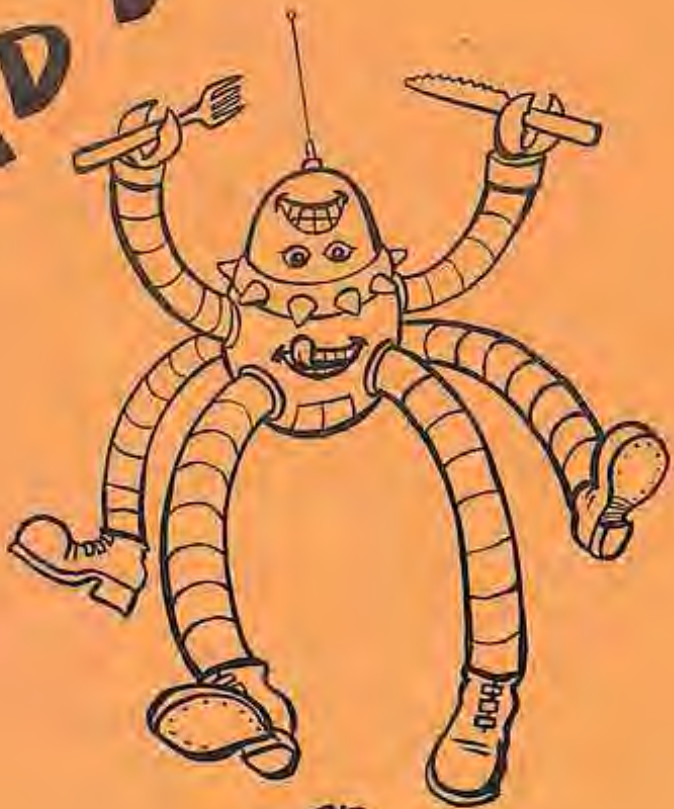


NEFFER A BAD BATCH



DESSERT AND
PARTY FOOD
INSPIRED FROM
THE MEMBERS OF THE

NATIONAL FANTASY
FAN FEDERATION

THE
MULTI-MOUTHED
MUNCHIE MONSTER

NEFFER A BAD BATCH

EDITOR'S NOTE: We hope you all enjoy using the recipes from this book. Please forgive any typos or spelling errors we have made. Care has been taken to proofread at least for mistakes that would ruin a recipe. All recipes in this volume have been submitted by the members of the N3F, but we, the editors, have not actually tested all of them, so results are not guaranteed. (In other words, don't blame us for any bad batches.) Some of these recipes have appeared previously in TIGHTBEAM, the letterzine of the N3F. If you would like more information on the National Fantasy Fan Federation, please write to the National Secretary, Lola Andrew, P.O. Box 711, Webster City, IA 50595. Have fun with the food!

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MULLED CIDER - Amanda Carter-Schwartz

16 whole cloves 16 whole allspice 2 sticks cinnamon (cracked) orange peel (opt.)

Place all spices in one gallon apple cider (NOT juice.) Bring cider to a simmer, keep there for half an hour to 45 minutes. Turn off heat, cover and let cider sit overnight. Later in the second day, strain the cider and put it in the fridge. May be gently reheated to serve hot, or can be served cold. It also works well to

...to be used as a punch set on high setting to serve at a party.

GLUCK - Flint Mitchell

(first seen in the *LOST IN SPACE* EPISODE "His Majesty Smith")

1 bottle dry red wine (750ml) , Gallo "Hearty Burgundy" preferred
 1/2 cup blackberry brandy
 3/4 cup dark raisins (ground)
 2-1/2 oz, blanched, ground almonds OR
 1/2 tsp. almond extract
 10 whole cloves
 1 whole cinnamon stick



Heat two cups of the wine (do not boil.) Add raisins, almonds (or extract), cloves and the cinnamon stick. Cover and let set overnight. Strain wine mixture, and add remaining wine and brandy. Throw away the cloves, raisins, etc. Bottle the mixture, and set in a cool dark place to age. When clear (about one month) siphon the clear mixture off, leaving residue on bottom. Rebottle, using a different bottle. Serve slightly chilled.

Note: "Since *STAR TREK* fans have their Saurian Brandy, (A mixture of vodka, maple syrup and orange juice) I flat it only fair that *LOST IN SPACE* fans should have something similar. Unlike Saurian Brandy, however, GLUCK can be classified as a true Liqueur, rather than just a mixed drink."

ROBINSON'S PUNCH

- Lucy Takeda

- 4 (6 oz) cans frozen concentrated lemonade
- 4 (6 oz) cans frozen pineapple juice
- 1-1/2 quarts water
- 2 quarts ginger ale, chilled
- 1 bottle (3/4 quart) dry champagne, chilled.

Mix all ingredients, beginning with frozen juices and adding champagne just before serving. Juices and water can be mixed and chilled in advance.



INSTANT RUSSIAN TEA MIX

- Amanda Carter-Shealum

- 1/2 cup instant tea powder
- 2 cans Tang breakfast drink (orange)
- 2 teaspoons cinnamon (ground)
- 2-1/2 cups sugar
- 2 packages lemonade mix (Wylers)
- 2 teaspoons cloves (ground)

Mix and store in airtight container until ready to use. Use 2-3 teaspoons per cup of hot water.



Chinese Almond Cookies

- Allyson M.W. Dyar

- 1 Cup Shortening (solid Crisco or butter) +
- 1 Cup Sugar
- 1 Egg
- 2 T Almond extract
- 2 1/2 Cups all-purpose Flour
- 1 1/2 tsp baking soda
- 1/2 tsp salt
- Blanched whole almonds (or peanuts)



1. Preheat the oven to 350°.
 2. Cream shortening and sugar in a mixing bowl. Beat the egg and add to the mixture along with the almond extract.
 3. Sift together the baking soda, salt and the flour. Blend this together with the creamed mixture to make a stiff dough.
 4. Take a small piece of dough and make a one inch ball. Flatten it with the palm of your hand and place a nut in the center.
 5. Bake on a greased cookie sheet about 10 to 12 minutes or until golden on the bottom and still pale on top. Remove to a rack to cool.
- Makes 24-30 cookies.

