Page 10—Supplement to The Brunswick Beacon, June, 1988

Politics And Good Food: A Winning Combination

"The Hungry Elephant" is not a children's story, as you might suppose. Adorable sketches of the lumbering animal throughout the book notwithstanding, this publication is for adults, preferably those interested in cooking.

Compiled by a committee of the Brunswick County Republican Party, "The Hungry Elephant" is a fat collection of recipes dear to the hearts of Republican women, and there are bound to be some that will win you over to kitchen experimentation, if not joining the party.

There are 11 sections in the cookbook, including the following catgories of recipes: beverages, appetizers, soups, salads and dressings, vegetables, canning and sauces, breads and stuffings, casseroles, seafood, main dishes, and desserts.

Here are just a few temptations from the comprehensive collection, which may be purchased for \$11.95 plus \$1 postage from the Brunswick County Republican Party, 26 Oak Island Dr., Southport, N.C. 28461:

Copper Pennies

2 1-lb. cans sliced carrots 1 small onion, chopped 1 medium bell pepper, chopped 3 stalks celery, chopped 1C tomato soup 1C sugar ¼C oil ³/₄C cider vinegar 1T mustard 1T Lea & Perrins sauce lettuce Drain carrots and add onion, peppers and celery. Set aside. Mix and bring to boil all ingredients except lettuce. Pour hot mixture over the vegetables and refrigerate over-Serve on lettuce. Serves 10 to 12. Tagliani 1 green pepper, chopped 1 lg. onion, chopped

night. 2 lbs. ground beef

- 1/2 clove garlic, sliced, optional
- 1 small can mushrooms 1C sharp cheese, grated 1 8-oz. pkg. egg noodles

¹/₂C scalded milk 2 envelopes plain gelatin ¹/₃C Kahlua ⅔C vodka 2 beaten eggs whipping cream Crust: Crush chocolate wafers;

mix with butter and Kahlua. Press into pie plate and chill.

Filling: Slowly stir gelatin into milk. Add Kahlua, vodka and eggs. Chill. Stir occasionally so that lumps do not form.

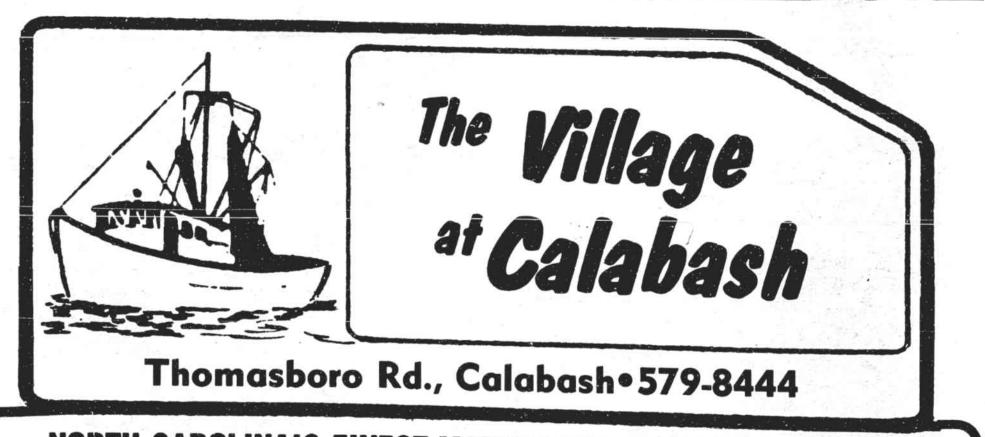
Fold whipping cream into chilled filling. Pour onto chilled prepared pie plate. Chill pie until ready to serve.

Crab Meat Canapes

1 jar Old English cheddar cheese 2T mayonnaise ¹/₂t garlic salt ¹/₂t seasoned salt dash of worcestershire, horseradish 6-8 ounces crab meat Mix all ingredients. Spread on English muffin halves. Cut into four-

thawed and bubbly.





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2 cans tomato paste 1 14-oz. can tomato juice 1 No. 1 can creamed corn, optional ¹/₂ to 1C red wine ¹/₂C Romano cheese, grated salt, pepper, worchestershire sauce to taste

Brown meat, green pepper, onion and garlic. Drain off grease. Add mushrooms with liquid, tomato paste and tomato juice and stir well. Add uncooked noodles and cook over low heat, covered, until noodles are tender. This takes about 30 minutes. Mix in corn, sharp cheese and wine. Pour into buttered casserole dish and bake at 325 degrees for 20 minutes or until lightly browned on top. Top with grated Romano cheese and cook ten minutes more. Serves 14.

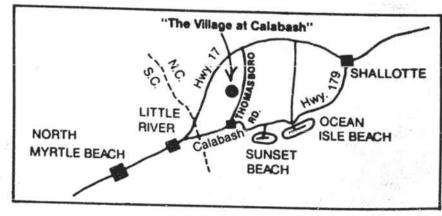
Black Russian Pie

1/4C butter 2T Kahlua enough chocolate wafers to cover 8-in. pie plate

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