

PRELUDE

This cookbook is compiled with love and dedicated to our young friends--our students! We wish them bon appetit as they try each of the recipes, and we hope they learn not only about cooking but also something more about musical terms.

We also express our thanks to our families and friends who have been so supportive of us in this project.

Jessica Siple
Harryette Williams
Largo, Florida 1985

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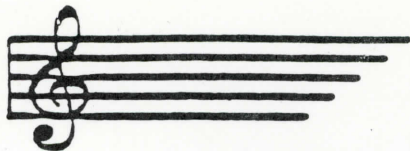
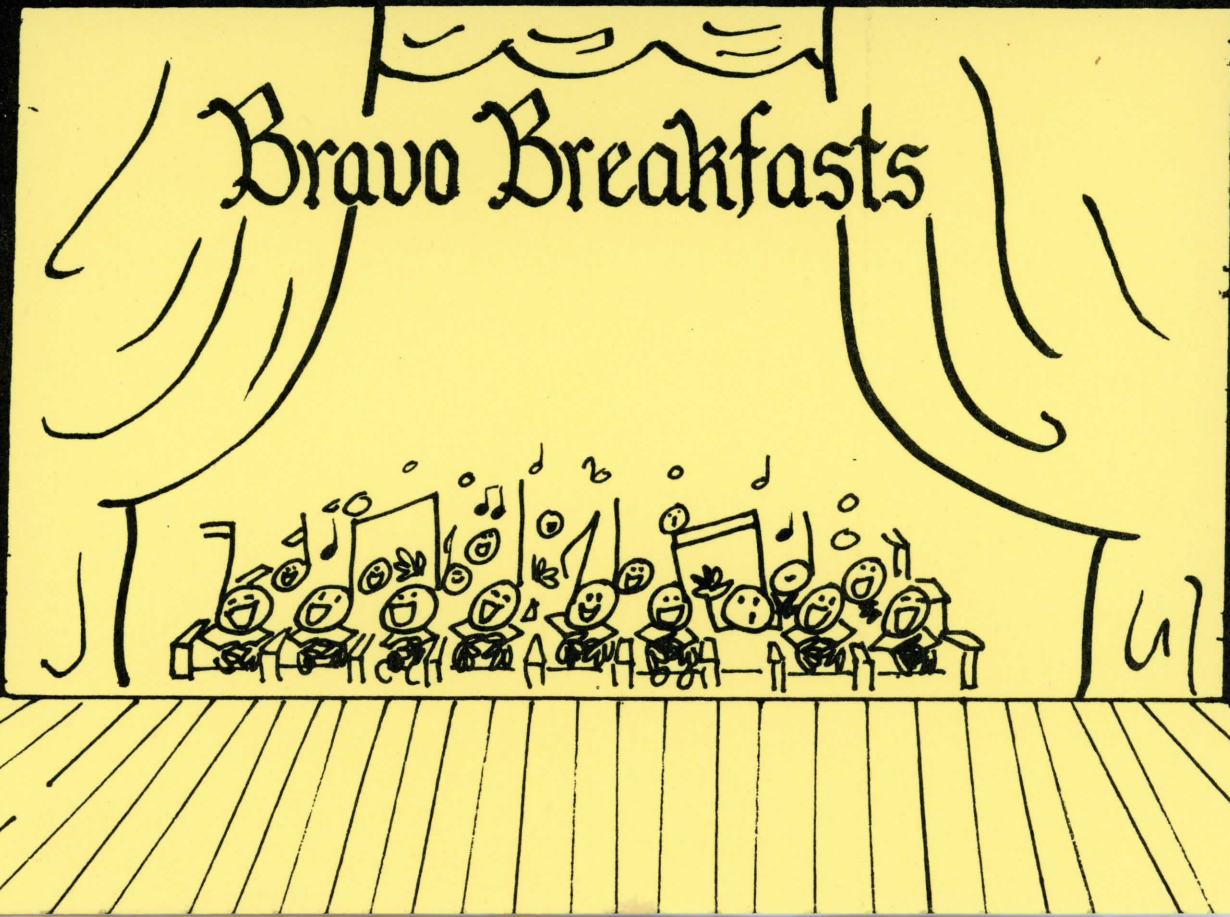
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RONDO ROLL-UPS

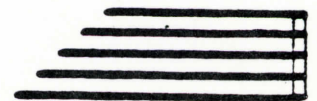
- 1 package crescent dinner rolls
- 2 tablespoons butter or margarine
- 4 tablespoons butter or margarine
- your favorite fruit (about 1 cup)

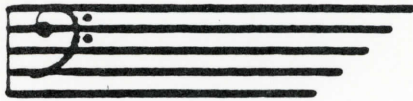
Preheat oven to 350° (MODERATO). Separate dough into four rectangles. (Leave diagonal edges together.) On waxed paper, press diagonal seams together and flatten each rectangle. Place 1/4 cup fruit in center of each roll. (If using large fruit such as apples, strawberries or peaches, chop into bite-size pieces before placing into roll-up.) Sprinkle fruit with 1 tablespoon sugar. Fold rolls into THIRDS over fruit. (The roll-up should now look like a business letter that has been folded into THIRDS.) Press ends together. Place on a greased cookie sheet; brush tops with melted butter; place in oven and bake 15-20 minutes until brown.

RONDO: A musical form in which the same tune is played between each new melody.

MODERATO: Tempo marking meaning not too fast or not too slow. A moderate oven is one that is not too hot or not too cool.

THIRDS: The "distance" in pitch between three notes.