NOTE: The Chinese traditionally use lard, but the flavor is not always palatable, so you may use butter, margarine or vegetable shortening.

GUARANTEED PATENTING COOKIES

- Gene Lamb

- 4 cups of oatmeal
- 1/2 cup of peanut butter (crunchy)
- 1/2 cup water
- 3 tablespoons cocoa

- granola (amount not specified)
- 1 stick butter or margarine
- 2 cups sugar

Put oatmeal, granola and peanut butter in bowl. Set aside. Melt down butter or margarine, water, sugar and cocoa. Bring to a boil for 1 minute (longer if higher altitude.) Pour while still bubbling into bowl with oatmeal mixture and mix well. Spoon out onto waxed paper (or aluminum foil) and let sit for half an hour or more. Eat. They are best when they can be put into the refrigerator overnight.

NOTE: "Do not bake when raining, foggy or otherwise excessively humid, or you will have the finest-tasting crumbs in America."

SHAMBLEAU'S OATMEAL-PECAN DELITES - Curtis Phillips

Curtis makes big batches of them for convention parties, and says, "they seem kinda popular." An one person said of the name, "So good, they'll suck your soul out."

- 1/4 cup Crisco Butter Flavor shortening
- 1 cup firmly packed brown sugar (Light Brown is the best)
- 1/2 cup granulated sugar 3 cups uncooked oats (Quaker Oatmeal)
- 1 egg 1/2 tsp. baking soda
- 1/4 cup H₂O 1 1/2 cups of finely ground pecans
- 1 cup all-purpose flour
- 1 tsp. salt (or not if you're cutting down on salt)

Preheat oven to 350°F. Beat shortening, sugars, egg, water and vanilla together until creamy. Add combined remaining ingredients; mix well. Drop by spoonfuls (and use a big spoon) onto a lightly greased cookie sheet. Bake for 10-15 minutes - remove when cookie edges start to turn brown.

JOHN ANDERSON'S COOKIES

- | | |
|---|--------------------|
| 2-1/4 cups flour | 2/3 cup shortening |
| 2 teaspoons baking powder | 1 cup sugar |
| 1/4 teaspoon baking soda | 2 eggs |
| 1/4 teaspoon salt | 1 teaspoon vanilla |
| 1 cup bananas (about two medium-sized ones, good and brown) | |
| lots of chocolate chips | |

Mix all ingredients up thoroughly, and drop by teaspoonfuls onto baking sheet. Sprinkle with sugar and cinnamon, and bake at 400° for 12 minutes. Makes about 1 dozen.



CEREAL COOKIES

- Lucy Takeda

- | | |
|----------------------------|--------------------|
| 1 Cup shortening | 1 cup nuts |
| 1 cup white sugar | 1 teaspoon vanilla |
| 1 cup brown sugar | 1/2 teaspoon salt |
| 2 eggs | 1 teaspoon soda |
| 2 cups flour | 2 cups raw oatmeal |
| 1/2 teaspoon baking powder | 2 cups corn flakes |
| 1 cup coconut | |

Cream shortening and sugar. Add and blend in eggs, vanilla, salt, soda, baking powder and flour. Stir in oatmeal, coconut, corn flakes and nuts. Drop by spoonfuls and bake at 350° for 12-15 minutes.

RICE KRISPY PEANUT BUTTER BARS - Lola Andrew

1 cup white sugar 1 cup peanut butter
1 cup white syrup 6 cups Rice Krispies

Bring to a boil sugar, syrup. Take off the heat and stir in peanut butter. Pour mixture over cereal, stir and press into cake pan. (Use wax paper to press it down so you don't burn your fingers.)

GERMAN ANISE COOKIES - De Ghysel

2 eggs 1 1/2 cups dark brown sugar (packed)
1/4 tsp. salt 1/2 tsp. baking soda dissolved in
2 cups + 2 tbsp. sifted all-purpose flour 1 tbsp. hot water
1 tbsp. whole anise seeds granulated sugar

Beat the eggs until very light, using an electric mixer set at a medium speed. Gradually add the sugar (any soft lumps will blend in); then continue beating for 15 minutes. The mixture should be very thick. Stir in the salt and dissolved baking soda. Add the flour and anise seeds; fold in until well blended.

With lightly greased hands, form the soft mixture into small balls the size of hickory nuts (slightly less than 3/4-inch in diameter). As the balls are made, place them in a pie plate which contains a layer of sugar; then turn the balls to coat them evenly. Arrange the coated balls 1 1/2 inches apart on a greased cookie sheet to allow for spreading. Bake at 375° for 8-10 minutes. They will puff up during baking, then flatten and crackle when done. They will be soft when taken from the oven, but quickly firm up. These cookies become crisp when stored; their flavor improves with aging. Makes about 9 dozen.

ANISPLÄTZCHEN (GERMAN ANISE DROPS) - De Ghysel

A thin Bavarian cookie which forms its own crisp cap of frosting. A classic among traditional German Christmas cookies.

3 eggs 1 3/4 cups sifted all-purpose flour
1 cup + 2 tbsp. sugar 1/2 tsp. baking powder
1/2 tsp. salt 1 tsp. anise extract

Beat the eggs until fluffy (use an electric mixer at medium speed). Gradually beat in the sugar, then continue beating 20 minutes longer. Sift the flour with the baking powder and salt. Add to the egg mixture and continue beating for 3 minutes at low speed. Blend in the anise extract. Drop by teaspoonfuls onto a lightly greased and floured cookie sheet, spacing them about 2 inches apart. Swirl the batter with the back of the spoon to form cookies about 1 1/2" in diameter. Let stand at room temperature overnight to set. Do not cover.

Bake in a 325° oven for about 10 minutes, or until creamy golden color on bottom. (Over-baking will make these cookies hard; the bottoms should be soft and cake-like.) Cool on racks and store in an airtight container. They will keep well for several weeks. Makes about 7-8 dozen 1 1/2" cookies.

