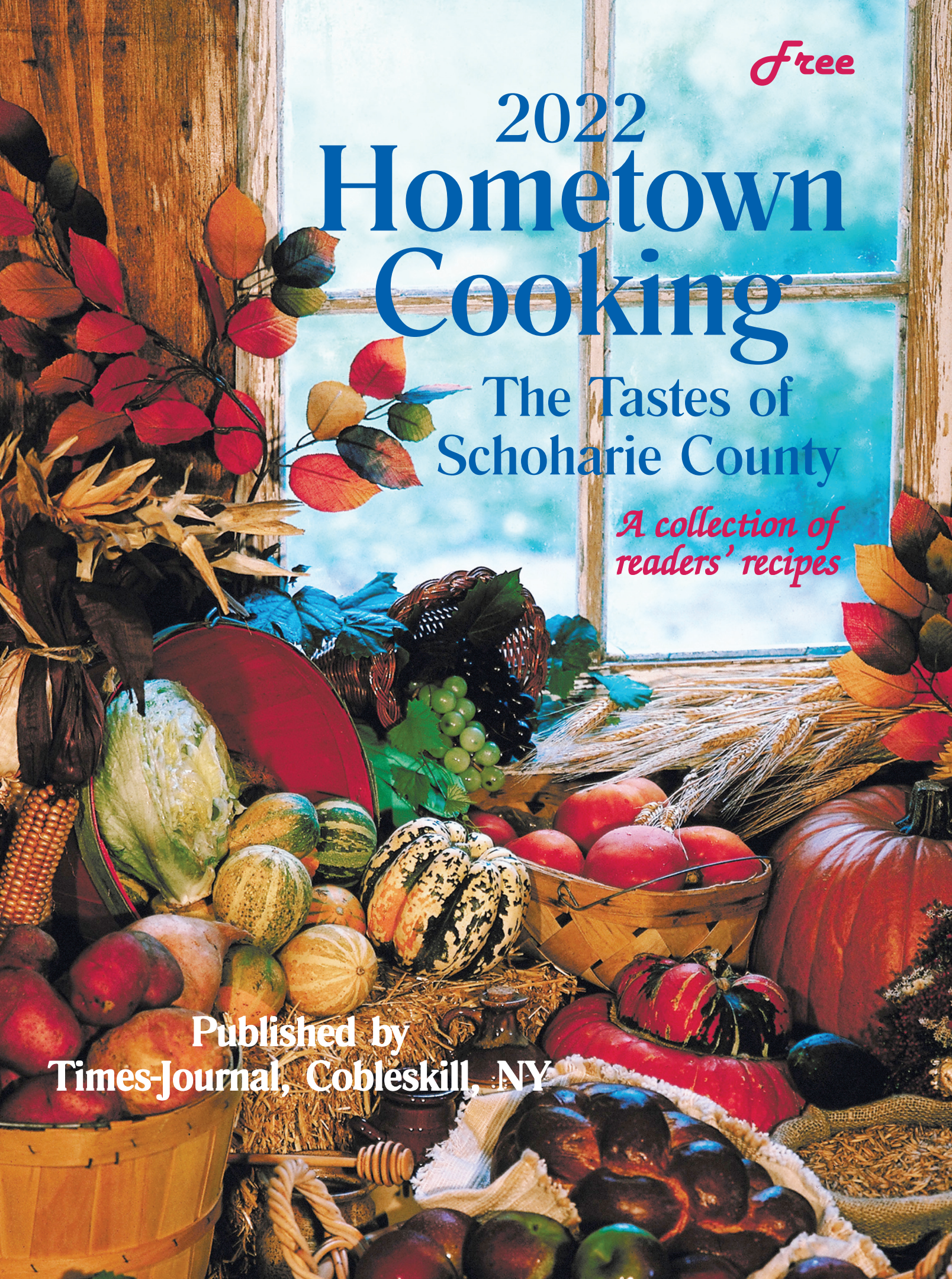

Free
2022
Hometown
Cooking
The Tastes of
Schoharie County
A collection of
readers' recipes
Published by
Times-Journal, Cobleskill, NY

HOMEMADE SUGAR COOKIES

INGREDIENTS

¾ cup unsalted butter softened / 1 cup granulated sugar / 1 large egg / ¼ cup molasses / 2 ½ cups all-purpose flour / 2 tsp baking soda / ½ tsp salt / 1 tsp cinnamon / ½ tsp ginger

INSTRUCTIONS

Preheat oven to 350 degrees F.

First, mix together butter and sugar until light and fluffy, approximately 2-3 minutes with an electric mixer.

Next, add egg and molasses and mix well.

In a separate bowl combine flour, baking soda, salt, cinnamon and ginger, stirring to combine.

Add dry ingredients to wet ingredients and mix until well combined.

Form or scoop balls of dough that are slightly smaller than a golf ball. If desired, roll dough balls in granulated sugar after forming. Place them on a baking sheet approximately 2" to 3" apart to allow room for cookies to spread.

Finally, bake for 10-12 minutes, remove from oven and allow cookies to cool on baking sheet for approximately ten minutes, then transfer to a wire rack to finish cooling.

Country Boy Realty

Matthew Loder, Broker

SCAN TO VIEW OUR LISTINGS

Still growing...

A family farm producing local food, providing local jobs and a way of life for this generation and for those to come.

5605 State Route 30, Schoharie, NY 12157
518-295-7139 • schoharievalleyfarms.com

Schoharie Valley Farms
Home of The Carrot Barn

The Gathering Place
50 Plus Community Center
Council of Senior Citizens Schoharie County

Hands & Hearts Together

• Creative Arts Room / Arts & Crafts
• Exercise and Wellness Room
• Small Library • Computer Lab • Special Events
• Numerous Games/Music • Day & Multi Day Trips & MORE

127 Kenyon Road • Cobleskill, NY

For More Information Call:
518-823-4338
518-254-7040
518-788-4068

Membership Makes a Great Gift!

Over 100 years

NEW ENGLAND CALENDAR CO.

Quality Promotional Products & Service Since 1910

Cook up some new business with our tasteful promotional products!

Calendars • Apparel • Drinkware
Lifestyle Specialties • Magnets • Bags • More!

www.NewEnglandCalendar.com
518-234-4707

Ostrander Insurance Agency

Megan Ostander
PRINCIPAL AGENT/ OWNER

Stop in to see us about your insurance needs

A Local Name You Can Trust

2457 State Route 7, Suite 5
Cobleskill, NY 12043
Phone: 518-517-1500
Fax: 518-252-4687
megan@ostranderagency.com

Erie Insurance

Your Holiday Sweet Spot

We are Your Local Bakery for All Your Holiday Needs

Cheesecakes
Cannolis
Assorted Cookie Trays
Flavored Coffees
Pies

The Brick House Bakery
Cobleskill, NY 12043

Open Mon-Sun
6am-7pm

503 W. Main St.
Cobleskill
518-254-0019

Appetizers

Salmon Cheese Spread

Ingredients:
1 pkg. 3 oz. cream cheese (softened)
1 can (7-1/2 oz.) salmon, drained, bones-skin removed
1/3 C. shredded cheddar cheese
¼ C. sweet pickle relish
bread or crackers

Instructions:
Combine first 4 ingredients. Use as a sandwich spread or dip for crackers. Makes 1 cup.

Kathleen Bever
Schoharie

Creamy Herb Dip

Ingredients:
1 C. mayonnaise
½ C. dairy sour cream
1 T. French's Parsley Flakes
1 T. French's Instant Minced Onion
1 tsp. French's Herb Seasoning
1 tsp. French's Worcestershire Sauce
¼ tsp. salt
¼ tsp. French's Curry Powder
1-1/2 tsp. lemon juice

Instructions:
Combine all ingredients and refrigerate several hours or overnight. Use as dip for raw vegetables such as cauliflower "flowerets," green pepper strips, cucumber sticks, or cherry tomatoes. Makes 1-1/2 cups.

Carol Lavallee Troxell
Spring Hill, Kansas

Drunken Goat Charcuterie

Ingredients:
One beautiful board to artfully arrange ingredients
Generous amounts of drunken goat cheese chunks, water crackers, dry salami slices, tomatoes, peppers, Shiitake mushrooms, Kalamata olives, escarole, Arugula, fried polenta, (i.e.) your choice of raw veggies, dried fruits and nuts.

Instructions:
Artfully arrange ingredients on the charcuterie board. Serve with slightly chilled bottle of Moscato and freshly baked pheasant bread with raw honey. Enjoy with family and friends. Servings: A crowd of friends and family.

Dianna Waldron
Middleburgh

Table of Contents

Appetizers 3
Breads 4
Casseroles & Quiches 9
Desserts 20
Drinks & Punch 27
Main Dishes 16
Meat & Fish 13
Salads 6
Slow Cooker 7
Soups & Stews 8
Vegetables & Sides 12

Grandma Patterson's Chile Sauce
(A Sweet Salsa)

Ingredients:
1 pt. vinegar
1 qt. onions (8 medium)
4 lbs. sugar
1 tsp. cloves
1 peck tomatoes (about 12 lbs)
6 or 8 green peppers
2 tsp. cinnamon
handful of salt
Goes good with hotdogs, hamburger, toast, baked beans or just about anything.

Instructions:
Grind onions, peppers, tomatoes (skins also) in a dish pan or other large pan. Add other ingredients.
Bake in oven at 300° or so it keeps boiling. Cook until thick. Stir often. Takes about 5 hours. Pour in sterile jar and seal. Servings: 80-100.

Maisie Patterson
Herb Van Natten
Linda Shumway
Howes Cave

Appetizers

Green Pepper Jelly

Ingredients:
¼ C. ground green peppers
¼ C. hot peppers or ¼ tsp. hot pepper flakes
6 C. sugar
1-1/2 C. white vinegar
1 bottle (6-oz.) liquid pectin
Instructions:
In large saucepan combine green peppers, hot pepper, sugar and vinegar. Heat to boiling. Boil 1 minute, stirring to prevent boiling over. Remove from heat. Stir in pectin, mixing well. Let stand 5 minutes. Skim off white film which forms on top. Strain if you prefer a clear jelly. Pour into hot sterilized jars. Top with sterilized lids and tighten bands. Process in boiling water bath for 20 minutes. Servings: 6 – 8 oz. jars.

Shirley Warner
Esperance

Creamy Dill Dip

Ingredients:
1 C. sour cream
1 tsp. celery salt
1 tsp. dill weed
1/8 tsp. onion powder
Instructions:
Mix all ingredients together. Refrigerate for 1 hour or until ready to serve. Serve with crackers or vegetables. This dip can be used in cole slaw, deviled eggs, chicken, macaroni, potato or tuna fish salads.