CHEESE ALLARGANDO

2 cups milk
2 eggs
 $\frac{1}{4}$ teaspoon dry mustard
 $\frac{1}{2}$ teaspoon salt
8 slices bread
4 slices sharp cheese

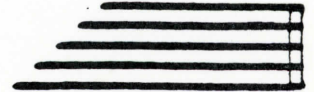
Mix together milk, eggs, mustard and salt. Place four slices of bread into a greased 9" square pan; cover with four slices of cheese. Top with remaining four slices of bread. Pour milk mixture over sandwiches. Let them stand until all the milk is absorbed. (About 10 minutes.) Bake for 30 minutes. Watch them become ALLARGANDO!

Oven Temperature: 350^o (MODERATO)

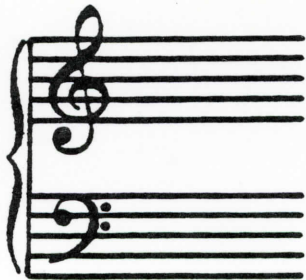
ALLARGANDO: Enlarging and getting slower without loss of fullness in tone.

MODERATO: Tempo marking meaning not too fast or not too slow. A moderate oven is one that is not too hot or not too cool.

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TEMPO TURNOVERS



Put in a small mixing bowl:

$\frac{1}{2}$ cup milk
2 tablespoons melted butter or cooking oil
1 egg

Beat with an egg beater until light and foamy. Sift into a larger mixing bowl:

1 cup all-purpose flour
2 teaspoons baking powder
2 tablespoons sugar
 $\frac{1}{2}$ teaspoon salt

Make a hole with a spoon in the sifted ingredients. Pour the egg mixture into the hole. With the spoon, stir just enough to dampen the flour. Never mind the lumps; they disappear as the pancakes cook. Add a few drops of oil (about 1 teaspoon) to a skillet. Use a pastry brush to spread it evenly over the pan. Heat the skillet over moderate heat. Dip the batter onto the skillet with a $\frac{1}{4}$ cup measure. Cook the cakes until they are full of bubbles and the underside is browned. Lift with a spatula and brown the other side. Stack the pancakes on a hot plate in a warm oven until ready to eat.

TEMPO: The speed at which we play or sing a composition. The terms ALLEGRO (fast), MODERATO (moderate) and LARGO (slow) are examples of TEMPO markings.



GRAND STAFF GRANOLA

- 2 cups rolled oats (regular or quick)
- 1/2 cup sesame seeds (or your favorite unsalted nut)
- 1/4 cup honey or corn syrup
- 1/4 cup brown sugar
- 4 tablespoons oil
- 1 teaspoon vanilla

Preheat oven to 250° (LARGO). Mix all the ingredients together in a large bowl. Spread evenly onto a cookie sheet. Bake for 15 minutes; remove from the oven and stir the mixture. Return to the oven and continue baking for 30 minutes, stirring at 5 minute INTERVALS. Remove from oven and cool. Add 1 cup raisins. Store in an airtight container.

GRAND STAFF: The illustration in the upper left corner of this recipe is a GRAND STAFF. It is the five lines of the treble clef joined with a brace to the five lines of the bass clef. Notes placed on the GRAND STAFF represent the notes we play or sing in music.

LARGO: Tempo marking meaning slow. (A LARGO oven is one that cooks slowly.)

INTERVAL: The "distance" or difference in pitch between two notes.

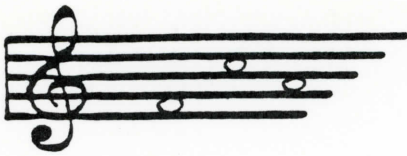
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Lunches à legato



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HAM 'N CHEESE QUARTET

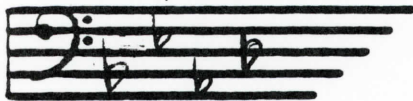
- slices toasted bread
- slices deli-style ham
- slices pineapple
- slices cheese

Spread toasted bread with mayonaise and put on a cookie sheet. Place ham slices on bread. Put a pineapple slice on each ham slice. Top each sandwich with a piece of cheese. Turn on broiler (or toaster oven); slide sandwiches under broiler. Watch carefully until cheese is melted. (Don't forget to turn broiler OFF!)

- WHOLE NOTE: In 4/4 time, a whole note sounds for 4 full counts, so a whole note in this recipe means 4.

QUARTET: A musical composition written for 4 performers.

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SLOPPY JOE'S SIGNATURE

- 1 pound ground beef
- 1 can tomato soup
- 1 cup catsup
- 3 tablespoons vinegar
- 1 teaspoon salt
- 2 tablespoons Worcestershire sauce
- 1 onion, chopped
- dash of pepper

Brown ground beef and onion. Spoon-off fat. Carefully stir-in remaining ingredients. Simmer (covered) ten minutes. Spoon over warm, sliced sandwich buns.

SIGNATURE: Signs and numbers placed at the beginning of a composition telling the key and the time. Sharps (#) and flats (b) tell us the key, and numbers tell us the time.

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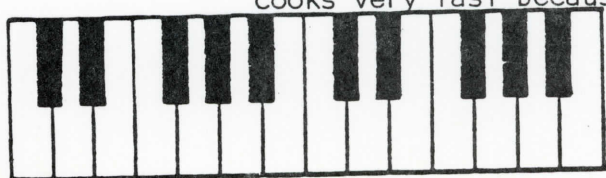
"PIZZA"-CATO

- 1 container refrigerator biscuits (about 10 biscuits)
- 1 8-ounce can tomato sauce
- 1 tablespoon crushed oregano
- 1 cup grated sharp cheese
- $\frac{1}{4}$ cup grated Parmesan cheese

On a greased baking sheet, flatten biscuits into circles about 4" in diameter (or make them into any shape you like). Mix oregano into tomato sauce. Spread sauce onto each biscuit leaving a small rim. Sprinkle with sharp cheese and Parmesan cheese. You may also add pepperoni, cooked Italian sausage, or your favorite pizza topping before adding the cheeses. Bake at 425° (VIVACE) for 10 minutes.

