For once (and probably mercifully so) I'm going to be brief in my introductory remarks.

This is a special holiday issue of the Trailblazer and you'll discover that we've departed quite a bit from our regular format. Just as families are now sending out Christmas card photographs, we're sending you ours -- the whole Clinton-Essex-Franklin Library staff. At the end of this issue you'll also find a cookbook of favorite holiday recipes from the Member Libraries of the C-E-F System. This is our way of saying

MERRY CHRISTMAS AND A HAPPY NEW YEAR

Mary Shaw Hopkins, Editor

FROM THE DIRECTOR'S DESK

One hundred copies of a 15 page Christmas Carol booklet are being distributed to each member library and reading center. These attractive carol booklets are provided through the generosity of the John Hancock Mutual Life Insurance Company. There may be a few more at the System center in case of dire emergency, e.g., you want to take your family caroling, but supplies are limited.

Thanks to the Trustees, Staff and Member Librarians and Trustees for another satisfying and challenging year at C-E-F. We pledge to our member libraries our strong support and our best efforts for 1984.

The last verse of the "North Country Christmas" song, which I wrote in 1982, expresses my best wishes to all of you for a Happy Holiday Season:
NORTH COUNTRY CHRISTMAS

The Adirondacks has its beauty
Every season of the year
But as for me, I love the Winter
Just when Christmastime is near.
For it is then my heart's returning
To the place I love so well,
And for that fireside I'm yearning
In the season of Noel.

I love my home in Clinton County
With all my family gathered 'round.
The Christmas gifts, excited children—
Hear the Merry Christmas sound!
The sound of music coming closer
Then the carolers appear.
"Come on right in and have some cider!"
A hot and spicy cup of cheer.

Then we decide to seek new pleasures
With happy shouts, outside we go.
All muffled up we brave the weather
For Fox and Geese out in the snow
And Oh! What fun agoing skating
Along the shores of Lake Champlain
With cheeks aglow we hurry homeward
Glad to find the warmth again.

May you enjoy a Country Christmas
That is simple and sincere
With all your family beside you
At this happy time of year.
I wish you all a Merry Christmas!
May your coming year be bright
And may you find, in this glad season
Every measure of delight!

Stanley A. Ransom,
Director
STATEMENT TO THE REGENTS on NOVEMBER 10, 1983, at the
REGENTS/COMMISSIONER REGIONAL CONFERENCE in LAKE PLACID

by Keela Rogers, President of the New York State Association of Library Boards,
and Clinton-Essex-Franklin Library System Trustee

I know I speak for all library trustees in the state of New York when I say we were horrified
at the Regent's Action Plan when there was no mention of libraries....school libraries, school
library networks, the pilot projects, or public libraries. That action plan was revised and a
new one sent out dated October 11th. Again precious little about libraries. It is our belief
that any action plan concerning education must address itself to libraries. It is certainly time
that statutory consideration and funding be given to the school library system concept and
hopefully that will be addressed in the 1984 legislative year. We must build on share and inter-
share. The library trustees urge support of the Library Construction Bill. Many of our libraries
are in dire need of construction funds. A nation is only as strong as its literacy level. Please
join us as strong advocates of libraries in New York State as we all work together to improve
the quality of our educational system.

Lastly, our congratulations to the Regents on their upcoming Bicentennial in 1984. We
look forward to joining you in that celebration.

Thank you.

REGENTS ACTION PLAN

Clinton - Essex - Franklin Library System Director, Stanley Ransom spoke
on behalf of school libraries and presented a paper suggesting improvements
and modifications to the Regents Proposed Action Plan. The paper was
prepared by Stanley Ransom; Sara
Brenizer, from Beekmantown Central
School and President of the Northern
Adirondack Library Association; Glenda
Rowe, Dannemora High School; Jane
Sweeney, Cumberland Head Elementary
School and Karen Ricketson, Children's
Department, Plattsburgh Public Library.
Sara Brenizer also presented a statement
in support of these modifications.

Stanley A. Ransom

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FUND RAISING IDEA

One fund raising idea for libraries
and Friends Groups is to sell candy.
Many schools have raised $5,000 to
$7,000 for microcomputers selling
Kathryn Beich (pronounced Bike)
Candies. A variety of candy bars
(made by Hershey) and containers
of candy is available for sale from
50¢ to $4.00. Profit for the candies
is 50% for 25 cases (48 bars) or more
sold. The company furnishes posters,
bags, order blanks, certificates, etc.
at no additional cost. For name of
local distributor contact Stanley A.
Ransom.

Stanley A. Ransom

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REGENTS OMNIBUS LIBRARY BILL

The Regents are proposing for
1984 a revised Library Omnibus Bill
which would add 8.3 million dollars
to the funding for public library systems.
These funds are desperately needed
by public library systems and Central
Libraries to keep up with the rising
costs for books, periodicals, films,
and now the new telephone rate in-
creases.

We support the Omnibus Bill, but recommend that it be approved with an amendment raising the minimum support for public library systems from $500,000 to $550,000 and an increase in minimum support for Central Libraries from $75,000 to $85,000.

Otherwise there will be no increase in operating or formula funding for either the C-E-F System or the Plattsburgh Public Library. Other systems and central libraries are also affected by this omission.

The Omnibus Bill does many good things. It increases support for the 3R's Councils, provides funding for new technology and for preservation of deteriorating library materials. It establishes School Library Systems, a most important step in completing the network of libraries and resource sharing institutions. It would also provide more money for books for college libraries and would assist in the development of libraries in rural hospitals. It is a good bill.

We think it could be improved for the smaller public library systems and central libraries, and we urge that the modest amounts needed be included.