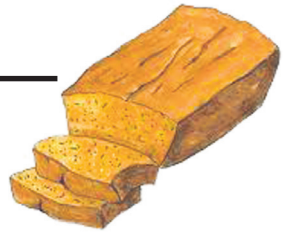
Barbara Deimold
Gilboa

Easy Deviled Eggs

Ingredients:
12 hard-cooked eggs, peeled
1/3 C. mayonnaise
2 T. yellow mustard
1 tsp. sugar
½ tsp. garlic powder
¼ tsp. sea salt
paprika
Instructions:
Slice eggs in half lengthwise. Remove yolks; place in small bowl. Mash yolks with fork. Stir in remaining ingredients. Spoon yolk mixture into egg white halves. Sprinkle with paprika, if desired. Serve immediately or refrigerate until ready to serve. Servings: 12.

Emma Rose Wegner
Central Bridge

Breads



Jaw-dropping Biscuits

Ingredients:
2 C. self-rising flour
2 C. heavy cream
flour for board dusting
Instructions:
Combine ingredients – it won't take long
Knead until dough is pliable. Roll out or pat to ½" – ¾" thickness and cut into rounds or just slice dough into squares. Place in well-greased pan of choice. Bake for about 12-15 minutes. Devour. Oven - 400°.

Linda Feuz
Esperance

Apple Harvest Bread

Ingredients:
1 C. sugar
½ C. shortening
2 eggs
1 tsp. vanilla
2 C. flour
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
2 C. apples, pared and chopped
1/3 C. dried cranberries
½ C. chopped walnuts
Instructions:
Heat oven to 350° F. Grease and flour 9x5x3 inch loaf pan. Mix together sugar, shortening, eggs and vanilla. Stir in flour, baking powder, baking soda and salt until smooth. Stir in apples, dried cranberries and walnuts. Spread batter in pan. Bake until wooden toothpick inserted in center comes out clean (50-60 minutes). Immediately remove from pan. Cool completely before slicing. Store tightly covered. Servings: 1 loaf.

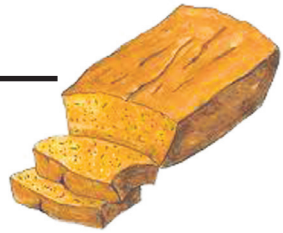
Emma Rose Wegner
Central Bridge

Banana Bread

Ingredients:
¾ C. butter
3 C. flour
1-1/2 tsp. salt
4 eggs
4 ripe bananas
¾ C. nut meats
1-1/2 C. sugar
1-1/2 tsp. vanilla
1-1/2 tsp. baking soda
Instructions:
Mash bananas with baking soda. Cream butter and sugar. Add eggs one at a time. Add mashed bananas mixed with baking soda. Add vanilla, flour, salt and nut meats. Put in large loaf pan. Bake at 350° for 1-1/2 – 2 hours.

Barbara Ecker Bosland
West Palm Beach, Florida

Breads



Zucchini Bread

Ingredients:
2 C. sugar – 1 white, 1 brown
1 tsp. cloves
1 C. vegetable oil
1 tsp. ginger
3 eggs
1 tsp. vanilla
2-1/2 C. flour
2 C. shredded zucchini
1 tsp. baking soda
1 C. nuts – walnuts or cashews, optional
½ tsp. baking powder
½ tsp. salt
1 tsp. cinnamon

Instructions:
Mix together the sugars and the 1 cup of vegetable oil and 3 eggs. Then add the flour, baking soda, baking powder, salt, cinnamon, cloves, ginger, vanilla, shredded zucchini and nuts. Mix all together. Grease 2 baking pans. If you use glass pans, bake in 325° oven for one hour. If you use metal pans bake at 350° for 1 hour. For chocolate zucchini bread use ½ cup of Hershey's cocoa. Servings: 2 loaves.

Betty Prentice
East Worcester

Pumpkin Chocolate Chip Muffins

Ingredients:
1-1/3 C. pumpkin purée
3 tsp. baking powder
2 T. maple syrup

1 tsp. cinnamon
½ C. mild olive oil
½ tsp. nutmeg
1 tsp. vanilla
½ tsp. ginger
1-1/2 C. flour
1 C. chocolate chips
½ C. sugar

Instructons:
Preheat oven to 355° F. In a large bowl whisk together the pumpkin puree, maple syrup, olive oil and vanilla. In a second bowl whisk together the dry ingredients: flour, baking powder, sugar, cinnamon, ginger and nutmeg. Add dry ingredients to wet ingredients. Stir gently until just combined. Mix in chocolate chips. Portion muffin batter into lightly greased muffin tin. Bake at 355° for 25 minutes until muffins spring back when pressed in the center. Cool in tin for 10 minutes before allowing to cool on a rack. Once cool, store muffins in an airtight container at room temperature for up to 3 days. Servings; 12 muffins.

Linda E. Wegner
Central Bridge

Pop Overs

Ingredients:
2 eggs
1 C. flour
1 C. milk
½ tsp. salt

Instructions:
Beat well with rotary hand beater. Pour into 8 muffin tin pan, well oiled. Place in cold oven. Set oven temperature to 450°. Bake for 30 minutes. Do not open door when cooking.

Barbara Deimold
Gilboa

Pillsbury Cheesy Chicken & Broccoli Crescent Ring

Ingredients:
1 bag (12 oz.) frozen chopped broccoli
1-1/2 C. chopped cooked chicken (1/2 inch pieces)
2 C. finely shredded Monterey Jack cheese (8 oz.)
2 cans (8 oz.) refrigerated Pillsbury Original Crescent Rolls (8 count)
1 T. butter, melted
1 T. grated Parmesan cheese

Instructions:
Heat oven to 375° (350° for dark or nonstick cookie sheet). Microwave frozen broccoli as directed on bag. In medium bowl mix broccoli, chicken and cheese.

Unroll both cans of dough, separate into 8 rectangles. On ungreased large cookie sheet, arrange rectangles in ring so short sides of rectangles form a 5-inch circle in center. Dough will overlap.

Spoon chicken-broccoli mixture on the half of each rectangle closest to center of ring.

Bring each dough rectangle up over filling, tucking dough under bottom layer of dough to secure it. Repeat around ring until entire filling is enclosed (some filling might show a little).

Gently separate dough perforations on top until filling peaks through. Brush dough top with melted butter and sprinkle with Parmesan cheese. Bake 25-35 minutes or until top is golden brown and thoroughly baked. Cool 5-10 minutes before cutting into serving slices. Servings: 6-8.

Carol Sanzo
Lake Mary, Florida

Tracking Down Bargains?

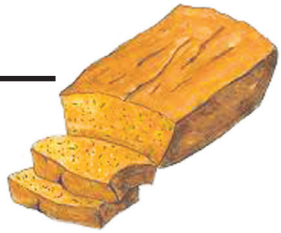
Shoppers who know a bargain when they see one use the Classifieds. In the Classifieds, you can track down deals on everything from out-of-town excursions to ottomans. It's easy to place an ad or find the items you want, and it's used by hundreds of area shoppers every day.

Classified Ad Deadline is 4pm Tuesday.

TIMES-JOURNAL

108 Division St., Cobleskill • 518-234-2515 • tjournalclassified@yahoo.com

Breads



Savory Hand Pies

Ingredients:
1 box puff pastry, defrosted
Garlic & Herb "Mrs. Dash" spice
cooked spinach
black pepper to taste
mushrooms, sliced & sautéed in butter
nutmeg to season mushrooms
Pesto
Thin slices of uncured smoked ham
Sliced cheddar cheese
Cream cheese
2 green onions, diced
butter

Instructions:
Preheat oven to 425°. Prepare cookie sheet with parchment. Defrost 1 package of puff pastry. Roll out flat on wax paper. Cut out 9-12 rectangles, approximately 3x4 inches. Set aside.
Sauté thin sliced fresh mushrooms in butter with dash of nutmeg, add sprinkle of black pepper (until soft).
Drain cooked spinach, absorb liquid on paper towel.
Spread think layer of cream cheese on each rectangle and 1/8 tsp. pesto on top.
Place a few mushrooms, piece of ham and slice of cheddar on each. Add diced green onion.
Sprinkle with Mrs. Dash seasoning and pepper. Don't overstuff each hand-pie.
Try to leave ¼-end empty so you can stretch the dough up and over to seal in the stuffing. The dough will be very stretchy. Close up each pie and crimp the edges to seal.
Make a couple of slits in each pie on top. Place each pie on a cookie sheet and bake for 15-20 minutes at 425° until golden and flaky. Enjoy them hot or cold.

Pat Ives
Worcester

BE CHOOSY

The perfect apartment for you is out there. You'll find it in the classifieds.

Check out our Classified section!

APARTMENTS FOR RENT
Spacious 3 bdrm. apartment. 3 bath, 2 garage, great neighborhood. A great deal!

TIMES JOURNAL
cobleskilltimesjournal.com
108 Division St., Cobleskill
518-234-2515 tjournalclassified@yahoo.com

Salads

Apple Cheese Salad

Ingredients:
¼ C. small red cinnamon candies
½ C. nuts, chopped
1 (3 oz.) pkg. cherry flavor gelatin
½ C. finely cut celery
1 C. hot water
½ C. mayonnaise-type salad dresssing
1-1/2 C. sweetened applesauce (canned or homemade)
small bunches of sugared grapes
1 (8 oz.) pkg. cream cheese
for garnish

Instructions:
Mix cinnamon candies and gelatin pour on hot water; stir to dissolve. Stir in applesauce. Pour ½ of mixture in an 8x8x2 inch pan. Chill. Blend together cream cheese (room temperature), nuts and celery; add salad dressing. Spread in layer over firm apple mixture. Pour on remaining apple mixture. Chill until firm, unmold; garnish with small bunches of sugared grapes. Servings: 6.

Mary Speidell
Sharon Springs

Poppy Seed Chicken & Grape Pasta Salad

Ingredients:
10 oz. bow tie pasta (about 4 cups)
2 C. cooked and cooled, diced chicken breast
12 oz. red grapes halved (about 2 cups)
1 C. diced celery
¾ C. sliced almonds
½ C. sliced green onions (green portion)
1/3 C. dried cranberries
Poppy seed dressing to taste

Instructions:
Cook pasta to al dente in salted water according to package. Drain then rinse with cold water, and let drain completely. Set aside and let cool (place in fridge for a few minutes to speed up process). Add pasta, chicken, grapes, celery, almonds, green onions, and cranberries to a salad bowl. Pour dressing over top and toss to evenly coat. Season with salt and pepper to taste. Chill at least 30 minutes (and up to 1 day) before serving. Serve chilled. Servings: About 9.

Katie Butler
Richmondville

Salads

Spinach & Mushroom Salad

Ingredients:
1 lb. fresh spinach
6 slices of bacon
1 lb. fresh mushrooms
Dressing:
1-1/2 C. salad oil
½ C. vinegar
½ C. parmesan cheese
1 T. sugar
2 tsp. salt
1 tsp. celery salt
½ tsp. pepper
½ tsp. dry mustard
¼ tsp. paprika
1 pinch of garlic powder

Instructions:
Wash spinach well. Wash mushrooms and slice. Cut up spinach in large salad bowl. Cook bacon until crisp. Drain and crumble into spinach. Add sliced mushrooms and mix well, pour on dressing and toss.
For dressing (continue from above) – Place all ingredients into jar or a blender and mix well. Pour on salad and serve. Servings: 6.