PIZZICATO: A musical term which tells the players of stringed instruments (such as violins, violas and cellos) to pluck the strings with their fingers instead of creating the sound with the bow.

VIVACE: Tempo marking meaning to play very fast. A VIVACE oven is one that cooks very fast because it is very hot.



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WHOLE-NOTE SURPRISE

- 1 8-ounce container soft cream cheese
- 2 teaspoons Worcestershire sauce
- 8 slices crisp-cooked bacon, crumbled
- bread slices

In a small mixing bowl, blend Worcestershire sauce into cream cheese. Add bacon; mix well. Cut bread slices into WHOLE-NOTE rounds with a 2" cookie cutter. (Bread slices easier if it is frozen before cutting.) Spread half the rounds with cream cheese mixture; top with the remaining rounds. (If you used dark bread rather than white, what title would you give to this recipe?)

WHOLE NOTE: In 4/4 time, a whole note sounds for 4 full counts. How many counts would you give to each sandwich round here if you used dark bread?

○

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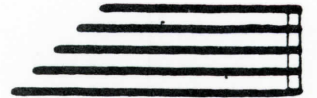
TUNEFUL TUNA

- 1 well-drained can tuna
- $\frac{1}{2}$ cup shredded carrots
- $\frac{1}{2}$ cup chopped celery
- $\frac{1}{4}$ cup chopped onion
- 2 teaspoons prepared mustard
- 2 tablespoons milk
- $\frac{1}{2}$ cup mayonaise
- salt and pepper to taste

Thoroughly mix all ingredients. Add one 4-ounce can of shoestring potatoes. Stuff into pita halves and enjoy!

TUNE: A simple and easily remembered melody such as a folksong. "Twinkle, Twinkle Little Star" and "Go Tell Aunt Rhody" are examples of tunes.

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HARMONIOUS HAMBURGERS

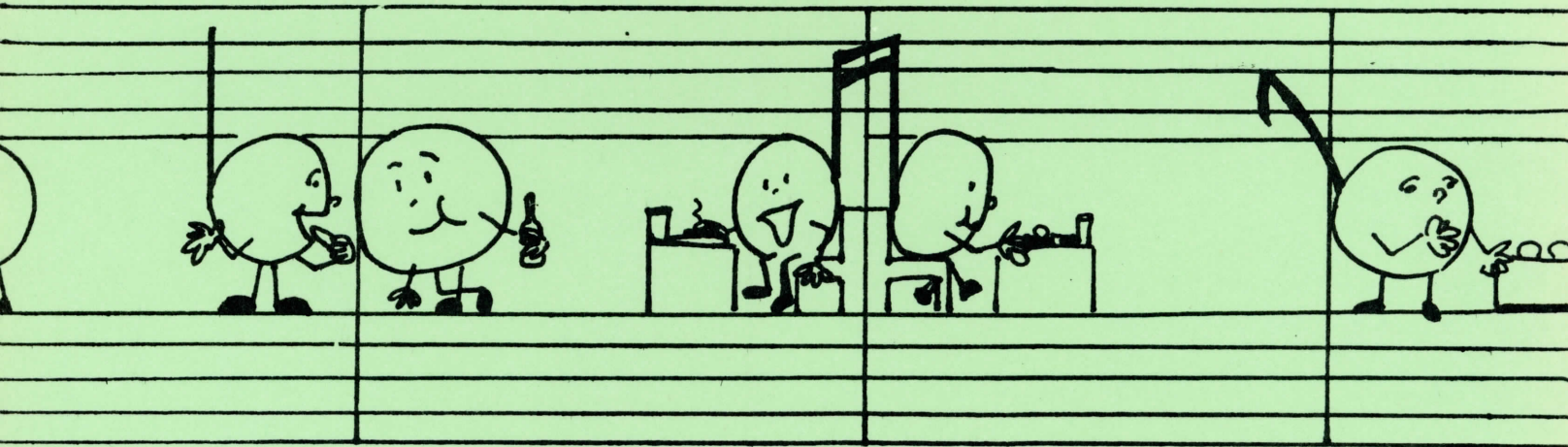
- 1 pound ground beef
- 2 tablespoons catsup
- 1 small onion, chopped
- 1 cup bread crumbs
- 1 teaspoon seasoning salt
- 2 teaspoons crushed oregano
- $\frac{1}{2}$ cup grated Parmesan cheese

Line a square baking dish with waxed paper, leaving some paper out over the edge of the dish. Flatten the ground beef in the dish so that it matches the size of the container. Spread the catsup evenly over the beef; sprinkle the remaining ingredients evenly over the meat. Holding one end of the wax paper, roll the meat so that it looks like a jelly roll. Remove the paper from the pan. Cut the meat into 6 patties. Place flat-side down in baking dish and bake $\frac{1}{2}$ hour in a 350° (MODERATO) oven.

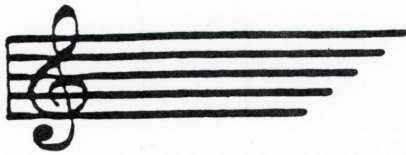
HARMONY: Notes sounding at the same time. A chord is an example of harmony.

MODERATO: Tempo marking meaning to play not too fast or not too slow. A moderate oven is one that is not too hot or too cool.





~ Snack Bar ~



APPLE NUT ACCELERANDO

- 2 apples
- $\frac{1}{4}$ cup crunchy peanut butter
- $\frac{1}{2}$ cup crushed cornflakes

Crush cornflakes in a closed plastic bag. Pour crushed flakes into a bowl and mix with peanut butter. Core and slice the apples. Spread the peanut butter mixture on each of the apple slices.

ACCELERANDO: Italian word meaning to become faster. When we see this term, we play that particular passage faster than the one before it.





