

WPCC's cookbook to raise

The Tried and True Recipes in WPCC's cookbook are from the family, friends and colleagues of Peggy A. Galloway.

She was a cashier-accounting technician in the business office for almost 11 years.

The college community wanted to do something in her memory and the idea of a scholarship was born. Since there are such good cooks at the college they thought a cookbook to raise funds for the school would be feasible.

Cookbooks are available at the business office and the college bookstore. The cost is \$8.

Following are some of the recipes in the cookbook:

Congeaed Salad

2 c. pineapple with juice (crushed)
1/2 c. sugar
1 1/2 T. gelatin
1/2 t. cold water
2 T. lemon juice
2 T. cherry juice
12 chopped cherries

2 small pkg. cream cheese
1/2 pt. whipping cream
1/2 c. nuts

Add sugar to pineapple juice and heat. (Do not let mixture get too hot.) Soak gelatin in cold water and let stand 5 minutes. Add to heated pineapple.

Next, add lemon juice, cherry juice, and chopped cherries; mix well. Add cream cheese, mixing well, then place in refrigerator. When mixture begins to gel, add whipping cream and fold in nuts. Return to refrigerator until firm. —

Irene Hadden

Fried Rice - Nasi Goreng

This dish originated in the Dutch East Indies (now Indonesia) and is much liked by the Dutch. It is eaten out of a soup plate with a large spoon.

Butter, margarine or oil
3 T. very finely chopped onions
Some garlic or garlic pepper
1/2 t. coriander

funds for Galloway scholarship

Edna Mae
Herman



1/2 t. caraway seed
1/2 t. finely chopped chili
1 c. chopped ham or cooked pork
Salt and pepper
3 1/2 c. cold cooked rice
1 omelet (made of 3 eggs)
1 c. cut-up shrimp (if desired)
Cucumber salad

Fry the onions in the butter until light brown. Add the garlic, the spices and the meat. Season with salt and pepper. Fry the meat for a few minutes. Add the fluffy and dry rice.

Keep stirring until the rice browns slightly. If too dry, add

some meat stock. Add the shrimp if desired.

Now, bake the omelet; cut in thin slices. Put the rice mixture in a shallow dish and garnish with the omelet slices. This dish is good served with cucumber salad. —
Sheila Asbury

Vidalia Divan

2 c. cooked, chopped chicken
1 1/2 c. chopped Vidalia onions
1 c. sour cream
1 (10 3/4 oz.) can cream of broccoli soup
1/2 c. shredded Cheddar cheese
1/2 small pkg. Pepperidge Farm corn bread stuffing mix
1 t. poppy seeds
3 T. margarine, melted

Heat the oven to 350 degrees. Butter a 2 quart casserole. In a large bowl, combine the chicken, Vidalias, sour cream, soup and cheese. Mix well. Pour into casserole dish.

In small bowl, combine the stuffing mix, melted margarine, and poppy seeds. Mix well. Sprinkle on top of casserole.

Bake in preheated oven for 20 to 25 minutes or until crumbs are golden brown and the filling is bubbly. Serves 6. —Jean Williams

Three-Berry Crunch

1 3/4 c. all-purpose flour, divided
2 t. baking powder
1/2 t. baking soda
1/2 t. salt
2/3 c. Mott's applesauce
4 egg whites
1/4 c. plain nonfat yogurt
2 T. granulated yogurt
1 t. grated lemon peel
2 c. assorted fresh or thawed frozen blueberries, raspberries or blackberries

1/4 c. firmly packed light brown sugar

2 T. margarine

Preheat oven to 350 degrees F. Spray 10 inch round cake pan with nonstick cooking spray. In small bowl, combine 1 1/2 cups flour, baking powder, baking soda and salt.

In large bowl, whisk together applesauce, eggs, whites, yogurt, granulated sugar and lemon peel. Add flour mixture to applesauce mixture, stir until well blended. Spread batter into prepared pan.

Sprinkle berries over batter. Combine remaining 1/4 cup flour and brown sugar in small bowl. Cut in margarine with pastry blender or fork until mixture resembles coarse crumbs. Sprinkle over berries.

Bake to 50 to 55 minutes or until lightly browned. — Barbara Jones