Linda Van Schaick
Cherry Valley

Hot Chicken Salad Margaret

Ingredients:
First make Fluffy Citrus Dressing:
1 beaten egg
½ C. sugar
1 T. orange rind grated, (use fresh orange)
2 tsp. lemon rind grated, (use a fresh lemon)
2 T. lemon juice
1 C. heavy cream
Mix all ingredients except the heavy cream. Cook over low heat until thickened. Cool; add the heavy cream.

Salad Ingredients:
3 C. diced chicken (raw)
1 C. celery diced
1 C. mayonnaise
1 C. sliced water chestnuts
½ C. onion, diced
½ fresh lemon squeezed
2 C. Cracker Barrel extra sharp white cheddar cheese, shredded
1 medium bag Wise Potato Chips, crushed

Instructions:
Combine salad ingredients except for the cheese and potato chips. Mix salad ingredients with the Fluffy Citrus Dressing. Place mixture into a large baking dish. Top with cheese and ships. Bake uncovered at 450 degrees for 30 minutes or until chicken is tender. Enjoy. Yield: 6-8 servings.

Susan Palmer

Slow Cooker

Pa Pa Kens Venison Chili 1988

Ingredients:
1 pkg. ground venison
1 large can crushed tomatoes
1 onion chopped
1 tsp. Chili powder
2 small cans red kidney beans, drained & rinsed
½ tsp. ground oregano
2 small cans white cannellini beans, drained & rinsed
1-1/2 tsp. ground basil
1 sweet green bell pepper, chopped
½ tsp. ground cumin
1 can (6 ounces) tomato paste
1-1/2 T. olive oil
4 cloves garlic, minced fine
salt and pepper to taste
2 tsp. hoisin sauce
1 C. water

Instructions:
Brown venison, onion, and garlic until venison is no longer pink, in olive oil. Add water, beans, spices, tomato paste, crushed tomatoes, green pepper, hoisin sauce, salt and pepper. Place in a slow cooker; cover, cook on low for 5-1/2 to 6 hours. Garnish with fresh chopped cilantro (optional). Serve with bread, if desired. Makes 6 servings.

Marlene Langenbahn
Cobleskill

Slow Cooker French Onion Soup

Ingredients:
½ C. butter or margarine
3 large onions, thinly sliced
4 C. hot water
2 T. instant beef bouillon or 6 beef bouillon cubes
1 tsp. Worcestershire sauce
½ tsp. salt
4 slices toasted French bread
½ C. freshly grated Parmesan cheese

Instructions:
Melt butter in a skillet over low heat. Add onions and cook slowly up to 45 minutes to release maximum flavor or until nicely browned, stirring frequently. Transfer to slow cooker. Add water and bouillon, Worcestershire sauce and salt. Cover and cook on low 4-6 hours. Serve, top each bowl with 1 slice of bread. Sprinkle each with 2 T. of Parmesan cheese. Recipe may be doubled and kept hot in slow cooker. Servings: 4.

Brenda Lammers
Middleburgh

Soups & Stews

Italian Clam Soup

Ingredients:
1 qt. tomatoes
1 large onion, chopped
12 large clams, scrubbed
1 large potato, chopped
36 littleneck clams, scrubbed
olive oil
¾ C. dry red wine
parsley, oregano, black pepper
4 cloves garlic
4 anchovies
2 C. clam juice
1 stalk celery, chopped (optional)
6 oz. tomato paste
kale (optional)

Instructions:
Heat 2 tablespoons oil in large pot. Crush 2 cloves garlic and chop 1 anchovy. Cook in oil briefly.
Add wine and large clams. Cover, bring to a boil and allow clams to open and cook slightly. Remove clams.
Allow wine to cool a little and repeat with small clams. Sometimes clams don't open at first. Boil again and let sit steaming pot. Discard ones that don't open after that.
When all clams are done, remove from shells and set aside, covered. Strain wine/broth through dishcloth and save.
Wash pot. Heat more oil and add onion and celery, if using. Allow to cook a little, then add 2 crushed garlic cloves and remaining chopped anchovies. Don't let garlic burn.
Add wine/broth from cooked clams and the extra 2 cups clam broth. Drain tomatoes, saving the juice, and add to broth. Add paste.Bring to a boil, adding herbs and pepper. Add potato. Reduce heat and let simmer 45 minutes. Add kale, if using, partway through. Chop clams and add to broth.
Slice crusty bread and toast it. Place 1 slice in each bowl and serve soup over it.
Note: If soup is too thin, add more paste; too thick, add reserved tomato juice. Serves 4-6.

Jim Poole
Cobleskill

Butternut Squash Bisque

Ingredients:
2 T. butter
2 small onions, minced
3 C. peeled, seeded and cubed Butternut squash
1-1/4 C. qts chicken stock
1-1/2 C. cubed potatoes
1 tsp. paprika
½ C. heavy or light cream
1-1/2 T. snipped fresh chives
salt and freshly ground pepper

Instructions:
Melt butter in large sauce pan. Add onions and cook about 5 minutes until soft.
Add squash, stock, potatoes and paprika; bring to a boil. Lower heat, cover pan and simmer 15 minutes until vegetables are soft.
Pour soup into food processor and blend until smooth or may use an immersion blender.
Add cream, salt and pepper and reheat.
Stir in chopped chives just before serving. Serves: 4.

Becky DeGroff
Schoharie

Copycat Lipton's Onion Soup Mix

Ingredients:
¾ C. instant minced onion
1/3 C. beef bouillon powder
4 tsp. onion powder
¼ tsp. crushed celery seed
¼ tsp. sugar

Instructions:
Combine all ingredients and store in an airtight container. About 5 tablespoons of mix are equal to 1 – 1-1/4 ounce package. To make onion dip: Mix 5 tablespoons with one pint of sour cream.
NOTE:
1 cube bouillon - 1 tsp = 16 tsp. = 16 cubes = 1/3 cup powder.
1/3 cup powder – Put all ingredients except the dried onions in a blender. Blend until smooth and mixed. Empty mix into a bag or bowl. Add in the dried onions (do not blend dried onion). Also made onion dip.

Marsha O'Brien
Cobleskill

IRON SKILLET SEASONINGS
since 1993 IRON SKILLET™ Game Meat Seasonings
A Complete Line of Game Meat Seasonings for the Well-Seasoned Sportsman!
Hometown Provisions
832 Hollenbeck Road
Worcester, NY 12197
607-435-7171
ironskilletseasonings.com

Soups & Stews

Broccoli Cheese Soup

Ingredients:
1 10-oz. pkg. chopped broccoli florets, cut into small pieces
2 cans cream of mushroom soup
1 soup can milk
1 16-oz. pkg. Velveeta cheese
1 dash onion powder, salt and pepper

Instructions:
Cook broccoli as directed on package. Do not drain. Add soup, milk, cheese and spices. Cook on low heat, as soup tends to scorch, until cheese is melted. Stir often to mix. Serve in small bread bowls, if desired. Serves: 4.

Sandy Kelly
Newburgh

Broccoli Cheddar Soup

Ingredients:
1 large onion, chopped
1 tsp. garlic powder
5 cloves of garlic, minced
1 tsp. paprika
3 carrots, shredded
4 T. flour
3 C. broccoli, chopped
2 C. chicken stock
½ stick of butter
2 C. light cream
2 tsp. seasoned salt
1 C. cheddar cheese

Instructions:
Melt down butter, add onions and cook until fragrant. Add garlic and seasoning, stir until mixed. Add flour, stir until dissolved. Pour in chicken stock, stir and let sit for 5 minutes or until thickened. Add broccoli, carrots, and light cream; cover and cook for 15 minutes. Add cheddar cheese. Remove from heat, serve, salt and pepper to taste.

MariAnne Quill
Glen

Law office of Michael J. Shultes, PLLC

• Criminal Law
• Real Estate • DWI & Traffic
• Estates & Wills

CALL NOW FOR CONSULTATION

518-234-2317
www.shulteslawoffice.com
523 W. Main St., Cobleskill

Casseroles & Quiches

Spinach Squares

Ingredients:
1 C. plus 1 T. flour, sifted
1 tsp. salt
1 tsp. baking powder
2 eggs, beaten
1 C. milk
1 stick butter, melted
1 C. frozen spinach, thawed and drained
½ C. finely chopped onion
¾ lb. shredded sharp cheese

Instructions:
Mix together first 3 ingredients. Add the next 3 and mix. Add the rest and mix. Pour into greased pan. Bake at 350° for 35 minutes in 13x9 inch pan. Cool and cut into squares. Serve warm. Servings: 24 squares.

Kimberlee Culver
Schoharie

Good Neighbor Chicken Parm Casserole
Quick, budget friendly & little cheesy

Ingredients:
3 C. cooked chicken (cut into 1-inch cubes)
3 C. cavatappi pasta (cooked & drained)
1 C. panko breadcrumbs
1 tsp. Italian seasoning
1 tsp. paprika
1 tsp. garlic powder
24 oz. pasta sauce
3 C. shredded mozzarella cheese
2 C. shredded parmesan cheese

Instructions:
Preheat oven to 375 degrees F. Lightly grease a 9x13 baking dish.

Place cubed chicken onto the bottom of the baking dish and distribute evenly. Add cooked pasta. Sprinkle with 2 cups of parmesan cheese. Pour pasta sauce all over. In a small bowl combine breadcrumbs, garlic powder, paprika, and Italian Seasoning. Sprinkle on top of the sauce. Sprinkle shredded mozzarella cheese and if desired a bit more parmesan. Bake in the preheated oven for 20-3 minutes or until bubbly. Garnish with fresh parsley and serve.

Lindsey Giagni

Casseroles & Quiches

Smoked Polish Casserole

Ingredients:
4 C. penne pasta, uncooked
1-1/2 pounds smoked Polish sausage or kielbasa, cut into ½ inch slices
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 (16 ounce) jar sauerkraut, rinsed and well-drained
3 C. Swiss cheese, shredded and divided
1-1/3 C. milk, 2%
4 green onions, chopped
2 T. Dijon mustard
4 cloves garlic, minced

Instructions:
Preheat oven to 350 degrees F. Grease two 8-inch baking dishes. Cook the pasta to al dente according to the package directions. Drain the pasta and transfer it to a large bowl. Stir the sausage, condensed cream of mushroom soup, sauerkraut, 2 cups cheese, milk, onions, Dijon mustard, and garlic into the pasta. In the prepared baking dishes, spoon in the sausage mix. Sprinkle the top with the remaining 1 cup of Swiss cheese. Bake uncovered, until golden brown and bubbly, about 45-50 minutes. Serve. Serving size: 12.