CRESCENDO CELERY BARS

4 celery stalks
 $\frac{1}{2}$ cup peanut butter
 $\frac{1}{4}$ cup honey

Wash celery and cut-off ends. Mix together honey and peanut butter. Fill the celery with mixture. Instead of peanut butter and honey, you might sometimes want to try creamed cheese or pimento cheese.

CRESCENDO: To become gradually louder. When playing a passage of music, one begins softly (piano) and gradually becomes louder (forte).

BARS: The vertical lines on a staff which divide it into measures.

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LEGER LINE TREATS

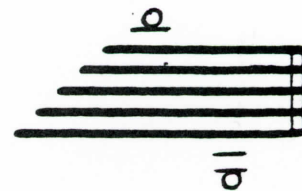
6 saltines (or as many as you think you can eat)
6 slices of cheddar cheese (or your favorite kind)
paprika

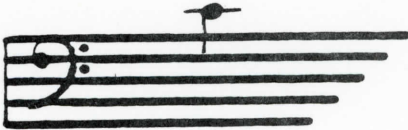
Preheat oven to 300° (ADAGIO). Place saltines on cookie sheet. Cover each with a slice of cheese; sprinkle with paprika. Bake for 5 minutes.

LEGER LINES: Small lines added above or below the staff for notes that are too high or too low for the staff. Can you find any on this page?

ADAGIO: Tempo marking meaning slow, but not as slow as Largo. An ADAGIO oven is one that cooks slowly because it is not very hot.

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STACCATO POPS

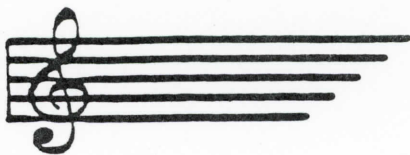
- 1 cup butter
- $\frac{1}{2}$ cup light or dark corn syrup
- 6 quarts popped corn
- 2 cups firmly packed brown sugar
- 1 teaspoon salt
- 1 teaspoon vanilla

Melt butter in a large saucepan; stir in brown sugar, corn syrup and salt. Bring to a boil, stirring constantly. Stop stirring and boil 5 minutes more. Remove from heat. Stir-in baking soda and vanilla. Gradually pour over popcorn which has been placed in 2 large shallow pans. Mix well. Bake in 250° (LARGO) oven for 1 hour, stirring at 15 minute INTERVALS. Remove from oven. Cool completely. Break apart and store in tightly covered container.




STACCATO: Playing a note so that its sound is shortened. It is shown in printed music by a dot placed over or under the head of a note.

LARGO: Tempo marking meaning to play very slowly. (A LARGO oven is one that cooks very slowly because it is not very hot.)

INTERVAL: The "distance" or difference in pitch between two notes.



QUARTER NOTE MIX

-  package of M & M's
-  cup of raisins
-  cup of nuts (your favorite kind)

Mix together in a large mixing bowl. Store in an airtight container. Enjoy with your friends.

QUARTER NOTE: In 4/4 time, a quarter note sounds for 1 full count, so a quarter note means 1 in this recipe.





SHARPS (#) AND FLATS (b)

- ½ cup butter, melted
- 1 ¼ teaspoon seasoned salt
- 4 ½ teaspoons Worcestershire sauce
- 2 ½ cups each wheat, rice and corn chex
- 1 cup salted nuts (your favorite kind)
- 1 cup small pretzels

Mix butter, salt and Worcestershire sauce. Place cereals, nuts and pretzels in a large mixing bowl. Pour butter over mixture. Spread evenly onto a cookie sheet and heat 1 hour, stirring at 15 minute INTERVALS.

Oven Temperature: 250° (LARGO)

- SHARPS (#): The sign when placed in front of a note which raises its tone ½ step.
- FLATS (b): The sign when placed in front of a note which lowers its tone ½ step.
- LARGO: Tempo marking meaning slow. (A LARGO oven, is a slow oven.)
- INTERVAL: The "distance" or difference in pitch between two notes.

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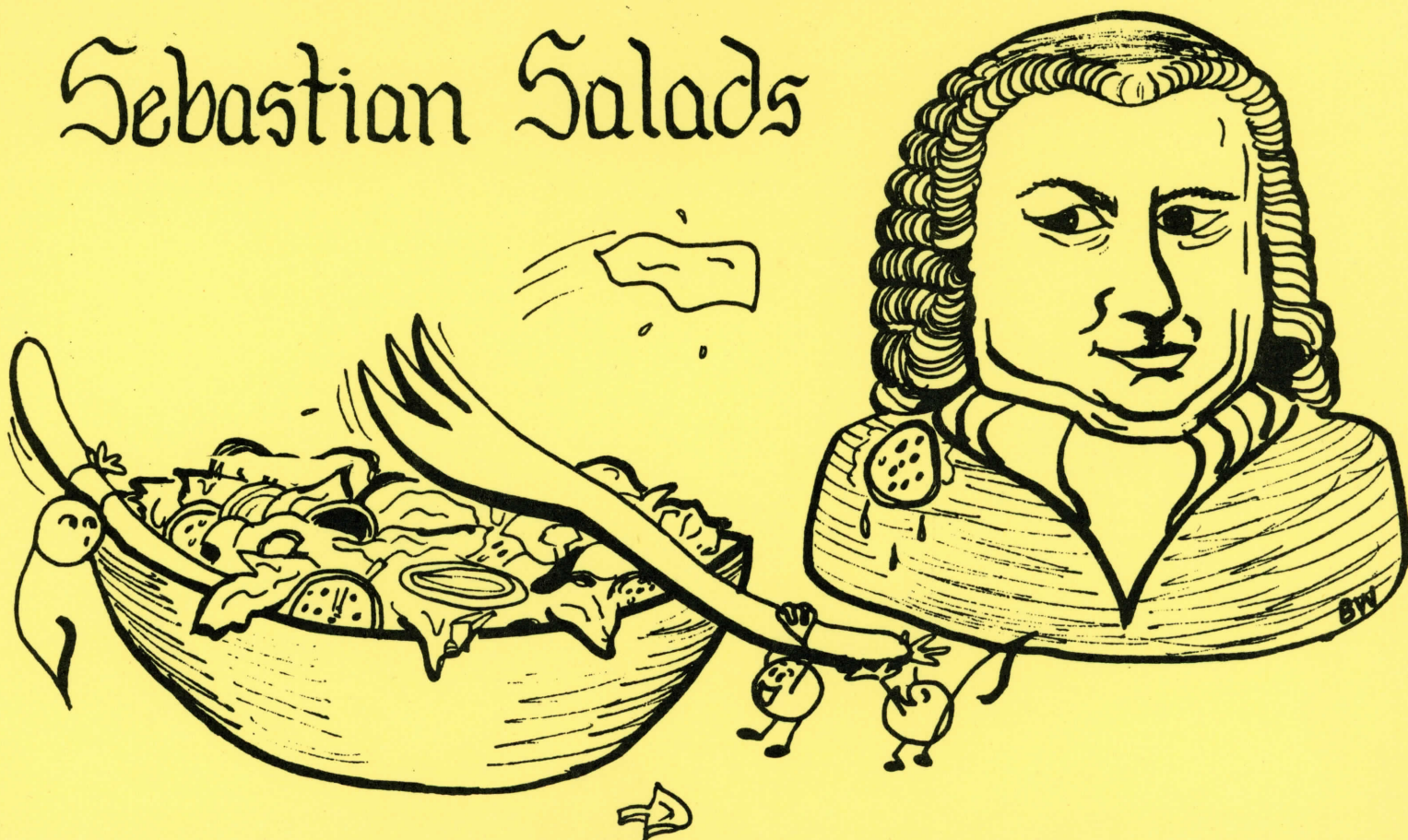
BASS CLEF BANANA

