

COMPASS

Your Guide to the Tri-State Region

July 2, 2020



Special Community Food Edition



featuring recipes from

All Saints of America
Orthodox Christian Church
Animal Farm Foundation
Camp Sloane YMCA
Christ Church Episcopal
in Sharon
Cornwall Food and Fuel Fund
Crescendo
D. M. Hunt Library,
Falls Village, Conn.
Habitat for Humanity
Hotchkiss Library of Sharon
Kent Affordable Housing
Kent Boy Scout Troop
Kent Land Trust
Little Guild of St. Francis
Pine Plains United
Methodist Church
Region One School District
Salisbury Visiting
Nurse Association
Salisbury Winter
Sports Association
Sharon, Conn.,
Woman's Club
Sharon Audubon
ShowTown
Smithfield
Presbyterian Church, N.Y.
St. Andrew's Parish
St. Martin of Tours
The Cranford Club
United Church of Christ
in Cornwall

*Don't you miss gathering to support local nonprofits while enjoying communal refreshment?
Look inside to find the recipes for some of your favorite fundraising food and drink.*



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Food Edition

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Finding a way to keep connected, through food

Pancake breakfasts: They're not just fun, they also bring our communities together. All demographics, all ethnicities, part-timers, weekenders, old and young, everyone loves a pancake breakfast at the firehouse or a wine tasting in a tent in a beautiful backyard on a summer evening or the opportunity to indulge in desserts while feeling virtuous because you're supporting a good cause.

In this COVID-19 year, many fundraising meals and wine tastings have been canceled, depriving area nonprofits of money they need to continue to feed people in need, answer ambulance calls, put out fires, build starter houses to keep young families in the region.

Cooking these meals yourself is not the same thing. But in this special issue, we've compiled recipes for some iconic fundraising foods, to remind

you of what you're missing and to give you a chance to try them out at home. Perhaps you'll decide you'd really rather have someone else do the cooking, and you'll return to the church supper or school pasta dinner with renewed vigor once things return to something like normal.

Or perhaps you'll find that you really like cooking some of these foods. If that's the case, sign up to be a cooking volunteer! New chefs and helpers are always welcome.

The recipes in this issue are in no way a complete look at all the fundraising meals held in the Tri-state region; it's a small taste, so to speak, of what's available all year long (usually). Whether or not you see your favorite annual food fundraiser in this issue, keep in mind that donations are needed and welcome. We've put contact information next to the

recipes we have, but there are many more organizations that need your support. Don't worry if you can only afford to donate the \$10 or \$20 you might have spent on takeout chicken pot pie or a ham dinner. Remember that if that church or fire company or ambulance squad appreciated your money when they had to provide a meal in exchange, they'll appreciate it even more when the donation is free and clear.

Perhaps, soon, we will be able to gather once again and share a meal at a communal table, seated on plastic folding chairs. If not, we look forward to seeing you next year as we wait in line for some bacon and scrambled eggs or a steaming hot bowl of chili.

We hope you enjoy this issue, which was written in part by our staff and in part by our featured nonprofits.

— Cynthia Hochswender



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Salisbury Visiting Nurse Association

The mission of Salisbury Visiting Nurse Association is to provide comprehensive, compassionate health care and hospice care at home and in the community.

HARRY HALL'S REFRESHING SUMMER SALAD

"The Salisbury Visiting Nurse Association is by your side and always available to help members of our community deal with the consequences of this pandemic.

"Please support SVNA to ensure that our nurses, therapists and home health aides can continue to provide vital home care and hospice services to our friends and neighbors in the Northwest Corner of Connecticut.

"To make a donation, go to www.salisburyvna.org/giving/donate; or mail your donation to SVNA, 30A Salmon Kill Road, Salisbury, CT 06039."

Harry Hall lived for many years in Sharon, Conn., and was a well-known figure around town. The former head of the water commission, he was also famously the organizer of a weekly bridge game at the community center. Although he died in May 2019 at the age of 92, his presence remains, as do some of his excellent cooking instructions.

His family felt that he would want to dedicate this, one of his favorite recipes, to the Salisbury Visiting Nurse Association.

There are no measurements in this recipe; let your tastes and the size of your platter be your guide.

"The summer salad I like to make starts with a platter, not a bowl.

"The first layer is finely chopped fresh parsley. The second layer is less finely chopped fresh basil. The third layer is finely chopped sweet white onions (preferably Vidalia onions). The fourth layer is very thinly sliced cucumber. The fifth layer is slightly thicker slices of tomato.

"The topping consists of, in this order, a light dusting of sucrose [note: you can use sugar here], followed by Lowry's Seasoned Salt [note: you can use a few grinds of good pepper and some nice salt, or perhaps add some celery salt], followed by a drizzle of good olive oil and, last, a drizzle of red wine vinegar. Put it in the 'fridge to get it cold.

"Before serving, lift and turn over the layers so they become mixed. The

idea is to let the seasonings and sugar drain to the bottom. There the vinegar takes the 'heat' out of the onion. The juices from the herbs meld with the onion and the seasoning.

"Everyone's taste is different. I usually add more salt to the tomatoes. How much vinegar and how much olive oil to use one learns by doing. I like a residue of juices left over, after the vegetables are gone. Dipping bread into the juices may be fattening, but I find it marvelously delicious. Of course that depends upon how heavy-handed one is with the drizzling.

"There are often juices left over. I put them in small pitcher and put it in the 'fridge. I then use them before I start drizzling oil and vinegar the next day.

"This salad and fresh corn make August and September my favorite months."

SVNA MEMORIAL DAY ICE CREAM CONE



PHOTO SUBMITTED

SVNA board members (left to right) Nancy Stoer, Susan Knight and Leslie Allyn offered ice cream at a Memorial Day celebration.

Every year on Memorial Day, SVNA volunteers and board members scoop ice cream for children and adults and serve it in a tent in the center of town.

Ingredients

Your favorite ice cream
Waffle cones
Hot fudge sauce
Summer berries
Homemade whipped cream

Preparation

Drizzle sauce inside your cone. Add a few berries, then layer on some ice cream and add more sauce. Top with whipped cream and a couple of berries.

Enjoy!

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Sharon Audubon Center

These are recipes that Sharon Audubon Education Program Manager Wendy S. Miller has made for the annual MapleFest Maple Bake Sale. All include the real maple syrup made each February and March at the Audubon Center. Fresh maple syrup is for sale at the center, call 860-364-0520 and leave your order and a message for Bethany at ext. 115.

“We were not able to hold our MapleFest and Bake Sale this year, so hopefully we can still sell some of our delicious maple syrup for people to use in these amazing recipes,” Miller said.

In addition to the annual maple syrup sales, the center also hosts a Raptors and Riesling fundraiser that was canceled this year.

“Summer camps have also been canceled, which is a big part of our yearly revenue,” Miller said. “At this point, we don’t know where things will stand in the fall when it comes to planning our annual family community event, Audubon Kid’s Day.

“We rely on donations now more than ever with the loss of program revenue. We are still doing some virtual school programs, continuing with the American Kestrel banding project, and taking animals into our Wildlife Rehabilitation Clinic.”

To make a donation, call 860-364-0520 and leave a message at ext. 115 or ext. 120; or send a check made out to Sharon Audubon Center to 325 Cornwall Bridge Road, Sharon, CT 06069.



PHOTO COURTESY
SHARON AUDUBON

Guests at a Sharon Audubon Raptors and Riesling fundraiser had a chance to meet one of the resident raptors, held in this photo by Audubon’s Sunny Kellner.

“
As part of Audubon Connecticut, a state office of the National Audubon Society, our mission is to protect birds and the places they need, today and tomorrow.

MAPLE CREAM PIE

Ingredients

6 eggs
6 tablespoons flour
3 cups maple syrup
1 ½ cups heavy cream
2 9-inch pie shells, partially baked
Whipped cream
Chopped toasted walnuts

Preparation

Preheat oven to 350 degrees. Beat the eggs, and gradually add the flour. While beating, slowly pour in the syrup and cream. Pour this into the pie shells.

Bake the pies for 40 minutes, then let them cool to room temperature (they can be refrigerated).

Serve topped with whipped cream and chopped toasted walnuts.

MAPLE PECAN TARTS

Makes 12 tarts

Ingredients

1 cup butter, softened
6 ounces cream cheese, softened
2 cups all-purpose flour
4 large eggs

Filling

1 cup packed brown sugar
¾ cup maple syrup
⅔ cup butter, melted
2 teaspoons vanilla extract
Dash salt
3 cups pecan halves

Preparation

In a large bowl, cream the butter and cream cheese until smooth. Gradually beat in the flour. Shape the dough into a disc and wrap in plastic wrap. Refrigerate for two hours or until the dough is firm enough to handle easily.

Divide the dough into 12 portions. Roll each portion into a ¼-inch-thick circle; transfer to 12 ungreased 4-inch fluted tart pans with removable bottoms. Trim the dough even with the edges of the pans, then place the pans in a 15-by-10-by-1-inch baking pan. Refrigerate for 20 minutes.

Preheat the oven to 375 degrees.

In a large bowl, whisk the first six filling ingredients. Pour into tart shells; arrange the pecans over the tops. Bake for 25 to 30 minutes or until the centers are just set (the mixture will jiggle slightly). Cool on wire racks. Serve with vanilla ice cream. Refrigerate the leftovers.