Sandra Mamrosh
Central Bridge

Turkey-Broccoli Divan

Ingredients:
1 lb. broccoli or 10 oz. frozen pkg. (cooked and drained)
1-1/2 C. cubed cooked turkey or chicken
1 can (10-3/4 oz)Campbells cream of broccoli soup (condensed)
1/3 C. milk
½ C. shredded cheddar cheese
2 T. dry bread crumbs
1 T. butter or margarine, melted
Green grapes, fresh parsley sprigs, cheddar cheese bread sticks for garnish

Instructions:
In 9 inch pie plate or 2 quart oblong baking dish, arrange broccoli and turkey. In small bowl, combine soup and milk; pour over broccoli and turkey. Sprinkle cheddar cheese over soup mix. In cup, combine bread crumbs and margarine; sprinkle over cheese. Bake at 450° for 20 minutes or until hot and bubbling. Garnish with grapes, parsley and bread sticks if desired. You may double this recipe if you like. Servings: 4.

Mary Speidell
Sharon Springs

Calico Bean Casserole

Ingredients:
1 – 1 lb. can kidney beans, drained
1 – 1 lb. can butter beans, drained
1 – 1 lb. can pork & beans (do not drain)
2 – 1 lb. ground beef
½ lb. bacon diced
1 small onion, chopped

Instructions:
Brown bacon, add meat and onion. Finish browning, drain. Add ¼ cup ketchup, ¼ cup white sugar, ½ cup brown sugar, ½ tsp. dry mustard. Add beans, mix. Bake at 325 degrees for 60-70 minutes until hot and bubbly.

Martha Pike
Hudson Falls

Keto Cauliflower Ziti

Ingredients:
1 T. extra virgin olive oil
1 onion, chopped
2 cloves garlic, minced
1 pinch red pepper flakes
1 lb. ground beef
2 T. tomato paste
1 tsp. oregano
1 28 oz. can crushed tomatoes
1 cauliflower, cut into florets
2 C. ricotta cheese
2 C. mozzarella cheese, shredded
½ C. Parmesan cheese, shredded
salt and pepper, to taste

Instructions:
Preheat oven to 375°.
Bring a large pot of water to a boil. Add cauliflower and cook for 3 minutes. Remove from heat. Drain and set aside.
Heat olive oil in large skillet over medium heat. Add onion and cook until softened.
Add garlic and red pepper flakes and cook for 1 minute. Add ground beef, salt and pepper and cook until beef is browned.
Stir in tomato paste and oregano and cook for 2 more minutes. Stir in crushed tomatoes.
Reduce heat to medium low and simmer for 15 minutes. Remove from heat.
Pour meat sauce over the cauliflower and stir to combine. In a 9x13 baking dish, spread out half the cauliflower. Top with half the ricotta, mozzarella and Parmesan. Add the rest of the cauliflower and top with the remaining cheeses. Bake for 25 minutes. Serve hot.

Susan Palmer

Casseroles & Quiches

Ham & Cheese Quiche

Ingredients:
4 eggs, beaten
1 C. milk
1/8 tsp. pepper
¼ tsp. salt
1 C. cooked ham, diced
½ lb. shredded sharp cheddar cheese
9 inch deep-dish pie crust

Instructions:
Combine eggs, milk, pepper, salt, ham and cheese. Mix well. Pour into pie crust. Bake at 350° for 45 to 50 minutes. Servings: 6-8. Enjoy.

Barbara Deimold
Gilboa

Broccoli Casserole

Ingredients:
2 packages chopped broccoli, thawed
1 can cream chicken soup
2 eggs, beaten
¼ C. mayonnaise
crushed crackers

Instructions:
Mix all ingredients together. Pour in greased or buttered baking dish. Spread crushed crackers on top. Bake at 350° for 25 minutes. Servings: 6.

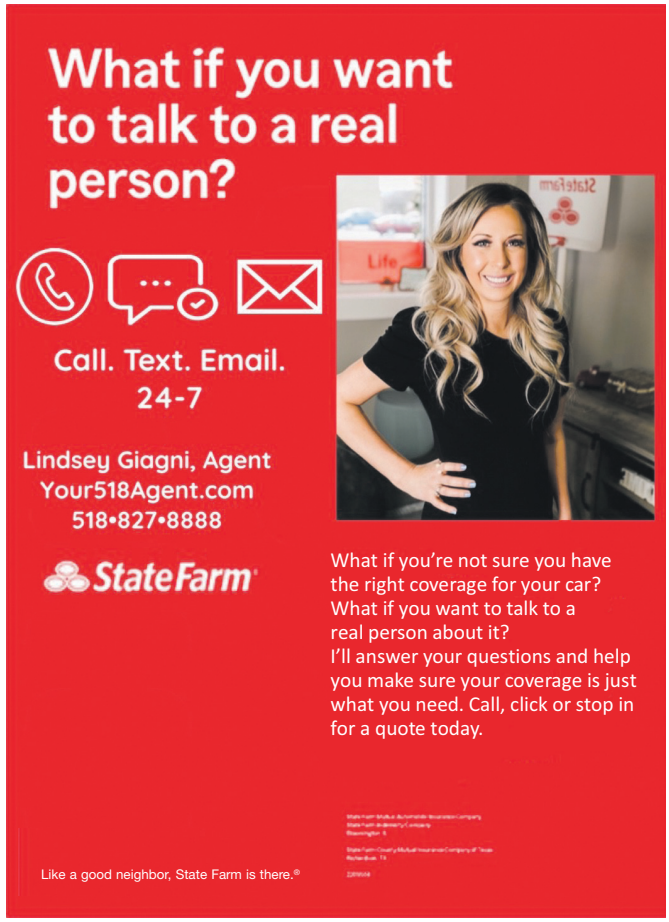
Chari Standhart
Gilboa

Quiche

Ingredients:
Pastry for 9 inch crust
1 C. milk
4-8 strips of bacon, cooked and crumbled
¼ tsp. nutmeg
1 small onion, chopped
salt and pepper to taste
1 C. gruyere cheese, cubed
chopped ham, optional
¼ C. Parmesan cheese
4 eggs, lightly beaten
1 C. light or heavy cream

Instructions:
Preheat oven to 450°. Sauté onions. Sprinkle bacon, onion and cheeses over inside partly baked (5 minutes) pastry shell.
Combine other ingredients and pour into pastry shell. Bake for 15 minutes, reduce temperature to 350° and bake until knife inserted 1 inch from edge comes out clean (about 10 minutes).

Christine Schreieck
Middleburgh



Vegetables & Sides

Onion-Roasted Potatoes

Ingredients:
1 envelope Lipton Recipe Secrets Onion Soup Mix
4 medium all-purpose potatoes cut into large chunks (about 2 lbs.)
1/3 C. olive oil
Instructions:
Preheat oven to 425 degrees. Combine all ingredients in a 13x9-inch baking or roasting pan. Bake, stirring occasionally, until potatoes are tender and golden brown, about 35 minutes. Prep Time: 10 minutes. Cook Time: 35 minutes. Servings: 4.

Martha Pike
Hudson Falls

Braised Red Cabbage

Ingredients:
½ C. chopped onion
2 T. olive oil
6 C. finely shredded red cabbage (about 1 small head)
1 C. water
4 T. wine vinegar
4 T. brown sugar
½ tsp. pepper
1 tsp. salt
Instructions:
In large saucepan or frying pan, fry onion in oil until soft. Add shredded cabbage and mix.
Mix the water, vinegar, and brown sugar together. Add to the cabbage. Add pepper and salt. Sauté mixture until tender, 15 to 20 minutes. Refrigerate overnight to improve flavors. Serves: 6.

Kathy Venette
Sharon Springs

Scalloped Corn

Ingredients:
2 eggs, slightly beaten
1 can creamed corn
2 tsp. sugar
2 T. melted butter
1 C. milk
1 C. crushed cracker crumbs
Instructions:
Combine all ingredients in a 1 quart baking dish. Bake for 45 minutes, until lightly browned. So easy. Enjoy. Oven Temperature: 325°. Servings: 5-6.

Susan Miers
Delanson

Special Creamed Corn

Ingredients:
1/3 C. butter or margarine
1/3 C. all-purpose flour
1 C. whipping cream
1 C. milk
¼ C. sugar
1 tsp. salt
dash white pepper
5 C. frozen corn, thawed
¼ C. grated Parmesan cheese
Instructions:
In a sauce pan, melt butter over medium heat. Stir in flour until smooth. Gradually add cream, milk, sugar, salt and pepper. Bring to a boil; boil and stir for 2 minutes. Add corn, heat through, transfer to an ungreased 1-1/2 quart broiler-proof dish. Sprinkle with parmesan cheese. Broil 5 inches from the heat for 3-5 minutes or until lightly brown and bubbly. Servings: 6-8.

Ernest Ostrander
Richmondville

Ground Beef Totchos

Ingredients:
2 bags (16 oz. each) Cascadian Farm Spud Puppies organic frozen potatoes
½ lb. lean (at least 80%) ground beef
½ pkg. Old El Paso taco seasoning mix (about 2 Tablespoons)
3 T. water
1-1/2 C. shredded Mexican cheese blend (6 oz.)
1 C. Old El Paso Thick 'n Chunky salsa
Shredded lettuce
Sour Cream and guacamole, if desired
Instructions:
Heat oven to 425°. Line cookie sheet with sides of foil or cooking parchment paper. Place frozen potatoes on cookie sheet. Bake as directed on bag.
Meanwhile, in 10-inch skillet, cook beef over medium heat 8 to 10 minutes, stirring occasionally, until thoroughly cooked; drain. Add taco seasoning mix and water. Cook about 2 minutes or until hot.
Sprinkle potatoes with beef mixture and cheese. Bake 3 to 5 minutes longer or just until cheese is melted. Top with remaining ingredients.

Debbie Dashnaw
Cossayuna

Meat & Fish

Mandarin Pork Medallions

Ingredients:
1 pork tenderloin (about 1 pound)
1 T. vegetable oil
¾ C. orange juice
1 T. cornstarch
¼ C. orange marmalade
2 T. lemon juice
1 tsp. prepared horseradish
¼ to ½ tsp. salt
Hot cooked noodles
1 can (11 ounces) mandarin oranges, drained

Instructions:
Cut tenderloin into four pieces; pound until 1/3 inches thick. Brown in a large skillet in hot oil for 3 minutes per side; remove and set aside. Combine orange juice and cornstarch; add to the skillet along with marmalade, lemon juice, horseradish and salt. Bring to a boil. Reduce heat; cook and stir until the sauce thickens, about 2 minutes. Return pork to skillet; cover and cook for 8-10 minutes or until pork is no longer pink. Serve over noodles; garnish with mandarin oranges. Yield: 4 servings.

Susan Palmer

Baked Honey Marinated Cod

Ingredients:
¾ C. honey
½ C. low-sodium soy sauce
1/3 C. toasted sesame seed oil
1/3 C. apple cider vinegar
1-1/2 tsp. freshly ground pepper
1 tsp. freshly chopped ginger
4 to 6 cod fillets

Instructions:
Combine all ingredients (except for cod) in a medium-sized, airtight mixing bowl. Add cod and marinate for 24 hours.
Flip the cod halfway through marinade time to allow for even flavor distribution.
Preheat oven to 450 degrees. Line a baking sheet with parchment paper. Remove cod from marinade and bake on the center rack for 7-9 minutes, until cod is opaque and flakes easily.
Servings: 4-6.

