

## BLUEBERRY BOG

### Sauce:

4 cups blueberries  
1 ½ cups sugar  
2 TBSP lemon juice  
2 TBSP lemon rind, grated  
½ tsp. cinnamon  
3 cups water

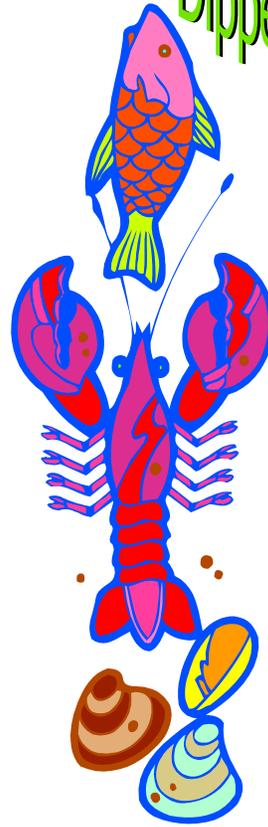
### Dumplings

1 cup sifted flour  
¼ cup sugar  
2 tsp. baking soda  
½ tsp salt  
3 TBSP shortening  
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!



## 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 oregano. Refrigerate and serve with crackers.

## 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.

## Mini-Cranberry Muffins

1 cup sugar  
1/4 cup margarine  
1 egg  
1 cup milk  
2 ½ 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.

