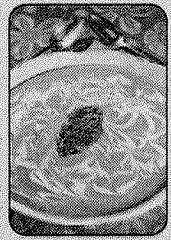


## Soup's on

Dish is often overlooked in summer, but this chilled version is a perfect meal

D3



# LIFE



Free Jason Michael Carroll concert Sunday

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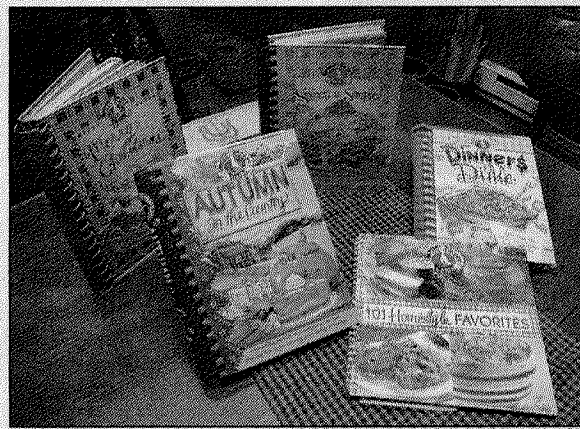
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Charlotte Smith of Bellwood has had recipes published in all of these Gooseberry Patch cookbooks.

# Prepared to share

Bellwood resident has become regular contributor for cookbook publisher

BY BARBARA COWAN  
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Charlotte Smith loves to share her recipes, and five have been published in Gooseberry Patch cookbooks, including one in "Dinners on a Dime," published in January.

"I love to cook and I love to bake — baking is my favorite," she said. "But I love to cook large meals for a large amount of people. It gives you a lot of satisfaction."

Her most recent published recipe is Cranberry-Pineapple Salad, said Smith, 50, who lives with her husband in Bellwood. The recipe is on Page 91 in the cookbook.

"This recipe was given to me by a friend a long time ago," she said.

"I'm not even sure who gave it to me. I made it and thought, 'Wow, this is really good.' I've taken it to church. Everybody likes it."

"It has a nice fruity taste with cranberry, apples and strawberry Jello," she added.

Smith became involved with Gooseberry Patch 10 years ago.

"A friend of mine gave me a (Gooseberry Patch) catalog and I saw these cookbooks. In the front of the book it said if you submit a recipe and they publish it, they give you a free cookbook," she said.

"Every book has a predetermined theme, whether around

a specific holiday, a season, cooking quickly or less expensively," Janie Reed, creative manager of Gooseberry Patch, said. "Then we select recipes that fit that niche."

According to the website www.gooseberrypatch.com, the company was created in 1984 by two next-door neighbors in Delaware, Ohio, Vickie Hutchins and Jo Ann Martin.

"We were two moms with small children looking for a way to do what we loved and stay home with the kids too. We

shared a love of home cooking and making memories with family and friends. After many a conversation over the backyard fence, Gooseberry Patch was born," the website reads.

"We put together the first catalog and cookbooks at our kitchen tables

and packed boxes from the basement, enlisting the help of our loved ones wherever we could.

"From that little family, we've grown to include an amazing group of creative folks who love cooking, decorating and creating as much as we do."

