenectady

## Peanut Butter Cookies

### Ingredients:

½ C. shortening  
½ C. sugar  
½ C. brown sugar  
½ tsp. salt  
1 egg  
½ C. peanut butter  
1 ¼ C. flour  
1 tsp. baking powder

### Instructions:

Beat first 5 ingredients together. Add last 3 ingredients. Once all ingredients combined, roll into balls and press down with fork to make criss/cross pattern.  
Makes: 36 cookies

Ruby Dermody  
O'Fallon, Illinois  
formerly of Cobleskill

### Double Rich Brownies

#### Ingredients:

1 box Pillsbury® super fudge brownie mix (supreme mix)  
2 T. flour  
¼ C. butter or margarine  
1 C. dark brown sugar  
2 eggs  
1 tsp. vanilla  
1 ½ - 2 C. walnuts or pecans  
Chocolate chips, optional  
Shredded coconut, optional  
Vanilla ice cream, optional

#### Instructions:

Mix brownie mix according to package directions in a 13x9-inch baking dish (do not bake). In a saucepan, combine flour, butter, brown sugar, eggs, and vanilla. Cook over medium heat for 10 minutes, stirring constantly (it will get sort of frothy); set aside. Add walnuts or pecans to sauce pan. Pour this mixture on top of unbaked brownie mix. Add chocolate chips or coconut, if either are desired, on top of mixture in pan before baking. Bake according to directions on brownie box. You may put vanilla ice cream on top of each serving.

Helen Kelly  
Schoharie

### All-Purpose Cream Cheese Frosting

#### Ingredients:

4 T. softened butter  
8 oz. cream cheese, softened  
¾ C. confectioner's sugar

#### Instructions:

Beat butter and cream cheese until smooth and fluffy. Beat in confectioners' sugar; add more (up to 1 C.) if desired. Flavor as instructed in the individual recipes.  
Yields: Enough for 12 cupcakes

Steven Robinson  
Schenectady

### Overnight French Toast

#### Ingredients:

1 ½ sticks butter  
¾ C. brown sugar  
Cinnamon  
18 slices thick Cinnamon Swirl bread or Raisin Bread  
6 eggs  
2 C. milk  
Dash of salt

#### Instructions:

In 9x13-inch pan melt butter. Stir in brown sugar. Sprinkle generously with cinnamon. Cut the crust off of 18 slices of thick bread. Place bread in three layers on top of butter/sugar mixture. Beat 6 eggs. Add milk and a dash of salt and beat together. Pour over bread in casserole. Cover with foil and refrigerate overnight. In the morning, remove foil and bake at 350° for 30 minutes. Drizzle with maple syrup and broil until browned for a few minutes longer.

Bonnie Gray  
Delanson

### Gluten-Free Lemon Cookies

#### Ingredients:

1 ½ C. gluten-free flour (Bob's Red Mill ® 1:1 gluten free flour)  
½ C. unsalted butter  
1 C. sugar  
1 large egg  
¼ tsp. salt (omit if salted butter is used)  
½ tsp. baking powder  
Zest of one lemon  
1 T. fresh lime juice  
½ tsp. vanilla

#### Instructions:

Cream butter and sugar until well combined. Add egg, vanilla, lemon zest, lemon juice to mixture and combine. In separate bowl mix together flour, baking powder, salt until evenly distributed. Add flour mixture slowly to butter mixture – scrape sides to make sure completely combined. Chill cookie dough at least 30 minutes. Drop cookie dough by big tablespoons on parchment-lined sheets. Bake at 325° 12-15 minutes; let cool a bit on sheet before putting on cooling racks. Drizzle with a lemon glaze if desired.

Pat Clarke  
Schoharie

### Cherry Christmas Slices

#### Ingredients:

1 C. butter  
1 C. confectioner's sugar  
1 egg  
1 tsp. vanilla  
2 ½ C. flour  
2 C. red and green candied cherries, halved and divided  
1 C. pecan halves

#### Instructions:

Cream butter and sugar; add egg and vanilla and beat until fluffy. Add flour, mix well. Stir in cherries and pecans. Chill for an hour; shape into 3 even-sized rolls, wrap in plastic wrap and freeze before slicing (can be frozen for up to two months). Cut frozen rolls into ¼-inch slices. Place on ungreased baking sheet. Bake at 325° for 10-12 minutes or until edges are golden brown. Cool on wire racks.