- 2 bananas
- 4 heaping tablespoons peanut butter
- 3 heaping tablespoons chopped raisins
- 1 tablespoon honey

Peel bananas and cut each in half lengthwise. Mix peanut butter, raisins and honey. Spread mixture on 1/2 of each banana. Top with the other two banana halves.

BASS CLEF: A musical symbol that names the staff lines G, B, D, F, A and the staff spaces A, C, E, G.

Sebastian Salads



CANDLELIGHT ELEGANZA

- ♪ lettuce leaf
- ♪ can pineapple slices (4 slices)
- ♪ small banana
- ♪ maraschino cherry

Rinse lettuce leaf, pat dry and place on salad plate. Place pineapple slice on lettuce. Cut banana in half (not lengthwise). Stand banana upright in pineapple hole with flat side on bottom. Place cherry on top for flame. Secure with a toothpick.

ELEGANZA: To play in a refined, graceful and dignified manner. The compositions of Chopin and Liszt are played in an elegant fashion.

QUARTER NOTE: In 4/4 time a quarter note sounds for 1 full count, so a quarter note means 1 in this recipe.





CARROT CAPRICCIO

1 cup shredded carrots
¼ cup crushed pineapple
¼ cup raisins
¼ cup chopped walnuts (optional)
2 tablespoons pineapple juice

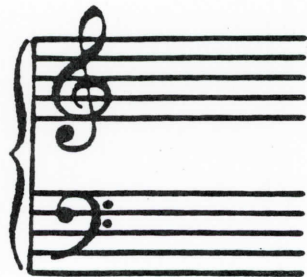
Mix the first three ingredients in a large bowl. Stir until evenly mixed. Mix in the walnuts and the pineapple juice. Chill in refrigerator. Serve on crisp, clean lettuce leaves.

CAPRICCIO: A short composition of a humorous nature.

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MOLTO MOZART

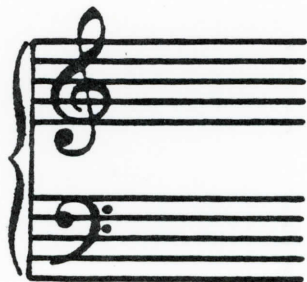


1/4 head lettuce
2 medium tomatoes
1/2 green pepper
2 carrots
2 green onions

Rinse and drain lettuce. Cut or tear into small pieces. Place in a large salad bowl. Wash tomatoes and cut into small pieces; add to lettuce. After removing seeds from green pepper, chop into pieces and add to lettuce. Scrape carrots, slice into thin pieces; add to lettuce. Remove outer skin of green onions, chop into small pieces and add to salad. Serve in small salad bowls with your favorite dressing.

MOLTO: Italian word meaning "very." In music, we usually see it in combination with other words, for example: MOLTO ALLEGRO, very fast.

MOZART: An Austrian composer born in 1756. He began playing at the age of 3 and composing at 5. Even though he lived to be only 35 years old, Mozart became one of the most extraordinary musical geniuses of all time.



THREE B's BEAN SALAD

- can kidney beans, drained (15 oz. size)
- can waxed beans, drained (15 oz. size)
- can green beans, drained (15 oz. size)
- 1/4 cup onions, sliced
- 1/4 cup green pepper, chopped
- 1/4 cup cooking oil
- 3/4 cup sugar
- 3/4 cup vinegar

Mix sugar, oil and vinegar together in a sauce pan. Boil until all sugar dissolves. Pour hot mixture over beans that have been placed into a large mixing bowl. Add salt and pepper to taste; place in a sturdy storage container and store in refrigerator for a day.

THREE B's: Bach, Beethoven and Brahms--three of the world's greatest composers. All three were German. Bach was born in 1685, Beethoven in 1770 and Brahms in 1833.

• QUARTER NOTE: In 4/4 time a quarter note sounds for one full count, so a QUARTER NOTE means 1 in this recipe.

