

"FUN SCRAPS  
COLLECTED  
BY A. MOUSE."  
-T. CAT



B684843

D.

A. MOUSE'S  
BOOK OF  
SCRAPS

EDITED BY  
SUE CLANCY

PREVIOUS BOOKS  
BY A. MOUSE:

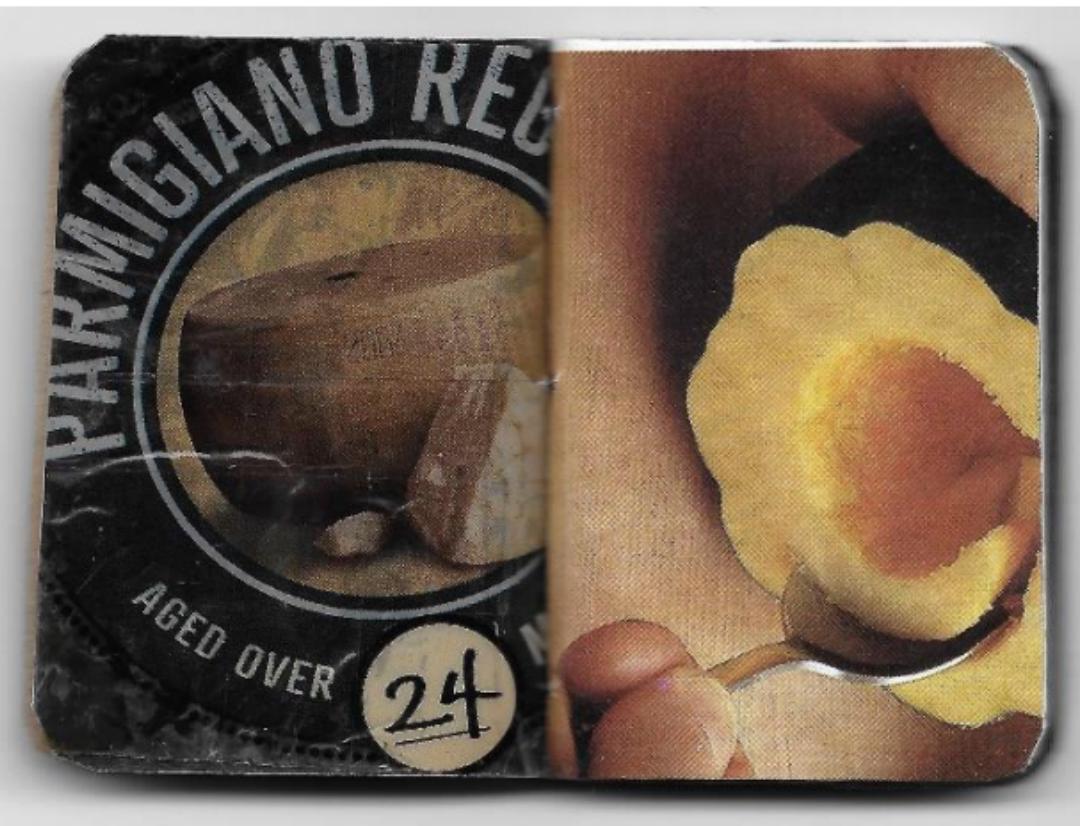
- CATS TO WATCH OUT FOR.
- WHY CAN'T MICE AND CATS GET ALONG?
- CHEEZUS AND ME.
- PNW PLACES FOR MICE