Stanley A. Ransom

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### Legislation -- 1984

Regents Omnibus Library Bill CE/1/84

Funding Levels Summary
in millions of dollars

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<td>.3</td>
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$43.4 $57.9 $52.2 $58.3 $14.9

* 10% increase in coordinated collection development and rural hospital programs
OTHER IMPORTANT LEGISLATION, 1984

We support the Education Information Center Bill (S4495A. Goodman/A5066A Pillittere) which would provide a total of $400,000 to fund ten Job and Education Information Centers. Our own Job and Education Information Center located at Plattsburgh Public Library served over 2,600 patrons in 1982, many of them unemployed, and helped them with job searches, resume writing and career and education changes. Since there are no private employment agencies in the Clinton-Essex-Franklin library area, we work with the New York State's Job Service to provide civil service test books and the above services to the unemployed.

We also support the Library Construction Bill (S843 Lombardi/A984 Passannante) which would provide matching funding for public library construction. In 1983 the Saranac Lake Free Library and the Plattsburgh Public Library were both fortunate enough to obtain Federal funds through the Jobs Bill. According to Library Journal's "Hotline", there will be no Federal funds for library construction in 1984. It is doubly important, then, to work for passage of the Library Construction Bill.

Stanley A. Ransom

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LEE SALZMAN APPOINTED TO STATE COMMITTEE

New York State Commissioner of Education Gordon Ambach recently sent Assistant Director Lee Salzman a letter appointing her to the Coordinating Committee of the North Country Regional Education Center for Economic Development. This appointment is effective through June 30, 1985.

The role of the Coordinating Committee, which will act as the Center's governing board, is to establish policy regarding the operation of the Regional Education Center for Economic Development and to recommend funding for education and training projects which are linked to economic development activities.

CONSULTANTS BEDORE AND HOPKINS GIVE BOOK TALK

We gave a book talk at the October 12 meeting of the American Association of Retired Persons, held at the Catholic Daughters' Hall in Plattsburgh. About fifty members and guests were present.

HERRIOT, JAMES - The Best of James Herriot: Favorite Memories of a Country Vet  
St. Martin's Press, 1983, $19.95

This is a treasury of the favorite chapters and episodes of James Herriot (the Yorkshire veterinarian who wrote All Creatures Great and Small and the other books which followed it). This book has some interesting new features though. The stories are illustrated. Also, in the margins there are many drawings depicting important items in Yorkshire life (including a few recipes from that region). Interspersed throughout the book there are also many lovely color photographic sections on different aspects of Yorkshire life.
This is a new book on China that has been years in the making. It's an armchair traveler's delight - profusely illustrated with extraordinary color photographs, drawings and maps.

CONNORS, BERNARD F. - Dancehall
Bobbs Merrill, 1983, $14.95

This mystery novel was mentioned briefly in the last issue of the Trailblazer in the Books of Local Interest section. It's set in Lake Placid and the mystery revolves around the discovery of a body which has been submerged in the lake for twenty years. While we argued over the strong points of the book, we both agreed that it's a lot of fun to read a murder mystery with familiar settings and place names.

Carol G. Bedore
Head, Acquisitions
and
Mary S. Hopkins

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AMERICAN DIABETES ASSOCIATION
TEACHING DAY

System Trustee Mary G. Leggett (also an ADA Board member) was the moderator of a panel discussion on "Diabetics and Their Feelings" at the ADA Teaching Day held on October 15 at CVPH Medical Center in Plattsburgh.

C-E-F staff member (and ADA Board Member) Mary Hopkins also spoke on "New Library Materials for the Diabetic."

The System exhibited books and bibliographies on diabetes and books and other materials for the visually impaired. About 150 people attended the Teaching Day.

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CVPH MEDICAL CENTER WINTER
HEALTH FAIR

A Winter Health Fair, dealing with the special health hazards resulting from cold weather, was held at the CVPH Medical Center in Plattsburgh on October 29. System Reference Librarian Richard Ward assembled a collection of C-E-F books on related subjects (such as hypothermia, winter safety and general health care) to be exhibited at the hospital.

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HOPKINS AND BEDORE REPORT ON FALL LITERARY CONFERENCE

We (along with C-E-F Board Trustee Mary Leggett) attended Adirondack Community College's Fall Literacy Conference held on October 29 in Glens Falls.

The conference was arranged and moderated by Jean Rikhoff, of ACC's English department, who is also the author of seven books including Butte's Landing and Where Were You In '76?
The first speaker of the day was Beverly Jacobson, a free-lance magazine writer, whose topic was "Coming Into the Market For the First Time After Fifty" (which was changed to forty when she assumed the podium). Her advice, based on her experiences breaking into the magazine market after years spent at home with five children, was succinct and often witty. She mentioned the hazards (isolation, rejection) and advantages of free-lance writing (freedom, flexibility), but, for her, obviously, the advantages outweighed the disadvantages. She stressed the difficulties of free-lance writing, emphasizing the importance of discipline and research. Her advice included starting with local or regional publications and writing articles based on firsthand experience.

She discussed the importance of the query letter and article outline when approaching the prospective publisher. For anyone contemplating a career as a free-lance writer she warned about poor pay and uncertainty.

Kate White, Executive Editor for Family Weekly Magazine (a syndicated Sunday supplement) spoke on "Breaking Into the Big Magazines". She had started out as a secretary at Glamour magazine, right after college, and worked her way up to feature writer there. Her basic philosophy was to become familiar with the magazine to which one is submitting by reading the magazine and covering lines—then draw from one's experience and write in the first person. She also emphasized the importance of the query letter on personalized business stationery. She stressed, above all, the necessity of having a sense of professionalism—along with a juicy idea. It was nice for the audience to hear about the magazine field from two viewpoints— that of the free-lance writer trying to break in and that of an editor who selects those articles to be published.

Have you ever flown a kite at a conference—a fierce Samurai-faced kite or a paper dragonfly with colors as brilliant as a peacock's tail? Well, we did. Frances Weaver, collector of unique kites from around the world, displayed some of her collection and led us all out into a picture-perfect late autumn day to fly kites on the campus of ACC. Frances Weaver is a recognized authority on kites and has had numerous articles published in Vogue, People on Parade and Kitelines.