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TREBLE CLEF DELIGHT

For each salad you will need:

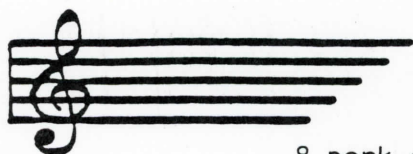
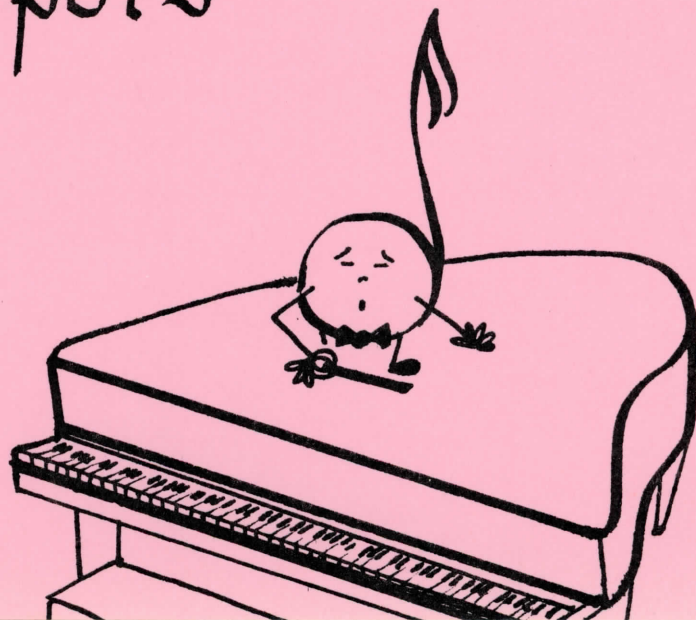
- 1/2 banana
- 1 1/2 pineapple slices
- 1 tablespoon whipped topping
- 1 maraschino cherry
- coconut for garnish

Place one washed lettuce leaf on a salad plate. Cut one banana in half lengthwise. Place 1/2 the banana on plate, flat-side down. Put whipped topping and maraschino cherry on lower end of banana. Place one pineapple slice in the middle of the banana. Place 1/2 pineapple slice next to the upper right side of banana. Garnish with coconut flakes. (You may substitute mayonaise for whipped topping.)

TREBLE CLEF: A musical symbol that names the staff lines E, G, B, D, F and the staff spaces F, A, C, E.

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Sonata Suppers



CHOPIN CHOPS

8 pork chops
1 teaspoon salt
8 slices onion
2 tablespoons lemon juice
1/2 cup brown sugar, firmly packed
3/4 cup catsup

Preheat oven to 350° (MODERATO). Place pork chops in a single layer in a large baking dish. Sprinkle evenly with salt. Top each chop with an onion slice. Mix brown sugar, lemon juice and catsup in a small mixing bowl. Pour over pork chops. Cover with aluminum foil. Bake for one hour. Uncover and continue baking 15 minutes longer. Remove from oven and place on a serving platter.

CHOPIN: A Polish born composer of the Romantic Period. He was born in 1810 and died in 1849. He spent most of his life in Paris, France, and was a famous pianist and composer of piano music.

MODERATO: Tempo marking meaning not too fast or not too slow. A moderate oven is one that is not too hot or not too cool.






BEEF BEL CANTO

- small chuck roast
- can mushroom soup
- package dry onion soup mix
- can sliced mushrooms (optional)


Place meat in an oven browning bag or aluminum foil. In a small mixing bowl, mix together mushroom soup, dry onion soup and mushrooms (plus liquid from mushrooms). Pour mixture over meat. Close bag or aluminum foil. Bake in a 325° (ADAGIO) oven until done, 2-4 hours. (Your mother or father can help you decide.)

BEL CANTO: Beautiful singing. The Italian vocal style developed during the 18th century. It emphasized the beauty of tone and legato phrasing.

 **QUARTER NOTE:** In 4/4 time a quarter note sounds for 1 full count, so a quarter note means 1 in this recipe.

ADAGIO: Tempo marking meaning to play at a slow speed. An ADAGIO oven is one that cooks at a slow speed.

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CHICKEN FERMATA

- 14 Ritz crackers
- 14 saltine crackers
- 3 teaspoons seasoning salt
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder (optional)
- 1/2 cup melted butter
- 1 frying chicken cut into pieces

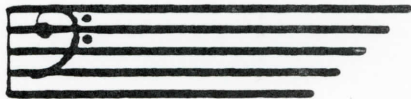
Preheat oven to 350° (MODERATO). Place crackers in a large 1 gallon plastic bag. Press air out of bag and close top. With a rolling pin, crush crackers. Melt butter in a large, shallow baking dish. Wash chicken pieces and pat dry with a paper towel. Roll each piece of chicken in butter; then shake in plastic bag until evenly coated with cracker crumbs. Return to baking dish and bake for one hour and 15 minutes or until done.

 **FERMATA:** A musical symbol meaning to pause slightly while playing a specific note or chord. It is sometimes referred to as a bird's eye. Can you see why?

MODERATO: Tempo marking meaning not too fast or not too slow. A moderate oven is one that is not too hot or not too cool.

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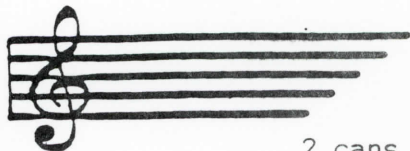
CHILI CON FUOCO

- 1 pound ground beef
- 1 cup chopped onion
- 1 can kidney beans (15 oz. size)
- 1 can tomato soup
- $\frac{1}{2}$ cup water
- 2 tablespoons chili powder
- $\frac{1}{2}$ teaspoon salt
- dash of pepper

Cook the ground beef and onions in a frying pan until beef is slightly browned and onions are clear. Spoon-off fat. Place meat in a large, heavy pot or crock pot; add beans, tomato soup, water, chili powder, salt and pepper. Cover and simmer for one hour.