COMMANDER DE'S DELECTABLE DELITES - De Ghysel

Old fashioned anise - the perennial Christmas Cookie for ROSTRASA.
Double batch.

2 cups sugar	6 cups flour
1 cup shortening	1/2 tsp. salt
2 eggs	3 or 4 drops of anise
1 cup milk	1 tsp. hartshorn

Cream sugar and shortening together until sugar is consistent with shortening. Add eggs and continue mixing for better consistency, then add in anise, salt, hartshorn (can be found in drugstore pharmacies; De uses this to revive victims that have fainted, so be careful when you sniff!) and continue stirring until ingredients are well mixed. Then add to mixture flour, adding the milk as needed. (Towards the end, you may have to use your hands to get it well mixed!) Best results are achieved when cooked if you first refrigerate for at least 3-4 hours; De refrigerates for about 8. Bake about 8-10 minutes at 350°.

RAM BALLS - Awards Carter-Sheahan

1-1/2 pound box of vanilla wafers, crushed fine	
2 teaspoons cocoa	1/2 cup light corn syrup
1 cup chopped nuts	1 teaspoon ram flavoring

Mix ingredients. Roll into balls and dip in confectioners sugar.



OLD FASHIONED OATMEAL COOKIES

- Sharon Hunter

Sift together in a large bowl:

2 cups pre-sifted flour	1 teaspoon salt
1 teaspoon baking soda	1-1/2 teaspoons cinnamon

Add:

2 cups quick oats	2 eggs (unbeaten)
1/2 cup brown sugar, firmly packed	
1 cup shortening, softened	1/2 cup white sugar
1/3 cup milk	

Blend about 2 minutes. Scrape bowl while beating. Stop and add:

1 cup raisins or chopped dates	1/2 cup coconut (optional)
3/4 cup chopped nuts	

Beat until blended. Drop by teaspoonfuls on cookie sheet. Bake at 375° for 12 minutes. Makes 4 dozen cookies.

FIRELIZARD DROPPINGS

- Lucy Takeda

2 cups chocolate chips
dash of salt
1 teaspoon vanilla
1 cup chopped nuts

4 egg whites
1 cup sugar
1 teaspoon vinegar



Melt chips. Beat egg whites with salt until foamy. Gradually add sugar; beat until stiff. Beat in vinegar and vanilla. Fold in chocolate and nuts. Drop onto cookie sheet. Bake at 350° for 10 minutes.

GYNGERBREDE - Amanda Carter-Sheahan

This rich recipe seems to be the distant ancestor of such modern German cookies as Lubkuchen and Pfeffernusse. A very rich, very spicy treat.

1 1/2 cups honey	1 cup raisins
3/4 cup brown sugar	1/2 cup chopped almonds
4 tbsp. butter, melted	1 tsp. cinnamon
6-8 eggs	1 tsp. nutmeg
1 tsp. baking powder	1/2 tsp. cloves
4 cups sifted flour	

Beat the eggs with the sugar, stir in the honey, add the butter. Sift the flour with the dry ingredients. Stir in, and add the nuts and raisins. Chill. Cut into desired shapes and bake until done at 350°, or bake in a 9" x 13" pan for 25-30 minutes. (The latter method makes the better cookies.)



PRAM'S BROWNIE COOKIES

- Philip R. Calderone

8 oz bittersweet chocolate
1/4 cup softened margarine
1/4 cup milk
1/2 teaspoon baking powder

3/4 cup sugar
1 egg
3/4 cup flour

Various other additives (one in a batch):
1/4 cup of chopped walnuts, raisins, M&M's, semi-sweet chocolate chips

Melt the chocolate slowly in a double boiler, being very careful not to burn. Add margarine and mix. In a separate bowl, mix the egg and sugar. Pour chocolate into sugar mixture and stir. Add milk, then flour and powder, and finally stir in any of optional ingredients. Place large teaspoonfuls of batter on a lightly greased cookie sheet, about 4 inches apart. Bake at 375° for 8-10 minutes. Makes about 20 cookies.

NOTES: 1. A good batch will have the same cracked top as a brownie.
2. Bittersweet chocolate must be used - Hershey's and Nestle's do not make the same quality cookie.

Where, you may wonder, did this
booklet ever get a strange name like
"Neffor A Bad Batch"? Well, you may
have noticed it was published by the
National Fantasy Fan Federation, and
since that group usually is known by
the abbreviations NFFF or NFF, its
members are known as 'Neffers'. And
it is from this nickname, plus the
original intent of this booklet to
be just cookie recipes, that the name
came into being.

"What, your next question might
be, 'is the NFF?' It is one of the
oldest Science Fiction and Fantasy
clubs still in existence. Founded in
1941, it was first inspired by fan
Damon Knight, who declared that a
national organization of fans was
needed if the institution of SF Fandom
was to survive. Damon went on to
become a professional SF writer, and
became a founder of the SF writer's
group, the SFWA. But while the SFWA
has taken on many aspects of a labor
union in addition to being an exclusive
fraternity, the NFF has remained a
fun-filled and open club.

It is also one of the most diverse
clubs in Fandom. The term Fantasy, in
1941, was still in use as a generic
term that included both what is now
known as Science Fiction and Fantasy.
In 1941, Science Fiction was still
vying with the term *Scientifiction*
(which some old-timers still use,
abbreviated as *Sf*) as the name for
that particular sub-genre of Fantasy.
A contrast to these days when SF
is often used as the generic to include
Fantasy.

Besides SFWA, the NFF also holds
interest for the more selective Fandoms
of Comics, Movies, Computers, and
other SF&F related areas.

Besides covering a wide field of
interests, the NFF also tries to
respond to a wide diversity of SF&F
activities, through our bureau struc-
ture. Which bureaus are functioning,
or even in existence, changes from
time to time, but most are around for
many years. The person new to fandom
(a neofan) may not even be aware of

all the potential activities that
are available, so let's list and
describe a few here.