Lauren Schmidt
Punta Gorda, Florida

Happy holidays, neighbors.

Maureen LaRose Barber, Agent
127 Plaza Lane
Cobleskill, NY 12043
Bus: 518-234-4359
maureen@maureenlarose.com

I wish all my neighbors a safe and happy holiday season and the very best in the New Year. It's a true joy to be part of such a wonderful community.

Like a good neighbor, State Farm is there.®

State Farm
Bloomington, IL
2006051

StateFarm®

SPECIALIZING IN FOREIGN CARS SPECIALIZING IN FOREIGN CARS
DON'T STALL
Get Your Winter Car Check Done Today!
I should have gone to Klaus'!
Bring your vehicle to us for expert vehicle repair and maintenance service for peace of mind this winter.
• Test your battery
• Change wiper blades
• Check hoses, belts and fluids
• Snow tires
KLAUS' AUTOWERKS
4894 State Route 30, Schoharie, NY 12157
(518) 234-0000
klausautowerks.com
Open Mon.-Fri. 8am-5pm
SPECIALIZING IN FOREIGN CARS SPECIALIZING IN FOREIGN CARS

Meat & Fish

Stuffed Cajun Chicken

Ingredients:
2 T. EVO oil
1 C. diced onion
1 C. diced green pepper
4 boneless/skinless chicken breasts
1 C. shredded cheddar cheese
2 T. Cajun seasoning

Instructions:
Preheat oven to 350°. In a large skillet (oven-proof) over medium heat, heat oil. Add onion and peppers and cook about 5 minutes. Season with salt and pepper to taste. Remove from heat and let cool – set aside. With paring knife, cut a pocket in each chicken breast. Stuff each with onion/pepper mixture, then top with cheddar cheese. Season chicken with Cajun seasoning. Place chicken in skillet and bake about 25 minutes. Servings: 4.

Jennifer Campbell
Cobleskill

The news you need.
When you need it.

Sign up for your
online subscription at
cobleskilltimesjournal.com

Colirubia A La Criolla
Yellow Tail Snapper Creole
(Very abundant in East Coast of P.R.)

Ingredients:
1 medium size Colirubia, descaled and cleaned
1 lemon, cut in two
salt and pepper to taste
Flour for dusting
Paper towels for drying
3 spoonful olive oil for frying
3 spoonful butter for frying

Sauce:
1 medium green pepper, coarsely chopped
1 small onion, coarsely chopped
1 small tomato, coarsely chopped
1 garlic clove, smashed
1 spoonful butter
1 spoonful olive oil
¼ C. ketchup
Touch of cayenne pepper

Instructions:
Descale and clean fish. Wash and pat dry with towels. Rub fish with lemon and allow to 'settle' for 10-15 minutes. Sprinkle fish with salt and pepper to taste, then dip in flour. In deep frying pan, begin to fry fish in the combination frying oil in a cold pan and let it heat up gradually. It will take about 5 minutes per side of fish to reach golden brown. While fish is frying, in a separate frying pan, heat sauces, butter and oil, and cook onions and peppers until soft, about 5 minutes at medium heat. Add tomatoes and mashed garlic and cook 2-3 more minutes. Then add ketchup, mix well, mix well, maintain heat. Place fish, (golden brown), in serving dish and pour hot sauce over it, serve. Serve with green salad, tostones, a good Moscato, or Riesling, or any light wine.
Tostones: Green plaintain fried slices (if you are Spanish descent).

Michael Feris
Ceiba, Puerto Rico

Irish, Scottish, Welsh and British Teas, Goodies and Gifts plus Fair Trade and Local Delights!

Plaide Palette

We are the place for Scarves, Capes and Ponchos, Irish Sweaters, Mittens, Gloves and Socks
Crazy assortment of *Metaphysical Delights* including Incense, Green Men, Tree-of-Life and Spirit Balls
Venture into our "*rock room*" where all the Crystals, Minerals and Rocks await you

Specials the entire month of December

USUAL HOURS: Wednesday-Saturday 10-4 ★ CHRISTMAS HOURS: Dec. 1-24, 10-5 daily

45 Main Street - Cherry Valley NY - 607 264 3769

Just a fun place to shop!

Meat & Fish

Old Fashioned Meat Pie
Tourtiére (French Canadian)

Ingredients:
4 lbs, ground round
2 lbs. ground pork
6 medium onions, chopped
and simmered until soft
salt, pepper, sage, allspice, cinnamon and ground cloves

Instructions:
Cook meat until it loses its redness. Add spices to taste. Additional salt may be needed. Dust empty pie shells with flour. Add meat mixture. Top with crust. Brush crust with 1 egg and 1 cup water (mixed). Bake until crust is golden. Cool and freeze, or serve while warm. Oven temperature: 400°. Servings: 4 pies.

Dorothy Pickett
Gilboa

Tiny Tuna Delights

Ingredients:
2 eggs
2 cans (5 oz. each) chunk light tuna in water, drained and flaked
1 pkg. (6 oz.) stove top
1 C. water
1 stalk celery, finely chopped
½ C. mayonnaise
¼ lb. (4 oz.) Velveeta, cut into 12 cubes

Instructions:
Heat oven to 400°. Mix all ingredients except Velveeta, until blended; spoon into 12 muffin pan cups sprayed with cooking spray. Press 1 Velveeta cube into center of tuna mixture in each cup, completely enclosing Velveeta cube. Bake for 15 minutes or until golden brown. Cool for 5 minutes before removing from pan, to serve. Servings: 6.

Vicki Teetsel
Richmondville

BUSINESS CARDS • STATIONERY
NCR FORMS • BOOKS
NOTE CARDS • FLYERS
For All Your Printing Needs
Times-Journal
home of
THE PRINTERS
108 Division St., Cobleskill
518-234-2515
NEWSLETTERS • BROCHURES

Main Dishes

Mom's Piroghis

Ingredients:
2 C. flour
2 tsp. salt
1 egg
warm water
½ lb. butter
1 small onion
Potato Filling:
Use mashed potatoes
¼ lb. American cheese or cottage cheese
egg
Season however you prefer – salt, pepper, paprika, parsley, chives

Instructions:
Beat egg; add flour and salt, and add sufficient amount of warm water to make a soft dough. Knead in bowl. Let stand about 10 minutes covered with a clean cloth. Knead again until very smooth. (Sometimes you'll need to adjust the flour/water ratio as the dough should be rollable yet elastic).

Roll dough out as thin as you can. Cut into 4 inch triangles or circles. Put a teaspoon of mashed potato (some people use cabbage/mushroom or blueberry filling) on cheese mixture and a bit of butter and fold. Be sure not to let the filling touch the outside edges or it will not seal. Seal the edges by pressing firmly (some people use a fork).

Drop into boiling water with 1 tablespoon salt. Cook until Piroghis have risen to the surface (about 3 minutes). Once floating, drain in colander (rinse once with lukewarm water, then drain well). If you are cooking later, save by placing butter pats on Piroghis. Makes 4 dozen.

To serve: Cook 2 onions and butter in fry pan until soft & lightly browned. Add Piroghis to warm. Serve with sour cream on the side. At our house we prefer to fry the boiled Piroghis to re-warm them, then add onions & sour cream.

Betty Karlou
Schoharie

Shepherds Pie

Ingredients:
1 lb. good quality ground beef
½ lb. carrots, sliced
1 lb. potatoes
1 large onion, diced
¼ lb. frozen (or fresh) peas
1 C. beef stock

Instructions:
Brown beef in saucepan with onion. Add stock and vegetables. Boil and mash potatoes. Put beef and vegetables into a casserole dish. Add the stock. Mash potatoes well, place over beef and vegetables. Grated cheese can be added if desired on top of potatoes. Bake at 400° for ½ hour (until cheese is well melted and slightly brown). Nice cold day dish with a hunk of bread and butter.

Brenda Weideman
Schoharie

Doug's Lasagna

Ingredients:
12 oz. cottage cheese
2 C. mozzarella cheese
2 eggs
1-1/2 tsp. Italian seasoning
32 oz. spaghetti sauce
¾ lb. cooked ground beef
9 uncooked lasagna noodles
¼ C. water
grated parmesan cheese

Instructions:
Combine first 4 ingredients in a bowl. Mix spaghetti sauce and cooked meat together. In a 12x8x2 inch pan, layer ¾ cup meat sauce, 3 noodles, meat sauce, ½ cottage cheese mixture, 3 noodles, ½ cottage cheese mixture, meat sauce, 3 noodles, meat sauce. Top with parmesan cheese. Pour water around edge of baking pan and cover with foil. Bake at 375° for 40 minutes. Serves: 4-6.

Paula Weaver
Canajoharie

Spanish Rice

Ingredients:
3 T. chopped onion
2 T. chopped green pepper
2 T. chopped celery
2 tsp. melted butter
1-1/2 C. cooked rice
1-1/2 C. canned tomatoes
1 tsp. salt
1 tsp. sugar
¼ tsp. Worcestershire Sauce

Instructions:
In a frying pan cook onion, green peppers and celery in butter until onion is tender. Blend in rice, tomatoes and seasonings. Cook slowly until thick, stirring occasionally for 5 minutes. Place mixture in 2 greased casserole pans. Bake at 350° for 15 minutes. Servings: 6.

Ernest Ostrander
Richmondville

PAYROLL and BOOKKEEPING SERVICES and TAX RETURN

Don't trust your business to just anyone.
Put your trust in the company that gives you the personal attention you deserve.

For reasonable prices call

Eva Haessler

551 County Hwy 50, Cherry Valley, NY 13320
(607) 264-8013

Main Dishes

Mountain Man Skillet

Ingredients:
7 sausage links, cut into small discs
2 T. canola oil
6 medium potatoes, cooked and cubed
1 T. seasoning salt
6 eggs
1 C. cheddar cheese

Instructions:
Heat a large cast iron skillet over medium heat. Cook the sausage links. Once cooked, transfer them to a plate to cool. Add the canola oil to the same cast iron skillet over medium heat. Add the cooked potatoes to the skillet. Add the seasoning salt to the potatoes. Cook while stirring for about 10 minutes, until the potatoes are brown and crispy. Move the potatoes to one side of the skillet. Whisk the eggs in a mixing bowl. Add the eggs to the empty side of the skillet and scramble them. Add the sausage to the potato and egg mixture. Stir the ingredients together to evenly distribute the eggs and sausage among the potatoes. Sprinkle the cheese over top of the mixture. Place a lid on the skillet and allow the skillet to rest until the cheese has melted. Serve. Servings: 6.