MAPLE BACON CUPCAKES

Ingredients

1 pound bacon
4 ½ tablespoons butter
at room temperature
1 egg
5 tablespoons brown sugar
4 tablespoons maple syrup
1 ¼ cups self-rising flour
1 teaspoon baking soda
½ teaspoon baking powder
Tiny pinch salt
¼ cup milk

Preparation

Cook the bacon. Reserve the drippings and put them in the refrigerator so they will solidify.

Mince ¼ cup of the cooked bacon.

Beat the butter and solidified bacon fat until light and creamy. Add the brown sugar and maple syrup and beat well. Add the egg and beat until incorporated.

Sift the flour, salt, baking soda and baking powder together. Add some of the flour and mix it in, then add some of the milk; continue to alternate the dry and wet ingredients, ending with the dry. Mix until just combined.

Fold in the bacon.

Taste and add more maple syrup, flour or milk if needed for desired taste. Scoop into cupcake papers in a cupcake pan.

Bake at 350 degrees for 18 to 22 minutes or until a toothpick inserted in the center comes out clean.

Cupcake frosting

4 tablespoons butter
2 tablespoons maple syrup
1 cup powdered sugar

Beat the syrup and butter until combined. Add the sugar, a bit at a time. Whip at high speed until combined. Pipe or spread onto cupcakes. Top with additional bacon pieces and drizzle on some maple syrup.

Kent Affordable Housing

“Kent Affordable Housing provides homes to about 60 people in families with modest incomes,” said Virginia Bush Suttman, who is president of the organization’s Board of Directors.

“With the pandemic shutdown some tenants are struggling to pay their rents because their income has been curtailed. Those rents are crucial to the maintenance of these homes, and we have established a rent supplement fund to help those residents not fall behind.

“Instead of our annual fundraising pie sale — which we’ve had for 14 years — this year we are responding to The Lakeville Journal’s request for recipes that have been featured at our benefits.

“We’re hoping that you might send

contributions to help our tenants. Donations can be sent to KAH, P.O. Box 265, Kent, CT 06757, or online through PayPal. Go to www.kentaffordablehousing.org/you-can-help for more information.

“Spanakopita is traditional, and over the years sometimes did not make actually make it to the sales, because friends of the baker bought them before we opened. Cranberry Crumble is simple and uses ingredients one can keep on hand for when a sweet treat is needed for sudden visitors — when they are possible again.

“More information about our development and support of affordable housing can be found at www.kentaffordablehousing.org.”

“
Kent Affordable Housing is a volunteer community effort to expand housing opportunities for families, workers and retirees in Kent.”

SPANAKOPITA

*Recipe by Barbara Psarakis
(who is proud of her Greek connections)*

Ingredients

2 tablespoons of olive oil
3 chopped scallions
1 package of chopped spinach, defrosted
1 tablespoon chopped parsley
1 teaspoon of chopped (or dried) mint
Salt and pepper to taste (remember that feta is salty)
¾ cup each of cottage or ricotta cheese, grated mozzarella cheese and crumbled feta cheese
1 egg, beaten
Unbaked 8-inch pie crust

Preparation

Brown the scallions in the oil, then add spinach, parsley, mint and salt and pepper, and cook over low heat for 10 minutes. Remove from heat and stir in cheeses and egg. Pour into the pie shell and bake at 375 degrees for 30 minutes.

CRANBERRY CRUMBLE

*Recipe by Virginia Suttman
(more of a strategy than a recipe)*

You can put the crumble in a pie crust, or use small, individual baking dishes. If you don’t devour them at the first serving, you can freeze the rest for other celebrations.

For the crumble for one 8-inch pie or six 4-to-5-inch baking dishes

With a pastry cutter or two forks mash together 6 tablespoons butter; ½ cup each of flour, sugar and quick oats; ½ teaspoon each cinnamon and salt.

For each serving

Cover the bottom of the crust or dish with a layer of dried cranberries. Pile on an apple peeled and cut into ¼-inch to ½-inch pieces (use firm and juicy ones like Granny Smith or Gala).

Optional: sprinkle 1 tablespoon of brandy, cassis or other fruit liqueur or apple juice over the fruit in each serving.

Top with the crumble and sprinkle on a bit more cinnamon for color.

Bake at 350 degrees for 30 minutes.

If desired, add a dollop of ice cream, yogurt or crème fraiche for serving.



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Hotchkiss Library of Sharon, Conn.

We are an association library that serves the town of Sharon. Any and all donations made online will support our services and programming.

The Hotchkiss Library of Sharon, Conn., has already published its own cookbook, "Sharon Cooks," put together by the Friends of the Hotchkiss Library group in 2017.

"It was compiled and edited by Linda Beech," said the library's executive director, Gretchen Hachmeister. "This recipe, 'Granny Jill's Jamaican Cheese Straws,' was submitted by Belinda Morrow. This is surely the favorite recipe that volunteers turn to for an appetizer to bring to a library event.

"They are often made without the hot sauce, but either way they are very tasty. We await the arrival of a plate of these cheese straws, as the staff sets up for our many programs and receptions.

They are very often prepared by Skip and Lyn Mattoon."

The Hotchkiss Library of Sharon is doing online book talks this summer, to replace its annual summer book signing and used book sale.

"The Hotchkiss Library of Sharon, opened in 1893, was designed by renowned architect Bruce Price," Hachmeister said. "We are an association library that serves the town of Sharon. Due to the cancellation of our major fundraising events for the remainder of this year, any and all donations made at www.hotchkisslibrary.org will support our services and programming, as we reimagine what the library can be and do."

GRANNY JILL'S JAMAICAN CHEESE STRAWS

Ingredients

2 cups extra sharp cheddar cheese, grated
 ½ cup butter
 6 teaspoons ice water
 1 cup flour
 2 teaspoons dry mustard
 ½ teaspoon hot pepper sauce

Preparation

In a mixer, cream together the cheddar cheese and butter. Add ice water and blend.

In a separate bowl, mix the flour with the mustard and hot pepper sauce. Combine these ingredients with the cheddar mixture.

Roll the dough into a ball, then chill in the refrigerator for about 10 minutes.

Roll the chilled dough out onto a floured board until it is ¼ inch thick. Cut the dough into strips about 3 inches long and ¼ inch to ½ inch wide, then chill again for 10 minutes.

Preheat the oven to 400 degrees.

Place the cheese straws on an ungreased cookie sheet so they are not touching. Bake for 10 to 15 minutes.

Yields three cookie sheets of cheese straws.

Smithfield Presbyterian Church, N.Y.

Our congregation is small, but growing, and we offer radical hospitality to all who might be interested in worshipping with us or joining our church family.

The Smithfield Presbyterian Church in Amenia, N.Y., was formed in the mid 1700s but its age hasn't prevented the church and its parishioners from keeping up with the times: When COVID-19 put a temporary halt to in-church services, the Rev. Douglas Grandgeorge began offering Sunday worship online.

There is no online alternative to a good old church supper, however. The recipe below for the creamed potatoes might bring back some gustatory memories.

Lakeville Journal reporter/editor Leila Hawken offered some thoughts on the annual fundraising dinner.

"The traditional Strawberry and Ham Supper to benefit the Helpers' Society at Smithfield Church in Amenia

dates back to at least 1900, when the \$2 supper (\$1 for children) gave the Helpers' Society sufficient funds to support the social needs of The City, as Smithfield was then called," she said.

"The scalloped potatoes are still made the same way by church members, and always win high praise.

"This year the coronavirus caused the event to be canceled. Donations to help the Helpers' Society recoup this year's loss can be sent to The Smithfield Church, 656 Smithfield Valley Road, Amenia, NY 12501 or online at www.thsmithfieldchurch.org."

As for the ham that accompanies the potatoes, Hawken said, "we poke cloves in the hams and bake them at 300 degrees for four hours. Tender deliciousness is the result."

CREAMED POTATOES AU GRATIN

Ingredients

10 pounds of potatoes
 1 ½ quarts of whole milk
 ⅔ cup flour
 ¾ cup butter
 1 pound grated white cheddar cheese
 Salt and pepper to taste

Preparation

Peel and dice the potatoes, then cook until just tender. Layer them in one or more large baking dishes. There should be at least two layers of potatoes.

Preheat the oven to 350 degrees.

Heat the butter in a skillet, then add the flour and cook, stirring, for about a minute. Slowly add in the milk, stirring well after each addition. Add half the cheese. Season to taste with salt and pepper.

Pour over the potatoes and put the rest of the grated cheese on top.

Bake for about 15 minutes, until the top is golden brown.

The Cranford Club

“

In more than a century the club has helped improve life in North Canaan in myriad ways.

The Cranford Club in North Canaan, Conn., is an old-fashioned group formed by women in the town in the 1800s just to help out where help is needed. The group has fundraisers and sometimes organizes informational talks and events.

The club was first organized in November 1897 and became part of the Connecticut Federation of Women's Clubs and the General Federation of Women's Clubs.

In more than a century the club has helped improve life in town in myriad ways. Most recently, club members helped set up the railroad history center at the refurbished Union Station Depot and the town's own

Canaan History Center in the former law offices of Catherine Roraback.

Anyone who would like to donate funds on behalf of the Cranford Club is invited to send money to the History Center, "to provide a climate controlled room to preserve the many wonderful papers and books."

Send checks to The History Center, P.O. Box 145, North Canaan, CT 06018.

