

# BLUEBERRY BOG

Sauce: Dumplings

4 cups blueberries 1 cup sifted flour

1 ½ cups sugar ¼ cup sugar

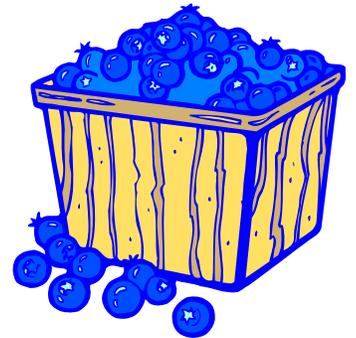
2 TBSP lemon juice 2 tsp. baking soda

2 TBSP lemon rind, grated ½ tsp salt

½ tsp. cinnamon 3 TBSP shortening

3 cups water 1/3-1/2 cup milk

Combine sauce ingredients in a heavy sauce pan. Bring to a boil, then reduce the heat and simmer 5 minutes. While the sauce is cooking, mix dry ingredients together into a bowl. Cut in shortening until crumbly. Add enough milk to make a sticky dough; do not over mix. Drop dough from greased spoons onto the surface of bubbly sauce. Cook uncovered 10 minutes. Cover tightly and cook 10 more minutes without lifting the lid!



# Cattail Combo

## **Cob of Cattail**

Young Cattail Buds

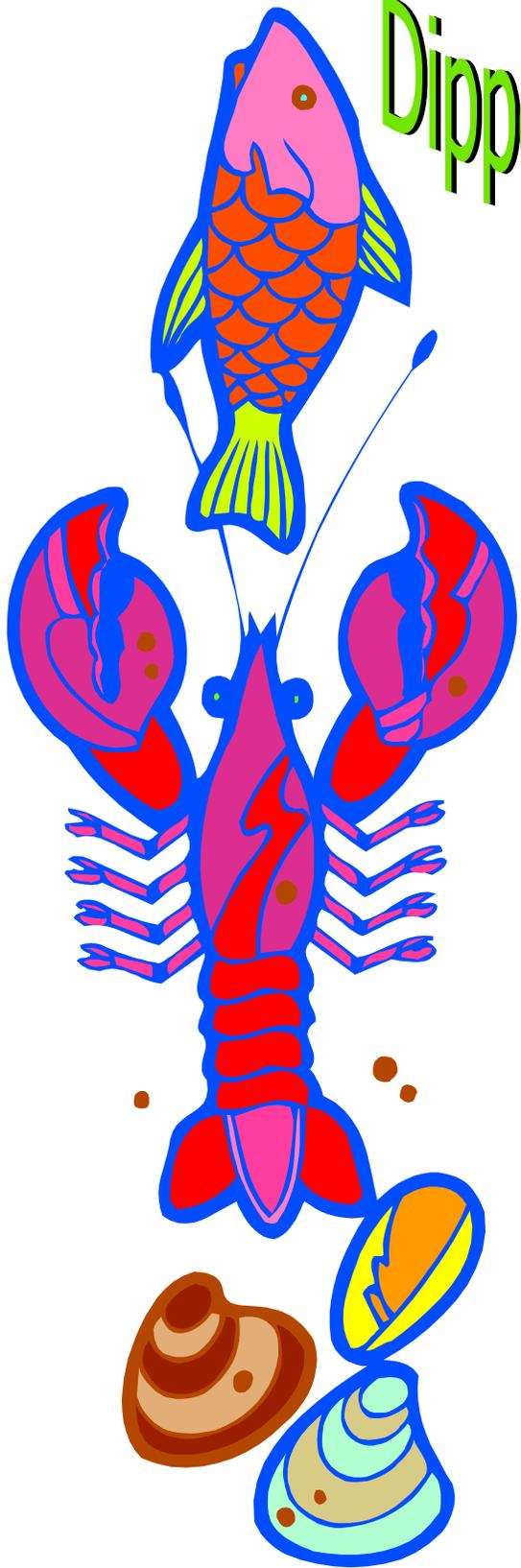
Directions: Remove sheaths from young cattail buds. Plunge spikes into 12-quart pot of boiling water. Boil rapidly for 15 minutes. Butter and salt. Eat like corn on the cob.

## **Cattail-Cumbers**

Young cattail leaf spikes, gathered before plant is more than 2 feet tall.

Directions: Scrub spikes. Peel and uncover the crisp whitish-green core, usually 12-18 inches long. Slice raw or boil in salt water about 15 minutes. If boiled serve as a vegetable with butter and salt.

# Dippety Do From the Slough



8 oz. pkg. cream cheese, softened  
1 Tbsp. Miracle Whip  
1 Tbsp. lemon juice  
½ Tbsp. Worcestershire Sauce  
1/3 of a 12 oz bottle of chili sauce  
1-6 oz. can baby shrimp or crab  
meat  
2 oz. shredded mozzarella cheese  
Garlic salt, parsley, and dry oregano

Place first 5 ingredients in a large bowl, sprinkle with garlic salt to taste. Mix together and spread onto a tray. Spread the chili sauce on top of cheese mixture. Arrange meat on chili sauce. Sprinkle with mozzarella cheese, parsley, and

# Mini-Cranberry Muffins

**1 cup sugar**

**1/4 cup margarine**

**1 egg**

**1 cup milk**

**2 1/2 cups flour**

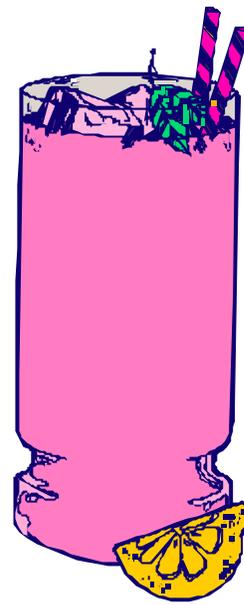
**1 Tbsp. baking powder**

**1 cup chopped cranberries**

**Mix first 6 ingredients until flour is moistened. Add cranberries. Bake at 400 degrees for 20-25 minutes.**

## Mint Tea

Mint Leaves  
Filter Paper  
Boiling Water



Crush mint Leaves. Place into filter and tie closed. Place into boiling water for 15 minutes. Remove tea bag and pour tea over ice. May garnish with fresh mint leaves or lemons slices. Serve with sugar or sweetener.

## Wild Rice

Add 6 cups water, 3 tablespoons margarine and 1 teaspoon salt to a 3 quart pan. Bring to a boil.

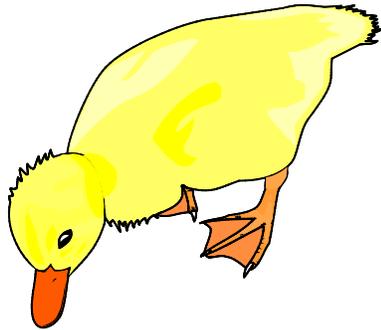
Stir in 3 cups wild rice mix. Reduce heat to low, cover and simmer for 2-3 minutes. Remove from heat. Fluff with fork and serve.

Makes 9 servings.



**Sea You Later!**

## WATERFOWL WRAP-UPS



Duck  
Goose  
Bacon  
Lawry's Seasoned Salt  
Toothpicks

Cut waterfowl off the bone. Cut waterfowl into nugget-size chunks. Cut bacon strips into thirds. Wrap one piece of cut bacon around waterfowl nugget. Sprinkle lightly with seasoned salt. Place on broiler pan and broil until done, approximately 10 minutes.