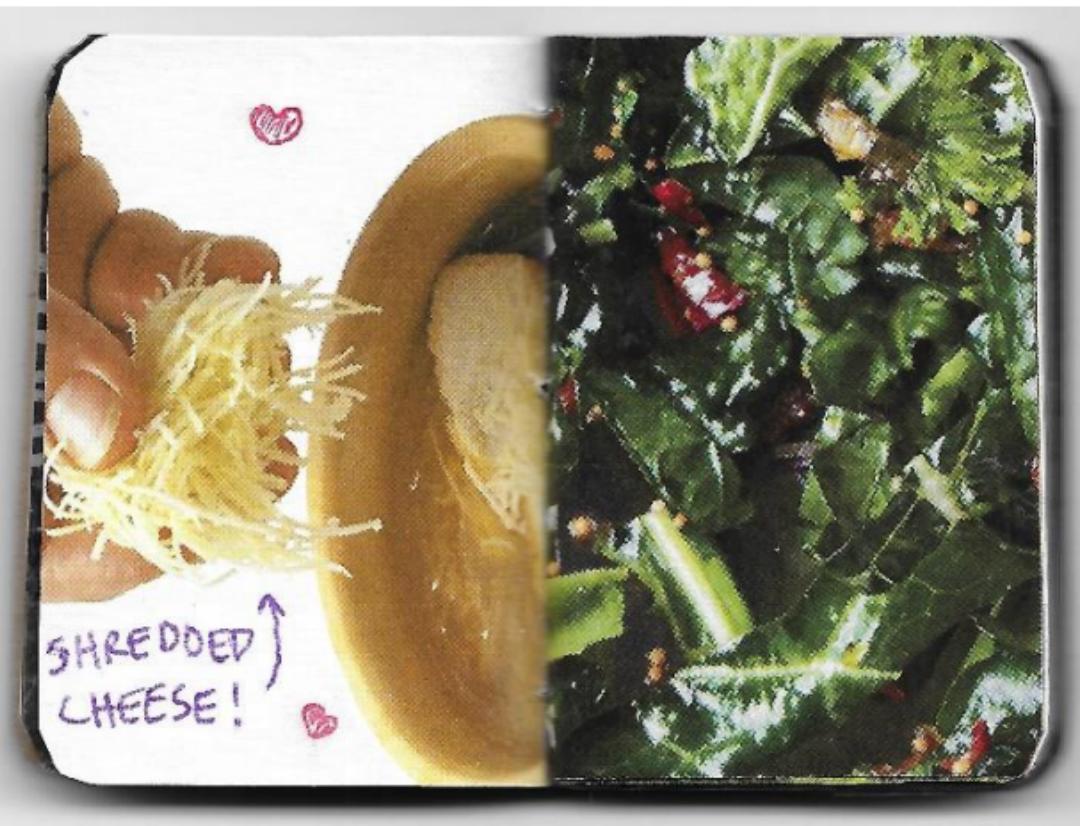
"ALL\* OF MY  
FAVORITE  
SCRAPS  
ARE HERE  
COLLECTED!"

- A. MOUSE

\* SOME EDITING FOR  
BREVITY WHILE KEEPING  
THE FLAVOR OF THE  
ORIGINAL WORK.

- S. CLANCY (EDITOR)





## LEFTOVER ONE: IN A BOWL

### Curried Vegetables with Griddled Biscuit Roti

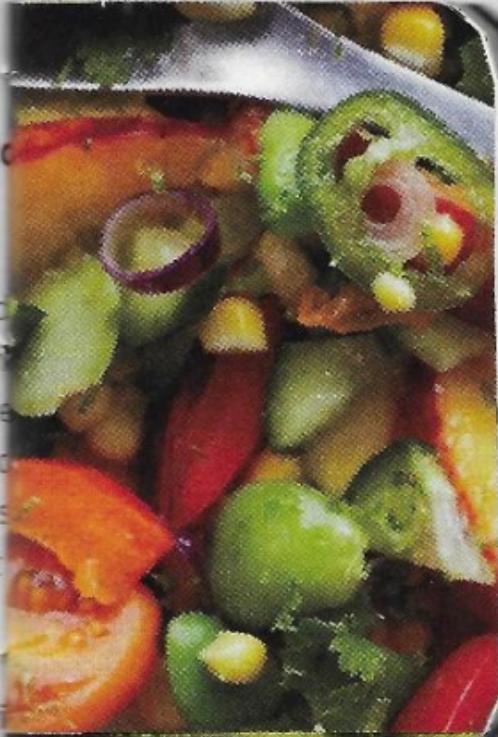
⌚ TOTAL: 40 MIN

MAKES 4 SERVINGS

Buss-Up-Shut is a Caribbean-Incubation specialty of curry and the griddled flatbread called roti; the roti here resembles a t-shirt, hence the name. The spicy, curried vegetables in this version are perfect with the griddled biscuit roti.