Club member Bunny McGuire said, "This is the recipe we used this year for the Community Dinner at the Bitterman Center.

"There is no charge for this dinner, and everyone is invited."



PHOTO BY CYNTHIA HOCHSWENDER

The members of the Cranford Club helped set up the railway museum at the Union Station Depot in North Canaan last year.

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Ingredients

30 pounds ground beef
40 eggs, beaten
15 packages onion soup mix
10 cups ketchup
6 to 7 cups water
18 cups Saltine crackers, crushed

Preparation

Combine all the ingredients, adding the beef and crackers last.

Put the mixture in four 15-by-20-inch and one 13-by-15-inch pans.

Bake at 350 degrees for approximately 2 hours; the internal temperature should be 170 to 175 degrees.

Serve with ketchup, mashed potatoes and peas.

Christ Church Episcopal in Sharon

“
We are called to be one with God and each other
by living the Gospel with love and compassion.”

Cathy Casey shared this recipe for apple crisp “that our mother used for many years at Sharon’s Christ Church Episcopal chicken barbecue dinners in the 1970s and 80s.

“I remember our mother stressing over the barbecue for months ahead of time. It got so big they had to move it out of the church in Sharon and hold it outside at Sharon Center School.

“Somehow I remember this recipe being passed from another relative and parishioner, Marion Kinsman. I believe the dinner was to fund a scholarship program the church gave to parish students going to college.

“The chicken barbecues have since been dissolved and now the church focuses on a Car Show in the fall. Funds are used for those in need of assistance in the Sharon community. The dessert is served occasionally at community dinners the church holds.

“Another favorite church dinner was Madge Dent’s Hamburger Pie. She and her husband, Cyril, were longtime residents of Sharon and members of the parish.

“Cyril worked at the Shagroy market in Salisbury [now known as LaBonne’s] in the produce department.

“Madge was a marvelous cook and shared many special recipes with the church. She made this every time we had a potluck dinner.

“She was also very talented as a baker. She made the Simnel cake for the annual Mothering Sunday, which happens on the fourth Sunday of Lent. A friend went yearly to a purveyor of dried fruits in Brooklyn to get the ingredients for her Christmas cakes.

“Another notable recipe was Bill Riley’s Cheeseburger Soup, which he brought to many potluck dinners. The tradition is carried on by his good friends Rick and Barbara Ives to this day. Bill was our local plumber, at Riley Plumbing, for many decades.

“His recipe for this soup was published in ‘The Riley Family Cookbook’ because it was so good.

“Bill passed away in April but left us with this legacy.”

APPLE CRISP

Ingredients

8 to 10 peeled, cored
and sliced baking apples
 $\frac{2}{3}$ cup melted butter
2 lightly beaten eggs
2 cups sugar
2 cups all-purpose flour
 $\frac{1}{2}$ teaspoon salt
2 teaspoons baking powder
1 teaspoon each cinnamon and
nutmeg

Preparation

Preheat the oven to 350 degrees.

Grease a 13-by-9-by-2-inch pan. Layer the apple slices in the pan and pour the eggs over them.

Combine the dry ingredients with the butter until they come together to about the size of small peas. Layer the crumbs over the apples. Bake for 45 minutes.

MADGE DENT’S HAMBURGER PIE

Crust ingredients

2 cups flour
1 teaspoon salt
 $\frac{2}{3}$ cup shortening
such as Crisco or coconut oil
6 tablespoons of water

Combine the ingredients until they just come together (do not over mix). Chill and roll out half of this recipe to fit a 9-inch pie pan. Use the remainder for the top (keep in the refrigerator until you’re ready to roll it out).

Filling ingredients

2 pounds hamburger
 $\frac{1}{2}$ cup celery
2 tablespoons tomato puree
Salt and pepper
1 medium onion
1 cup chopped mushrooms

A pinch of dried tarragon
 $\frac{1}{3}$ cup water
2 tablespoons flour

Preparation

Preheat the oven to 350 degrees.

Sauté the chopped mushrooms, celery and onions. Add the other ingredients except the flour.

Heat through, then add flour.

Cool the mixture before filling the crust. Roll out the top crust and wet the edges, then seal the upper and lower crusts together.

Make two or three cuts in the center top to let steam escape.

Bake for 1 $\frac{1}{4}$ hours.

BILL RILEY’S CHEESEBURGER SOUP

Serves 6 to 8

Ingredients

1 pound ground beef
2 medium potatoes, peeled and cubed
 $\frac{1}{2}$ cup chopped celery
 $\frac{1}{4}$ cup chopped onion
2 tablespoons chopped green pepper
1 tablespoon beef bouillon
 $\frac{1}{2}$ teaspoon salt
1 $\frac{1}{2}$ cups water
2 $\frac{1}{2}$ cups milk
3 tablespoons flour
1 cup shredded cheddar cheese

Preparation

Brown the beef in a 3-quart saucepan; drain the fat off. Stir in the potatoes, celery, onion, peppers, bouillon, salt and 1 $\frac{1}{2}$ cups water. Cover and cook until tender, about 20 minutes.

Blend $\frac{1}{2}$ cup milk with flour and add to saucepan along with the remaining milk. Cook and stir until thickened and bubbly, stirring out lumps.

Add cheese; heat and stir until the cheese melts.

Cornwall Food and Fuel Fund

“
The Cornwall Food and Fuel Fund has fed many families in need through the years and has been particularly active during the COVID-19 crisis.”

Alice Sarkissian developed this Armenian-inspired pancake recipe that she and Dave Cadwell served at their Cadwell's Corner restaurant in West Cornwall (next to the Covered Bridge) from 1987 to 1997. The cardamom and cinnamon give them a deliciously sweet scent and taste; buttermilk makes them light and moist, although regular whole milk will work too.

Dave asked that this recipe be dedicated to the Cornwall Food

and Fuel Fund, which has fed many families in need through the years and has been particularly active during the COVID-19 crisis.

To donate, send a check to Town of Cornwall Food and Fuel Fund, Town of Cornwall, Attn: Finance Officer, P.O. Box 97, Cornwall CT 06753; or contact Barbara Herbst, Finance Officer, Town of Cornwall. For assistance, contact Heather Dinneen at 860-672-2603 or at cornwallsocialservices@gmail.com.



PHOTO BY CYNTHIA HOCHSWENDER

These fluffy and flavorful pancakes don't need a topping but ... isn't everything better with maple syrup, whipped cream and berries anyway?

CINNAMON AND CARDAMOM PANCAKES

Ingredients

3 cups flour
1 cup sugar
1 tablespoon baking soda
1 teaspoon baking powder
½ teaspoon salt
2 to 3 tablespoons cinnamon
1 teaspoon ground cardamom
1 quart buttermilk (you can use whole milk instead)
1 tablespoon vanilla extract
1 stick of butter
1 cup shortening such as coconut oil, canola oil or Crisco
3 eggs

Preparation

Melt the butter and shortening and let them cool for a few minutes while you combine the dry ingredients. Add the vanilla extract to the wet ingredients and then combine them with the dry ingredients. Lightly beat the eggs and then mix them in with the dry ingredients.

Heat a griddle until it's warm (350 degrees), enough to make water sizzle, but not burning hot.

Serve with maple syrup or with whipped cream and berries (or both).

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Kent Boy Scouts

In Scouting, boys and girls start with their best right now selves and grow into their very best future selves.

Boy Scout Troop 11 in Kent, Conn., hosts one fundraiser annually, the St. Patrick's Day Dinner.

Due to COVID-19 this fundraiser was canceled and it's unlikely the troop will hold any fundraisers in this

calendar year. Donations can be sent payable to Kent Troop 11, c/o Melissa Roth-Cherniske, 397 Kent Cornwall Road, Kent, CT 06757.

The Irish soda bread is always a hit at the March dinner.

IRISH SODA BREAD

Ingredients

4 cups of all purpose flour
 ¼ cup white sugar
 3 teaspoons baking powder
 1 teaspoon salt
 1 teaspoon baking soda
 ½ stick butter (4 tablespoons), softened
 2 cups of currants or raisins
 1 large egg, lightly beaten
 1 ¾ cups buttermilk
 2 tablespoons caraway seeds (optional)

Preparation

Preheat the oven to 375 degrees. Grease two 8-inch round cake pans. Combine the dry ingredients in a large bowl. Add the butter to the dry ingredients and cut them with

a pastry blender or a food processor until crumbly. Mix in the currants. Beat the egg and buttermilk and caraway seeds if you use them; blend them into the dry ingredients.

Turn the dough out onto a floured surface and knead it until smooth (about 2 to 3 minutes). Add more flour as needed if the dough is too wet to handle.

Divide the dough in half and shape it into rounds. Press the dough into the greased cake pans. Cut crosses into the top, a half inch deep.

Bake for 30 to 35 minutes or until golden brown on top.



PHOTO BY MELISSA ROTH CHERNISKE

At a recent Boy Scout St. Patrick's Day dinner were, from left to right, Nate Winter, Lynn Harrington, Aiden Cherniske, Leo Luning, Tyler Fredritz, on the line serving Via Messina, at right in photo.



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Pine Plains United Methodist Church

We are a church with a heart for mission, which can be found from our Sunday School penny collections through the teddy bear ministry, our thrift store, hosting the community food locker and more!

Ruth Cohn of the Pine Plains, N.Y., United Methodist Church said that, in normal times, the UMC hosts Fourth Friday fundraising dinners.