Since the NFF is primarily a
correspondence club, pen pals are
a popular activity, matched up
by interest through our Correspondence
Bureau. But even before any
new Neffer can sign up with that
activity, they should receive a
letter (or two or several) from
the WelCommittee, a group of club
members who get advance notice of
new members and their interests so
they can welcome them into the club
and help them feel at home right
from the very start.

Writing letters is one type of
writing, but many fans also are
interested in writing the fiction
that has brought us all together,
and for those aspiring novelists
of the future, the NFF also runs
a Writer's Exchange, where story
manuscripts are passed around and
critiqued, so that the members
can help to mutually improve their
skill. There is also an annual
Short Story Contest, with a cash
prize to the top winners, and a
critique by a professional writer
who will judge all entries.

A third type of writing is non-
fiction - articles and reviews.
There is a tradition in Fandom of
fan-produced, amateur magazines,
called *fanzines*. Starlog, Locus,
and their ilk are *not* fanzines,
since they are professionally run
and produced for profit. Fanzines
are strictly hobby recreations,
often written, printed, and mailed
all by a single person. But most
also use articles and reviews by
other fans, and to help feed their
constant demand, the Manuscript
Bureau tries to match up fan editors
or *faneds* in the jargon of Fandom,
with non-fiction writers. There is
no pay for such articles except a
free copy of the finished 'zine,
and the start of a reputation, and
greatest of all, the ego-boasting
satisfaction, or *ego*, of seeing
your name in print.

Fanzines make up such a large part of fannish activity that they are involved in several NFP bureaus. For those who just want to see a few of them, there is the New Fanzine Appreciation Society (New, because there was once an Old Fanzine Bureau that traded back-issues). The members of this activity have a pledge: "I want to receive fanzines. Please send me your fanzine and I'll appreciate it. I promise to respond in some way, by sending a letter of comment, contribution, trade, or subscription." Most fanzines, since they are done as a hobby for ego-boost, and not for profit, are available for either a nominal cover price or for *the usual*, a catch phrase which includes the three items listed in the pledge: a Letter of Comment (LoC), contribution of a written article or very short story (few fanzines go over 12-32 pages an issue), or a trade copy of another fanzine.

Once bitten by the fanzine bug, many *fans* (the collective term for fans) want to do their own. The NFP has a Fanzine Advisory Service to give some assistance to those new fanzeds, to help them avoid some of the more common errors of those just starting out on the hobby of *fanpublishing*. There are also a number of Amateur Publishers Associations (APAs) in fandom, in which each member does a personal fanzine, or *pezzine*, on a regular basis, sends a set number (usually around 35) copies to a Central Mailer or Official Editor (CM or OE), and then the OE collates them all and sends a bundle to each member of the APA on a scheduled basis. Many APAZines consist of nothing except mailing comments (mca) on the previous distribution bundle (*ditto*). But for the person just starting out, they are an excellent way to get a taste of the hobby without having to worry about mailing lists or outside contributions. They are also less expensive, since postage is pooled by all the members, and APAZines are usually shorter than other sorts. The NFP runs its own APA for members, the Neofan Amateur Press Alliance, or N'APA (the apostrophe is

there to avoid confusion with the National Amateur Publishers Assoc., which dates back to the 1900s, and is devoted to printing as a hobby, and not SF&F). The NFP also tries to keep its members informed of other Apas in Fandom with openings for new members.

One of the truisms of Fandom is that Fandom is based on the Four Cs: Cons, Clubs, Conry, and Zines. (If that bit of Zen humor escapes you, don't worry. Fandom is like that.) *Conry*, short for correspondence, and zines we've already discussed. *Cons*, or conventions, and clubs are both areas of which the NFP tries to keep its members informed, through the Convention and Fan Clubs Bureaus. The NFP also tries to support special programs such as a Neofan's Room and NFP Room Party at each WorldCon and whenever else we can get enough members together. There has also been talk of an NFP Con for years, and Real Soon Now (RSN being a Fannish phrase meaning maybe someday, but *ghod* only knows when).

Other specialized Fandoms also have their own bureaus. Comics, personal computers, videotapes, wargames and role-playing games all have bureaus that cater to their special interests. There is also an Audiotape Bureau, which covers the hobby of collecting cassette recordings of SF&F dramas (called *OTR*, for Old Time Radio, although many are still being produced today), collecting an Oral History of Fandom through taped interviews with authors and tapes of convention panels, and corresponding by voice on cassettes.

Cassettes are also used by the *folk* bureau, devoted to the unique brand of SF folk songs, rarely heard away from SF cons and bardic circles.

And cassettes are also vital to Blind Services, an activity that performs one of our most noble services by helping to expand the always too-small supply of material available for the blind on tape.

Saved until last is a description of one of our most important bureaus, the Round Robin. A Round Robin is a group of 4-5 people who are all interested in a common subject - author, movie, TV series, or story theme. A Round Robin is also the term for a packet of letters the group circulates on their chosen subject. The Robin will have a route list with the names and addresses of its members. When a member gets the packet of letters, he takes out his old letter, reads the whole bundle, writes a new one, and sends the Robin on to the next person on the route. Round and round it goes, getting more and more fun.

In a club the size of the NEF it is sometimes hard to find the people who are interested in the same things you are. The RRs help in that they are just small groups. One can quickly get to know everyone on the route list, and

best of all you know you have something in common to talk about or you wouldn't have joined that particular Robin. It has been said that RRs are fan clubs within a fan club, and this is very true.

Well, that's the NEF. Or most of it, since we haven't even covered the two fanzines put out by the club, or the Teaching Bureau, or Overseas, or Artist's Workshop, or several others. If these are enough to pique your interest, a membership application is included on the back side of this page. Just send it and \$8 in to the club Secretary, and we'll sign you up for a year of fanfiah fun.

And if you'd like to get in an RR right from the start, a list of them is below. Not all are currently going, but new ones are always starting up!