CON FUOCO: Musical term meaning to play the music with great energy. FUOCO is also the Italian word for fire. This chili will give you energy, but it is not very "fiery."

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VEGETABLE MEDLEY

- 2 cans mixed vegetables, drained (16 oz. size)
- 1 cup chopped onion
- 1 cup chopped water chestnuts, drained (8 oz. size)
- 1 cup grated cheddar cheese
- $\frac{3}{4}$ cup mayonaise
- 1 roll Ritz crackers, crushed
- $\frac{1}{2}$ cup butter or margarine, melted

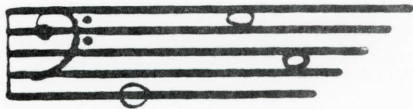
Mix the first 5 ingredients and pour into a greased 8" x 8" greased baking dish. Crush the Ritz crackers in a closed plastic bag. (Use a rolling pin to crush crackers.) Mix the crackers with the butter in a medium bowl. Spread on top of vegetable mixture. Bake at 375° (ALLEGRO) for 45 minutes.

MEDLEY: A collection of tunes joined together to form one long song.

ALLEGRO: Tempo marking meaning to play in a lively manner. An ALLEGRO oven is a moderately hot oven that cooks "fast," but not as fast as VIVACE (see PRESTO POTATOES).

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PRESTO POTATOES

- medium baking potatoes
- 3 tablespoons butter or margarine
- $\frac{1}{2}$ cup milk

Wash potatoes. Bake in a 425° (VIVACE) oven until done, about 1 hour. Remove potatoes from oven and allow to cool. Cut potatoes in half lengthwise and scoop out insides, being careful not to tear the skins. Mash insides of potatoes with milk and butter. Add 1 cup shredded cheddar cheese, or 1 cup of sour cream, or as much chopped bacon as you like. A special treat is to add all three. Use your imagination, and add the things you like best. Sprinkle with paprika, return to oven and bake A TEMPO for 15 or 20 minutes.

PRESTO: Tempo marking meaning to play very fast.

○ : A whole note. In 4/4 time, a whole note sounds for full counts, so a whole note means 4 in this recipe.

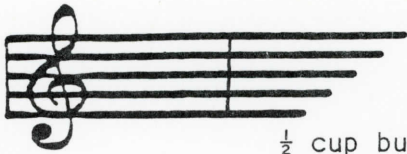
VIVACE: Tempo marking meaning to play fast, but not as fast as PRESTO. A VIVACE oven is a very hot oven that cooks very fast.

A TEMPO: An Italian phrase meaning to return to the original speed of a composition.



Suite Desserts





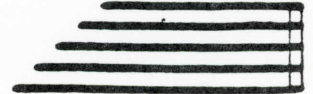
DOLCE BARS

- | | |
|-------------------------------------------|-------------------------------------|
| $\frac{1}{2}$ cup butter or margarine | 1 package chocolate chips |
| $1\frac{1}{2}$ cups graham cracker crumbs | 1 ($3\frac{1}{2}$ oz.) can coconut |
| 1 can sweetened condensed milk | 1 cup chopped nuts |

Preheat oven to 350° (MODERATO). In a 13" x 9" pan, melt butter. Sprinkle crumbs over butter. Pour sweetened condensed milk over crumbs. Top evenly with chocolate chips, coconut and nuts; press down gently. Bake 25 to 30 minutes until lightly browned. Cool and cut into BARS. Be careful not to cook too long.

- DOLCE:** Italian term meaning sweet. In music, DOLCE tells one to play very smoothly (legato) and softly.
- MODERATO:** Tempo marking meaning not too fast or not too slow. A moderate oven is one that is not too hot or too cool.
- BARS:** Bar lines are the vertical lines on a staff which divide it into measures.

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BROWNIES ALLEGRO

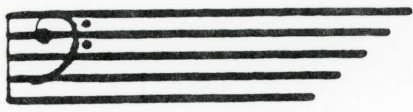
- | | |
|--------------------------------|--------------------------|
| 3 cups quick oats | 1 cup sugar |
| 3 tablespoons cocoa | $\frac{1}{4}$ cup butter |
| $\frac{1}{2}$ cup coconut | $\frac{1}{4}$ cup milk |
| $\frac{1}{2}$ cup chopped nuts | |

Mix oats, cocoa, coconut and nuts in a large bowl; boil the sugar, butter and milk for one minute. Pour the heated mixture over the oat mixture and mix thoroughly. Pat the mixture into a greased 8" x 8" x 2" pan, let cool and cut into bars.

- ALLEGRO:** A tempo marking meaning fast or lively. It also means "happily"; so make these brownies with a happy brownie smile.
- BAR:** Bar lines are the vertical lines on a staff which divide it into measures.

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RUM BALLS RITARDANDO

- 2 cups graham cracker crumbs
- 2 cups chopped nuts
- 2 teaspoons rum extract
- 1 can vanilla or chocolate prepared frosting mix
- powdered sugar

Combine all ingredients except powdered sugar in a large bowl. Stir until well-blended. Shape by teaspoonfuls into balls. Roll each ball in powdered sugar. Store in a tightly covered jar.

RITARDANDO: A musical term meaning to gradually slow the speed at which one is playing. It is sometimes abbreviated Rit. or Ritard.