“They are come as you are, pay what you wish,” she said. “There is always a specific mission that the money goes to. We place a basket on each table with information about the mission for people to read. The idea was to create a place where people could come and eat, bring the family and

not spend a fortune. We also wanted people to feel comfortable enough to stay and visit with each other.

“Each month we had a different theme for the meal. We have done vegetarian, international, comfort food, breakfast for dinner, and soup/salad to name a few. Our vegetarian meals were very popular.”

This is one of Cohn’s favorite recipe contributions.

KOREAN WONTONS

Ingredients

1 pound ground beef
2 cups cabbage, chopped
1 cup onion, chopped
½ cup carrot, chopped
1 egg
1 ½ teaspoons soy sauce
1 teaspoon salt
1 teaspoon fresh garlic or garlic powder
1 teaspoon pepper
1 ½ cup bread crumbs
2 teaspoons sesame oil

Preparation

I use my food processor to chop the cabbage, onion and carrot. Mix all the ingredients in a large bowl.

Use a package of wonton wrappers; you’ll need about 60. Place

approximately one tablespoon of filling in the middle of each skin. Wet the skin around the edges with water and fold over to make a triangle. Crimp the edges to seal them. Continue filling the wrappers until you run out of filling.

I use my electric skillet to fry the egg rolls but you can use a heavy, deep skillet over high heat. Fill the skillet with enough oil to cover the wontons and heat to 350. I use peanut oil, but canola oil will do. Fry the wontons until they’re golden brown on both sides. Remove and place on paper towels to drain.

These are best fresh. Making them for the dinner, I kept them warm in a slow cooker. They can be made and frozen for later use.

MOM’S APPLESAUCE PANCAKES

Ingredients

2 cups pancake mix or Bisquick
(use a pancake mix that calls for eggs and oil)
1 teaspoon ground cinnamon
2 eggs
1 cup applesauce
1 teaspoon lemon juice
½ cup milk

Preparation

Stir pancake mix and cinnamon together in a large bowl. Make a well in the center of the mix and add eggs, applesauce, lemon juice and milk. Stir until smooth.

Heat a lightly oiled griddle over medium high heat. Pour approximately ¼ cup of batter for each pancake on the griddle and brown on both sides.



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Sharon, Conn., Woman's Club

“*Founded in 1910, the purpose of the Club was to stimulate and encourage all efforts toward intellectual and social betterment in the home and in the community.*”

“In years past the Sharon Woman's Club Chili Dinner fundraiser has been able to make generous contributions to our community nonprofits including the Sharon Ambulance, the Sharon Fire Department, Chore Service, Sharon Day Care, Sharon Community Foundation, Audubon Sharon, Hotchkiss Library, Little Rascals, Sharon Historical Society, Sharon Park and Rec, SVNA, SVNA Hospice, WHDD Radio, Women's Support Services, Equus Effect and the

Scouts,” said President BZ Coords. “With the uncertainty of future group dining events due to COVID-19, we worry that we will not be able to sustain the level of support we contribute to these vital community services, and will need to find alternative means of raising funds.” For information or to make a contribution, send a letter to the Sharon Woman's Club, P.O. Box 283, Sharon CT 06069.

MIMI HOLST-GRUBBE'S ORANGE CHIFFON CAKE

This recipe has been a favorite at the Sharon Woman's Club Chili Dinner, held the last Saturday in February. It was made by a beloved club member, Mimi Holst-Grubbe, who has since passed.

Ingredients

- 2 ¼ cups cake flour
- 1 ½ cups sugar
- 3 teaspoons baking powder
- 1 teaspoon of salt
- ½ cup canola oil
- 5 egg yolks
- ¾ cup orange juice
- 3 tablespoons grated orange rind
- 1 cup egg whites (seven to eight)
- ½ teaspoon cream of tartar

Preparation

Preheat the oven to 325 degrees. Note: The original recipe does not have information on baking pans, but you should be able to use a 9-inch pan. Be sure to grease and flour it before you add the batter.

Sift together the dry ingredients. Make a well and add the oil, egg yolks and orange juice and rind. Beat until smooth.

In a large and very clean mixing bowl, beat the egg whites and cream of tartar until very, very stiff.

Pour the egg yolk mixture gradually over the beaten whites and fold in gently.

Pour into the greased cake pan.

Bake at 325 for 55 minutes and then at 350 for 10 to 15 minutes.

When done, invert the cake onto a cooling rack. Wait until it is fully cooled before trying to loosen the sides with a spatula.

Orange frosting

Blend together 3 cups of sifted confectioners sugar, ⅓ cup soft butter, 3 or more teaspoons of orange juice and grated orange rind.

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Animal Farm Foundation

“Everything about our work centers around our commitment to equality for people and the animals with whom we all share our lives.”

Founded in the 1980s on the belief that all individuals deserve equality, compassion, and justice, Animal Farm Foundation (AFF) in Bangall, N.Y., see lower photo at right, brings dogs and people together to end discrimination.

AFF creates positive change for dogs, people and communities through our service dog program, PAWS jail program; and by funding the training of K9 detection dogs.

When you give to Animal Farm,

your funds go to train dogs for people with disabilities, help to end the drug crisis through our detection dog program, increase pet-owner accessible housing, or one of the many other ways our grantees create change.

Your donation helps our staff provide educational materials for shelters and those who work to end breed-specific legislation.

Learn more at www.animalfarmfoundation.org.

SHAVED BRUSSELS SPROUT SALAD

Serves six

Ingredients

1 tablespoon cider vinegar
1 tablespoon Dijon mustard
2 teaspoons honey
1 small garlic clove, minced
2 tablespoons olive oil
1 pound Brussels sprouts, halved and thinly sliced
1 small red onion, halved and thinly sliced
½ cup dried cherries, chopped
⅓ cup chopped pecans, toasted

Preparation

Whisk together the first four ingredients; gradually whisk in oil until blended.

Place Brussels sprouts, onion and cherries in a large bowl; toss with dressing. Refrigerate, covered, for at least one hour. Stir in pecans just before serving.

CARROT DOG TREAT

Ingredients

½ cup carrot purée (see below)
⅓ cup whole wheat flour
⅓ cup oat flour
⅓ cup all-purpose flour
1 pinch cinnamon

Preparation

Preheat the oven to 400 degrees. Purée two carrots with ⅓ cup water; it doesn't have to be super smooth.

In a large bowl, combine the flours and cinnamon. Add the carrot purée and stir to combine with a large spoon, then use your hands to make a smooth dough. If it's too sticky,

add more all-purpose flour; if it's too crumbly, add more water.

Roll out the dough onto floured parchment paper until it's about a half inch thick. Cut the dough into shapes with cookie cutters. Transfer the cookies onto a baking tray lined with parchment paper. Knead together the leftover dough, roll it out again, cut out cookies until you've used all the dough.

Bake the biscuits for about 15 minutes until crispy. Let them cool off completely before giving them to your dog, or storing them in an airtight container.



PHOTO BY STEPHEN POTTER



PHOTO COURTESY ANIMAL FARM FOUNDATION

Crescendo

“Crescendo is dedicated to the performance of music with cultural significance that is of high quality, is emotionally alive and personally meaningful for its audiences and musicians.”

Crescendo's founding artistic director, Christine Gevert, said that the group's "‘Virtual’ Vocal Ensemble singers have been recording four to eight voice Renaissance motets and hymns for 12 weeks now," in the absence of doing live concerts, see top photo at left. "Each week this music is offered as prelude and during the online service for our home base and concert venue, Trinity Church's Sunday services.

"We are currently looking into developing a virtual season, which might span a whole year, with performance, talks and interviews and

coaching and education."

This recipe was created for Crescendo by award-winning, best-selling Connecticut cookbook authors Bruce Weinstein and Mark Scarbrough (www.bruceandmark.com; their newest title is "The Instant Pot Bible").

"We always hold a reception after the concerts," Weinstein said.

"This gives Christine a chance to meet and greet and personally thank donors."

To learn more about Crescendo and to see the virtual performances, go to www.worldclassmusic.org.

CHOCOLATE ALMOND CRESCENDI

Makes 36 bar cookies

Ingredients

2 sticks (16 tablespoons) cool unsalted butter, cut into chunks, plus additional for the pan
¾ cup packed dark brown sugar
1 ¾ cups plus 2 tablespoons all-purpose flour
12 ounces semisweet chocolate, chopped, or semisweet chocolate chips
½ cup light corn syrup
2 teaspoons vanilla extract
2 ½ cups roughly chopped roasted salted almonds

Preparation

Position the rack in the center of the oven and heat the oven to 350 degrees. Generously butter a 9-by-13 inch baking pan, or spray it with nonstick baking spray; set aside.

Beat 1 ½ sticks (12 tablespoons) butter and dark brown sugar in a large bowl until the sugar dissolves and the mixture becomes quite fluffy, about 3 minutes. Add the flour and beat just until a crumbly dough forms. Press this dough into the bottom of the prepared pan, making sure there are no cracks or gaps without pressing down too hard.

Bake until lightly browned at the edges, about 15 minutes. Transfer to a

wire rack while you make the filling. (Maintain the oven's temperature.)

Melt the remaining half stick (4 tablespoons) butter, the chocolate and the corn syrup in a medium saucepan set over very low heat, stirring constantly just until all the chocolate has melted and the mixture is smooth. Stir in the vanilla.

