

FAMILY EVENT BILL OF FARE

NOW SERVING AT THE BOOK FAIR GALLEY:

Fish Pretzels

2 packages yeast (2 1/2 tsp)
1 1/2 cups water
4 cups flour
1 tsp sugar
1 egg
1 tsp salt
1/2-cup coarse salt

Mix 2 packages of yeast with 1 1/2 cups of warm water. Add 4 cups flour. Add 1 tsp salt. Add 1 tsp sugar. Mix, turn out on floured surface, punch down, and then fold. Repeat punch/fold 10-20 times. Make 6-8 small balls. Roll and shape into fish. Brush with beaten egg. Sprinkle with coarse salt.

Put in preheated 425 degree F oven. Bake 12 minutes.

Sea Cookies

Platters of cookies you've decorated by hand create an extra air of celebration. And it's easy to make sugar cookies into works of art! Roll out refrigerated sugar cookie dough. Cut dough into shapes with cookie cutters. Use seahorse, shell, starfish, crab, or lobster shapes. Bake. When done, immediately remove from oven and place cookies on wire rack. When cool, ice with tinted frosting or decorate as desired.

Sparkling Sea Punch

In a punchbowl, combine 1 can frozen limeade, 1 can frozen lemonade, orange juice, pineapple juice, 2 to 3 drops blue food coloring. When ready to serve, add 1 liter ginger ale. Satisfies thirsty seafarers.

Shells and Cheese

Shells and cheese is on the top ten favorite foods for kids. Follow package directions. Add tuna and make a yummy casserole.

Fish Sticks

Fish sticks are quick and easy and every kid's favorite. Follow package directions.

Submarine Sandwiches

Ask your local grocery or sandwich shop to donate submarine sandwiches as part of the Community Book Fair Sponsorship program.

