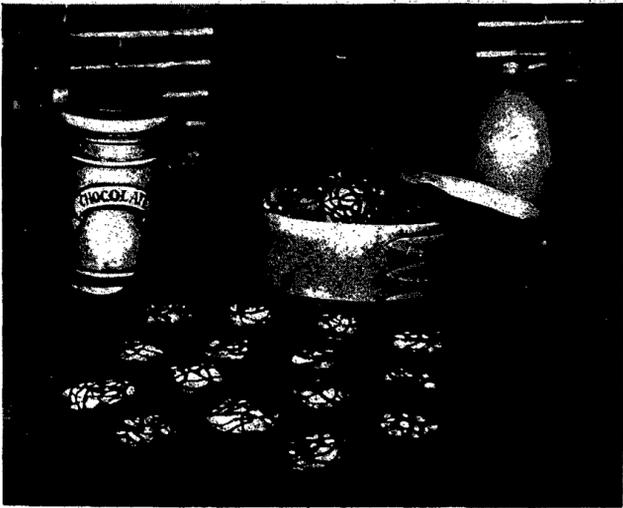


COURIER / RECIPES



Any day now, Christmas music will come pouring out of the stores, nudging the home-maker to tool up for holiday food. Here is a pair of recipes adapted from an old cookbook that expressed quantities in terms of a "little." Measurements have been standardized, but there is still just "a little" flour, enough to hold the cookies together and take them out of the candy class.

COCONUT THINS WITH CHOCOLATE DRIZZLE

1/2 cup sifted all-purpose flour
1/4 teaspoon baking soda
Dash of salt
1/4 cup butter
1/2 cup firmly packed brown sugar
2 tablespoons light corn syrup
1 egg, well beaten
1/2 cup flaked coconut
1/2 teaspoon vanilla
2 squares semi-sweet chocolate

Sift flour, soda, and salt. Cream butter. Gradually add sugar, creaming well after each addition. Add corn syrup and egg; beat well. Stir in flour, coconut, and vanilla.

Drop by half teaspoonfuls, about 2 inches apart, onto greased baking sheets. Spread into thin rounds. Bake at 350° for about 10 minutes. Remove baking sheets from oven. Cool 1 minute on baking sheets; then remove wafers from baking sheets as quickly as possible. If wafers cool too quickly to re-

GLAZED BANANA PIE

1 package (3 1/4 oz.) banana cream pudding and pie filling
1 1/2 cups milk
1 baked 9-inch pie shell, cooled
1 cup boiling water
1 package (3 oz.) strawberry flavor gelatin
1 cup cold water
1 banana, sliced

Combine pie filling mix and milk in saucepan. Cook and stir over medium heat until

FOR WEIGHT WATCHERS

Gourmet Chicken

4 chicken breasts, skinless
1 4 oz. can mushrooms
4 tomato slices
2 scallions
2 packets bouillon powder
1 cup tomato juice
1 crushed garlic clove (optional)

Place on double square of aluminum foil 1 chicken breast, 1/4 can of mushrooms, 1 slice of tomato, cut up scallion, 1/2 teaspoon bouillon powder, 1/4 cup of tomato juice. Fold aluminum to seal tightly. Place on barbecue grill until done, turning

move from sheets, warm in the oven a few seconds.

Partially melt chocolate over hot water. Remove from water; stir rapidly until entirely melted. Drizzle chocolate in a lacy pattern over the wafers. Let stand until chocolate is firm. Makes 4 dozen cookies.

FILLED FLORENTINES

1 cup ground almonds
1/2 cup granulated sugar
1/2 cup candied cherries, ground
1/2 cup heavy cream
1/4 cup unsifted all-purpose flour
Dash of salt
4 squares semi-sweet chocolate
Confectioners' sugar

Place almonds, granulated sugar, cherries, cream, flour, and salt in mixing bowl; stir thoroughly. Drop by half teaspoonfuls, 2 inches apart, onto greased baking sheets. Bake at 350° for 8 to 10 minutes. Cool 1 minute before removing from baking sheets.

Meanwhile, partially melt chocolate over hot water. Remove from water; stir rapidly until entirely melted. Cool until lukewarm. Spread about 1/4 teaspoon chocolate over bottom of half of the cookies. Press bottom of the remaining cookies against the chocolate. Let stand until chocolate is firm. Sprinkle with confectioners' sugar. Makes about 3 1/2 dozen filled cookies.

mixture comes to a full bubbling boil. Remove from heat. Cool 5 minutes, stirring twice. Pour into pie shell. Cover surface with wax paper. Chill.

Meanwhile, add boiling water to gelatin and stir to dissolve. Then add cold water. Chill until slightly thickened. Arrange banana slices on pie. Spoon half of gelatin over bananas. Chill until firm. Chill remaining gelatin for use as another dessert.

twice. Serves four.

Waldorf Salad

4 stalks celery
1 banana
1 apple
2 tablespoons diet sour cream
1 teaspoon lemon juice

Cut celery and apple in bite size pieces. Mash banana into sour cream and lemon juice. Add to celery and apple. Marinate for an hour or more, stirring occasionally. Serve on lettuce leaves and sprinkle with parsley.

Renewal Weekend Scheduled

Canandaigua — A renewal weekend for married couples is scheduled at Notre Dame Retreat House here on Saturday and Sunday, Nov. 14-15.

Father Arthur Finn, CSSR., retreat director, said the pro-

gram will begin at 11 a.m. Saturday and close at 1 p.m. Sunday. It will include group conferences, discussion periods, spiritual exercises, liturgy, and private interviews. Information may be obtained by calling the Retreat House at 315/394-5700.



Seton Ball Workers

The Seton Ball this Saturday night, Nov. 14, in the downtown Holiday Inn will benefit the research and education fund at St. Mary's Hospital. The committee that put it together includes, from left, front row, Mrs. Anthony R. Palermo, Mrs. Edward Wentling, Mrs. Robert Rohrer and Mrs. Charles B. Kenning; standing, Mrs. Joseph Deane, Mrs. David Cass, Mrs. Lewis Dollinger, Jr., Mrs. Robert Wegman and Mrs. Joseph C. Wilson.

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Cinelli's Country House

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