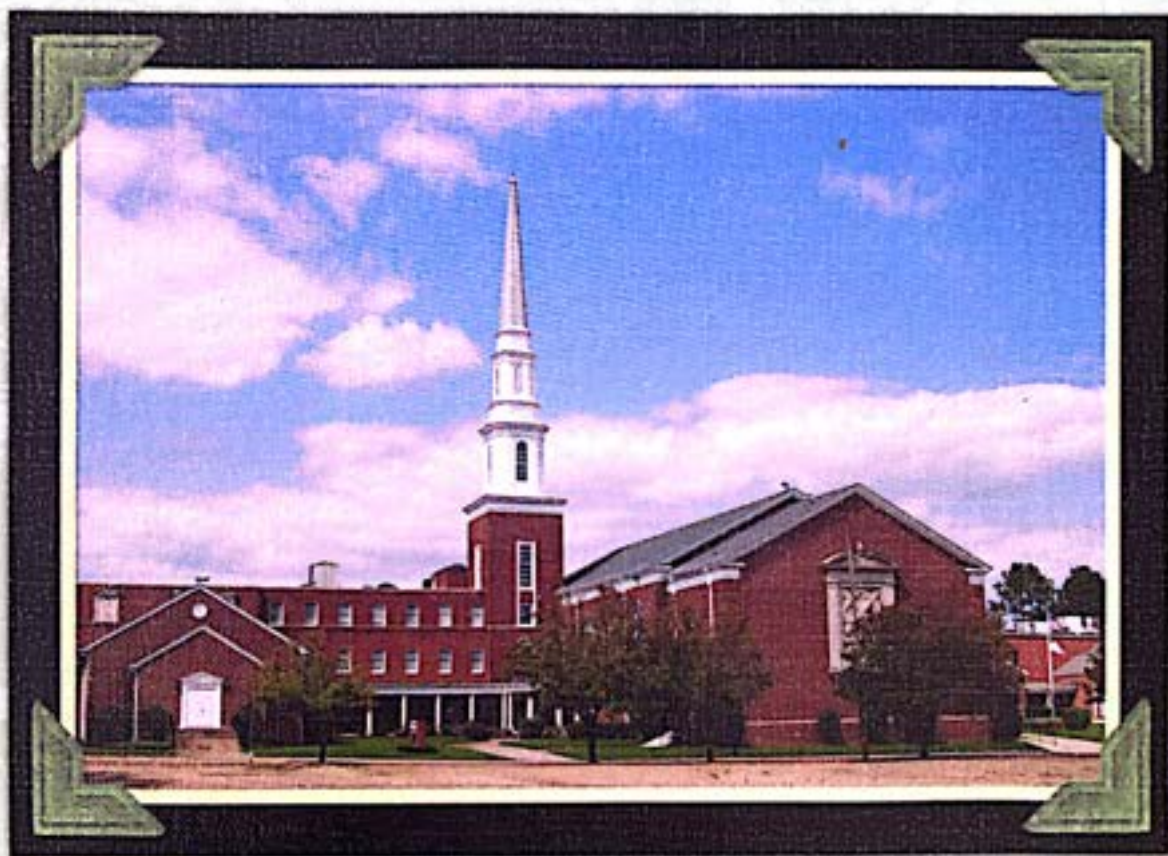


65 Years Together



Alta Woods Baptist Church Cookbook
1947-2012

Common Substitutions



If you don't have:

Use:

1 c. cake flour	1 c. minus 2 T. all-purpose flour
1 T. cornstarch (for thickening)	2 T. all-purpose flour
1 tsp. baking powder	1/2 tsp. cream of tartar plus 1/4 tsp. baking soda
1 pkg. active dry yeast.....	1 cake compressed yeast
1 c. sugar	1 c. brown sugar OR 2 c. sifted powdered sugar
1/4 c. fine dry bread crumbs	3/4 c. soft bread crumbs OR 1/4 c. cracker crumbs
1 c. honey	1 1/4 c. sugar plus 1/4 cup water, heated to dissolve
1 c. corn syrup	1 c. sugar plus 1/4 c. water, heated to dissolve
1 sq. (1 oz.) unsweetened chocolate.....	3 T. unsweetened cocoa powder plus 1 T. butter
1 c. whipping cream, whipped.....	2 c. whipped dessert topping
1 c. buttermilk.....	1 T. lemon juice or vinegar plus enough whole milk to make 1 c. (let stand 5 minutes before using)
1 c. whole milk	1/2 c. evaporated milk plus 1/2 c. water
1 c. light cream	1 T. melted butter plus enough milk to make 1 c.
1 c. tomato sauce	1/3 c. tomato paste plus 1/2 c. water
1 c. tomato juice	1/2 c. tomato sauce plus 1/2 c. water
1 sm. onion, chopped (1/3 c.)	1 tsp. onion powder OR 1 T. dried minced onion
1 tsp. dry mustard (in cooked mixtures)	1 T. prepared mustard
1 tsp. dried herbs.....	1 T. fresh herbs



Roasting Chart



Meats	Weight	Time	Temp.
Poultry			
Chicken (<i>whole</i>)	3 - 4 lbs.	1 1/4 - 1 1/2 hrs.	350°
	5 - 7 lbs.	2 - 2 1/4 hrs.	350°
Duck (<i>domestic</i>)	4 - 5 lbs.	1 1/4 - 1 3/4 hrs.	375°
Turkey (<i>unstuffed</i>)	12 - 18 lbs.	3 - 4 1/4 hrs.	325°
	19 - 24 lbs.	4 1/4 - 5 hrs.	325°
Pork			
Ham, fully cooked	7 - 8 lbs.	18 - 25 min./lb.	325°
(<i>bone in</i>)	14 - 16 lbs.	15 - 18 min./lb.	325°
Pork loin roast	2 - 5 lbs.	20 - 25 min./lb.	350°
Pork ribs	2 - 4 lbs.	1 1/2 - 2 hrs.	350°
Beef			
Beef, rib roast	4 - 8 lbs.	27 - 38 min./lb.	325°
(<i>bone in</i>)			
Eye round roast	2 - 3 lbs.	20 - 22 min./lb.	325°
Tenderloin (<i>whole</i>)	4 - 6 lbs.	45 - 60 min.	425°
Lamb			
Lamb (<i>leg, bone in</i>)	5 - 9 lbs.	20 - 30 min./lb.	325°

Time is based on meat at room temperature before roasting.
Test doneness at shortest time.

Perfect Pasta

Pasta	Cook Time
Angel Hair	1 - 2 min.
Cannelloni	7 - 9 min.
Fettuccine	6 - 8 min.
Lasagna	10 - 12 min.
Linguine	6 - 8 min.
Macaroni	8 - 10 min.
Manicotti	7 - 9 min.
Pappardelle	6 - 8 min.
Ravioli	7 - 9 min.
Rigatoni	10 - 12 min.
Rotelle	8 - 10 min.
Rotini	8 - 10 min.
Spaghetti	10 - 12 min.
Tortellini	10 - 12 min.
Vermicelli	4 - 6 min.
Ziti	10 - 12 min.

Time may vary 1 - 2 minutes.
Test doneness at shortest time.



65 Years Together

1947 - 2012

A Collection of Recipes by
Alta Woods Baptist Church
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altawoodsbaptist.org

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A Brief Sketch of Our Past

Alta Woods Baptist Church was born during a revival meeting held in newly developing South Jackson on the first weekend in May, 1947. Rev. J.A. Barnhill was the founding pastor. The church was organized with numbers of returning veterans from World War II and other people who were moving to Jackson.

Property was quickly located and purchased, and a "tabernacle" was erected for meetings of the church. Rev. Clyde Davis became the second pastor of the church in December, 1948. Under his leadership the church continued to grow and to establish itself in South Jackson.

When Rev. Davis resigned as pastor, the church called the Rev. Percy Cooper as its third pastor. During his ministry of eight years from 1950-1958, the church continued to grow numerically, in its organization, in buildings, and in every other conceivable way. His leadership prepared the church for the arrival of Dr. Joe H. Cothen, who became the fourth pastor of Alta Woods in September, 1958.

With the coming of Dr. Cothen as pastor, the growth of the church accelerated dramatically. During his pastorate, the average Sunday attendance topped the 1,000 mark and remained there. Several buildings,





including the present sanctuary and educational buildings and a new pastor's home were constructed. The church staff grew along with the church's membership, budget, program, and buildings. Dr. Cothen led the church to launch a new kindergarten and day care, which quickly set a high standard for church related kindergartens and day care centers in the state of Mississippi.

During the 1960s when the growth of South Jackson moved south and west of the Alta Woods neighborhood, some predicted that the church's rate of growth might decline. Early in 1968, Dr. Cothen resigned as pastor to join the faculty of New Orleans Baptist Theological Seminary. The church called Dr. Charles Myers from McAllister, Oklahoma, to become its next pastor. He led the church to construct a family life center in 1973. The youth ministry and direct mission involvement on the part of church members increased dramatically during the pastorate of Dr. Myers. The music ministry emerged with fully graded vocal choirs and hand bell choirs. The church was able to acquire additional property adjacent to the sanctuary on which the East Area Wing was added. In 1983, Dr. Myers retired during the construction of the East Area Wing.

In the summer of 1985 the church called Dr. Frank H. Thomas, Jr., from Cocoa, Florida, to become its next pastor. The church began to grow again as it filled out its staff and programs and launched new efforts in outreach. In the summer of 1989, South Jackson changed as a population shift got underway. Even as the church declined in membership, in budget, and in numbers of staff members, it refocused its ministry into two areas which offered opportunities for growth. The areas were the children and youth of the new families moving into the Alta Woods neighborhood and the growing number of senior adults throughout the Jackson metropolitan area. Today, some twenty-three years later, the church maintains aggressive outreach beyond the church campus. A strong core of members and new members, long serving professional staff, and lay volunteers, many from other churches in South Jackson which closed and/or moved, has stabilized the church during the years of transition and continues to provide the thrust of its outreach to the Jackson metropolitan community.





A Personal Testimony

My full name is William Arthur Compere; I go by Art. My wife's name is Doris Marie Meek Compere. Our children are Laura Marie, Richard Arthur, and David William. Our connection with Alta Woods Baptist Church began before we saw the church or knew any of the members. In 1972 near the end of our second tour as missionaries in Nigeria, Dr. Charles Myers, pastor of Alta Woods Baptist Church, wrote and invited us to spend our furlough in their home for furloughing missionaries. We gladly accepted the invitation and moved into the house as soon as we arrived home for the furlough. We lived in the house only one year before moving into our current home, which is eleven miles away. We have been members of the church since then.

The main reason we stayed with Alta Woods Baptist Church was because of their excellent youth ministry. Our children became involved in youth activities and wanted to stay. Of course, Doris and I were also happy there and did not mind going the extra distance.

That was years ago. Our children are now active adults in their own churches. But Doris and I are still at Alta Woods. We have become so connected to the church that we feel as though we would be unfair to both the church and ourselves if we left.

May God continue to bless Alta Woods Baptist Church.





Expression of Appreciation

The cookbook committee wishes to thank all who have helped in making this cookbook possible by sharing their favorite recipes with us. We have endeavored to combine the *40 Years Together Cookbook* recipes, published in 1987, with the new recipes submitted by our new members in order to provide an outstanding book of favorite foods that will be treasured and enjoyed by all. A special thanks to the office staff and volunteers who have helped in taking orders and keeping records.

All proceeds from the sale of this cookbook will go to the Mission Fund of Alta Woods.

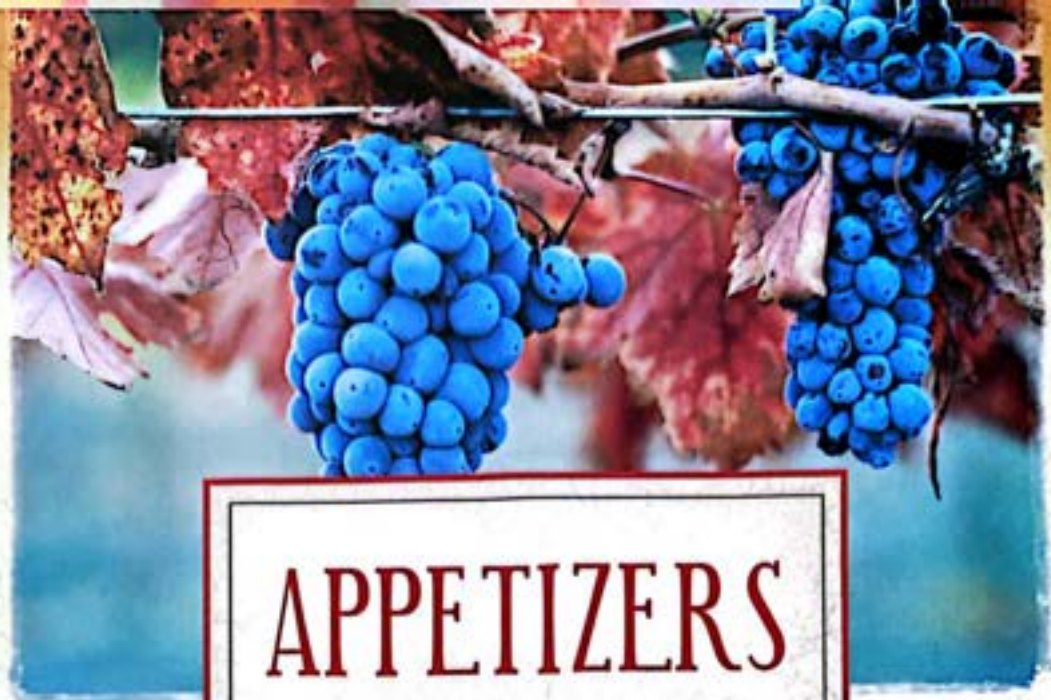




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APPETIZERS



BEVERAGES

*If any man thirst, let him
come unto me, and drink.*

*He that believeth on me,
as the scripture hath said,
out of his belly shall flow
rivers of living water.*

JOHN 7:37b-38

Helpful Hints

- Add flavor to tea by dissolving old-fashioned lemon drops or hard mint candies in it. They melt quickly and keep the tea brisk.
- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes; steep longer if you want a stronger flavor.
- Always chill juices or sodas before adding them to beverage recipes.
- Calorie-free club soda adds sparkle to iced fruit juices and reduces calories per portion.
- To cool your punch, float an ice ring made from the punch rather than using ice cubes. It appears more decorative, prevents diluting, and does not melt as quickly.
- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.
- When making fresh lemonade or orange juice, one lemon yields about $\frac{1}{4}$ cup juice, while one orange yields about $\frac{1}{3}$ cup juice.
- Never boil coffee; it brings out acids and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.
- Always use cold water for electric drip coffee makers. Use 1–2 tablespoons ground coffee for each cup of water.
- How many appetizers should you prepare? Allow 4–6 appetizers per guest if a meal quickly follows. If a late meal is planned, allow 6–8 appetizers per guest. If no meal follows, allow 8–10 pieces per guest.
- If serving appetizers buffet-style or seating is limited, consider no-mess finger foods that don't require utensils to eat.
- Think "outside the bowl." Choose brightly-colored bowls to set off dips or get creative with hollowed-out loaves of bread, bell peppers, heads of cabbage, or winter squash.
- Cheeses should be served at room temperature—approximately 70°.
- To keep appetizers hot, make sure you have enough oven space and warming plates to maintain their temperature.
- To keep appetizers cold, set bowls on top of ice or rotate bowls of dips from the fridge every hour or as needed.



APPETIZERS & BEVERAGES

ARTICHOKE DIP

Marilyn Russell Nolen
Patsy Rogers

1 can artichoke hearts
1 cup mayonnaise

1 cup Parmesan cheese
1 tsp. garlic powder

Mix and bake 20 minutes at 350 degrees. Serve with Ritz crackers

BACON BITS CHEESE BALL

Lena Causey

1 8 oz pkg. cream cheese
(softened)
1/3 cup sour cream
1/3 cup mayonnaise
1 cup mild cheddar cheese
(shredded)

1 cup toasted pecans (chopped)
1 pkg real bacon bits (Kroger
brand is good)
1/2 tsp. worchestershire sauce
2 or 3 finely chopped green
onions

Toast pecans in 350* oven for about 8-10 minutes. Set aside to cool. Mix first 3 ingredients well, add cheddar cheese and other ingredients. Add only half of pecans. Chill mixture until firm enough to shape into a ball. Place other pecans on waxed paper and roll cheese ball in pecans. Keep refrigerated until served. Serve with Wheat Thins.

BACON & CHEESE ROLL UPS

Elizabeth Thomas
Mrs. Eloise Thomas

Jar of Cheese Whiz
loaf of white bread

uncooked bacon

Cut off bread crust. Cut bread into thirds. Cover with Cheeze Whiz. Cut bacon into thirds. Put bacon on bread and roll it up. Broil until you think it is done. Serve with white grape juice..



BEEF DIP

Debbie Hughes

1 lb. ground chuck 1 tsp. sugar ¾ tsp. dried oregano, crushed
½ c. chopped onion ¼ cup 1 - 8 oz. pkg. cream cheese
catsup (soft)
1 clove garlic, minced ½ cup grated Parmesan cheese
1 -8 oz. can tomato sauce

Cook ground chuck, onion and garlic until brown. drain. Add tomato sauce, catsup, oregano and sugar. Cover and simmer gently for 10 minutes and add cheese. Makes 3 cups. Triple this recipe to fill crock pot. Use Tostidos corn chips to dip.

CHEESE BALL

Eloise Thomas

2 cups (8 oz.) shredded cheddar cheese ½ cup butter, softened
1 cup pitted dates, chopped 1 Tbsp. brandy
½ cup toasted sliced almonds

In 1 ½ quart mixer bowl, combine all ingredients except almonds. Beat at medium speed, scraping bowl often, until well blended. Shape mixture into large ball. Roll in toasted almonds, cover, and refrigerate. Remove from refrigerator ½ hour before serving. Serve with assorted crackers. Yields 1 cheese ball.

CHEESE COOKIES

Bernadine Johnson

2 sticks butter or margarine 1 tsp. salt
8 oz. sharp cheddar cheese, ½ tsp. red pepper
grated 2 cups Rice Krispies
2 cups plain flour

Mix together butter or margarine, cheese, flour, salt and pepper. Stir in 2 cups of Rice Krispies. Roll in balls. Place on ungreased cookie sheet. Take fork, dip in water and press down on ball one way and then the other way, leaving imprint of fork on the cookies and, also, this flattens them. Bake at 350 degrees for about 20 minutes.





CHEESE PUFFS

Pam Courtney

2 jars Kraft Old English cheese
1 1/2 sticks oleo, softened
1 egg

1 loaf thin sliced bread
garlic powder

Mix cheese, oleo and egg with electric mixer. Sprinkle with garlic powder to taste. But crust off bread. Spread cheese mixture between 2 slices of bread. Cut "sandwich" into 4 triangles. Spread cheese mixture on top and sides of each triangle. Freeze. Take out frozen. Spray cookie sheet with Pam or grease with oleo. Space cheese triangles on cookie sheet so they do not touch. Bake at 400 degrees for 5-8 minutes. Serve hot.

CHEESE SQUARES

Louise Ditto

1 loaf French bread
1 - 3 oz. pkg. cream cheese
1 lb. sharp cheddar cheese,
grated

1 stick oleo
2 egg whites, stiffly beaten

Remove crust from bread and cut into 1 inch squares. In a double boiler, melt cheese and oleo. (I do it in the microwave.) When melted, mix well, then fold into egg whites. Drop cubes into mixture' coat well. Shake off excess, then place on wax paper lined cookie sheet and freeze. Place in plastic bags and store in freezer. Bake at 450 degrees 7 to 8 minutes Double or triple the cheese mixture to use the whole loaf of bread.

CHEESE RING

Jo Haynes

1 lb. grated sharp cheese
1 cup finely chopped nuts
1 cup mayonnaise
1 small onion, finely grated

black pepper
dash cayenne
strawberry preserves, optional

Combine all ingredients except preserves. season to taste with pepper. Mix well and place in a 5 or 6 cup lightly greased ring mold. Refrigerate until firm for several hours or overnight. To serve, unmold and if desired, fill center with strawberry preserves or serve plain with crackers.





CHILI ROASTED PEANUTS

Deborah White Duncan

- | | |
|---------------------------------|-----------------------|
| 2 Tbsp. vegetable oil | 2 lbs. salted peanuts |
| 4 cloves of garlic, minced | 1 tsp. chili powder |
| 1 Tbsp. dried red pepper flakes | |

Preheat oven to 350 degrees. Heat oil in skillet over medium heat. Add garlic and pepper flakes and cook for 1 minute. Add peanuts and stir to combine. Transfer peanuts to baking sheet. Bake until slightly browned - about 10 minutes. Sprinkle with chili powder and toss to combine.

CHILI SAUCE

Mary Fae Polk

- | | |
|--------------------------|---|
| 8 cups chopped onions | 5 cups chopped bell peppers |
| 17 cups chopped tomatoes | ½ can pickle spice (tie in white cloth) |
| 5 cups sugar | 1 Tbsp. black pepper |
| 2 pints vinegar | salt to taste |
| 8 hot peppers, chopped | |

Boil all ingredients together about 1 hour and 4 minutes. Cook longer, if not thick enough. Pour into sterilized pint jars. Boil lids 2 minutes before placing on jars. This sauce is delicious on vegetables such as peas, butter beans, etc. also good over cream cheese on crackers. Makes 16 pints.

CHIPPED BEEF DIP

Kathy Thaggard

- | | |
|---------------------------------------|--------------------------|
| 3 (8 oz) pkg cream cheese, softened | One tsp Accent flavoring |
| One jar dried beef, chopped | 4 green onions |
| 4 oz black olives, chopped | fritos |
| ½ C chopped canned mushrooms, drained | |

Chop beef, olives, mushrooms, and onions (food processor works well) Stir into softened cream cheese. Add Accent. Chill Serve with fritos





COCKTAIL MEATBALLS

Martha Sebren

3 lbs. ground chuck
 1 lb. hot sausage
 1 onion
 3 slices stale bread
 3 eggs
 1 tsp. salt
 ¼ tsp. pepper
 .
 .

Sauce:
 12 oz. bottle chili sauce
 10 oz. jar grape jelly
 3 Tbsp. lemon juice
 2 Tbsp. prepared mustard
 1 cup catsup
 1 Tbsp. oil
 2 Tbsp. brown sugar
 1 cup water

Meat Balls: Grate onion. Soak bread in milk. Beat eggs. Mix all ingredients. Shape into balls the size of a walnut. Fry.. Sauce: Mix all ingredients. Simmer for 15 minutes. Add meat balls to sauce and simmer for 1 hour. Serve warm.

COCKTAIL MEAT BALLS

Agnes Middleton

1 lb. ground chuck
 ½ c. Progresso bread crumbs
 ⅓ c. minced onion
 ¼ c. milk

1 egg
 1 Tbsp parsley
 1 tsp. salt and pepper
 ½ tsp. Worcestershire

Mix meat, bread crumbs, onion, salt and pepper, milk, egg, parsley and Worcestershire, Gently shape into small balls. Cook meat balls in oven or fry.

Sauce

1- 12 oz. jar chili sauce

4 or 5 oz. grape jelly

Heat chili sauce and jelly in skillet, stirring constantly until jelly is melted. Add meat balls and stir well. Simmer 30 minutes, or pour into slow cooker and simmer for a few hours. Note: I always double the recipe.





CORN BEEF SANDWICHES

Bradis (Tanner) Ivy

- | | |
|-------------------------------------|-----------------|
| 1 large can Libby's corn beef only. | 2 pieces celery |
| 1 small jar sweet pickle relish | salt |
| 6 hard boiled eggs | mustard |
| 1 small onion | mayonnaise |

Put first items through food chopper. Add a little salt, mustard and mayonnaise. Mix to spreading consistency. Can be doubled for a large crowd.

CRAB MEAT DIP

Sherry Howard

- | | |
|-----------------------------|------------------------|
| 1 can (6 1/2 oz.) crab meat | 1/2 tsp. lemon juice |
| 1 pkg. (3 oz.) cream cheese | 1/2 tsp. onion, minced |
| 1 Tbsp mayonnaise | 48 fresh mushrooms |
| 1 tsp. mustard | |

Mix all ingredients together. Cream cheese must be at room temperature. Use 48 fresh mushroom caps. Fill each mushroom with 1 teaspoon of filling and cook on 350 degrees for 5 minutes. This recipe can also be used as a party dip.

CROCK OF CURRIED CHEESE SPREAD

Mary Helen Dent

- | | |
|---|------------------------------|
| 2 cups shredded cheddar cheese | 1/2 cup chopped green onions |
| 1 can (4 1/4 oz.) chopped black olives, drained | 1 small clove garlic, minced |
| 1/2 cup sour cream | salt to taste |
| | 1 tsp. curry powder |

Combine all ingredients in mixing bowl, mixing until well blended. Store in refrigerator in covered container. Serve with crackers. Makes about 1 pint.

FROSTBITTEN SUGARED CRANBERRIES

Blanche Murff

- | | |
|--------------------|------------------------------|
| 1 pkg. cranberries | 1 lb. powdered sugar, sifted |
| 1 egg white | |

(continued)





Freeze cranberries in original package for 24 hours. Thaw completely. Refreeze. When ready for use, thaw completely. Wash and dry well. Just barely break egg white with fork in shallow dish. Coat cranberries, one handful at a time in egg white. Roll in powdered sugar until well covered. Place on tray in one layer to dry. Store in a plastic container. They keep about a week. These are served in Finland at Christmas time. In Finland they have frozen and thawed before they are picked. It makes them softer and cuts the tartness.

FROSTED HAM BALL

Evelyn Wood

½ lb. cooked ham, ground	¼ cup mayonnaise
⅓ cup raisins	1 pkg. cream cheese (3 oz.)
1 Tbsp. grated onion	1 Tbsp. milk
¼ tsp curry powder	chopped parsley

Mix first 5 ingredients; shape into a ball and put on serving plate. Chill overnight. Mix cream cheese with milk until smooth and spread on ball. Sprinkle with parsley and chill until serving time. Serve with crackers.

GOLDFISH CRUNCHIES

Connie S. Kossen

16 oz. goldfish crackers	3 to 4 Tbsp. cooking oil
1 pkg. Ranch dressing mix (dry)	

Pour dry dressing mix on crackers. Add oil gradually while stirring until all crackers are coated. Store in plastic container. Stays fresh for weeks.

GRANNY LINDSEY'S GREEN TOMATO RELISH

Sandra Walker

12 green tomatoes	1 cup vinegar
1 cup sugar	½ box mixed pickling spices (in a bag)
6 medium onions	salt
1 cup water	

1. Layer of tomatoes 2. Layer of onions 3. Salt Combine until all tomatoes and onions are used. Let set overnight. Next day drain water off. Mix other ingredients and add. Cook slowly and stir often until tender. Don't keep too long with canning or freezing Yield: about 5½ cups.





HAM DELIGHTS

Billie Sue Leggett

2 pkg. Pepperidge Farm rolls
1 large pkg. sliced ham
1 pkg. sliced Swiss or
Mozzarella cheese
½ lb. margarine

3 Tbsp. poppy seeds
3 Tbsp. mustard
1 tsp. Worcestershire
1 medium onion, chopped

Melt margarine and add poppy seed, Worcestershire, mustard and chopped onions. Remove rolls from foil pan and slice lengthwise, returning bottom half to pan. Spoon on margarine mixture to each half of rolls. Place a layer of ham and sliced cheese on bottom half of rolls, covering with top half. Cut into "2 roll" portions. Wrap in foil and bake 10-15 minutes at 400 degrees. You can prepare a day ahead and bake when needed.

HAM RINGS

Martha Sebren

8 oz. cream cheese
½ cup chopped olives
1 tsp. Worcestershire
1 Tbsp. horseradish

¼ cup Parmesan cheese
½ tsp. garlic salt
1 pkg. thin sliced recto ham

Lay ham on cabinet, separating each slice. Mix all other ingredients (beat with mixer); spread on ham slices. Roll up slices (jelly roll fashion). Leave in refrigerator overnight. Slice, making approximately 10 slices per roll. Serve with crackers.

HOMEMADE SALSA

Jeanette Creekmore

1 10 oz. can ROTELsauce (I
prefer mild)
1 -14½ oz. petite diced tomatoes

1 tsp. garlic salt (I use Lawry's)
1 tsp. onion salt

Process rotel in a food processor or blender until smooth. Process the canned tomatoes until they are not so chunky. Add garlic salt and onion salt. Chill. Note: Be sure and taste to see if you feel like the amount of salt is right.