Alice Harron Orr (who writes under the pseudonym Elizabeth Allison) covered "The Romance Novel". This variety of commercial fiction is storytelling—fantasy fiction with the theme of "love as salvation". Now, stop that tittering and take a serious attitude; this is big business. It produces astronomical profits for its publishers. Writing romances is also hard work; the author has to be able to work within the strict conventions of the genre and come up with something new and fresh.

For those who are interested in this form of writing we have tip sheets (the guidelines specifying details of plot, setting, etc. for various romance series) from the publishers and other related information on file.

The day finished with Spenser's Alter Ego—Robert B. Parker, on, of course, "The Detective Story".

For the uninitiated, Spenser is modern day Sam Spade. The latest mystery in the series is The Widening Gyre. Robert B. Parker seems to have created Spenser in his own image; his talk was punctuated with snappy one-liners about his experience in Hollywood as scriptwriter for the movie version of his novel Wilderness. He kept the audience in stitches with his account of his sojourn in Hollywood ("Hollywood's a metaphor—nobody's been there in twenty years").

His approach to creative writing was different from that of all the previous speakers. He completely wings it. He writes to please himself. He sends the finished works off to the publisher when it's done to his own satisfaction and doesn't particularly want to hear any criticisms after
that. Unlike the others, he did not seem to have received any rejection in his writing career; everything he submitted was received well (after telling about the acceptance of his first book, he quipped, "So much for my garret stories").

This literary conference was a joy to attend. Not only was it filled with valuable information on all aspects of writing, but the articulate speakers were able to entertain the audience, as well as inform. Our compliments to Jean Rikhoff and her staff.

Carol Bedore
and
Mary Hopkins

AUSABLE FORKS LUNCHEON

AuSable Forks Free Library held a special holiday luncheon on Saturday, December 3 in the Library's meeting room. Among those present were Trustees, Friends, volunteers and the C-E-F staff, as invited guests. For entertainment, there were games and caroling. Everyone had a delightful time. We especially want to thank Trustee Margaret Nolan and Librarian Kathy Endersbee for their organization and work, which made the day such a success. We thank Ethel Manning and Abe Lincoln, Chairman of the Library Board for their gracious hospitality, and the Trustees and Friends for a delicious lunch.

HEADQUARTERS HIGHLIGHTS

LEE SALZMAN REPORTS:

In cooperation with Margaret Nolan, an AuSable Forks Free Library trustee, Lee Salzman has conducted two programs at Beekman Towers, a senior citizens residence in Plattsburgh. The first program dealt with Christmas customs. Lee showed two films, "Christmas Lace" and "Christmas Customs Near and Far", followed by a discussion session led by Mrs. Nolan. The second program dealt with crafts. Following the film "Quilts in Women's Lives", Lee demonstrated her newly acquired skill of origami (Japanese paper folding). Everyone left the program with an origami ornament to use on their Christmas tree.

Lee Salzman,
Assistant Director/
Head of Outreach

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WINTER SAFETY AUDIO-VISUAL MATERIALS

Audio-Visual materials owned by the Mountain Lakes Regional Emergency Medical Services Council have been provided to the System for loan to the public. Besides a film "Hypothermia: Nature's Cold Killer" (29 minutes, color), there are 160 slides and 4 cassettes on hypovolemic shock, with an accompanying instructor's manual.

Marie Chauvin
Head, Film Department

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SYSTEM WORKSHOP

A workshop, Communicating With the Public: Understanding Your Patron and Yourself, was held at Headquarters on October 31. Assistant Director
Leona Salzman was moderator.

The first speaker was Ann Begin, Trainer at Planned Parenthood of Clinton County. Her topic was Assertiveness Training; she defined assertive behavior and led a discussion with the audience.

The next speaker was Dr. Mary L. Roark from the Center for Human Resources at SUNY Plattsburgh. During her segment of the program, Dealing With Problem Patrons, she discussed types of problem behaviors, sources of help in dealing with problem patrons and the development of communication skills for addressing these problems. Dr. Roark also suggested methods of dealing with the stress engendered by problem situations.

C-E-F Director Stanley A. Ransom spoke on Library Security and Lawful Detention of Library Patrons.

The workshop ended with a drawing for books and calendars.

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STAFF CHANGES

Kathleen Robblee has moved from the Job and Education Information Center to the Acquisitions Department. Debbie Lodge, formerly in Acquisitions, has become part of the Bookmobile staff.

Jane Llewellyn has finished the inventory of C-E-F Library's equipment and has trained Rosemary C. Burdo and Lettie Liberty to carry on. We thank Jane for her excellent work and we appreciate having an accurate, up-to-date inventory. Don't forget to come back and see us, Jane!

***************

VOLUNTEERS

The System has been fortunate in having two volunteers during the past few months.

We are delighted to have Cindy Pytlak's help in Acquisitions. Cindy was a C-E-F employee for several years and her experience has been a tremendous asset.

Ruth Alger (who comes in two days a week) helps whittle down the piles of requests in the Reference and Interlibrary Loan Department.

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NOTE: Reference Librarian Dick Ward, originally from St. Johnsbury, Vermont, regularly provides us with items of interest from the Vermont newspapers. Here's one he found recently in the Burlington Free Press:

LIBRARY RENTS OUT SANTA CLAUS SUIT

A large-size Santa Claus suit may be borrowed from the Fletcher Free Library during the holiday season.

A $10 fee will be charged, with an additional deposit of $5 to be refunded if the suit is returned in good condition. Suits may be rented for a 24 hour period.

Reservations may be made with Sue in the Children's Room, 863-3403.

Once again we see that libraries seem to anticipate every need of the public.
EDITOR'S NOTE:

We will begin publishing six issues of the Trailblazer per year, beginning with the January/February 1984 issue. We are eager for news items and we would like to have all news in to us by January 11, 1984.

Mary S. Hopkins

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TRAILBLAZER TEAM

At this time of the year, we would like to thank all the hardworking people who helped at various phases of the Trailblazer's production: typing, reproduction, assembly and mailing.

