

MUSEUM GIFT SHOP

It fall is here can the holidays be far away? Please remember the balloon enthusiasts in your gift lists with a surprise from the in-house collection at the National Balloon Museum gift shop. You'll be benefiting the Museum and the recipient at the same time. Some possibilities for mail order from the shop are Ballooney, a balloon game developed in Indianola and very cleverly packaged; a great selection of posters featuring balloons; note papers and cards. Write Maxine Weinman in care of the Museum, P.O. Box 346, Indianola Iowa 50125 for ordering procedures and cost. Don't forget to renew your membership in the Museum Foundation, \$15.00 annual. Members receive a 10% discount on all purchases. The Museum has in stock Who's Who of Ballooning 1783-1983 by Robert Richs, which is a notable addition to anyone's ballooning library. Proceeds from the sale of the volume, available in softbound and hardbound editions, are shared with the Museum. It is in limited edition, so order early.

RECIPE FOR SUCCESS

The National Balloon Museum in Indianola, Iowa needs your "recipe" for its success. A cookbook with recipes, anecdotes and photos from balloon enthusiasts is now being compiled. All money from the sale of these books will help fund the construction of the NEW National Balloon Museum. This will be no ordinary cookbook. It will be large, impressive, professional and chocked full of recipes, stories and photos. Naturally, lots of ballooning humor will be interspersed throughout. Everything in the book will come from you who are now, or those who have ever been, in the ballooning community. Each item will include your name and balloon affiliation. Wanted are your best recipes for any kind of food or beverage and the stories behind them. Party menus, picnic ideas and favorite restaurants are all needed. The completed book will have 1000 recipes (we only need 400 more!) and will be an international project with recipe contributions from every country in the world (even though we can't understand metrics yet). The following contributions are just two of the 600 received to date:

CHAMPAGNE, PROPANE, AND SAUSAGE SOUFFLE
BREAKFAST OF BALLOONISTS

This can be made the night before and cooked on time bake during the a.m. chase.

9 eggs	1 1/2 tsp. dry mustard
3 cups milk	1 1/2 lbs. hot sausage
3 slices bread	1 1/2 cups grated cheese
	1 1/2 tsp. salt

Brown and drain sausage. Mix eggs, salt, & mustard. Breakup bread and drop into eggs mixed with the milk. Add cheese & sausage. Pour into a 13x9x2 pan. Refrigerate over night. Bake 45 minutes at 350. Serves 8.

Mary Ellen Brady

EGGS BENEDICT ON THE BURNER

Good for a celebration flight: first solo flight, passing of flight exam, maiden voyage or farewell flight.

- Hollandaise Sauce — warm at home and place in thermos to maintain a constant 100° temperature
- Hot water — place in thermos with a little vinegar (to prevent eggs from sticking to the pan)
- Canadian bacon — sliced 1/4" thick - one for each egg
- English Muffins — one half for each egg
- Raw Eggs — two for each person
- Butter, frying pan, sauce pan, spatula and large spoon

After flight remove uprights from basket with burner in place. Balance frying pan on top of burner* (or hold pan above burner.) Use metering valve or Fire 2. Place a small amount of butter in the frying pan and toast English Muffins. Then fry canadian bacon & set aside. Place sauce pan on burner & bring water to a boil. Crack eggs into water and poach.

- Using tailgate as a table place the following on plate:
- one half toasted English Muffin
 - one slice Canadian Bacon
 - one poached egg
 - cover with Hollandaise Sauce
 - And there you have it!
- (2 Eggs Benedict per person)

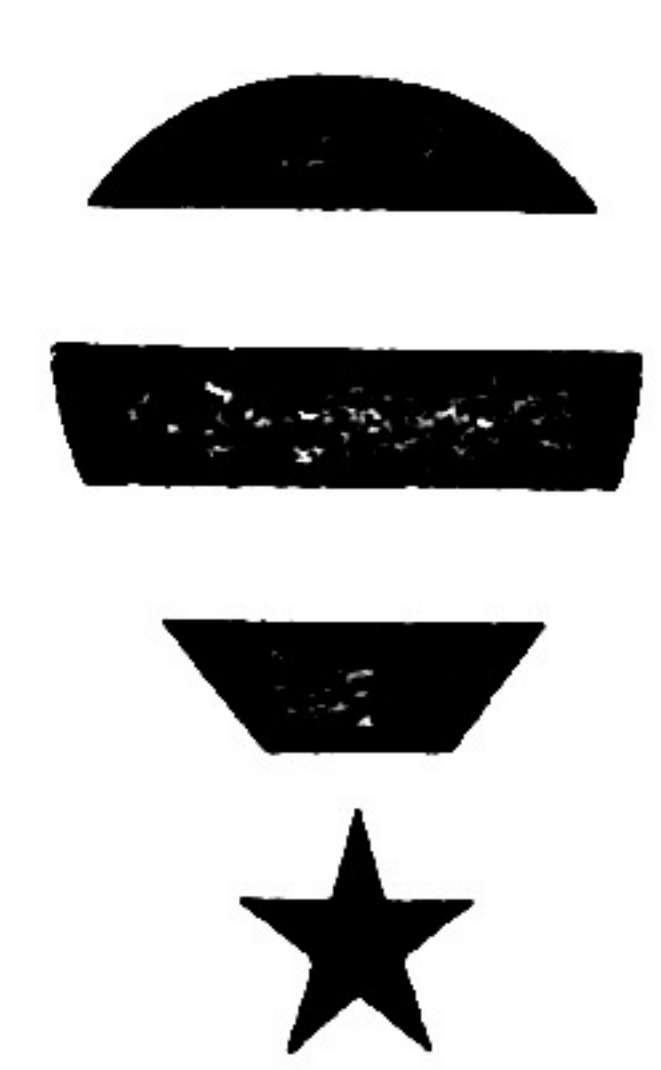
Serving Suggestions:
Eggs Benedict, Champagne & orange juice, coffee or tea

***WARNING:** Make sure you're not overheating your burner (don't let coils get glowing red!). Save this recipe for only very special occasions as it's not the best thing for the burner. If you want take along a small camping stove to cook on instead of using the burner.

David used this special treat when he was chef & balloon pilot at the Balloon Ranch. It's a great way to end a flight! We use it now in our own business for those "special occasions".

David E. & Joyce Wilsey

BUILDING FUND UPDATE



\$315,000!

Goal	\$1,000,000
	\$900,000
	\$800,000
	\$700,000
	\$600,000
	\$500,000
	\$400,000
	\$300,000
	\$200,000
	\$100,000