

Easy focaccia is adaptable

BY ALISON LADMAN
The Associated Press

Like pizza and hamburgers, focaccia can be pretty much anything you want it to be. So we've given you a basic dough to get you going. What you do after that is up to you.

Some awesome toppings to consider: thinly sliced red onions, roasted red pepper, Kalamata olives, caramelized onions, shaved zucchini and chopped prosciutto.

Have-It-Your-Way Focaccia

- Start to finish:** 2 hours (15 minutes active)
1 tablespoon instant yeast
1 1/4 cups warm water
1/3 cup extra-virgin olive oil, plus **2** tablespoons
2 teaspoons kosher salt
3 cups all-purpose flour
1 sprig fresh rosemary, finely chopped

In the bowl of a stand mixer, combine the yeast, water, 1/3 cup of the olive oil, salt, flour and the rosemary. Mix on the lowest speed until combined. Increase speed to medium-low and mix for two minutes.

The dough should stick to the bottom of the bowl but clear the sides. If not, add a bit more flour. The dough should be very soft and just slightly sticky. Cover the bowl with a towel and let



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This focaccia contains summer herbs and Kalamata olives.

rise until doubled, about 45 minutes. Oil a baking sheet, then transfer the dough to it. With oiled hands, pat the dough out into an oval about 1/2-inch thick. Cover with a towel and let rise until puffy, about another 30 minutes.

Heat the oven to 375 degrees Fahrenheit. Spread your choice of toppings over the surface of the focaccia. Use your fingers to dimple the surface lightly, then drizzle with the remaining 2 tablespoons of olive oil.

Bake for 20 to 30 minutes, or until lightly golden and puffed. Let cool slightly before cutting.

Servings: 10

SHARE: Company sells worldwide

(Continued from Page D1)

"We have well over 160 active titles in our (cookbook) line, and we sold over 8 million books," she said.

The company's cookbooks are sold nationwide and beyond.

"We have quite a few customers in England, Australia, Germany and Canada. We have a lot of service people overseas, so we get a lot of recipes that way," Reed said.

"We have some really, really loyal contributors — some who have been in a dozen or more (cookbooks)," she said.

The company also has a presence on the Web.

"We have a following of 5,000 on Twitter, 360,000 e-mails and 30,000-plus fans on Facebook," Reed said.

Smith continues to submit recipes and has plenty more.

"A couple were original and some I tweaked, and some I just used it as a favorite recipe," she said. "With each recipe you send in, they like a little story."

"I collect cookbooks and recipes; I have probably 400 or 500 cookbooks and tons and tons of recipes."

The four other cookbooks

her recipes are including in are "Autumn in the Country," "101 Homestyle Favorites," "Merry Christmas" and "Sweet & Simple."

According to the website, "Dinners on a Dime," sold for \$14.95, is available locally at Cracker Barrel and Unkel Joe's Woodshed in Altoona, Jeanette's Country Florals and Over's Country Store in Martinsburg and Ace Fix-It Hardware in Huntingdon.

Life Editor Barbara Cowan is at 946-7454.

Submit 'Delicious' recipes

The Pennsylvania Vegetable Marketing and Research Program is sponsoring the seventh annual Pennsylvania "Simply Delicious, Simple Nutritious" Vegetable Recipe Contest this summer.

Pennsylvania residents are eligible to enter one or more of their best vegetable recipes using Pennsylvania vegetables to compete for \$100 prizes in four different categories at a statewide cook-off.

The cook-off is scheduled for Aug. 6, the first week of Pennsylvania Produce Month, at Harrisburg Area Community College. The entry deadline is June 30.

A panel of four judges will review the written recipe entries and select 16 finalist recipes to be prepared at the cook-off. Four recipes will be chosen in each of the following four categories:

- Tomatoes/Peppers/Eggplant
- Melons/Cucumbers
- Summer Squash/Zucchini
- Winter Squash/Pumpkins

Recipe entries must contain at least one of the vegetables in the category title as a major ingredient.

Recipes will be chosen on the basis of creativity, nutrition/healthfulness, ease of preparation and overall appeal. A \$100 prize will be awarded to the winner in each category. Other finalists will each receive a \$25 gift certificate for the farm market of their choice.

Recipes must be created or modified by the contestant or a member of the contestant's family. Recipes previously published in a copyrighted publication will not be eligible.