HONEY BALLS

Peggy Roberts

1 cup Crisco
 ¼ cup honey
 2 cups sifted flour
 ½ tsp. salt

2 tsp. vanilla
 2 cups chopped pecans
 powdered sugar

Cream Crisco and honey. Sift flour; measure 2 cups; add salt and sift again twice. Add flour gradually to shortening mixture, then vanilla, and the nuts. When thoroughly mixed, form in very small balls, place on greased baking sheet' bake in 300 degree oven for 30-45 minutes (light brown). Roll in powdered sugar while hot.

HOT ARTICHOKE SPREAD

Deborah White Duncan

1 14 oz. can artichokes, drained
 and chopped
 1 cup grated Parmesan cheese

1 pkg. Italian salad dressing mix
 (dry).
 1 cup mayonnaise

Blend all ingredients. Bake at 350 degrees for 20 minutes. (or at full power in a microwave oven for 5 minutes.)

HOT DOGS IN A BLANKET

Amie Haynes

hot dogs
 cheese slices

bacon

Make a cut partly through length of hot dog. Put cheese slice in cut. Wrap bacon around hot dog to hold cheese. Hold bacon on with toothpick. Bake in 400 degree oven until bacon is crisp.

HOT ONION DIP

Jo Patrick

3 (8 ounces) cream cheese
 3 cups Parmesan cheese

1 cup mayonnaise
 1 bag frozen chopped onions

Defrost and squeeze out all water in the onions. Combine all ingredients and bake at 350 degrees for 15 to 20 minutes. Serve warm with Frito Scoop chips.





HOT ONION DIP

Jo Patrick

3 eight-oz Cream Cheese
3 C Parmesan cheese
1 C mayo

1 bag frozen chopped onions--
defrost and squeeze out all
water

Combine all ingredients and bake at 350° for 15 to 20 minutes. Serve warm with Frito Scoop chips.

KRAMELCORN

Sandra Hammond

2 sticks butter or margarine
½ cup Karo
box of brown sugar
½ tsp. salt

½ tsp. butter flavor
½ tsp. soda
6 quarts popcorn

Mix first 4 ingredients; cook 5 minutes. Remove from heat. Add flavorings and soda. Stir over popcorn until covered. Bake at 200 degrees for 45 minutes to 1 hour. Stir every 15 minutes.

LAYERED TACO DIP

Billie Sue Leggett

2 cans bean dip (plain or hot)
2 large avocados, peeled and
seeded
1 cup mayonnaise
¼ tsp. salt
1 Tbsp. lemon juice

1 - 16oz. sour cream
1 - 14 oz. pkg taco mix
green onions
tomatoes
grated cheese

First Layer: On a flat plate spread bean dip. Second Layer: Purée together avocados, mayonnaise, salt, lemon juice. Spread over bean dip, leaving about ¼ edge. Third Layer: Mix sour cream with taco mix and spread over avocado mixture, leaving 1.4 edge. Garnish with chopped green onions, tomatoes and shredded cheese. Serve with unsalted tortilla chips.





MEXICAN DIP

Sandra Hammond

- 1 - 16 oz. can refried beans
- 1/2 pkg. taco mix
- 1 - 6oz. carton avocado dip
- 8 oz. sour cream
- 4 1/2 oz. can ripe olives, chopped
- 2 large tomatoes, diced
- 1 small onion, chopped
- 1 -4oz. can chopped green chillies
- 6 oz. grated Monterey Jack cheese.

Mix the refried beans and taco mix. Spread in 9x13 glass dish Mix the dip and sour cream together. Spread over first layer. Layer the olives, tomatoes, onion green chillies and cheese over the second layer. Refrigerate. Serve with Fritos or Doritos.

MEXICAN HOT SAUCE

Connie S. Kossen

- 1 large can whole tomatoes (32 oz)
- 1 Tbsp. crushed red pepper
- 1 Tbsp. minced garlic
- 1 Tbsp. vinegar (white)
- 1 Tbsp. vegetable oil
- 1 Tbsp. salt
- 1 chopped jalapeño pepper

Put in blender. Blend only about 5 to 10 seconds so consistency is lumpy. Delicious as a dip with Doritos or as accompaniment to any Mexican dish. Store in refrigerator. Gets "hotter" with age.

OLIVE CHEESE BALL

Patsy Rogers

- 2 (8 oz.) pkg. cream cheese, softened
- 4 cups (1 lb.) shredded mild cheddar cheese
- 2 tsp. olive juice
- 1 envelope Italian salad dressing mix
- 1/4 cup chopped pimento stuffed olives
- 1 cup chopped pecans

Combine all ingredients except pecans. mix well. Shape into a ball. Coat with pecans. Chill





ONION SOUFFLÉ

Bobbie Pitts

3 - 8-oz pkg cream cheese
½ cup mayo
1 (12 oz) pkg frozen onions
½ t garlic powder

2 cups parmesan cheese (I
sprinkle this on top with
paprika)

Mix and place in 10 x 13 pan. Bake for 15 minutes. Serve with crackers

OPEN FACED CUCUMBER SANDWICHES

Martha Sebren

½ pkg. Good Seasons Italian
salad dressing mix
2 level Tbsp. mayonnaise

8 oz. cream cheese
1 loaf party rye
cucumber and dill weed

Mix cream cheese, Italian dressing mix and mayonnaise. Whip with mixer until creamy. Spread on a slice of party rye. Lay two very thin slices of cucumber to top. Sprinkle with dill weed.

PECAN CHEESE BALL

Eleanor Renfrow

1 8 oz. pkg. cream cheese
¼ lb. sharp cheddar cheese,
grated
¼ to ½ lb. blue cheese, optional

½ cup finely chopped pecans
¼ cup parsley, dried
3 Tbsp. Worcestershire sauce
½ Tbsp. minced onions

Mix together. Chill until ready to use. Shape into 2 balls 20 to 30 minutes before serving.

PARTY MEAL BALLS

Lucretia Berry

2 lbs ground chuck
1 (10 oz) jar grape jelly
1 (12 oz) bottle chili sauce

1 small onion
salt and pepper to taste

Grate onion into the ground chuck; add salt and pepper - mix well and form into one-inch balls. In a large skillet, bring to boil chili sauce and jelly. Place uncooked meatballs in the sauce. Lower the heat and simmer for one hour. Serve in a chafing dish - provide toothpicks.





PARTY CRISPIX MIX

Evelyna Beaty

5 Tbsp. butter or margarine
1 tsp. garlic salt
1 tsp. onion salt
4 tsp. lemon juice
3 Tbsp. Worcestershire

7 cups Kelloggs Crispix
5 cups Kelloggs Fruit Loops
6 cups salted mixed nuts
4 cups pretzels

Melt butter in large pan in oven at 250 degrees. Remove from oven. Stir in garlic salt, onion salt, lemon juice and Worcestershire. Add Kelloggs Crispix and Fruit Loops, nuts and pretzels, stirring until coated. Bake at 250 degrees for 45 minutes, stirring every 15 minutes. Spread on wax paper to cool. Yields: 1 gallon

PEAR HONEY

Jeanette Everett

2½ lbs. pears (peeled, cored
and ground)

2 lbs. sugar
1 medium can pineapple, grated

Mix pears and pineapple. Place on medium heat, slowly adding sugar. Bring to a hard rolling boil. Pour into jars.

PEAR RELISH

Hallie Netherland

2 quarts ground pears, not too
ripe
1 red pepper
9 bell peppers
6 hot small peppers
6 medium onions
1 can pimento, diced

½ cup salt
4 cups sugar
8 tsp. flour
4 tsp. ground mustard
1 tsp. turmeric
1½ quart apple cider vinegar

Grind pears, peppers and onion. Pour salt over mix and let stand one hour. Drain off all juice. Sift dry ingredients and stir in cold vinegar. Bring vinegar mix to boil. When thick, add pear mixture and pimentos. Boil 5 minutes. Put in jars while hot and seal.



PEPPER JELLY

Mrs. Mildred Dukes

½ cup hot peppers
¾ cup bell peppers
¼ tsp. salt
6 cups sugar

1 ½ cup apple cider vinegar
1 - 6 oz. bottle Certo
green food coloring

Put peppers and 1 cup vinegar in blender on liquefy for 30 seconds. Rinse blender with remaining vinegar. Put sugar, pepper and vinegar in large pot; add salt. Bring to a hard boil for 1 minute. Set off to cool for 10 minutes. Add Certo and food coloring. Boil for 1 minute more. Pour in small jars. Makes six pints

PEPPER JELLY TURNOVERS

Ruby Russell

1 -5 oz. jar Old English cheese
1 cup flour
1 -4 oz. jar hot pepper jelly

½ cup oleo
2 Tbsp. water

Cut cheese and oleo into flour. Quickly stir in water and shape into ball. Refrigerate overnight. Roll out dough very thin and cut with a biscuit cutter into 2 inch circles. Place ½ t. pepper jelly in center of each circle. Fold over and crimp edges with fork. Bake at 375 degrees for 10 minutes. May be filled with orange marmalade and dusted with powdered sugar for serving with morning coffee. Turnovers may be frozen before or after baking. Reheat before serving.

PEPPER RELISH

Bradis (Tanner) Ivy

3 hot peppers -red
15 bell peppers
15 green peppers
15 medium onions

2 Tbsp. salt
2 cups sugar
2 ½ pints vinegar

Grind the peppers and onions on coarse blade of a food chopper. Pour boiling water over mixture; let stand 10 minutes. Drain and add salt, sugar, and vinegar. Boil 15 minutes, pour into jars and seal.





PINEAPPLE CHEESE BALL

Virginia Pennington

- | | |
|--------------------------------------|-------------------------------|
| 2 8-oz cream cheese, softened | 1 T seasoned salt |
| 1 8-oz pkg pepperoni, chopped | ½ bell pepper, finely chopped |
| 1 8-oz crushed pineapple,
drained | 2 T finely chopped onion |

Mix all ingredients together until firm. Shape into 2 or 3 balls. Serve with crackers.

POPPIN FRESH BARBECUE CUPS

Bess Ponder

- | | |
|----------------------------|-----------------------------|
| 1 lb ground chuck | ½ C favorite barbecue sauce |
| 1 T minced onions | 2 T brown sugar |
| 1 can Hungry Jack Biscuits | 1 C grated cheese, cheddar |

Brown meat and drain. Add all other ingredients except biscuits and cheese. Press biscuits into buttered muffin pans. Fill each with meat mixture and add cheese. Bake at 350° until biscuits are brown.

QUICK PARTY MEAT BALLS

Connie S. Kossen

- | | |
|--------------------------------|-----------------------|
| 1 pkg. frozen meat balls (100) | 2 cans barbecue sauce |
| 2 cans mushroom gravy | |

Pour gravy and barbecue sauce over frozen meat balls. Simmer 40 - 45 minutes. Serve in chafing dish.

SALMON DIP

Judy Green

- | | |
|------------------------------|---------------------------|
| 1 can red salmon | 1 Tbsp. mayonnaise |
| 8 oz. cream cheese | dash Worcestershire sauce |
| 1 medium purple onion, diced | |

Stir all ingredients together until well mixed. Chill for at least one hour and serve with your favorite crackers!





SAUSAGE PARTY DIP

Bobbie Pitts

- | | |
|--|-------------------------------|
| 1 pkg cocktail sausage or cut
up sausage link | 1 can pineapple |
| 1 jar bar-b-que sauce | 1 small jar apricot preserves |
| | 1 bell pepper |

Mix together all ingredients and cook until done. Serve in a crock pot.

SAUSAGE PUFFS

Marilyn Russell Nolen

- | | |
|-----------------------------|--|
| 2 pkgs. crescent rolls | jalapeño's, you decide how
many, finely chopped |
| 1 pkg. cream cheese (8 oz.) | |
| 1 small onion chopped fine | 1 lb. ground sausage |

Brown sausage. Add peppers and onions and sauté for a few minutes. Drain. Cool. Add cream cheese and mix. Cut each triangle of the rolls into two triangles. Put a spoonful of the mixture in the center of the triangle and pull up the sides. Cook at 350 degrees for about 10 minutes or until brown.

SAVORY PRETZELS

Jan Gabriel

- | | |
|------------------------------|---------------------|
| 2 lbs small pretzels | 1 t garlic powder |
| 2 C oil---can use olive oil | 3 t dried dill weed |
| 2 pkg dry ranch dressing mix | |

Mix last 4 ingredients first and pour over the pretzels that have been placed in a large container. Shake well and turn often for 3 days.

SHRIMP ARNAUD

Eloise Thomas

- | | |
|----------------------|--|
| 1 ½ cup vinegar | 2 Tbsp prepared mustard |
| 1 ½ cup salad oil | 6 lb. shrimp, cooked (30 per
pound) |
| 1 ½ cup chili sauce | |
| 1 ½ tsp. garlic salt | |

Blend together vinegar, salad oil, chili sauce, garlic salt and mustard. Add shrimp; toss lightly to coat. Chill in marinade overnight. Serve with picks. (Better the second day)





SHRIMP DIP

Sandra Hammond

8 oz. cream cheese
4 1/2 oz. can shrimp
3 Tbsp. grated onion

1 tsp. Worcestershire
enough mayonnaise to make
creamy

Mix all together and serve with vegetables or chips.

SHRIMP DIP

Lynn Lee

1 small can shrimp
1 pkg. Lipton onion soup mix

1 - 8oz. pkg. cream cheese
1/2 pint sour cream

Let cheese get to room temperature. Drain shrimp, saving juice. Combine all ingredients. Add juice from shrimp, if needed.

SMOKIE BEEF CHEESE BALL

Norma Kinsley

2 - 8 oz. pkg. cream cheese
2 pkg. smoked beef
1 Tbsp. Worcestershire

1/2 cup chopped pecans
1 bunch green onions, chopped
(tops only)

Mix all together and form into ball. Serve with assorted crackers.

SOUTHERN CANNONBALLS

Twyla Jackson

1 lb. hot sausage
2 cups sharp cheddar cheese,
shredded

2 cups Bisquick
1 tsp. onion powder
1 Tbsp. poultry seasoning

Combine all ingredients, mixing well. Roll into walnut-sized balls. Bake on ungreased cookie sheet at 400 degrees for 15 minutes. Drain and serve hot. Makes about 4 dozen balls.





SPINACH BALLS

Martha Sebren

2 - 10 oz. pkg. chopped frozen spinach
2 cups Pepperidge Farm herb stuffing mix
2 large onions
6 eggs

$\frac{3}{4}$ cup melted butter
 $\frac{1}{2}$ cup Parmesan cheese
1 $\frac{1}{2}$ tsp. garlic salt
1 Tbsp. pepper
 $\frac{1}{2}$ tsp. thyme
1 tsp. MSG

Cook and drain spinach. Chop onions. Beat eggs well. Combine all ingredients. Mix well and shape into tiny balls. Bake in 325 degree oven for 20-25 minutes. Makes 8 dozen.

SPINACH DIP

Nadine Maxwell

1 box frozen spinach
3 green onions, chopped
2 cups mayonnaise
1 Tbsp. garlic powder

$\frac{1}{2}$ tsp. lemon juice
 $\frac{1}{2}$ tsp. Worcestershire
2 tsp. season salt

Boil spinach until tender and drain. Stir all together with a fork and serve with chips.

SPINACH IN THE ROUND

Mrs. Roy Womack

1 cup sour cream
1 cup mayonnaise
1 can water chestnuts
2 bunches green onions

2 pkg. frozen chopped spinach
1 envelope Knorr vegetable soup mix

Drain water chestnuts and chop onions. Let spinach thaw; squeeze out water. Mix all ingredients together. Make 1 day ahead of serving. Serve with crackers and King's Hawaiian bread. Cut 4 inch round from center of bread. Fill with spread before serving. Bread may be fresh, or frozen when bought.





SUGARED CRANBERRY TRAIL MIX

Bess Ponder

- 1 C whole almonds
- 2 C small pretzels
- 1 C dried cranberries
- 1 egg white--beat until foamy
- ½ C sugar
- ½ t ground cinnamon
- ½ t salt

Preheat oven to 350°. Toast almonds--7 to 8 minutes---COOL! Reduce oven to 225°. In large bowl, combine almonds, pretzels and cranberries. Pour foamy egg whites over pretzel mixture and toss until well coated. In small bowl, combine sugar, cinnamon and salt. Sprinkle over pretzel mixture and toss till well coated. Spread on greased baking sheet. Bake one hour, stirring every 15 minutes. Cool completely on a baking sheet. Store in airtight container. Makes 5 cups.

SUPER NACHOS

Tom Kossen

- 1 pkg. Doritos
- 2 Tbsp. margarine, melted
- 1 - 8 oz. pkg. sharp cheddar cheese
- 1 pkg. Monterey Jack cheese with jalapeños

Shred cheeses. Set aside. Spread chips on cookie sheet. Pour melted butter over chips. Heat in 350 degree oven for 5 minutes. Spread cheddar cheese over heated chips. Then spread Monterey Jack cheese over cheddar. Broil until cheese is melted and bubbling....Variations for layers: Refried beans, cheese. 2. Cooked ground meat, refried beans, cheese.

SWEDISH MEATBALLS

Jerry Lynn Hughes

- 2 lb. ground chuck
- 1 onion
- 1 egg
- 1 - 10 oz. jar grape jelly
- 1 - 12 oz. jar chili sauce
- 2 lemons
- salt and pepper to taste

Mix together ground chuck, onion grated, egg, salt and pepper. Mix well with hands, then roll into small balls. For the sauce add chili sauce, grape jelly, and juice of lemons. Bring the sauce to a simmer and drop in the meat balls from the outer edge. Simmer for 1 to 1 ½ hours. Serve hot in fondue or crockpot.





SWEET CRISPY GREEN TOMATO PICKLES

Hallie Netherland

- | | |
|-----------------------------------|-----------------------|
| 4 lb. green tomatoes, sliced thin | 1 Tbsp. salt |
| 1 cup slaked lime | 4 ½ lb sugar |
| 1 gallon water | 1 pkg. pickling spice |
| 2 quarts white vinegar | |

Soak tomatoes in lime/water solution 24 hours. Drain. Rinse well. Cover with clear water for 3 hours. Boil vinegar, salt, sugar and spices until sugar dissolves. Cool. Drain tomatoes. Heat syrup to boiling and add tomatoes. Cook 35 minutes. Put in sterilized jars and seal.

TAMALE DIP

Judy Green

- | | |
|-----------------------|---------------------------|
| 1 lb. Velveeta cheese | 1 can chili without beans |
| 2 cans tamales | |

Melt cheese. Mash tamales and add to cheese and chili. Heat well and serve. This is great served in a crock pot. Serve with corn chips. Peppers may be added for extra zing!

TEXAS TORTE

Helen Aikens

- | | |
|---------------------------------------|---|
| 2 eggs, beaten | ½ lb. sharp cheddar cheese,
grated |
| 2 Tbsp. flour | 1 (3 or 4 oz.) can chopped green
chilies |
| ½ tsp. salt | |
| ½ cup milk | |
| ½ lb. Monterey Jack cheese,
grated | |

To eggs, add flour, salt and milk. Beat well. Add remaining ingredients and mix well. Pour into a flat well greased 8x12 inch Pyrex baking dish and bake at 350 degrees for about 35 minutes. Cut into tiny squares and serve as a hot hors d'oeuvre. Makes 96 squares.

VEGETABLE CHEESE BALL

Toni Goodnight

- | | |
|-------------------------------|-----------------------------------|
| 8 oz. cream cheese | ½ large or 1 small carrot, grated |
| ½ medium bell pepper, chopped | 1 to 1 ½ Tbsp. mayonnaise |
| ½ medium red onion, chopped | |

(continued)





Mix - Make into ball. Put in refrigerator to get cold. If you put this in food processor, it makes a good vegetable dip.

VEGGIE SQUARES

Bess Ponder

2 cans Pillsbury Crescent
Dinner Rolls
2, 8-oz cream cheese
 $\frac{2}{3}$ C mayo
1 pkg dry ranch dressing

$\frac{3}{4}$ C each: finely chopped
radishes, green onions,
carrots
grated cheese

Unroll dinner rolls and place side by side in long cookie sheet patting together until it makes one long crust. Bake until light brown and let cool completely. Mix well cream cheese, mayo, dry ranch dressing. Spread this on top of cooled crust. Sprinkle with finely chopped vegetables, Grate cheese on top. Keep refrigerated.

ZUCCHINI APPETIZERS

Mary Margaret Bennett
Lee Carver, Buenos Aires, Argentina

3 cups sliced or grated zucchini
with peel (about 4)
1 cup Bisquick
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ cup Parmesan cheese, grated
4 eggs

1 tsp. salt
 $\frac{1}{2}$ tsp. oregano
1 clove garlic, finely chopped
1 tsp. Tabasco
 $\frac{1}{2}$ cup oil

Stir ingredients with fork or spoon. Mixer unnecessary. Add zucchini last. Bake at 350 degrees in 13x9 inch pan about 25 minutes or until lightly brown. If baked too long, it gets rather dry. The appetizers may be cut into small squares or triangles and served hot or cold. They freeze well.

AUNT FLORENCE'S PERCOLATOR PUNCH

Mrs. Robert C. Lee, Jr.

9 cups pineapple juice
9 cups cranberry cocktail juice
4 $\frac{1}{2}$ cups water
1 cup brown sugar

1 tsp. whole cloves
4 sticks cinnamon, broken in
pieces
 $\frac{1}{4}$ tsp. salt, optional

Mix juice, water and sugar. Put in 30 cup percolator. Place cloves, cinnamon and salt in basket. Perk as you would coffee.





CRANBERRY PUNCH

Deborah White Duncan

2 cups cranberry juice
2½ cups pineapple juice
½ cup water

1 ½ tsp. whole cloves
½ tsp. whole allspice
2 sticks cinnamon

Pour the three liquid ingredients into a percolator. Put the other ingredients into the basket. Perk and serve hot.

EGGNOG (LIKE MILK SHAKE)

Nancy K. Cochuel

6 egg yolks
6 egg whites
12 Tbsp. sugar

1 pint whipping cream
1 quart sweet milk
nutmeg to taste

Add whiskey to egg yolks and stir rapidly. Add milk slowly to egg yolks and whiskey, stirring constantly while you pour milk. Fold in beaten egg whites to egg yolks, whiskey and milk mixture. Fold in whipped cream to egg yolks milk and egg white mixture, add nutmeg to taste. Chill and it is ready to serve. If not as sweet as you like, add more sugar. This recipe came from an Attals County circuit rider who preached at the local community church. Handed down from Grandmother Hartness to my mother, Geneva Kennedy.

HOT CHOCOLATE MIX

Merle Crumpton
Ann Ross
Jeanette Davis

1 lb. box Nestles Quick
chocolate
1 lb. jar Cremora
1 lb. box powdered sugar

1 (8 qt size) box powdered milk.
(use dry)
1 tsp. salt

Mix all together. Use 3 Tbsp. per cup. then add hot water. Yield: 60 cups





HOT CHOCOLATE

Melissa Davis

- 1 - 8 qt. box Carnation dry milk
- 1 -12 oz. Coffeemate
- 1 -6 oz. Nestles Instant chocolate
- 1 box powdered sugar

Mix all ingredients together. Put ½ cup mix per cup hot water.

HOT SPICED CIDER PUNCH

Mrs. Robert C. Lee, Jr.
Fran Gandy

- 1 gallon apple cider
- 1 (6 oz.) pkg. cinnamon red hots

Heat red hots and apple cider until red hots melt. Serve hot. This makes an easy, yet tasty Christmas punch.

HOT SPICED PERCOLATOR PUNCH

Ruth Berry

- 3 cups pineapple juice
- 3 sticks cinnamon, broken
- 3 cups water
- ¼ tsp. salt
- 1 Tbsp. whole cloves
- ½ cup brown sugar, lightly packed
- ½ Tbsp. whole allspice

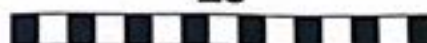
Put pineapple juice and water in bottom of 8 cup percolator. Put spices, salt and sugar in basket for coffee. Perk 10 minutes. Variation: Reduce water to 1 ½ cups and add 3 cups cranberry cocktail and a few drops of red food coloring.

LEMON-LIME PUNCH

Mrs. Robert C. Lee, Jr.

- 2½ cup water
- 2 cups lemon juice
- 3 cups sugar
- 3 pkg. lemon-lime Kool-Aid
- No. 2 can pineapple juice (large)
- 1 bottle ginger ale
- 5 cups orange juice

Make syrup of 2½ cups water and 3 cups sugar. Add pineapple juice, orange juice, lemon juice, Kool Aid (made according to package directions) Add 1 bottle ginger ale. Note: You will need additional sugar and water to mix with packages of Kool Aid. After you have made the Kool Aid, then mix it with juices and the water sugar syrup.





LIME SLUSH

Mrs. Robert C. Lee, Jr.

1 pkg. lime jello
2 cups boiling water
2 1/4 cup sugar
5 cups cold water

1 quart pineapple juice
1 medium bottle ReaLemon
1 oz. bottle almond extract

Mix well together in a 1 gallon jug, lime jello, boiling water and sugar. Then add other ingredients. Can be stored in container for several days. This punch can be frozen in a plastic gallon jug. Allow enough room for expansion. Allow 4 hours to thaw for a slush effect. Strawberry jello may be used if preferred for red punch. One bottle of ginger ale may be added at serving time. (optional)

LOLLIE MYERS SPICED TEA

Merle Crumpton

1 gallon dark apple cider
2 cups sugar
16 whole cloves

2 sticks cinnamon
16 whole allspice

Bring to hard boil for 5 to 10 minutes. Simmer for 2 -3 hours. Serve hot

LUCY'S PUNCH

Lucy Rives

2 pkg. Kool Aid (yellow or pink lemonade)
2 cups sugar
1 small frozen lemonade (pink or yellow)

1 large pineapple juice
Water to make 1 gallon
Sprite

In gallon container, put small amount of water. Add Kool-Aid, sugar and frozen lemonade. Mix well; add pineapple juice and water to make gallon. Freeze to slush consistency. Add about 1/4 sprite to 1 gallon punch when serving.

METHODIST CHURCH PUNCH

Sybil White

2 cups sugar

2 cups water

Mix and bring to a boil

(continued)





- 1 large can pineapple juice
- 2 cans water
- 1 medium frozen orange juice
- 2 cups water
- 1 small frozen lemonade
- 1 medium ReaLemon juice

Add this to the water and sugar mixture.

MINT ICED TEA

Mrs. Robert C. Lee, Jr.

- 1 cup boiling water
- 5 small tea bags
- 6 mint sprigs
- ¾ cup lemon juice
- 2 cups sugar
- 1 (12 oz.) can pineapple juice, chilled
- 1 (16 oz) bottle ginger ale

Pour boiling water over tea and mint sprigs. Steep 7 minutes and remove. Add sugar and lemon juice. Just before serving, add pineapple juice and ginger ale. Can be poured over crushed ice in glasses or used as a punch. Garnish with mint sprigs and lemon wedges. Serves 21 (4 oz) punch cups.

ORANGE JUICE BRUNCH PUNCH

Nell Rose Johnson

- 1 large can frozen orange juice
- 1 large can frozen lemonade
- 1 large can pineapple juice, chilled
- 2 small cup containers of Crystal Light Lemonade
- 1 large Sprite, chilled (add just before serving)

Mix all together and add amount of water that each can of juice call for. (You may want to use a little less water). Add Sprite when ready to serve

ORANGE WHIP

Jennifer Lee

- 1 small can frozen orange juice, thawed
- 1 cup milk
- 1 cup water
- ½ tsp. vanilla
- ½ cup sugar
- 10 ice cubes

Put all ingredients into blender. Blend until smooth. Serve





PARTY PUNCH

Dean Shanks

½ gallon strawberry ice cream
or raspberry sherbet
2 (28 oz.) bottles ginger ale,
sprite or 7-up.

2 (28-32 oz.) cans Hawaiian
punch or other pink fruit juice

Mash ice cream or sherbet until slightly mushy. Add chilled juice and ginger ale. Sliced or quartered strawberries may be added for extra flavor and beauty. Fills 1 large punch bowl.

PERCOLATOR PUNCH

Wyema Mahon

2½ cups unsweetened
pineapple juice
2 cups cranberry juice
1¾ cup water

½ cup brown sugar
3 sticks cinnamon broken
1 tsp. cloves
¼ tsp. salt

Pour juices and water into bottom of coffee pot. Place remaining ingredients in top (where coffee usually goes). Perk through complete. Serves 8

PUNCH

Carol Clay

1 box lemon jello
1½ cup sugar
1 medium frozen lemon
concentrate

1 large can pineapple juice
½ small bottle almond extract

Dissolve lemon jello in 1.2 cup boiling water. Combine all ingredients. Pour into gallon container and finish filling it with water. Freeze the punch long enough for it to become slush by serving time.

