

Cucumber Sandwich Filling

1 cucumber

salt

8 ounces cream cheese, softened

2 dashes Tabasco sauce

1 1/2 teaspoons finely chopped onion

Peel cucumber and cut lengthwise. Scoop out seeds and pulp. Chop remaining firm flesh. Sprinkle lightly with salt and drain on paper towels. In a small bowl, beat cream cheese until smooth. Beat in food color, tabasco and onion. Mix in drained cucumbers.



Information in this booklet has been provided by fce members. The use of name brands is for example only and does not indicate endorsement by UT Extension or the fce organization.

Programs in agriculture and natural resources,
4-H youth development, family and consumer sciences,
and resource development.

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Bedford County Family and Community Education Clubs

June 2017

Share Fair Pinterest for the Home

Mason Jar Oil Lamp

Extension Office

Ashley Hillsman, Intern

June Dairy Month

Joshua Wade

June Dairy Month Chairperson

Cobra Towels

Liberty Club

Ann Spencer

Bottles

Unionville Club

Virgie Summers

Match Jar

Town and Country Club

Jane Lile

Woodburning Ideas for Gifts and Home Decor

Sulphur Springs Club

Sabrenia Heard and Mary Ann Davis

Smorgastarta: Swedish Sandwich Cake

Extension Office

Whitney Danhof, Extension Agent

Fillings:

Olive Spread

6 ounces cream cheese, softened

1/2 cup mayonnaise

1 (5-ounce) jar green olives, drained and chopped

1/2 cup chopped pecans

1/8 teaspoon black pepper

In a medium bowl, beat cream cheese until fluffy. Blend in mayonnaise. Stir in olives, pecans and pepper.

Ham and Cheese Spread

2 (5-ounce) cans smoked ham, drained

1/2 cup grated asiago cheese

1 teaspoon Worcestershire sauce

1 teaspoon mustard

1/4 cup mayonnaise

2 ounces cream cheese, softened

Mix all ingredients together.

Pink Shrimp Dip

2 quarts water

2 tablespoons old bay seasoning

1 lemon, cut into quarters

2 teaspoons salt

1 pound shrimp, peeled and deveined

8 ounces cream cheese, softened

1 teaspoons cream style horseradish

1/8 teaspoon Worcestershire sauce

1/4 cup seafood cocktail sauce

Bring water to a boil in a large pot with Old Bay Seasoning, lemon quarters and salt. Leave over high heat and add shrimp and cook for just a couple of minutes (until water comes back to a boil and shrimp turn pink and opaque). Remove shrimp to a bowl and let cool. Coarsely chop the shrimp. With mixer combine cream cheese, horseradish, Worcestershire sauce and cocktail sauce. Stir in the shrimp.

Smorgastarta: Swedish Sandwich Cake



Cut the crusts off a large square (or round) of unsliced bread. Cut into 3 or 4 layers. Spread fillings between layers of bread. You can also use slices of hard boiled eggs or cucumber in the layers. Wrap well with plastic wrap and refrigerate to firm up (couple of hours to over-night). Whip cream cheese and mayonnaise together (about 24 oz. of cream cheese to 1/3 cup mayonnaise) and frost the outside of the cake, making smooth sides and top. Decorate as desired with herbs, vegetables, shrimp, tomato roses, capers, etc.—I used flat leaf parsley, chives, thyme, tomato peel roses and capers.



Mason Jar Oil Lamp

Turn a mason jar (or any glass jar) into a beautiful, decorative oil lamp that can be used for center pieces or any other decorative element.



Project and picture found at:

<http://www.apieceofrainbow.com/magical-mason-jar-oil-lamp/>

Materials Needed:

- Mason Jar (or any other glass jar)
- Water
- Vegetable Oil
- Floating Wick (can be found at Hobbie Lobby or Amazon)
- Decorative Items (anything that you want!)
 - Flowers, fruit, pebbles, etc.
- Essential oils or herbs (optional)

Directions:

- Fill glass jar with decorative items of choice
- Fill jar to just about the top with water
- If you are using essential oils drop about 5 drops of your choice into oil, if you are using herbs let herbs of choice infuse into oil at least 24 hours before use
- Add about 1/4" layer of vegetable oil
- Put floating wick in the center, light, and enjoy!