Douglas Adams	J.Lichtenberg	Artificial Intelligence
Robert Adams	Barry Longyear	Feminism & Female SF Writers
Poul Anderson	H.W.Lovecraft	Fanzyns by Piper & Others
Piers Anthony	R.A.MacAvey	Occult & Magic in SF&F
Isaac Asimov	Barry Malzberg	Rucky Horror Picture Show
Alfred Bester	George R.R.Martin	Spacecraft, Real & Fictional
Michael Bishop	Anne McCaffrey	Alternate History
Ray Bradbury	Patricia McKillip	Interstellar Empires
M.K.Bradley	Michael Moorcock	Artists of SF&F
David Brin	John Myers Myers	Bladerunner
John Brunner	Larry Niven	Blade Runner
E.R.Burroughs	John Norman	British SF
Jack Chalker	Andre Norton	Children's SF
C.J.Cherryh	Edgar Pangborn	Collecting
Arthur C.Clarke	H.Beam Piper	Comic Books
Glen Cook	Fredrick Pohl	Computers
Samuel Delany	Spider Robinson	Conan
Philip K.Dick	Johanna Russ	Costuming
Gordon Dickson	Fred Saberhagen	Current Reading
Stephen Donaldson	Carl Sagan	Dinosaurs
Lord Dunsany	Robert Silverberg	Doc Savage
David Eddings	Clifford Simak	Dr.Who
Harlan Ellison	Cordwainer Smith	DungeonMastering
P.J.Farmer	Clark Aston Smith	ElfQuest
Alan Dean Foster	Doc E.E.Smith	E.T.Life & UFOs
H.Rider Haggard	Nancy Springer	Fan Pubbing
J. KJ.Haldeman	Mary Stewart	Fantasy Role-Playing
Robert Heinlein	J.R.R.Tolkien	Fanzine Editing
Frank Herbert	Jack Vance	Feghoots & Funs
Stephen King	A.E.VanVogt	Filmaking
Katherine Kurtz	John Varley	Film SF&F
Tanith Lee	Kurt Vonnegut	40s & 50s SF
Ursula LeGuin	Kate Wilhelm	Harrison Ford
Justin Leiber	C.Quinn Yarbro	Game Designing
C.S.Lewis	Roger Zelazny	Hard SF
		Sherlock Holmes
		Horror SF
		Humorous SF&F

NATIONAL FANTASY FAN FEDERATION

Membership Application

- New Member
- Reinstatement
- Current Member
- Joint Membership
- Group Membership
- Gift Membership

Name (please print) _____

Address _____

zip
code

Birthdate _____ Male

Female

Major or _____

Occupation _____

How long have you been _____

interested in Science Fiction? _____

How long have you been _____

involved in Fandom? _____

What Clubs and Cons _____

have you attended? _____

Which pro- and fan- _____

zines do you read? _____

What type of SF or _____

Fantasy do you like? _____

Who are your favorite _____

SF or Fantasy authors? _____

Sponsoring member (if any) NABB

Which of the following would you be willing to help the

club with: corresponding(); recruiting at cons();

organizing activities(); taping for the blind().

Signature _____

Dues are \$8 per year, and include subscriptions to

both the club's official zines, TightBeam and TNFF.

Joint memberships for two people at the same address,

including one set of subscriptions, are \$17. Make

checks payable to NSF and mail to: Lola Andrew,

P.O. Box 713, Webster City, IA 50595.

Organizational memberships are also available at \$8 per year per group. This

includes one set of subscriptions, but does not include voting rights.

Current Interests:

- APAs *
- Audiotapes
 - Oral History
 - Radio Dramas
 - Voice Corresponding
- Cartooning/Art
- Collecting
 - Artwork
 - Books and Magazines
 - Fanzines
- Comics
- Computers
- Conventions
 - Attending
 - Huxtering
 - Running
- Correspondence- U.S.
 - " - International
- Editing/Publishing
- Fan Clubs
 - Local
 - Special Interest
- Filksinging
- Games
 - Role-Playing
 - Wargames
- Pro-Space
- Round Robins
- Teaching SF
- Videotapes
- Writing
 - Fiction
 - Articles/Reviews

*When marking your interests above, please put

an "X" if you are already involved, and a "?" if

you want to get involved.

MISSOURI WALNUT BROWNIES

- Amanda Carter-Sheahan

Brownies:

Sift together: 3/4 cup Pillsbury Flour, 1/2 teaspoon baking powder and 1/2 teaspoon salt (last two can be omitted if using self-rising flour)

Cream: 1/2 cup shortening, adding 1 cup sugar and creaming well.

Add: 2 eggs, 2-1/2 squares (2-1/2 oz) melted, cooled baking chocolate, and 1 teaspoon vanilla.

Blend: Sifted dry ingredients with 1/2 cup chopped nuts.

Mix: Both mixtures thoroughly.

Pour into greased, floured 9x9x2 pan; bake at 350° for 25-30 minutes. Cool.

Frosting: Combine 1-1/2 cups sifted confectioners sugar and 1/2 cup light cream (or evaporated milk) in saucepan. Cook over direct heat until a little syrup dropped in cold water forms a ball. (212°F). Remove from heat. Add 1 tablespoon butter and cook to lukewarm (110°F). Add 1/4 teaspoon peppermint flavoring and 1 drop green food coloring. Beat until thick and creamy. Frost cooled brownies. Spread 2 squares (2 oz) melted baking chocolate over frosting. Cut into bars or squares when thoroughly cool.

MOTHER'S NOTE: "It's easier just to make confectioner's sugar frosting. Use mint flavoring and green coloring. Then melt some chocolate chips and spread on top of brownies."

Yield is 1-1/2 dozen bars.

BROWNIES

- Carol Klee-Stark

4 oz (4 squares) unsweetened chocolate	1 teaspoon vanilla extract
1/4 pound (1 stick)unsalted butter	3 large eggs, lightly beaten
1-1/4 cups plus 3 tablespoons sugar	3/4 cup all-purpose flour

Preheat oven to 350°. Butter an eight-inch square pan. In a double boiler, melt chocolate with the butter over barely simmering water. Set aside to cool for five minutes. In a bowl, using an electric mixer, beat together the chocolate and sugar for 1-2 minutes, or until completely combined. Add vanilla and the lightly beaten eggs and mix only until combined. Add the flour and beat just until the mixture is totally blended and has a shiny, velvety look (1 minute or less.) Spread batter evenly into the prepared pan and bake 20-25 minutes, until a very thin crust forms on the top and a knife inserted in the center comes out clean, or with a moist crumb. Do not overbake. Cover when cool.