Pour the chocolate mixture over the crust in the pan, spreading it gently but evenly to the edges. Dot the top with the almonds; press them into the chocolate with a flat spatula, not to submerge them but to make sure they're held by the chocolate.

Bake until the topping is bubbling and almost set, about another 15 minutes.

To cool: Transfer the pan to a wire rack and cool completely, about 2 hours. Run a small knife around the edge of the pan as it cools to make sure the chocolate is not sticking to the pan.

To unmold: When the chocolate on top has set and cooled, invert the pan over a large cutting board and gently knock the whole sheet of bar cookies out of the pan. Remove the pan, then reinvert the sheet of bar cookies, using a second large baking sheet. Cut into squares.

Salisbury Winter Sports Association

The Salisbury Winter Sports Association (SWSA) was able to hold the annual ski jumps in Salisbury, Conn., just a month or so before the COVID-19 quarantine. However, other fundraising events such as the summer clam bake have been canceled.

SWSA uses funds raised each year to train young ski jumpers and send them to competitions across the East Coast. To learn more, go to www.jumpfest.org.

Each winter, SWSA partners with The White Hart in Salisbury for a chicken pot pie fundraiser.

The recipe, below, is giant and can be reduced to one chicken, and about one third of each of the other ingredients; but pot pies are very much done to the taste of the chef, so feel free to tinker.

The cooking notes here (from renowned chef Annie Wayte) are like a

master class in a simple, soul-satisfying kitchen classic. Wayte is chef and a partner of The White Hart inn in Salisbury.

“I grew up on pot pies of all descriptions — rabbit, guinea fowl, veal and fish to name a few,” she said. “The key to making any pot pie delicious, as my late grandmother would always demand, is a good stock. And the beauty of all these pies is you have the ingredients on hand and nothing goes to waste. A whole chicken is gently simmered in water with a few carrots, onions and garlic. All the better if you add a few simple hard herbs such as thyme, bay, rosemary or sage. Forty minutes later not only do you have cooked chicken meat ready to be pulled from the carcass for the pie filling but you have the foundation of the pot pie: a humble and delicious

chicken stock.

“The same goes with other proteins: Take a whole rabbit or veal shanks or even a whole fish, or a lobster gently poached in water until the flesh is cooked and a stock is made.

“My grandmother also taught me to add a rasher of bacon for flavor to the stock while the chicken simmers in the pot. A no-brainer really!

“At The White Hart we thicken our chicken stock with flour and butter and add the cooked shredded chicken, diced ham, mushrooms and carrots before

covering with an all-butter puff pastry.

“My mother had her own version, adding a layer of cooked and sliced potatoes seasoned generously with salt, pepper and butter before placing the pastry lid on top. I always loved this idea too and you never know, perhaps next year we’ll do that for the SWSA pot pie night!

“One more tip: When making a pot pie be sure to slit a hole in the pastry top with a sharp knife before baking to allow steam to escape, thus preventing your pastry from becoming soggy.”

“The mission of the Salisbury Winter Sports Association is to acquaint our nearby communities, especially the children, with Nordic ski-jumping, cross-country and Alpine skiing, and to teach the skills necessary for their enjoyment and lifelong pursuit.”

CHICKEN POT PIE

Makes 32 servings

Ingredients

7 whole chickens
3 onions, quartered
3 carrots, halved lengthwise
3 stalks celery, halved
3 rashers of bacon
3 bay leaves
1 tablespoon black peppercorns
3 stalks of fresh tarragon
4 leek whites
4 quarts cremini mushrooms, cleaned and quartered
2 pounds smoked ham, diced
2 ½ cups heavy cream
3 bunches parsley, cleaned, picked, chopped

Preparation

Open and pat the chickens dry with paper towels. Season lightly inside and out with salt. Place in a large baking container such as a Dutch oven and cover with cold water. Add peppercorns, bacon, bay leaves, tarragon, onions, carrots and celery.

Bring to a simmer and skim off the scum. Reduce to a very light simmer and place parchment paper on top. Cook very slowly until the chicken can be picked. Remove the birds from the pot and leave to cool to room temperature.

Pick all the meat into bite-size chunks. Remove the carrots and place in a cooler until cold. Pass the stock through a strainer or chinois and reduce to about 5 ½ quarts.

Sweat off the leeks in a little chicken fat and season, then sweat them for 5 to 6 minutes more and remove them from the pan. Sweat the mushrooms in a little fat until cooked, and then remove from the pan.

Add the chicken fat or some butter to the cooking pan and melt. Stir in an equivalent amount of flour and make a roux, then add the chicken stock. Whisk until you have a velouté, and cook for an additional 10 to 12 minutes.

Add the chicken pieces to the sauce, then the leeks and mushrooms. Dice the cooked carrots and add them in, then add the ham and chopped parsley. Add the cream, and season to taste.

Chill the mix down quickly.

Fill pots with 12.5 ounces each, making sure to stir the mix first and giving an even mix of the ingredients. Place pastry on top, and bake at 375 degrees for 15 to 20 minutes.



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Kent Land Trust

KLT works to protect northwest Connecticut's natural beauty and resources through direct ownership of land, stewardship of conservation easements on privately owned properties, and assistance to landowners interested in responsible and sustainable land management practices.

The Kent Land Trust (KLT) was founded in 1989 by a small group of residents dedicated to conserving the town's natural places and scenic beauty. It now stewards more than 2,600 acres of farm and forest land, some of which is owned and some protected through conservation easement.

Ten of the KLT nature preserves have trail systems; look for maps on the town website at www.townofkentct.com and at www.kentlandtrust.org (where you can also find information about making a donation).

The Kent Land Trust hosts an

annual Memorial Day picnic each year following the town parade. It's free to the community, a thank-you to the town and a great time to see friends and neighbors at the beginning of summer.

At the end of summer KLT has its major fundraiser: a cocktail party featuring a spectacular Kent setting. Funds raised enable the land trust to maintain the properties it protects, including the public trails.

The lobster sliders are a perennial and popular item at the cocktail party, which is known for the delicious bites crafted by Anne Gallagher Catering from locally farmed products.

LAND TRUST LOBSTER SLIDERS

This recipe, served at our cocktail party fundraiser, is adapted from a recipe at www.afamilyfeast.com.

Ingredients

The meat from a 1-pound cooked lobster, cut into bite-sized bits
 1/3 cup mayonnaise
 2 teaspoons fresh lemon juice
 1/4 cup finely chopped celery
 1 teaspoon chopped fresh parsley
 2 teaspoons of the green tops from a scallion, minced fine
 1 dash of hot sauce
 Pinch of coarse salt
 A few grinds of black pepper
 Small slider rolls
 2 tablespoons melted butter

Preparation

Put the cooked lobster meat in a large bowl. In a separate, smaller bowl combine the mayonnaise, lemon juice, celery, parsley, scallion, hot sauce and salt and pepper. Season it to taste, then mix in the cooked lobster meat.

Brush the insides of both sides of each roll with butter, then toast them in a medium fry pan over medium heat until browned.

Divide the lobster salad onto the rolls and serve.

You can garnish it with lettuce, chives, a sprinkling of paprika or some thin slivers of fresh lemon rind.

MEMORIAL DAY BARBECUE PULLED PORK

The Kent Land Trust's famous barbecue pulled pork is prepared with care by our own Kent heroes at the Davis IGA. This recipe is adapted from one presented at www.foodnetwork.com by Ree Drummond, The Pioneer Woman.

Ingredients

1/4 cup brown sugar
 1 tablespoon chile powder
 1 tablespoon paprika

2 teaspoons pureed fresh garlic
 2 teaspoons coarse salt
 1 teaspoon ground black pepper
 1 teaspoon cayenne pepper
 1 pork shoulder
 4 onions, cut into halves
 1 bottle of barbecue sauce
 Rolls or slaw for serving (or both)

Preparation

Stir together the brown sugar, chile powder, paprika, garlic powder, salt, black pepper and cayenne in a small bowl. Rub the mixture all over the pork shoulder. Wrap the pork in plastic wrap and refrigerate for several hours or overnight.

Preheat the oven to 300 degrees.

Place the pork in a large pot on a bed of the onion halves. Roast until fork-tender and falling apart, about seven hours. Remove the pork from the pot and set it on a cutting board. Slice some of the onion.

Place the pot on the stove over medium-high heat and add 1/2 to 1 cup of hot water. Scrape the pan to loosen up the bits and cook for 5 minutes to reduce. Pour in the barbecue sauce and stir to heat.

Shred the meat with two forks, add the sliced onions to the pork and then toss in the barbecue sauce until it's coated to your liking. Serve on rolls, or on a plate with slaw or a salad.



PHOTO SUBMITTED



Bull Mountain Preserve

All Saints of America Orthodox Christian Church

“
Our community is a friendly mix of ethnicities,
of both cradle Orthodox and converts, and our services
are in English. Guests are always welcome.”

All-Saints of America Orthodox Christian Church in the Twin Lakes section of Salisbury, Conn., participates every year in the Fall Festival fundraiser for the churches in town, with international foods including Greek baklava and spanakopita and French gougères.

“These are best sellers at our Fall Festival food booth,” said Hope Mongeau. “We have published a cookbook that has these and many other favorite recipes from family

and friends. The cookbook can be purchased for \$10 including postage. Call me at 860-435-9632 if you’re interested.