PUNCH

Peggy Hughes

46 oz. unsweetened pineapple
juice
12 oz. frozen orange juice (made
up)

3 qt. lemonade (Country Time)
¾ cup sugar

Freeze to slush. Add 1 quart club soda to 1 gallon. Makes 1½ gallons.





RUSSIAN SPICED TEA

Nell Rose Johnson

8 cups water
 5 tea bags
 1 (6 oz) can frozen orange juice concentrate
 1 (6 oz) can frozen lemonade concentrate

8 cups water
 1 tsp. whole cloves
 3 - 4 cinnamon sticks
 2 cups sugar

To 8 cups of boiling water, add 5 tea bags. Let this steep for about 15 minutes and remove bags. To this, add thawed orange juice and lemonade. To 8 cups of boiling water, add cloves, cinnamon and sugar. Simmer at least 15 minutes for water to become spiced. Combine both mixtures and serve hot. This makes 1 gallon of tea. I strain the tea (to remove the pulp) into a gallon jug. I drop the cinnamon sticks back into the tea. Tea should sit for awhile so the spices can flavor the tea nicely. Store the gallon jug of tea in the refrigerator and then you can microwave a cup at any time. This will stay good in the refrigerator for a very long time.

SUMMERTIME PUNCH

Mrs. Robert C. Lee, Jr.

1 46oz. can orange juice
 1 46oz. can pineapple juice
 1 medium bottle lemon juice
 1 pkg. lemon-lime Kool-Aid

8 cups water
 2 cups sugar
 1 bottle ginger ale

Mix all ingredients well. Chill several hours or overnight. Makes 1 3.4 gallons. Add bottle of ginger ale when serving.

SPARKLING CATAWBA PUNCH

Eloise Thomas

6 (46 oz.) cans pineapple juice
 3 quarts ginger ale
 6 (6 oz.) cans frozen lemonade

3 (1 qt.) bottles sparkling
 Catawba white grape juice

Chill and combine all ingredients. Float strawberries in punch bowl and garnish with frosted grapes. Yields 125 4 oz. servings.





SPICED ORANGE JUICE

Linda Tanner Gates

1 ½ cup boiling water
1 cup sugar
1 family size tea bag
1 cinnamon stick

14 whole cloves
1 large can frozen orange juice
½ cup lemon juice

Bring water and sugar to boil. Add tea bag and steep for 10 minutes. remove tea bag and add other ingredients. Simmer 30 minutes and add approximately 1 additional cup sugar (to taste) and 3 quarts of water. Heat, but do not boil. Will need to use large pan such as Dutch oven. Delicious in winter time. Refrigerate and use as desired. Makes excellent cold drink, also.

SPICED TEA MIX

Mrs. Robert C. Lee, Jr.

1 (18 oz.) jar Tang
½ cup lemonade mix or 1 pkg.
½ cup instant tea (sweetened
and with lemon)

½ cup brown sugar
1 tsp. cinnamon
½ tsp. cloves

Mix all ingredients together. Store in airtight container. Keeps indefinitely. Use 2 teaspoons of mix to 1 cup boiling water.

SPICED PERCOLATOR CIDER

Twyla Jackson

2 quarts apple juice
½ cup brown sugar
6 whole cloves

6 sticks cinnamon
½ tsp. allspice

Put spices and sugar in percolator basket. Put juice in 12 cup percolator. Perk as you would coffee. Makes 12 servings.

TOMATO JUICE COCKTAIL

Mrs. Lynn W. Lee
Mrs. Robert C. Lee, Jr.

1 large can (46 oz.) tomato juice
3 stalks celery, chopped
1 onion, chopped
1 clove garlic, chopped

¾ cup vinegar
¾ cup sugar
dash of Worcestershire
salt & pepper

(continued)





Heat tomato juice, celery, onion and garlic. Strain. Add vinegar, sugar, Worcestershire sauce, salt and pepper to taste. Chill

WASSAIL

Delma Smith

2 qt apple juice
2 qt Cran-Apple juice
½ C sugar
2 sticks cinnamon

1 t whole allspice
1 small orange, studded with
whole cloves

Cover and cook on HIGH for 1 hour or LOW for 4 hours. Can be made in large coffee pot.

WHITE BRIDE'S PUNCH

Martha Sebren

3 pints white grape juice
1 gallon water
3 cups sugar

2 Tbsp. citric acid
1 quart pineapple sherbet
1 quart sprite

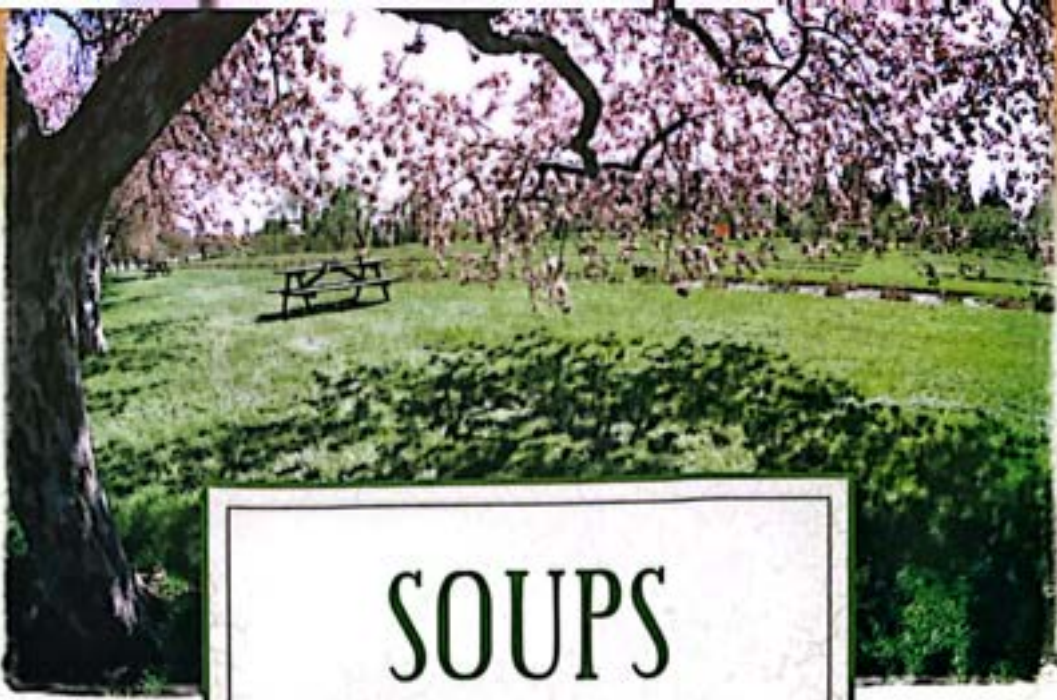
Mix first 4 ingredients the day before. Chill thoroughly. Add sherbet and Sprite when ready to serve. Makes 2 gallons punch.





Recipe Favorites





SOUPS



SALADS

And the LORD said, If ye had faith as a grain of mustard seed, ye might say unto this sycamine tree, Be thou plucked up by the root, and be thou planted in the sea; and it should obey you.

LUKE 17:6

Helpful Hints

- If the soup is not intended as the main course, count on 1 quart to serve 6. As the main dish, plan on 1 quart to serve 2.
- After cooking vegetables, pour any water and leftover vegetable pieces into a freezer container. When full, add tomato juice and seasoning to create a money-saving "free soup."
- Instant potatoes help thicken soups and stews.
- A leaf of lettuce dropped in a pot of soup absorbs grease from the top – remove the lettuce and serve. You can also make soup the day before, chill, and scrape off the hardened fat that rises to the top.
- To cut down on odors when cooking cabbage or cauliflower, add a little vinegar to the water and don't overcook.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), make the dish easier to digest.
- Fresh is best, but to reduce time in the kitchen, use canned or frozen broths or bouillon bases. Canned or frozen vegetables, such as peas, green beans, and corn, also work well.
- Ideally, cold soups should be served in chilled bowls.
- Perk up soggy lettuce by spritzing it with a mixture of lemon juice and cold water.
- You can easily remove egg shells from hard-boiled eggs if you quickly rinse the eggs in cold water after they are boiled. Add a drop of food coloring to help distinguish cooked eggs from raw ones.
- Your fruit salads will look better when you use an egg slicer to make perfect slices of strawberries, kiwis, or bananas.
- The ratio for a vinaigrette is typically 3 parts oil to 1 part vinegar.
- For salads, cook pasta al dente (slightly chewy to the bite). This allows the pasta to absorb some of the dressing and not become mushy.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- Chill the serving plates to keep the salad crisp.
- Fruit juices, such as pineapple and orange, can be used as salad dressing by adding a little olive oil, nutmeg, and honey.



SOUPS & SALADS

24 HOUR CONGEALED SALAD

Mary Strawn

- | | |
|------------------------------|-------------------------|
| 1 lb. small marshmallows | 1 quart shelled pecans |
| 1 large can sliced pineapple | 1 small bottle cherries |
| 1 lemon | 1 pint whipping cream |
| 3 egg yolks | 3 Tbsp. vinegar |
| ½ tsp. salt | 3 Tbsp. water |

Drain pineapple and cherries, cut into small pieces, and drain again. Chop nuts; mix marshmallows, fruit and nuts and add the juice of one lemon. Mix with the following dressing. Place the three slightly beaten egg yolks in a double boiler, add three tbsp vinegar and three tbsp water. Cook until thick, stirring constantly. Remove from the heat; cool in pan of ice water. When cool add ½ tsp salt and the pint of whipped cream until stiff. After blending the dressing with the fruit mixture, place in a large covered bowl in the refrigerator for 24 hours. Serve on lettuce leaves.

APPLESAUCE SALAD

Sara Grantham

- | | |
|---------------------|----------------------------|
| 1 cup boiling water | 1 - 3 oz pkg. cherry jello |
| ¾ cup red hots | 1 ½ cups applesauce |

Combine boiling water, red hots and jello. Stir and set until melted. Cool. Add applesauce. Pour in flat dish and let set in refrigerator until firm.

Topping:

- | | |
|-----------------------------|----------------------|
| 1 - 3 oz. pkg. cream cheese | ½ cup chopped pecans |
| ¼ cup mayonnaise | |

Combine softened cream cheese and mayonnaise. When jello is set, spread cream cheese mixture over top. Sprinkle with chopped pecans.





APRICOT SALAD

Dimple Smith

2 pkg. orange jello
2 cups hot water
½ cup pineapple juice
½ cup apricot juice
1 large can apricots, drained
and mashed

1 large can crushed pineapple,
drained
1 cup small marshmallows

Combine ingredients; mix well and pour into large Pyrex dish and chill.

Dressing for Salad:

½ cup sugar
2 Tbsp. oleo
2 heaping Tbsp. flour
1 cup whipped cream or 1 pkg
Dream Whip

½ cup pineapple juice
½ cup apricot juice

Combine sugar, flour, juices and butter. Cook over hot water until thick; cool. Fold in whipped cream. Spread over top of jello.

APRICOT SALAD

Mary Strawn

1 large pkg. apricot jello
1 ½ cup hot water
1 - 8 oz. cream cheese

1 cup pear juice
1 large can pears

Put jello and hot water in blender and blend. Add cream cheese, pear juice and pears and blend. Put in dish and let congeal. (Can put nuts on top and can use other flavors of jello.)

APRICOT CONGEALED SALAD

Mrs. Wilma Tanner

2 - 3 oz boxes apricot jello
1 large can crushed pineapple,
undrained

1 cup nuts, chopped
1 - 8 oz carton Cool Whip

Mix jello and pineapple in saucepan. Bring to boil. Place in bowl and put in the refrigerator until mixture begins to congeal. Add nuts and Cool Whip. Refrigerate.





APRICOT-PINEAPPLE CONGEALED SALAD

Sarah Sills
Myrtie Cook

- | | |
|--|--------------------|
| 1 - 9 oz. apricot jello | 1 cup buttermilk |
| 1 - 8 1/4 oz. can crushed pineapple with juice | 1 carton Cool Whip |

Mix together above ingredients in a boiler and simmer 5 to 10 minutes. Let cool completely at room temperature. Stir in buttermilk and Cool Whip. Pour into square dish and refrigerate. Cut into squares when congealed and serve on lettuce.

BEAN SALAD

Rose Wilmurth

- | | |
|---|-------------------------------------|
| 1 can green beans (French cut), drained | 1 large onion, cut in rings |
| 1 can English peas, drained | 1 cup ringed celery |
| 1 can wax beans, drained | 1 large bell pepper, cut in rings |
| 1 can Bush dark red kidney beans, drained | 1 can drained water chestnut halves |
| | 1 small jar cut up pimento |

Drain beans and peas and mix with remaining ingredients.

Dressing:

- | | |
|----------------------------|---------------|
| 1 1/4 cup tarragon vinegar | 1/4 cup water |
| 1 cup sugar | pinch of salt |
| 1/2 cup Wesson oil | |

Mix dressing until sugar is dissolved, then pour over bean mixture. Refrigerate.

BLUEBERRY SALAD

Merle Crumpton
Peggy Roberts
Sherrion Johnson

- | | |
|-------------------------------|----------------------------|
| 1 can blueberries | 1 large black cherry jello |
| 1 large can crushed pineapple | |

Drain juice from fruit and add enough water to make 2 cups. Bring to a boil and dissolve jello. Let it set for a while, slightly thick. Add fruit and let congeal.

(continued)





Topping:

1 - 8 oz. cream cheese
1/2 pt. sour cream

3/4 cup sugar
1 cup chopped nuts

Let cream cheese stand at room temperature. Mix with sour cream, sugar and nuts and spread over congealed jello and fruit. Good to make 24 hours before serving.

BLUEBERRY SALAD

Joyce Lane

1 - 20 oz. can crushed pineapple
1 can blueberry pie filling
1 can condensed milk

1 - 8 oz. Cool Whip
1 cup small marshmallows
1 cup pecans, chopped

Drain crushed pineapple very well. Mix all ingredients except Cool Whip. Fold in Cool Whip. Pour into salad bowl and decorate top with whole pecans. Chill.

BROILED PEACHES

Mrs. Melvin Smith

1 - 13 oz. can peach halves,
drained

Butter
Nutmeg

On broiler pan, arrange, cut side up, peach halves. Dot each with a small amount of butter. Sprinkle lightly with nutmeg. Broil 4 to 5 minutes or until brown.

BUTTERMILK CONGEALED SALAD

Jo Patrick

1 16 oz pkg peach jello
1 8 oz can crushed pineapple
(undrained)
2 C Buttermilk

1 nine oz carton Cool-Whip
3 T sugar
2 C chopped pecans (or
walnuts)

Place crushed pineapple, jello and sugar in sauce pan over low heat and stir until jello and sugar melts. DO NOT OVERCOOK. Set aside and let cool completely. Add buttermilk and cool-Whip with cool mixture and beat with electric mixture until smooth. Add nuts and pour in mold or dish that has been sprayed with Pam. Chill until firm.





CALICO SALAD

Doris Holder

- | | |
|--------------------------------|-----------------------------|
| 1 can French style green beans | 1 jar pimento |
| 1 small can English peas | Marinade: |
| 1 small can shoe peg corn | 1 cup sugar |
| 1 small green pepper diced | $\frac{3}{4}$ cup vinegar |
| 1 cup shredded carrots | $\frac{1}{2}$ cup salad oil |
| $\frac{1}{2}$ cup diced celery | 1 Tbsp. water |
| $\frac{1}{2}$ cup diced onions | |

Drain beans, peas and corn. Add other vegetables. Mix marinade in boiler. Heat long enough to dissolve the sugar. Pour over vegetables and refrigerate over night. Will keep up to 2 weeks.

CAULIFLOWER SALAD

Norma Kinsley

- | | |
|---------------------------------|-------------------------|
| 1 head lettuce, finely chopped | 1 cup Miracle Whip |
| 1 head cauliflower, sliced fine | 1 cup grated cheese |
| 1 chopped onion | $\frac{1}{3}$ cup sugar |
| 1 lb. bacon, fried and crumbled | |

Layer lettuce, cauliflower, onion and bacon. Spread with Miracle Whip; sprinkle cheese and sugar over the top. Cover and refrigerate at least 3 hours. Can be made the night before you plan to serve it.

CRANBERRY SALAD

Ruby McLemore

- | | |
|-------------------|--|
| 1 lb. cranberries | 1 small can crushed pineapple |
| 2 apples | 3 cups water |
| 2 oranges | 3 pkgs jello (black raspberry,
blackberry* and orange) *may
use strawberry |
| 2 carrots | |
| 2 pieces celery | |
| 1 cup pecans | |

Grind cranberries, apples, oranges, carrots, celery and pecans. Add sugar and crushed pineapples. Dissolve in boiling water the three packages of boiling water; cool. Mix with other ingredients and pour into mold. Chill until firm. Great with turkey and dressing!





CHICKEN SALAD

Mrs. Melvin Smith

1 pkg. lime jello
1 cup hot water
1 cup mayonnaise
1 small pkg. cream cheese
1 cup diced chicken
1 cup green grapes or pineapple tidbits

1 cup celery
2 chopped, hard boiled eggs
3 Tbsp. lemon juice
few chopped almonds

Dissolve jello in hot water. Let cool. Whip to consistency of egg whites. Add mayonnaise and cream cheese. Add remaining ingredients. Mix well. Fills one 8 x 13 dish or 8 molds.

GRILLED CHICKEN SALAD

Helen Blaylock

Organic baby spring mix
Feta cheese
Walnuts
Sunflower seeds
Real bacon bits
Cucumbers (peeled and halved)

Cheddar cheese, grated
Red grapes, sliced in half
Strawberries, sliced
Cherry tomatoes, cut in half
Dried cranberries (Craisins)
Grilled chicken

Marinate chicken breasts in 1 cup Dale's seasoning sauce and ½ cup Good Seasons Italian All Natural Salad Dressing. Mix, and let sit about 10 minutes. Grill and cut in bite size pieces. Or, you can purchase Mesquite fully cooked chicken breasts at Sam's or Wal Mart. To heat the chicken, place about ¼ cup water in skillet, just enough to make moisture, and warm on low heat. Cut chicken breasts in strips and allow about ½ breast per serving. Build your own salad and don't forget the crackers!

Dressing

Extra Virgin Olive Oil
Lemon and black pepper

OR salad dressing of your choice.





CHINESE BEAN SALAD

Doris Turner

1/2 cup sugar

1/2 cup apple cider vinegar

1 Tbsp. salad oil

1 Tbsp. soy sauce

1/4 tsp. celery salt

1/4 tsp. onion salt

Place all of above in large jar and shake until sugar is dissolved. Add:

1 can green beans, drained

1 can yellow wax beans, drained

1 rib diagonal cut celery

1 can red kidney beans, drained
and rinsed

1 cup cooked, sliced carrots

1/2 jar small pimento

Shake to cover vegetables with marinade and let set several hours or overnight. Onion rings and bell pepper strips can be added.

CHINESE CHICKEN SALAD

Mrs. Melvin Smith

1/2 lb. cooked chicken, shredded
(4 chicken breasts)

1 head lettuce, coarsely
shredded

4 green onions, chopped - put
in sugar water to soak

2 Tbsp. toasted almond slivers

2 Tbsp. toasted sesame seeds

1 pkg. TOP RAMEN noodles,
broken up

Combine above. Toss with dressing. Serve mounded on ring of cantaloupe surrounded by other fruits on lettuce lined platter.

Dressing for Chinese Chicken Salad

1/2 c. sugar

1 tsp. salt

1 tsp. black pepper

1 c. vegetable oil

3/4 c. rice vinegar

Mix several hours ahead. Toss last minute. Dressing also good on spinach salad.





CHINESE SALAD

Merle Crumpton

- | | |
|------------------------------------|---------------------------------|
| 1 #2 can French style green beans | 2 medium onions, very thin |
| 1 #2 can LeSueur tiny English peas | 1 cup celery, chopped |
| 1 #2 can Chinese vegetables | 1 cup sugar |
| 1 flat can water chestnuts | $\frac{3}{4}$ cup salad vinegar |
| | salt and pepper to taste |

Drain all cans. Mix with onions and celery. Add sugar, salad vinegar, salt and pepper. Mix and refrigerate. This will keep for weeks, maybe months. ($\frac{3}{4}$ cup Twin sweetener may be used instead of sugar).

CONGEALED SALAD

Reba Jackson

- | | |
|-------------------------------|-----------------------|
| 1 large can crushed pineapple | small box Cool Whip |
| $\frac{1}{2}$ cup sugar | 1 - 8 oz cream cheese |
| 1 pkg unflavored gelatin | Juice of one lemon |
| 1 large jar cherries | |

Drain pineapple; add sugar to juice. Heat until sugar dissolves. Dissolve gelatin in small amount of water. Pour in liquid; set in refrigerator and cool until it shakes like egg whites. Mix pineapple, cherries, cheese; fold in Cool Whip. Let it set until firm.

CONGEALED SALAD

Mary Alice Holliday

- | | |
|----------------------------------|-----------------------------------|
| 1 - 3 oz lemon jello | 1 cup whipping cream, not whipped |
| 1 - 3 oz orange jello | 1 cup mayonnaise |
| 2 cups hot water | 1 cup slivered cheese |
| 1 - 20 oz crushed pineapple | |
| 2 cans mandarin oranges | |
| 1 - 10 oz miniature marshmallows | |

Mix jello with hot water. Let stand until cool. Add pineapple with juice. Drain and cut up oranges and add to jello mixture. Cover with marshmallows. Put in refrigerator and chill. Mix whipping cream with mayonnaise and cover jello. Sprinkle with cheese.





CONGEALED CORNED BEEF SALAD

Ruby Russell

1 envelope plain gelatin
 1 ½ cups tomato juice
 ½ tsp salt
 3 boiled eggs, diced
 2 cups chopped celery
 1 cup mayonnaise

¼ cup cold water
 1 Tbsp. lemon juice
 12 oz can corned beef, chopped
 ½ cup cucumber, chopped
 1 Tbsp chopped onion

Dissolve gelatin in cold water. Heat tomato juice and salt; add gelatin and stir until dissolved. Add lemon juice; chill until partially set. Then add to that the following mixture: corned beef, eggs, cucumber, celery, onion and mayonnaise. Mix well. Return to refrigerator and chill until set. Unmold on lettuce and serve with mayonnaise. Serves 10.

CRAB MYSTIC SALAD

Connie S. Kossen

1 lb. white lump crab meat
 1 lb. boiled shrimp
 1 cup white onion, chopped fine
 1 cup celery, chopped fine

4 boiled eggs, chopped fine
 1 loaf bread, family size,
 sandwich
 3 cups mayonnaise

Freeze bread, then trim crusts off and cut slices into croutons (cubes). Add chopped eggs and onions. Mix well; cover with tight lid and refrigerate overnight. Next day, add celery, crab meat and shrimp. Then add mayonnaise, mixing thoroughly. Chill at least three hours before serving. Delicious on crackers, as stuffing for tomatoes, in sandwiches, or alone. Serves 6 - 8 as main course.

CRANBERRY SALAD

Melva Turner

1 small box cherry jello
 1 small can cranberry jellied
 sauce

1 small can crushed pineapple
 ¼ cup chopped pecans

Prepare jello according to package directions, but adding only ½ cup cold water instead of 1 cup. Mash cranberry sauce with fork. Add cranberry sauce, crushed pineapple (including juice) and pecans to jello. Chill. Stir occasionally to mix until firm.





CRANBERRY SALAD

Maurice (Reece) Woods

- | | |
|-------------------------------|---------------------|
| 1 lb. fresh cranberries | 1 cup chopped nuts |
| 1 large can crushed pineapple | 1 - 8 oz. Cool Whip |
| 1 ½ cups sugar | |

Wash and dry berries. Chop (course) in food processor. Combine with pineapple (juice and all) and sugar. Let sit for approximately 3 hours. Drain well. Then fold in nuts and Cool Whip. Chill and serve.

CRANBERRY WALNUT SALAD

Jenni Harrigill

- | | |
|-------------------------------|-------------------------------|
| Romaine Lettuce | Craisins |
| 1 cucumber | Chopped walnuts |
| 1 bell pepper (red or yellow) | Balsamic Vinigarette dressing |
| Feta cheese | |

Mix the above ingredients together according to your preference.

CREAMY FROZEN FRUIT CUPS

Betty Barber

- | | |
|--|--|
| One 8-oz pkg cream cheese,
softened | One 8-oz crushed pineapple,
drained |
| One 10-oz jar marachino
cherries, drained | ½ C carton whipped topping,
thawed |
| One 11-oz can mandarin
oranges, drained | ½ C chopped pecans |

In a mixing bowl, beat the cream cheese and sugar until fluffy. Halve 9 cherries; chop remaining. Set aside halved cherries and 18 oranges for garnish. Add pineapple, pecans and chopped cherries to cream cheese mixture. Fold in whipped topping and remaining oranges. Line muffin cups with paper or foil liners. Spoon fruit mixture into cups; garnish with reserved cherries and oranges. Freeze until firm. Remove from freezer 10 minutes before serving.





DARK CHERRY SALAD

Jeanette Everett



1 can dark pitted cherries,
drained, cut in half
1 - 9 oz. Cool Whip
1 - 6 oz. pkg. cream cheese,
softened

$\frac{3}{4}$ cup sugar
1 can large pineapple chunks,
drained
 $\frac{1}{2}$ cup chopped pecans

Mix softened cream cheese and sugar. Add in order: Cool Whip, pineapple, pecans and cherries. Refrigerate until very chilled and serve.

FANTASY FRUIT SALAD

Jean Carroll

2 apples, peeled and chopped
2 oranges
3 bananas
8 oz. bottle maraschino cherries
1 cup sugar

1 $\frac{1}{2}$ cup miniature marshmallows
2 Tbsp. flour
1 egg yolk
1 can chunk pineapple



Mix pineapple juice and cherry juice. Add beaten egg yolk, flour and sugar. Cook, stirring constantly, until thick. Cool and pour over fruit.

FOUR SEASONS FRUIT SALAD

Alice West

1 can peach pie filling
1 apple, diced
2 bananas, sliced
1 can (15 oz) chunk pineapple,
drained

1 can Mandarin oranges,
drained
1 pkg. frozen strawberries

Combine all fruits and chill.

FROZEN SALAD



1 medium bottle maraschino
cherries
24 marshmallows
1 #2 can crushed pineapple

Mrs. J. A. Bennett (Mary Margaret)
2 pkg. Philadelphia cream
cheese
1 cup mayonnaise
 $\frac{1}{2}$ pt. whipping cream

(continued)



Chop and mix cherries, marshmallows and pineapple (with $\frac{2}{3}$ juice drained off). Blend cheese and mayonnaise. Mix with cherry mixture. Whip cream stiff. Add to mixture. Chill or freeze. Optional: Tint with cherry juice to desired color.

FROZEN FRUIT SALAD

Geneva Parish
West Point, MS

$\frac{3}{4}$ cup sugar	4 oz. cream cheese
$\frac{1}{2}$ cup pecans, chopped	2 bananas, sliced and covered with lemon juice
1 can pineapple tidbits, drained	1 large Cool Whip
10 oz. pkg. frozen strawberries	

Cream sugar and cheese. Fold in other ingredients. Freeze in individual molds or you can use muffin pans, or you can use oblong dish. Let sit about 5 minutes to soften before eating.

FROZEN FRUIT SALAD

Sarah Purser

2 - 3 oz. Philadelphia cream cheese	2 $\frac{1}{2}$ cups fruit cocktail
1 cup mayonnaise	2 $\frac{1}{2}$ cups small marshmallows
1 pkg. Cool Whip	1 cup pineapple tidbits

Mix cheese and mayonnaise well; add fruit. Fold in whip topping. Freeze. Red and green cherries may be added for color. Can be frozen in baking cups for individual servings.

FRUIT SALAD

Patsy Rogers

1 can apple pie filling	1 box frozen strawberries
1 can pineapple chunks, drained	2 bananas
1 can Mandarin oranges, drained	

Mix all ingredients except bananas. Refrigerate overnight. Add chopped bananas just before serving. Delicious as a topping for pound cake.





FRUIT SALAD

Jennifer Lee

2 cans cocktail fruit, drained and chilled
 1 - 6 oz. pkg. cream cheese, softened

1 small Cool Whip, thawed
 1 cup chopped nuts
 ½ pkg. miniature colored marshmallows

Mix all ingredients except marshmallows. Let chill about 2 hours. Add marshmallows and serve.

FRUIT SALAD WITH SAUCE

Lenda Tanner Gates

Sauce:

2 Tbsp. flour
 4 Tbsp. sugar
 1 egg
 dash salt

juice from pineapple
 1 Tbsp. butter
 2 Tbsp. lemon juice

Mix and cook all ingredients for sauce; cook slowly and stir until thick. Add butter and lemon juice.