Marilyn Blanchard
Rosemary C. Burdo
Eric Coate
Betty Collins
Betsy Finckel
Ann Hobson
Lettie Liberty
Deborah Lodge
Kathleen Robblee

We would also like to commend the Northeast Printing Company staff, with special thanks to Crystal Röe, for the fine job they have done on our photo pages.

Stanley A. Ransom, Director
Mary Shaw Hopkins, Editor
Season's Greetings from the Clinton-Essex-Franklin Library System Staff

Stanley A. Ransom
Director

Leona Salzman
Assistant Director, Head of Outreach

Hugh Starke
Administrative Assistant

Mary Hopkins
Trailblazer Editor, Public Relations Consultant
FRONT OFFICE

Betty Collins
Typist

Sandra Hauf
Senior Stenographer

JOB AND EDUCATION
INFORMATION CENTER

Kathie LaBombard
JEIC Librarian
ACQUISITIONS

Carol Bedore
Head, Acquisitions

Marilyn Blanchard
Senior Page

Kathleen Robblee
Typist

Cindy Pytlak
Volunteer

Eric Coate
Van Driver
REFERENCE AND INTERLIBRARY LOAN

FILMS

Richard Ward
Reference Librarian

Marie Chauvin
Head, Film Department

Betsy Finckel
Senior Clerk

Lettie Liberty
Page

Ruth Alger
Volunteer
BOOKMOBILES

John Crager
Bookmobile Librarian,
Young Adult Consultant

Madge Mehan
Senior Clerk

Robert Harnden
Clerk/Driver

Deborah Lodge
Senior Clerk

Alan Hutchins
Clerk/Driver
ADULT SERVICES

Rosemary Burdo
Typist

OUTREACH

Ann Hobson
Typist

INVENTORY

Jane Llewellyn
Volunteer
HAPPY HOLIDAYS

from the

MEMBER LIBRARIES

of the

CLINTON-ESSEX-FRANKLIN LIBRARY SYSTEM
Corn Soup
by Nancy Terrance

1 qt. hulled corn or hominy
1 can red kidney beans
2 medium carrots, sliced thin
1/2 medium-sized head of cabbage, chopped
3 pork hocks or 1 lb. country style spareribs
salt to taste

Cook meat in plenty of water until well done; add raw vegetables and continue cooking until tender. Combine with drained kidney beans and corn. Reheat to serving temperature.

Fried Bread
by Ruth Herne
(Served with corn soup)

2 cups milk
1 tsp. salt
2 tsp. baking powder
Flour

Gradually add flour until it forms a ball and is easy to handle. Roll out on a floured bread board to about 1 inch thickness. Cut with a biscuit cutter; fry in a large frying pan with about 1/4 inch fat. Be sure the fat is hot. Turn when brown.

Hamburg Dish
by Margaret Nolan, Trustee

Use any amount of hamburg with onion and brown in pan. Add peas. Mix together in a baking dish and add mashed potatoes on top. Sprinkle with grated cheese or slices of your favorite cheese and bake at 350° for about 1/2 hour or until golden brown on top.

Champlain Memorial Library

Pecan Fingers
by Ruth B. Smith, Librarian

3/4 cup butter
4 tbsp. powder sugar (pulv. sugar)
2 cups sifted flour
1/8 tsp. salt
2 tbsp. vanilla
1 cup chopped pecans

Blend the butter into sugar, add sifted flour and salt and mix thoroughly. Add vanilla and nuts. Shape into fingers. Bake about twenty minutes in moderate oven, 275°. Makes about three dozen.

Au Sable Forks Free Library

Treasure Chest Bars
by Kathy Endersbee, Librarian

2 cups flour
1 1/2 tsp. baking powder
1/2 tsp. salt
Cream together:
1/2 cup brown sugar
1/2 cup shortening
2 eggs
1 tsp. vanilla

Add dry ingredients alternately with 3/4 cup milk.

Chateaugay Memorial Library

Date Nut Bread
by Jeanette Hotchkiss, Trustee

Sprinkle 1 pkg. of dates with 1 teaspoon soda. Pour 1 cup hot water over dates and soda and let stand for 5 minutes or until nearly cool.

Cream 2 tbsp. butter with 1 cup sugar (brown, preferred).
Add 2 eggs and a little salt. Add 1 1/2 cups of sifted flour and mix together. Stir in dates and water slowly. Then add 1 cup of broken nutmeats. Bake in moderate oven 325° approx. 1 hour. Makes 2 small loaves or 1 large loaf.

CHAZY PUBLIC LIBRARY

CHRISTMAS SALAD
by Helen A. Sweet, Librarian

1 small pkg. lime Jello
4 oz. pkg. cream cheese
1 large can pears - diced or chopped
1 3/4 cups pear juice
1/2 pt. cream, whipped
3/4 cup chopped nutmeats (pecans are best)

Heat pear juice. Pour over Jello, then pour all over cream cheese. Dissolve all well. Add nutmeats and chopped pears. Add whipped cream. Mold.

HAMMOND LIBRARY, CROWN POINT

CANDY CANE COOKIES
by Thyra Burrows, Librarian

1 cup shortening
1 cup confectioners sugar
1 egg
1 tsp. almond extract
1 tsp. vanilla
2 1/2 cups all purpose flour
1 tsp. salt
1/2 tsp. red food coloring
1/2 cup crushed peppermint candy
1/2 cup granulated sugar

Heat oven to 375°. Mix shortening, sugar, egg and flavorings. Measure flour and mix with salt. Stir into shortening mixture. Divide dough in half. Blend food coloring into one half.
Roll a 1 inch strip from each color. Place strips side by side - press together lightly and twist like rope. Place on un-greased tin. Curve top to form handle of cane. Bake about 9 minutes until lightly browned. While warm, sprinkle with mixture of crushed candy and sugar.

