

# Fall Cookbook

## Cookies

### CHRISTMAS DROP COOKIES

1 cup butter  
1½ cups brown sugar  
2 eggs  
1 tsp. vanilla  
1 tsp. baking soda  
2 cups all-purpose flour  
1 cup rolled oats  
½ cup shredded coconut  
½ cup chopped walnuts  
½ cup chopped glazed cherries (may use red and green)

1 lb. dates, chopped

Mix ingredients together in order. Batter will be stiff. Drop by teaspoonful onto ungreased cookie sheets. Bake at 350 degrees F. for 10 to 12 minutes.

Mrs. Joyce Winger,  
Georgetown, Ont.

### DANISH PUFF

(Makes 10 to 12 servings)

½ cup butter or margarine, softened  
1 cup all-purpose flour  
2 tsp. water  
½ cup butter or margarine  
1 cup water  
1 tsp. almond extract  
1 cup all-purpose flour  
3 eggs  
Confectioners' Sugar Glaze  
Chopped nuts (almonds, walnuts)

Heat oven to 350 degrees F. Cut ½ cup butter into 1 cup flour. Sprinkle 2 tablespoons water over mixture; mix. Round into ball; divide in half. On ungreased baking sheet, pat each half into strip, 12 x 3". Strips should be about 3" apart. Heat ½ cup butter and 1 cup water to rolling boil in medium saucepan. Remove from heat and quickly stir in almond extract and 1 cup flour. Stir vigorously over low heat until mixture forms a ball, about 1 minute. Remove from heat. Beat in eggs (all at once) until smooth and glossy.

Divide in half; spread each half evenly over strips. Bake about 60 minutes or until topping is crisp and brown. Cool. (Topping will shrink and fall, forming the custardy top of this puff).

Frost with Confectioners' Sugar Glaze and sprinkle generously with nuts.

### Confectioners' Sugar Glaze

Mix ½ cups confectioners' sugar, 2 tablespoons butter or margarine, softened, ½ teaspoons vanilla and 1 to 2 tablespoons warm water until smooth and of spreading consistency. (I have used almond extract for the glaze and sprinkled puff with slivered almonds for a nice change).

### VARIATION:

#### Individual Danish Puffs

Pat dough into 3" circles, using a rounded teaspoonful (½ teaspoons) for each. Spread rounded tablespoonful (½ tablespoons) batter over each circle, extending it just beyond edge of circle. Bake 30 minutes. Cool slightly. Frost puffs with glaze and sprinkle with nuts.

Makes 2 dozen.

Carie Gemmel,  
Georgetown, Ont.

### BACON AND CHEESE MUFFINS

8 slices of bacon (chopped)  
2 cups all-purpose flour  
2 tsp. sugar  
1 tsp. baking powder  
½ tsp. salt  
1½ cup shredded Canadian cheese (med. or old)  
1 egg, beaten  
1 cup milk  
3 tsp. butter (melted)  
1 tsp. bacon dripping

Cook bacon until brown or (to your taste). Drain well. Reserve one tsp. of dripping. In large bowl, combine flour, sugar, baking powder and salt. Stir in shredded cheese and cooked bacon.

In small bowl combine egg, milk, melted butter and bacon dripping. Add to dry ingredients. Stir slightly until moistened. Divide batter among six or more greased muffin cups (cups will be full).

Bake in preheated oven 400 degrees F or 200 degrees C, 25 to 30 minutes. Serve warm or cool.

Fern Boisvenue,  
Georgetown, Ont.

### VIENNA CRESCENTS

1 cup almonds (ground but not blanched)  
1 cup butter (no substitute)  
2 cups flour  
1/3 cup icing sugar  
1 tsp. vanilla

Mix butter, sugar, almonds, vanilla, flour. Shape into crescents. Bake on ungreased cookie sheet 20-30 minutes at 325 degrees F.

Roll in icing sugar mixture while hot.

### Icing Sugar Mixture

1 cup icing sugar  
1 tsp. cinnamon

Mrs. Sylvia Fisher,  
Georgetown, Ont.

### O'PEANUTTY CHOCOLATE CHIPPER (The best cookie!)

1 cup butter  
2 cups firmly packed brown sugar  
2 eggs  
1 tsp. vanilla  
2 cups roasted unsalted peanuts  
2½ cups whole wheat flour  
1 tsp. baking soda  
½ tsp. baking powder  
½ tsp. salt  
1 cup chocolate chips

In large bowl, cream together butter and sugar. Beat in eggs, one at a time, and vanilla.

In a grinder, blender or food processor, finely grind one half the nuts. Mix ground and whole nuts into batter. Stir together flour, baking soda, baking powder, salt and chocolate chips. Blend into batter.

Divide batter into 4 parts. From each part, form 6 balls - 24 in total. Arrange on baking sheets and, using a floured fork, flatten each into a neat round about 3½" (9 cm) wide and ¾" (8 mm) thick. There should be about 1 inch (2.5 cm) between flattened cookies.