2 tablespoons canola oil

1½ teaspoons minced fresh ginger





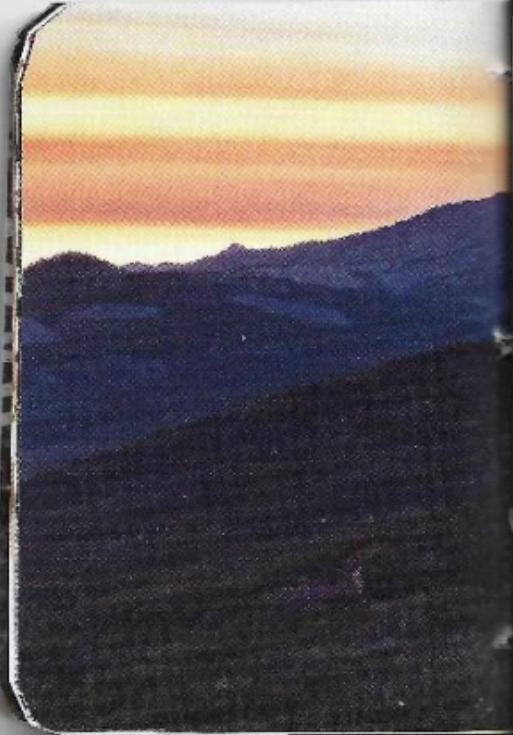
**NEW SEASONS**

MARKET

**CASCADIA SAWTOOTH  
TROUT LAKE WA**

Packed On	Sep 29, 18	Use By	Oct 13, 18
Net Wt/CT	Unit Price	Total Price	
<b>0.26 lb</b>	<b>\$23.99/lb</b>	<b>\$6.24</b>	

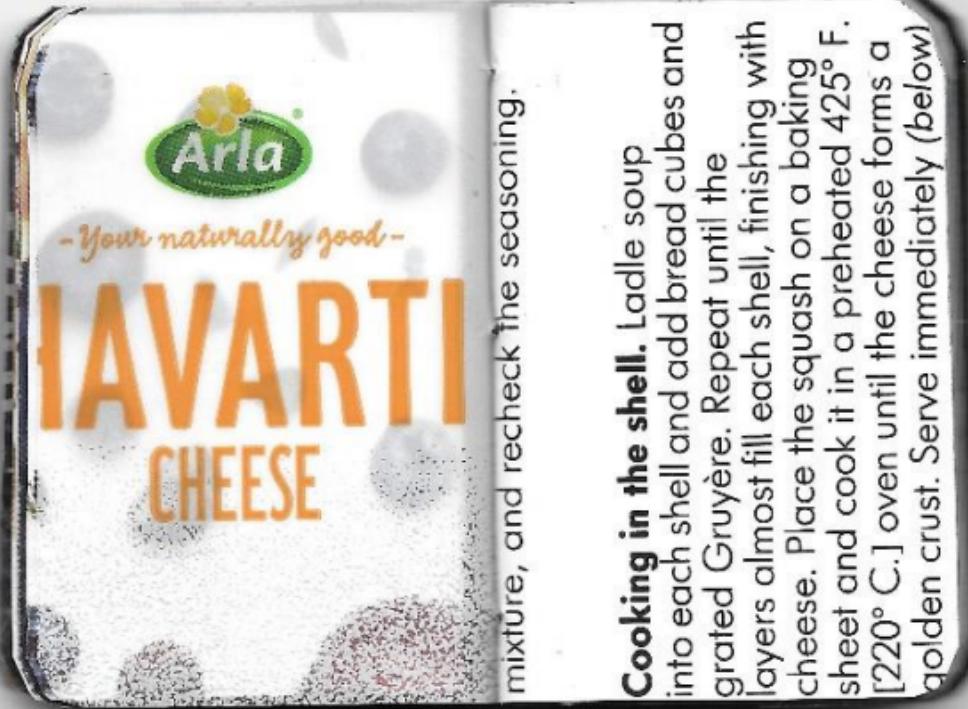
Organic raw cow's milk, salt, rennet, cultures.





