

Ice Cream

Continued from Page 12

Perfect Peppermint

- 1 cup milk
- 1/4 pound peppermint stick candy (crushed fine)
- 2 Tablespoons flour
- 1 cup thin cream
- Few grains salt
- 2 egg yolks

Scald milk and candy. Mix flour and salt and stir in scalded milk to make a mixture which will pour readily. Add to remainder of milk in top of a double boiler. Stir until the mixture has thickened. Cover and cook 10 minutes. Beat the egg yolks slightly and stir into thickened milk. Cook one minute. Cool. Add cream. Strain if the mixture is not perfectly smooth. Freeze. Makes four servings. *Courtesy of Emma Bybee, Glasgow, Ky.*

Stupendous Strawberry

- 6 beaten eggs
- 2 pkgs. instant vanilla pudding
- 2 cans evaporated milk
- 1 can Eagle Brand™ milk
- 1 teaspoon vanilla
- Pinch salt
- 1-1/2 cups sugar (less if berries are sweetened)
- 2 10-oz. pkgs. strawberries or equivalent amount of fresh berries

Mix ingredients together. Pour into 1-1/2 gallon freezer can. Fill with whole milk to within 3-4 inches of top. Freeze. *Courtesy of Dr. Paul Carnes, Elizabethtown, Ky.*

Six-in-Four

- 4 cups light cream (half & half)
- 4 cups sugar
- 4 bananas (mashed)
- Juice of 4 lemons
- Juice of 4 oranges
- 4 cups milk

Blend ingredients and pour into

freezer. Makes 1 gallon. *Courtesy of Nina Bennett, Bowling Green, Ky.*

Bombastic Banana

- 4 cups milk
- 4 eggs
- 4 cups sugar
- 4 Tablespoons cornstarch
- 1 cup half & half
- 1 cup cream
- 4-6 bananas (mashed)
- 1 Tablespoon vanilla extract

In double boiler boil milk. Mix cornstarch and sugar. Beat eggs and add to sugar mixture. Pour boiling milk over mixture. Return to double boiler and boil again. Cool to room temperature. (You can do this much a day ahead and store in the refrigerator if you like.) Add half & half, cream, fruit and flavoring. Freeze. (You can also make a delicious strawberry ice cream by following the same recipe but substituting a pint of strawberries and 1-2 Tablespoons of strawberry extract for the last two ingredients.) *Courtesy of Joanie Thacker, Lawrenceburg, Ky.*



JUST ONE HAND!

A completely NEW concept in gardening machines! The amazing 2-in-1 TROY-BILT® Roto Tiller is not only a wonderfully better roto tiller, it's also a wonderful compost shredder-chopper! It turns your whole garden, however large or small, into a fabulously fertile "compost pile"! So easy to handle, even for ladies and older folks. You guide it with JUST ONE HAND! For complete details, prices, "OFF-SEASON" SAVINGS, send coupon below for free booklet. TROY-BILT® Roto Tiller-Power Composters, 102nd St. & 9th Ave., Troy, New York 12180 © 1982 Garden Way

TROY-BILT® Roto Tiller-PowerComposters
Dept. A-1374

102nd St. & 9th Ave., Troy, N.Y. 12180

Please send the whole wonderful story of TROY-BILT® Roto Tillers including prices and "OFF-SEASON" SAVINGS now in effect for a limited time.

(Please Print Clearly)

Name _____

Address _____

City _____ State _____ Zip _____

AMAZING FLESH-TONE WAIST CONTROLLER \$6⁹⁸
SALE... NOW ONLY

LOOK SLIMMER INSTANTLY!

FLATTENS TUMMY INSTANTLY!

- FLESH TONE IS NEARLY INVISIBLE UNDER CLOTHES
- NO VELCRO TO SLIP, NO HOOKS TO POP, NO EDGES
- NOT ELASTIC... MADE OF LIGHT-WEIGHT DUPONT LYCRA® SPANDEX

FULL 12" WIDTH

New flesh-tone Waist Controller blends with skin tone so that it's practically invisible under your sheerest things. From the moment you put it on it smoothes out rolls, supports your back and keeps you firm as you slim down. You'll look instantly slimmer while Waist Controller molds unsightly bulges in tummy, waist and hips.

And there's no telltale bulges or seams...no hooks or velcro to slip or pop open. Comfortable Dupont Lycra® Spandex fabric stretches four ways. You must be delighted or return within 30 days for refund (except postage and handling). Mail handy coupon today.