Bake in 325 degree F. (160 degree C.) oven for 12 to 15 minutes or until golden brown on bottom. Transfer to wire racks to cool. Store in airtight container. Makes 24 large cookies.

Susan Cundari,  
Georgetown, Ont.

### BUCKEYES

18 oz. peanut butter  
1 cup margarine or butter  
2 cups graham cracker crumbs  
1 lb. powdered sugar  
1 tsp. vanilla  
1 to 1½ lb. melting chocolate (semi-sweet or milk)

Cream peanut butter and margarine (or butter) together. Add graham cracker crumbs, powdered sugar, and vanilla. Form into little balls and place on

waxed paper on cookie sheet. Refrigerate over night. Melt chocolate in top of double boiler, (I line the top of the double boiler with foil to save on clean up). Using a toothpick, dip each ball in the chocolate, so as to look like a buckeye (chestnut) place back on cookie sheet. Refrigerate again. Also very good for freezing. Makes about 60 and tastes just like Reese peanut butter cups.

Marolyn Pilgrim,  
Georgetown, Ont.

## Specialties

### CHILI SAUCE RELISH

1 6-qt. basket tomatoes  
4 large onions  
1 bunch celery  
2 tbs. salt  
2 cups white vinegar  
4 cups white sugar  
2 tbs. allspice in bag

Cut tomatoes, onions, celery into crock. Add salt to tomato mixture and let stand overnight. Drain and turn into pan. Add vinegar, sugar and allspice to tomato mixture. Cook slowly over low heat for 30 minutes. Pour into jars and seal. Makes 4 to 5 pints.

Marty Stark,  
Guelph, Ont.

### LEMON CUSTARD ROYALE (12 servings)

A lovely "company" dessert, to be made the day before serving.

1 angel food cake (bought or baked)  
6 beated egg yolks  
¾ cup sugar  
½ cup lemon juice  
1½ tsp. grated lemon rind  
1 tbs. (1 envelope) unflavored gelatine  
¼ cup water  
6 egg whites, beated STIFF  
¾ cup sugar  
Few drops yellow food coloring (optional)  
Half pint whipping cream

### Method:

Trim crusts from angel cake. Tear cake into medium pieces. Combine egg yolks, sugar, lemon juice and rind.

Cook OVER hot, NOT boiling water until mixture coats spoon. Remove from heat. Add gelatine softened in cold water. Cool until partially set.

Fold in egg whites, beaten with remaining ¾ cup sugar. If desired, add yellow food coloring.

Arrange 1/3 of the cake pieces loosely in the bottom of 10" tube pan. Pour 1/3 of custard over cake so it will run between the cake pieces. Continue until there are three layers of cake and custard. Chill until firm.

Run tip of knife around edge of cake and centre tube, dip pan in hot water, and unmould on serving dish. Spread sides and top with sweetened whipped cream. Enjoy!

Mrs. Meri Jeffkins,  
Etobicoke, Ont.

### PUNCH

1 cup sugar dissolved in 1 cup hot water then chilled  
1 48-oz. can pineapple juice  
6 cups frozen orange juice  
3 cups frozen lemon juice

(In above two ingredients mix with a little less water than called for)

3 large bottles of 7-Up  
1 large bottle cranberry juice  
block of ice  
lemon slices if desired

Chill and mix all ingredients except 7-Up which will be added slowly just prior to serving.

Ingredients may be adjusted to suit taste or convenience. Serves 50.

Wendy McLaughlin,  
Georgetown, Ont.

# Scariest Story-Contest

### WINNER AGE 10-15

It was Hallowe'en night and a bunch of kids were walking by the graveyard gates. One of the kids dared a girl named Tina and a boy named Ryan to go through the graveyard to the end and come back. At first they hesitated, but their friends egged them on, so they decided to accept the dare. As Tina and Ryan started to walk through the gates to the graveyard, they turned back to look at their friends and .

### THE GHOST

Tina screamed. In her friends place was a huge grave stone. All around her was a white mist. "Ryan?" she said. "yea?" said Ryan. "do you think we should've stayed with the others?" said Tina. "and be called a chicken for the rest of my life? No way!" said Ryan. But even he was scared inside. "Well, than, let's get going!" said Tina. They started to walk across the grave yard. They had only taken a few steps when Tina fell into a deep hole. "Help!" she cried. She hit the bottom with a thud. "are you all right?" said Ryan. "yeah" said Tina. "I'll help you out" said Ryan reaching his hand down. Tina grasped it and Ryan pulled her up. Tina was covered in dirt and had a big bruise on her leg. "Now what?" she asked. "We walk to that fence." said Ryan. They slowly moved towards the end of the grave yard. The hair on Ryans neck began to crawl. Someone or something was watching them. Suddenly a man-gost jumped out in front of them. It had a blood covered knife in one hand. Tina screamed. Tina and Ryan ran towards the gates, but the gates dissapeard. "GO AWAY!" Tina screamed.