Pat Clarke  
Schoharie

### Joan's Molasses Cookies

#### Ingredients:

1 C. shortening  
¾ C. sugar  
¼ C. molasses  
1 egg  
1 ¾ C. flour  
2 tsp. baking soda  
½ tsp. salt  
1 tsp. ginger  
1 tsp. cinnamon  
½ tsp. powdered clove

#### Instructions:

Mix first 4 ingredients. Sift dry ingredients together, then blend together. Shape into 1-inch round balls. Dip in granulated sugar. Arrange on cookie sheet. Bake at 350° for about 12 minutes.

Linda Babcock Little  
Quincy, California

## Chocolate Potato Cookies

### Ingredients:

1 C. packed brown sugar  
½ C. shortening  
1 egg  
1 tsp. almond extract  
½ C. semi-sweet chocolate chips, melted  
½ C. flour  
½ C. mashed potatoes  
½ tsp. salt  
½ tsp. baking soda  
¼ C. milk  
½ C. chopped nuts

### Instructions:

Cream brown sugar, shortening and egg together. Add melted chocolate chips. In a separate bowl, combine flour, salt, baking soda. Add milk to the wet ingredient mixture. Add dry ingredient mixture slowly to the wet mixture, stirring to combine completely. Add mashed potatoes. Mix well. Drop by teaspoonful onto greased cookie sheet. Bake at 400° for 10 minutes.

Eileen Wilber  
Schoharie

## Apple Dumplings

### Ingredients:

6 tart apples (Jonathan, Golden Delicious, Rome Beauty), peeled and cored

### Pastry:

2 ¼ C. flour  
¾ C. Crisco®  
7/8 T. ice water  
2 tsp. baking powder  
1 tsp. salt

### Filling:

2/3 C. sugar  
1 ½ tsp. cinnamon  
Raisins, optional

### Sauce:

2 C. sugar  
2 C. water  
½ tsp. cinnamon  
¼ tsp. nutmeg  
2-3 T. butter

### Instructions:

For filling, mix ingredients and set aside. For sauce, bring all but butter to a boil; add butter and set aside. For pastry: Prepare pastry as for pie dough; shape into ball. Roll out and cut into six 5-inch squares. Place apple in center of each pastry square. Fill hole with 1 T. of filling and 1 tsp. butter. Fold up corners of dough over apple; pinch edges closed (A few drops of water if needed to make dough stick together). Place in oiled glass pan, refrigerate at least 2 hours. Pour prepared sauce over apples. Bake 12 minutes at 500°, then 45 minutes at 350°. Serve warm with whipped cream or ice cream.

Freda Clapper  
West Fulton

## Orange – Sweet Potato Pie

### Ingredients:

2 C. cooked and mashed sweet potatoes, unseasoned  
3 eggs  
1 C. packed light brown sugar  
1 C. evaporated milk or half-and-half (not reduced-fat varieties)  
1 T. finely grated orange zest  
½ tsp. ground allspice  
½ tsp. grated nutmeg  
¼ tsp. ground cinnamon

Pastry for two single-crust pies, fitted into 8-inch pie pans, rims crimped, lightly pricked with fork, chilled and brushed all over with beaten egg white just before filling

### Instructions:

Preheat oven to 350° Combine all filling ingredients with electric mixer on medium speed until smooth. Divide evenly between unbaked pie shells. Bake 35-45 minutes, covering rims with pie shields or strips of foil halfway through, until firm to touch in center. Watch carefully at end of baking time and remove immediately if cracks start to appear. Cool on wire rack, then chill well before serving.