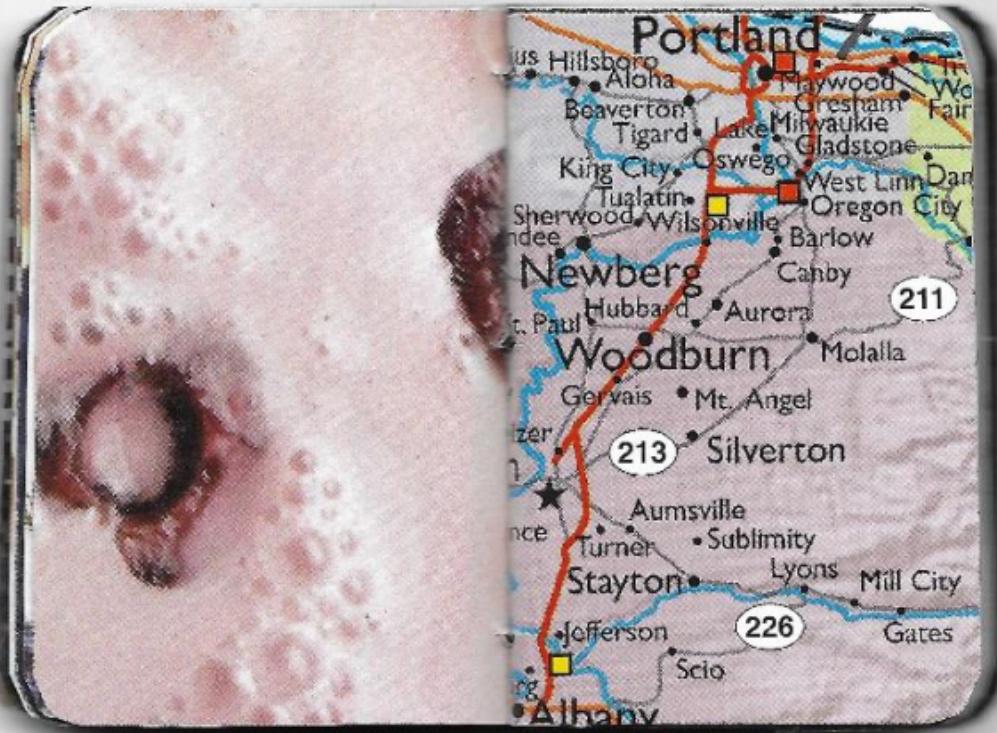
Cooking in the shell. Ladle soup into each shell and add bread cubes and grated Gruyère. Repeat until the layers alternate in each shell, ending with cheese. Place the squash on a sheet and cook in a preheated 425° F. (220° C.) oven until the cheese forms a golden crust. Serve immediately (below).

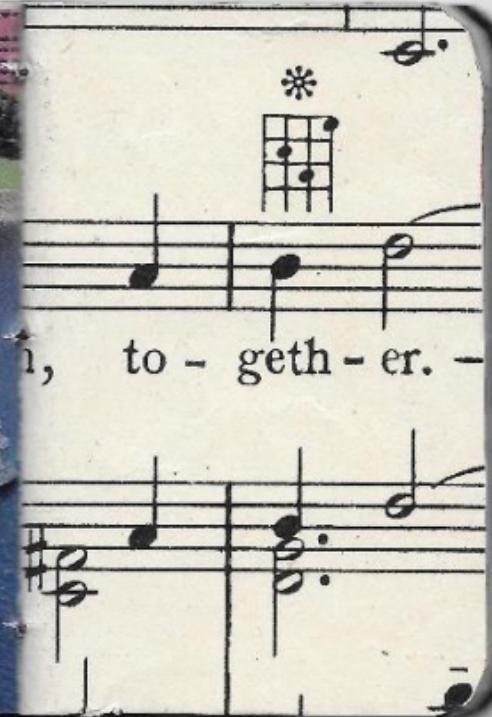
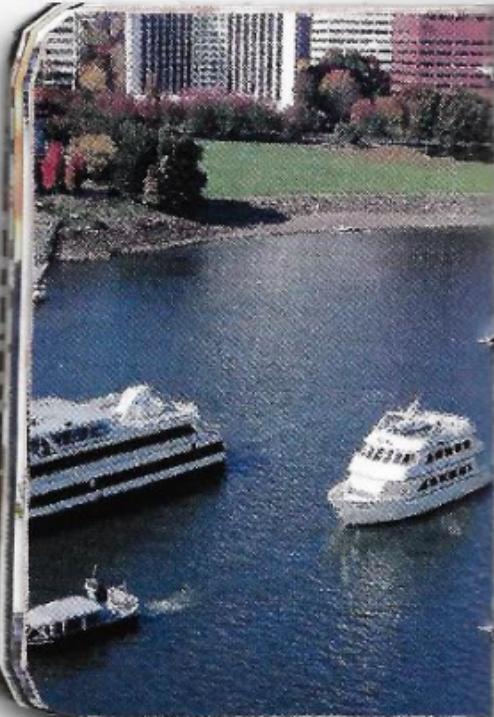
**ITALIANO**



