

# Turkish delight

## Dessert is a family favorite for busy mother of four

by JUDE RAMSAY JENSEN

"I miss my volunteer work at the Sandy Senior Center," said Karen Wilson of Sandy, who now divides her time between jobs in Boring and Corbett.

"My main activities right now are the four children I work with, my friends, on Tuesday and Thursday mornings." Wilson "learns from" and instructs at the Sandy Cooperative Preschool and Kindergarten, located at the Haley Baptist Church in Boring.

She is also employed at The Essential Oil Company in Corbett, formerly Magic Mountain Botanicals in San-

dy. "I've been there for six years," she said, "taking orders, filling bottles and packaging orders for shipment. I've always enjoyed wrapping Christmas gifts and this job helps to fulfill that."

In her spare time, Wilson cares for her many pets — "two geese, three ducks, one dog and three cats" — and works on her Volkswagen Beetle. "I do tune-ups, replace parts, just keep it running in general," she said. "I like it, but I don't do it all alone. I have had several great helpers and have one steady helper now."

Wilson donated the following recipes, recalled from family holiday celebrations in the past. "Ribbon salad is one my mom made every

Christmas," she said. "Turkish delight was a family recipe and is a lot like aplets and cotlets."

**RIBBON SALAD:** Made in three layers. First layer — prepare one package (2 cups) of lime Jell-O using the quick-set method with ice cubes. Spread in bottom of a 12" x 18" glass baking dish.

Second layer — Dissolve in top of double boiler, 1 pkg. lemon Jell-O; 5-6 oz. miniature marshmallows; ½ cup hot water. Cool and add 1-4 oz. pkg. cream cheese; 1/4 cup mayonnaise; 1 small can crushed pineapple; and 1 cup whipped cream. Let this set and spread over first layer.

Third layer — Prepare 1 more pkg.

(2 cups) of red Jell-O (your choice of flavor) and spread over second layer. Let set until firm.

**TURKISH DELIGHT:** Mix together 2 envelopes Knox gelatin; 2 cups sugar; 1/4 tsp. salt. Add to gelatin mixture 1 cup boiling water. Stir until all is dissolved. Simmer for 20 minutes. Remove from heat.

Add to gelatin 1/4 cup orange juice and 2 Tbsp. lemon rind. Chill to the consistency of egg whites, then add ½ cup nuts (walnuts, pecans, etc.) and ½ cup chopped raisins. Pour into pan; chill until firm. Cut into squares and roll each piece in powdered sugar.



Turkish delights are a family favorite, according to Karen Wilson.

For Finnish tarts and cakes

# Recipes came from mom's cookbook

by JUDE RAMSAY JENSEN

From her native Finland, Sandy resident Aulikki Dubrawsky has carried the tools of her craft, weaving. She weaves blankets, rugs, clothing and household goods and markets them locally at fairs, bazaars and festivals.

"I have a 56-inch Toika floor loom that I purchased in Finland last year," she said. "I use Finnish wools that I purchase from Schoolhouse Yarns in Boring. Sometimes I spin and ply yarns, but weaving is what's happening."

Dubrawsky belongs to an organization called SUOMETTARET, which translates, "Ladies From Finland," a group of fifty women from the Portland Metro area, all born in Finland. "Once a month, we get together to talk and sing and have a potluck," she explained.

She has carried holiday recipes with her to share with her family of seven, her husband and five children, ages 9 through 17. "I enjoy my traditional Christmas recipes from my childhood in Finland," she said. "These two are from my mother's old cookbook I got on a trip to Finland. Over there, everyone makes the tarts at Christmas time. The cake is a very old standard recipe, used year round." The following recipes are given in U.S. measurements with metric measurements in parentheses.



Christmas tarts are a holiday tradition in Finland, according to Aulikki Dubrawsky.

**JOULUTORTUT (Christmas Tarts):** Potato Dough — 7 oz. (200 g.) butter or margarine; ½ cup (1 dl.) instant potatoes or 1½ cups (2 dl.) potato flakes; 1 tsp. baking powder; 3½ cups (4½ dl.) flour; ½ cup (2 dl.) cold water.

Mix with hands instant potatoes, flour, baking powder and margarine; add cold water. Mix until smooth, but don't overmix. Chill dough until cold, ½ to 1 hour.