Linda Blakely  
Huntersland

## Ms. Linda's Chocolate Cake

### Ingredients:

2 C. flour  
¾ C. cocoa  
1 tsp. baking powder  
2 tsp. baking soda  
2 C. granulated sugar

### Instructions:

Stir five ingredients together, then add ½ C. cooking oil, 1 C. milk, 1 C. hot water, 2 eggs, ½ tsp. vanilla. Mix 5 minutes with beater at medium speed. Pour into greased and floured baking pans. Bake at 350° for 40 minutes.

Linda Foland  
Telford, Pennsylvania

## Fabulous Dark Chocolate Cherry Brownies (Gluten-Free)

### Ingredients:

1 C. shredded zucchini  
2 T. melted coconut oil  
½ C. coconut sugar  
1 tsp. almond extract  
1 tsp. baking powder  
¾ C. peanut flour (no sugar added)  
1/3 C. Dutch cocoa powder (dark)  
½ bar 85% dark organic chocolate (in small chunks)  
½ C. frozen dark cherries, thawed  
6 T. melted butter  
1 egg  
1 tsp. vanilla extract  
¼ tsp. salt  
8x8 pan

### Instructions:

Line 8x8-inch pan with parchment and Pam® spray. Mix zucchini, butter, oil, egg, sugar and extracts. Then add flour, cocoa, baking powder and salt. Batter will be thick. Fold in small chocolate bar chunks and cherries cut in half. Spread mixture into 8x8-inch pan and bake at 350° for 30 minutes. Let cool for 10 minutes; put into fridge to set. Slice brownies and enjoy. Dark and rich chocolate flavor; light texture. Best when eaten cool.

Pat Ives  
Sloansville



## Virginia's Creutz Apple Brandy Cake

### Ingredients:

3 C. apples, peeled, cored and chopped  
1/3 C. brandy  
3 C. flour  
2 tsp. cinnamon  
1 tsp. baking soda  
1/2 tsp. nutmeg  
1/2 tsp. cloves  
1/2 tsp. salt  
1 C. raisins (Cover with hot water for 5 minutes, then drain)  
1/2 C. vegetable oil  
2 large eggs  
2 C. sugar  
1 C. chopped walnuts

### Instructions:

Grease and flour 12 cupcakes, tube pan, or Bundt pan. Preheat oven to 325°. Mix together apples and brandy. Separately mix together flour, cinnamon, baking soda, nutmeg, cloves and salt; set aside. Beat together, 3 minutes, at medium speed, vegetable oil, eggs, and sugar. Reduce speed to low; add other ingredients just to blend. Add walnuts; pour into prepared pan. Bake 1 hour and 15 minutes. Cool on rack for 30 minutes. Then invert cake on to rack and cool completely.

Kay Bonney  
Delanson

## Irish Apple Cake

### Ingredients:

3 C. flour  
2 tsp. baking powder  
1/8 tsp. salt  
1/4 tsp. cloves, ground  
1/4 tsp. nutmeg, ground  
6 oz. butter  
3/4 C. sugar  
4 large Golden Delicious apples  
2 eggs  
3/4 C. milk  
2 T. sugar, for sprinkling on top of cake

### Instructions:

Grease and flour a 9-inch round spring form pan. Preheat oven to 375°. Sift flour, baking powder, salt, cloves and nutmeg into a large mixing bowl. Cut butter into flour using fingers or a pastry cutter until mixture resembles fine crumbs. Add 3/4 C. sugar to the flour mixture and mix in. Peel apples and slice them into uniform chunks. Toss apples into flour mixture and combine them thoroughly. In separate bowl, beat eggs and milk together. Add to apples and flour and mix in with large spatula until just combined. Batter will be thick and dough-like. Transfer dough into prepared cake pan and flatten the top surface using the back of a spatula. Sprinkle sugar over top of the cake. Bake 45-50 minutes. Test center for doneness. Top of the cake should be golden brown.