DANNEMORA FREE LIBRARY

CHRISTMAS RICE PUDDING
by Doris Haley, Librarian

(An authentic Danish recipe.)

Makes 1 1/2 gallons.

2 cups white rice
1 gal. milk (16 c.)
2 tps. salt
Cook over low heat from 1 1/2 to 3 hours, stirring every 5 minutes until porridge-like.
Add, while still hot:
1 1/2 cups sugar
2 envelopes gelatin softened in 1/4 cup cold water.
Let cool well (overnight in refrigerator).
Add, when cold:
1 pt. cream, whipped, flavored to taste (2 tbsps. sugar and 2 tps. vanilla)
1 cup chopped almonds
1 1/2 tsp. vanilla
1 1/2 tsp. almond extract

Serve topped with thawed frozen raspberries or strawberries.
In addition to the chopped almonds, add 1 whole almond. At serving time, the person who receives the whole almond in his serving gets a prize.

ELIZABETHTOWN LIBRARY ASSOCIATION

IRISH CREAM
by Sylvia Kurtenbach, Librarian

1 can (sweetened) condensed milk
1 egg
1 tsp. vanilla
1 tbsp. chocolate syrup
1 1/2 cups whiskey (any kind)

Put in blender and blend completely. This only takes a minute or so. Makes approx. a fifth.

ELLENBURG COMMUNITY LIBRARY

LEMON DREAMS
by Mary Jane Chilton, Librarian

1/2 cup butter
1/4 cup powdered sugar
1 cup flour
pinch of salt

Cream butter and sugar. Add flour and salt gradually, and mix thoroughly. Then line the bottom of an 8" x 8" pan with this mixture and bake in a 350° oven for first 20 minutes, but do not let it brown. While first mixture is baking combine the following for a topping:

2 eggs, slightly beaten
2 tbsps. flour
1 cup sugar
2 tbsps. fresh lemon juice

Pour the mixture over the hot crust as soon as it is taken from the oven. Bake again for 20 to 25 minutes until completely set. When it is cool, sprinkle powdered sugar over the top and cut into small squares.

HOLIDAY CHERRY MOLDED SALAD
by Jane Fritz, Trustee

1 16 oz. can pitted dark sweet cherries, halved
1 3 oz. pkg. cherry-flavored gelatin
1/2 cup cream sherry
1 16 oz. can pears - halves or slices, drained
1 3 oz. pkg. cream cheese, cut in small cubes
1/4 cup chopped pecans
Lettuce leaves

Drain cherries, reserving syrup.

Add water to syrup to make 1 1/2 cups. In medium saucepan combine syrup mixture and gelatin. Heat and stir until gelatin dissolves. Remove from heat, stir in sherry. Chill until partly set. Reserve some pear slices for garnish. Cut up pears into small pieces, fold into gelatin along with cherries, cheese and pecans. Turn into a 4 1/2 cup mold. Chill until firm. Unmold, garnish with lettuce leaves and pear slices. Makes 8 servings.

CHEESE POTATOES
by Eloise McGregor, Trustee

1 quart boiled potatoes
1 green pepper - diced
Sauce:
1 pint milk
2 tbsp. butter
2 tbsp. flour
salt and pepper
1 cup grated cheese

Prepare sauce, as for a basic white sauce. Add cheese and let melt. When ready combine with boiled potatoes and green pepper and mix completely.

BELDEN-NOBLE MEMORIAL LIBRARY, ESSEX

EASY SOUR CREAM COFFEE CAKE
by Nancy Hopper, Librarian

1/2 cup soft butter (1/4 lb.)
1 cup sugar
2 eggs
1 tsp. vanilla
2 cups flour
1 tsp. baking powder
1/4 tsp. salt
1 1/4 tsp. baking soda
1/2 pt. sour cream
Filling:
1/2 cup ground walnuts
1 tsp. cinnamon
1/4 cup sugar

Blend soft butter and sugar. Add eggs one at a time and beat well. Add vanilla. Then add flour, baking powder,
salt and baking soda. Mix well. Then add the sour cream and beat on medium speed for 1 minute. Pour half the batter into a greased angel food pan. Sprinkle half of the filling mixture on batter. Add remaining batter and rest of filling mixture. With a spoon, lightly mix the top filling mixture slightly into the batter. Bake at 350° for 45 to 55 minutes. (Nuts may be omitted from the filling mixture.)

KEENE PUBLIC LIBRARY

GINGER SNAPS

by Anita Washburn,
Librarian

1 cup sugar
3/4 cup shortening
4 tbsp, nolasses
1 egg
2 cups flour
2 tsp, soda
1 tsp cinnamon
1 tsp cloves
1 tsp ginger
1 tsp salt

Cream shortening and sugar. Mix in rest of ingredients. Roll into small balls — dip in sugar (just one side) and bake at 350° about 10 minutes.

KEENE VALLEY LIBRARY ASSOCIATION

OYSTER STEW

by Nancy Edmonds,
Librarian

Nancy writes, "As a child in Keene I was served Oyster Stew on Christmas Eve. Then we would open our presents and go to Midnight Mass.

As an adult (still in Keene) after marrying Baird (from far away Keene Valley) I discovered that his family had Oyster Stew for breakfast on Christmas morning before they opened their presents.

So, it seems, as you can see from this large sampling of two, that Oyster Stew is a tradition in Keene at Christmas time."

2 tbsp, butter
2 cups raw oysters in their juice
Dash worcestershire sauce
2 cups milk
2 cups light cream
Salt and pepper to taste

Heat butter in large saucepan. Add oysters and stir over medium heat until edges start to curl. Lift out oysters with slotted spoon.

Add worcestershire sauce, milk and cream to oyster juice. Heat to serving temperature. Add oysters and season to taste with salt and pepper.

Serve garnished with additional butter, if desired.

KEESEVILLE FREE LIBRARY

SALMON "PÂTE"

by Ann Garcia,
Librarian

(A tasty take-a-long to holiday parties.)