Send entries one of the following ways: emailed to: pvmrp@embarqmail.com (preferred method); faxed to 717-694-3596;

or mailed to Pennsylvania Vegetable Marketing and Research Program, 815 Middle Road, Richfield, PA 17086-9205.

Hardcopy entries must have the recipe printed (by hand or otherwise) on a sheet of 8 1/2-inch by 11-inch plain white paper. The contestant's name, mailing address, and telephone number — plus e-mail address or fax number, if available — should be printed on the back side of the paper or after the recipe for digital entries. Hardcopy or digital entries should have the recipe presented in upper and lower case letters in the following manner:

- Category
- Name of dish
- Number of servings
- Ingredients list (List in order, using the following abbreviations: T. for tablespoon; tsp. for teaspoon; c. for cup; oz. for ounce; and lb. for pound)

Give the quantity, the name of the ingredient and then any descriptive terms. Example: "2 c. Bell Peppers — red and green, finely diced"

■ Instructions — List in order in complete sentence form.

Entry of a recipe in the contest will authorize the use of the recipe, with credit given to the contestant, by the Pennsylvania Vegetable Marketing and Research Program in the Program's press releases, recipe cards, brochures or other published materials.

The program reserves the right to copyright such publications.

For more information, visit the website at www.paveggies.org, call 717-694-3596 or e-mail pvmrp@embarqmail.com.

RECIPES: One was published twice

(Continued from Page D1)

Buffalo Chicken Dip

- 3** cooked chicken breasts, diced
8-ounce package cream cheese, softened
15-ounce jar blue cheese salad dressing
12-ounce bottle hot pepper sauce
12-ounce package shredded cheddar cheese
celery sticks
tortilla chips

Combine chicken, cream cheese, salad dressing and hot sauce. Spread mixture in lightly greased 3-quart casserole dish. Sprinkle with cheddar cheese.

Bake at 350 degrees Fahrenheit until bubbly and heated through, about 20 minutes.

Serve with celery sticks and tortilla chips. Makes about 9 cups.

Tangy Buffet Meatballs

- 2** pounds ground beef
2 eggs
1/2 teaspoon salt
3/4 cup quick-cooking oats, uncooked
1 1/3 cup chili sauce, divided
1/2 cup grape jelly
parsley (optional)

Combine ground beef, eggs, salt, oats and 1/3 cup chili sauce.

Shape mixture into one-inch balls and place in an ungreased, shallow baking pan. Bake at 400 degrees Fahrenheit for 15 to 17 minutes.

Combine grape jelly and remaining chili sauce in a large saucepan. Cover and cook over medium heat, stirring occasionally, until mixture is well blended.

Add meatballs and continue cooking until heated throughout.

Transfer to slow cooker to keep warm while serving. Sprinkle with parsley if desired.

Makes 5 dozen.
Note: This recipe appeared in two cookbooks.

Dunst testifies at trial

The Associated Press

NEW YORK — It's witness stand, the sequel, for actress Kirsten Dunst.

The "Spider-Man" star reprised her role Tuesday as a star witness in the real-life drama. She testified against a man being retried on charges of helping steal her purse from a New York City hotel room. It was being used as an actors' lounge

during a 2007 movie shoot.

She gave a clipped, subdued account of returning from filming to find her \$2,000 handbag gone.

James Jimenez was convicted last fall of trespassing, but jurors deadlocked on a more serious burglary charge. He's being retried on that charge.

CORRECTION

NEW YORK — In a story May 25 — run on May 26 in The Altoona Mirror — about Lindsay Lohan's alcohol-monitoring ankle bracelet, The Associated Press reported erroneously that Alcohol Monitoring Systems Inc., makes the only alcohol ankle device.

At least two other companies make a type of alcohol-monitoring bracelet, BI Inc., and Actsoft Inc.

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Other items: 10HP snowblower, Coleman 5000 generator, quilt, turkey calls, tapestry, 10-gun gun cabinet, Craftsman tools, household furniture, bench grinder, safes, china closet, vise, metal detector, TV's, weed whacker, leaf blower, lawn roller & sweeper and ALOT more! Owner and auctioneers not responsible for accidents. Any oral announcements on day of auction, take precedence over any written material. No out of state checks and must

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