Fruit:

3 each apples, oranges, bananas
 1 cup nuts, chopped (optional)

1 large can chunk pineapple (save juice)

Pour over fruit in airtight container and refrigerate. This salad will stay fresh several days.

FRESH FRUIT SALAD

Sandra Hammond

3 apples, chopped
 3 oranges, chopped
 3 bananas, sliced
 1 cup grapes, halved

1 cup pecans, chopped
 ½ cup cherries, chopped
 1 can sweetened condensed milk

Mix all together in a large bowl. Pour sweetened condensed milk over all and mix well.





GREEN, RED AND WHITE SALAD

Jo Haynes

2 bunches broccoli (just buds)
2 - 2½ cups cauliflower
1 bunch green onions, chopped
- tops included

2 cups cherry tomatoes, cut in
half

Prepare dressing below and toss with the vegetables. Chill for 24 hours.

Dressing:

1 cup mayonnaise
1 cup sour cream
2 Tbsp. white vinegar

4 Tbsp. sugar
salt and pepper to taste

HAM-PINEAPPLE MOLD

Blanche Murff

2 pkg. lemon or pineapple
gelatin
2 cups boiling water
1 can (1 lb. 4 oz) crushed
pineapple
½ cup finely chopped pepper
3 Tbsp. toasted pecans,
chopped

1 envelope blue cheese
dressing
¾ cup chopped celery
1 Tbsp. pimento, chopped
1 cup diced ham

Dissolve gelatin in water; add pineapple, oil and dressing mix. Chill until slightly thickened. Add ham, celery and pimento; stir until well blended. Pour into a 2 quart mold to congeal. Sprinkle with pecans or slivered almonds. Serves 10 - 12.

HELEN'S MELON SALAD

Helen Williams

Jeanette Davis

Frances Powell Billie Sue Leggett

6 oz. strawberry gelatin
2 c. hot water
3 c. watermelon balls or cubes
1 - 8 oz. can crushed pineapple,
undrained
1¼ c. chopped pecans, divided

4 oz. container non-dairy
topping
¼ c. milk
¼ c. plus 2 Tbsp. sugar
8 oz. cream cheese, softened

(continued)





Dissolve gelatin in hot water. Chill until slightly set, 20 minutes. Add melon balls, pineapple and 1 cup pecans; pour into a 9 x 13 inch pan. Chill until firm. Beat cream cheese until fluffy. Gradually add milk and sugar; beat until smooth. Fold in non-dairy topping and place on chilled fruit mixture. Sprinkle with remaining pecans. Refrigerate until serving. Serves 12

HOT CHICKEN SALAD

Merle Crumpton

2 cups cooked chicken, diced	1 cup celery, chopped
2 cups cooked rice	3 hard boiled eggs, sliced
1 can cream of chicken soup	1 can chow mein noodles
1/2 cup mayonnaise	

Mix and bake at 375 degrees for 30 minutes.

HOT CHICKEN SALAD

Doris Turner
Mrs. Lewis M. Irby
Mother of Mike Irby

2 cups cooked and cubed chicken	1/2 tsp. onion powder
2 cups chopped celery	1/2 tsp. salt
2 cups toasted croutons	2 Tbsp. lemon juice
1/2 cup toasted slivered almonds	1/2 cup grated cheddar cheese

Combine all ingredients, except cheese and 1 cup of the croutons, with 1 cup Miracle Whip and pile lightly in casserole. Sprinkle top with grated cheese and 1 cup croutons. Heat in hot oven (450 degrees) or microwave oven until bubbly and cheese has melted. Serves 6 - 8

HOT FRUIT SALAD

Doris Holder

2 bananas	1 small jar cherries
1 large can pears	3/4 cup pecans (roasted)
1 large can peaches	3/4 cup brown sugar
1 large can pineapple chunks	1 stick melted oleo
2 cans apricots	1 small can applesauce
1 can mandarin oranges (optional)	2 tablespoons curry or cinnamon

(continued)





Drain fruit well. Place fruit in large casserole dish. Mix sugar, applesauce, curry or cinnamon in melted oleo and pour over fruit. Bake approx. 2 hours at 325. Sprinkle roasted pecans on top when you remove from oven

INSTANT LEMON-PINEAPPLE SALAD

Helen Brown

- | | |
|--|---------------------------------|
| 1 (3 ½ oz) box instant lemon pudding mix | 1 C miniature marshmallows |
| 1 (2 oz) can crushed pineapple - drained | 1 (8 oz) carton whipped topping |
| | ½ C slivered almonds - optional |

Sprinkle pudding mix over pineapple and mix well. Add marshmallows and whipped topping. Refrigerate for a while before serving.

JELLO SALAD

Celeste Felten

- | | |
|-------------------|--------------------|
| 1 pkg. lime jello | 1 pkg. lemon jello |
|-------------------|--------------------|

Dissolve lime and lemon jello in 1 cup hot water. Add 2 cups cold water - cool. Add:

- | | |
|------------------------------|------------------------------------|
| 4 bananas, sliced | 1 #2 can pineapple chunks, drained |
| 1 cup miniature marshmallows | |
| ¼ to ½ cup nuts | |

Let set. Cook:

- | | |
|-----------------------|---------------|
| 1 cup pineapple juice | 4 Tbsp. flour |
| ½ cup sugar | 2 Tbsp. oleo |
| 1 whole egg | |

Cook to a smooth paste. Cool. Whip ½ pint whipping cream - fold into above paste. Spread over jello. Makes 16 servings.





LIGHTENED - UP POTATO SALAD

Janice Parker

- | | |
|--------------------------------------|-----------------------------|
| 2 lbs. small new potatoes | ¼ c. olive oil |
| 1 lb. asparagus, bottom ends trimmed | 1 tsp. smooth Dijon mustard |
| 2 c. sugar snap peas or green beans | 2 Tbsp. white wine vinegar |
| 4 small radishes, thinly sliced | 2 Tbsp. whole grain mustard |
| ½ bunch green onions, sliced thin | Salt and pepper, to taste |

Place cleaned potatoes in a medium saucepan with water reaching 1 inch above potatoes. Boil and cook for about 15 minutes, or until potatoes are easily pierced with a knife. Drain; run cold water over potatoes until cooled. Fill a medium saucepan with water; salt and bring to a boil. Add asparagus. One minute later, add peas or green beans. Cook 2 more minutes; blanch in an ice bath. Drain vegetables; spread on clean paper towels to dry.

Mustard vinaigrette

- | | |
|-----------------------------|----------------------------|
| ¼ c. olive oil | 2 Tbsp. white wine vinegar |
| 2 Tbsp. whole grain mustard | Salt and pepper to taste |
| 2 tsp. smooth Dijon mustard | |

Whisk all ingredients together until blended and smooth. Toss salad with vinaigrette up to an hour before serving. Season with salt and pepper. Refrigerate any leftovers. Serves 6 to 8.

LIMA BEAN SALAD

Dorothy Netherton

- | | |
|--------------------------|---|
| 2 cups cooked lima beans | 4 Tbsp. chopped green pepper or pimento |
| 1 cup diced celery | ½ cup margarine |
| 12 sliced stuffed olives | salt to taste |
| 1 small onion, minced | |

Mix all ingredients. Chill thoroughly. Serve on crisp lettuce leaf. Garnish with dash of paprika and strip of green pepper. Serves 6.





LIME SALAD

Lucille Alliston

- | | |
|---------------------------------|-------------------------|
| 1 pkg. (3 oz) lime jello | 1 (3 oz) cream cheese |
| 1 can crushed pineapple | 1 cup chopped nuts |
| ½ cup chopped celery | 2 Tbsp. chopped pimento |
| 1 cup small curd cottage cheese | |

Dissolve jello in 1 ½ cups hot water. Add pineapple (not drained), celery, pimento, cottage cheese and nuts. Stir well. Allow to jell. Ice with cream cheese softened with mayonnaise to spreading consistency. Will keep several days in refrigerator if well covered.

LIME JELLO SALAD

Sarah Purser

- | | |
|-------------------------------|--|
| 1 pkg. lime jello | 1 #2 can crushed pineapple,
drained |
| 1 pkg. lemon jello | 1 cup Pet milk |
| 1 lb. fat free cottage cheese | ½ cup pecan pieces |
| 1 cup mayonnaise | |

Dissolve jello in 2 scant cups boiling water - cool. When cool, add other ingredients. Pour into mold and refrigerate until set. May substitute orange jello, fruit cocktail and small tangerine slices.

LOUISIANA FRUIT SALAD

Dawn Upchurch

- | | |
|--|--|
| 1 can (21 oz) peach pie filling | 1 pkg. (10 oz) frozen
strawberries or 1 pt. fresh
strawberries |
| 2 cans (15 ½ oz) chunk
pineapple, drained | |
| 4 (1 ½ lb.) bananas, sliced | |
| 2 cans (11 oz) Mandarin
oranges, drained | |

Mix all ingredients together in a large bowl. Chill before serving. Keeps in refrigerator for up to 2 weeks in a well sealed plastic container. For variety, try cherry or strawberry pie filling and add canned sliced peaches. This can be served as a dessert topped with whipped cream or served over ice cream or pound cake.





MARINATED PASTA SALAD

Mrs. Randy Weimer

- | | |
|-----------------------------|----------------------------|
| 1 lb. thin spaghetti | 2 small bell peppers |
| 1 (2.75 oz) salad seasoning | 1 - 16 oz. bottle Wishbone |
| 2 cucumbers | Italian dressing |
| 1 large purple onion | |

Cook, rinse and drain spaghetti. Add to other ingredients and toss well. Refrigerate overnight. For ease in eating and serving, break spaghetti in half before cooking. Serves 16.

MARINATED VEGETABLES

Rosalie Wells

- | | |
|---|--|
| 1 (16 oz) can French cut green beans, drained | 1 small jar pimentos, chopped |
| 1 (16 oz) can English peas, drained | 1 small red onion, chopped |
| 5 ribs celery, chopped | ½ cup vinegar |
| 1 (16 oz) can whole kernel corn, drained | ½ cup salad vinegar |
| | 1 ¼ cup sugar |
| | ½ cup safflower or any other cooking oil |

Drain canned vegetables and combine with other vegetables. Mix vinegars, sugar and oil and stir until sugar is dissolved. Pour over vegetables. Chill in refrigerator 4 hours or overnight.

MEXICAN CHEF SALAD

Lenda Tanner Gates

- | | |
|----------------------------------|---|
| 1 head lettuce, tear into pieces | 1 bottle Thousand Island dressing or whichever you prefer |
| 1 large onion, chopped | |
| 1 can red beans, drained | 1 lb. hamburger meat, cooked and drained |
| 2 tomatoes, chopped | 1 cup cheese, grated |
| 1 avocado, chopped, optional | |
| 1 medium bag Dorito chips | |

For immediate serving: Simply mix and serve. To make ahead: Mix except for chips and dressing which are to be added at time of serving. Delicious and serves as a whole meal. Great in the summertime! Serves 8.





MINT SALAD

Twyla Jackson

1 - 3 oz. pkg. lime jello
20 oz. can crushed pineapple
and juice
10 oz. pkg. miniature
marshmallows

½ pkg. (4 oz) Kraft butter mints
1 - 10 oz. carton Cool Whip

Mix jello, pineapple and marshmallows. Let stand overnight. Add butter mints and Cool Whip. Pour into 8 inch square pan. This can be served chilled or frozen.

MOLDED CRANBERRY PARTY SALAD

Connie S. Kossen

1 cup water
1 cup sugar
2 cup (16 oz) fresh cranberries
1 cup boiling water
1 - 6 oz. pkg. strawberry gelatin
2 Tbsp. lemon juice

1 cup cold water
1 pkg. (3 oz) cream cheese, cut
in cubes
½ cup chopped nuts
½ cup finely chopped celery

Combine 1 cup water, sugar and cranberries in saucepan. Bring to boil; remove from heat; cover and cool for about 5 minutes. Combine boiling water and gelatin; stir until gelatin dissolves. Add one cup cold water, cranberry mixture and lemon juice. Chill until thickened. Fold in remaining ingredients. Pour into 1 ½ quart mold. Chill until firm.

MOLDED TUNA

Blanche Murff

1 can tuna in water
¾ cup finely chopped celery
2 grated carrots
1 Tbsp. onion juice
1 small bottle stuffed olives,
sliced

1 cup mayonnaise
1 envelope gelatin, plain
1 lemon, juice of
1 dash red pepper
½ tsp. salt
1 bell pepper, chopped

Soak gelatin in ¼ cup cold water for 5 minutes. Melt over hot water. Add mayonnaise. Combine other ingredients; add to mayonnaise mixture. Mix thoroughly; pour into mold and chill until congealed. For more color when turned out onto lettuce or other greens, add sprinkles of paprika.





9 LAYER SALAD

Mary E. Mason

1 head lettuce
¼ cup green onions
½ cup celery
1 cup sliced water chestnuts

1 box frozen English peas,
uncooked
2 cups Miracle Whip mixed with
2 Tbsp. sugar

Cover overnight. Next morning, sprinkle with Parmesan cheese, 4 chopped boiled eggs and bacon bits.

ORANGE SALAD

Florence Benton

1 large pkg. orange jello
2 cups boiling water
1 small can frozen orange juice
2 small cans Mandarin oranges,
drained
1 large can crushed pineapple
(not drained)

1 small pkg. instant vanilla
pudding
1 cup milk
1 - 2 cups Cool Whip

Dissolve jello in boiling water. Add frozen orange juice and pineapple. Chill until firm. Put in 9 x 13 dish. Beat pudding and milk. Fold in Cool Whip. Spread on gelatin layer. Top with chopped nuts if desired. Chill.

ORANGE FLUFF SALAD

Bernadine Johnson
Billie Welch

1 can Mandarin oranges
1 large can crushed pineapple,
drained
1 small carton cottage cheese

1 large box orange jello
1 large carton Cool Whip
½ - 1 cup chopped nuts

Mix fruit and cottage cheese. Sprinkle dry jello over and fold in Cool Whip. Chill and serve.





PINK SALAD

Sonya Sebren

- 1 can pineapple chunks, drained
- 1 can condensed milk
- 1 cup pecans, chopped
- 1 can cherry pie filling
- 1 carton Cool Whip (medium)

Mix all ingredients. Keep refrigerated.

PASTA SALAD

Joy R. Christopher

- 1 lb spaghetti, cooked and drained
- 1 bottle 8-oz Wishbone Italian Dressing
- 1 pkg Italian Dressing (dry mix)
- ½ bottle Salad Supreme--found in spice section
- 1 green pepper, chopped
- ½ red onion, chopped
- 2 med. tomatoes, chopped
- 1 small can black olives, chopped

Mix two dressings first. Pour dressings and add rest of ingredients to spaghetti. Best if made the day before serving.

PEAR - CHEESE SALAD

Mrs. Herman S. Shaw

- 1 small 3 oz. box lime jello
- 1 large can pear halves
- 1 large pkg. cream cheese, room temperature
- ½ cup mayonnaise

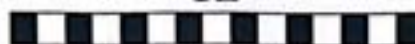
Drain and heat juice from pears. Melt jello in juice. Mash pear halves and add to cheese which has been mashed, and mayonnaise added. Fold into gelatin and mix. Pour into ring mold or square dish - chill.

QUICK LIME SALAD

Reba Jackson

- 1 small carton cottage cheese
- 1 small box lime jello (dry)
- 1 small can crushed pineapple, drained
- 1 small carton Cool Whip
- 1 cup miniature marshmallows

Mix cottage cheese and dry jello; add pineapple, Cool Whip and marshmallows. Pour into mold and chill overnight.





READY SLAW

Hallie Netherland

- | | |
|--------------------------|---------------------|
| 1 small head red cabbage | ½ cup vegetable oil |
| 1 small onion, chopped | ¾ cup sugar |
| 2½ tsp. salt | ¾ cup white vinegar |

Shred cabbage. Place in large heat resistant bowl with salt and onion. Mix well. In a small saucepan bring oil, vinegar and sugar to a boil. Pour over cabbage mix. DO NOT STIR. Cool; cover and refrigerate overnight. May be refrigerated several weeks. Serves 10.

SAUERKRAUT SALAD

Mary Helen Dent

- | | |
|--|--|
| 1 can (27 oz) shredded kraut,
drained | 1 small jar diced pimentos |
| ¼ cup diced green pepper | 2 - 3 small onions, sliced in
rings |

Mix above ingredients. Bring to boil the following:

- | | |
|---------------|------------------|
| 1 cup sugar | ½ cup Mazola oil |
| ½ cup vinegar | celery seed |

Pour over salad and marinate overnight.

SNICKER-APPLE SALAD

Bess Ponder

- | | |
|---------------------|---------------------|
| 1 (8-oz) Cool Whip | 6 apples, chopped |
| 1 (8-oz) Sour Cream | 4 Snickers, chopped |

Mix together, refrigerate till chilled. Serve on lettuce leaf. Delicious!

SPICED MIXED FRUIT

Ruth Berry

- | | |
|--|------------------------|
| 1 - 1 lb. can apricot halves | 2 Tbsp. cornstarch |
| 1 - 13½ oz. can pineapple
(tidbits or chunks) | 1 - 8 oz. pkg. dates |
| ¼ cup lemon juice | ¼ tsp. cinnamon |
| | ⅓ tsp. ground allspice |

Drain fruit, reserving liquid. In saucepan, combine fruit juices, lemon juice, cornstarch, cinnamon and allspice. Cook while stirring until thickened. Cool slightly. In bowl, combine fruits and dates. Pour sauce
(continued)





over fruits and serve warm. Makes about 6 servings. Very good with ham or turkey.

STRAWBERRY JELLO

Katie McDill

1 large box strawberry jello
2 cups hot water

2 cups ice water
1 large box frozen strawberries

Mix jello in 2 cups hot water. Stir until dissolved. Add frozen strawberries and stir until melted. Add 2 cups cold water; Mix well. Place in refrigerator until congealed. Serve with or without cool whip.

STRAWBERRY SALAD

Barbara Daniels

3 pkg. (small) strawberry jello
1 can (large) crushed pineapple
4 bananas
3 pkg. frozen strawberries,
thawed

2 - 8 oz. carton sour cream
boiling water

Drain pineapple - reserve juice. Add enough boiling water to reserved pineapple juice to make 2 cups liquid. Add jello to juice - stir until dissolved. Add pineapple, strawberries and bananas. Pour half of this mixture into casserole dish (9 x 13). Cool until firm. Spread sour cream on jello layer. Spread rest of jello mixture over sour cream layer. Cover with foil and chill until firm enough to slice.

STRAWBERRY SALAD

Belinda P. Williams

1 large and 1 small pkg.
strawberry jello
3 cups boiling water
1 large can crushed pineapple

1 large box frozen strawberries
3 bananas, mashed
1 - 8 oz. sour cream
½ cup chopped pecans

Mix ingredients all together except sour cream. Pour half mixture into Pyrex dish and congeal. After mixture is slightly congealed, spread sour cream over it and pour rest of jello mixture over the sour cream. Congeal.





STRAWBERRY SALAD

Marcia Harrigill
Sherion Johnson
Marquerite Flowers

- | | |
|--------------------------------|---|
| 2 pkg. (3 oz) strawberry jello | 2 bananas, mashed |
| 1 pkg frozen strawberries | 1 pkg (8 oz) cream cheese OR 8 oz. sour cream |
| 2 cups boiling water | 1 cup pecans, chopped |
| 1 can (8 oz) crushed pineapple | |

Dissolve jello in hot water. Add strawberries. Mix cream cheese and pineapple. Mash the bananas. Add to jello mixture, then add nuts. Pour in oblong bowl; let set overnight.

STRAWBERRY JELLO SALAD

Mrs. Bennie R. Crockett

- | | |
|---------------------------------------|----------------------|
| 1 box strawberry jello (regular size) | ¼ cup water |
| 24 marshmallows | 1 box cottage cheese |
| 1 large can crushed pineapple | 1 cup chopped pecans |
| | ½ pt. whipping cream |

Melt together over low heat jello, water, pineapple juice (drained off pineapple) and marshmallows. Cool to lukewarm and add pineapple, cheese and pecans. When completely cooled, fold in whipped cream. Put in refrigerator and will keep for a long while.

STRAWBERRY CONGEALED SALAD

Sandra Hammond
Audrey Methvin

- | | |
|--|------------------------------|
| 2 pkg. strawberry jello | 1 large package strawberries |
| 1 cup boiling water | 4 bananas |
| 1 large can crushed pineapple (do not drain) | 1 pt. sour cream |
| | 1 c. chopped pecans |

Mix all the above. Pour half into 9 x 13 glass dish. Let congeal. Slice bananas over this. Spread sour cream over bananas. Add the remainder of strawberry mixture. Congeal. Add pecans over top.





STUFFED CELERY

Mary Alice Holliday

1 bunch large celery
1 apple
½ cup walnuts

½ cup mayonnaise
2 Tbsp. seedless raisins
1 tsp lemon juice

Cut celery into 3 inch pieces. Chop apple and add with finely chopped walnuts, mayonnaise, chopped raisins and lemon juice. Stuff the celery.

SWEET/SOUR SLAW

Twyla Jackson

1 medium head cabbage,
shredded
½ cup chopped green pepper

8 - 10 stuffed green olives,
sliced
1 medium onion, chopped

Sauce:

½ cup vinegar
½ cup oil
½ cup sugar

1 Tbsp. prepared mustard
1 tsp. celery seed

Mix ingredients for sauce in saucepan and bring to boil. Pour sauce over chopped items and chill overnight.

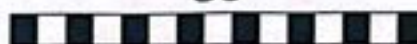
SWEETHEART SALAD

Julia Kelley

2 cups crushed pineapple
½ cup sugar
1 ½ Tbsp. Knox gelatin
¼ cup cold water
2 Tbsp. lemon juice

2 Tbsp. cherry juice
6 oz. Philadelphia cream cheese
½ pt. whipping cream
15 - 20 cherries, chopped fine

Heat pineapple with sugar; add gelatin which has been softened in ¼ cup cold water. Stir until melted. Add lemon and cherry juice; cool. Mash cream cheese. Add cherries. Mix with pineapple, adding a small amount of pineapple mixture to cheese at a time. Chill until slightly thickened. Whip cream and blend with pineapple mixture. Mold and chill for several hours.





24 HOUR SALAD

Connie S. Kossen

3 egg yolks
2 Tbsp. sugar
dash of salt
2 Tbsp. vinegar

2 Tbsp. pineapple syrup
1 Tbsp. butter (or margarine)
1 cup heavy cream, whipped

8 cups fruit any combination - suggestions include:

grapes (seedless)
red cherries (maraschino)
mandarin oranges
pineapple chunks

pears, cut in chunks
peaches, cut in chunks
miniature marshmallows

Cook egg yolks, sugar, salt, vinegar, pineapple syrup and butter in double boiler until thick; cool. Fold in whipped cream and fruit. (Note: all fruit must be drained) Chill 24 hours. Decorate top with mandarin orange sections or maraschino cherries, if desired. Will serve 10-12.

TWENTY-FOUR HOUR SALAD

Lucille Alliston

1 pkg. (3 oz.) instant pudding mix
1 1/2 cup milk
1 carton whipped topping

1 large can fruit cocktail
6 oz. miniature marshmallows
2 medium bananas
11 oz. can Mandarin oranges

Drain fruit cocktail. Prepare pudding mix with 1 1/2 cups milk. Fold in whipped topping. Fold in drained fruit, bananas and marshmallows. Chill overnight - serve on lettuce leaf.

WEST INDIES SALAD

Mrs. Charlie Wood

1 onion, finely chopped
1 lb. lump crab meat
4 oz. Wesson oil

3 oz. cider vinegar
4 oz. ice water
salt and pepper

Spread half of onion over bottom of a large bowl. Cover with crab meat. Cover crab meat with remaining onion. Salt and pepper to taste. Pour oil, vinegar and ice water over all. Cover; refrigerate for two to twelve hours. Toss lightly and serve over lettuce.





BARBEQUE SAUCE

Inez Tucker

- | | |
|--|------------------------------|
| 1 bottle catsup | 1 tsp celery salt |
| ½ (same bottle) American or
Rainbow dill pickle vinegar | 2 Tbsp. Worcestershire sauce |
| 1 dash Tabasco sauce | 1 stick margarine |
| 1 Tbsp. onion salt | 1 tsp dry mustard |

For barbecued chicken, cook chicken until nearly done. Brush chicken pieces generously with sauce, turn and apply to other side. This sauce is also good on hamburgers and steaks.

"KUMBACK" SALAD DRESSING

Hallie Netherland

- | | |
|--------------------------|------------------------------|
| ½ cup oil | juice of 1 lemon |
| 1 cup mayonnaise | 1 onion, grated |
| ½ cup catsup | ¼ tsp. paprika |
| ¼ cup chill sauce | 1 Tbsp. water |
| 2 cloves garlic, crushed | 1 Tbsp. Worcestershire sauce |
| dash of hot sauce | 1 Tbsp. black pepper |

Mix ingredients in blender or processor and refrigerate. Good on salads, seafood, etc. House dressing of Rotisserie Restaurant that had about the best food in Jackson until a few years after WW II.

COMEBACK DRESSING

Jo Haynes

- | | |
|-------------------------|-------------------------|
| 1 cup mayonnaise | ½ tsp. parsley leaves |
| 1 cup ketchup | 2 Tbsp. parmesan cheese |
| 2 Tbsp. Worcestershire | 1 tsp. mustard |
| 1 ½ Tbsp. garlic powder | ¼ cup oil |
| ¼ - ½ tsp. curry powder | |

Mix in quart jar. Keeps in refrigerator for several weeks.





DRESSING

(Mix several hours ahead)

Mrs. Melvin Smith

½ cup sugar
1 tsp. salt
1 tsp. black pepper

1 cup vegetable oil
¾ cup rice vinegar

Toss last minute. Dressing also good on spinach salad.

MAYONNAISE

Bradis Tanner Ivy
Bill Tanner's Sister

4 egg yolks
4 Tbsp. sugar
1 Tbsp. mustard

1 pt. Wesson oil
½ tsp. salt
lemon juice to taste

Beat egg yolks; add salt, sugar and mustard together. Slowly pour Wesson oil over the above mixture. Add lemon juice to taste.

ROTISSERIE SALAD DRESSING

Peggy Hughes

2 cloves garlic, crushed
1 small onion, puréed
1 cup chili sauce
1 cup Wesson oil
2 cup mayonnaise

1 tsp pepper
2 tsp water
juice of 1 lemon
1 tsp mustard (dry)
1 tsp Worcestershire sauce

Mix well and refrigerate. Wonderful on shrimp salad.

SALAD DRESSING

Pat Gabriel

Store in a mason jar 24 hours in advance, shake before using:
¾ cup olive oil
juice of two fresh lemons
4 Tbs freshly grated parmesan cheese

¼ tsp sugar
One whole garlic clove, peeled
dash paprika
salt and pepper to season





SALAD DRESSING

Mack Jenkins

1 cup Wesson oil
2 cup mayonnaise
2 Tbsp mustard
1 Tbsp Worcestershire

1 Tbsp black pepper
1 tsp garlic salt
juice of 2 lemons
1 onion, minced

Mix in blender and chill for 4 hours.

SALAD DRESSING

Jan Gabriel

½ cup tarragon vinegar
4 Tbls apple cider vinegar
2 ts salt
½ cup freshly grated Parmesan
cheese

2 ts fresh garlic, minced
1 cup olive oil
2 ts black pepper

Place all ingredients in a glass jar and refrigerate. Shake well before using.

SALAD DRESSING

Ann Ross

½ cup chili sauce
½ cup catsup
½ cup oil
1 tsp mustard
1 tsp Worcestershire sauce
1 tsp paprika

1 tsp black pepper
dash Tabasco
1 grated onion
2 Tbsp water
1 cup mayonnaise

Put all ingredients in blender and blend well. Makes 2 bottles.

THOUSAND ISLAND DRESSING

Lillian Dickson

2 medium onions, grated
¼ tsp salt
2 tsp Lea & Perrin
Worcestershire sauce
½ cup catsup
2 tsp paprika
2 dashes Tabasco sauce

½ cup chili sauce
2 cup mayonnaise
1 cup salad oil or Wesson oil
2 tsp mustard
2 tsp black pepper
2 tsp lemon juice
6 buttons garlic, grated

(continued)





Mix well. Mix with 4 tablespoons water only if it's too thick. Makes over a quart. Half for smaller portions. Keeps well refrigerated.