1 can of red salmon (drained—skin and bones removed)
1 8oz. pkg. of cream cheese (room temp.)
2 tbsp, of liquid smoke (more or less to taste)
3 tbsp, finely chopped onion
1 tsp, lemon juice
2 tbsp, horseradish

Mix all ingredients well with a fork. Shape into a log and roll in chopped pecans if desired. Chill for at least 2 hours.

NOTE: Along with her recipe, Ann sent this poem. All of us who have ever tried to be creative with leftover holiday turkeys can appreciate it.

LEFTOVERS

Thanksgiving has been over for at least a week or two but we’re still all eating turkey, turkey salad, turkey stew, turkey puffs and turkey pudding, turkey patties, turkey pies, turkey bisque and turkey burgers, turkey fritters, turkey fries.
For lunch our mother made us
turkey slices on a stick,
there'll be turkey tarts for supper,
all this turkey makes me sick.
For tomorrow she's preparing
turkey dumplings stuffed with peas,
Oh I never thought I'd say this—"Mother!
No more turkey...PLEASE!"

From the book, IT'S THANKSGIVING
by Marylin Hafner

LAKE PLACID PUBLIC LIBRARY

MIMÈRE'S DARK CHOCOLATE CAKE
by Therese Patnode,
Librarian

This recipe was handed down to
Therese from her grandmother.

1 cup sugar
1/4 tsp. salt
1 egg
1/2 cup sour cream
1 1/2 cups flour
1 tsp. baking soda
1/2 cup boiling water
2 heaping tbsps. cocoa
2 tps. vanilla

Beat egg. Add sugar and salt. Mix
together sour cream, soda, vanilla and
flour. Add to egg, sugar and salt. Beat
until smooth. Add cocoa to boiling
water and blend thoroughly. Add cocoa
and water mixture to other ingredients.
Bake in a layer cake pan (greased and
floured) at 375° approx. 30 minutes
or until cake tests done.

Therese usually frosts with a cream
cheese frosting.
This makes a small cake.

FRUIT CAKE
by Una Stewart,
Assistant Librarian

1 cup chopped dates
2/3 cup butter or margarine
1/4 cup dark molasses
1 cup seedless raisins
1 1/2 cups packed brown sugar
1 1/2 cups hot water

Combine in saucepan these 6 ingre-
dients, boil gently for 3 minutes. Cool
in large mixing bowl.

Add:
2 eggs
2 cups (16 oz.) candied fruits and peels
1 cup chopped nuts
Sift together:
3 cups sifted flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon
1 tsp. baking powder
1/2 tsp. nutmeg

Add gradually to fruit mixture,
beating well after each addition. Pour
into loaf pans which have been greased
and floured.

Bake in slow oven, 275°, 2 1/4
hours or until tester comes out clean.
Cool thoroughly. Best if aged a couple
of weeks.

PUMPKIN CAKE ROLL
by Una Stewart,
Assistant Librarian

3 eggs
1 cup sugar
2/3 cup pumpkin
1 tsp. lemon juice
3/4 cup flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. salt
1 cup chopped nuts
1 cup powdered sugar
2 (3 oz. pkgs.) cream cheese
4 tbsps. butter
1/2 tsp. vanilla

Beat eggs 5 minutes. Gradually
add sugar, pumpkin, lemon juice; sift
together flour, cinnamon, ginger,
nutmeg, salt, fold into creamed mixture.
Spread in 15 x 10 x 1" pan, greased
and floured. Top with nuts. Bake
at 375° for 15 minutes. Turn out in
towel, sprinkled with powdered sugar. Roll towel & cake together. Cool, unroll.

Beat last 4 ingredients until smooth. Spread over cake. Roll up - chill overnight. Slice. Umm mm mm mm Good!

MOORES FREE LIBRARY

CRANBERRY-ORANGE SALAD
by Betty Vogan, Librarian

4 cups cranberries, ground (or one pkg. after washing and removing stems and bad berries)
2 oranges (Pare thinly and grind the peel with the oranges)
Add 1 1/2 cups sugar and let stand overnight.

Drain the above the next day and use the juice (approx. 1 cup) in making Jello. (I use red raspberry) - 2 small pkgs. or 1 large one.
Let the Jello set until it begins to thicken. Then add the cranberry-orange mixture and 2 cups celery cut fine and 1 cup walnuts, chopped. Put this into a rectangular Pyrex dish and serve in squares on lettuce.

PLATTSBURGH PUBLIC LIBRARY

POTATO PANCAKES
by Leah Miaskoff, Director

("Latkes" for Chanukah)

1 large potato (grated)
1/2 onion (grated)
1 tsp. salt
1 tsp. sugar
1 tsp. baking powder
1/3 cup flour
1 egg

Mix above ingredients together. Form into generous patties. Fry in heated shortening. Makes approx. 6 pancakes.

PERU FREE LIBRARY

NUT and JELLY COOKIES
by Jean Schiffler, Trustee

1 cup butter or margarine
1/2 cup brown sugar
2 egg yolks
2 cups flour
1 tsp. baking powder
1 tsp. vanilla

2 egg whites
ground walnuts


FUDGIE SCOTCH RING
by Karen Ricketson, Children's Librarian

1 6 oz. pkg. (1 cup) semi-sweet chocolate morsels
1 6 oz. pkg. (1 cup) butterscotch morsels
1 can sweetened condensed milk (not evaporated milk)
1 cup coarsely chopped walnuts
1/2 tsp. vanilla extract
1 cup walnut halves

1. Melt chocolate and butterscotch morsels with sweetened condensed milk in top of double boiler over hot
(not boiling) water. Stir occasionally until morsels melt and mixture begins to thicken. Remove from heat; add chopped walnuts and vanilla. Blend well. Chill for about 1 hour until mixture thickens. Line bottom of 9" pie pan with a 12" square foil. Place 3/4 cup walnut halves in bottom of pan, forming a 2" wide flat ring.

