



Trickling Springs Country Store



*Cheese
Lunchmeats
Spices
Chocolates
Kitchen Specialty Items*

Trickling Springs Country Store

Nora Witmer
41659 Lodge Road
Leetonia, Ohio 44431
330-482-4935

STORE HOURS

Sunday & Monday.....Closed
Tuesday, Wednesday, Thurs. and Friday
8:30 -5:00
Saturday 9:00 -2:00

For service on closed days; call.
No Sunday sales or calls.

April 2005

BULK FOOD

(in small packages)

330-482-4935

LIST OF FOODS

CHEESE

Colby
Brick
Mozzarella
American
Baby Swiss
Swiss
Farmers
Hot Pepper
Cheddar
Smoked Cheddar
Horse Radish
Colby Jack
Muenster
Veg-Yogurt
Alpine Lace
Yogurt
Provolone
Lacey Swiss
Salsa

FLOUR

Sapphire
Pastry
Whole Wheat
Bread
Hi Gluten
Soy
Buckwheat
Rye
Spelt
Rice
Tapioca

SUGAR

Granulated
Powdered
Brown
Fructose
Natural Unrefined

DRIED FRUITS

Apricots
Prunes
Raisins

Dates
Pineapple
Bananas
Papaya
Various Trail Mixes
Craisins

NUTS

Peanuts
Almonds
Cashews
Pumpkin Seed
Soy Beans
Sunflower Seed
Corn Nuts
Delux Nut Mix
Walnuts
Pecans

MEATS

Honey Ham
Turkey Ham
VA Ham
Smoked Turkey Breast
White Turkey Breast
Roast Beef
Old-fashioned Bologna
Pepperoni
Hard Salami
Chip Chop Ham
Bacon
Trail Bologna
Hot Dogs

SOUP MIXES

Cream of Mushroom
Broccoli
Onion
Cream of Potato

MIXES

Brownie
Oatmeal Cookie
Angel Food
Donut
Pancake Mixes

LIST OF FOODS, con't.

Biscuit
Pie Crust Mix

MISCELLANEOUS

Pasta
Tapioca
Baking Cocoa
Oats-Old Fashioned
Oats-Quick
Bakers Bran
Salts
Clear Jel
Gelatins
Rice and Beans
Wheat Berries
Popcorn
Yeast
Spices
Coconut
Real Chocolate Chips
Ko Ko Bits
Butterscotch Chips
Peanutbutter Chips
Cinnamon Chips
Molasses and Syrups
Honey
Nestles Coating Choc.
Merckens Chocolate
Variety of Cereals
Jake & Amos Pickles
Fresh Eggs
Snacks
Granola

PASTRY/PIE

FILLING

FROZEN FOODS

Chicken Patties
Bake at 400° for
10 minutes.
Ground Beef
Hamburg Patties
Cherries
Sausage

Pizza Crust

Bake @ 400° for 10
minutes (thawed)

ORDER FRESH BREAD
for Wed. & Friday

SHORTENINGS

Margarine
Canola Oil
Vegetable Oil
Butter

SUGAR FREE ITEMS

Angel Food Mix
Jams
Candies
Gelatins
Puddings
Sweeteners

KITCHEN and HOME CANNING SUPPLIES

Lids
Jar Brush
Pickling/Sauce Mixes
Alum
Fruits, Fresh
Citric Acid
Jar Lifters

HOUSE WARES

Some Housewares
Brooms

COOKBOOKS

TRY THESE SIMPLE MIXING INSTRUCTIONS

ANGEL FOOD CAKE

Add 1 package cake mix and 1-1/3 cups cool water. Blend until moistened. Mix on high until soft peaks form, approximately 10 minutes. Bake at 350° for 45-50 minutes.

BROWNIE MIX

1 package mix or 3-1/4 cups mix, 3/4 cup water, 1/3 cup oil. Mix together and beat well. Nuts may be added, if desired. Pour into 9x13-inch pan and bake at 350° for 30 minutes.

OATMEAL COOKIE MIX

Add 6 cups mix and 3/4 to 1 cup water. Mix well and bake as regular cookie. Nuts, raisins or chocolate chips can be added.

DONUT MIX

Add 1 tbsp. yeast to 2 cups warm water. Mix well. Add 6 cups mix. Let raise. Fry as donuts or make into cinnamon rolls.

BUTTERMILK or BUCKWHEAT PANCAKE MIX

2 cups mix 1-3/4 cups cold water
1 egg or 2 tbsp. melted shortening.
Mix well and fry.

PECAN PIE BASE

1 package mix 1 cup cold water
1/2 cup pecans
Mix and bake at 375° for 10 minutes, then reduce heat to 350° for 40 more minutes.

BUTTERMILK BISCUIT MIX

3 cups biscuit mix 3/4 cup cool water
Mix and bake at 400° for 12-15 minutes.
Yields: 12 biscuits.