LOOK SLIMMER, STAND TALLER, FEEL YOUNGER DURING YOUR REDUCING PLAN

12" WIDTH GIVES FIRM BACK SUPPORT

CONTROLS AND SHAPES AS YOU REDUCE

BEEHIVE FASHIONS, Dept. WC-C25 Box 263, Saddle River, NJ 07458

Please rush me the Flesh-Tone Waist Controller. I understand that if I am not delighted in every way, I may return it within 30 days for a full refund (less postage and handling).

One Waist Controller only \$6.98 plus \$1.40 shipping.

SAVE \$1.43: Two Waist Controllers only \$12.49 plus \$1.40 shipping.

Enclosed is \$_____ Check or money order, no COD's please. Canadian residents please add 20% to total. You may charge orders over \$10.00. Please charge my:

MasterCard VisaCard

Acct. # _____ Exp. Date _____ State _____ Zip _____

WAIST SIZE IN INCHES _____

Name _____

Address _____ Apt. # _____

City _____

State _____ Zip _____

Beautiful Butter Pecan

- 1 cup light brown sugar (firmly packed)
- 1/2 cup water
- Dash salt
- 2 eggs (beaten)
- 2 Tablespoons butter
- 1 cup whole milk
- 1 teaspoon vanilla extract
- 1 cup whipping cream
- 1/2 cup finely chopped toasted pecans

Combine sugar, water and salt in top of double boiler. Cook until sugar is melted. Pour a small amount over beaten eggs and return eggs to sugar mixture. Stir and cook over hot (not boiling) water until thickened. Add butter. Cool. Add milk and vanilla. Beat cream until thick and fold into cooled mixture. Stir in pecans. Freeze in half-gallon freezer until firm. Makes six servings. *Courtesy of Jewel Mullenix, Morgantown, Ky.*

Fabulous Five-Star

- 3/4 cup sugar
- 1-1/2 teaspoons unflavored gelatin
- 4 cups light cream
- 1 egg (slightly beaten)
- 1 teaspoon vanilla
- Dash salt

Thoroughly combine sugar and gelatin. Add half the cream. Stir over low heat until gelatin dissolves. Slowly stir a small amount of hot mixture into egg. Mix well. Return to remaining hot mixture. Cook and stir

until mixture thickens slightly (about a minute). Chill. Add remaining cream, vanilla and salt.

This is a basic mix to which you may add one of the following flavor variations before freezing:

Vanilla. Increase vanilla in basic recipe to 2 teaspoons. Freeze.

Strawberry: Decrease sugar in recipe to 1/2 cup. Crush 1 quart fresh, ripe strawberries with 3/4 cup sugar and add to the chilled mix. Freeze.

Peach. Decrease sugar in recipe to 1/2 cup. Combine 3 cups mashed peaches, 3/4 cup sugar and 1/4

teaspoon almond extract. Add to chilled mix. Freeze.

Marischino Cherry. To chilled mix add 1/3 cup maraschino cherries, chopped, and one Tablespoon maraschino cherry juice. Freeze.

Chocolate-Almond. Increase sugar in recipe to one cup. To sugar-gelatin mixture, add three 1-oz. squares unsweetened chocolate or one 6-oz. package (about 1 cup) semi-sweet chocolate pieces. Proceed as directed. To chilled mix add 3/4 cup slivered almonds, toasted. Freeze. *Courtesy of Sybil Krieger, Shelbyville, Ky.*

MIDWEST POOLS OF KENTUCKY, INC.



26 Foot Octagon

INGROUND POOL

- 42" Galvanized Steel Walls
- 20 ga. Winterized Liner
- Heavy-duty Sand Filter
- 3/4 H.P. Super Pump
- 8' Fiberglass Steps
- 2 Hand Rails
- Skimmer & Return
- Plumbing Package

EASY TO INSTALL YOURSELF

Complete Kit

\$2688⁰⁰

Huge Pool

19' X 31' X 6'

- Pool Tank
- Vinyl Liner
- Safety Ladder
- Deck & Fence
- Filter

\$1399

INSTALLATION AVAILABLE



15' X 24' X 4'

Over 30 Different Pools To Choose From

"THE EXPERTS" Since 1959 Service is our Specialty

CALL NOW

1-800-442-0118

TRADE-INS
WE TRADE
FOR ANYTHING
CARS Especially

Midwest Pools of Ky., Inc.
1501 S. Main St. — Suite Q
London, Ky. 40741

OPEN 11-6 SUNDAY — 9-8 MON.-SAT.