mixture, and recheck the seasoning.

**Cooking in the shell.** Ladle soup into each shell and add bread cubes and grated Gruyère. Repeat until the layers almost fill each shell, finishing with cheese. Place the squash on a baking sheet and cook it in a preheated 425° F. [220° C.] oven until the cheese forms a golden crust. Serve immediately (below).





Al - ways to -  
Do you re -

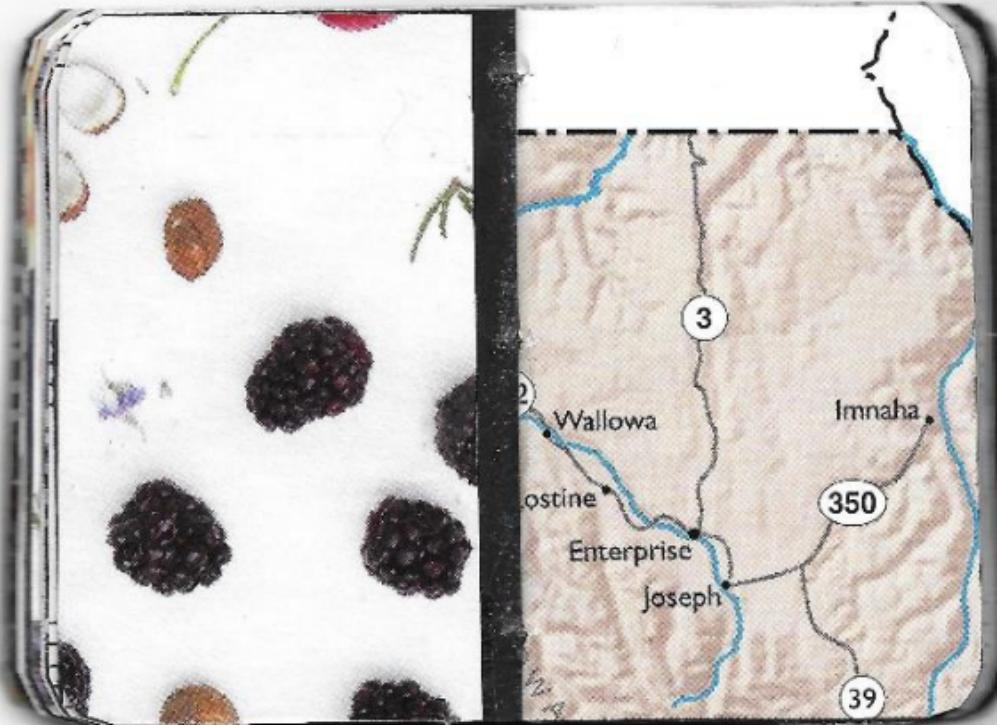


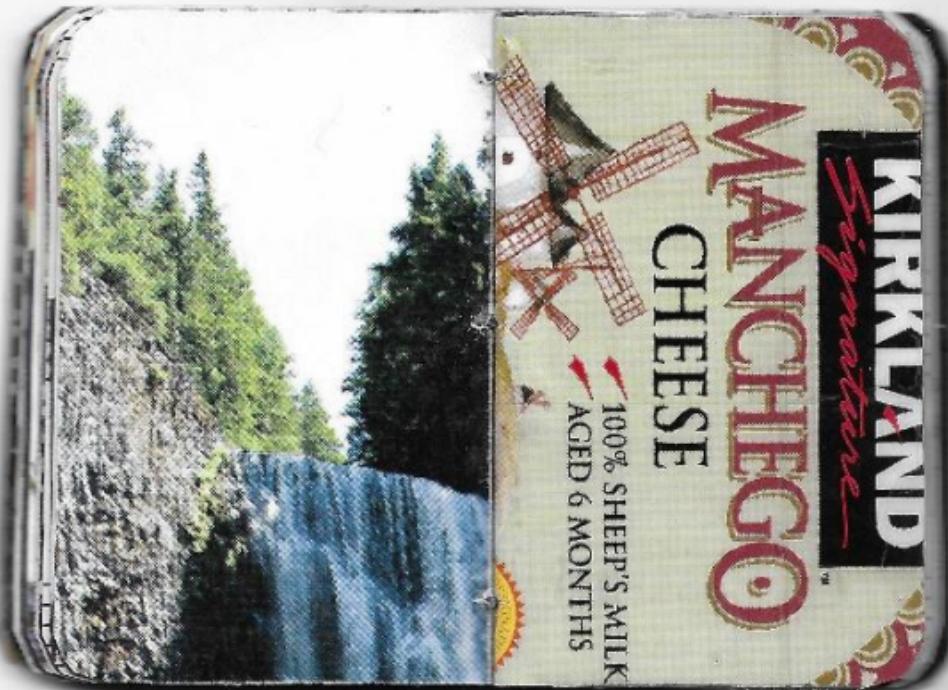
Ingredients: Pasteurized Sheep's Milk, Cheese  
Cultures, Salt, Enzymes. Contains: Milk