Sandra Mamrosh
Central Bridge

Pork Chop Skillet Dinner

Ingredients:
5 pork chops
1/2 C. flour
2 T. oil
2 tsp. thyme
2 tsp. salt
¼ tsp. pepper
4 large potatoes
4 medium carrots
1 onion
3 C. beef broth

Instructions:
You will need a 12" braising pan with cover, or a Dutch oven. Dredge pork chops in flour and brown in hot oil. Sprinkle with thyme, salt and pepper. Cut up potatoes into ¾ inch cubes and add to skillet. Cut up carrots and dice onion. Add them to the skillet. Pour broth over all and bring to a boil. Reduce heat, cover and simmer for 40-50 minutes or until vegetables are tender. Servings: 5.

Terri Shields
Sharon Springs

Sheet Pan Shrimp Boil

Ingredients:
1 lb. baby Dutch yellow potatoes
3 ears corn, each cut crosswise into 6 pieces
¼ C. unsalted butter, melted
4 cloves garlic, minced
1 T. Old Bay seasoning
1 lb. uncooked medium shrimp, peeled and deveined
1 (12.8 oz.) package smoked Andouille sausage, thinly sliced
1 lemon, cut into wedges
2 T. chopped fresh parsley leaves

Instructions:
Preheat oven to 400 degrees. Lightly oil a baking sheet or coat with nonstick spray.
In a large pot of boiling salted water, cook potatoes until just tender and parboiled, about 10-13 minutes. Stir in corn during the last 5 minutes of cooking time; drain well.
In a small bowl, combine butter, garlic and Old Bay seasoning.
Place potatoes, corn, shrimp and sausage in a single layer onto prepared baking sheet. Stir in butter mixture and gently toss to combine.
Place into 400° oven and bake for 12-15 minutes, or until shrimp are opaque and corn is tender.
Serve immediately with lemon wedges, garnish with parsley, if desired. Serves: 6.

Lauren Schmidt
Punta Gorda, Florida

In and Around Sharon Springs & Cherry Valley

The Pink Squirrel

4 Main St., Cherry Valley, NY

Antiques
Vintage Finds
Jewelry
Unique Gifts & Apparel
Featuring Local Artisan made goods

518-339-2846

Cobbler & Company

Explore our 12 Rooms Filled with Unique Gifts

Visit Our Kitchen Room filled with items for you or your favorite chef

189 Main St. in Historic Sharon Springs
(518) 284-2067
www.cobblerandcompany.com

Sharon Springs SELF-STORAGE

Self-Service Counter

105-2 Eldredge Street
Sharon Springs, NY 13459

518-284-2315

"By the Car Wash & Water Tower"

SHARON HILL GARAGE, INC.

Auto & Truck Repair Plus Body Shop

- Full Service Station - A-Z Coverage
- Sell Used Cars
- Storage Units

John Rodden Sr.
John Rodden Jr.
1506 Hwy. Rt. 20, PO Box 138
Sharon Springs, NY 13459
(518) 284-2433

Times-Journal: All the news you need

Main Dishes

Easy Venison Stroganoff

Ingredients:
1 pound venison, cut into cubes
salt and pepper to taste
garlic powder to taste
1 onion, chopped
1 T. oil for frying
2 (10.75 oz.) cans condensed cream of mushroom soup
1 (16 oz.) package uncooked egg noodles
1 (8 oz.) container sour cream
Instructions:
Season venison with salt, pepper and garlic powder to taste. Sauté onion in a little oil in a large skillet; when soft, add venison and brown. Drain when venison is no longer pink and add soup. Reduce heat to low and simmer. Meanwhile, bring large pot of lightly salted water to boil. Add noodles and cook 8 to 10 minutes or until al dente; drain. When noodles are almost done cooking, stir sour cream into meat mixture. Pour meat mixture over noodles and serve. Serves: 4.

Linda M. (Babcock) Little
Quincy, Ca.

Ground Beef Stroganoff

Ingredients:
1-1/2 lbs. lean ground beef
½ tsp. dried thyme
½ C. instant dry milk powder
2 tsp. dried parsley flakes
1/3 C. cornstarch
1 tsp. garlic powder
1 T. low-sodium beef bouillon granules
2 C. medium egg noodles
2 tsp. dried minced onion
4 C. water
½ tsp. dried basil
1 C. light sour cream
½ tsp. ground black pepper
Instructions:
In a large skillet, brown ground beef and drain off fat. Drain beef on paper towels then return to skillet. Add dry milk, cornstarch, bouillon granules, minced onion, basil, thyme, black pepper, parsley flakes, garlic powder and egg noodles. Then add 4 cups of water to skillet. Stir well. Bring mixture to a boil. Reduce heat, cover and simmer 15 to 20 minutes until noodles are tender. Top with sour cream and serve immediately. Servings: 6.

Linda E. Wegner
Central Bridge

Turkey Shepherds Pie

Ingredients:
1 lb. ground turkey, cooked
¼ C. finely chopped onion
2 C. frozen mixed vegetables, thawed
1 can (10.5) cream of mushroom soup
salt and pepper to taste
3 C. cooked and mashed potatoes
Instructions:
Preheat oven to 350°. In a bowl, combine turkey, onions, vegetables, mushroom soup, salt and pepper. Pour into a 9x9 inch baking dish. Top with mashed potatoes. Bake for 1 hour or until top is golden brown. Let sit for 5 minutes, then serve. Servings: 4-5.

Brenda Lammers
Middleburgh

Tuna & Cheese Noodles

Ingredients:.
3 T. butter
3 T. flour
1-1/2 C. milk (pre heat)
1-1/2 C. grated extra sharp cheddar cheese
1 bag egg noodles, wide
1 can white solid tuna, drained
1 tsp. Worchestershire sauce
pepper to taste
Instructions:
In a pot melt butter; add flour and stir. Add pepper and flaked tuna, stir in milk (pre heat milk until warm). Stir over medium heat until it thickens and bubbles. Add cheese, stir, turn off heat. Cook noodles as per package instructions. Add butter to the noodles and serve sauce over noodles.

Vernon VanAken
Sharon Springs

Chicken & Biscuits or Mashed Potatoes

Ingredients:
4 large chicken pieces, rinsed
1 medium cooking onion, chopped
½ C. celery, chopped
bouillon – 2 cubes or comparable
corn starch – about 3 T.
salt & pepper
Parsley flakes – 1 T.
Instructions:
Place first 3 ingredients, plus water to cover, in crock pot on "low" for about 6 hours until cooked, but not falling apart. Cool 2 hours. Remove skin, bones and grizzle – discard. Chunk meat, save broth, reserving 1 cup. Bring broth to boil. Stir corn starch into reserved broth. Add to boiling broth, stirring until thickened. Add meat and parsley. Add bouillon, salt and pepper to taste. Serve over biscuits or mashed potatoes. Servings: 6-8.

Heather Johnson
Warnerville

Desserts

Chocolate Pecan Pie

Ingredients:
1 unbaked pie shell placed in pie plate
2 eggs
1 C. sugar
½ C. flour
½ C. (1 stick) butter, melted
1 tsp. vanilla
1 C. chopped pecans
1 6-oz. package semi-sweet morsels

Instructions:
Beat eggs slightly, blend in sugar, flour, butter, and vanilla. Stir in nuts and chocolate and pour into pie shell. Bake in slow oven for 50 minutes until lightly golden brown on top. Cool on wire rack. Serve at room temperature. Oven - 325°.

Linda Feuz
Esperance

Hand To Mouth Hermits

Ingredients:
2-1/2 C. flour
1 tsp. baking powder
pinch of ground cloves
pinch of salt
2/3 C. butter
1-1/4 C. sugar
2 eggs
¼ C. heavy cream
¾ C. chopped raisins or dried currants

Instructions:
Sift flour, baking powder, spices and salt together twice. Cream butter with electric mixer, add sugar and beat until light. Add eggs, one at a time, and beat until fluffy; add cream. Add raisins to dry ingredients and beat into egg mixture. Butter a baking sheet and drop the batter by the tablespoon onto the sheet. Allow space for spreading. Bake for 14-15 minutes at 350°. Makes about 7 dozen.

Mary Speidell
Sharon Springs

Desserts

Brownies (Fudge Type)

Ingredients:
½ C. butter or margarine
1 C. sugar
1 tsp. vanilla
2 eggs
2 1-oz. squares chocolate, melted
½ C. flour
½ C. chopped walnuts

Instructions:
Cream butter, sugar and vanilla; beat in eggs. Blend in chocolate. Stir in flour and nuts. Bake in greased 8x8x2 inch pan. Bake in 325° oven for 30 to 35 minutes. Cool. Cut into 16 squares.

Shirley (Palmer) Warner
Esperance

Easy Pie Crust

Ingredients:
Double Crust:
Single Crust:
2 C. sifted flour
1-1/3 C. sifted flour
1-1/2 tsp. salt
1 tsp. salt
½ C. oil (vegetable oil)
1/3 C. vegetable oil
¼ C. cold milk
3 T. cold milk

Instructions:
Mix flour and salt. Pour vegetable oil and milk in measuring cup (do not stir). Then pour all at once into flour. Stir until mixed, press into a small ball. Place one half between 2 sheets wax paper. Dampen table top with water so wax paper will not slip. Roll out gently to edge of paper. Place paper side up on 8 or 9 inch pie plate. Add filling. Bake as directed in filling recipe. Top crust placed over filling and seal gently with fork. Oven temperature: 425°.

Shirley Warner
Esperance

MIDDLEBURGH
PHARMACY
& Medical Supplies
Middleburgh Meadows
(next to Valley Market)
119 Market Street, Middleburgh, NY 12122
(518) 827-7030 middleburgh.rx@gmail.com MiddleburghPharm
Peter Camporese III *Pharmacist in Charge*
99¢ Greeting Cards • Gifts • Vitamins
Aromatherapy • Over-The-Counter Medications
Diabetic Supplies and Sugar-free Items • Medical
Equipment: Wheelchairs, Walkers, Orthotics
We Carry Medterra CBD Oil
30 Day Money Back Guarantee

Quick Pudding Pie

Ingredients:
1 graham cracker crust
1 small box of instant pudding
1 C. milk
2 C. whipped topping

Instructions:
Mix instant pudding with 1 cup of milk until thick. Fold in 1 cup of whipped topping. Place pudding mixture in pie crust, spread evenly. Top with the final cup of whipped topping. Spread evenly. Chill for 1 hour or until ready to serve.

Dawn Dennis
Sharon Springs

Jell-o Holiday Mold

Ingredients:
2 C. boiling water
1 8-oz. or 2 4-oz. black cherry or cranberry jell-o
1 small can cold ginger ale
2 C. halved green or red seedless grapes
1 11-oz. can mandarin oranges

Instructions:
Stir boiling water into jell-o in large bowl until dissolved, about 2 minutes. Stir in ginger ale. Refrigerate 1-1/2 hours until spoon drawn in leaves definite impression. Stir in fruit. Spoon into 5 cup jell-o mold.

Sandy Kelly
Newburgh

Stock Up On Your Holiday Favorites!
Valley MARKET
Your Local Grocery Store...
With a Whole Lot More!