“Proceeds from our fundraisers, including the cookbook, go to local charities and into our general fund to help with expenses. To donate go to our website at www.allsaintsofamerica.us or mail to All Saints of America, P.O. Box 45, Salisbury, CT 06068.”

HOPE’S BAKLAVA

Ingredients

1 ½ pounds of shelled,
chopped walnuts
1 cup sugar
1 ½ teaspoons cinnamon
1 pound of phyllo pastry sheets
1 pound unsalted butter, melted

For the syrup

(make this ahead and refrigerate it)
3 cups sugar
2 ½ cups water

Preparation

Bring the sugar and water to a boil and let them simmer for 15 minutes. Refrigerate.

Finely chop the walnuts (in a food processor, if possible) and then combine them with the sugar and cinnamon.

Butter a large baking pan and line it with seven or eight phyllo sheets, using a brush to cover each sheet evenly with melted butter.

Spread nut mixture over the top phyllo sheet, covering the entire surface. Add two more phyllo sheets and brush them with butter, then cover the surface with nuts. Continue doing this until you run out of nut mixture. Save about 10 sheets of phyllo for the top layer. Pour the remaining melted butter over the top.

Bake at 325 degrees for about 30 minutes or until golden. Remove from the oven and pour the cold syrup over the hot baklava.

Refrigerate the baklava before serving. You can also freeze it.

GOUGERES (CHEESE PUFFS)

These are a savory, eggy version of cream puffs. This recipe does not “double” well; it’s better to make two batches if you want twice as many puffs.

Ingredients

1 cup water
½ cup butter (one stick)
½ teaspoon salt
¼ teaspoon freshly ground pepper
1 cup flour
4 eggs
3 ounces shredded
Swiss or cheddar cheese

Preparation

Preheat the oven to 375 degrees. Butter a baking sheet.

In a large saucepan, combine the water with the butter and salt and pepper. Bring to a boil.

Add the flour all at once and beat it in with a wooden spoon until the mixture leaves the sides of the pan and does not separate (this should take about a minute).

Remove from heat and continue to beat-and-stir the mixture for about two more minutes, to cool it.

Add the eggs one at a time, beating with the wooden spoon after each addition until the mixture has a satiny sheen. Stir in the cheese.

Use a tablespoon to scoop out the mixture and drop in dollops onto the baking sheet to form individual puffs. Bake for about 30 to 40 minutes, until they are puffed and golden.

Serve warm or cold.



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D. M. Hunt Library, Falls Village, Conn.

“The heart and soul of the library is the warmth and hometown feeling everyone receives upon entering its doors. The library has a long and proud tradition of exceptional service to the Town of Falls Village.”

The Friends of the David M. Hunt Library in Falls Village, Conn., were not able to hold the Midwinter’s Night in the Village fundraiser at the library in February.

This popular event includes home-baked goods and performances of music and poetry.

“It has always provided a welcome respite from a cold New England winter,” said Friends member Zoe Fedorjaczenko. “Ticket prices were

\$25 and the event raised much-needed funds for the library’s operational budget.

“We welcome donations, particularly during these difficult times. Donations can be made at www.huntlibrary.org or by mailing a check to David M. Hunt Library, P.O. Box 217, Falls Village, CT 06031.”

The library, which is located at 63 Main St., was able to reopen on June 23. The phone number is 860-824-7424.

AKKE’S CILANTRO DIP

This recipe is *always* served at library events and is *always* the first appetizer to disappear. Everyone knows now to get it before it’s all gone.

Made by Assistant Librarian Akke de Vlas Jasmine (who brings it in a cute pie carrier and then bakes it in our toaster oven or microwave), this dip is especially enjoyed at Hunt ArtWall receptions.

Ingredients

One block of cream cheese, softened
Fresh cilantro
Half a jar of salsa (Akke uses the Tostitos brand)
Enough cheddar cheese to cover
A bag of Scoops corn chips

Preparation

Spread softened cream cheese in a glass pie pan or quiche pan. Cover with cilantro leaves. Cover the cilantro with the half jar of salsa. Cover salsa with the shredded cheddar. Bake at 350 degrees for 3 or 4 minutes, just to melt the cheddar. Serve with Scoops.

NIBBLERS

This recipe from Library Director Erica Joncyk is a favorite at ArtWall receptions and at the Music Mountain Food Tent, which features emerging artists and is the first concert of the season in May. Joncyk credits longtime volunteer Ruth Martin with creating this recipe many years ago.

Tables at the Food Tent are filled with a selection of small bites and desserts and it’s all free (as is the concert).

Ingredients

6 English muffins, split
1 ½ cups grated cheddar cheese
½ cup chopped onion
½ cup mayonnaise
½ cup chopped black olives

Preparation

Put the oven on “low broil.” Put the English muffins in a shallow 11-by-15-inch baking dish, or on a baking sheet lined with foil. Mix the other ingredients together until they are thoroughly blended, then distribute on the tops of the muffins. Put them under the broiler until the cheese bubbles, about 7 minutes. Remove them from the oven and let them sit for 5 minutes. Cut each muffin half into quarters and serve.



PHOTO BY SERGEI FEDORJACZENKO

The D. M. Hunt Library’s Midwinter’s Night bread board.

MELT-IN-YOUR-MOUTH CHOCOLATE PEANUT BUTTER SQUARES

Every year, the library holds a fundraiser around Valentine’s Day in February.

It began as Chocolate in the Village, morphed into Chocolate & Chili in the Village and then became LOaVEs in the Stacks and finally A Midwinter’s Night in the Village.

But a constant is these Melt in Your Mouth (Truly) Chocolate Peanut Butter Squares from Jennifer Law.

Ingredients

2 sticks of butter (½ cup each)
1 cup peanut butter
1 pound confectioners’ sugar (one box)
½ box graham crackers
12 ounces of semi-sweet chocolate chips or chunks (2 cups)

Preparation

Crush the graham crackers and combine them with the confectioners’ sugar.

Melt the butter. Add the peanut butter and combine with a whisk. Remove from heat.

Combine the butter/peanut butter mixture with the graham cracker/sugar mixture. Press into a 9-by-13-inch pan, making it very dense.

Melt the chocolate in a double boiler. Spread the chocolate on top of the peanut butter and graham cracker mix.

Allow the chocolate to cool, but cut the squares before the chocolate hardens completely.

St. Martin of Tours

“

Like Martin, we live in what Pope Francis has called the “change of an age”, which invites us to discover and create new ways of communicating and sharing.

Jeanne Wardell shared this recipe, dedicated to St. Martin of Tours (formerly St. Mary's) in Lakeville. The churches traditionally do food fundraisers on the Fall Festival weekend in October.

Wardell said, “This is a recipe I prepare on

holidays for my family. These quiches are very popular and disappear in the blink of an eye.”

For more information on St. Mary's and the other churches in the St. Martin of Tours Parish, go to www.stmartinoftoursct.org.

SOUTH CAROLINA APPLE SAUSAGE QUICHE

Ingredients

¾ pound sausage
2 apples, such as red delicious, peeled and cored and chopped up
4 eggs
½ pound of sharp cheddar cheese
2 tablespoons unsalted butter
2 cups light cream
½ medium onion, peeled and chopped
9-inch pie shell, lightly pre-baked

Preparation

Put the pie shell on a baking sheet

lined with aluminum foil. Preheat the oven to 350 degrees.

Mix the eggs, cream, butter and cheese and pour them into the pie shell.

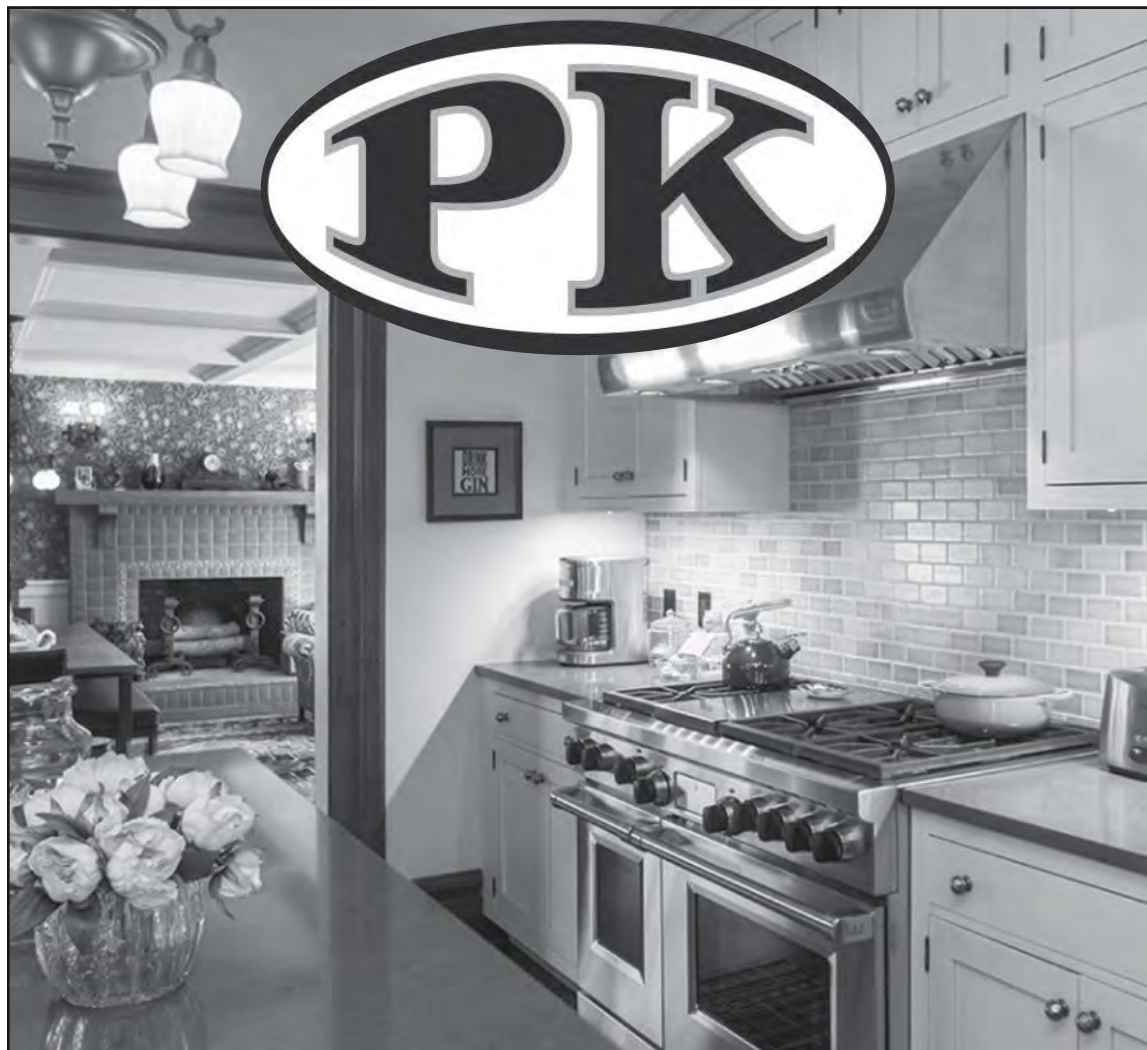
Cook the sausage slightly and then add it to egg mixture in the pie shell, along with the apples and onion.