2. Spoon chocolate mixture in small mounds on top of nuts to form ring. Decorate with remaining nuts. Add maraschino cherries if desired.

3. Chill in refrigerator until firm enough to slice. Cut into 1/2" slices. Makes about 36 slices.

Cook hamburg and pork in 3 qt. saucepan, (uncovered) in water just to top of meat. Stir occasionally so that meat is not lumpy. When meat has simmered until water is almost gone, add rest of ingredients. (The minced onion saves valuable time.) This recipe will fill one nice, fat 10 inch pie plate or 2 - 8 oz. aluminum disposable tins for gift-giving. Use your favorite two crust recipe. I cut the following sketched designs from leftover rolled crust and lay them on the top crust of the pie. Bake at 400° for approx. 40 minutes.

Holly berries are small balls of crust. Lines and printing are scored with sharp knife.

*This freezes well either cooked or uncooked for giving.

**SUGARPLUMS**
by MaryAnn Tremblay, Librarian

1 1/2 cup (1 stick) butter
5 cups confectionary sugar, unsifted
1 1/4 cup whipping cream
1 tsp. vanilla

Cream butter thoroughly. Add sugar slowly; continue beating until light and crumbly. Add cream and vanilla. Beat until completely blended. Shape and decorate as desired. Store in a cool place. Yield - 1 1/2 lbs.

We like them shaped as follows:

1. Flattened ovals with a walnut half pressed into tops.
2. Stuffed into dates with ground walnuts on top.
3. Tinted pale pink and pale green
and rolled in coconut.
4. Shaped into wreaths (with chopped red and green cherries on top).
5. White and red twisted into peppermint sticks and sprinkled with crushed peppermint candy.

We go through about 3 recipes of this each season. They make a nice gift in small Christmas tins lined with a lace doily (paper).

SARANAC LAKE FREE LIBRARY

SUET PUDDING
by Joyce Meagher, Librarian

1/2 cup suet, chopped fine
1/2 cup molasses
1/2 cup milk
1 1/2 cups flour
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. baking powder
1/2 cup raisins

Mix together the suet, milk and molasses. Measure and sift together the dry ingredients and mix. Put in greased individual molds and steam for 35 minutes. Serve warm. Use a hard sauce on top.

DATE TORTE
by Joyce Meagher, Librarian

1 lb. dates, cut up
2 cups boiling water
2 tsp. soda

Pour water over dates, add soda and let cool.

Cream together:
2 cups white sugar
2 tblsp. butter
Add two eggs, unbeaten
Add date mixture and 2 cups plus 3 tblsp. flour
1 tsp. vanilla
2 cups chopped nuts

Mix well, pour into a greased loaf pan and bake for 1 hour and 15 minutes at 350°.

SCHROON LAKE LIBRARY

PUMPKIN BREAD
by Boots Martin, Librarian

2 cups sugar
4 eggs
1 cup salad oil
2/3 cup water
2 cups canned pumpkin
Sift together and add to above:
1 1/2 tps. salt
1 1/2 tps. cinnamon
1 tsp. nutmeg
2 tps. baking soda
3 1/2 cups flour
1/2 cup nuts (pecan)

Grease and flour 2 loaf pans or one angel food (tube) pan.

BLACK WATCH MEMORIAL LIBRARY, TICONDEROGA

FRUIT HILLS
by Mimsy Kenney, Librarian

1 cup butter (or 1/2 cup butter and 1/2 cup Crisco)
1 1/2 cups brown sugar
3 eggs, well beaten
1 tsp. soda, dissolved in 1/2 tsp. hot water
2 cups flour
1/2 tsp. salt
1 tsp. cinnamon
1 cup English walnuts
2 cups raisins
3/4 cup citron
1/4 cup candied cherries

Flour fruit. Chill overnight after
Fruit Salad
by Chalice Dechene, Librarian

6-8 large apples
2-3 oranges
2-3 bananas
raisins
cherries
dates

Cut fruit up. I never peel the apples–the peelings add color.

Dressing:
1/4 cup mayonnaise; 1/2 cup mustard;
4-5 tblsp. sugar. Mix dressing well
and pour over fruit. Stir well. Better
if it is refrigerated for a couple of
hours.

French Onion Soup
by Judy Frey

Chop 2 medium onions. Sauté in
butter until golden. Stir in 1 tblsp.
flour, 1 cup dry white sauterne wine,
1 can beef bouillon soup, 2/3 can of
water. Season with salt and pepper
and pinch of nutmeg. Cover and simmer
at least 1 hour. When done, add 2 tblsp.
grated parmesan or mozzarela cheese
and croutons.

Date and Walnut Pie
by Sue Labarge

In large saucepan: mix 1 cup brown
sugar, 1 cup white sugar, 4 tablespoons
tapioca or 4 to 5 tablespoons cornstarch.
Add: large pkg. dates, cut up, and 3
cups cold water. Cook until thickened.
Add chunk of butter (or oleo), vanilla
and walnuts.
Put into unbaked pie shell. Cover

with top crust. Bake at 375° for 1/2
hour or until crust is nicely browned.
Makes two pies.

Holiday Hazelnut Torre
by Nell McGregor

1 6 oz. pkg. hazel (filberts) nuts
-ground fine
8 eggs, separated
1 cup granulated sugar
1 tsp. vanilla
1 tblsp. flour
1/4 tsp. baking powder
1/4 tsp. salt

Grind nuts very fine (like flour).
Beat egg yolks; add sugar, salt, vanilla,
flour, baking powder and nuts. Mix
well. Beat egg whites very stiff, fold
into nut mixture.
Pour into lightly greased spring-
pan. Bake in 350° oven about 1 hour.
Cool. Remove from pan. Split into
two layers. Fill and top with whipped
cream. Sprinkle with grated chocolate.
Serves 12.