BUTTERSCOTCH BROWNIES - Katherine Duncan

4 tbsps. butter	1/2 cup all-purpose flour
1 cup dark brown sugar	1 tsp baking powder
1 egg	1/2 tsp salt
1 tsp vanilla	1/2 cup coarsely chopped walnuts

Preheat oven to 350°. Line 8" baking pan with lightly buttered wax paper. Over low heat melt 4 tbsps butter in small saucepan and add brown sugar. Stir constantly until sugar dissolves, pour mixture into medium-sized mixing bowl. Cool until tepid. Beat in eggs and vanilla; when thoroughly incorporated, beat in flour, baking powder and salt, first sifted together. Gently fold in chopped walnuts and pour batter into baking pan. Bake 25 minutes until cake is firm and a small knife comes out clean. Let cool for 10 minutes, cut into squares. Makes 16 brownies.



GALAXY SWIRL COOKIES

- Lucy Takeda

3 cups sugar frosted (flake cereals)	2 cups flour
1 teaspoon soda	1/2 teaspoon salt
1 cup margarine or butter, softened	3 cup sugar
2 eggs	1 teaspoon vanilla
6 oz semi-sweet chocolate chips, melted	

Crush cereal to 1-1/2 cups; set aside. Sift together flour, soda and salt; set aside. Beat margarine and sugar until light and fluffy. Add eggs and vanilla; beat well. Add sifted dry ingredients; mix thoroughly. Fold in crushed cereal. Swirl melted chocolate through batter, leaving streaks. Drop on ungreased baking sheets. Bake at 350° for 12-15 minutes. Cool.

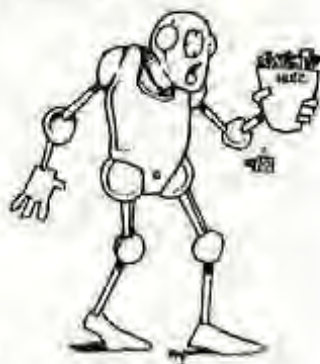
NO-COOK PEANUT BUTTER COOKIES

- Mary Lou Lacefield

1 Cup peanut butter	1 cup Rice Crispies
1 cup powdered sugar	1 bag shredded coconut

Mix the first 3 ingredients together. Roll into little balls, and rolls these balls in shredded coconut. IF the cookies start getting too dry, add a little milk.

Caution: They WILL be messy, and you can expect to wash you hands several times while making them. They're worth it.



PEPPERMISSE - Amanda Carter-Sheehan

1-1/2 cups honey	1 teaspoon baking powder
1/4 cup shortening	1 teaspoon ground nutmeg
1 egg	1 teaspoon ground all-spice
4 cups sifted flour	3/4 teaspoon ground cardamom
1 teaspoon salt	1/4 teaspoon pepper
1 teaspoon baking soda	1/4 teaspoon ground anise

Heat honey in saucepan large enough to mix entire dough. Add shortening. Cool. Beat in egg. Sift remaining ingredients together, gradually stirring into honey mixture. Reserve 35 minutes to stiffen. Shape into 1 inch balls. Bake on lightly greased baking sheet 13-15 minutes at 350°.

NOTE: " I got this recipe while in the SEA. It's a lovely recipe - makes lots of wholesome cookies. These are lovely for a con - they keep for weeks, sometimes getting hard but never losing their flavor. In fact, they tend to be better a day or two after cooking."

Frost on all sides with icing made of 2 unbeaten egg whites, 1 tablespoon honey, 1/4 teaspoon cardamom, 2 cups confectioner's sugar and 1/2 teaspoon anise.

MARCHPANE CAKE - Amanda Carter-Sheahan

Another medieval recipe. Hint: where the recipe calls for cutting in the butter, our best results were obtained when we got fed up with the cutting and just plunged in and kneaded it by hand!

4 cups sifted flour

1½ cups white sugar

¾ tsp. salt

2 tbsp. almond flavoring

¾ cups butter

1 egg

2 small packages chopped almonds

sugar

Sift together measured dry ingredients. Cut in butter as for a pie crust, add egg and flavorings, and mix together. Shape into small balls, roll in sugar and almond mixture, and flatten with the base of a glass on an ungreased cookie sheet. Bake at 350° for about 5 minutes, or until golden brown around the edges. Time will vary according to the size of the balls. Makes a tasty, crumbly cookie. Their one disadvantage is that they do not last very well--48 hours max. They're great while they do, though!



SMILE~DRAGON
SATIATED



22 MINUTE CAKE

- Phoebe Strother

Mix in bowl: 2 cups flour 2 cups sugar

In saucepan, mix: 1/2 cup shortening or oil, 1 stick margarine or
butter, 1 cup water, and 3-1/2 tablespoons cocoa.
Bring to a boil.

Mix mixture in saucepan and Flour mixture. Add:

1/2 cup buttermilk 2 eggs
1 teaspoon vanilla dash of salt.

Mix well. Pour mixture into a 9 x 13 pan; bake at 400° for 22 minutes.

ICING

Melt 1 stick margarine, 3-1/2 tablespoons cocoa, 1/3 cup sweetened milk.
Add 1 BOX powdered sugar (sift in), and 1 teaspoon vanilla. Ice cake
while warm.

HOT FUDGE SAUCE - Lola Andrew

"So easy, so good. It keeps in the refrig since no milk, but doesn't last long
at our house."

Mix:
1 cup sugar 2 tablespoons cornstarch
1/4 cup cocoa 1/4 teaspoon salt

Add 1 cup of hot water. Cook on stove until thickened. Remove from heat.
Add 2 teaspoons of vanilla, and 1 tablespoon butter. Stir until blended.