****Reminder: Do not leave open flames unattended****

Cream Cheese Brownies

Time: 35 min approx. Temperature: 350 F

Cream Cheese Mixture:

3 oz. Cream Cheese
2 TB Butter
¼ C Sugar
1 Egg
1 TB Flour
½ tsp Vanilla

Cream butter & cream cheese; Next add sugar; then blend egg till stiff; Finally add flour and vanilla- set aside.

Chocolate Mixture:

4 oz German Sweet Chocolate
2 TB Butter
Melt & cool.

Brownie Batter:

2 Eggs
¾ C Sugar
½ tsp Baking Powder
¼ tsp Salt
½ C Flour
1 tsp Vanilla

Beat eggs till lite; Add sugar till thick; add dry ingredients then add chocolate.

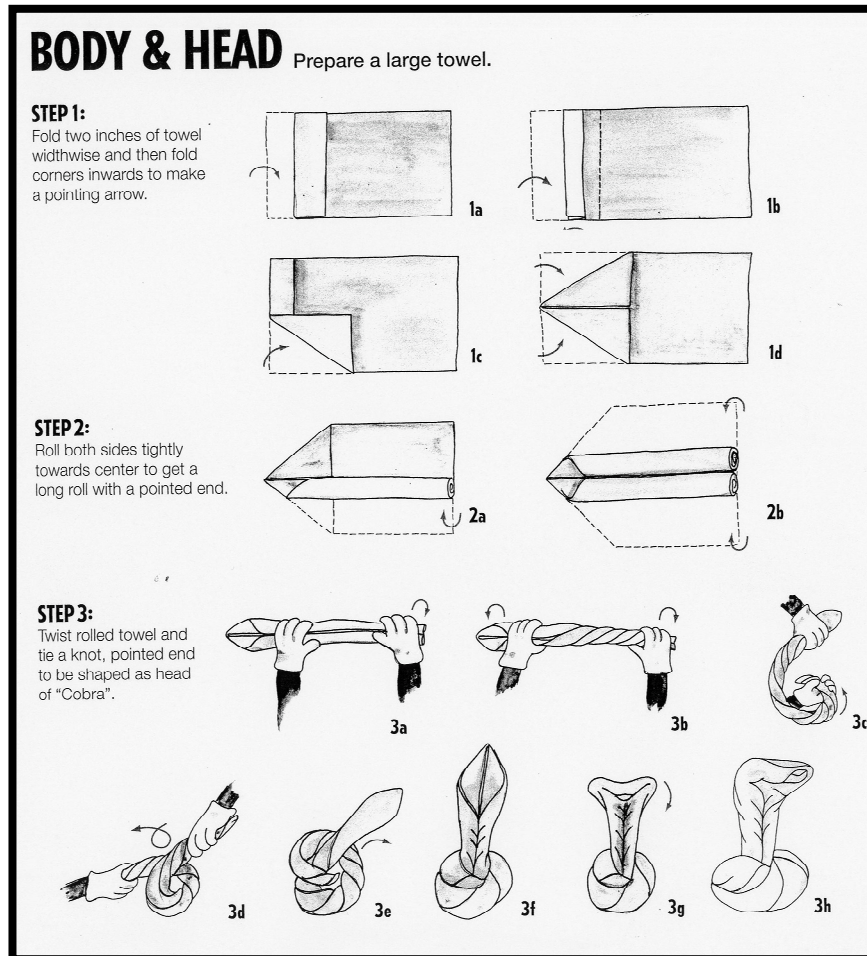
Pour half the brownie batter in bottom of greased 8x8 square pan; next pour & spread cream cheese mixture over batter. Finally top cream cheese with the remaining brownie batter.

Bake at 350 degrees for about 35 minutes.

Match Jar



Woodburning Ideas for Gifts and Home Decor



Items Needed:

Unfinished wood item
Coarse & Fine Sandpaper
Pencil & Carbon paper
Wood Burning Tool with different tips (Weller brand recommended)
Hook for the back of finished project
Stain or varnish & applicator, if desired



Step 1: Prepare wood product by sanding the finish off with both a coarse and fine sand paper.

Step 2: Transfer patterns onto prepared wood using carbon paper or free hand draw words and graphics.

Step 3: Using the Wood Burning Tool, carefully burn image using appropriate tips.

Step 4: When all the image is burned, then affix hook and apply a coat of varnish, if desired.

Step 5: Project is now ready to hang on the wall or add to other items, such as a wreath.



Cobra Towels