Christmas Sugar Cookies
by Marge Westerfield

1 cup sugar
1 cup shortening
1 egg
1/2 cup milk
1 1/2 tsps. cream of tartar
1 tsp. soda (dissolve in 1 tblsp. hot
water)
1 tsp. salt
1 tsp. vanilla
3 cups flour plus another 1 1/2 to 2
cups worked in

Mix all ingredients until dough
consistency. Then roll and cut in fa-
vorite shapes on a floured surface.
Bake at 375° for 8 to 10 minutes or
until edges are lightly browned. Makes
about six dozen cookies.
CRÈME de MENTHE BALLS
by Kathleen LeClair, Librarian

1 cup vanilla wafers (crushed)
3/4 cup chopped nuts
1 cup confectioners sugar
2 tblsp. light corn syrup
1/3 cup crème de menthe

Mix above ingredients. Form into balls and roll in chocolate sprinkles.

WHISKEY BALLS with DATES
by Kathleen LeClair, Librarian

3/4 cup pitted dates
1 1/2 cups (6 oz. pkg.) vanilla wafers
1 cup chopped nuts
Grind and mix with:
1 cup confectioners sugar
3 tblsp. whiskey
2 tblsp. cocoa
2 tblsp. white Karo syrup

Mix and knead until smooth. Shape into balls and roll in confectioners sugar.

CRANBERRY SHERBET or ICE
by Liz Rapalee, Librarian

Liz says, "My grandmother gave me this recipe. She thinks she got it from a cranberry package years ago. We usually serve the sherbet or ice in cut glass goblets at the start of Thanksgiving or Christmas dinner. It is delicious."

4 cups cranberries
2 1/2 cups water
2 cups sugar
Juice of 2 lemons
1 tsp. gelatin dissolved in 1/2 cup cold water

Cook cranberries with water until berries stop popping. Strain; add sugar and cook until sugar is dissolved. Add gelatin. Cool. Stir in strained lemon juice. Pour into ice cube tray (or plastic container, etc.). Place in freezer. Stir occasionally to break up ice crystals. Allow two to three hours to freeze. Serves 6.

If the gelatin is omitted, it is Cranberry Ice. Its texture is less smooth than that of sherbet and it requires a little more stirring during freezing.

MICROWAVE PEANUT BRITTLE
by Bev Reed, Librarian

In microwave proof bowl put:
1 cup sugar
1/2 cup light Karo syrup

Cook on high for 4 minutes. Stir.
Add 1 cup peanuts. Stir.
Microwave on high 3 1/2 minutes.
Add 1 tsp. vanilla, 1 tsp. butter. Stir.
Microwave on high 2 minutes.
Remove from oven. Quickly stir in 1 tsp. baking soda.
Mixture will be foamy.
Pour on greased cookie sheet. Cool.

APPLE SAUCE CAKE
by Lucile Carpenter, Librarian

Cream together:
1 cup sugar
1/2 cup shortening
1 tsp. salt
1 tsp. cloves
2 tsp. cinnamon
1/2 tsp. nutmeg
1 cup raisins
1/2 cup mixed candied fruit
Mix until well blended.

Dissolve: 1 tsp. soda in a little warm water. Stir soda into 1 1/2 cups applesauce. Beat all together and add 1
3/4 cups cake flour and 1 tsp. orange extract. Bake in greased 10 1/2" x 6" loaf tin in slow oven one hour. Decorate with two flowers made with pecans with cherry in center.

PAINE MEMORIAL LIBRARY, WILLSBORO

SWEET and SOUR MEAT BALLS
by Janice Allen, Librarian

Janice writes, "Every Christmas Eve we have several friends and neighbors in for a buffet after Church service. These are two of the popular items we serve."

1 lb. ground chuck hamburger
1 tsp. salt
1 tbsp. minced onion
1/4 cup fine dry bread crumbs
1 egg, slightly beaten
1 1 lb. can crushed pineapple (drained—reserve 1/3 cup of syrup)
2/3 cup cider vinegar
1/3 cup brown sugar, packed
1/2 cup catchup

Mix beef, salt, onion, crumbs, egg, reserved pineapple syrup and 1/2 cup of the pineapple. Shape firmly into small balls.

Bring the catchup, vinegar and brown sugar to a boil. Add the meatballs and remaining pineapple. Simmer covered for 25 minutes, turning once. Serve hot. Makes about 50 meatballs.

ROLL-UPS
by Janice Allen, Librarian

Take a slice of whole wheat bread. Cut off crusts. Spread with cream cheese. Cut in three sections. Roll up the piece of bread and wrap with a half piece of bacon. Secure with a toothpick. Repeat procedure depending on quantity of roll-ups desired. Stand up on one end in a baking dish, leaving a little room apart so bacon can cook properly. Bake at 350°, 35 to 40 minutes, until bacon is brown.

WILMINGTON E.M. COOPER MEMORIAL PUBLIC LIBRARY

Adeline says she got these from Waves Anniversary Cookbook, one of her favorite cookbooks.

NORTHWEST CARDINAL SALAD
by Adeline Jaques, Librarian

2 cups cooked, whole cranberries (chilled)
1 can crushed pineapple (1 3/4 cups)
chilled
4 bananas, diced fairly large
1 (5 oz.) pkg. miniature marshmallows
1/2 tsp. red food coloring

This is a tasty, colorful salad. Just combine ingredients and toss lightly. Serve on lettuce cup. Serves 6.

HAWAIIAN COOKIES
by Adeline Jaques, Librarian

1 cup soft shortening
1 1/2 cups sugar
1 egg
9 oz. can crushed pineapple and juice (1 cup)
1 tsp. soda
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 cup walnuts, chopped
3 1/2 cups sifted flour

Cream shortening and sugar together. Add egg and blend well. Add crushed pineapple and juice alternately with sifted dry ingredients; add vanilla. Chill about one hour. Drop by spoonfuls on lightly greased cookie sheet. Bake in moderate hot oven (400°), 8 to 10 minutes.

Stanley A. Ransom, Director
Mary Shaw Hopkins, Editor