Name _____

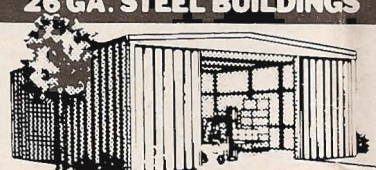
Address _____

City _____ Phone _____

State _____ Zip _____

INVENTORY SALE

26 GA. STEEL BUILDINGS



30x50x12...\$4,258 24x25x8...\$2,478
40x50x15...\$5,711 30x50x8...\$3,774
50x75x15...\$9,679

Other sizes available

Arco F O B OUR PLANT ACCESSORIES EXTRA

TOLL FREE
1-800-241-8339

STEEL BUILDINGS
2321 4th st. Tucker, Ga. 30084

ZEHNDER'S HOME STYLE ROSETTES

2 eggs, slightly beaten
1 T. sugar
¼ t. salt
1 t. flavoring desired
1 C. flour (measure, then sift)
1 C. whole milk

Add salt, sugar and flavoring to eggs.
Add 1/2 C. milk and all of the flour, then remaining 1/2 C. milk, stirring, do not beat. If foamy, let set. Place oil and mold in fryer and heat to 385° F. keeping hot during entire procedure. Shake excess oil off iron and touch iron on paper toweling to absorb oil. Dip hot iron into batter almost to top. NOT OVER TOP OF IRON. Tilt to side when removing from batter to avoid drips. Place in hot oil. When rosette holds its shape remove the iron and allow to brown, then turn over to brown other side. Remove from oil and drain on absorbent paper. Irons should be washed with mild soap, never scrub with abrasives.

Recipe

Here is Mimi Moberly Hodge's winning recipe:

Candy apple pie

Crust:

1½ cups graham cracker crumbs
3 tablespoons sugar
½ teaspoon cinnamon
⅓ cup butter (melted)
¾ cup caramel ice cream topping

1 cup chopped pecans

Apple filling:

5 Granny Smith apples (remove peel and core and slice very thin)
5 tablespoons butter
½ cup brown sugar
¼ teaspoon salt
1 teaspoon cinnamon

Cream cheese topping:

8 oz. package of cream cheese
1 teaspoon vanilla
1 egg
1 tablespoon lemon juice
¼ cup sugar

Topping:

¾ cup heavy cream, whipped
2 tablespoons sugar
½ cup caramel topping
¼ cup chopped pecans
Preheat oven to 375 degrees.

To make crust: In a medium-size bowl, combine the crumbs, sugar, cinnamon and melted butter. Mix well and press into a 10-inch pie plate, and up the sides. Bake for 6 to 8 minutes until golden in color. Remove pie shell from oven and cool completely. Pour caramel into pie shell and sprinkle with 1 cup of chopped pecans. Refrigerate pie shell while making apple filling.

To make apple filling: In a large (12-inch) skillet over medium heat, melt butter and add brown sugar, salt and cinnamon. Stir with a wooden spoon. Add apples and stir. Cook over medium to medium-

high heat for 15 to 20 minutes until apples are softened and tender. Let cool for 10 minutes and pour into pie shell. Reduce oven to 350 degrees.

To make cream cheese topping: In a medium bowl, using a handheld mixer on low speed, combine cream cheese and sugar for about 1 minute until smooth. Add egg, lemon juice and vanilla and beat for 1 minute or until fully blended. Pour over apple filling in pie shell. Bake for 30 minutes until an inserted knife comes out clean. Remove pie from oven and let cool. Refrigerate for 4 hours. Let stand outside the refrigerator for 30 minutes before serving.

To make topping: Top with whipped cream, sugar, caramel and pecans and swirl with a knife. Slice and serve.

Cream cheese brownie pie

1 refrigerated pie crust (from a 15-ounce package), softened as directed on package

1 (8-ounce) package cream cheese, softened

3 tablespoons sugar

1 teaspoon vanilla

3 eggs

1 (15.1-ounce) package thick 'n fudgy hot fudge swirl deluxe brownie mix

¼ cup vegetable oil

2 tablespoons water

½ cup chopped pecans

Prepare pie crust as directed on package for a one-crust filled pie using a 9-inch pie pan. In a medium bowl, combine cream cheese, sugar, vanilla and 1 egg; beat until smooth.