BAKED POTATO SOUP

Nell Rose Johnson

4 large potatoes	6 green onions, chopped and divided
¾ cup butter	12 slices bacon, cooked, crumbled and divide
⅔ cup all-purpose flour	1 ¼ cups shredded cheddar cheese
6 - 8 cups milk (to desired consistency)	8 oz. sour cream
1 ½ - 2 tsp. salt (to taste)	
½ - 1 tsp. pepper (to taste)	

Wash potatoes: prick with fork: bake at 450 degrees for 1 hour or more until done. Let cool to handle. Cut in half length-wise and scoop out pulp. Melt butter in heavy saucepan over low heat, add flour, stirring until smooth. Cook one minute, stirring constantly. Gradually add 6 cups milk: cook over medium heat, stirring constantly until mixture is thickened and bubbly. Add potato pulp, salt and pepper, 2 tablespoons onion, ½ cup bacon and 1 cup cheese. Cook until thoroughly heated: stir in sour cream. Add extra milk if necessary, for desired thickness. Serve with remaining onion, bacon and cheese. Freezes well. Serves 6 - 8.

BROCCOLI CHEESE SOUP

Alison Gilbert

2 Tbsp. butter or margarine	1 or 2 cups mozzarella or cheddar cheese, shredded
2 Tbsp. finely chopped onion	2 chicken bouillon cubes
½ tsp. salt	1 cup broccoli, cooked and chopped
⅛ tsp. pepper	1 ½ cups hot water
¼ tsp. mixed herb seasoning	
2 cups milk	

Melt butter in 3 quart saucepan over low heat. Add onion and cook until tender and lightly browned. Blend in flour and seasonings. Add milk slowly, stirring constantly. Add cheese and stir until melted. Remove from heat. Dissolve bouillon cubes in hot water and add to mixture. Add broccoli. Heat to serving temperature.





CHICKEN CORN CHOWDER

Jo Patrick

- | | |
|-------------------------------|-------------------------------------|
| 3 large chicken breast | 1 can sliced mushrooms
(drained) |
| 2 cans cream of chicken soup | 1 can diced green chillies |
| 2 cans cream of potato soup | salt & pepper |
| 2 cans Mexican corn (drained) | |
| 1 can Rotel (mild) | |

Boil chicken breast and cut in chunks. Save about 2 cups broth, to be used later, if needed. Mix all ingredients together and simmer for about 1 hour. (this will stick very easily)

CHICKEN GUMBO

Barbara Daniels

- | | |
|-----------------------------------|--------------------------------|
| 1 large chicken (3 lb. or larger) | ¼ cup chopped green pepper |
| 1 whole clove | 1 cup chopped tomatoes, peeled |
| 1 carrot, sliced | 2 tsp. parsley, chopped |
| 5 sprigs parsley | 3 cloves garlic, minced |
| 1 bay leaf | 4 bay leaves |
| 1 large onion, sliced | ½ tsp. thyme |
| 1 rib celery, sliced | ½ tsp. pepper |
| salt and pepper to taste | ½ tsp. salt |
| ¼ cup oil | 4 Tbsp. Worcestershire sauce |
| 1 Tbsp. flour | 1 cup sliced okra |
| 2 large onions, chopped | cooked rice |
| ¼ cup chopped celery | |

Cook cut up fryer in water to cover with the next 7 ingredients until done; cool. Cut meat from bone in bite size pieces. Reserve strained stock. Use oil and flour to make a dark roux. Add onions, celery and green pepper and cook until soft. Add 1½ cups reserved stock and tomatoes, then rest of the remaining ingredients except okra and rice. Simmer about 30 minutes. Add chicken meat and okra; simmer 2 - 3 hours on low heat, stirring occasionally. This recipe makes about 1 quart and can easily be doubled and freezes well. Serve in bowls over cooked rice.





CHICKEN SOUP

Merle Crumpton

1 whole fryer
8 cups water

salt and pepper to taste

Boil chicken until tender; debone and chop coarsely. Sauté until tender:

2 - 3 carrots, sliced thin
3 ribs celery, chopped
1 large onion, chopped

1 Tbsp. lemon juice
1 Tbsp. whole peppercorns
2 - 3 Tbsp. flour

Cook $\frac{3}{4}$ to 1 cup rice in chicken broth; add vegetables, chicken, lemon juice, and peppercorns. Thicken soup by combining flour with water or cooled broth; add to chicken mixture; heat to simmer. (To cut down on fat, refrigerate broth overnight and skim out fat before adding other ingredients.)

CHICKEN TORTILLA SOUP

Marilyn Russell Nolen

chicken breasts, boiled and
chopped
1 can cream of chicken soup
12 oz. Velveeta (cut in cubes)
1 can rotel
1 cup of milk (calls for skim)
Mom used regular

1 tsp. Garlic powder
1 tsp. Chili powder
 $\frac{1}{4}$ cup of onions (sautéed)
10 large size flour tortillas
salt and pepper to taste

In 8 cups of water (use your chicken broth and add remaining water needed). Place all ingredients except for tortillas. Simmer for 30 - 45 minutes. Turn off heat. Add bite size tortillas pieces and serve after cooled. You do not cook the tortillas after you put them in the soup.





CORN CHOWDER

Sandra Hammond

2 cups water
 2 cups diced potatoes
 ½ cup chopped onion
 ½ cup diced celery
 ½ tsp. dried whole basil
 1 large bay leaf
 1 - 16½ oz. can cream style corn

2 cups milk
 1 cup drained, canned tomatoes, chopped
 ½ tsp. salt
 ¼ tsp. pepper
 ½ cup shredded cheddar cheese

Combine first six ingredients in large Dutch oven and bring to a boil. Reduce heat and simmer about 10 minutes or until potatoes are tender. Remove bay leaf. Stir in corn, milk, tomatoes, salt and pepper; heat thoroughly. (Do not boil.) Add cheese; cook over low heat, stirring constantly, until cheese is melted and mixture thickens.

CRAWFISH AND CORN CHOWDER

Jan Gabriel

1 bunch green onions, chopped
 1 stick butter
 2 C half and half
 1 can diced Rotel tomatoes
 1 can cream of mushroom soup
 2 cans cream of potato soup

1 yellow kernel corn, not drained
 8 oz Velveeta cheese, cut into small pieces
 2 pkg frozen crawfish

Sauté green onions in butter. Add all remaining ingredients, except crawfish. After cheese melts, add the crawfish. Simmer for 20 minutes. You can use crab meat or shrimp instead of crawfish, but I prefer the crawfish.

CREAM OF POTATO SOUP

Bess Ponder

8 slices bacon
 1 C water
 3 med potatoes, cubed
 ½ C chopped onions

1 can cream of chicken soup
 1 C sour cream
 1 ½ C milk
 1 T parsley flakes

Fry bacon in large boiler. Drain, crumble, and put to serve on top of soup. Drain pan but do not wash. Add one cup of water, potatoes and onions and bring to boil. Lower heat and simmer 20 minutes on low, (continued)





covered. Add soup and sour cream; add milk gradually. Simmer until hot. Sprinkle parsley and bacon on top. 6 servings



DEER STEW

Jerry Everett

8 large potatoes, chopped ½ tsp. season salt
 2 lbs. deer meat (large chunks) 1 cup brown gravy
 ½ tsp. meat tenderizer

Mix all ingredients together in slow cooker except gravy. Cook on high about 4 hours. Add gravy; cook about 1 hour more on low.

GRANDDADDY'S CHILI

George Harrigill

4 cans diced tomatoes with chili seasoning 3 lbs. hamburger meat
 1 (8 ounce) can tomato sauce 1 large onion, diced
 1 (6 ounce) can tomato paste Chili powder
 1 (10 ounce) can Rotel chili onion salt
 fixins garlic salt
 2 cans kidney beans (dark or light)

Cook in slow cooker for 1 hour on HIGH and 3 hours on LOW.

POTATO SOUP

Mrs. B. E. Gandy (Fran)

3 cups potato, cubed ½ tsp. pepper
 2 stalks celery, chopped ¼ cup butter
 ¼ cup onion, chopped 1 cup milk
 3 cups water or chicken broth 6 slices bacon
 ½ tsp. salt

Cook potatoes, celery and onion in water or chicken broth until tender. Add salt, pepper, butter and milk. Simmer until well heated. Crumble fried bacon on top to serve. Garnish with parsley.





POTATO SOUP

Peggy Hughes

5 lbs. potatoes
2 cups sour cream
1 large onion

2 sticks margarine
salt and pepper to taste
parsley flakes

Peel and dice potatoes. Covering well with water, add salt and pepper to taste. Chop and add onion; cook until potatoes are mushy. With electric mixer, beat mixture until smooth. Add water if necessary for right consistency. Add margarine, sour cream and parsley flakes. Mix well. Sprinkle a few more flakes on top for color.

TACO SOUP

Betty Adcock

1 lb ground beef, browned and drained
1 pkg ranch dressing mix (low sodium does well)
1 can pinto beans
1 can rotel tomatoes
1 can whole kernel corn

1 pkg taco seasoning mix (low sodium does well)
1 can kidney beans
1 can black beans
1 can diced tomatoes
1 can chili with no beans

Add all ingredients to the drained beef in a crock pot and simmer 2 to 3 hours. Salt and pepper to taste. Serve with grated cheese, sour cream and frito chips on top.

VEGETABLE SOUP

Jerry Everett

1 large pkg frozen mix vegetables
1 large can whole kernel corn, drained

1 medium can tomato juice
1 lb. ground meat

Mix all ingredients together in slow cooker on high. Cook about 4 hours.

VEGETABLE BEEF SOUP

Katie Nell

½ lb. stew beef
1 can beef broth (add 2 cans water)

1 onion
1 carrot
1 stalk celery

(continued)





Cook overnight in 5 quart crockpot on low. Remove vegetables and meat. Strain broth; return meat and broth to crockpot.

- 1 - No. 2 can or 1 pt. tomatoes
- 1 - 6 oz can tomato sauce
- ½ pkg. vegetables for gumbo (8 oz)
- ½ cup frozen peas, optional
- 1 can cream corn
- 2 carrots, diced

Heat all before adding to pot. Cook on medium until done or 4 to 5 hours. One hour before serving, add noodles or macaroni, if desired.

WHITE BEAN CHICKEN CHILLI

Lana Hammond Goins

- 5 cans white beans (Navy Beans)
- 16 oz chunky salsa
- 32 oz chicken broth
- 2 tsp. cumin
- white pepper to taste
- 1 rotisserie chicken (deboned & cut in bite size pieces)
- 8 oz monterey or pepper-jack cheese (shredded)

Put all ingredients (except cheese) in crock pot and cook on low until heated thoroughly. Add cheese when ready to serve. Easy and delicious! Serve with crackers or cornbread.

WHITE CHILI

Marilyn Russell Nolen

- 1 Tbs. Olive oil
- 1 lb. cubed chicken
- ¼ cup chopped onion
- 1 cup chicken broth
- 1 cup chopped green chilies
- 1 tsp. garlic powder
- 1 tsp. ground cumin
- ½ tsp. oregano leaves
- ¼ tsp. cilantro leaves
- ¼ tsp. cayenne pepper
- 1 can white kidney beans undrained

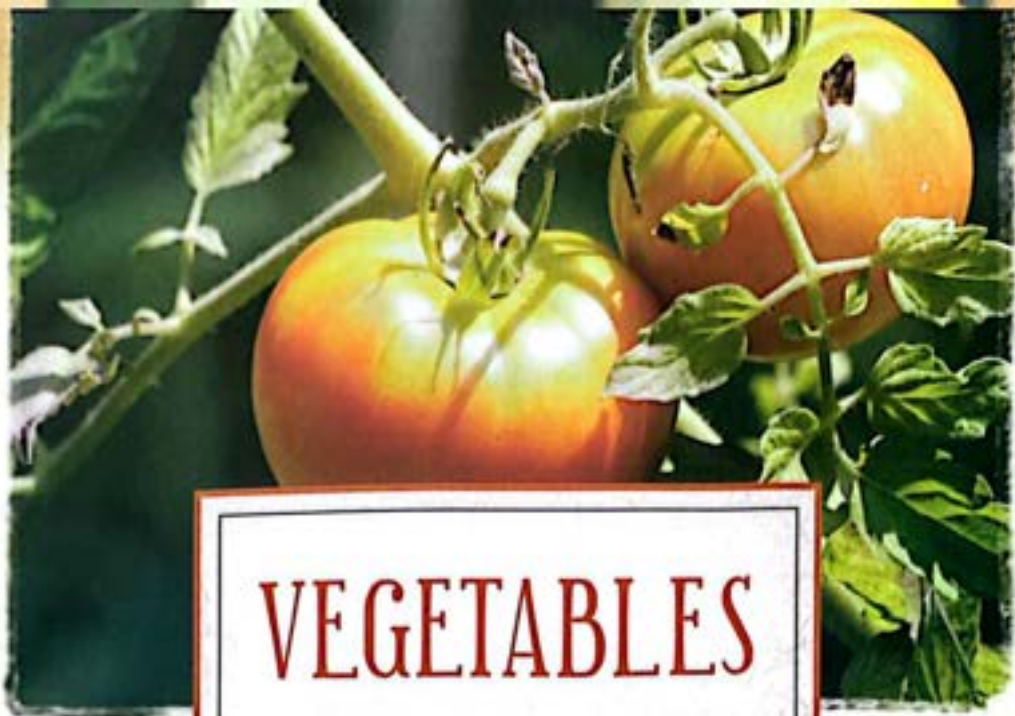
Sauté chicken in olive oil; remove chicken and set aside. Sauté onion; add broth, chilies, and spices. Simmer 30 minutes. Stir in beans and chicken and simmer 10 minutes.





Recipe Favorites





VEGETABLES



SIDE DISHES

*The meek shall eat
and be satisfied:
they shall praise the
LORD that seek him:
your heart shall
live for ever.*

PSALM 22:26

Helpful Hints

- When preparing a casserole, make an additional batch to freeze for when you're short on time. Use within 2 months.
- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.
- To prevent pasta from boiling over, place a wooden spoon or fork across the top of the pot while the pasta is boiling.
- Boil all vegetables that grow above ground without a cover.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Green pepper may change the flavor of frozen casseroles. Clove, garlic, and pepper flavors get stronger when frozen, while sage, onion, and salt become more mild.
- For an easy no-mess side dish, grill vegetables along with your meat.
- Store dried pasta, rice (except brown rice), and whole grains in tightly covered containers in a cool, dry place. Refrigerate brown rice and freeze grains if you will not use them within 5 months.
- A few drops of lemon juice added to simmering rice will keep the grains separated.
- When cooking greens, add a teaspoon of sugar to the water to help vegetables retain their fresh colors.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions, grated cheese, or slightly crushed seasoned croutons.
- Soufflé dishes are designed with straight sides to help your soufflé rise. Ramekins work well for single-serve casseroles.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- To avoid toughened beans or corn, add salt midway through cooking.
- If your pasta sauce seems a little dry, add a few tablespoons of the pasta's cooking water.
- To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.



VEGETABLES & SIDE DISHES

ASPARAGUS CASSEROLE

Sybil White

2 large cans asparagus, drained 1 can cream of mushroom soup
4 boiled eggs 1 ½ cup grated cheese

Layer asparagus, eggs, cheese and soup. Top with cracker crumbs. Bake at 350 degrees for 30 minutes.

ASPARAGUS CASSEROLE

Mrs. Elizabeth Newkirk

14 ½ oz. can asparagus 1 egg
5 crackers ½ cup sweet milk
½ cup grated cheese

Place asparagus in casserole. Crush crackers and put on asparagus, then add cheese. Beat egg and milk and pour over other ingredients. Bake at 350 degrees about 10 minutes or until firm.

BAKED BEANS

Mrs. Randy Weimer

2 chopped onions 2 Tbsp. vinegar
6 slices of bacon ½ cup brown sugar
¼ cup +2 Tbsp. ketchup 28 oz. can Campbell's pork-n-beans
¼ cup Lea & Perrins

Sauté onion and bacon (cut into 1 inch pieces) until tender. Add all other ingredients. Mix and let set all day or overnight. Cook until bubbly (about 1 hour) at 325 degrees. Stir and serve

BAKED BEANS

Peggy Hughes

1 #2 can beans 3 Tbsp. each minced onion,
4 Tbsp. catsup celery, and bell pepper
2 Tbsp. molasses 1 Tbsp. Worcestershire sauce
2 Tbsp. brown sugar 3 drops Tabasco
2 Tbsp. bacon drippings sprinkle of dry mustard

(continued)



Place in greased baking dish. Cover with bacon and bake at 375 degrees for 45 minutes.

BAKED BEANS

Katie Hanley

1 lb. ground chuck	½ c. Ketchup
½ to 1 large green pepper	1 c. syrup
½ large onion	Hot Sauce (optional)
42 oz. baked beans	Raw bacon on top (3 to 4 slices)
1 Tbsp. mustard	

Brown meat, onion and pepper. Drain grease. Mix with beans, mustard, ketchup syrup hot sauce and bacon on top. Cook for 1 hour at 350 degrees in 13 x 9 pan.

BAKED FRUIT CASSEROLE

Alice West

1 large can pear halves	¼ cup maraschino cherries
1 large can pineapple chunks	½ cup margarine
1 large can peach or apricot halves	¾ cup packed brown sugar
	2 tsp. cinnamon

Drain fruits well and place in a 9 x 13 inch casserole. Melt margarine; add brown sugar and cinnamon. Mix well and cover fruit with mixture. Bake 1 hour at 325 degrees.

BAKED PINEAPPLE CASSEROLE

Jewell Phillips

2 #2 cans pineapple	½ tsp. salt
1 cup sugar	1 lb. longhorn cheese, grated
3 Tbsp. flour	

Mix first 4 ingredients. Place in buttered casserole dish. Top with cheese, then add crumbled Ritz crackers for topping. (optional). Dot with butter. Bake 1 hour at 350 degrees.





BAKED ONION

Cornelia Bullock

1 med. onion (Vidalia if available)
 1 Beef Bouillon cube
 1 Tablespoon. of butter/margarine

Seasoning of choice (salt, pepper, garlic)
 Aluminum foil

Cut a medium onion in eights. Pull apart. Stuff in 1 Tablespoon butter and a bouillon cube. Season to your like with salt and pepper and garlic. Wrap the onion in a big enough piece of foil so you can twist the top. Bake at 350 degrees for 30 to 45 minutes. Makes a great side with steak and baked potato.

MIXED BEAN CASSEROLE

Lenda Tanner Gates

1 clove garlic
 1 onion, chopped
 3 Tbsp. oil
 1 tsp. salt
 ½ tsp. black pepper
 3 cans beans (baked, lima, kidney)

1 cup catsup
 3 Tbsp. vinegar
 1 Tbsp. brown sugar
 1 tsp. mustard

Sauté garlic and onion in oil. Mix with remainder of ingredients in 2 quart casserole dish. Bake 45 minutes at 350 degrees. Great for picnics and barbeques.

BOWTIE PASTA CASSEROLE

Kristi (Pitts) Mullen

one bunch green onions
 1 red pepper
 16 oz pkg grilled cooked chicken cut into one-inch size (chicken found in sandwich meat area)
 can of sliced black olives (small can)
 One 16-oz pack farfalle pasta--looks like bowties--Barilla works well also

1 jar original ranch dressing--in mason jar in refrigerator section
 2 cups shredded cheese--can use Colby Jack--DO NOT USE SHARP
 1 or 2 cans of french fried onions

(continued)





Chop onions and pepper and simmer in skillet until tender---can add a little oil. Cut chicken into strips and add to veggies. When chicken is hot, add the sliced olives and remove from heat---add olives last to stay crunchy. In a separate pan, cook pasta according to directions. Drain pasta and pour in large shallow casserole dish. Add shredded cheese and dressing to pasta, alternating each, and stirring to equally cover pasta. Add veggies to noodle mix and mix well. Can refrigerate for next day or may cook immediately. Cook at 400° until fat breaks down (15-20 min) depending on whether cold or not. Before serving, shake French fried onions over top of casserole. DO NOT COOK with French onions!

BROCCOLI CASSEROLE

Nadine Maxwell

3 Tbsp. oleo	1 -10 ounce jar cheese spread
¼ cup chopped onions	1 can cream of chicken soup
¼ cup celery, chopped fine	¾ cup milk
2 boxes frozen broccoli, cooked and drained	2 cups cooked rice

Cook onion and celery until tender in oleo. Add other ingredients except rice. Stir until blended. Add rice. Bake at 30 minutes at 350 degrees.

BROCCOLI CASSEROLE

Barbara Manley
Nadine Maxwell

½ stick margarine	1 can cream of mushroom soup
1 small onion	1 small jar Cheez Whiz
1 box chopped broccoli, thawed	¼ cup water
2 cups cooked salted rice	

Melt margarine in skillet; add onion and sauté until clear. Add package of thawed broccoli; stir thoroughly, and add cream of mushroom soup. Stir and simmer. Add Cheez Whiz and water. Mix and simmer. Add rice, stir, and let simmer a few minutes. Put in greased casserole and bake 20 to 20 minutes at 350 degrees. Serves 6 -8





BROCCOLI CASSEROLE

Lucille Alliston
Dimple Smith
Wilma Gould

2 boxes chopped broccoli,
cooked and drained
1 stick oleo
1 small onion, chopped fine

1- 6 oz. roll jalapeño cheese
1 can cream of mushroom or
chicken soup
cracker crumbs

Cook onion in oleo until tender. Add cheese and soup. Pour cheese mixture over broccoli. Sprinkle with cracker crumbs. Bake at 350 degrees for 30 minutes.

BROCCOLI CASSEROLE

Jerry Hughes

2 boxes chopped broccoli
1 medium onion, chopped
1 stick butter
1 cup cooked rice

½ to 1 lb. Velveeta cheese
1 can cream of chicken soup
1 can cream of mushroom soup

Sauté onion in butter; add broccoli to onions with a small amount of water. Steam until tender. Then mix all the ingredients together and pour into a greased casserole dish and bake in a hot oven (350) for 20 minutes.

BROCCOLI CASSEROLE

Mrs. Randy Weimer

4 Tbsp. butter
3 cups Rice Chex cereal
½ cup chopped onion
1 can cream of mushroom soup
½ cup Velveeta cheese

⅓ tsp. garlic powder
¼ cup toasted almonds
1 -20 oz. pkg cut broccoli,
separated

Melt butter. Remove 3 tablespoons and toss with Rice Chex and set aside. Sauté onion about 5 minutes in remaining butter. Add soup, cheese, garlic powder. Heat until cheese is melted and mixture smooth. Stir in almonds, broccoli and 1 cup Rice Chex. Spread in 1½ quart baking dish-slightly crush remaining Chex and spread on top. Bake at 350 degrees for 35 minutes.





BROCCOLI CASSEROLE

Patsy Rogers

2 pkg. chopped broccoli
1 can cream of mushroom soup
2 eggs, beaten
½ cup mayonnaise

1 cup cheddar cheese, grated
Ritz crackers
1 stick oleo

Cook broccoli; drain. In casserole dish mix with soup, eggs cheese and mayonnaise. Top with one stack Ritz crackers mixed with 1 stick melted butter. Bake 35 minutes at 350 degrees

BROCCOLI CASSEROLE

Julia Kelley

1 -20 oz. pkg. chopped frozen
broccoli
1 can mushroom soup
1 egg
½ cup mayonnaise

1 cup sharp grated cheese
½ cup fine chopped onion
1 can chopped water chestnuts
salt and pepper to taste

Boil broccoli until tender; drain and mix rest of ingredients. Pour over broccoli and stir lightly, then pour into casserole dish. Top with Parmesan cheese; sprinkle with paprika. Bake at 350 for 45 minutes. Let mixture set for about one hour at room temperature before baking so the flavors will blend.

CARROT DELIGHT

Twyla Jackson

2 lbs large carrots
2 sticks softened butter or
margarine
2 tsp. salt
2 tsp. coarse ground pepper

1 ½ tsp. garlic powder
2 ½ cup coarsely crushed
cheese crackers
2 ½ cup pecans, ground or
chopped fine.

Peel carrots, slice in half lengthwise, cut into serving size pieces. Simmer carrots until just tender; drain and cool. Scoop out carrot centers and mash with butter, salt, pepper, garlic powder and crackers. Mix in nuts. Restuff carrots with cracker-nut mixture. Prior to serving, place under broiler just until hot. Serve hot.





CARROT SOUFFLÉ

Frances Raley

- 2 pounds of carrots, peeled and sliced
- 3 cups sugar (less if desired)
- 2 t. baking powder
- 4 T all purpose flour
- ½ t. cinnamon
- 6 eggs beaten (or equivalent egg substitute)
- 2 cups milk

Cook carrots in water until tender; drain and mash well. Mix together sugar, baking powder, flour and cinnamon. Add mashed carrots. In mixing bowl, combine eggs and milk. Add to carrot mixture. Blend well. Pour into a 9X13 greased baking dish. Bake in preheated 350° oven for 45-50 minutes. This freezes well. Yield: 10-12 servings

CARROT SOUFFLÉ

Carol Clay

- 1¾ lbs. carrots, peeled and chopped
- 1 cup white sugar
- 1½ teaspoons baking powder
- 1½ teaspoon vanilla extract
- 2 tablespoons all-purpose flour
- 3 eggs, beaten
- ½ cup margarine, softened
- 2 teaspoons confectioner sugar

Preheat oven to 350 degrees. In a large pot of boiling water, cook carrots until very tender. Drain and transfer to a large mixing bowl. While carrots are warm, use an electric mixer to beat with sugar, baking powder and vanilla extract until smooth. Mix in the flour, eggs and margarine. Transfer to a 2 quart baking dish. Bake 1 hour in the preheated oven or until top is golden brown. Sprinkle lightly with confectioners sugar before serving.

CHEESE CARROTS

Marilyn Russell Nolen

- 2 bags of frozen carrots
- 1 lb. of Velveeta cheese
- 1 stick butter
- 2 cups bread crumbs

Cook carrots as directed on package. Melt cheese and butter. Mix together cheese mixture and carrots. Spread evenly in dish and sprinkle bread crumbs over top. Drizzle a few Tbs. of butter over crumbs and bake for about 10 - 15 minutes (until cheese is bubbly).





CHOW-CHOW

Jerry Lynn Hughes

1 gallon cabbage, cut fine
 1 ½ gallon green tomatoes,
 peeled and chopped up
 1 c. sugar
 ½ gallon red vinegar
 1 qt. onions, chopped

4 Tbsp. mustard (dry)
 1 Tbsp. cloves
 6 pods hot pepper, cut and
 cleaned
 1 tsp. salt

Bring to a boil and simmer 30 to 45 minutes or longer if needed. Have jars ready. Good with peas or veggies in the winter.

SUNSHINE CARROTS

Doris Turner

1 lb. small carrots, scraped
 1 tsp. sugar
 1 tsp. cornstarch
 ¼ tsp. salt

¼ tsp. ground ginger
 ¼ cup orange juice
 1 Tbsp. butter or margarine

Cook carrots in small amount salted water until tender; drain. Combine sugar, cornstarch, salt, ginger and orange juice and cook over low heat, stirring constantly. Add butter to cooked mixture and pour over cooked carrots. Stir gently to coat well. Serves 4

CORN

Mrs. Florence Cook

1 can cream corn
 ¾ stick butter or oleo
 2 eggs

1 tsp. cornstarch
 ¼ tsp. salt
 1 tsp. Sweet & Low or sugar

Mix all together and bake until it won't shake in the middle.

CORN BAKE (GRANDMOTHERS)

Louise Ditto (Mrs. J. M.)

2 cans yellow cream style corn
 ¼ cup meal
 2 cups grated cheddar cheese
 1 tsp. garlic salt

6 Tbsp. corn oil
 2 small cans green chillies,
 chopped

(continued)





Mix all ingredients except cheese and chilies. Pour half of mixture in greased baking dish, then pour on the peppers and cheese. Top with remaining corn mixture. Bake at 350 degrees for 35 minutes.

CORN CASSEROLE

Jewell Phillips

1 stick butter	1 small bell pepper
2 cans creamed corn	1 small jalapeño pepper,
1 medium onion, chopped	chopped
2 cups cooked rice	

Mix all ingredients. Bake 45 minutes at 400 degrees

CORN CASSEROLE (SHOE PEG)

Eleanor Renfro

1 can shoe peg corn	1 cup grated cheese
½ cup chopped celery	1 can mushroom soup
½ cup chopped green pepper	1 cup sour cream
½ cup onions	1 stick margarine
1 can French cut green beans	1 stack Ritz cracker crumbs

Mix 1 stick margarine (melted) and crackers. Pour over the other ingredients that have been mixed together. Bake at 350 degrees for 45 minutes.

