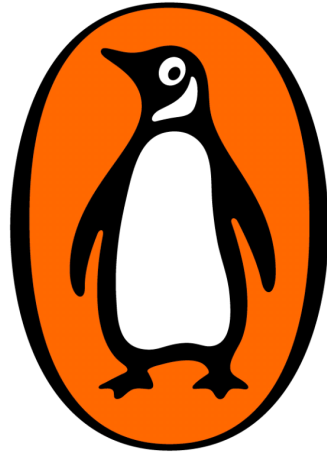


Enjoy the Classics



From
one friend
to another!

I'm inviting you to sign up and read with me at the Penguin Classics Book Club. Every other month you'll receive an email and you'll be able to read the first two or three chapters from the featured Classic book. Plus there's always something fun going on; books, giveaways, homemade chocolate chip cookies and recipes. To join go to: www.DearReader.com and click on the Penguin logo.

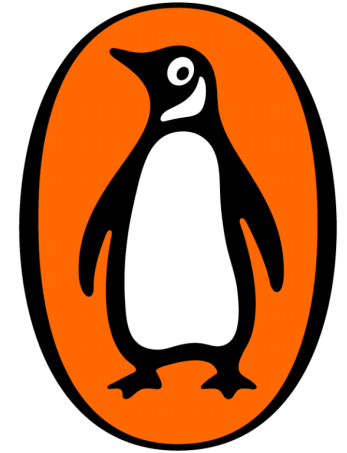
ORANGE POPPYSEED CAKE

1 pkg. white cake mix	1/2 cup cooking oil
1 lg. pkg. instant vanilla pudding	5 eggs
1/2 cup orange juice	2 tablespoons poppy seeds
1/2 cup water	1 tablespoon almond extract

Mix all ingredients on low speed until blended, then on high speed for 5 minutes. Pour batter into greased Bundt pan. Bake at 350 degrees for 45 minutes. Cool slightly before removing from pan.

Dust with powdered sugar or top with a glaze made with powdered sugar and orange juice. (Just mix some powdered sugar with orange juice until it's of a pourable, glaze consistency.)

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Suzanne's "Classic" Skunk Beans

8 bacon strips - very crisp
1 onion, sautéed
1/2 cup vinegar
1 cup brown sugar
1/4 teaspoon dry mustard
Dash garlic salt
1/2 cup ketchup
1/2 teaspoon salt
1 can kidney beans (drained)
1 can lima beans (drained)
1 #2 can pork and beans (drained)

*A note from Suzanne:
Folks will come back for seconds. Even a professional chef came back for seconds and gave me a compliment, "I don't know who made these beans, but they are terrific!"*

Mix all the ingredients, cover and bake at 350 degrees for one hour. Uncover and bake for another 1/2 hour.