Set aside.

Reserve hot fudge packet from brownie mix for topping. In a large bowl, combine brownie mix, oil, 1 tablespoon water and remaining 2 eggs; beat 50 strokes with a spoon. Spread ½ cup brownie mixture in bottom of crust-filled pan. Spoon and carefully spread cream cheese mixture

over brownie layer. Top with remaining brownie mixture; spread evenly. Sprinkle with pecans.

Bake in preheated 350-degree oven 40 to 50 minutes or until center is puffed and crust is golden. If necessary, cover edge of crust with strips of foil after 15 or 20 minutes of baking to prevent excessive browning. (Pie may have cracks on surface.) Place hot fudge from packet in a small microwave-safe bowl. Microwave on high power 30 seconds. Stir in remaining 1 tablespoon water. Drizzle fudge over top of pie. Cool 3 hours or until completely cooled. Store in refrigerator. Makes 8 servings.

Nutrition information per serving: 600 calories; 36 grams fat; 8 grams protein; 60 grams carbohydrates

BROWNIE SQUARES

Chris Byers

1/3 cup shortening (Part butter or margarine is good.)
1/3 cup cocoa
1 cup sugar (I decrease this a little.)
2 eggs, unbeaten
1/2 cup sifted flour
1/2 teaspoon baking powder
1/4 teaspoon salt
1 teaspoon vanilla

Melt shortening in saucepan over low heat (or in microwave). Remove from heat. Stir in cocoa and sugar. Add eggs, one at a time, beating well after each addition. Add vanilla, and dry ingredients. Beat well. 1/2 cup chopped nuts may be added if desired. Turn into prepared 8-inch square pan. Bake in moderate oven (350°F) 30 to 35 minutes. When cool, cut into squares. May be frosted or dusted with powdered sugar, if desired.

PUMPKIN PIE

1 qt. pumpkin
1 1/2 cups sugar
4 eggs
1 cup condensed milk
1 tsp. cinnamon
1 tsp. ginger
2/3 tsp. nutmeg
1 tsp. ground cloves
1/2 tsp. salt
1 tsp. vanilla.

Mix well. Pour into 2 unbaked crusts and place in 450°F oven. Bake 15 minutes; reduce heat to 350°F and bake about 45 minutes more.

Granny Byers

From: "Mark Byers" <byers_mark@hotmail.com>
To: <granny_byers@hotmail.com>; <grandpa_byers@hotmail.com>; <craig_byers@hotmail.com>
Sent: Sunday, March 19, 2000 2:00 PM
Subject: Chinese Chews Recipe Two

1 cup butter or margarine, softened
2 cups all-purpose flour
4 tablespoons white sugar
4 eggs
1 1/2 cups packed brown sugar
1 cup chopped walnuts or pecans
1/2 cup coconut

Mix butter, flour, and white sugar. Spread in an 8 x 12 inch baking pan. Bake in pre-heated oven at 325 degrees F (165 degrees C) for 15 minutes. Beat eggs. Add brown sugar, nuts and coconut. Spread over baked crust. Bake for another 30 minutes. When completely cool, dust with confectioners' sugar.

Makes 2 dozen

Cobbler

sugar 1 quart peaches

① melt 1/4 lb butter

Pour

mix 1 c Flour

1 1/2 t Baking powder

1/4 t salt

1 c up sugar

3/4 milk

mix

pour into buttered pan

pour peaches in
stir

425°

15 min.

then switch

350°

25 min

Knorr Blocks

3 sm pkgs Jello

4 env. Knorr unflavored

4 c boiling water

9X13

From: "Mark Byers" <mark.byers@erols.com> [Save Address](#) - [Block Sender](#)

To: "Granny Byers" <granny_byers@hotmail.com> [Save Address](#)

Subject: Livermore Marinade

Date: Sat, 24 Jun 2000 11:12:43 -0400

[Reply](#)

[Reply All](#)

[Forward](#)

[Delete](#)

[Previous](#)

Mom

I found a recipe "supposedly" developed at the Livermore Lab for a marinade that reduces the deposition of cancer causing HCAs on

- 1/2 cup brown sugar
- 3 cloves of garlic - well mashed
- 1 1/2 teaspoons salt
- 1 cup cider vinegar
- 3 tablespoons lemon juice
- 6 tablespoons olive oil

Seems to me the lab has been peaking in a Korean cook book. We may try this this weekend - just for grins.