Bake for 45 minutes, until the center is almost but not completely set. Allow to cool, then slice and serve.



PHOTO BY CYNTHIA HOCHSWENDER

The Church of St. Mary in Lakeville, Conn.



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Little Guild in Cornwall, Conn.



The mission of the Little Guild is to rescue, love, and heal homeless dogs and cats and help them find the forever homes they deserve.

This was the official dog cookie of the Great Country Mutt Show last June in Cornwall, Conn., to benefit the Little Guild animal shelter (this year's show was canceled). To find out about

plans for next year's show, go to www.littleguild.org.

These cookies are fit and delicious for human consumption but dogs love them, too.

LITTLE GUILD COOKIES

Ingredients

2 ½ cups whole wheat flour
 ½ cup dry milk or dry soy milk powder
 ½ teaspoon salt
 ½ teaspoon garlic powder
 1 teaspoon brown sugar
 6 tablespoons broth (any kind: chicken, beef, fish, vegetable)
 ½ stick butter, melted
 1 egg, beaten
 Up to ½ cup ice water
 ½ cup wheat germ
 Optional: grated Parmesan cheese, parsley (for sweet kisses), dried cranberries, shredded cheese, minced garlic (fleas hate this)

Preparation

Knead/mix all the ingredients together until smooth and pliable; it can be fairly stiff.

Preheat the oven to 350 degrees.

Roll out the dough to a half-inch thickness on a floured surface. Cut with cookie cutters — any shape will do (bone shapes are great). Bake on a cookie sheet lined with parchment paper for 25 to 30 minutes.

This recipe makes a lot, but never enough.



PHOTO BY TOM BROWN

The Great Country Mutt Show raises funds for the Little Guild animal shelter.

ShowTown



Showtown's emphasis has been on bringing mind-enriching and affordable shows from other areas to our community teaming with local venues to stage them on a pop-up basis.

Zeina Mehio and her husband, Lloyd Barood, started ShowTown in Lakeville, Conn., last year.

"It is a nonprofit aimed at providing entertainment, cultural, educational and culinary events in the Northwest Corner primarily during the off-season," Mehio said.

Tax-deductible donations can be sent to ShowTown at www.showtown.org/donations.

"I learned this recipe from my grandmother, Fatima, who taught it to my mom, Oumayma, in Lebanon where we are from," Mehio said.

LENTIL AND CHARD SOUP

Ingredients

1 cup of brown lentils, rinsed with water
 1 bunch of Swiss chard stems and leaves, cleaned and chopped (4 cups chopped)
 7 cups water
 ¾ cup of extra virgin olive oil
 3 large onions, chopped
 12 garlic cloves
 1 bunch of coriander leaves, chopped
 2 teaspoons dried mint
 1 cup of lemon juice (6 to 8 lemons)
 4 medium potatoes, cubed
 2 teaspoons cumin
 Salt and pepper

Preparation

In a large pot, cover the lentils and Swiss chard with the water and bring to boil over medium heat.

In a separate pan, stir fry the onions in the olive oil until golden. Add the garlic, coriander and dried mint.

When the lentils are almost cooked (about 15 minutes) add the stir fried mix and the cumin, lemon juice and potatoes. Add salt and pepper according to taste.

Serve hot with roasted pita bread.

St. Andrew's Parish



St Andrew's Parish is a vibrant Episcopal community in the Anglican tradition which gathers in beauty and in grace to celebrate and share God's gifts to all of God's people.

These two recipes are favorites from the collection of the Rev. Roger White, who is now retired from St. Andrew's Episcopal Church in Kent, Conn.

The congregation has been meeting for worship and other events online. This year the church will not be able

to do events such as the annual tag sale and the Concerts in the Knave (so far). To find out more about the parish, founded in the early 1800s and now settled in a lovely stone edifice in the center of town, go to www.standrewskentct.org.

SYMPHONY NUMBER 94 CAKE

(also known as the Sauerkraut Surprise Cake)

Note: The sauerkraut may be rinsed before you add it, but unfinished sauerkraut adds a special tang. The first 15 minutes of the baking may produce an unsettling aroma of fine cocoa and brined cabbage.

The Rev. White was reputed to serve this cake "with a chuckle to unsuspecting parishioners." It is, despite its unusual ingredient, a delicious cake.

Ingredients

¼ pound of unsalted butter
1 ½ cups sugar
3 eggs
1 teaspoon vanilla extract
2 cups sifted flour
1 teaspoon each of baking powder and baking soda
¼ teaspoon salt

½ cup Dutch process cocoa
1 cup water
8 ounces of canned sauerkraut, drained but not rinsed, and chopped.

Preparation

Preheat the oven to 350 degrees. Grease a 9-by-13-inch baking pan.

Cream the butter and sugar until light. Add the eggs one at a time, and then add the vanilla.

Sift together the dry ingredients and then add them to the butter mixture, alternating with the water. Fold in the sauerkraut.

Bake for 35 to 40 minutes until a toothpick inserted in the center of the cake comes out clean.

EASY FROSTING

Ingredients

6 ounces of semi-sweet chocolate chips
4 tablespoons unsalted butter
½ cup sour cream
1 teaspoon vanilla
¼ teaspoon salt
1 pound confectioners' sugar

Preparation

In a double boiler, melt the chips and the butter. Turn off the heat and mix in the sour cream, vanilla and salt. Whisking or stirring constantly, add the sugar gradually until a frosting-like consistency emerges. Spread at once over the cooling cake.



PHOTO BY LANS CHRISTENSEN

The annual St. Andrew's tag sale provides treasures for shoppers and funds for the church.

THE REV. ROGER WHITE'S EAST COAST CHICKEN SALAD

Ingredients

2 cups black-eyed peas, rinsed
1 cup red kidney beans, rinsed
1 red bell pepper, diced
1 medium red onion, diced
1 pound of boneless chicken breasts, grilled and cubed
1 orange, juiced
4 limes, juiced
2 tablespoons molasses
2 tablespoons chipotle peppers in adobo sauce
1 tablespoons ground cumin
2 tablespoons tomato puree
¼ cup fresh cilantro, chopped

Preparation

Mix vegetables and chicken in a large bowl.

In a blender, combine the fruit juices, molasses, chipotle peppers, cumin, tomato puree and cilantro and blend thoroughly.

Combine it with the chicken and vegetables, toss well and refrigerate overnight.

Bring to room temperature before serving.

Habitat for Humanity

“Habitat for Humanity of Northwest Connecticut works in partnership with families priced out of the housing market to build and renovate decent, affordable housing. The houses then are sold to those partners with a no-interest mortgage.

“Habitat for Humanity of Northwest Connecticut is about to commence limited construction activities at its current build in Lime Rock, and will be looking to start site work on the next build in North Canaan,” reported Bob Whelan, the nonprofit’s executive director.

As is the case with all our area groups, Habitat’s major fundraisers (the giant tag sale in August and the gala in October) are unlikely to happen.

However, Habitat’s This ‘n’ That resale shop in North Canaan is opening on a limited basis (Friday, Saturday and

Sunday from 10 a.m. to 4 p.m.). There is also an online shop at www.this-n-that-from-habitat.constantcontactsites.com/store.

“We are still working to create more affordable housing for the area, but are definitely behind the eight ball this year in fundraising. We’re offering Habitat face masks produced locally by Stadium System for a donation of \$50 or more.

“Please see the Habitat website at www.habitatnwct.org for more information.”

Whelan shared these two summery recipes, dedicated to Habitat of course.