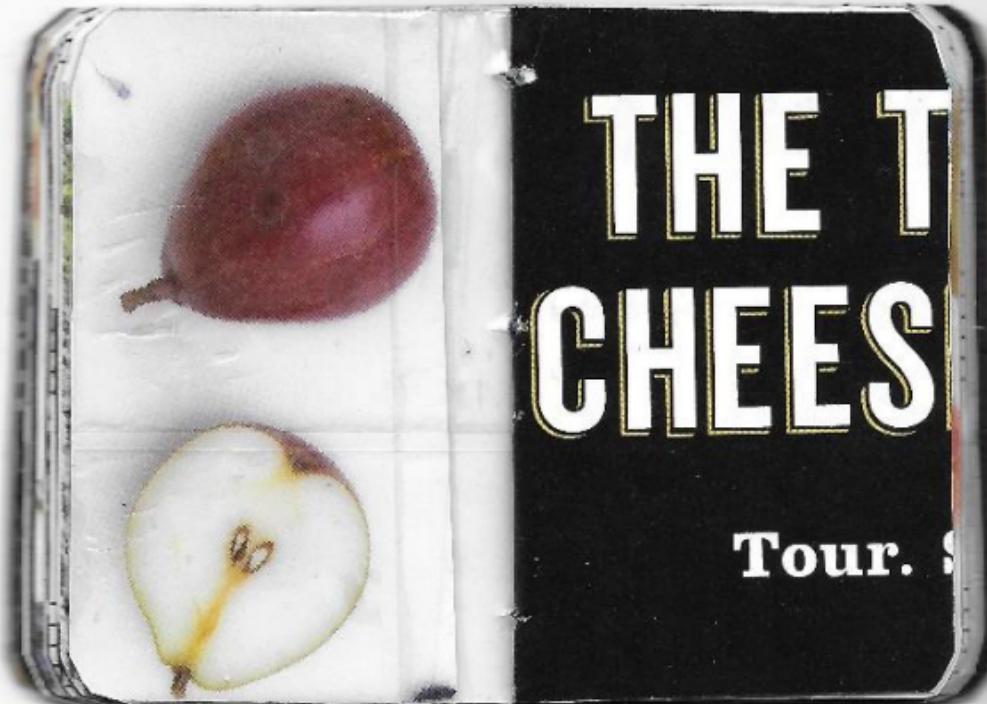
## KASSERI



If Greek kids eat grilled cheese sandwiches every day after school, they would use Kasseri. Similar to Italian provolone, it has a firm but creamy texture & mild buttery flavor. Needless to say, it's an AMAZING melter! Made of pasteurized sheep milk with just a dash of goat's milk added, there's a lot of rich fat for good eating.







THE T  
CHEESE

Tour. S

# CHEESE THAT PLEASES

YES!

Farmstead cheese in Oregon is about more than the wedge of goat cheese in the morning sunshine and grazing the cows in milk in gleaming kitchens, poring over new recipes and cheese in dark cellars. It's about creativity, commitment and concern. You can taste all that care and attention in Oregon cheeses made by members of the Oregon Cheese Guild — savory Crater Lake cheese-style French Prairie from **Willamette Valley Cheesemakers**; creamy Face Rock Creamery; and traditional farmstead



