

COLE SLAW

1 medium head of cabbage
1 onion
1 green pepper

Sprinkle vegetables with ¾ cup sugar. Set aside. Bring to a boil ½ cup vinegar, 1 Tbsp. salt, ½ cup oil, 1 tsp. sugar, 1 tsp. celery seed and 1 tsp. dry mustard. Pour over cabbage. Mix and chill for 6 hours. Keeps in the refrigerator for a week.

Shirley Giles
Lucinda

COLE SLAW

1 medium head of cabbage
1 cup mayonnaise
6 Tbsp. sugar
6 Tbsp. vinegar
¼ cup shredded carrots

Shred cabbage into a bowl. Add carrots. Then mix remaining ingredients in separate bowl. Stir dressing in with cabbage and carrots.

David Kirk
Redbank Valley High School

CRANBERRY VEGETABLE SALAD

1 envelope Knox gelatin (unflavored)
mixed in ¼ cup cold water
1-pound can cranberry sauce
1 Tbsp. sugar
1 cup shredded cabbage
¼ cup chopped celery
½ cup walnut meats, chopped

Mix gelatin and water in cup or pan small enough to fit in another pan of hot water to dissolve. In a bowl, add cranberry sauce and the rest of the ingredients. Mix well. Add gelatin mixture and place in mold. Chill and serve on lettuce or in a bowl.

Norma Jean Baker
Clarion

CRANBERRY WALDORF SALAD

2 cups or ½-pound fresh cranberries (whole)
3 cups miniature marshmallows
¾ cup sugar
2 cups unpared tart apples, chopped
½ cup seedless green grapes
½ cup chopped walnuts
¼ tsp. salt
1 cup whipped cream

Grind cranberries and combine with marshmallows and sugar. Cover and chill overnight in refrigerator. Add apples, grapes, walnuts and salt. Fold in whipped cream. Serve in large bowl or in individual

plates. Garnish with grapes or cranberries, if desired.

Norma Jean Baker
Clarion

Finalist

FLUFFY FRUIT SALAD

8-oz. pkg. cream cheese
¼ cup white sugar, or to taste
12-oz. container frozen whipped topping, thawed
3 bananas, peeled and sliced
15¼-oz. can crushed pineapple, drained
15¼-oz. can fruit cocktail, drained
1 large Jonagold apple, peeled and chopped
½ cup sweetened flaked coconut
4-oz. jar maraschino cherries, drained and halved (optional)
½ cup chopped pecans (optional)
½ cup golden raisins (optional)

Beat the cream cheese and sugar together in a large bowl. On high speed, beat in whipped topping. Fold in the rest of the ingredients. Pour into serving bowl and chill 1 hour before serving.

Becca Delair
Keystone High School

FROG EYE SALAD

Cook ¾ cup acini de pepe (found in pasta aisle) until tender; drain. Run cold water over and drain again. Then add 1 cup drained pineapple tidbits; reserve the juice. In a saucepan, cook until thick: ¾ cup pineapple juice
½ tsp. salt
3 egg yolks
2 Tbsp. flour
2 cups sugar

Watch this closely because it burns easily. Cool, pour over pineapple and acini de pepe. Then add:

1 can drained mandarin oranges
8 oz. Cool Whip
1 cup miniature marshmallows
Refrigerate; serve chilled. Keeps up to a week in the refrigerator.
Debra Osier
Shipperville

CELEBRATE THE HOLIDAY SEASON!

Schedule Your Christmas Party with Us at the Barn

Accepting Reservations for Banquet Room, Available Monday thru Sunday.
Also Available For Conferences

Join us for *The Once Upon a Christmas Craft Show*
November 20th, 21st & 22nd

WOLFS Camping Resort
Family Oriented, Community Involved

I-80 Exit 53
308 Timberwolf Run • Knox
814-797-1109

**IF YOU'RE NOT AT YOUR LAST JOB,
YOUR 401(k)
SHOULDN'T BE EITHER.**

Leaving a 401(k) with a previous employer could mean leaving it alone with no one to waltch over it.

At Edwards Jones, we can explain options for your 401(k) and help you select the one that's best for you. If you'd like to roll it over into an Edward Jones IRA, we can help you do it without paying taxes or penalties. So you can feel confident someone is looking out for you and your 401(k).

To find out why it makes sense to talk with Edward Jones about your 401(k) options, call or visit your local financial advisor today.



Chris Rakow
Financial Advisor
1240 Liberty St.
Franklin
814-432-8578



Merralee A. Obenrader
Financial Advisor
1335 Liberty St.
Franklin
814-432-0957



Donna Rapp
Financial Advisor
105 E. 1st St.
Oil City
814-676-1151



Mike Watson
Financial Advisor
202 W. Spring St.
Titusville
814-827-8840



Gary Martin
Financial Advisor
853 Main St.
Clarion
814-226-7896



Lori Sibble
Financial Advisor
Rt. 257, Seneca Commons
Seneca
814-677-4880

www.edwardjones.com Member SIPC

Edward Jones
MAKING SENSE OF INVESTING

**Write
a letter
to the
editor**