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PIANOFORTE CAKE

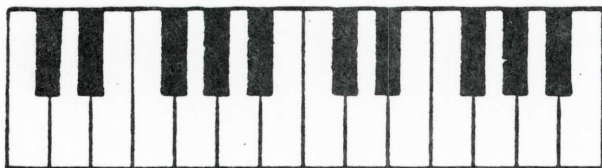
- | | |
|-----------------------------|-------------------------------|
| 1 $\frac{1}{4}$ cups flour | 1 tablespoon vanilla |
| 1 cup sugar | $\frac{1}{2}$ cup cooking oil |
| $\frac{1}{4}$ cup cocoa | 1 tablespoon vinegar |
| 1 teaspoon baking soda | 1 cup cold water |
| $\frac{1}{2}$ teaspoon salt | |

Preheat oven to 350° (MODERATO). Sift flour, sugar, cocoa, soda and salt into a dry 8" square pan. With a spoon, make 3 holes in the dry ingredients. In one hole, put the vanilla; in another, the oil; and in the third, the vinegar. Now pour the water over all and mix CON BRAVURA all the ingredients. Bake 30 to 40 minutes.

PIANOFORTE: Italian term meaning soft-loud. PIANOFORTE is also the full name for the piano; can you hear why?

MODERATO: Tempo marking meaning not too fast or not too slow. A moderate oven is one that is not too hot or too cool.

CON BRAVURA: Musical term meaning to play with a great display of technique.



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KEYBOARD CAKE

- 1 yellow cake mix
- 3/4 cup oil
- 3/4 cup water
- 4 eggs
- 1 package orange jello or instant pudding mix

Mix all ingredients together and bake for 45 minutes in 13" x 9" x 2" cake pan. To ice cake, mix 1 cup powdered sugar and 1/4 cup orange juice. Prick cake all over with a fork and pour icing over it. You may substitute your favorite flavor jello or pudding. Be sure to change the liquid in the icing to match the flavor of the cake. For example, with chocolate pudding, use chocolate milk.

KEYBOARD: An arrangement of keys as found on pianofortes, organs and other keyboard instruments. They enable the performer to sound many notes at the same time. You might find one on this page.

MODERATO: Tempo marking meaning not too fast or not too slow. A moderate oven is one that is not too hot or too cool.

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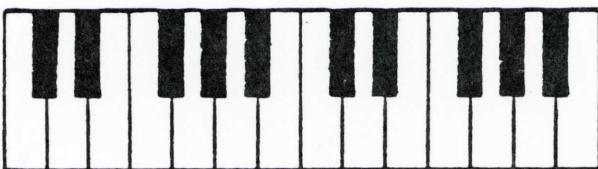
CADENZA CANDY

- Put in a bowl:
- 1/4 cup corn syrup
 - 1/2 teaspoon peppermint flavoring
 - 1/8 teaspoon salt

- Mix and add:
- 3/4 cup powdered skim milk

Stir with a knife until well-blended. Pat into a ball and put on a board sprinkled with sugar. Push the mixture with your fingers (like play dough) until creamy. Shape into small balls and roll in colored sugar.

CADENZA: A closing musical passage of great difficulty, demonstrating the artist's skill.



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NOCTURNE NOODLES

- ♪ can chow mein noodles
- ♪ 6-ounce package butterscotch chips
- ♪ 12-ounce package chocolate chips
- ♪ cup nuts

Mix nuts and noodles in a bowl; melt the chips together and pour over the nut and noodle mixture. Drop by teaspoonfuls onto the waxed paper. Let set and serve..

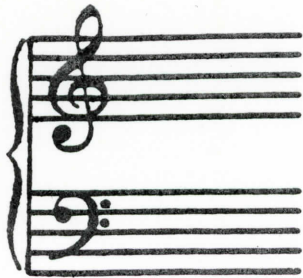
QUARTER NOTE: In 4/4 time a quarter note sounds for 1 full count, so a quarter note means 1 in this recipe.



NOCTURNE:: A quiet song, reminding one of the evening.

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CHEWY NOELS



Preheat oven to 350° (MODERATO)

- Melt in a 9" x 9" pan
 - 2 tablespoons of butter
- Beat slightly
 - 2 eggs
 - 1 teaspoon vanilla
- Mix and add to the eggs
 - 1 cup dark brown sugar
 - 5 tablespoons flour
 - 1/8 teaspoon baking soda
 - 1/4 teaspoon salt
 - 1 cup nut pieces

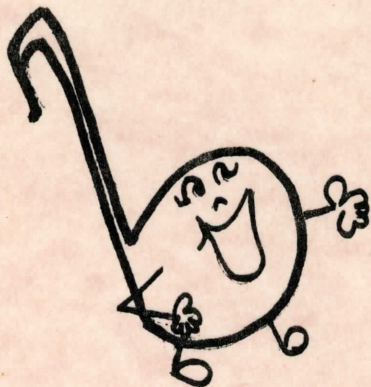
Mix all ingredients. Pour into pan and bake 25 minutes. Allow to cool and remove from pan. Dust the top with powdered sugar; cut into squares.

NOEL: A Christmas carol - they're fun to sing, especially while you're baking! Try composing your own.

MODERATO: Tempo marking meaning to play not too fast or not too slow. A moderate oven is one that is not too hot or too cool.

THE FINAL NOTE

- A LEGATO: An Italian word which tells us to play or sing as smoothly as possible. Can you find a word in this book which is the opposite of LEGATO? (Clue: It pops!)
- BRAVO: A term meaning well-done, very good, or excellent! Sometimes when we go to concerts, we hear the audience shouting "BRAVO!"
- PRELUDE: A piece of music that is played as an introduction or a beginning to something else. (Example: A church service)
- SCORE: A full score shows all the orchestral and vocal parts of a musical composition.
- SHORT SCORE: A SHORT SCORE "shortens" a FULL SCORE to its basic parts.
- SEBASTIAN: SEBASTIAN is the middle name of Johann Bach, a German composer and organist whose 300th birthday we are celebrating this year.
- SONATA: A very important musical form in which two musical ideas (themes) are states; woven together and expanded into a complex musical pattern; and then repeated at the conclusion of the composition.
- SUITE: Instrumental music consisting of several pieces.



FINE

Please address all inquiries to:
Jessica & Harryette
10852 Hamlin Boulevard
Largo, Florida 33544