CORN CASSEROLE

Peggy Hughes

1 can creamed corn	2 eggs
1 can whole kernel corn, drained	¼ medium onion, grated
½ cup grated cheese	¼ stick margarine
2 Tbsp. flour	salt and pepper to taste

Mix all ingredients together and bake in a casserole dish at 350 degrees until firm. Will brown lightly on top.





CORN CASSEROLE (SHOE PEG)

Merle Crumpton

1 can French style string beans 1 onion
1 can shoe peg corn

Mix beans and corn Put in a casserole dish. Chop 1 onion and sprinkle ½ of the onion over the above. Stir and mix well.

½ -1 cup cheddar cheese 1 stick oleo
1 can mushroom soup 1 roll crushed Ritz crackers
1 carton sour cream

Pour this mixture over the corn, beans and onion mixture, then sprinkle rest of onion over this. Melt one stick oleo and pour over 1 roll package of crushed Ritz crackers Put this on top of corn mixture. Bake at 350 for 30 minutes.

CORN CASSEROLE (SHOE PEG)

Cindy Coon

2 cans shoe peg corn, drained 1 - 8 oz. carton sour cream
1 can French green beans,
drained 1 can water chestnuts, sliced
1 cup grated cheese 1 section crackers (saltine or
½ cup sautéed onions Ritz)
1 can cream of celery soup 1 stick melted oleo

Mix cheese, onions, soup, sour cream and chestnuts. Put between layers of beans and corn. Mix crushed crackers and oleo and put on top of casserole. Bake at 350 degrees until bubbly.

CREOLE PEAS

Margaret O. Nicholas

1 cup chopped onions salt and pepper to taste
1 cup chopped celery 1 can tomato soup
1 cup chopped bell pepper 2 (diced) hard boiled eggs
2 Tbsp. oil
1 can (15½ oz.) English peas,
drained

Sauté onions, celery and pepper in oil until soft; Add peas, soup and salt and pepper. Mix; simmer briefly. Add diced eggs shortly before serving. Stir in.





CURRIED FRUIT

Leslie Ellington

- | | |
|--|-------------------------------------|
| 1 29 oz can pear halves | ¾ cup sugar |
| 1 29 oz can peach halves | ½ t. salt |
| 1 17 oz can Royal Anne extra sweet cherries (pitted) | 3 Tbsp. butter |
| 1 20 oz can pineapple chunks | 3 Tbsp. flour |
| 1 11 oz can mandarin oranges | ½ t. curry powder (more if desired) |
| 1 17 oz can apricots (peeled) | ½ cup white wine (optional) |

Drain all fruit, Reserve ¾ cup fruit juice. Set aside. Mix fruit juice with sugar, salt, butter and flour. Heat, do not boil. Stir until thick. Fold sauce into drained fruit. Add curry powder and wine. Let stand 3 hours. Bake for 30 minutes at 350* in a 9X13 inch pan. May be refrigerated and reheated the next day. Improves with age. A Christmas tradition at our house is to serve this with Sausage/egg Quiche.

EGGPLANT-TOMATO STIR FRY

Deborah White Duncan

- | | |
|---|----------------------------------|
| 1 medium eggplant, peeled | 1 ½ tsp. Italian seasoning |
| ½ tsp. salt | ¼ tsp. ground black pepper |
| ¼ cup olive oil | 1 cup shredded Mozzarella cheese |
| 1 clove garlic, minced | |
| 1 - 14 ½ oz. can tomato wedges, drained | |

Cut eggplant into ¼ inch julienne strips. Sprinkle strips with salt and drain on paper towel for 15 minutes. Coat a large skillet or wok with oil. Place over medium - high heat until hot. Sauté eggplant and garlic until eggplant is tender, about 5 minutes. Add tomatoes and spices; continue to cook for an additional minute, stirring constantly. Sprinkle cheese over all; cover until cheese melts. Serve immediately. Yields: 6 servings.

EGGPLANT CASSEROLE

Emma T. Hickman

- | | |
|---------------------|-----------------------|
| 1 medium eggplant | 2 Tbsp. melted butter |
| ⅛ tsp. Tabasco | ⅓ cup chopped onion |
| 2 eggs, beaten | 12 crumbled crackers |
| ½ tsp. salt | 1 cup milk |
| ⅛ tsp. black pepper | ¼ lb. grated cheese |

(continued)





Cook eggplant - drain. Put in all ingredients in casserole dish. Bake for 30 minutes at 375 degrees.

EGGPLANT CASSEROLE

Julia Kelley

3 small eggplants
1 large onion
2 eggs, beaten
3 or 4 slices bread, diced
½ can cream of celery soup
½ tsp. Accent

salt and pepper to taste
1 or more cup grated sharp
cheese
crushed Ritz crackers to cover
the top

Cook eggplant and onion until mushy and beat together. Add eggs, bread, cheese, soup and seasonings. Place in buttered casserole. Sprinkle with crushed cracker crumbs and dot with butter. Bake at 350 degrees for 30 minutes.

ENGLISH PEA CASSEROLE

Kathy Thaggard

2 cans tiny English peas (large
cans)
One 8-oz carton sour cream
1 cup mayo
1 tsp Season-All

½ Cup chopped and diced
pimento
2 T chopped onion
salt and pepper to taste

Heat the English peas in medium boiler til boiling, then simmer while mixing all remaining ingredients. Drain hot English peas well and mix with creamed mixture. Serve warm immediately.

ENGLISH PEA AND SOUR CREAM

Sherrion Johnson

½ cup chopped onion
½ stick oleo
1 can mushrooms, drained

½ small carton sour cream
1 can English peas

Sauté onions in oleo. Add other ingredients. heat and serve.





ENGLISH PEA CASSEROLE

Pam Courtney

2 cans LeSueur English peas,
drained

2 cans cream of mushroom
soup

bacon bits

1 can Durkee onion rings

1 - 8 oz. pkg. grated cheddar
cheese

Mix peas and soup in casserole dish. Sprinkle bacon bits for taste and stir through casserole. Place in oven at 350 degrees until hot throughout. Sprinkle cheese and then onion rings on top of casserole. Place back in oven until cheese is melted and onion rings slightly brown and crispy. Makes medium-large casserole.

GREEN BEANS

Marge Cloer

4 -6 slices bacon

1 medium onion

1 toe garlic, minced

1 -2 Tbsp. flour

2 cans French style green beans

salt and pepper

1 can tomatoes

Fry bacon until crisp - set aside until casserole is ready to cook. Drain off most of grease in pan. Sauté chopped onion and minced garlic. Add flour to pan, but do not brown. Add green beans which have been drained and enough of the reserved liquid saved to make desired consistency. Salt and pepper to taste. Add tomatoes. Mix well. Pour into 2 quart casserole. Crumble bacon on top and bake at 350 degrees until bubbly.

GREEN BEAN CASSEROLE

Mrs. James T. Grimes

1 ¼ cup mayonnaise

1 onion, grated to pulp and juice

1 cup sharp cheese, grated

1 tsp. dry mustard

1 tsp. Worcestershire

1 tsp. salt

2 cans split blue lake beans

1 can water chestnuts, slivered

Mix mayonnaise, onion, cheese, dry mustard, Worcestershire and salt for sauce. Drain beans. Layer beans, chestnuts and sauce in casserole, topping with sauce. Bake at 350 degrees until bubbly. Serves 8 - 10.





GREEN BEAN CASSEROLE

Evelyn A. Beaty

2 cans cut green beans, drained 1 can (10¾ oz.) condensed
¾ cup sweet milk cream of mushroom soup
1 can Durkee French fried ½ tsp. Durkee ground black
onions pepper

Combine beans, milk, soup, pepper and ½ can onions. Pour into 1 ½ quart casserole dish. Bake, uncovered, at 350 degrees for 30 minutes. Top with remaining onions and bake 5 minutes longer. Yields: 8 servings

GREEN BEAN CASSEROLE

Sherrion Johnson

2 cans French style green 1 can mushrooms
beans, drained 1 soup can evaporated milk
1 can cream mushroom soup ½ can French fried onion rings

Mix and bake for 30 minutes at 350 degrees. About 5 minutes before taking out of oven, sprinkle the remaining ½ can of French fried onions on top of casserole. Bake 5 more minutes and remove from oven.

GREEN BEANS

The Kenneth Walker Family
Betty Williamson

2 cans cut green beans, drained 3 Tbsp. sugar
1 onion 3 Tbsp. vinegar
4 to 5 slices bacon

Fry bacon. Remove from pan. Slice onion then. Sauté in bacon grease. Add vinegar, sugar and 1 Tbsp. liquid from green beans. Add beans and heat for at least 30 minutes. Crumble bacon. Sprinkle over top before serving.





SWISS GREEN BEANS

Pauline Dickerson

2 cans French style beans,
drained
½ lb. grated Swiss cheese
2 Tbsp. butter
2 Tbsp. flour
½ tsp. grated onion

1 tsp. salt
¼ tsp. pepper
1 tsp. sugar
1 cup sour cream
1 cup corn flakes, crushed
2 Tbsp. melted butter

Place beans in greased casserole. Sprinkle with cheese. In saucepan, melt butter; blend in flour. Add onion, salt and pepper, sugar and sour cream. Cook slowly for a few minutes, stirring. Pour over beans. Sprinkle with corn flakes that have been mixed with melted butter. Cook 20 minutes at 400 degrees.

HASH BROWN POTATO CASSEROLE

Pam Courtney

2 lb. bag frozen hash brown
potatoes
½ cup melted oleo
1 pt. sour cream
1 can cream of chicken soup
1 (10 oz.) pkg. sharp cheddar
cheese, grated

1 tsp. salt
½ tsp. pepper
¼ cup melted oleo
2 cups Ritz crackers, crushed

Mix potatoes, ½ cup oleo, sour cream, chicken soup, cheese, salt and pepper in large casserole dish. Mix oleo and crackers and sprinkle over top of casserole. Bake uncovered at 300 degrees for 1 hour or until potatoes are done.

HASH BROWN CASSEROLE

Mrs. Homer F. Holmes

1 pkg. cubed hash brown
potatoes
1 stick oleo
1 cup sour cream

1 cup cheddar cheese, grated
1 can chicken soup
1 bunch green onions

Mix all together and bake for 45 minutes at 350 degrees.





HOT FRUIT CASSEROLE

Nell Stanley
Lynn Lee

- | | |
|---------------------------------------|-----------------------------|
| 1 #2 can pears | 2 or 3 bananas |
| 1 #2 can sliced peaches | 1 small bottle red cherries |
| 1 #2 can blue plums or black cherries | 1/3 cup oleo |
| 1 #2 can pineapple chunks | 3/4 cup brown sugar |
| 1 #2 can applesauce | 3 Tbsp. brown sugar |
| | 1/2 cup chopped nuts |

Drain all fruit well and mix all together except applesauce. Melt 1/3 cup oleo, 3/4 cup brown sugar and applesauce; mix well and pour over fruit. Sprinkle with 3 tablespoons brown sugar and 1/2 cup chopped pecans. Bake 1 hour at 300 degrees. Serve hot!

MACARONI AND CHEESE

Judy Dees
Myrtis Knight

- | | |
|-----------------------------------|-----------------------|
| 2 cups uncooked macaroni | 4 oz. Velveeta cheese |
| 5 Tbsp. melted margarine | 2 eggs |
| 8 oz. grated sharp Cheddar cheese | 1 1/4 cup milk |

Cook macaroni and drain. While hot, add together margarine and cheeses (cutting up Velveeta) Mix well, then beat the eggs and add to macaroni mixture. Next, add milk. Pour into greased 2 quart casserole. Bake at 350 degrees for 20 to 30 minutes

MANGO CHUTNEY

William Frier

- | | |
|---------------------------------|------------------------|
| 2 ripe mangos--peeled and diced | 1/2 C chopped dates |
| 1/2 C brown sugar--packed | 1 t ground ginger |
| 1/3 C sultanas (raisons) | 1 t garlic powder |
| 1 C malt vinegar--cider vinegar | 2 slices minced onions |

Combine all ingredients and heavy pot. Simmer until thick. Place in sterilized pint jar; refrigerate until ready to use. Goes well with pork roast, mutton or lamb roast.





MASHED POTATO CASSEROLE

Marilyn Russell Nolen

1 box of instant garlic potatoes mozzarella cheese
 2 cups sour cream bacon
 shredded cheese

Follow the recipe on the box of potatoes. When done, mix in sour cream. Then add both types of cheese and bacon (this should be fried ahead of time.) Place in oven and bake at 350 until cheese is melted.

MUSHROOMS IN PATTY SHELLS

Martha Sebren

10 frozen Pepperidge Farms 1 ½ cup sour cream
 patty shells ¾ cup chopped green onions
 2 Tbsp. butter ½ tsp. garlic powder
 1 lb. fresh mushrooms, sliced

Bake patty shells according to package directions. Melt butter in a large skillet. Add mushrooms and onion to butter and sauté. Drain. Add remaining ingredients and cook over low heat until thoroughly heated. Spoon into patty shells. Will serve 10

ONIONS IN MUSTARD SAUCE

Mary Helen Dent

3 - 15 ½ oz. cans small whole 1 Tbsp. dry mustard
 boiled onions, drained ½ tsp. paprika
 ¼ cup melted oleo 1 ½ tsp salt
 3 Tbsp. sugar ½ cup chopped parsley

Place onions in buttered 1 ½ quart baking dish. Combine other ingredients and pour over onions. Bake at 325 degrees for 30 - 40 minutes. Serves 8

ONION PIE

Sandra Walker

4 cups sliced yellow onion 2 ½ cup salted, boiling water
 ¼ cup margarine 1 cup grated sharp cheese
 ¼ cup uncooked brown rice ½ cup milk

(continued)





Sauté onion in margarine until soft. Cook rice in water 5 minutes. drain. Combine all ingredients. Place in unbaked pie shell. Bake at 350 degrees for 1 hour. Or bake at 350 degrees for 20-25 minutes, then microwave for 5 minutes.

POTATO CASSEROLE

Jan Gabriel

**15 lbs Russet potatoes, peeled,
cubed, cooked in salted water
then drained**

**2 lbs Velveeta cheese, cut into
small cubes**

4 sticks butter

2 large containers, sour cream

Pepper to taste

Mix hot, drained potatoes with remaining ingredients. You might need a second person helping you stir this together as it is very heavy! This makes about 3-4 casseroles! Divide into three or four parts and place in favorite casserole dishes--preferably each rectangular in size. Bake at 350 for about 45 minutes. These casseroles freeze extremely well--- I have frozen up to five months at a time. When you do freeze, do not bake before freezing. Take out of freezer one hour before baking. You can half this recipe if you like and works just fine. Admittedly this is a very rich dish and now that I am trying to eat healthier, I eat a very small portion. I consider this a "company-only" dish, but people sure like it.

POTATO CASSEROLE

Jo Patrick

**4 or 5 large potatoes--slice them
round**

**1 large onion--sliced round and
leave in rings**

2 C sharp cheddar cheese

Cook onions and potatoes until tender. (Cook only a few minutes--DO NOT OVERCOOK!) Drain off water! Make your own dressing: 1 envelope Ranch Dressing (mix according to directions on pkg) In casserole dish: put a layer of onions and potatoes. Pour half Ranch dressing mix over layer and top with cheese. Repeat layers and end with cheese on top. Bake for about 15 to 20 minutes or until it bubbles on the side.





PINEAPPLE CASSEROLE

Edna McLaurin

- 3 - 12 oz. cans chunk pineapple, drained
- 1 cup sugar
- ½ cup all purpose flour
- 1 ½ sticks oleo
- grated cheese
- Ritz crackers

Layer pineapple in cake pan 13 x 9 x 2. Mix sugar and flour and sprinkle over pineapple. Cover with grated cheddar cheese. Cover cheese with crushed Ritz crackers. Melt oleo and drizzle over crackers. Bake in 350 degree oven for 20 minutes or until brown.

RED BEANS AND RICE

Beverly McCluer Kimbrough

- 1 pkg. dry red beans
- 1 ½ tbsp. olive oil
- ½ c. chopped onion
- 2 cloves garlic, minced
- 2 green onions, sliced
- ¼ c. chopped celery leaves
- 1 tsp. salt
- ½ tsp. Tabasco sauce
- ½ tsp. black pepper
- 4 long sausage links, preferably deer sausage

Sort through beans and place in a Dutch oven. Cover with 2 to 3 inches of water. Bring to a boil. Boil for 1 minute. Remove from heat; cover and let soak for 1 hour. Drain beans and rinse well. Return to pot and set aside. In a large skillet, heat oil. Sauté onions, garlic, green onions and celery leaves over low heat until onions are translucent but not brown. Cover beans with 5 cups of water. Add veggies, salt, Tabasco, black pepper and sliced sausage. Bring to a boil. Reduce heat, cover and simmer for approximately 1 ½ hours or until beans are tender. Serve with brown rice, cooked in chicken broth with 2 bay leaves. (Remove bay leaves before serving.)

RED BEANS AND RICE

Frances E. Butler

- 2 Tbsp. A-1 sauce
- 2 Tbsp. Heinz 57 sauce
- 3 Tbsp. Worcestershire sauce
- 2 large onions
- 5 cans red kidney beans
- 2 lb. (Smoky Hollow) smoked sausage
- red pepper to taste

Place all sauces in bottom of crockpot. Put in 1 can of beans and 1 layer of sausage, cut to bite size pieces, and ½ chopped onion and red

(continued)





pepper. Continue with another can of beans, sausage and onions until crockpot is full. Cook one hour on high and 3 hours on low heat. Serve over rice. (Recipe from Bell Cookbook)

RED BEANS & RICE

Marcia Harrigill

- | | |
|---|--------------------------------------|
| 2 tablespoons A-1 Sauce (shake well) | 4 - 5 cans red beans or kidney beans |
| 3 tablespoons Worcestershire Sauce (shake well) | 2 lbs. Smokey Hollow Smoked Sausage |
| 2 medium onions | red pepper to taste |

Slice sausage and put all ingredients into crock pot. Cook for 1 hour on high and 3 hours on low. Serve over rice.

RED BEANS AND RICE

Muldrow Hunt

- | | |
|---------------------------|-----------------------|
| 1 lb. red kidney beans | 3 bay leaves |
| 3 lb. ham hocks | 2 tsp. Tabasco sauce |
| 2 cups chopped celery | 1 tsp. garlic powder |
| 2 cups chopped onions | ½ tsp. cayenne pepper |
| 1 cup chopped bell pepper | ¼ tsp. black pepper |

Cover beans with water, 2 inches above beans; soak overnight, then drain. Place remaining ingredients in large Dutch oven in 8 cups water; stir well. Cover and bring to boil. Remove cover; reduce heat and simmer 1 hour. Stir occasionally. Raise heat and boil until meat falls off bones, about 25 minutes, stirring occasionally. Remove the meat and discard bones. Add the meat and drained beans and 2 cups water to the pot (later you may need to add water). Bring mixture to boil; reduce heat and simmer until beans are tender, and start breaking up (about 1 hour), stirring occasionally. Serve over rice.

RICE CASSEROLE

Celeste Felten

- | | |
|---------------------------------------|----------------------------------|
| 1 cup rice | 1 cup sharp cheese |
| 1 stick butter/oleo | slivered almonds |
| 1 can mushroom soup | green onions-or other if desired |
| 1 small jar sliced mushrooms, drained | |

(continued)





Cook rice- sauté onions in oleo. Combine all ingredients and bake at 350 degrees until it bubbles.

SAUSAGE-SAUCED CABBAGE

Deborah White Duncan

½ lb. pork sausage	1 Tbsp. chopped parsley
½ lb. ground chuck	2 tsp. sugar
½ cup green pepper, chopped	1 tsp. garlic salt
1 cup water	½ tsp. crushed oregano
1 - 8 oz. can tomato sauce	1 large cabbage, cut in wedges

In a 2 quart saucepan, cook sausage, chuck, onion and green pepper until render. Drain off excess fat. Add water, tomato sauce, parsley, sugar, garlic salt and oregano. Cover and simmer 15 minutes, stirring once or twice. Meanwhile, in a 10 inch skillet, cook cabbage wedges, covered, in a small amount of boiling salted water, until tender (about 10 minutes). Remove wedges from skillet and allow to drain for 1 - 2 minutes. Pour sauce over cabbage on serving plate. Serve with corn bread.

SLAW WITH TOMATOES

Jeanette Creekmore

1 head of cabbage	1 large tomato
3 green onions	salt and pepper
5 tsp. dill pickle relish	3 Tbsp. mayonnaise

Cut off wedge of cabbage. Hand cut strips as thin as possible until cabbage is used up. Dice the white part of green onions and toss it all up to work onions in. Add pickle relish. Dice up tomato in cubes. Lightly sprinkle salt and pepper in. Stir in the mayonnaise until it is blended. Cover and chill. Note: I use a very large metal pan to keep it extra cold until serving time.





SPINACH CASSEROLE

Jane Shields

2 pkg. chopped spinach (frozen)
 ½ cup liquid from spinach
 1 roll jalapeño cheese (6 O. Kraft)
 ½ cup evaporated milk
 2 Tbsp. onion, finely chopped
 2 Tbsp. flour

¾ tsp. celery salt
 4 Tbsp. butter or margarine
 1 tsp. Worcestershire
 ½ tsp. black pepper
 ¾ tsp. garlic powder
 dash of red pepper or Tabasco

Cook spinach according to directions (I use a little less water than called for in directions). Drain spinach and reserve ½ cup of liquid. Melt butter (low heat) Add flour (stir, but do not brown). Add onion, cook until soft, not brown. Add liquid - milk and reserved spinach liquid very slowly. Stir constantly to avoid lumps. Cook until smooth and thick. Add seasonings and cheese. Stir until cheese melts. Add spinach and pour into casserole dish. Cover with cubes of buttered bread. Bake until bread topping is toasted.

SQUASH CASSEROLE

Helen Gable

2 cups cooked squash
 ¾ stick margarine
 2 eggs
 1 tsp. salt
 ½ tsp. pepper

1 cup chopped onion
 1 cup grated cheese
 1 cup evaporated milk
 2 cups cracker crumbs

Mash cooked squash, then add other ingredients in given order. Mix well. Pour into a greased baking dish and bake at 375 degrees for about 40 minutes.

SQUASH CASSEROLE

Patricia Weathersby

5 medium squash
 1 chopped onion
 ¾ cup grated cheese
 ½ cup mayonnaise

1 egg
 1 Tbsp. butter
 ¾ cup Ritz cracker crumbs
 salt and pepper

Cook squash until tender in boiling water. Drain and mash. Put in casserole dish and mix other ingredients. Bake 15 minutes in 350 degree oven.





SQUASH CASSEROLE

Sally Davis

3 cups cooked squash
 3 Tbsp. margarine
 2 eggs
 1 ½ cup crackers

1 cup grated cheese
 ½ bell pepper, cut
 1 small onion, diced
 1 Tbsp. sugar

Cook squash in water with salt to taste. Mix all ingredients together and mix well. Put into casserole dish. Bake at 350 degrees until brown, approximately 30 - 40 minutes.

SQUASH CASSEROLE

Joyce Lane

2 -3 lb. yellow squash
 2 medium onions, chopped
 1 pkg. Pepperidge (herb) seasoning stuffing
 1 can cream of chicken soup
 1 cup sour cream

1 small can pimento, chopped
 1 stick margarine, malted
 1 can water chestnuts, chopped
 1 cup medium cheddar cheese, grated

Cook squash and onions together. Salt and pepper to taste. Drain and mash. Add all ingredients except stuffing and cheese. In separate bowl, combine melted butter with stuffing. Mix well. Line baking dish with ½ of stuffing, saving remainder for topping. Pour squash mixture into dish. Sprinkle with grated cheese. Cover with remaining stuffing. Bake 30 minutes at 350 degrees.

SQUASH CASSEROLE

Lucille Alliston
Connie Kossen

2 lb. squash
 1 stick oleo
 1 can cream of chicken soup
 ½ carton sour cream

1 pkg. plain Pepperidge Farm bread crumbs
 1 medium onion, shredded

Boil squash in salted water until tender. Melt oleo in 2 quart casserole and stir in crumbs. Take out enough crumbs or topping. Pour squash and onions over crumbs. Mix sour cream and soup and pour over squash and onions. Sprinkle with remaining crumbs. Bake about 20 minutes at 350 degrees.





SQUASH CASSEROLE

Merle Crumpton

3 or 4 cups cooked yellow
squash
1 large onion
3 eggs, slightly beaten
½ cup milk

salt and pepper to taste
2 cups sharp grated cheese
2 cups Ritz crackers, crushed
and mixed with 1 stick oleo

Cook squash and onion together until tender; drain and add other ingredients. Mix well. Reserve some of the Ritz crackers with oleo and also some of the cheese for topping the casserole. Bake at 350 degrees for 30 minutes.

SQUASH CASSEROLE

Missy Huddleston
friend
Jan Gabriel

2 C (or more) cooked squash,
drained
1 can cream of chicken soup
1 stick butter

1 C grated cheese
1 onion, chopped
2 eggs, beaten
1 section Waverly crackers

Sauté onion in butter. Mix all ingredients except cheese in casserole dish. Top with cheese. Bake at 350° until hot and bubbly. This casserole freezes well, but do not bake until ready to serve.

SQUASH DRESSING

Mrs. Anna Smith

2 cups corn bread
2 cups cooked squash, drained
3 eggs
1 small can Pet milk
1 can cream of chicken soup

salt and pepper to taste
1 onion, chopped
3 ribs celery, chopped
1 bell pepper, chopped
1 stick oleo

Sauté onion, celery and pepper in one stick oleo. Add to the remaining ingredients. Put in buttered casserole and bake 1 hour at 375 degrees.





SWEET POTATO CASSEROLE

Ginger Weimer

1 can sweet potatoes, drained	apple pie spice to taste
3 egg yolks	pinch of salt
½ stick butter	enough milk to make soupy
1 cup white sugar	

mix above ingredients well. Beat egg whites and fold into mixture. Put into a greased 2 quart casserole and bake 350 degrees until slightly brown. Dot with margarine and bake until melted.

topping

1 Tbsp. sugar	apple pie spice
½ cup chopped pecans	

Mix well, sprinkle on top and broil for a few minutes.

CANDIED SWEET POTATOES

Lucretia Berry

1 C sugar	4 med. sweet potatoes
1 heaping T plain flour	cinnamon to taste
1 C whipping cream	margarine, to taste

Peel and cut potatoes approximately one inch thick; boil until tender - do not overcook - in salted water; drain. Grease 9 x 12 pyrex dish and make a layer of potatoes. Mix the sugar and flour; sprinkle potatoes with part of this mixture. Sprinkle with cinnamon. Make another layer of the same. Dot with butter. Pour whipping cream over top. Bake one hour at 350° or until the liquid thickens. Double recipe and use a larger casserole if needed. Serves 4-5

GLAZED SWEET POTATOES

Mrs. Barney Cook

6 sweet potatoes, boiled and peeled	3 Tbsp. water
1 - 16 oz. jar orange marmalade	¼ tsp. salt
2 Tbsp. butter or oleo	orange slices

Cut each sweet potato lengthwise into 3 slices. Combine marmalade, butter, water in large skillet. Bring mixture to a boil. Add potatoes and salt. Cook over medium heat, turning frequently, until thoroughly glazed. Remove to serving platter and garnish with orange slices.





SWEET POTATO CASSEROLE

Maxine McAdory
Frances Breeden
Mrs. Norris Stampley

3 cups mashed sweet potatoes 1 stick oleo, melted
1 cup sugar 1/3 cup milk
2 eggs 1 tsp. vanilla flavoring

Mix together and put into greased casserole. Mix topping and crumble on top. Bake at 350 degrees, 25 -35 minutes.

Topping

1 cup brown sugar 1 cup pecans
1/2 cup plain flour 1/3 cup oleo

Mix together and put on top of casserole before baking..

SWEET POTATO CASSEROLE

Sandra Hammond
Peggy Hughes
Peggy Roberts

3 cups mashed sweet potatoes 2 eggs
1 cup sugar 1 tsp. vanilla
1/2 cup butter

Mix with beaters. pour into 10 x 10 baking dish. Top with topping.

Topping

1 cup light brown sugar 1/3 cup flour
1 cup nuts 1/3 cup soft butter (not melted)

Mix until crumbly. Drop on top of casserole. Bake at 350 degrees for 20 minutes.





SWEET POTATO CASSEROLE

Alice West
Mrs. Norris Stampley
Jane Shields

3 cups cooked potatoes	2 eggs
½ stick butter or margarine	½ tsp. vanilla
1 cup sugar	½ cup milk
½ tsp. salt	

Mix together well, and put in baking dish. Add topping.

