Today we're in the kitchen with across the fence where we will experience the enjoyment of potluck meals with family and friends. Our chefs have a variety of recipes to show you along with some favorites submitted by you the viewers. Good afternoon and thanks for joining us I'm Judy Simpson along with Lynn Jarvis and Carolyn Peake this is our very first show in our brand new kitchen and we want to give a big thank you to channel three's Dave Busch in addition to this work in the production and weather departments Dave also is an accomplished carpenter who took the lead on this project building the kitchen so again thanks Dave. And he did this while waiting for the arrival of his son Sam who was born August 9. Which is a special day for Lyn.

Lynn.: It is that's my birthday and I'm very happy as a great birthday present to have Dave's baby on the same day. The baby weighed 10 pounds did you hear that. Dave has done work on my house as well he's a great carpenter and has done work for you to.

Judy.: Yup he built our rondo-minium which is a little container for our goat it's his stall we call it the rondo Minium. He's very talented. Our right now Carolyn you have the honor of presenting the very first recipe in the new kitchen.

Carolyn.: Wonderful sounds like fun to me. I'm going to start off with this ham and cheese puff and then tell you one is cooking a whole house smells wonderful. It's very simple it's like a strata, its cut the bread chopped up and some ham cheese and egg milk and everything. You'll even overnight in the refrigerator and then you take it out the next morning and bake it. It's a wonderful thing for a brunch or anything like that or even just part of the meal with maybe a salad and some vegetable and you have a really great and smell so good I can't wait to try some of it.

Judy.: It does smell great. One of my favorite potluck recipes is Italian baked beans. Again and makes the house smell amazing. When you're cooking them you want to start out with a little pancetta chop it up and brown it at some onion and then you had three cans of cannellini beans and some balsamic vinegar some dark beer tomato sauce brown sugar go ahead Lyn molasses Dijon mustard and you bake it at 400° for 40 minutes. Good stuff smells good.

Lynn.: It's wonderful I read the recipe before and I couldn't wait to try it. Here I will let you hold this. I'm going to do a desert one of my favorite potluck desserts here it is it's called an upside down sunshine cake. It's a traditional upside down cake with the cherries and pineapple but this is a little bit different because you put orange cello in the bottom of the pan and that way you get the delicious orange pineapple flavor and that is a great taste along with the eye appeal that looks like a bright
colored sun. It's very popular at potlucks and I hope you viewers will give it a try its quick and easy and you have some viewers to acknowledge.

Judy.: I do; we are off to a good start. They have lots of recipes to share with you but we're going to begin with thanking some people. Virginia Iannaccone this from Hudson New York on the eastern side of our viewing area. Kathy Nunn from Claremont New Hampshire also in Springfield Vermont we want to acknowledge Francis O'Neal and from rattling Baryl Sheets. Lucy Abare watches us from north Ferrisburgh and Viola Willard is in Barre those are few over many thousands of loyal viewers. The one I thank you for continuing to make across the fence part of the day. With that I'm going to turn things over to the expert Carolyn with her potluck recipes.

Carolyn.: That Judy you know an expert an x is a has been and a spurt is a drip under pressure.

Judy.: Cook on!

Carolyn.: Now that we have our ham and cheese puff on the plate let's have some vegetables. This is a carrot corn casserole. Try saying that won three times fast. It as carrots and onions and frozen peas was being made cheddar cheese. Pour them into the pan then put some you make of rue thickening with flour and water top of with butter and crashed crackers. A nice way to have some vegetables. We put that with our cough that we made earlier and were all set with that. My next recipe back to my good old slow cooker. It's had some time off the summer but we have a back now. This is slow cloaked chicken and stuffing. You make a stuffing mix with it and then you put the chicken on top of some of the stuffing more stuffing and then the rest of the chicken. I'm going to bring my plate up to put that on there. You can see you have a chicken in it you have something in it and you're all set for a good meal. It has celery mushroom pieces all kinds of good stuff in it. By next recipe is called favorite apple salad. Boy is it good it has a bunch of chopped of Apple's a can of pineapple chunks it has Grapes and addressing made with mayonnaise and vinegar and lemon juice corn starch and poppy seeds. I've sprinkled some nuts on top you can either toast them are not I didn't that doesn't that looks so yummy. We will have that with our plate of things down front. There's our salad so we're all set. Then right here in the front I have some potluck pan rolls. This makes about 27 I double the recipe and made a whole lot more because I made some small ones. They're very easy to make and the thing that takes a longest is for them to rise. They're nice role that you can serve with anything or is plenty if you're going to a potluck and you need a whole bunch of them. My view a recipe is right here. This is from Val Glover from derby Vermont. It has four ingredients. The two above refrigerated chocolate chip cookie dough a package of cream cheese and ½ C of sugar and one egg. You put half of the dough in the bottom of the pan then you put the cream cheese mixed with the sugar in the egg on top of that in many parts of the ego that's left over from crumble it up and put it on top. So easy so quick and I thank you Val because it was a breeze to make. I've nibbled and they're good. My last dessert recipe and excuse me while I get my pan. To this is called a gingerbread with the amber cream. It's basically a regular gingerbread. It does make twice this much I've cut this recipe in half for the show. I think it could use some raisings in it but that's just me. Then you make a whipped cream brown sugar and vanilla extract. My cream has been sitting overnight so it's not perky like whipped cream is but I thought gee this works really well because it can drizzle down over the side. There is my gingerbread with amber cream and I think I've covered everything Lyn so I think you can come in here.