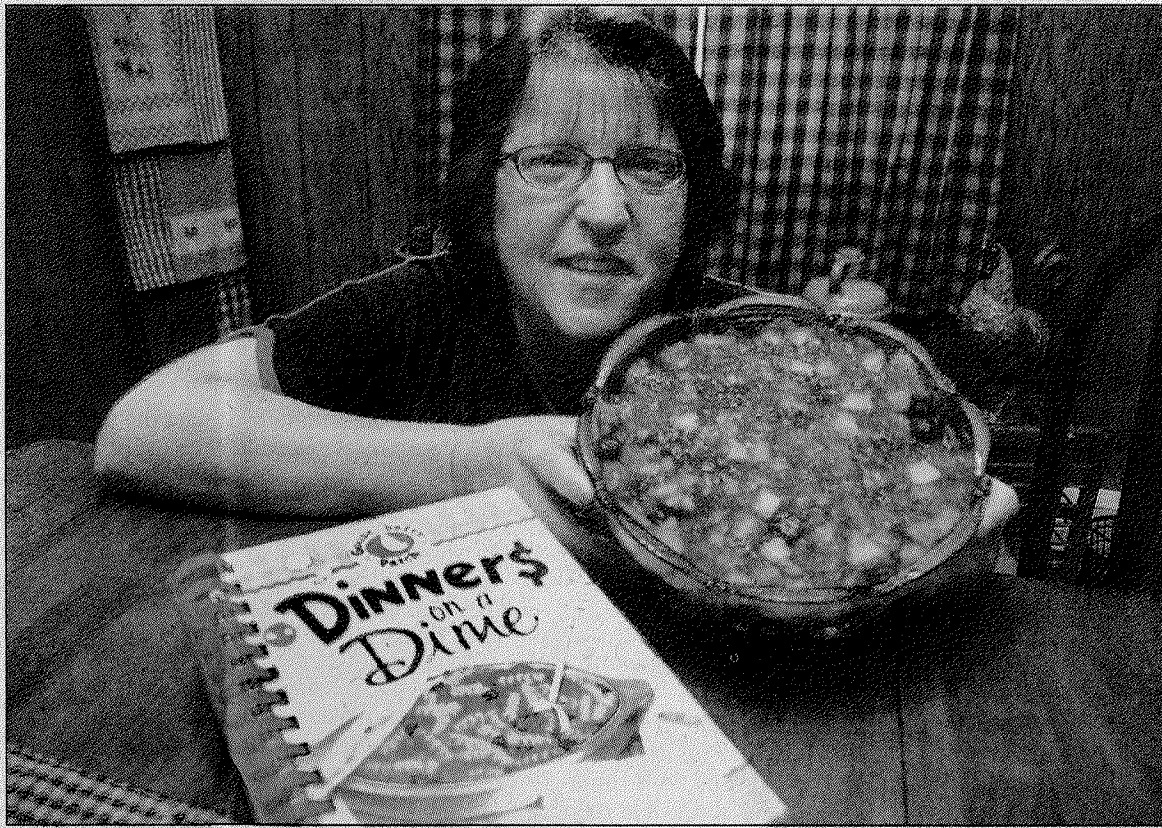
Reed said the company has published contributors' community-style recipes since 1992.

"Everything is contributed by our customers," she said, adding although the company doesn't have a test kitchen, the employees try out recipes by having potluck meals at work.

See **Share**/Page D6

**"I love to cook large meals for a large amount of people. It gives you a lot of satisfaction."**

Charlotte Smith of Bellwood



Mirror photos by Gary M. Baranec

Charlotte Smith poses with her Cranberry-Pineapple Salad, which appears in the Gooseberry Patch cookbook "Dinners on a Dime."

## Make it yourself

Recipes submitted by Charlotte Smith of Bellwood to Gooseberry Patch cookbooks follow:

### Cranberry-Pineapple Salad

20-ounce can crushed pineapple, drained and juice reserved  
2 3-ounce packages strawberry gelatin mix  
16-ounce can whole-berry cranberry sauce

2/3 cup chopped walnuts  
1 Gala apple, cored, peeled and diced  
Combine reserved pineapple juice with enough water to measure 2 1/2 cups.

Pour into a saucepan and bring to a boil. Pour juice mixture over dry gelatin mix in a large serving bowl. Stir for 2 minutes, until gelatin is completely dissolved.

Stir in pineapple and remaining ingredients.

Cover and refrigerate for at least 2 1/2 hours, until set. Makes 6 to 8 servings.

## Sparklers

12-ounce package pretzel rods  
16-ounce package chocolate chips, melted  
colored jimmies  
crushed peanuts

Coat top half of pretzel rod in melted chocolate.

Roll in garnish of your choice — jimmies, coconut or peanuts. Place on wax paper-lined baking sheet.

Refrigerate until firm.

See **Recipes**/Page D6

## Get stuffed — your manicotti, that is

Pat Hoffmeister of Coppell, Texas, had a problem with her pasta.

"Do you know an easy way to stuff manicotti?" she asked. "I'm always splitting them when I try."

To try and help Pat, we posted her question on our website, and Elise Legaspi of Oxnard, Calif., came swooping in with a terrific answer.

"I put the filling in a gallon-size, zip-top plastic bag," Elise said. "I



Beverly Mills and Alicia Ross  
Desperation Dinners

1/4 cup finely diced onion  
2 cups firmly packed baby spinach leaves  
1 clove garlic  
8 ounces part-skim ricotta cheese  
1 large egg  
1 cup prepared tomato-based

sauce about two minutes. Remove from heat.

In a medium bowl, combine the spinach mixture, ricotta cheese and egg. Mix well. Scrape the cheese mixture into a quart-size, zip-top plastic bag. Cut one corner off the bag to make a small diagonal slit. Using the bag like a pastry bag, squirt the cheese mixture into both sides of each manicotti shell until filled. Repeat with each shell. Place the filled shells into prepared casserole dish. Top with pasta sauce and mozzarella cheese.

## Life department looks for barbecue recipes

Warm weather, sunny skies and swimming pools open — summer is on the horizon.

But what's summer without barbecues? The Mirror is putting together a story about barbecue

Send your favorite barbecue recipes along with your name, address and daytime telephone number to life@altoonamirror.com. Put "barbecue" in the subject line.

You can also

