



Betty Kaiser

Betty Kaiser's Cook's Corner: Christmas Cookies for a Crowd

mas Cookie party event. All the neighbors were happy for a meet and greet and brought enough cookies to share and exchange. And that was the year I discovered a cookie short cut — Bar Cookies.

If you're going to feed a crowd, cookies baked like cake and cut into squares are nothing short of magic. You don't have to stop and agonize over perfecting every individual cookie. You just cut and serve.

I still make a couple of favorite, tedious cookie recipes: Russian Tea Cakes and a small batch of frosted sugar cookies are a must on the Kaiser menu. And it wouldn't be Christmas without a batch of Fantasy Fudge. Still, Bar Cookies are a lifesaver when entertaining at this busy time of year.

The following recipes are baked and taste tested by dear friends. Enjoy!

Jeannie Hand's Cranberry Bars

- 1 ½ cups sugar
- 2 large eggs
- ¾ cup butter, melted and cooled
- 1 teaspoon almond extract
- 1 ½ cups flour
- 1 ½ cup fresh or frozen

cranberries (8 ounces)
• ½ cup pecans or walnuts, chopped
Preheat oven to 350°F.
Butter a 9x13" Pyrex pan
Using an electric mixer on medium speed: beat sugar and eggs until slightly thickened (about 2 min.).

Beat in melted butter and almond flavor. Stir in flour; add cranberries and nuts. Bake 30 min. or until toothpick tests clean.

Louise's Lemon Bars

Crust:
• 2 cups plus 2 tablespoons flour
• 1/2 cup powdered sugar
• 1 cup butter
Filling:
• 4 eggs, slightly beaten
• 2 cups sugar
• 6 tablespoons lemon juice
• 1 grated lemon rind
• 1 teaspoon baking powder
Topping:
• Powdered sugar for dusting
Preheat oven to 350° F.
Lightly spray 9x13 Pyrex pan
Crust: Combine 2 cups flour with ½ cup powdered sugar and mix well with butter. Pat into prepared pan and bake for 20 min. Remove from oven.

Filling: In the meantime, combine eggs, sugar, lemon juice, lemon rind, baking powder and 2 tablespoons flour.
Mix until smooth. Pour filling over cooked layer.
Bake for 25 minutes. Cool. Dust with powdered sugar. If making the day before, you may have to repeat dusting. Cut into squares and serve. (Makes a lot!)

Jeannie Jewell's Macaroon Cookie Bars

Heat oven to 350° F.
Grease 13" x9" pan
Crust:
• 1 package Pillsbury Plus Devil's Food Cake mix
• ½ cup margarine, softened

Topping:
• 1 14-ounce can sweetened condensed milk
• 1 teaspoon vanilla
• 1 egg
• 1 cup coconut + extra for topping

Crust: In large bowl combine cake mix and margarine. Blend at low speed until well combined and crumbly. Press evenly into bottom of greased pan.

Topping: In small bowl combine milk, vanilla and egg. Beat until smooth. Stir in coconut and pecans. Pour mixture over crust. Sprinkle an additional ¼ cup coconut over top.

Bake 30-35 minutes or until golden brown. Cool completely. Cut into bars.

Microwave Fantasy Fudge

• ¾ cup (1 ½ sticks) butter
• 3 cups sugar
• 1 small can evaporated milk (2/3 cup) (not sweetened)
• 1 12-ounce package semi-sweet chocolate chips
• 1 small jar (7 ounces) marshmallow crème
• 1 cup nuts, chopped (I use walnuts)
• 1 teaspoon vanilla
Lightly grease a 13x9 inch Pyrex pan.

Microwave margarine in 4-quart bowl on HIGH for 1 minute or until melted. Add sugar and milk; mix well. Microwave on 5 minutes or until mixture begins to boil, stirring after 3 minutes. Continue to cook 2 more min.

Mix well; scrape bowl. Microwave 5 ½ min. more, stirring after 3 min. Microwave on high 5 1/2 minutes; stirring after 3 minutes as above. Gradually stir in chocolate chips until melted. Add marshmallow, nuts and vanilla. Mix well and quickly pour into prepared pan. Let cool. To serve, cut into small squares. Makes a lot!

Contact Betty Kaiser's Chat-terbox at 942-1317 or email bchatty@bettykaiser.com



Pet tips 'N' tales

By Mary Ellen
"Angel Scribe"

Heavenly Heart gifts and giggle

Here are three interesting pet stories:
"As the veterinarian released our dog, Sophie, into Heaven, I held her and whispered, 'Please send me signs from Heaven that you are still with me,'" said Suzka. "A few weeks later, while clearing up after dinner, my husband and I were sharing the joy and love that Sophie gave us. He said, 'You were a good mom to her and she loved you.' Just then, I accidentally spilled leftover red sauce. My being upset instantly turned into tears of happiness!"

Sophie's favorite food had spilled into a perfectly shaped red heart, confirming her husband's words.