DRY RUB FOR BRISKET, PORK, CHICKEN AND SALMON

This recipe is especially good to use with meats prepared in a smoker.

Ingredients

1/3 cup Diamond Crystal kosher salt (don’t substitute another kind of salt)
 2 tablespoons fresh ground pepper
 2 tablespoons light brown sugar
 3 tablespoons paprika
 2 tablespoons chili powder
 1 teaspoon ground sage
 1 teaspoon thyme
 1/2 teaspoon allspice

2 teaspoons ground fennel
 1 teaspoon ground coriander
 1 teaspoon ground basil
 2 teaspoons garlic powder or chopped fresh garlic

Preparation

Sprinkle the rub on top of the meat with a fork; it liquefies quickly and sticks. Cook the meat according to your recipe.

BLUE MARGARITA

Ingredients

1 ounce high-quality tequila blanco (reposado, or anejo, if preferred for more vanilla or oak)
 1 ounce high-quality mezcal (Banhez, Del Maguey Vida or Chichicapa)
 1/2 ounce Blue Curacao
 1/2 ounce simple syrup (equal parts water and sugar, melted and simmered for a few minutes, then refrigerated)

Strong dash of lime juice
 Salted rim as desired
 Lime slice

Preparation

Shake the liquid ingredients (with ice) and pour either neat, over crushed ice or over cubes.

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United Church of Christ in Cornwall

“
We seek to be a caring church community dedicated to the nurture and sharing of each other's faith and spiritual growth and committed to serving the local and world-wide community in love.

Like the town of Cornwall, the UCC church prides itself on being open, inclusive and supportive of everyone in the community.

“Since its inception, the national UCC has been known for continuing the tradition of bold stands begun by its predecessor bodies: abolition; civil rights for African-Americans, for women, for the differently abled, and for gays, lesbians, bisexual and transgendered persons.”

Susan Saccardi, a famous local baker from Cornwall, Conn., was

catering breakfast fundraisers for the Cornwall UCC until the COVID-19 quarantine. Although she is no longer making scrumptious foods for breakfast, she does sell her baked products at a roadside stand. Look for the sign that says Susie's Sweets on Warren Hill Road in Cornwall. If you can't make it there, or to the UCC meals when they begin again, try this recipe for whole wheat banana bread. And if you'd like to learn more about the church, go to the website at www.uccincornwall.org.

WHOLE WHEAT BANANA BREAD

*Recipe by King Arthur Flour
Makes one loaf, 18 slices*

Ingredients

2 cups very ripe banana, mashed (about 4 or 5 medium bananas)
½ cup vegetable oil
1 cup sugar
2 large eggs
3 tablespoons milk
1 teaspoon vanilla extract
1 cup whole wheat flour (the King Arthur products, of course, are recommended)
1 cup unbleached all-purpose flour (again, King Arthur is recommended)
1 teaspoon baking soda
½ teaspoon baking powder
½ teaspoon salt
½ cup chopped walnuts

Preparation

Preheat the oven to 350 degrees. Lightly grease a 9-by-5-inch loaf pan.

In a large bowl, mash the bananas and then add the oil, sugar, eggs, milk and vanilla, stirring to combine.

Mix in the flours, baking soda, baking powder, salt and chopped walnuts. Scrape the bottom and sides of the bowl to thoroughly combine the ingredients.

Scoop the batter into the prepared pan. Mix together the sugar and cinnamon, and sprinkle over the batter.

Bake the bread for about 60 to 75 minutes, until a cake tester or toothpick inserted into the center comes out clean. If the bread appears to be browning too quickly, tent it with aluminum foil for the final 15 to 20 minutes of baking.

Remove the bread from the oven. Cool it in the pan for 10 minutes, then turn out of the pan onto a rack to cool completely.

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Region One School District

“The vision for our regional schools is to be strong learning communities. We must focus on continuous improvement and creativity throughout our organization and resist the temptation to accept the status quo.”

In the Region One School District in Connecticut, which includes six elementary schools in six towns and a regional high school, each class starts a savings account that travels with the students up to eighth grade. That money is used to pay for a class trip.

This year, the students in grade eight were not only not able to take their trip, students in the lower grades were not able to hold car washes and spaghetti suppers and other events to raise money for their upcoming trips.

The schools also raise funds for art programs and after-school enrichment programs. All will be short of funds this year and will benefit from donations.

Donations can be made to each

individual school; call the main office to find out how to go about it. The six schools are Cornwall Consolidated, Lee H. Kellogg (in Falls Village), Kent Center, North Canaan Elementary, Salisbury Central and Sharon Center.

This recipe was sent in by Lia Wolgemuth, whose children attend Salisbury Central School. She said she originally found the recipe online at www.allrecipes.com/recipe/24021/glazed-lemon-bread/.

“I’ve altered it a little bit, but it’s pretty basic,” she said.

Salisbury Central School also has an active after-school program called EXTRAS; to donate to that, go to www.extrasprogram.org.

GLAZED LEMON BREAD

Lia Wolgemuth said, “I often make quick breads for school since they can be made in advance, freeze well and are easy to take out right before the event.”

Ingredients

- ¼ cup butter, softened
- ¾ cup white sugar
- 2 eggs
- 2 teaspoons grated lemon peel
(double for more lemon zing)
- Dash of lemon extract (optional)
- 2 cups all-purpose flour
- 1 teaspoon salt
- 2 ½ teaspoons baking powder
- ¾ to 1 cup milk

Glaze

- (double it for an extra-lemony coating):*
- 2 tablespoons white sugar
 - 2 teaspoons fresh lemon juice
 - Dash of lemon extract (optional)

Preparation

Preheat the oven to 350 degrees. Lightly grease a 9-by-5 inch loaf pan.

In a large bowl, cream together the butter, sugar, eggs, lemon peel and lemon extract, if using, until light and fluffy.

Blend in the flour, salt and baking powder. Mix in milk: Start with ¾ cup of milk and add a little more milk or water until it reaches a smooth batter consistency.

Pour into the prepared loaf pan. Bake for 45 minutes or until a toothpick inserted into the center of the loaf comes out clean.

For the glaze: In a small bowl, dissolve the sugar in the lemon juice and lemon extract, if using. Brush the loaf with the glaze and bake for 5 more minutes.



PHOTO BY LIA WOLGEMUTH

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PHOTOS COURTESY CAMP SLOANE YMCA

Camp Sloane YMCA

Our camp motto is ‘others’ and we promote that idea in every aspect of camp. It is an important part of our program that every camper and staff member puts others first to enrich the experience of everyone here at camp.

Camp Sloane YMCA in Lakeville has been operating for more than 90 years on the shores of Long Pond. This year, for the first time in memory, the day and residential camps will be closed because of COVID-19.

Paul “Bear” Bryant, the executive director/CEO of the camp, offered two beloved dessert recipes that welcome campers to the summer seasons in normal times.

“Oreo Cookie Pie is the most favorite dessert served during camp,” he said. “When it arrives, you can

hear the chants of O-C-P! O-C-P! emanating from the dining hall, even at the far reaches of the camp property.

“Opening Day Chocolate Chip Cookies are served during opening day check in. They are a favorite of families and campers — and camp staff, who regularly sneak a few during opening day.”

To learn more about Camp Sloane, and to make a donation, go to www.campsloane.org.

OREO COOKIE PIE (O-C-P!)

Courtesy Kielty Food Service Company

Ingredients

1 package of instant chocolate pudding
2 cups of whole milk (or whatever the pudding instructions call for)
Oreo cookies, crumbled
Whipped cream
Chocolate sauce

Preparation

Make the pudding according to the directions on the box.

Cover the bottom of a 9-inch glass pie plate with half of the cookie crumbles. Let the pudding set in the refrigerator.

Cover with whipped cream. Sprinkle the remaining cookie crumbles on top. Serve with chocolate sauce.

WORLD FAMOUS OPENING DAY COOKIES

Ingredients

1 pound white sugar
1 pound brown sugar
1 pound butter, softened
1 tablespoon baking soda
1 tablespoon vanilla extract
1 tablespoon salt
4 eggs
1 ¾ pounds flour
4 cups chocolate chips

Preparation

This is an industrial-sized mix and can be divided by four for the home cook.

Preheat the oven to 325 degrees. Line

two baking sheets with parchment paper (or grease them with butter).

Combine the sugars and butter with an electric mixer and then add the baking soda, vanilla extract and salt. Add the eggs one at a time. Add the flour a little at a time to the butter and sugar mixture, and when they are well combined stir in the chocolate chips.

Bake at 325 degrees for 5 to 8 minutes; be sure not to overbake them. They should be soft and lightly brown around the edges.

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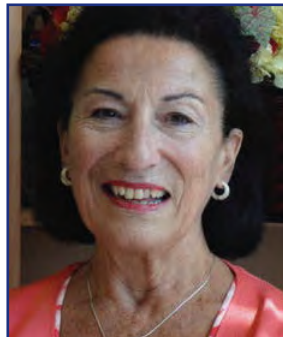
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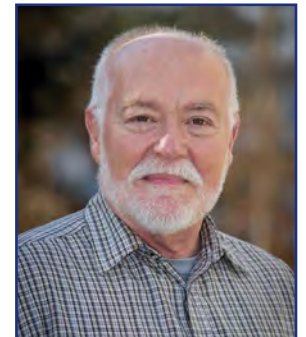
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