Topping

1 cup brown sugar	½ stick butter
½ cup flour	dash allspice, cinnamon
1 cup pecans	

Put topping on top of casserole. Bake 30 minutes at 350 degrees

SWEET POTATO CASSEROLE

Daisy Smith
Ida M. Neal
Sherrion Johnson

3 cups sweet potatoes	2 eggs
1 cup sugar	1 tsp. vanilla
½ cup butter	½ cup raisins

Mix and pour into casserole dish.

Topping

1 cup brown sugar	½ cup butter
1 cup chopped nuts	½ cup flour

Mix and sprinkle on top of casserole. Bake at 20 minutes at 350 degrees.

TURNIP GREEN CASSEROLE

Bess Ponder

2 cans seasoned turnip greens-- large cans, drained	2 T pepper sauce
1 can cream of celery soup	1 T sugar
½ C mayo	2 eggs, well beaten
1 T horseradish	One pan cooked cornbread

(continued)





Mix all ingredients together (except cornbread) in large casserole dish. Crumble cooked cornbread over casserole and drizzle with ½ stick oleo. Bake at 350° for 30 minutes.

TURNIP PUFF

Blanche Murff

2 cups cooked and mashed turnip roots	½ tsp. sugar
1 cup bread crumbs	½ tsp. salt
½ cup margarine	¼ tsp. pepper
	2 eggs, separated

To cooled turnips, add bread crumbs, margarine, sugar, salt, pepper and beaten egg yolks. Beat egg whites until stiff; fold into turnip mixture. Spoon into lightly greased 1 quart casserole. Bake at 350 degrees for 40 minutes. 4 to 6 servings.

FRENCH FRIED TURNIPS

Elvia Cagle

turnips	salt and pepper
corn meal	oil for frying

Select young tender, plump turnip roots. Prepare as to French fry potatoes. Season sufficient corn meal with salt and black pepper to taste. Roll turnips in corn meal; let stand a few minutes. Fry in good cooking oil until meal is brown and turnips are tender. Cook moderately fast, either open or tightly covered. (I cook tightly covered.) Drain on paper towel. Serve hot. Um! Good!!

VEGETABLE CASSEROLE

Rosalind Headley
Belinda Williams

1 can mixed vegetables, drained	½ lb. grated cheese
1 can Niblet corn, drained	1 tube Ritz crackers, crushed
1 can sliced potatoes, drained	1 stick butter, melted
1 cup mayonnaise	

Mix vegetables, mayonnaise and cheese. Sprinkle crackers on top. Pour melted butter on top. Bake in 13X9 pan for 30 minutes at 350 degrees.





VEGETABLE CASSEROLE

Julia Kelley
Thelma Holmes

1 lb. frozen mixed vegetables
1 cup chopped onions
1 cup chopped celery
1 cup mayonnaisse
1 cup sharp cheese, grated
1 stick oleo
Ritz crackers

Cook vegetables by directions. Mix with other ingredients. Place in casserole. Sprinkle with crushed Ritz crackers. Melt stick of oleo and drizzle over top. Bake for 30 minutes at 350 degrees.

VEGETABLE QUICK CASSEROLE

Barbara Daniels

1 can whole kernel corn
1 can French style green beans
1 can cream of celery soup
½ cup chopped celery
salt and pepper to taste
½ cup chopped onion
¼ cup chopped bell pepper
8 oz. sour cream
½ cup grated sharp cheese
1 tube Ritz crackers
1 stick margarine.

Drain corn and string beans. Mix all ingredients except crackers and margarine. Crumble tube of crackers - mix with melted margarine. Put on top of vegetable mix in greased container. Bake at 350 degrees for 45 minutes.

VEGETABLE STEW WITH SAUSAGE

Evelyn Kinstley

Four medium potatoes, peeled
and cubed
One large onion, chopped
Two C carrot slices
Beef broth
One can cut green beans
One pound sausage, sliced
One or two cups chopped
cabbage

Cook first three ingredients in beef broth until tender. Add remaining ingredients and cook covered about 10 minutes. Serve with corn bread!





STUFFED ZUCCHINI

Martha Sebren

3 medium zucchini
 2 Tbsp. butter
 1 cup chopped fresh mushrooms
 2 Tbsp. all purpose flour

¼ tsp. dried oregano
 1 cup (4 oz.) shredded Monterey Jack
 2 Tbsp. chopped pimento
 ¼ cup grated Parmesan cheese

Cook whole zucchini in boiling salted water about 10 minutes or until tender. Cut in half lengthwise. Scoop out centers, leaving a ¼ inch shell; chop center portion and set aside. Melt butter in a large skillet' sauté mushrooms 3 minutes or until tender. Stir in flour, oregano; remove from heat. Stir in Monterey Jack cheese and pimento. Stir in the reserved chopped zucchini. Heat mixture through. Preheat broiler. Fill zucchini shells using approximately ¼ cup filling for each. Sprinkle with Parmesan cheese. Broil several inches from source of heat for 3 to 5 minutes or until hot and bubbly.

ZUCCHINI FRITTERS

Doris Turner

1 lb (3) zucchini, grated
 1 Tbsp. minced fresh parsley
 1 tsp. minced fresh chives
 1 cup Bisquick

1 egg, beaten
 ¼ tsp. salt
 ⅛ tsp. pepper
 ½ cup vegetable oil

Combine all ingredients, except oil, stirring well. Drop mixture by tablespoons into hot oil. Cook until golden brown, turning once. Drain on paper towels; serve immediately. Makes about 1 dozen fritters.

ZUCCHINI-CARROT AU GRATIN

Bess Ponder

3 C thinly sliced carrots--about 4
 7 C zucchini--about 2 lbs
 ¼ C butter, cut into small pieces

1 t salt
 ½ t black pepper
 6 oz Gruyere cheese--shredded
 ½ C chicken broth

Cook carrots 3 to 5 minutes in large pan in boiling water till just tender and then drain. Place zucchini in a greased 9 x 13 inch glass baking dish. Place carrots over zucchini. Place pieces of butter evenly over carrots. Sprinkle salt and pepper and cheese evenly over vegetables. Pour chicken broth evenly over top. Cover and bake 20 minutes. Then
 (continued)





Bake uncovered 25 to 30 minutes longer until cheese browns and vegetables are tender. Serve warm. 8-10 servings.



BAKED CHEESE GRITS

Norma Kinsley

6 cups water
1 tsp. salt
1 ½ cup regular grits
½ cup margarine
1 roll garlic cheese

2 Tbsp. sherry
1 to 2 Tbsp. Worcestershire
sauce
½ tsp. hot sauce
3 eggs, beaten

Bring water and salt to a boil in a large saucepan. Reduce heat; cover and cook 10 minutes. Add butter and cheese, stirring until melted. Add next 4 ingredients, mixing well. Pour mixture into a greased 2 ½ quart baking dish. Bake at 350 degrees for 45 minutes. Yield: 6 to 8 servings.

CHEESE CASSEROLE

Mrs. Lynn Lee



1 cup grits
4 cups water
¼ tsp. salt
¼ cup milk

½ stick butter
1 roll garlic cheese
2 slightly beaten eggs

Add salt and grits to 4 cups boiling water and cook slowly for 5 minutes. Add eggs, milk, butter and grated or chopped cheese. Pour into lightly greased casserole and bake in oven at 350 degrees for 35 to 40 minutes. Goes well with beef or pork.

BREAKFAST CASSEROLE

Pat Allen
Twyla Jackson
Katie Hanley



6 to 8 slices bread, cubed
1 lb. regular or hot sausage,
cooked, crumbled and drained
or fat.
1 cup grated cheddar cheese

6 eggs, lightly beaten
2 cups milk
1 tsp. salt
1 tsp. dry mustard

The night before, layer bread, sausage and grated cheese in a buttered baking dish. Combine eggs, milk, salt and dry mustard and pour over the ingredients in baking dish. Refrigerate overnight. In the morning, bake for 45 minutes at 350 degrees.





BREAKFAST CASSEROLE

Sophie Dunaway

1 lb. regular sausage, cut in
small pieces
6 slices white bread - remove
crust and cut into 9 pieces
each

2 cups sweet milk
1 tsp salt
1 jar pimentos
8 eggs, beaten well
½ lb. grated cheddar cheese

Brown sausage and add to beaten eggs and cut up bread. Add seasonings and remainder of ingredients. Mix all together and refrigerate 12 hours. Bake at 350 degrees for 1 hour in a greased 9x13 pan (Serves 6).

BROWN RICE

Sherry Howard

1 ½ cup rice
½ cup water
2 cups beef consomme'

1 stick butter
1 onion, diced
½ cup mushrooms, chopped

Put onion, mushrooms and butter in skillet over low heat. Cook 5 minutes. Remove and put in baking pan; add rice, water and beef consomme'. Cover and put in oven for 55 minutes on 350 degrees.

BROWNEED RICE

Virginia Pennington

1 cup uncooked rice
¾ stick butter, melted

2 cans onion soup
2 cans mushrooms

Mix together all ingredients. Cook covered in melted butter casserole dish for one hour and 15 minutes in 350° oven. I use white, long grain rice for best results.

RICE CASSEROLE

Sophie Dunaway

¼ lb. butter
4 green onions
2 cans mushroom soup
1 - 4 oz. can mushrooms and
juice

1 cup toasted almonds
4 cups cooked rice

(continued)





Melt butter in pan; sauté chopped green onions until lightly brown. Add the 2 cups of mushroom soup and the juice from 4 ounce can of mushrooms and blend together. Pour this mixture over 4 cups of cooked rice in casserole; add a layer of 10 ounces grated sharp cheese and the drained 4 ounce can of mushrooms; add the 1 cup chopped toasted almonds and bake in 350 degree oven until heated through.

RICE CASSEROLE

Missy Huddleston
friend
Jan Gabriel

1 C long grain rice (uncooked)	1 bell pepper, chopped
2 cans chicken and rice soup	1 onion, chopped
1 can cream of mushroom soup	1 stick butter

Sauté bell pepper and onion in butter. Mix all ingredients together in casserole dish with lid. Bake at 350° oven with lid on for one hour.

RICE CONSOMME

Mrs. Randy Weimer

2 stalks celery	1 can beef consomme soup
1 onion	¾ cup rice
1 stick margarine	

Brown 2 stalks celery and onion in margarine. Add soup. Put ½ to ¾ cup rice over this. Bake at 300 degrees for 45 minutes.

RICE CONSOMME

Karen Beck

1 stick margarine	1 can beef consomme
1 ½ cup rice	1 can French onion soup
1 cup water	1 can sliced mushrooms

Melt margarine. Pour in 9x13 dish. Add rice. Mix water and soups together in separate container and pour over rice. Add mushrooms. Cover with aluminum foil and bake 400 degrees - 45 minutes to 1 hour.





RICE PILAFF

Marjorie Guess

1 cup uncooked rice
1 large onion
1 bell pepper
2 cans chicken and rice soup
1 small can mushrooms

1 Tbsp. salt (and/or lemon
pepper)
1 stick oleo
pimentos, optional

Chop onion, bell pepper and mushrooms. Sauté in melted margarine, then sauté rice with onion, etc. Add chicken and rice soup, salt and lemon pepper and 1½ soup cans of water. Also mix in 1 small jar chopped pimentos. Pour in large casserole dish and bake at 350 degrees for an hour.

SPICED RICE

Linda Tanner Gates

1½ cup rice, uncooked
1 onion, chopped
½ stick margarine
1 can beef consomme
1 can water

1 tsp. salt
½ tsp. black pepper
1 tsp. garlic powder
¼ tsp. red pepper, optional

Sauté onion in oleo, then mix all ingredients in casserole dish and bake at 350 degrees for 1 hour.

SAUSAGE AND EGG SOUFFLÉ

Mrs. Melvin Smith

1 lb. sausage
6 eggs
4 slices of bread

1 cup Pet milk
1 cup whole milk
1 cup grated cheese

Butter bread and put in bottom of Pyrex dish. Beat eggs slightly and add 1 teaspoon salt and 1.2 tsp. pepper - Add milk. Cook sausage until crumbly and put over bread. Pour milk and eggs over sausage. Refrigerate overnight. Bake at 350 degrees for 40 minutes.





SAUSAGE - RICE CASSEROLE

Mrs. Barney Cook

1 lb. hot sausage
1 cup chopped celery
1 cup onions
1 cup bell pepper
1 cup uncooked rice
1 cup mushroom soup
¼ tsp. salt

Cook sausage; remove from skillet. Sauté celery, onions and pepper in skillet. Cook rice in water. Mix all together - soup and all-pour in buttered dish and bake about 35 minutes. If too dry, add water.

SCALLOPED PINEAPPLE

Betty Barber

4 C fresh bread without crust
1 (20 oz) can tidbits pineapple,
drained
3 beaten eggs
1 C sugar
1 ½ stick melted oleo

Toss together bread, pineapple and place in greased 2 qt baking dish. Combine eggs, sugar and oleo and pour over pineapple. Bake at 350° for 30 minutes. This casserole can be made up and refrigerate overnight or may be frozen.

SPAGHETTI PIE

Melva Turner

6 oz. spaghetti
¼ cup Parmesan cheese
2 eggs
¼ cup chopped onion
2 Tbsp. oleo
1 cup sour cream
1 lb. sausage
6 oz. tomato paste
6 oz. Mozzarella cheese

Cook and drain 6 ounces spaghetti. Add ¼ cup Parmesan cheese and 2 eggs to spaghetti. Pat in well greased pie plate. Sauté onions in margarine. Add 1 cup sour cream and stir well. Pour over spaghetti mixture. Brown 1 pound sausage and drain. Add 6 ounces tomato paste and 1 can water. Stir well and cook for 10 minutes. Spoon over sour cream mixture. Bake in 350 degree oven for 20 minutes. Add 6 ounces Mozzarella cheese on top and cook 10 more minutes.





STUFFED EGGS

Mrs. Barney Cook

1 dozen eggs
1 Tbsp. mayonnaise (piled up)
cut up green olives
cut up pimento
cut up pickles.

Boil eggs rapidly for 5 minutes, then let set covered for 15 minutes. Then put under cold water and roll and peel. Mix mayonnaise, olives, pimentos and pickles together. Cut eggs in half lengthways. Stuff. Put paprika on top.

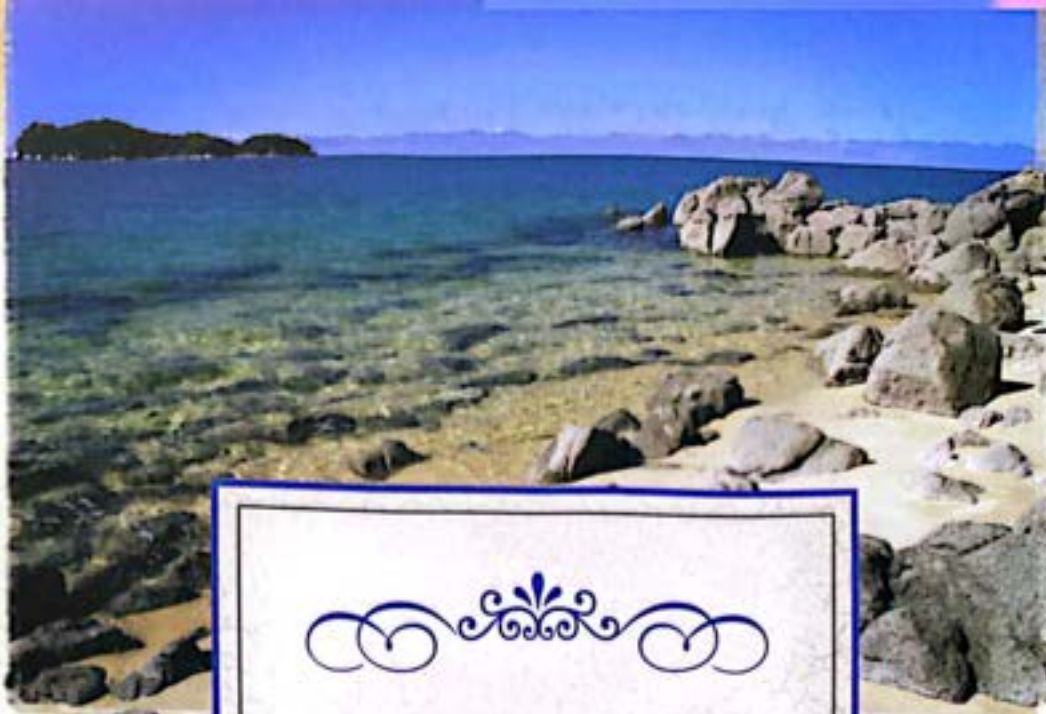
STUFFING BALLS

Evelyn Wood

4 cups chopped celery and leaves
2 large onions, chopped
2 tsp. each thyme and sage
1 tsp. celery salt
2 tsp. salt
 $\frac{1}{2}$ tsp. pepper
 $\frac{1}{2}$ cup margarine
1 cup chicken broth or water
8 cups soft stale bread cubes or crumbs

Sauté celery, onion and seasonings in the margarine in skillet for 5 minutes. Add remaining ingredients and mix well. Shape in 12 balls and put one in each of 12 well greased muffin pan sections. Bake in moderate oven for 30 minutes at 350 degrees. Make 6 servings.





MAIN DISHES

*And Jesus said
unto them, Come ye
after me, and I will
make you to become
fishers of men.*

MARK 1:17

Helpful Hints

- Certain meats, like ribs and pot roast, can be parboiled before grilling to reduce the fat content.
- Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer, and add marinade. Refrigerate for 20 minutes and cook or grill for a quick and succulent meat.
- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn. Cleanup is easy; just toss the bag.
- It's easier to thinly slice meat if it's partially frozen.
- Adding tomatoes to roasts naturally tenderizes the meat as tomatoes contain an acid that works well to break down meats.
- Whenever possible, cut meat across the grain; this will make it easier to eat and also give it a more attractive appearance.
- When frying meat, sprinkle paprika on the meat to turn it golden brown.
- Thaw all meats in the refrigerator for maximum safety.
- Refrigerate poultry promptly after purchasing. Keep it in the coldest part of your refrigerator for up to 2 days. Freeze poultry for longer storage. Never leave poultry at room temperature for over 2 hours.
- When frying chicken, canola oil provides a milder taste, and it contains healthier amounts of saturated and polyunsaturated fats. Do not cover the chicken once it has finished cooking because covering will cause the coating to lose its crispness.
- One pound of boneless chicken equals approximately 3 cups of cubed chicken.
- Generally, red meats should reach 160° and poultry should reach 180° before serving. If preparing fish, the surface of the fish should flake off with a fork.
- Rub lemon juice on fish before cooking to enhance the flavor and help maintain a good color.
- Scaling a fish is easier if vinegar is rubbed on the scales first.
- When grilling fish, the rule of thumb is to cook 5 minutes on each side per inch of thickness. For example, cook a 2-inch thick fillet for 10 minutes per side. Before grilling, rub with oil to seal in moisture.



MAIN DISHES

BARBECUED CHICKEN

Grace Duncan

- | | |
|-----------------------|-----------------------------|
| 2 ½ lb. young fryer | 5 tsp. Worcestershire sauce |
| 1 large onion | ½ tsp. pepper |
| 1 ½ cups tomato juice | ¼ tsp. dry mustard |
| ½ cup vinegar | 2 tsp. salt |
| 3 Tbsp. butter | 1 tsp. sugar |

Prepare chicken, cut in pieces for frying. Season and flour, brown in skillet, but do not cook done. Mix remaining ingredients except onion in a saucepan and simmer 10 minutes. Arrange chicken flat in skillet, slice onion on top. Pour sauce over all. Cover and cook on high until steaming; switch to low and cook for 45 minutes.

BROCCOLI CHICKEN CASSEROLE

Peggy Roberts

- | | |
|--------------------------------------|-------------------|
| 4 chicken breasts | 1 medium onion |
| 1 box frozen broccoli | 1 cup minute rice |
| 1 can cream chicken or mushroom soup | 1 jar Cheez Whiz |

Boil chicken until done. Sauté onion; cook rice and broccoli according to package directions. Combine all ingredients in casserole dish. Bake in preheated 350 degree oven for 10 minutes or until bubbly.

BURKINA FASO GROUND NUT STEW (CHICKEN DISH)

Twyla Jackson

Cheryl Cox missionary to Burkina Fa

- | | |
|-----------------------------|-----------------------------|
| ½ cup finely chopped onions | ½ tsp. Worcestershire sauce |
| 4 Tbsp. butter | 4 cups cooked chicken |
| ½ cup flour | 4 cups cooked rice |
| 2 cups chicken stock | ¾ cup peanut butter |

Simmer onions in butter until tender. Add flour and mix thoroughly. Add stock and cook until smooth and thick. Add other ingredients, then chicken. Serve over cooked rice and top with condiments - the more, the better. Serves 4

(continued)





Condiments

peanuts
 chopped onion
 chopped bell pepper
 chopped tomato
 chopped cucumber
 coconut

pineapple chunks
 mango
 papaya
 banana slices
 orange chunks

Put toppings over stew... DELICIOUS !

CHICKEN A LA KING

Jan Gabriel

Boil 3 large chicken breast in water along with coarsly chopped 2 celery stalks, three large carrots, and one medium onion. I use bone-in, skin-on chicken as this makes a richer chicken stock. Salt & pepper to taste.

Cook these vegetables slowly until done, may add oneTbIs olive oil :

FINELY chopped 4 carrots, 2 celery stalks, 1 med onion, & ½ bell pepper

One heaping TbIs poultry seasoning

One can cream of mushroom soup---fat free, low sodium

⅓ Cup flour for thickening

One small bag frozen baby green peas

One 7-oz jar pimientos, drained
 Mary-B's buttermilk frozen biscuits

Remove bone and skin from cooled chicken and cut into medium size pieces. Drain away all vegetables from chicken water as this is your good stock! Throw away the vegetables from stock. Into a large pot place cooked vegetables, cooked chicken, good chicken stock, cream of mushroom soup, flour, pimientos, frozen peas and one tsp salt and pepper. Cook and stir until thick and peas are done. Cook 7-8 Mary-B's frozen buttermilk biscuits---cut in half after done. Place halves on bottom of long glass casserole dish, spread one layer thinly on top of biscuit halves, another layer of chicken and end of other half of biscuit. May serve now or keep warm in oven. You may serve individual servings with one biscuit, split, and healthy serving of chicken over both biscuit halves, or, serve over rice--your choice! This serves 10-12 people!





CHICKEN AND DUMPLINGS

Cornelia Bullock

4 chicken breasts
2 chicken Bullion cubes
Salt and pepper to taste

¼ onion, cubed
1 Pkg flour tortillas

Cook chicken with seasoning in enough water to cover (to be ample for dumplings.) When done, cube and set aside. Cut a package of flour tortillas (Astex) in strips. Put these into the boiling broth and cook for 10 minutes. Return chicken to pot. No one will believe you didn't make these the "old" way.

CHICKEN AND DUMPLINGS

Mrs. Barney Cook

1 large baking hen
2 cups plain flour
1 tsp. baking powder
¼ tsp soda

½ tsp salt
4 Tbsp. Crisco
½ cup buttermilk with 1 or 2
eggs beaten in

Boil hen in water with seasoning until meat pulls from bone easily. Take meat from bones and cut into pieces. Save broth. DUMPLINGS: Mix all ingredients except meat, blend, roll out thin and let stand for 1 hour. Cut in strips and let cook in covered pan with broth from hen for about 1 hour. Add chicken to dumplings the last 5 minutes of cooking.

CHICKEN IN CREAMY SAUCE

Vera Everett

4 to 6 de-boned chicken breasts
1 stick oleo
1 onion, chopped
1 clove garlic, minced
¼ c. flour
1 can beef bouillon

1 bay leaf
½ c. sauterne wine
1 - 4 oz. can mushrooms
½ pint half and half
1 scant tsp. salt
pepper to taste

Brown chicken in melted oleo. Remove to baking dish. Cook onion and garlic in oleo until tender; add flour, bouillon, bay leaf, wine and mushrooms. Simmer slowly until well heated. Add milk, stirring until smooth, salt and pepper. Pour over chicken and bake at 350 degrees about 30 to 45 minutes. Serve with rice. 4 to 6 generous servings.





CHICKEN TETRAZZINI

Mrs. Bea McKinney

1 hen
1 cup chopped onions

1 ½ cups chopped celery

Boil hen - bone. Cut in bite size - save broth.

4 cans mushroom soup
1 pkg. slivered almonds

Brown in oven, but do not burn. Add chicken and seasonings.

Tabasco - Lea and Perrins
salt and pepper

Add 2 ounces of sherry. Sauté vegetables in butter until tender. Mix above. Add chicken. Boil 1 ½ packages vermicelli noodles. Boil in broth from chicken; rinse spaghetti lightly. Mix in large container. Put in buttered casseroles. Grate sharp cheese. Do not add cheese until serving.

CHICKEN SOUR CREAM

Pam Courtney
Norma Kinsley

deboned and skinned chicken
breasts
1 jar dried beef
1 strip bacon for each chicken
breast

garlic salt to taste
1 - 8 oz. container sour cream
1 can cream of mushroom soup

Spread dried beef on bottom of lightly buttered dish. Sprinkle chicken with garlic salt and wrap with bacon. Mix sour cream and mushroom soup together and pour over chicken. Bake covered for 1 hour on 350 degrees and uncovered for 30 minutes.

CHICKEN ROTEL

Joy Russell

1 large fryer
1 large onion
½ stick oleo
½ can chopped mushrooms
½ small can English peas,
drained

7 oz. pkg. vermicelli spaghetti
1 Tbsp. Worcestershire sauce
½ lb. box Velveeta cheese

(continued)





Boil chicken and remove from bone. Chop well in small pieces. Save broth and cook spaghetti in broth (may need to add more water). Do not drain. Sauté onions in oleo until clear; add tomatoes, Worcestershire sauce, peas, mushrooms, and add cheese in chunks and stir until well melted. Add chopped chicken. Pour all in spaghetti and pour in casserole dish and bake for 35 minutes at 350 degrees.

CHICKEN ON THE RITZ

Shara McNair

1 baked or boiled chicken (can use 5 or 6 breasts)	1 can cream of chicken soup
1 stick melted oleo	1 - 8 oz. carton sour cream
1 Individual pkg. crushed Ritz crackers	

Line casserole dish with bite size cooked chicken. Mix soup and sour cream together and spread over meat. Top this with crushed crackers. Pour melted oleo over this. Bake at 350 degrees for about 40 - 45 minutes. Done when brown.

CHICKEN QUEEN ELIZABETH

Mrs. Melvin Smith

6 chicken breast halves, deboned (skin and pounded thin)	6 thin slices Swiss cheese
seasoned salt	6 thin slices ham
freshly ground pepper	½ stick melted butter
6 Tbsp. finely chopped fresh parsley	1 cup fresh bread crumbs

Preheat oven 325 degrees. Top each breast seam with salt and pepper with 1 tablespoon parsley, cheese and 1 slice ham. Roll tightly - brush with some butter and sprinkle with bread crumbs. Put butter and crumbs on top; cover and bake for 45 minutes. Remove cover; bake 30 minutes.

Sauce:

1 ½ cups canned quartered tomatoes, partially drained	¾ cup whipping cream
pinch of garlic powder and pepper	1 Tbsp. white cooking wine
fresh cooked rice	1 tsp. salt
	1 tsp. sugar
	apricot halves (garnished)

(continued)





Combine sauce and all ingredients over medium heat and boil 5 minutes. Spoon over chicken and rice.

CHICKEN POT PIE

Jerry Hughes

¼ cup oleo
¼ cup Pioneer biscuit mix
1 ¼ tsp. salt
¼ tsp. pepper

2 cups chicken stock
¾ cup half and half cream
3 to 4 cups chicken
1 recipe biscuit dough for top

Boil chicken until tender. Remove skin and bones; save stock. Heat oven to 450 degrees. Heat oleo; blend in biscuit mix, salt and pepper. Remove from heat; stir in chicken stock, half and half cream and chicken. Cook over low heat until thickens. Pour hot filling into baking dish. Top with small biscuits. Cut with center of "do-nut" cutter. Bake until golden brown in 9 x 9 dish.

CHICKEN PIE

Mrs. Charlie Warren

Dumplings:

3 cups plain flour
2 eggs, beaten well
¾ cup sweet milk

½ tsp. salt
2 Tbsp. Mazola oil
1 can cream of chicken soup

Boil a hen or big fryer until done. Take chicken out of broth to cool and take chicken off the bone and then skim grease off broth. Add salt and pepper to taste, then one can cream of chicken soup. Mix dry ingredients. Add liquid and mix until moistened. Roll out thin as you can and cut in strips. Drop in hot broth. Cook until done. Add cup of sweet milk.

Top Crust:

1 ½ cups plain flour
½ cup shortening
½ tsp. salt

½ cup sweet milk
1 egg, well beaten

Mix flour, salt and shortening together. Use fork for cutting shortening. Add sweet milk and egg. Roll out thin and then put chicken and dumplings in a baking dish. Put top crust on. Bake until brown.