To her suprise the gost dissapeard. Tina and Ryan walked to the fence and touched it. They began to walk back. They were almost out. All of a sudden, the gost reappeared. Tina and Ryan ran. All of a sudden Tina began to fall. Down, down she fell. "I'll will surley be killed when I hit the bottom!" thought Tina. Darnessness was all around her. She screamed. . . She sat up in bed. Her mother was there. "Wake up, it's time to go trick-or-treating with your friends" her mother said. Tina followed her mother out of her room, but as she looked down she saw a big bruise on her leg.

### THE END

JOCELYN OUDESLUYS  
Age 10

### RUNNER-UP AGE 10-15

It was Hallowe'en night and a bunch of kids were walking by the graveyard gates. One of the kids dared a girl named Tina and a boy named Ryan to go through the graveyard to the end and come back. At first they hesitated, but their friends egged them on, so they decided to accept the dare. As Tina and Ryan started to walk through the gates to the graveyard, they turned back to look at their friends and .

### HAND FROM THE GRAVE

they found themselves completely alone. Tina began to cry quietly. Ryan bravely put his arm around Tina's shaking shoulders.

"It's okay, Tina, they're just playing a trick on us." Tina looked up at him hesitantly and then gave a nervous laugh. "Alright, Ryan, let's go and find them." Ryan nodded a silent agreement and took her hand. He tried to

stay calm and convince himself like he had convinced Tina.

They began to step cautiously forward. To Ryan the stoney silence of the night was almost unbearable. Tina started to sing softly and at that moment the gate doors slammed shut!

Tina screamed and Ryan froze in his tracks, his eyes wide and glazed with terror.

"It was just the wind," he whispered to the now loudly sobbing Tina. "I wanna go home!" Tina said, tears trickling down her cheeks. Ryan tried to pull himself together. He was about to turn around when he realized that the hand he was now holding was not Tina's. It was cold and bony. Ryan couldn't stand it anymore. he scrunched his eyes shut, opened his mouth and screamed, "HELP, HELP, HELP. . .!"

What seemed like hours later he opened his eyes to the sound of laughter. Tina stood beside him giggling and the rest of his friends were at the open gate laughing hysterically.

"Boy, what a fraidy cat, he hasn't even been in there for one minute and he's petrified. You'd think he saw a ghost or something!" One girl cried mockingly.

Ryan stood like a statue, unable to move or speak. He had just imagined it all, or had he? He glanced down at his hand, across it was a fresh, blood red scratch .

JENNY PAGE,  
Age 15.

### WINNER AGE 7-9

It was Hallowe'en night and a bunch of kids were walking by the graveyard gates. One of the kids dared a girl named Tina and a boy named Ryan to go through

the graveyard to the end and come back. At first they hesitated, but their friends egged them on, so they decided to accept the dare. As Tina and Ryan started to walk through the gates to the graveyard, they turned back to look at their friends and .

### THE TOMB

and they came upon a big dark cave with howling noises and bats and the whole bit. They walked in and they saw a glow at the back of the cave. They went closer. There were candles every where. They looked around the corner and saw a big rock. It had some writing on it. It said you were brave to come in here. They pushed at the rock as hard as they could. They finally moved it. Ryan grabbed a candle and walked it. There were cob webs everywhere.

He looked around and saw skeletons hanging off of ropes. It is the tomb where people hang themselves. They ran out screaming. They went into town and told the Sheriff. He took a look and passed out and was never seen again. The mayor sent out a search party. They looked and looked and looked. He was not found. Until one day an old man was taking a walk and walked right into the cave and walked through the tomb and came into a small room. He saw some one and he ran away. The old man told the new sheriff and he stayed out side the cave and the Witch came out and turned him into a frog. The witch did not know she was allergic to frogs and she shrivelled up and the sheriff turned back into a human.

### THE END

CARL PATTEN,  
Age 9.

### RUNNER-UP AGE 7-9

### THE HAUNTED CEMETARY

It was Hallowe'en night and a bunch of kids were walking by the graveyard gates. One of the kids dared a girl named Tina and a boy named Ryan to go through the graveyard to the end and come back. At first they hesitated, but their friends egged them on, so they decided to accept the dare. As Tina and Ryan started to walk through the gates to the graveyard, they turned back to look at their friends and .

they weren't there. Tina and Ryan got scared they wanted to turn back . . . but the minute they did someone grabbed them! Oh I forgot to mention that the graveyard and church were haunted. No one knew where they were. There was cackling, laughing and screeching. Who ever went in never came out. . . No one dare go in there because people knew there were ghosts, wites, spirits and every other monster you could think of. All of a sudden he doors slammed shut and locked. Tina and Ryan got terrified back at home all their friend were mad with themselves they thought Tina and Ryan would never talk to them again. But as a mater of fact they did when they got home that is.

They escaped through a window. They had to hop the gates because they had locked the during the night. There was fog and mist surrounding the church. But at home things were different their were flowers lots of sun and no fog or mist. Tina and Ryan were glad to be home.

### THE END

JESSICA HAMILL,  
Age 8.