THE NEXT BEST THING TO STAR TREK IV - Lucy Takeda

- Bottom: 1 cup flour 1/2 cup butter, softened 1/2 cup chopped nuts
Middle: 1 (8 oz package) cream cheese 1 cup sugar
1 8 oz carton frozen whipped topping
Top: 1 large package instant vanilla pudding
1 large package instant chocolate pudding
3 cups cold milk
- Bottom: Mix ingredients until crumb-like. Press into greased 9 x 13 pan. Bake at 350° for 15-20 minutes, until lightly golden. Cool.
Middle: Beat cream cheese with sugar until smooth. Fold in 1/2 of whipped topping. Spread on crust.
Top: Beat milk with pudding mixes until smooth. Spread over cheese mix. Top with remaining frozen topping. Cover and refrigerate overnight.



ORANGE CHOCOLATE CHILDR WHOLEMEAL SCONES - Carol Kloss-Stark

This recipe is adapted from an English wholemeal scone recipe from a tea shop in Bath.

- 2 cups whole wheat pastry flour (available at health food stores)
1 cup unbleached all-purpose flour 1 teaspoon cream of tartar
4 teaspoons baking powder 1/4 teaspoon salt
12 tablespoons (1-1/2 sticks) unsalted butter, chilled and cut into bits
1 egg, lightly beaten 1 cup milk
1 teaspoon orange extract 1 teaspoon vanilla extract
1 tablespoon grated orange zest 1/4 cup sugar
1 cup semisweet chocolate morsels (bakery morsels work best)

Preheat oven to 375°; butter two large baking sheets. In a large bowl, sift together the flours, cream of tartar, baking powder and salt. Using a pastry blender or two knives, cut in the butter until the mixture resembles coarse meal. In a small bowl, combine the egg, milk, extracts and the orange zest. Quickly stir the liquids into the dry ingredients. Add the sugar and chocolate morsels, mixing only to blend the ingredients together. Using about 1/4 cup of dough per scone, drop large tablespoons of dough onto the prepared sheets, allowing six scones per sheet. Bake for 20-25 minutes, reversing the sheets after 10 minutes. Reduce the heat for the remaining 10-15 minutes to 350°. The scones will be light on top and golden brown on the bottom. They are best served with whipped butter or honey.

APPLE ROLL

2 cups Bisquick
2 Tablespoons sugar
cinnamon sugar

- Lucy Takeda

2/3 cup milk
4-6 mashed apples
water and sugar

Mix Bisquick, sugar and milk into pliable dough. Roll into large rectangle. Spread with butter. Cover with apples; sprinkle with cinnamon and more sugar. Roll up rectangle. Slice into 1-1/2" to 2" slices. Boil 2 cups water and 1 cup sugar to make syrup. Pour into 9 x 13 pan; top with slices. Bake at 350° until brown.

CARAMEL CORN

- Flint Mitchell

1 stick margarine (1/2 cup)
1 cup sugar
2 tablespoons blackstrap molasses
1/4 cup dark corn syrup
1/2 teaspoon salt
1/2 teaspoon vanilla
1/4 teaspoon baking soda
3-1/2 quarts (14 cups) popped popcorn

Bake at 250° for one hour, stirring the mix every 15 minutes. Remove from oven and put on absorbent paper to cool. When cool, separate kernels by hand. NOTE: You can also add peanuts to this mix - I'd recommend 2 cups of unsalted "redskin" (Spanish) peanuts.

Boil first 5 ingredients together, stirring regularly. Add salt, vanilla and baking soda. NOTE: This mix likes to foam up a lot, so it would be wise to add these ingredients in a very large container.

Put popped popcorn into a greased pan. Pour caramel mixture over this, and mix well.

CHEESE CAKE SQUARES

- Nikol Norowitz

5 tablespoons butter
1/3 cup brown sugar
1 cup sifted flour
1/4 cup ground walnuts
1/2 cup granulated sugar
8 ozs cream cheese
1 egg, well beaten
2 tablespoons milk
1 tablespoon lemon juice
1/2 teaspoon vanilla
1 teaspoon brandy (optional)

Cream together butter and brown sugar. Add flour and ground walnuts. Set aside one cup of this mixture for topping. Stir in brandy to remaining mixture, and press into 8x8x2 pan. Bake at 350° for 12-15 minutes or until light brown. Blend granulated sugar and cream cheese until smooth. Add egg, milk, lemon juice and vanilla; beat well. Spread over crust. Sprinkle with the reserved topping. Return to oven and bake 25 minutes. Cool; cut into squares.



RICOTTA PIE - Elaine Barbieri-Fitzpatrick

Crust: 2 cups flour ½ tsp. salt
1 cup shortening OR 2 eggs
2 sticks margarine

Knead margarine into flour and salt until it melts; add eggs. Knead, adding water if necessary, until dough forms. Roll out onto pie pan. Reserve excess.

Filling: 3 cups ricotta cheese (take one cup out of a 3-pound container and use the remainder)
½ cup flour 2 tsp. orange peel
1 tsp. vanilla 2 tsp. lemon peel
4 eggs 1 cup sugar
dash of salt

Beat eggs until foamy; add sugar and mix. Add remaining ingredients to mixture and blend. Pour into pie crust. Top with lattice strips of leftover dough; egg whites can be brushed on the strips to make them shiny. Bake at 350° for 50-60 minutes, until crust is brown and cheese filling is sponge-like, but not dried out. Pie will puff up and then flatten out when cooled.

NOTE: This is a traditional Italian holiday pie. It is VERY important to use ricotta cheese and not a substitute, as the flavor of the pie will be substantially different with a different cheese.

NEVER FAIL PIE CRUST

- Cindy Franklin

3 cups flour 1 egg, well-beaten
1-1/4 cups shortening 5 tablespoons water
1 teaspoon salt 1 tablespoon vinegar

Cut shortening into flour and salt. Combine egg, vinegar and water. Pour liquid into flour mixture all at one time. Blend with a spoon just until all the flour is moistened. This is an easy crust to handle and can be re-rolled. Yield: 4 crusts.