Linda Wegner  
Central Bridge

## Apple Bundt Cake

### Ingredients:

2 C. sugar  
1 1/2 C. vegetable oil  
2 tsp. vanilla extract  
3 large eggs, room temperature  
3 C. all-purpose flour  
1 tsp. baking soda  
1 tsp. cinnamon  
1/4 tsp. nutmeg  
1 tsp. salt  
3 medium tart apples, peeled, cored and chopped

### Instructions:

Preheat oven to 325°. Grease a 9-inch Bundt pan. In a large bowl, beat the sugar, oil, vanilla and eggs with an electric mixer until light and fluffy. In a separate bowl, combine the flour, baking soda, cinnamon, nutmeg and salt. Stir into the batter just until blended. Fold in the apples by hand. Pour into prepared Bundt pan. Bake for 55-70 minutes or until a toothpick comes out clean. Allow to cool about 20 minutes in the pan, then invert onto a wire rack.

Freda Clapper  
West Fulton

## Irish Oatmeal Cookies

### Ingredients:

1 1/4 C. softened butter	1 egg, slightly beaten
1/2 C. firmly packed brown sugar	1 tsp. vanilla extract
1/2 C. granulated sugar	1 tsp. baking soda
1 1/2 C. all-purpose flour	1 tsp. salt
1 tsp. cinnamon	3/4 C. raisins
3 C. quick cooking Irish oatmeal	
1/2 C. chopped walnuts	

### Instructions:

Preheat oven to 350°. In a large bowl, cream the butter and sugars. Add egg and vanilla extract. Combine flour, baking soda, salt and cinnamon. Add to butter mixture. Mix well. Stir in oatmeal, raisins and walnuts. Drop rounded teaspoonful of batter onto an ungreased cookie sheet. Bake for 12-15 minutes. Cool for 1 minute before removing to wire cooling rack.

Emma Rose Wegner  
Central Bridge

## Easy Tiramisu Squares

### Ingredients:

1 - 8oz. pkg. Philadelphia® cream cheese, softened  
1/3 C. sugar  
3/4 C. whipping cream  
1 1/2 C. brewed strong coffee, cooled  
36 soft ladyfingers  
1 tsp. unsweetened cocoa powder

### Instructions:

Beat cream cheese and sugar in large bowl with mixer until well blended. Gradually beat in whipping cream; continue beating 3-4 minutes, or until thickened. Dip ladyfingers, one at a time, into 3/4 C. coffee in shallow dish; place in single layer on bottom of 8-inch square pan. Top with half the cream cheese mixture. Repeat with remaining ladyfingers, coffee and cream cheese mixture. Refrigerate several hours or until chilled. Sprinkle with cocoa powder just before serving.

Lauren Schmidt  
Punta Gorda, Florida



# Bank of Richmondville



## A Community Bank Strong, Stable and Safe



**When It Comes To Services We've Got It All...**

**NOW OFFERING - MOBILE BANKING!!**

- 24 Hour ATM Service
- Visa Check Cards & ATM Cards
- Student E-Z Access Account
- Personal, Business & Non-Profit Checking
- Money Market & NOW Accounts
- "60 Plus Checking"
- Overdraft Checking
- Statement & Passbook Savings

- Personal Loans
- Business Loans
- Mortgages - Fixed & Variable Rate
- Construction Loans
- Home Equity Loans
- Certificates of Deposit
- Individual Retirement Accounts
- Free Debit Card Rewards Program

- Online Banking & Bill Pay Services
- Night Depository Services
- Telephone Banking
- Extended & Saturday Hours
- Convenience & Personalized Service

**"Our Roots are Schoharie County Grown"**

**RICHMONDVILLE**

284 Main St. • (518) 294-6661

**COBLESKILL**

857 E. Main St. • (518) 234-4397

**SCHOHARIE**

428 Main St. • (518) 295-8884

**...Just Ask Us!**

[www.bankrich.com](http://www.bankrich.com)



**"A Banking Tradition Since 1893"**





# Holiday shopping can really work up an appetite.

*The Apple Barrel Country Store & Café is the perfect destination!* From home décor to gifts and cards, our country store has everything you'll need for the coming holiday season. After shopping, relax in our café with one of our scrumptious sandwiches, wraps or salads. You'll also find a terrific selection of New York State beers and wines! That should put you in just the right mood for another round of shopping at the Apple Barrel.



## The Apple Barrel

*The Ultimate Country Store and Café*

