

What's Cooking?

Different hors d'oeuvre recipe is offered

BY SARA SEWELL

KOREAN CASSEROLE

1 Lb. ground beef
2 cups sliced celery
1 small onion, thinly sliced
1 pkg. frozen peas
1/2 cup milk
1 can undiluted mushroom soup
3 Tablespoons soy sauce
1/2 teaspoon pepper
1 teaspoon salt
1 teaspoon sugar
1 can Chinese noodles or 1 cup crushed potato chips
Brown ground beef and place in bottom of greased casserole dish. Put celery and onion over meat. Scatter peas over celery and onion layer. Mix together milk, soup, soy sauce, pep-

per, salt and sugar and pour over casserole. Top with crushed potato chips or a can of Chinese noodles. Bake at 350° for 45 minutes. Serves 6. — From the files of Kathryn Marvel, The Dalles, Oregon.

STRAWBERRY SALAD

1 (6 oz.) pkg. of strawberry gelatin
1 single pkg. Dream Whip (made as directed)
1 pkg. frozen strawberries
Make gelatin with 3 cups water, (not 4), using 2 cups hot water to dissolve the gelatin, then add 1 cup cold water. Put into refrigerator until rubbery, then remove and beat with mixer until chiffon texture. Add prepared Dream Whip

and beat until well blended. Stir in strawberries. Pour into oiled or dampened mould. Let congeal 3 hours in refrigerator. Serves 8-10. — From the files of Mary Laurie, Burnsby, B.C.
A different hors d'oeuvres to serve with crackers for the holidays is the following delicious liver pate' which is not hard to make.

LIVER PATE' APPETIZER

1/2 Lb. liverwurst (garlic flavored preferred by Millie)
2 to 3 Tablespoons Worcestershire sauce
4 hard-cooked eggs
1 (8 oz.) pkg. cream cheese, softened

1/4 cup diced green onions
In large bowl beat liverwurst, cream cheese and Worcestershire sauce until well blended. Remove one egg yolk and refrigerate for later use. Chop remaining eggs, add to liver mixture; add onions.

Press into 2 1/2 cup mold or bowl. Refrigerate for several hours. Unmold onto lettuce lined platter. Sieve reserved egg yolk on top of mold. Serve with crackers or crisp celery and green pepper chunks. Serves 12.

From the files of Marion Knudson. Given to me by Millie Richards, Port Ludlow, Washington.
The following is a good

appetizer cocktail to serve with it.

TOMATO SPARKLE COCKTAIL

1/4 cup fresh lemon juice
1/4 cup fresh lime juice
1 qt. tomato juice
1 teaspoon Worcestershire sauce
3 cups (24 oz.) 7-Up, chilled
Combine the first 4 ingredients. Slowly add 7-Up. Serve over ice cubes and garnish with lime slices. Makes 10 (6 oz.) servings.

I have had several requests to reprint the following recipe. It offers an ideal way to serve sweet potatoes with a holiday meal and it is relished even by people who ordinarily do not like sweet potatoes.

SWEET POTATO CRUNCH

2 or 3 large sweet potatoes or yams, approximately 2 lbs. or 1 large can and 1 small can or 1 super large can (40 oz.)
1 cube margarine
1 cup brown sugar
3 well-beaten eggs
Topping: Mix together 1 cup chopped pecans or walnuts,
3 cups crushed corn flakes

1 cube margarine
3/4 cup brown sugar
Cook potatoes, peel and mash lightly. Add cube of margarine and cup of brown sugar while the potatoes are hot. If using canned potatoes, heat in liquid, drain and mash while hot. Cool. Add beaten eggs. Put into buttered casserole. Add topping. Bake in 350° oven until lightly browned, about 20 minutes. Serves 10-12. — From the files of Sara S. Berger, Sandy.

Two from area studying in France

Two college students from the area are participating in an overseas study program in France.

Thomas Dougherty, son

of Nancy Dougherty of Rhododendron and a 1980 graduate of Sandy Union High School, and Anna George, daughter of Mr.

and Mrs. Robert George of Welches and a 1981 graduate of SUHS, recently finished an intensive French language familiarization program in the city of Nice.

When in Paris they'll study contemporary issues and the arts.

A majority of their time will be spent in the city of Bordeaux in Southern France, where they will continue studies in French language and culture.

George is a sophomore international business major at Lewis Clark College. Dougherty is a junior at the college.

The program is only one of Lewis Clark College's overseas offerings. Since the program began 20 years ago, more than 2,600 students have been abroad for at least five months of faculty-directed work. There have been 107 different groups in 54 countries and geographic areas.

Steven Mayfield graduates

Airman Steven B. Mayfield, son of Gloria R. Mayfield of Boring, has graduated from the U.S. Air Force airframe repair specialist course at Chanute Air Force Base, Ill.

Graduates of the course learned how to repair airframe structures on high

performance aircraft, and earned credits toward an associate degree in applied science through the Community College of the Air Force.

Mayfield will now serve with the 60th Field Maintenance Squadron at Travis Air Force Base, Calif.

Man enlists in U.S.A.F.

Matthew J. Falgout, son of Carroll and Charise Mayfield, Sandy, has enlisted in the United States Air Force Delayed Enlistment Program, according to Tech. Sgt. Dan Baker, the local Air Force recruiter.

Falgout, a 1981 graduate

of Sandy High School, is scheduled for enlistment in the regular Air Force July 21, 1983. Upon successfully completing the Air Force's six-week basic training course, he will receive further training in his chosen career field as a security specialist.

Sandy group seeks members

The Oregon State University extension service provides education and information based on research to help Oregonians develop skills related to youth, family, community, farm, forest, energy and marine resources.

Extension home study groups are made up of neighbors and friends who get together to study a variety of topics each year.

If interested in being a member of a study group in the Sandy area call Ginny Kallen, 668-7149.

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