Lynn.: Don't you love our new set?

Carolyn.: Yes.

Lynn.: Thank you channel three.

Carolyn.: I was worried and I had no need to worry its fantastic.
Lynn.: Thank you very much caroling great recipes and before I do my recipes I want to show you a picture of me and the green mountain ruby Reds. They are from Montgomery Vermont. They came to the anchorage in south hero where I do some cooking and I prepared mini meat loaves for lunch and as you can see we had a great time it was a lot of fun. The green mountain ruby Reds from Montgomery Vermont. Now I'm going to do my favorite main dish and as are potluck dish is for you. And I'm going to begin with a rich cheesy casseroles. It's made with bacon and chicken. I heard on TV recently that bacon is the in thing so I looked through my recipes and found one that uses a lot of bacon. Here it is it's called a bacon Swiss and egg. First you cut your pasta and you're bacon. Then you make of mixture with chicken some milk onion and sauté it. When this cupped you add cheese piece and that's all there is to it. Bake it about 30 minutes and you have this tasty bacon cheese and a casserole. I can guarantee there's going to be no leftovers when you serve this at a potluck. I think Carolyn's casserole would be the perfect complement to this. My next main dish comes from Ruth Nash down in Andover Vermont. Ruth and I grew up together. I've known her since I was nine and she was six so that's a long time ago. We've had this edition many times. As I said it's our dried beef casserole it's easy to make. In here there's macaroni a hardboiled egg on me and mushroom soup and milk. You mix them all together and put it in the refrigerator overnight. I particularly like this because you can take it to the stove about 2 hours before the potluck cook it and bringing right from the oven to the table and serve it warm when a taste the best and we thank Ruth for this recipe. Everybody likes a good tuna casserole and Marion rice from Stratford Vermont sent us her perfect tuna casserole recipe. Quick and easy with just six ingredients. In here of course there's tuna peas milk and some boiled eggs mushroom soup and there is potato chips which is used to hold the recipe together and you can also see there on the top. This is a serving for about six. If you have more people ledger potluck just double the recipe. We have some information in the handout that you can send in for online that tells you how to double recipes if you opt to do that. Before I show my desserts we have wonderful letters from the last few months from you viewers. And I wanted to mention some of the people that sent them into us. We have Lois Gilletta from across the lake in Plattsburgh Georgette Roddy from Highgate Center and Eleanor Cook from White River Junction and Joanne Collins from Wilder and a special thanks goes out to Darlene and Thomas Wirth from West Burke who always send these beautiful attractive handmade note cards with their request. We thank all of the viewers we have and we read each and every letter that comes in. Now I'm going to go to my desserts. They're easy to show because they're all on one tray. Bars are very popular at potlucks. I don't mean the bars the stand up and drink in I mean does are bars because they travel very well very easy to serve and if you have some leftover pop them in a bag and send them home with your guess. The first one is right here it's these peach shortbread bars. You make a shortbread dough and lay it in your baking dish. Then a filly of teaches an raspberry preserves and slivered almonds. A really delicious flavor combination and I sure hope he'll give these a try their quick and very very popular any time of year. Next to them and I'll turn this are the Swedish raspberry almond bars. I've had these in my collection for a long time. As you can see they have a meringue topping and the filling is made with raspberries coconuts and slivered almonds. Again a wonderful flavor combination and don't they look nice. Everybody's going to enjoy these all year long. My last dessert is right here probably my favorite because it's a date apricot bar. I particularly like apricots and with the dates added it's a wonderful flavor. The crust is made with brown sugar rolled oats flour and butter. There you have three excellent potluck desserts that are quick and easy to make and Judy I wished all of our viewers would try these along with us right after the show.

Judy.: I know what a great variety of recipes we have.

Lynn.: Isn't it great.

Judy.: Yes something for everyone. Our thanks also Lynn and Carolyn for making a such a success in the kitchen which is one of our more popular across the fence's. If you want to get a copy of all these recipes here is how you do it you can go to the UVM extension web site which is listed on your screen and click on the link to across the fence. If you prefer you can get the recipes and some party tips by mail. Send $2.00 and a stamped business size self-addressed envelope to potluck recipes box
188 south hero Vermont 05486 that’s box 188 south hero Vermont 05486. If you pay by check please make it out to Lyn Jarvis. While you’re taking down that information a reminder that our necks in the kitchen will air on October 6. Our chefs will be featuring apple recipes and this is always one of our most popular in the kitchen programs so I know you'll want to join us for that on Thursday, October 6. In the meantime from all of us here on across the fence and WCAX TV best wishes and a happy and safe Labor Day weekend.

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