Kirkland Signature Manchego Cheese is traditionally made using only premium milk sourced from farms where sheep roam the La Mancha region in Spain. This 6-month-aged cheese has complex aromas and an intense, yet balanced flavor. It is traditionally sliced thin and enjoyed with tapas and a medium-bodied red wine. Manchego also grates well and will add additional flavor to soups, sandwiches or entrees.

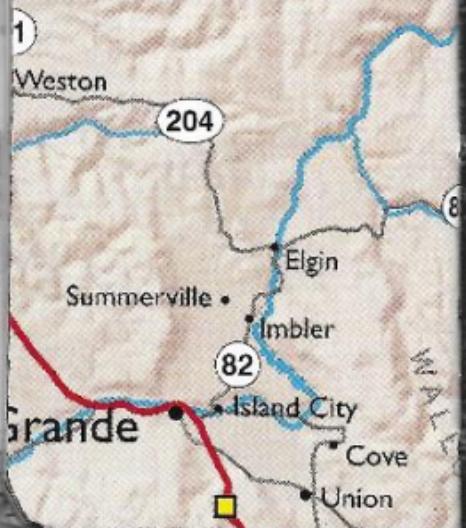
Product of Spain

Queso Manchego

100% Sheep's Milk



# ASHINGTON



geth- er. That  
mem-ber? Love



SELL BY:	NET WT/CT	UNIT PRICE
09.17.18	0.24 lb	\$21.99 /lb
TOTAL PRICE		
\$5.28		

2



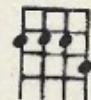
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DIST BY THE KROGER CO  
CINCINNATI, OHIO 45201

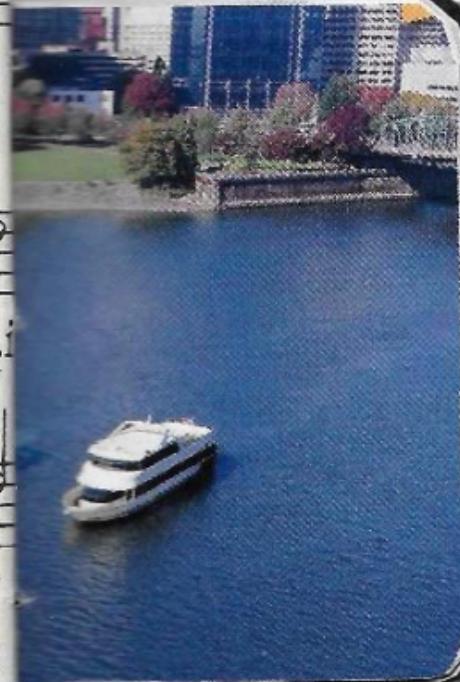
85681

[MUSICMERCER.COM](http://MUSICMERCER.COM)