4448 State Rte. 30, Middleburgh
518-827-4402

Desserts

Harvest Celebration Cake

Ingredients:
1-1/2 C. sugar
1-1/2 tsp. vanilla extract
½ C. brown sugar
4 eggs
2 tsp. baking soda
2 C. flour
½ tsp. salt
15 oz. can pumpkin
2 tsp. cinnamon
1 apple (cored, peeled and chopped)
¼ tsp. nutmeg
½ C. walnuts, chopped
¼ tsp. ground ginger
¼ C. raisins
1 C. oil (canola)

Instructons:
Combine ingredients in first column up to oil and mix well. Stir in oil, vanilla and eggs. Add flour, ½ C. at a time. Beat after each addition. Mix in pumpkin, apple, walnuts and raisins. Pour into greased and floured Bundt pan. Bake at 350° for 50-60 minutes. Cool and spread icing.

Icing:
16 oz. pkg. confectioners sugar
½ C. butter, softened
2 tsp. vanilla extract
8 oz. pkg. cream cheese (softened)
Combine until smooth and spreadable.
Perfect fall dessert. Enjoy. Servings: 12.

Carlita Gasparini
Sharon Springs

Quick Peanut Butter Fudge

Ingredients:
1 jar or 2 C. peanut butter
1 jar of frosting of your choice

Instructions:
Melt both in microwave for 2 minutes (make sure all foil is removed from top of the containers). Pour both the frosting and peanut butter in buttered 9x9 pan, spread to edges. Can add nuts, M&M's, raisins, coconut or whatever you like. Chill for 2 hours. Cube and enjoy.

Dawn Dennis
Sharon Springs

TOTAL WAVE CAR WASH
Rte. 7 • Warnerville, NY
• State of the Art Modern Laser Touchless Carwash (No Scratches)
• Self-Serve Facilities • Automatic Bay • Totally Green
• Easy In & Out Access • Open 24 Hrs./7 Days
Discounted Access Cards Now Available
Call 234-2741. M-F 8-5
WE TAKE CREDIT CARDS

Northeast Home Medical Supplies, Inc.
Respiratory Therapy • Surgical Supplies
• Orthotic Fitter
Delivery and Setup • Maintenance • Preventative Care
Equipment and Supplies
Ambulatory Aids • Beds & Accessories • Wheelchairs
• Lifeline Alert Systems • Mastectomy Supplies
(800) 446-4668
(518) 622-8108
15 North Lincoln Drive
Cairo, NY 12413

Keeping You Connected
Times-Journal
The News of Schoharie County
Local news, local savings, and more
Call or go online to sign up.
518-234-2515
cobleskill.timesjournal.com
108 Division St., Cobleskill • email: tjournalonline@yahoo.com

Desserts

Chow Mein Butterscotch Cookies

Ingredients:
1 bag (12 oz.) butterscotch morsels
2 C. Chow Mein noodles
1 C. salted peanuts

Instructions:
Line 2 baking sheets with wax paper. Melt butterscotch morsels over low heat in a medium sauce pan. Stir in chow mein noodles and peanuts. Drop by heaping teaspoons full onto lined pans. Let stand for 20 minutes or until firm. Store in airtight container at room temperature up to a week. Servings: Approximately 30 cookies.

Paula Weaver
Canajoharie

Cream Cheese Pie

Ingredients:
3 pkgs cream cheese
1 C. sugar
½ tsp vanilla
3 eggs

Instructions:
Beat cream cheese and vanilla together until soft. Then add sugar, than add 1 egg at a time. Beat until mixed. Pour into a graham cracker crust. Bake at 300° for 1 hour. Let cool and pour on topping: cherries, strawberries, blueberries, whatever you like.

Debbie Dashnaw
Cossayuna

Small-Batch Jumble Drops

Ingredients:
½ C. softened butter
2 C. flour
½ C. brown sugar
½ C. cocoa
1 egg
½ tsp. each, baking powder and baking soda
½ C. molasses
1 tsp. cream of tartar
1 tsp. vanilla
½ to 1 tsp. cinnamon
½ C. hot coffee (or hot water)
½ tsp. ground cloves

Instructions:
Mix together the first five ingredients. Add in dry ingredients and mix with hot liquid. Drop by spoonfuls onto parchment-lined baking sheet. A tablespoon of dough provides a good-sized drop; use smaller for tasting-sized drops. Bake for 6-10 minutes, depending on size of dough scoop. Remove to wire rack to cool. Frost with butter cream frosting. Oven Temperature: 350°. Servings: Depends on how big you make drops of dough.

Linda Feuz
Esperance

Avocado Chocolate Mousse

Ingredients:
4 oz. chopped semi-sweet chocolate or
¼ C. milk of choice
chocolate chips (about ½ cup)
1 tsp. vanilla extract
2 large ripe avocados (about 8 oz. each)
1/8 tsp. kosher salt
3 T. unsweetened cocoa powder
2 tsp. maple syrup or agave, optional
Toppings: raspberries, sliced strawberries, whipped cream and/or chocolate shavings

Instructions:
Place chopped chocolate or chocolate chips in microwave-safe bowl. Microwave in 15-second intervals, stirring between each and watching carefully so chocolate does not burn. When chocolate is almost completely melted, remove from the microwave and stir until smooth. Set aside and let cool until just barely warm. Halve and pit avocados, then scoop them into a food processor fitted with a steel blade or high-powered blender. Add melted chocolate, cocoa powder, milk, vanilla, salt and optional sweetener. Blend until very smooth and creamy, scraping down as needed. Spoon into glasses. Refrigerate until well chilled, 2 hours or overnight. Serve with optional toppings. Mousse can be stored in fridge, covered, up to 1 week. You may also freeze mousse for up to 2 months. Defrost overnight before serving. Servings: 4.

Linda Wegner
Central Bridge

Top-rated banking.

Whenever you need us.

At NBT Bank, we believe that if you focus on what matters, the rest will fall into place. And for us, that place happens to be at the top. Based on customer responses, we've been recognized by Forbes as a leader in:

- Overall satisfaction
- Customer service
- Reliability
- Digital banking tools

Visit www.nbtbank.com/mybanking to learn more and find solutions that are right for you.

Forbes 2022 WORLD'S BEST BANKS

NBT BANK

focused on what matters

Member FDIC

Desserts

Chia Pudding

Ingredients:
2 T. Chia seeds
½ C. milk of choice
1 tsp. honey, maple syrup or another sweetener, optional
½ tsp. vanilla extract
fruits for topping

Instructions:
Pour ingredients into an 8 oz. (half pint) mason jar and mix well with fork (pudding fills up about half the jar and leaves room for toppings). Let settle for 2-3 minutes, then mix again well until you don't see any clumping. Cover jar and store in fridge overnight or for at least 2 hours. When ready to eat it, top with fruit. Enjoy cold. Store in jar or Tupperware container for up to 1 week in fridge. Servings: 1.

Emma Rose Wegner
Central Bridge

Healthier Carrot Cake

Ingredients:
2 C. all purpose flour
½ C. avocado oil
1-1/3 C. sugar
½ C. applesauce
1 tsp. baking powder
3 C. freshly grated carrots
1 tsp. baking soda
½ C. raisins, soaked in hot water and drained
1-1/4 tsp. cinnamon
½ C. chopped walnuts, optional
¼ - ½ tsp. freshly grated ginger (or ground)
2 T. powdered sugar, optional
4 eggs

Instructions:
Preheat oven to 350 degrees F. Grease 13x9x2-inch cake pan and set aside. In a large mixing bowl, combine the flour, sugar, baking powder, baking soda and spices. In a mixing bowl, beat eggs slightly. Add oil and applesauce and beat just till blended. Add carrots and raisins and mix until coated. Gradually beat in dry mixture, just until blended. Stir in nuts if desired. Pour batter into prepared pan. Bake for 35 minutes or until a wooden toothpick comes out clean. Let cake cool on wire rack for about an hour. Once cooled, dust cake with powdered sugar, if desired. Servings: 16-20.

Nancy Ackerbauer
Johnstown

Desserts

Apple Walnut Cake

Ingredients:
4 C. chopped apples
2 C. sugar
2 eggs
2 tsp. vanilla
2 C. flour
½ C. oil
2 tsp. baking soda
1-1/2 to 2 tsp. cinnamon
1 tsp. salt
1 C. chopped walnuts

Instructions:
Combine apples and sugar. Let stand 20 minutes. Stir rest of ingredients together and add apples. Bake at 350° for 45 minutes in a greased 9x13 inch pan. Serving size is according to slices.

Dorothy Pickett
Gilboa

Zucchini Brownies

Ingredients:
1 C. butter, softened
1 tsp. baking soda
1-1/2 C. sugar
½ tsp. salt
2 eggs
2 C. shredded zucchini
½ C. plain yogurt
Frosting:
1 tsp. vanilla extract
2/3 C. semi-sweet chocolate chips
2-1/2 C. all purpose flour
½ C. creamy peanut butter
¼ C. baking cocoa

Instructions:
In a large mixing bowl, cream butter and sugar; add eggs one at a time, beating well after each addition. Beat in yogurt and vanilla. Combine the flour, cocoa, baking soda and salt. Gradually add to creamed mixture. Fold in zucchini. Pour into a greased 13x9x9 inch baking pan. Bake at 350° for about 35-40 minutes or until a toothpick injected near the center comes out clean.
Frosting:
Combine chocolate chips, and peanut butter in a small sauce pan. Cook and stir over low heat until smooth. Spread over warm brownies. Cool on wire rack. Cut into bars. Servings: about 1-1/2 dozen.

Freda Bates
Berne

Chia Spice Cookies

Ingredients:
2 tea bags
Powder sugar icing:
2 egg yolks
1-1/2 C. powdered sugar
2 T. molasses
½ tsp. vanilla or almond extract
3 C. all purpose flour
3-4 tsp. milk
2 tsp. pumpkin pie spice
1-1/2 C. butter, softened
1 C. sugar

Instructions:
Remove contents of tea bags: Combine tea bags, flour and pumpkin pie spice. Set aside. In a large mixing bowl mix butter; add sugar and beat until fluffy. Beat in egg yolks and molasses. Beat in flour mixture. Divide dough and refrigerate for 3 hours. Preheat oven to 350°. Grease cookie sheet or line with parchment paper. On lightly floured surface, roll out dough until ¼ inches. Use cookie cutters to cut snowman or gingerbread people.
Icing:
In small bowl stir together powdered sugar, vanilla or almond extract and 3-4 tsp. of milk.
Servings: 18-20.

Brenda Lammers
Middleburgh

Nan's Applesauce

Ingredients:
10 medium Macintosh apples
½ C. sugar
nutmeg and cinnamon
2 C. water

Instructions:
Peel apples and cut in small pieces. Add water in pot with apples. Cook on medium, until apples cook down and water boils (15 minutes). Once apples become soft and boil, add a little more water. Let apples simmer on low, until apples are soft (10 minutes). Mash apples completely. Add sugar to taste. Cook apples on low, if sauce is too thick. Sprinkle nutmeg and cinnamon. Eat applesauce warm, or let cool and enjoy. Servings: 6 people.