BISCUIT SHORTCAKE

2 cups biscuit mix 1 egg
1/2 cup sugar 1 cup cold water

SUGARLESS GELATIN

Use 1 heaping tbsp. of gelatin to 1 cup of boiling water and 1 cup of cold water.

INSTANT CLEAR JEL

For 1 pie: Combine 3 tbsp. instant Clear Jel with 1 cup of sugar. Add 1 cup water or fruit juice and enough fruit for 1 pie. Chill and serve.

WHIPPED TOPPING

1-1/4 cups mix 1 cup ice water
Beat 2-1/2 to 3 minutes or until desired peaks are achieved. Makes 3 cups.

CHOCO BAKE

Use as pre-melted chocolate. 2 tablespoons equal 1 square unsweetened chocolate.

INSTANT PUDDING

Combine 1/2 cup of mix with 2 cups of cold milk. Mix or blend well. Chill and serve.

COOK-TYPE PUDDING

Stir 1/2 cup mix into 2 cups milk in small saucepan, stirring constantly. Cook until mixture comes to full boil. Remove from heat. Cool 15 minutes before serving.

TAPIOCA PUDDING

Mix;
3 tbsp. minute tapioca 1/8 tsp. salt
1/3 cup sugar 1 egg, beaten
2-2/3 cups milk

Let stand 5 minutes. Bring to full boil, stirring constantly. Remove from heat. Add 3/4 tsp. vanilla. Stir once after 20 minutes.

PEARL TAPIOCA

Soak tapioca overnight. Drain. Mix 1 quart milk and 3/4 cup sugar. Bring to a boil. Add 1/2 heaping cup tapioca. Cook and stir until tapioca is clear - approximately 30 minutes. Combine 3 beaten eggs, 3/4 cup sugar and 3/4 teaspoon vanilla. Add to tapioca mixture and bring to a boil.

EGG WHITE STABILIZER

Dry blend: 2 tbsp. , 2 tbsp. sugar. Add 1/4 cup water; mix until dissolved. Whip 2 egg whites to soft peaks. Slowly add dissolved stabilizer, then add 1/4 cup sugar. Whip until firm. Also great for pumpkin pies and whipped cream.

MERINGUE TOPPING

1/2 cup powder 1/2 cup sugar
3/4 cup water vanilla, optional

Combine ingredients; beat 5 minutes adding another 1/4 cup sugar while mixing. Spoon over pie. Bake 5 minutes @ 400-425°. Enough for 2 pies.

HOT COCOA MIX

For an 8-ounce cup, combine 8-ounces water with 1/3 cup mix.

COOKED HOMINY

2 cups hominy 1-1/2 tbsp. salt
1-1/2 quarts water salt to taste

Put in crock pot night before and turn on low all night. Serve with hamburger gravy. Serves 10.

BULGUR WHEAT (CEREAL)

Simmer 5 minutes, fluff, let sit covered away from heat for 10 minutes or boil the water, pour over bulgur, cover and let sit for 1 hour.

CREAM OF WHEAT

For 1 serving, bring 1 cup water to a boil. Add a pinch of salt and 1/4 cup cream of wheat. Stir constantly, bringing to a boil again. Serve immediately.

BEEF BROTH

Use 1 tsp. broth to one cup boiling water or to suit taste.

SOUP MIX

	Mix	Water/ Milk	Simmer
Cream of Broccoli	2/3 cup	2 cups	5 min.
Cream of Mushroom	1/2 cup	2 cups	8-10 min.
Onion	3 Tbl.	2 cups	9 min.
Creamy Potato	1/2 cup	2 cups	7 min.

INSTANT POTATO FLAKES

Heat water, butter or margarine and salt to boiling in saucepan. Remove from heat, add cold milk. Stir in potato flakes. Let stand until flakes are moist. Whip lightly with fork. Serve with additional butter and seasoning as desired. If softer mashed potatoes are desired, add more water or milk for firmer potatoes, stir in more flakes.

Servings	Water	Salt	Margarine	2% milk	Flakes
2	3/4 cup	1/4 tsp.	1 Tbsp.	1/3 cup	3/4 cup
4	1-1/2 cups	1/4 tsp.	2 Tbsp.	2/3 cup	1-1/2 cups
8	3 cups	1/2 tsp.	4 Tbsp.	1-1/3 cups	3 cups
10	3-3/4 cups	1 tsp.	1/3 cup	1-2/3 cups	3-3/4 cups
16	6 cups	1 tsp.	1/2 cup	2-2/3 cups	6 cups
20	7-1/2 cups	1-1/4 tsp.	2/3 cup	3-1/3 cups	7-1/2 cups
36	13-1/2 cups	2-1/2 tsp.	1-1/4 cups	6 cups	13-1/2 cups