



It's not all about mushrooms at a Mushroom Club meeting -- how about some Candy Bars?

A few days before the Paul Bunyan Mushroom Club members were scheduled to assemble at my home for their monthly meeting, member Terry Schaedig sent me an email note. He explained that, along with everyone else who was coming to the meeting, he was planning to bring a dish to share. There was a problem, though. He needed crisp and buttery Nabisco Waverly crackers for the recipe. It seemed in the 10 years since he last prepared the recipe, Waverly crackers had disappeared from grocery store shelves. I hadn't even noticed.

I did a quick check on the internet and discovered Nabisco no longer makes Waverly crackers. I suggested Schaedig use Keebler Clubs instead. I still had no idea what he was making with crackers. Maybe some kind of hardy mushroom topping piled on crackers?

Looking fit, happy, healthy and not one bit out of breath after pulling another member out of the ditch just down the road from my house, Schaedig came in with an aluminum foil-covered plate in each hand. With a wide smile on his face, he handed the plates over to me.

I lifted a corner of the foil covering one plate. As I peeked in, my eyes focused on a perfectly-cut square of layers of chocolate and yes, crackers. The sweet aroma of peanut butter mixed with butterscotch hit my nostrils. I began to salivate uncontrollably.

It was difficult to wait until dessert time to eat one of those bars that kept tempting me from the buffet of food contributed by all the members in attendance. It was a good thing lunch was the first thing on our agenda for that meeting.

One bite of one perfectly cut Candy Bar - think butterscotch, peanut butter, chocolate and crunch. Chewy. Just enough chocolate. And, nice crunch from buttery, crisp crackers. Schaedig told me that after a lengthy quest for Waverly crackers, he ended up using Club Crackers. I'd say that was a perfect choice.

Schaedig told me the recipe came from his mother's recipe box. "Mom made these when she felt the kids were deserving (very infrequently) or when we went on strike (at least once a day) and demanded fair labor practices, which included her homemade Candy Bars."

After the group watched a DVD about mushroom identification and discussed a few items of Paul Bunyan Mushroom Club business, our meeting came to an end. I noticed some members grab a Candy Bar for the ride home. It was my lucky day. Schaedig left several for me. They didn't last long.

Terry Schaedig shared the Candy Bar recipe from his mother's recipe box. Lucky for you. And, lucky for me, Mushroom Club meetings aren't all about mushrooms!

If you enjoy learning about mushrooms, foraging for mushrooms, eating mushrooms and eating things that aren't mushrooms, you might like to get more information about the Paul Bunyan Mushroom Club. If you are interested, send an email to johnmike@charter.net.

Candy Bars

- 8 ounces Waverly Crackers (Terry's note: good luck with this one -- Club Crackers are a good substitute)
- 1 cup butter
- 1/2 cup milk
- 2 cups graham cracker crumbs
- 1 cup brown sugar (packed)
- 1/3 cup sugar
- 2/3 cup creamy peanut butter

- 1/2 cup milk chocolate chips

- 1/2 cup Butterscotch chips

Place a layer of crackers in the bottom of an ungreased 13- x 9-inch pan. Melt butter in a heavy saucepan and add milk, graham cracker crumbs and sugars. Bring to boil. Boil 5 minutes, stirring constantly. Pour half of mixture over crackers. Add second layer of crackers. Top with remaining crumb mixture and followed by a layer of crackers.

In a saucepan over low heat, melt chips and peanut butter and pour over crackers. Cool and cut into squares.

Notes from the back of recipe card:

- Crumble graham crackers pretty fine

- The graham cracker mix gets too thick if cooked too long. Try to get it to start boiling sooner.

Note from Terry:

I know I have added raisins in the past and there is a note that says you have to put in a lot for them to be noticeable. But, hey, why put anything healthy in with this belly buster?