Annabelle Rivenburgh
Schoharie

Desserts

Raspberry Pudding

Ingredients:
1 C. sugar, scant
¼ C. shortening
1 egg
¾ C. milk
1-3/4 C. flour
2 tsp. baking powder
1 tsp. vanilla
2 C. fresh raspberries
Sauce:
3 T. flour
¾ C. sugar
2 C. boiling water
½ tsp. vanilla
1 tsp. butter
1 C. fresh raspberries

Instructions:
Beat sugar, shortening and egg together. Add milk, flour, baking powder and vanilla. Fold in raspberries. Bake in greased 9x5x3 inch loaf pan for 50 minutes or until lightly browned.
Sauce: in a small sauce pan mix flour and sugar. Add boiling water. Book until thick and clear. Add vanilla, butter and raspberries. Oven Temp. 350° - Serves: 8.

Barbara Cousineau
Sharon Springs

ProActive
physical therapy & wellness
Randy Pacatte MSPT, ATC
Ashley Martin DPT, PT

Cook'n up a good time in Physical Therapy.

East Side Village Mall
2403 St. Rt. 7, Suite 5, Cobleskill, NY 12043
p 518-234-7760
f 518-234-7762
Proactiveptw@yahoo.com

Peanut Nuggets

Ingredients:
1/3 C. peanut butter
¼ C. butter or margarine
3 C. miniature marshmallows
4 C. Life cereal
¾ C. dry roasted peanuts

Instructions:
In a large saucepan over low heat, melt the peanut butter. Add marshmallows. Cook and stir until melted. Remove from heat. Stir in cereal and peanuts, mix well. Spread onto greased baking sheet. Cool. Break into bite-size pieces. Chill at least 1 hour. Store in refrigerator. Servings: 1 cup.

Kathleen Bever
Schoharie

Rum Cake

Ingredients:
1 C. chopped walnuts
1 yellow cake mix
1 – ¾ oz. pkg. instant vanilla pudding
4 eggs
½ C. water
½ C. oil
½ C. Rum
Glaze: ¼ lb. butter, 1 C. granulated sugar or Equal, ¼ C. water, ½ C. rum.

Instructions:
Preheat oven to 350°. Grease and flour tube or Bundt pan. Sprinkle nuts on bottom of pan. Mix all cake ingredients and pour over nuts. Bake 1 hour. When cool invert on plate. Brush glaze on top and sides.
Glaze: Melt butter in saucepan. Stir in water and sugar. Boil 5 minutes, stirring constantly. Stir in Rum.

Marsha O'Brien
Cobleskill

Pineapple Cranberry Mold

Ingredients:
1 6 oz. pkg. strawberry Jell-O
1 C. boiling water
½ tray of ice cubes
1 large can crushed pineapple (drained)
1 can whole cranberry sauce
1 stalk celery cut in small pieces
May add walnuts (optional)

Instructions:
Dissolve gelatin in boiling water. Stir in ice cubes until it starts to thicken, then remove any unmelted ice. Place in refrigerator while draining fruit, etc. (about 5 minutes). With fork, mash cranberry sauce and mix with gelatin. Add celery and nuts if you want (optional). Fold in pineapple, refrigerate until set.

Kathy (Diamond) Slater
Carlisle

Drinks & Punch

Orange Egg Nog

Ingredients:
2 eggs, separated
2 T. sugar
2 C. chilled orange juice
1-1/2 T. lemon juice
½ C. milk
pinch of salt
nutmeg
For a richer Egg Nog use half & half or whipped cream for milk.

Instructions:
Beat egg yolks until thick and lemon color. Beat in 1 T. sugar. Stir in orange and lemon juices, blending well. Add milk and stir until well combined. Cover and chill at this point if you are not serving immediately. Beat egg whites with pinch of salt until soft peaks form. Beat in remaining sugar until egg whites are stiff. Beat egg whites into orange juice mixture. Pour into glasses. Sprinkle with nutmeg and serve well chilled. For 2 servings, use half the ingredients. For 8 servings, double the ingredients.

Shirley Warner
Esperance

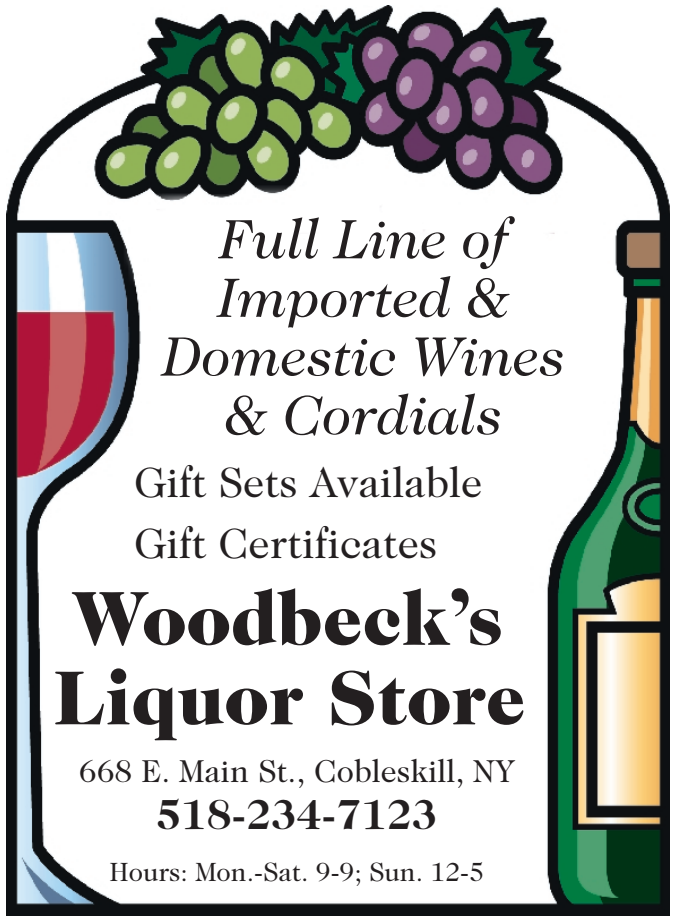
cobleskilltimesjournal.com

Wherever. Whenever.

kw
PEARL "RUBY" TORRES
Licensed R.E. Associate Broker®

Do you know that Keller Williams Realty has one of the largest referral networks in the country? I just sent a referral to an agent in Syracuse for one of my sellers. I just received a referral from a Rockland County agent for a property in Montgomery County. How can I help you? Call me to make an appointment for a complimentary market analysis of your home.

845.461.5132 cell
845-481-2700 office
Pearlrubytorres@kw.com
Pearlrubytorres.kw.com (website)
KELLER WILLIAMS REALTY HUDSON VALLEY NORTH
341 Main St., PO Box 1101, Middleburgh, NY 12122
Each office is independently owned and operated.



The Everything Shoppe

115 PLAZA LANE, COBLESKILL • 518-254-0181
Hours: Tues-Thurs 10am-3pm;
Fri 10am-5pm; Sat 10am-3pm

312 MAIN ST., MIDDLEBURGH
518-827-4548
Hours: Tues-Sat 10am-3pm;

NEW LOCATION: 312 Main St. Middleburgh

Homemade Hand Crafted Items

Gently Used Clothing and Merchandise

Donations accepted during business hours only. Tax deductible.

schoharieseniors.org
Sponsored by Senior Council ★ Sales benefit Senior Citizens

We Want Your Leftovers!

Kyle's Waste Management

• residential & commercial trash removal
• dumpsters • roll-off containers

KYLE CACCIOLA | Cobleskill, NY
kyleswastemgmt@gmail.com

Call / Txt: 518-894-4470

Find us on f **@KylesWasteManagement**

A newspaper in your pocket.

cobleskilltimesjournal.com

Index of Advertisers

The Apple Barrel ..... outside back cover
Bank of Richmondville ..... inside back cover
The Brick House Bakery 2
Cargie's Corner Deli 11
Cellar 77 15
Century 21 Rural Estates 15
Cobbler & Company 18
COD Oil Delivery Inc. 23
Cooperstown Art Association: Adorn a Door 20
Cooperstown Art Association: Holiday Show & Sale 20
Country Boy Realty ..... inside front cover
Eva Haessler 16
Iron Skillet Seasonings 8
Klaus Autowerks 13
Kyle's Waste Management 28
Lindsey Giagni/State Farm 11
Maureen LaRose Barber/State Farm 13
Middleburgh Pharmacy 21
NBT Bank 24
New England Calendar Co. 2
Northeast Home Medical Supplies, Inc. 22
Ostrander Insurance Agency 2
Pearl "Ruby" Torres/Keller Williams Realty. 27
Plaide Palette 14
The Pink Squirrel 18
ProActive Physical Therapy 26
R.L. Parsons, Inc. 17
Schoharie Co. Council Sr. Citizens The Gathering Place 1
Schoharie Co. Council Sr. Citizens The Everything Shoppe 27
Schoharie Valley Farms 1
Sharon Hill Garage 18
Sharon Springs Self-Storage 18
Michael Shultes, atty. 9
Times-Journal/The Printers 5, 6, 14, 15, 22, 27, 28
Total Wave Car Wash 22
TriTown Computers 3
Valley Market 21
Woodbeck's Liquor 27

Bank of Richmondville

A Community Bank

Strong, Stable and Safe

When It Comes To Services We've Got It All...

- 24 Hour ATM Service
- Visa Check Cards & ATM Cards
- Student E-Z Access Account
- Personal, Business & Non-Profit Checking
- Money Market & NOW Accounts
- "60 Plus Checking"
- Overdraft Checking
- Statement & Passbook Savings
- Personal Loans
- Business Loans
- Mortgages - Fixed &Variable Rate
- Construction Loans
- Home Equity Loans
- Certificates of Deposit
- Individual Retirement Accounts
- Mobile Banking
- e-Statements
- Online Banking & Bill Pay Services
- Night Depository Services
- Telephone Banking
- Extended & Saturday Hours
- Convenience & Personalized Service

...Just Ask Us!

Cobleskill
857 E. Main St.
1-518-234-4397

Richmondville
284 Main St.
1-518-294-6661

Schoharie
428 Main St.
1-518-295-8884

Xpress Banking 1-518-234-4300
or **Toll-Free 1-877-234-8222**

www.bankrich.com

EQUAL HOUSING LENDER

Member FDIC

Cobleskill & Schoharie
Drive-Thru Saturday Hours
8:30 a.m. – 11:30 a.m.

"A Banking Tradition Since 1893"

Dine in our award winning cafe.

Shop in our famously unique store.

Experience all that is Apple Barrel.

Perfectly Country

AB Apple Barrel Store + Cafe

Schoharie, NY

115 State Route 30A, Schoharie, NY 12157

518-295-7179 shopapplebarrel.com