*Recd.*



Sang love's ref - rai







**Enriching the soup.** Season the squash with salt, pepper and nutmeg to taste. Simmer the soup uncovered over low heat for 30 minutes, stirring occasionally, until it is a smooth purée. Pour in heavy cream to enrich the





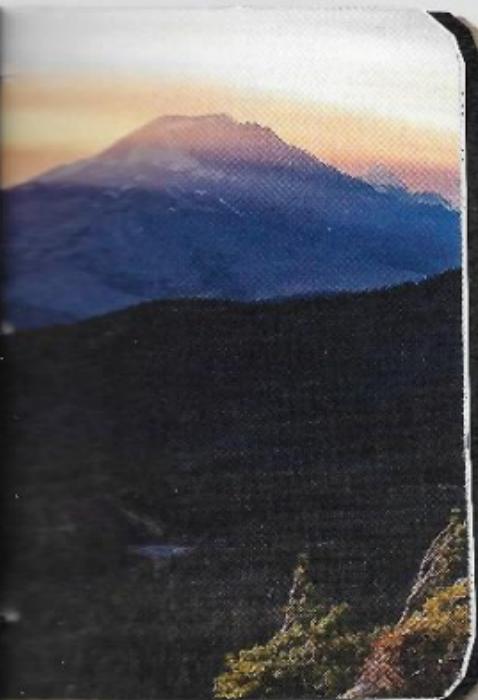
Finishing the soup. See recipe in the lime-rosemary & zucchini section.

Squash with salt, pepper and nutmeg to taste. Simmer the soup uncovered over low heat for 30 minutes, stirring occasionally, until it is a smooth,

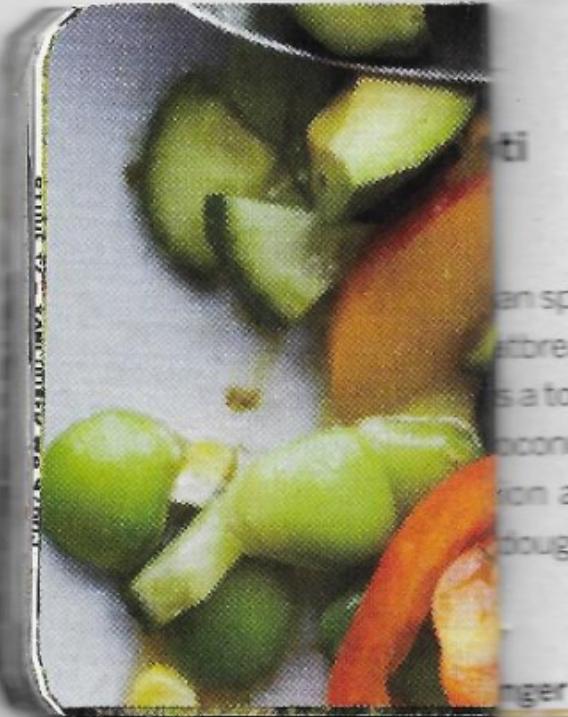
Contains milk.

WA CHEESE!

*The friendliest  
store in town.*







All-purpose flour, fo

1 tube **Pillsbury C**

**Buttermilk Bisc**

4 tablespoons un  
melted

1. In a large saucepan, heat oil over moderate heat. Add ginger, garlic and curry powder. Cook until oil is hot and ginger is softened, about 1 minute. Add carrots, chickpeas, coconut milk and Jerk Vegetables and stir. Cook 5 minutes. Stir in the cheddar cheese and season with salt and pepper.



**Finishing the soup.** Top each bowl with a slice of dry French bread, and cover the bread and soup with shredded Gruyère cheese. Put the bowls under a hot broiler. As soon as the cheese begins to bubble, serve the soup.

CHEE2US LOVES US!!



**PARMIGIANO  
REGGIANO**

AUTORIZZAZIONE CONSORZIO  
PARMIGIANO REGGIANO N. 06/2012

CUT & PACKED IN ITALY



A. MOUSE  
PORTRAIT  
BY S. CLANCY

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SUE CLANCY

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because the books are 2.33" tall x 1.66" wide.

Hope you've enjoyed it!

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SCRAPS

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