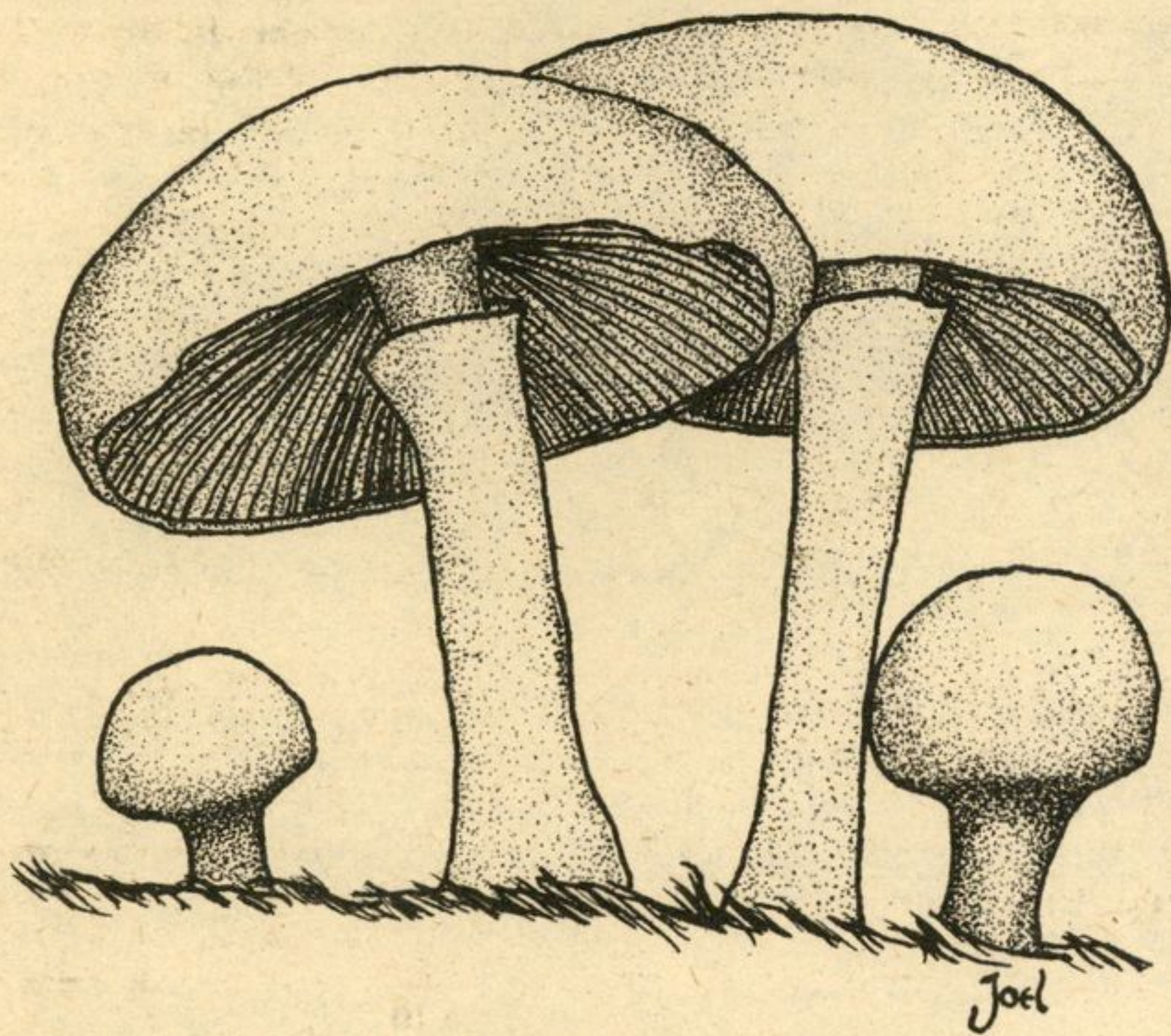


Cupboards

Mushrooms make memorable mouthfuls



Margo McCallum is taking a rest. Before she left, Margot asked us to run the following item on Mushrooms.

These recipes were provided by Continental Mushroom, of Metcalfe.

CHICKEN LIVERS AND MUSHROOMS

Quick and easy, this recipe can be the basis of a simple substantial lunch.

- 4 strips bacon
- 1/2 pound (1 pint) mushrooms, sliced,
- 1/ pound chicken livers, cut in half
- 1 teaspoon salt
- 1/teaspoon pepper
- Dash of marjoram
- 1/2 cup light cream
- 2 teaspoons flour
- Hot buttered rice

In a skillet, fry bacon until crisp. Drain on paper and crumble; set aside. Pour off fat and return one tablespoon to pan. Add mushrooms and chicken livers. Sprinkle with seasonings. Cook over medium heat 3 to 4 minutes until livers are tender and cooked through. Stir cream together with flour until smooth. Blend gradually with mushrooms and livers. Cook, stirring constantly, until sauce is smooth and slightly thickened. Stir in bacon bits. Serve over hot buttered rice. 3 servings.

CUCUMBER AND MUSHROOM DIP

- 1/2 cup chopped raw mushrooms
- 2 teaspoons lemon juice
- 1 cup dairy sour cream
- 1/2 cup drained, grated unpeeled

cucumber
Salt and cayenne

Sprinkle mushrooms with lemon juice. Stir in sour cream, along with drained cucumber and seasonings to taste. makes about 2 cups.

SAUTED MUSHROOMS WITH WINE

- 1/2 pound mushrooms, sliced thin
- 3-4 tablespoons red wine or sherry
- 2-3 tablespoons butter
- Salt and pepper

Wash, dry and slice mushrooms. Sauté in melted butter over medium heat until just tender. Add wine, and stir into mushrooms. Heat to a simmer, and cook gently until wine has formed a sauce. Serve on hot buttered toast, at brunch, lunch or for a snack. 2 servings.



It's that last shovel-full that's the hardest. Doug clears off the walk in front of his home on Craig Street in Russell. Many a Castor resident was out a-shovellin' during the past few weeks as the snow just kept drifting down — and there's no guarantee it's all over yet. Ian Darragh photo

CONTINENTAL MUSHROOM FARM

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BiblioInfo

par Lucille Legault

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- L'ENFANT UNIQUE, Ellen Peck; CET ETE-LA, Marie Cardinal; LE GUIDE DE L'AUTO '82, Jacques Duval; LE LIVRE DES RECORDS 1982, Norris McWhirter; LE QUATRIEME REICH, Ladislas Farago; AIDEZ VOTRE ENFANT A LIRE ET A ECRIRE, Louise Doyon-Richard; TOUJOURS DE BEAUX CHEVEUX, Lucienne Mathieu; L'ART DE VIVRE AVEC L'ALCOOLIQUE, Gilbert Moore; LES 7 SOEURS, Anthony Sampson; L'ONTARIO FRANCAIS PAR LES DOCUMENTS, Gaëtan Vallières; LE JARDIN NOIR, Christine Arnothy; VOL AU-DESSUS D'UN NID DE COUCOU, Ken Kesey; AU BONHEUR DES DAMES, Emile Zola; TIM, Colleen McCullough.

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