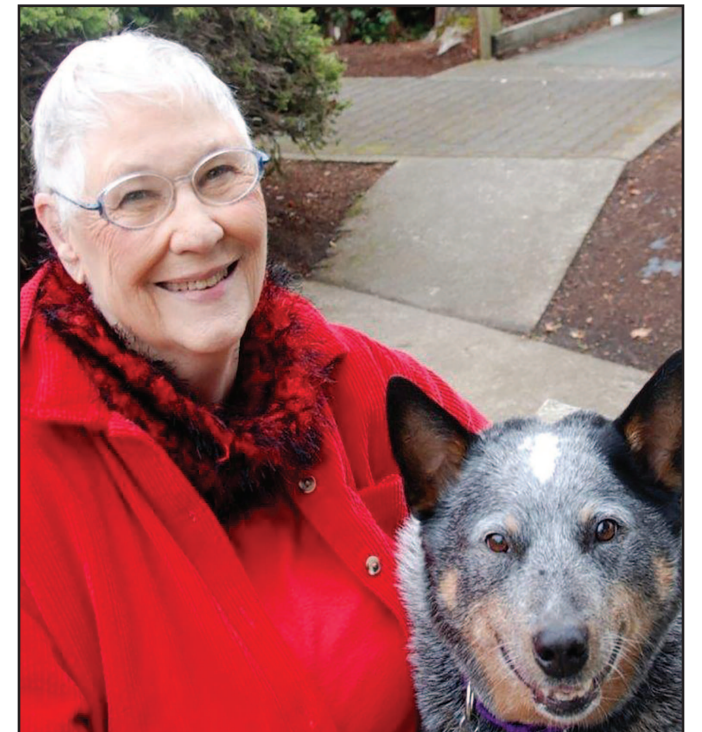
"Never doubt that our pets are truly forever," said Suzka. "They send us signs to calm our hearts and let us know they will always be with us."

Now, Sonja has two stories to share:
"On my 15th birthday, which is also Christmas, my father and uncle caught a two-year-old mustang, we named 'Stormy,' near Death Valley," said Sonja. "They chose the horse because of the white heart on his forehead."

"I love horses. So, when I went out to the corral and saw him I was thrilled! I named him Stormy because he was caught during a rare desert snowfall. That horse was the best birthday/Christmas present I ever had. He was the 'go to' ride for my mother when she and my father went into the back-country hunting for venison. Stormy could pack out a deer with no trouble, and was willing to do whatever was asked of him. His only drawback, as far as my dad was concerned, was that he never let men ride him, tossing any guy right off! A discerning horse."

Another one of Sonja's pet stories is about her dog Ben who spotted a young possum making its way towards the fence line bordering a stream.

"This was odd behavior for a possum," said Sonja. "What was it doing out in broad daylight? Upon seeing Ben, naturally the possum fainted dead away. Ben sniffed it and looked at me



Sonja's dog, Ben, plays possum

with a puzzled expression. Of course, Ben knows how to play dead so maybe he would make the connection?"

As the possum stayed still and Ben sniffed it, Sonja went to the carport and grabbed a clean heavy rag and hurried back.

"The possum was no fool, it was still 'dead,'" said Sonja. "I covered it, carried it and then, as far as I could reach, gently placed it through the fence and covered it with the rag. Ben did not want to leave the possum, but being a good boy he came. Once home, I gave him his favorite treat of chicken for not hurting the little critter."

"I like possums which are also referred to as opossums. They are related to the koala and kangaroo and are useful to have around. These furry marsupials are not dangerous to humans and are nature's sanitation engineers keeping the environment clean by eating roaches, rats, snails, mice, small rats, moles and dead animals."

"Possums must be nature's most dedicated optimists! After all, they are betting their lives that whatever scared them into a catatonic state will not hurt them as they lay there vulnerable and helpless. Apparently, a possum cannot move once it's fainted, even if it wanted to. Hormones flood their mind keeping them motionless. I wonder if I could do that if a grizzly bear walked up and sniffed me? Food for thought — no pun intended!"

"A little while later, Ben and I walked back to see if Miss Possum was still there, but she had recovered and waddled away. I hope she sticks around to help in my garden this spring!"

TIPS:

"When you find a fainted or fatally injured female possum, check the pouch for babies. They can be raised by hand with advice from an experienced rehabber. They are adorable and will ride on your shoulder and chirp like baby birds when hungry," suggests Sonja.

Share your fun, amazing or crazing pet tips and tales at angelscribe@msn.com or Follow Pet Tips 'n' Tales on Facebook at www.facebook.com/PetTipsandTales. Adopt loving pets online at www.PetFinder.com. For spay or neutering, call the Humane Society at 541-942-2789.

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<p>SATURDAY 51° 37° Partly Cloudy</p>	<p>SUNDAY 50° 40° Rain</p>
<p>MONDAY 47° 39° Rain</p>	<p>TUESDAY 47° 50° Rain</p>

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