Tarts — Roll out the dough with rolling pin. Cut into rounds or squares; drop one teaspoon of thick

applesauce or prune sauce into center of each piece of cut dough. Round tarts — fold in half to form half moons; seal edges with fork to close. Square tarts — slice dough from corners towards center of tart and turn every other corner to middle (star shapes). Seal edges with a bit of water. Brush tarts with beaten eggs, using a pastry brush, to make them shiny. Bake at 350-degrees for 10-15 minutes.

**TIKERIKKAKU (Tigercake):** 9 oz. (250 g.) butter or margarine; 1½ cups (350 g.) sugar; 3½ cups (400 g.)

flour; 4 eggs; 1 tsp. baking powder; ½ cup (½ dl.) milk; 2 Tbsp. cocoa powder.

Whip butter in a bowl. In another bowl, whip eggs and sugar; mix well. Add to eggs and sugar, flour, baking powder and whipped butter.

Divide mixture into 2 bowls; add cocoa mixture to one bowl of batter and mix thoroughly. Into a tall, greased bundt pan, pour half of the white batter. On top of that, pour all of the chocolate batter. Finish off with last of white batter. Bake in a moderate oven, 350-375-degrees, until done, 30-45 minutes.

## Fitness group receives state award

The Sandy Faith and Fitness aerobic dancing program has earned a 1986 Oregon Fitness Leadership Award.

Sandy Mayor Deane Wesselink nominated the program for the award.

Faith and Fitness instructor Tanya Olivier of Sandy accepted the award from Gov. Vic Atiyeh in the fall. It was awarded by the Oregon Governor's Council for Health, Fitness and Sports.

Wesselink nominated the group for its participation in an area-wide aerobics demonstration last summer

in Gresham.

Groups were judged based on their creation of or support of programs that encourage healthful living.

Faith and Fitness offers women a program of exercise, aerobic dance and meditation accompanied by Christian music. It meets at the Sandy Baptist Church.

## SUHS names top scholar

A student who earned perfect scores for her work in mathematics was named scholar of the month in December at Sandy Union High School.

Melissa Brenner was nominated by her math analysis and trigonometry teacher for the award.

Brenner is the first among her math teacher's students this year to score 100 percent on all of the required homework and tests in a month.

She answered all questions correctly in four tests and quizzes and turned in her homework on time and without error.

A senior, Brenner was one of five students nominated for scholar of the month. Others were seniors Tami Fitch and Jon Reagan, and juniors Julie Crampton and Bill Fisher.

## Cartissers welcome Kai

Gidget and Anthony Cartisser of Gladstone welcomed their first child, Kai Anthony Franklin Cartisser, at 6:32 p.m. on Dec. 2 at Willamette Falls Hospital in Oregon City.

He weighed 6 pounds and measured 19 inches long. He is their first child.

Grandparents are Dorothy Hall of Gresham, Robert Battles of Gresham, and Roland and Chris Cartisser of Sandy.



**Winter Weather**

Let Deane check your  
brakes and replace  
your antifreeze!

Deane Wesselink

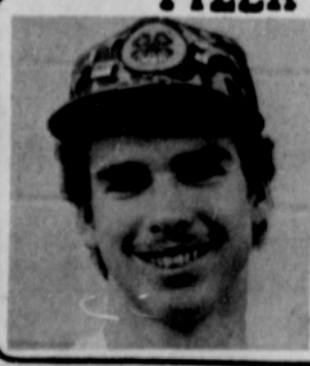
**Deane's Auto Repair**

1 ½ Miles East of Sandy • 41951 S.E. Hwy. 26  
Call Today For An Appointment

**668-4563**

Hwy. 26, Sandy **668-8058**

**PAOLA'S PIZZA BARN**



SUHS junior Richard Kendall is prep of the week. He was chosen to represent Oregon recently at the National 4-H Congress in Chicago. He was selected because of his work on 4-H projects in automotive and engine maintenance and repair. Congratulations, Richard!

Enjoy great pizzas & good times at Paola's!

# Classified means . . .



RESULTS!

RANGE, 30", \$100.  
Refrigerator, 2-door, frost-free, \$175. Heavy duty washer & dryer, \$150.  
After 6 p.m. XXX-XXXX.

## 13 BUYERS STILL LOOKING!!!

Linda Drew of Gresham came in to stop her ad and pay for it. She was delightfully surprised to find that the bill was small (just \$12.48) and her profit was high. She told us that in the short time her ad had run (3 times) she had had 16 calls and 3 different parties bought the various appliances she was selling. That leaves 13 more buyers looking for good used appliances. Give us a call today and place your ad for fast results.

Reach the LOCAL community with your classified ads!

# Call 667-6633