SHAKER LEMON PIE

- Cindy Franklin

2 lemons 1/4 to 1/3 cup cold water
1-1/8 cups sugar 1 tablespoon butter
2 tablespoons flour

Soak lemons in hot water for 1/2 hour. Roll out crust for a 9-inch pie and place in pan. Mix the sugar and flour together and spread in crust. Grate the rind of the lemons down to the white and sprinkle this over the sugar. Pour enough cold water over the sugar to saturate (DO NOT use more than 3/8 cup.) peel the white membrane off the lemons, then slice the lemons into 1/8-inch thick sections. Remove the seeds, then lay the slices on top of the sugar. dot the lemon slices with butter. Cover with a second crust. Bake at 350° for 30-35 minutes. These pies freeze well.

FINNISH COFFEE BREAD - "NISSU"

- Sally A. Sryjala

2 cups milk
 1 cup sugar
 1 teaspoon salt
 1 stick butter or margarine
 7 to 8 cups flour

2 packages dry yeast
 1/2 cup lukewarm water
 1 teaspoon sugar
 1 to 2 teaspoons crushed cardamom

In a saucepan, heat the butter or margarine in the milk until it melts. Cool. Meanwhile, dissolve the yeast in the lukewarm water and sugar mixture. Lightly beat the 2 eggs and add the milk and yeast mixtures to them; add crushed cardamom. Add the flour. Knead the dough until it no longer sticks to your hands. (It could require the addition of a slight amount of flour.) Put into a covered container and let it rise for 1-1/2 hours.

After the rising has been completed, gently work the dough into rolls that may be braided. Let it rise braided in the pan covered for another 30-40 minutes. Bake at 350° for 25-30 minutes. This is great either as is or toasted with butter seeping through its glorious texture.

IRISH TRIPLE

- Lucy Tokeda

1 angel food cake
 2/3 cups berries, with or without sugar
 Madeira or sherry
 LARGE, DEEP BOWL

2 large packages vanilla pudding
 chopped nuts
 whipped cream

Shred cake into bite-sized pieces; drop pieces on bottom of bowl to cover. Drizzle liquor over the pieces. Make pudding according to directions. Layer over cake with berries and nuts, alternating layers until bowl is about 2/3 full. Top with whipped cream. Cover and chill overnight.

GRANDMA DUNCAN'S SHORTBREAD

- Katherine Duncan

4 oz butter
 1/2 cup icing sugar
 3 tablespoons cornflour
 3/4 cup (or 3 oz) flour
 1/4 teaspoon salt

Cream butter and icing sugar well. Add sifted cornflour, flour and salt to creamed mixture. Knead mixture and form into a long loaf measuring two inches across and one inch in depth. Cover with waxed paper and place in refrigerator. When required, cut into 1/2 inch slices (or less). Place on cold, greased baking sheet. Bake in moderately low oven (125-350°) for 15 to 20 minutes. Makes two dozen.

- Topping A: 1 (8 oz) package cream cheese, softened
 1 (16 oz) can whole kernel corn, well-drained
 2 tablespoons taco seasoning mix
- Topping B: 3 tablespoons chopped fresh cilantro
 1/2 cup mayonnaise 1/2 teaspoon salt
 1 dozen hard-boiled eggs, chopped
 1 dozen 8-inch flour tortillas

Combine cream cheese, corn, and seasoning. Mix well. In another bowl, mix mayonnaise, salt and cilantro. Stir to blend. Add eggs and blend. Place 2 tortillas on plate. Spread with Topping A; put tortilla on top. Spread second tortilla with Topping B. Continue alternating spreads and tortillas, ending with a tortilla. Cover and chill overnight (or a minimum of 4 hours) before serving. Cut like pie to serve. This recipe sounds a bit odd, but disappears every time Lucy serves it!



HONEYCOMB CAKE with PLUM CHEESE FILLING - Amanda Carter-Sheaahan

- | | |
|------------------------------|--------------------------------|
| CARE: 1/2 cup sliced almonds | 4 eggs, separated |
| 1/2 cup butter | 1 tbsp. lemon juice |
| 1/2 cup honey | 3/4 cup brown sugar, packed |
| 1 tbsp milk | 1 cup sifted whole wheat flour |

Preheat oven to 300°. Beat egg yolks until pale yellow. Add lemon juice, sugar, and flour and fold into flour mixture. Turn into a greased 9" cake pan. Bake 40-45 minutes. Invert cake over wire rack and cool for 1 hour. Place on cookie sheet. Combine nuts, butter, honey and milk in a saucepan. Cook over low heat, stirring constantly, until bubbly. Spread on cake top and slip under broiler for 5-7 minutes or until mixture bubbles. Cool and let glaze harden. Split cake in half and fill with plum cheese filling. Replace top of cake.

- | | |
|----------------------------------|---------------------------------------|
| FILLING: 1 sliced plums | 8 oz. cream cheese (room temperature) |
| 1/2 cup unsweetened orange juice | |

Combine sliced plums and orange juice in a small saucepan and bring to boil over low heat. Cook until plums are lightly poached - 3-4 minutes. Remove from heat and drain thoroughly. Cool. Beat cream cheese until fluffy and gently fold in plums.

This very rich cake serves 8-10, and is far less complicated to make than it sounds. It is nutty in flavor, rather than sweet, and has been popular even at mundane gatherings.



GUS AND I ARE
ENGAGED... I KNOW
HE'S GREEN; BUT
HE LOVING, SMART,
TENDER... AND GOES
GREAT WITH BLUE
CHEESE DRESSING...

NEEDED ?

- Judy Wright

1 hero/heroine type
1 threatening situation

1 nasty monster/villain type
Apple-Kleenex

Mix above ingredients well; shred Kleenex and turn page. Hurt, laugh and cry through trials of _____ (fill in blank). At the end, blend well and shape firmly, then sigh because the Real (whose definition?) World has returned.

HAVE IT YOUR
WAY...

AT
BURGER BOTS
TODAY !!

