

WILD IN THE KITCHEN

'Pooh' inspires recipe for your honey at home

By Jerry Marlowe
Special to the Times-Reporter

Wow Hank: It is that time once again. Hope you enjoy this one.

I must commend all you and the Times Reporter staff are doing to keep the Times Ripsnorter up and running.

Whoops slight typo error but all of you and the entire staff and delivery folks have done a tremendous job keeping our local favorite source of news as well as the national scene updated for us, too.

Not that I don't appreciate the television coverage but personally nothing will ever replace our local hometown Times-Reporter. Thanks for all you people do.

Dear kind readers, I thought for this week's effort you might need some help entertaining any children or grandchildren who are stuck at home.

Just in case you might be running out of challenges to keep them occupied, I decided to help them destroy your nice kitchens. So I researched my files and came up with the following marvelous recipe.

I am sure many of you will remember Winnie



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the Pooh we all loved growing up. My problem is I still have not grown up, so lets all go visit the "House at Pooh Corner." Here is a quote you all might recall.

"I've been finding things in the Forest," said Tigger importantly. "I've found a Pooh and a piglet and an eeyore, but I can't find any breakfast." So grab your aprons and lets get started. Here is what you will need for your Poohanpiglet Pancakes.

1 cup all purpose flour or whole wheat pastry flour, 1 tsp baking soda, ½ tsp salt, 1 tbs sugar, 1 cup buttermilk, 1 tbs sour cream, 2 eggs beaten and 2 tbs melted butter.

OK, now rub your

pancake griddle or frying pan with the cut half of a turnip, or just grease it with a little shortening or Pam. If you use butter use half butter and half shortening.

Now sift together into a bowl the flour, baking soda, and salt and sugar. Melt your shortening and set aside to cool. Stir in the sour cream and buttermilk mixture, beaten with the eggs. Add the shortening. Beat all that until smooth. With electric mixer or by hand.

OK everyone, now here we go. On a hot griddle, pour your batter in pancake size portions flipping them over so they come out nice and golden. Serve them with butter and honey or your favorite syrup. I love to add fresh berries and cut up peaches. Be sure to enjoy your masterpiece and please read the following quote from "The House at Pooh Corner."

"I've been finding things in the Forest," said Tigger importantly. "I've found a Pooh and a piglet and an eeyore, but I can't find any breakfast," That is a quote right out of "The House at Pooh Corner."

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)