CHICKEN PIE

Shirley Staples

4 chicken breasts, boiled and deboned and cut up - save broth
1 small can peas and carrots, drained

2 cups chicken broth
1 can cream of chicken soup
4 boiled eggs

Place chicken in large casserole dish. Add peas and carrots. Mix broth and soup and pour over pie. Then chop eggs and place on top. Add crust.

Crust:

1 stick soft oleo
1 cup self rising flour

1 cup sweet milk

Mix and pour over chicken and vegetables. Bake 375 degrees for 35 - 45 minutes or until golden brown.

CHICKEN PIE

Karen Beck
Sherry Howard

1 large fryer (save broth)
1 can cream of chicken soup
1 ¼ cup buttermilk

1 ¼ cup self rising flour
1 stick oleo
salt and pepper to taste

Boil large fryer and debone (salt and pepper to taste). Place meat in large baking dish (9 x 13). Mix cream of chicken soup with ½ can water. Pour over chicken. Mix buttermilk and melted oleo. Add to self rising flour. Pour batter over chicken mixture. Pour 2 cups chicken broth over all. Bake uncovered at 375 degrees for 1 hour or until brown.

CHICKEN BREAST BAKE

Rose Wilmurth

6 chicken breasts
1 - 8 oz. sour cream
1 can chicken mushroom soup

2 tubes Ritz crackers
1 ½ sticks oleo

Boil chicken breasts; pull from bone and cut up in pieces. Mix cut up chicken with soup - sour cream. Crush Ritz crackers. Heat oleo and mix with cracker crumbs. Line casserole with half of mixture. Sprinkle cracker crumbs. Put rest of mixture over cracker crumbs. Top with rest of Ritz crumbs. Cook 350 degrees until brown. Will freeze.





CHICKEN-BROCCOLI (QUICKIE)

Zola Sadka

- | | |
|-------------------------------|------------------------------|
| 3 chicken breasts | 1 small jar Cheez Whiz |
| 1 cup Uncle Ben's rice | 1 can cream of mushroom soup |
| 1 box frozen chopped broccoli | |

Combine Cheez Whiz and cream of mushroom soup and half can water in saucepan and blend well over medium heat. In covered casserole dish place half of cooked rice; add layer of cooked broccoli; add layer of boiled chicken which has bone and skin removed and cut in bite sized chunks. Add remaining rice. Add dash of black pepper to each layer if desired. Add Cheez Whiz and soup mixture and bake 20-30 minutes at 350 degrees.

CHICKEN CASSEROLE

Sara F. Gallaspy

- | | |
|---|-------------------------------------|
| 1 - 6 oz box Uncle Ben's wild rice with seasoning | 1 ¾ to 2 cup chicken broth |
| 1 can cream mushroom soup | 2 cup cut up chicken (pre-cooked) |
| 1 can cream chicken soup | precooked diced carrots, if desired |
| sautéed onion | |
| ½ cup mayonnaise | |

Mix together and put in casserole dish. Bake 1 hour at 350 degrees.

CHICKEN CASSEROLE

Jerry Hughes

- | | |
|------------------------------|-----------------------------|
| 1 chicken, cut up and salted | 1 can cream of chicken soup |
| 1 stick oleo | 1 can cream of celery soup |
| 1 cup rice | 1 cup water |
| 1 can mushroom soup | |

Place uncooked rice in casserole. Pour on soup and water. Put chicken on top. Dot with butter or oleo. Bake 1 hour at 350 degrees.





CHICKEN CASSEROLE

Patsy Rogers

- 3 cups cooked rice
- 1 can mushroom soup
- 2 Tbsp. chopped pimento
- 3 cups cooked chicken
- ½ can broth or milk
- 1 small onion, chopped
- 1 can cream of chicken soup
- 1 cup grated cheese

Heat soups and broth. Mix with other ingredients. Cover with 1 cup grated cheese. Cook 30 minutes at 350 degrees.

CHICKEN CASSEROLE

Blanche Murff

- 1 can (1 cup) boned chicken
- 1 can cream of chicken soup
- 2 Tbsp. minced onion
- 1 tsp lemon juice
- ½ cup cracker crumbs
- ½ cup mayonnaise
- 3 eggs, boil and chop

Slivered almonds may be added. Mix and top with crushed Ruffles potato chips. Bake 350 degrees for 30 minutes.

CHICKEN CASSEROLE

Dean Shanks

- 1 fryer, chopped
- 2 cups celery, chopped fine
- 2 Tbsp. onion, chopped fine
- 2 cans cream of chicken soup
- 1 cup mayonnaise
- 6 eggs, hard cooked, chopped
- 4 cups cooked rice
- 1 cup slivered almonds, toasted, optional
- 2 tsp lemon juice
- 1 tsp pepper
- 1 cup chicken broth
- 1 can french fried onion rings

Cook chicken in small amount of water. After reserving the 1 cup called for in the recipe, boil the remaining amount down to just enough to cook the rice in. Combine all ingredients except the onion rings. Pour into a buttered casserole. Cover and bake in 350 degree oven for about 20 minutes. Remove cover from casserole and top with onion rings. Return to oven and cook for an additional 5 minutes. This makes a large amount and will freeze well or keep several days covered and stored in the refrigerator.





CHICKEN CASSEROLE

Jean Chance

- | | |
|---|--------------------------------|
| 1 ½ cup mayonnalse | 1 cup chicken broth |
| 1 cup celery, cooked | ½ cup milk |
| 3 cups chicken, cooked, boned,
cubed | 3 cups cooked rice |
| 1 can cream mushroom soup | 2 large cans chow mein noodles |
| 1 can cream of chicken soup | 1 lb. Velveeta cheese |
| | 6 hard boiled eggs, chopped |

Grease baking dishes. Bake 1 hour at 350 degrees. Add crushed potato chips or buttered bread crumbs to the top the last 20 minutes of baking time. (Makes 3 or 4 regular size dishes.)

CHICKEN CASSEROLE

Jeanette Davis

- | | |
|--|--------------------------------|
| 1 large fryer, boiled - not salted | 1 Pepperidge Farm Stuffing Mix |
| 1 can cream of mushroom soup
(mix with 1 can broth) | 1 stick oleo |
| 1 can cream of chicken soup
(mix with 1 can broth) | |

Melt oleo and stir in stuffing mix. Divide this mixture into three parts. Layer in long casserole dish ⅓ of crumbs, ½ boned chicken, one kind of soup and broth. Another layer of crumbs, rest of chicken, and other soup and broth. Put remaining crumbs on top. Bake in 350 degree oven for about 45 minutes.

CHICKEN CASSEROLE

Jan Gabriel

- | | |
|--------------------------|---------------------------------------|
| ¼ C butter | 2 cans cream of chicken soup |
| ½ t salt | 1 C sour cream |
| ¼ t pepper | 1 lb spaghetti |
| 2 chicken bouillon cubes | 4-6 chicken breasts, cooked,
diced |
| ½ C water | ¾ C fresh parmesan cheese |
| small onion, chopped | |

Sauté onion in butter. Add water, bouillon, seasonings and soup. Simmer 15 minutes. Add sour cream and chicken. Layer noodles, chicken mixture twice. Sprinkle parmesan cheese on top. Bake uncovered 30 minutes at 350°.





CHICKEN CASSEROLE

Bradis (Tanner) Ivy

- | | |
|------------------------|---------------------------|
| 2 cups boiled chicken | ½ cup mayonnalse |
| ½ bag noodles | ½ cup broth |
| 2 boiled eggs, chopped | 1 can cream mushroom soup |
| 1 small onion | |

Mix all together and crumble potato chips on top. Cook until heated through at 350 degrees

CHICKEN PARMESAN

Brenda Triay

- | | |
|---|--|
| 1 lb. fettuccine noodles | ¾ cup oil |
| 8 boneless chicken breast
(pounded flat) | 24 oz mozzarella cheese |
| 1 egg beaten | 1 ½ cups Parmesan and Romano
cheese |
| 2 cups Italian bread crumbs | salt and pepper to taste |

Pound chicken breast flat. Salt and pepper, dip into egg, then bread crumbs. Fry slowly until fully cooked.

Gravy Sauce for chicken parmesan

- | | |
|---------------------------|------------------------|
| 5 16 oz cans tomato sauce | 6 toes of garlic |
| 1 small can tomato paste | 3 bay leaves |
| 16 oz. water | 1 tsp. parsley |
| 1 tsp. sugar | 1 tsp. salt and pepper |
| 2 large onions | |

Sauté onions and garlic. Add all other ingredients. Cook on low for 3 hours. Serve noodles with lots of gravy. Place chicken on top of noodles, then top with cheeses; melt in microwave. Serve hot.

CHICKEN PUFFS

Peggy Roberts

- | | |
|---|--------------------------|
| 2 cups cubed, cooked chicken
breasts (4) | 3 Tbsp. milk |
| 3 Tbsp. melted butter | salt and pepper to taste |
| 3 oz. cream cheese | large can crescent rolls |

Blend cream cheese and butter. Add chicken, salt and pepper and milk. Separate rolls; roll out to make thinner. (will almost make a rectangle using 2 rolls and crimping down the perforated middle). Divide filling
(continued)





evenly. about 2 Tbsp. put on one side of pastry; roll over and crimp edges. (I make mine into a ball so that it will fit into a muffin tin.) Brush tops with melted butter and bake in muffin tins for 20 to 25 minutes in a 350 degree oven

CHICKEN IN A BLANKET

Marguerite Flowers

1 can corn beef	1 can celery soup
4 chicken breasts, skinned and boned	½ pt. sour cream (8 oz)
salt and pepper	1 Tbsp. minced onion

Butter 9 x 13 inch baking dish. Spread corn beef over dish. Put chicken in dish. Combine soup, sour cream and onion. Pour on top of chicken. Bake at 350 degrees for one hour. Cook covered first for 45 minutes, then uncover, finish cooking. Serve over rice.

CROCK POT CHICKEN

Marilyn Russell Nolen

4 large chicken breast (boneless and skinless)	1 pkg. Italian dressing mix
½ stick margarine	½ cup white wine
1 can golden mushroom soup	fresh sliced mushrooms, if desired
1 container cream cheese with onion and chives	

Salt and pepper chicken. Place in bottom of slightly greased crock pot. Combine all ingredients above in saucepan and heat to mix well. Pour mixture over chicken. Pour mushrooms on top of mixture and place lid on crock pot. I turned my crock pot on high for about 45 minutes, then on low for 3-4 hours, stirring once or twice in the middle of cooking time. I tore apart chicken into large chunks with a fork in the crock-pot and served over rice. You can also use angel hair pasta instead of rice. THIS IS SO INCREDIBLY YUMMY!!!!

CHICKEN BREAST SUPREME

Sandra Hammond

8 chicken breast halves, skinned and deboned	1 pt. sour cream
8 slices ham	1 can cream of mushroom soup
	slivered almonds

(continued)





Lightly salt and pepper chicken. Roll up each piece of chicken in a slice of ham. Place in a 9 x 13 inch dish. Cover chicken with layer of sour cream, then cover all with mushroom soup. Sprinkle almonds on top. Refrigerate overnight. Bake at 350 degrees covered for 1 hour. Serve with rice.

CHICKEN DIVINE

Ann Kennedy

3 whole chicken breasts, cooked and cut into bite size pieces	1 tsp. fresh lemon juice
2 - 10 oz. pkg. frozen broccoli spears	½ tsp. curry powder
1 can cream of chicken soup	½ cup grated mild cheese (Cracker Barrel)
¾ cup mayonnaise	1 cup or more crushed corn flakes
½ cup evaporated milk	3 Tbsp. butter
	1 small pkg. slivered almonds

Place cooked chicken in bottom of greased 2 qt. baking dish. Cook broccoli until almost tender and place on top of chicken. Mix (but don't heat) remaining ingredients, except corn flakes, butter and almonds. Pour over chicken and broccoli. Melt butter; Add corn flakes and stir until slightly brown. Sprinkle corn flakes and almonds on top of casserole. Bake at 350 degrees for 25 - 30 minutes. Serves 6.

CHICKEN ENCHILADAS

Pam Pape

Sauce:	1 can cream of chicken soup
¼ c. minced onion	1 small can chopped green chilies
1 c. water with chicken bouillon cube dissolved in it.	1 8 oz. sour cream

For sauce, sauté onion in small amount of oil until tender. Add water with bouillon. Add soup; mix well. Add sour cream and chilies and mix. May need to let it cook for a few minutes to thicken; it should not be runny.

Filling

8 oz. Monterey Jack cheese, shredded	10 to 12 corn tortillas
2 c. chicken, cooked and shredded	

(continued)





Soften corn tortillas according to package directions. I put chicken and cheese in middle of tortilla for those who like Chicken Enchiladas or just cheese for those who don't. Roll tortilla around filling; place in baking dish. Pour sauce over all. Bake, uncovered, in 350 degree oven for 30 to 45 minutes.

CHICKEN FOR COMPANY

Mrs. Barney Cook

6 chicken breasts	4 cloves garlic, finely chopped
2 sour creams	2 tsp. salt (I use one)
¼ cup lemon juice	½ tsp. pepper
4 tsp. Worcestershire sauce	1 ¾ dry bread crumbs
4 tsp. celery salt (I use two)	½ cup butter
2 tsp. paprika	½ cup shortening

Combine first 8 ingredients; add chicken and cover. Let stand overnight. Remove from mixture; add crumbs and melted oleo. Bake 350 degrees for 45 minutes. Add more crumbs and oleo and bake 10 minutes more. I usually leave chicken in sauce and bake. The sauce is better than the chicken.

CHICKEN SPECTACULAR

Joy Russell Christopher

3 cups cooked chicken	2 cups french style green beans, drained
1 box Uncle Ben's Wild and White Rice	1 cup Hellman's mayo
1 can cream of celery soup	1 can chestnuts, drained
1 med jar sliced pimiento	grated cheese
1 med onion, chopped	

Cook rice in chicken broth--see directions on rice pkg. Mix all ingredients except cheese together. Pour into 3-qt casserole dish. Add grated cheese on top last 10 minutes of cooking. Bake at 350° for 30 minutes. 16 servings.





CHICKEN TETRAZZINI

Reba Jackson

3 lb. hen
1 bell pepper
2 or 3 stalks celery, diced
1 medium onion, diced
1 medium pkg. thin or vermicelli spaghetti
1 clove garlic or garlic salt
2 cans mushroom soup
1 small jar pimentos, diced
1 small can water chestnuts, sliced
sharp cheese

Cook hen until tender. Cool and debone. Cut into bite size. Sauté onions, pepper, celery and garlic in a little butter. Mix sauté ingredients with soup and pimentos. Cook spaghetti in broth. Drain spaghetti (save broth), then add all ingredients. Use broth to make it soupy. Ad cheese on top. Keep in refrigerator overnight. Take out 1 or 2 hours before cooking. Bake at 350 degrees until it bubbles.

CHICKEN WAIKIKI BEACH

Twyla Jackson

2½ lb. chicken, cut up
½ cup flour
⅓ cup oil
1 tsp. salt
¼ tsp. pepper
20 oz. can sliced pineapple
1 cup sugar
2 Tbsp. cornstarch
¼ cup vinegar
1 Tbsp. soy sauce
¼ tsp. ginger
1 chicken bouillon cube
1 large green pepper, cut crosswise in ¼ inch circles

Wash chicken, pat dry, coat with flour. Heat oil in skillet and brown chicken. Place chicken in shallow roasting pan, skin side up. Sprinkle with salt and pepper. Heat oven to 350 degrees. Drain pineapple, pouring syrup into 2 cup measure. Add water to make 1 ¼ cups. In medium saucepan, combine pineapple juice, sugar, cornstarch, vinegar, soy sauce, ginger and bouillon cube. Bring to boil, stirring constantly, and boil 2 minutes. Pour over chicken and bake uncovered 30 minutes. Add pineapple and green pepper slices, and bake 30 minutes longer, or until chicken is tender.



CREAMY BAKED CHICKEN BREASTS

Norma Kinsley

- | | |
|--|----------------------------------|
| 4 whole chicken breasts, split and skinned | ¼ cup cooking sherry |
| 8 oz. Swiss cheese | 1 cup herb seasoned stuffing mix |
| 1 can cream of chicken soup | ¼ cup margarine, melted |

Arrange chicken in a 13 x 9 baking dish. Cover each piece of breast with cheese. Combine soup and sherry. Spoon over cheese. Sprinkle with stuffing mix. Drizzle oleo over crumbs. Bake at 350 degrees for 45 to 55 minutes.

CRISPY CHICKEN CASSEROLE

Helen Brown

- | | |
|----------------------------------|--|
| 2 C diced cooked chicken breast | 1 T lemon juice |
| 1 can cream of mushroom soup | 1 t grated onion |
| ¾ C mayo | 1 (3½ oz) can sliced mushrooms - drained |
| 1 C diced celery | ½ C sliced almonds |
| 1 C rice cooked in chicken broth | 1 C crushed corn flakes |

Mix all together; put in a 2 qt. dish, greased. Sprinkle corn flakes on top and pour melted butter on top, about 3 T's. Put in oven at 350° and bake for 30 minutes.

EASY CHICKEN CURRY

William Frier

- | | |
|----------------------------------|-----------------------|
| 8 T butter | 1 med. onion--chopped |
| 4 chicken breasts | ¾ Cup ketchup |
| ¾ t ginger--ground | ¾ t cloves (ground) |
| 1 t cumin | ¾ nutmeg |
| 2 tablespoons sweet curry powder | 1 t good cinnamon |

You can cook this in a crock pot. In separate pan melt butter; add onions and sauté until brown. In your crock pot, add chicken and ketchup. Add water to cover and mix well. Add all the spices along with browned onions. Cook on HIGH for about 4 hours. If gravy is not thick, uncover and cook for another hour. Serve with rice and flat bread.





MEXICAN CHICKEN

Peggy Hughes

4 or 5 lb. chicken breast (in chunks)
 1 pt. whipping cream
 2 cans cream of mushroom soup

¼ tsp. curry powder
 ¼ tsp. chill powder
 ¼ tsp. garlic powder
 ¼ tsp. salt
 ¼ tsp. pepper

Mix raw chicken chunks and all ingredients together. Bake at 350 degrees for 1 hour. Serve over rice.

MIMI'S CHICKEN

Vivian Weimer

6 chicken breast halves
 3 Tbsp. melted oleo
 salt and pepper to taste

¼ cup cooking sherry or cooking wine
 4 oz. can mushrooms

Put oleo on chicken breasts. Place in 13 x 9 baking pan. Salt and pepper to taste. Pour cooking sherry over chicken. Bake uncovered at 350 degrees until brown (approximately 45 minutes). Pour undrained mushrooms over chicken.

Gravy:

2 cubes chicken bouillon
 2 cups water

2 Tbsp. flour

Dissolve 2 bouillon cubes in 2 cups water. Slowly add to approximately 2 tablespoons flour. Pour over chicken breasts. Return to oven and bake until thickened. (This gravy is delicious served with rice.)

OVEN BAKED CHICKEN BREAST

Evelyna Beaty

6 chicken breasts
 6 white potatoes, quartered
 1 can (10½ oz) condensed cream of mushroom soup

5 oz. water
 ½ tsp salt
 ½ tsp black pepper
 ½ tsp paprika

Place chicken and potatoes in casserole dish; sprinkle salt and pepper over this. Add water to mushroom soup. Stir and pour over chicken and potatoes. Sprinkle paprika. Bake 300 degrees for 1 hour. Cover 30 minutes, then remove cover and let it brown. Yield: 6 servings.





OVEN FRIED CHICKEN

Opal Farris

1 (2½ or 3 lb) chicken
½ cup butter or margarine
dash pepper

1 - 4 oz bag potato chips
½ tsp. garlic salt

Preheat oven to 375 degrees. Crush potato chips with rolling pin before opening. Mix crushed potato chips with garlic salt and pepper on waxed paper. Melt butter in a small skillet. Dip chicken in melted butter, then roll in potato chip crumbs. Place pieces on baking sheet, skin side up, so they do not touch. Pour rest of butter and crumbs over chicken. Bake 1 hour. Do Not Turn.

PEPPERIDGE CHICKEN CASSEROLE

Merle Crumpton

1 chicken, cooked and chopped
1 pkg corn bread Pepperidge
Farm mix
1 stick oleo
1 cup broth
½ cup chopped onions
½ cup chopped green onions or
chives

1 can cream of mushroom soup
½ cup mayonnaise
2 eggs
1½ cups milk
½ cup grated cheese

Mix oleo, broth and stuffing mix. Place ½ mixture in bottom of a large casserole dish. Cover with mixture of chicken, chives, mayonnaise and onions. Place rest of stuffing mixture over this. Mix eggs and milk, then pour over casserole. Refrigerate overnight before baking. Cover with the soup. Bake at 350 degrees for 40 minutes; add cheese over top and bake 10 minutes longer.

POPPY SEED CHICKEN

Jennifer Beck

4 to 5 chicken breasts (boil and
debone)
1 can cream of chicken soup
1 can cream of mushroom soup

1 small carton sour cream
3 Tbsp. poppy seeds
1 stick oleo, melted
Ritz crackers

Mix cream of chicken soup, cream of mushroom soup, sour cream and poppy seeds. Then add pieces of chicken and pour into casserole dish. Melt butter and crumble Ritz crackers until butter is absorbed. Pour on top. Bake uncovered at 350 degrees for about 20 - 25 minutes.





RANCH CHICKEN CASSEROLE

Barbara Daniels

4 chicken breasts	1 can Ro-tel tomatoes
1 dozen tortillas	1 medium onion
1 green pepper, chopped	1 lb. cheddar cheese, grated
1 can cream of mushroom soup	1 can cream of chicken soup

Boil chicken until tender; debone. Dip tortillas in warm chicken broth. Grease 9 x 13 casserole dish and line with tortillas (overlapping). Layer chicken, onion, pepper, soups and cheese. Blend tomatoes in blender and pour over all. Bake for about 1 hour at 350 degrees.

SARAH'S CHICKEN CASSEROLE

Sandra Walker

Cooked noodles	Mushroom soup
Boiled chicken - off the bone	Grated sharp cheese
Grated onion	

Layer as much as you desire. Bake until warm through - about 20 minutes at 350 degrees.

SOUR CREAM CHICKEN

Mrs. Randy Weimer

2 sticks butter	8 oz. sour cream
1 pkg Keebler's Town House crackers	5 chicken breasts
	1 can cream of chicken soup

Boil chicken and debone. Melt butter and add crushed crackers. Put 1/2 on bottom of casserole. Mix next three ingredients. Place on top of cracker layer and top with other 1/2 of crackers. Heat through.

STRING BEAN/CHICKEN CASSEROLE

Merle Crumpton

3 cups cooked chicken (bite size)	1 medium size box Uncle Ben's rice with herbs (cook rice as directed)
2 cans (french style) string beans	

Chop 3 small green onions and also use 1 tsp onion flakes.

(continued)





1 can cream of mushroom soup salt and pepper to taste
 ½ cup mayonnaise

Mix all together and top with 1 can onion rings. Bake at 350 degrees for 20 - 25 minutes.

LO-SODIUM BAR-B-QUE CHICKEN

Maxine E. McAdory

6 or 8 chicken pieces (I use thighs)
 1 tsp. Nu-salt (or other salt substitute)
 black pepper
 garlic powder to taste

½ tsp. tarragon flakes
 low sodium BBQ sauce (Kroger has it in diet section)
 medium onion, sliced
 ¼ cup water

Preheat oven to 350 degrees. Sprinkle tarragon flakes in bottom of baking dish (one with cover). Add water. Add chicken pieces, skin side up (may be skinned if desired). Sprinkle lightly with garlic powder, and black pepper. Pour BBQ sauce over each piece of chicken. Slice onion over top. Bake, covered, about 1 hour or until tender.

TOP CRUST CHICKEN PIE

Peggy Hughes

1 chicken, boiled and deboned
 2 cups chicken broth
 1 can cream of chicken soup

1 stick margarine, melted
 1 ½ cup self rising flour
 1 ½ cup buttermilk

Place chicken in bottom of long pan. Mix one can cream of chicken soup and half can water. Pour over chicken. Mix flour, buttermilk and margarine well. Pour over chicken. Pour 2 cups chicken broth over all. Bake at 350 degrees for 30 minutes.

RUBY'S CHICKEN SUPREME CASSEROLE

Katie Nells

3 cups cooked diced chicken
 1 pkg. Uncle Ben's white and wild rice - cook as directed
 1 can cream of chicken soup
 1 medium pimento, chopped, optional
 1 onion, chopped fine

1 can French style green beans, drained
 1 cup mayonnaise
 2 cans water chestnuts, sliced and drained, optional
 salt and pepper to taste

(continued)





Mix together and bake 300 to 350 degrees until done. This will freeze for later use.



BAKED BEANS WITH BEEF

Inez Rogers

3 cans pork and beans, drained	¼ cup liquid brown sugar
¾ lb. ground beef, browned	1 Tbsp. mustard
1 medium bell pepper, chopped	1 Tbsp. Worcestershire sauce
1 medium onion, chopped	salt and pepper to taste
¼ cup catsup	

Combine all ingredients; bake 1 ½ hours at 350 degrees.

BAKED BEANS AND GROUND CHUCK

Mary Alice Holliday

2 Tbsp. oleo	1 pkg. Lipton onion soup mix
1 lb. ground chuck	½ cup cold water
1 lb. can kidney beans, drained	2 tsp. vinegar
2 lbs. cans pork and beans	1 Tbsp. prepared mustard
1 cup catsup	

Melt oleo in a skillet. Add ground beef and brown. Add other ingredients and pour into 2 ½ quart casserole. Bake 45 minutes in 400 degree oven.

BEEF ON RICE

Bess Ponder

1 ½ lb stew meat	1 cream of mushroom soup
1 pkg dry onion soup mix	1 C Sprite or 7-Up

Cut meat into bite-size pieces. Place in baking dish. Place dry soup on top of meat, then mushroom soup. Pour Sprite over all. Cook 4 hours at 275°. Serve over rice.





BEEF STRIP CASSEROLE

Merle Crumpton

shoulder roast
1 pkg. Lipton onion soup mix
1 large onion, chopped
½ bell pepper, chopped.
1 box fresh mushrooms or a
medium sized jar of canned
mushrooms.

pepper
1 large can tomatoes
1 Tbsp. cornstarch
1 Tbsp. A-1 sauce

Cut shoulder or chuck roast or steak into narrow strips. Overlap these strips in a well greased casserole dish. Sprinkle soup mix over the beef. Sprinkle pepper, onion and mushrooms over beef and soup. Pour tomatoes and all of the juice except ½ cup over the above. Add cornstarch to the ½ cup juice, 1 Tbsp. A-1 steak sauce and pepper to taste to casserole. Cover tightly. (I put foil over dish, then put heavy lid over this.) Bake 2 hours, or until tender, at 350 degrees. Serve over rice or creamed potatoes.

BEEF STROMBALIE

Dee B. Reid

1 stick butter
1 cup diced onions
1 lb. ground beef
¼ Tbsp. flour
rice
¼ tsp. salt
¼ tsp. pepper

¼ tsp. paprika
1 can cream chicken soup
1 small can mushrooms,
drained
1 can water chestnuts
1 box sour cream
1 can chow mein noodles

Cook onions in butter until tender; add beef. Cook to grayish color. Add flour, salt, pepper and paprika. Add mushrooms and water chestnuts. Cook 5 minutes. Remove from heat and add sour cream. Serve as following: Rice topped with Beef Strombalie, topped with chow mein noodles.





BEEF STUFFED PEPPERS

Myrtis Knight

- | | |
|---------------------------------------|--|
| 6 medium green peppers | 1 ½ tsp. salt |
| ½ cup water | ¼ tsp. pepper |
| 1 lb ground chuck beef | 1 can condensed tomato soup
(10¾ oz.) |
| 1 cup cooked rice | |
| 2 Tbsp. Instant minced onion | |
| 6 slices (1 oz. each) sharp
cheese | |

Cut off tops of green peppers; remove seeds and membrane. Mix beef with rice, onion, salt, pepper and garlic. Mix half of soup into beef mixture, then spoon mixture into peppers. Arrange peppers in circle around sides of 3 quart casserole. Stir water into remaining half of soup in can; pour over and around peppers; cover. Place in microwave oven and cook 18 to 22 minutes, giving dish ¼ turn every 5 minutes. Place slice of cheese over each pepper, overlapping slices around dish. Re-cover and return to oven. Cook 1 to 2 minutes until cheese melts. Serve with sauce that forms in bottom of casserole.

CHEESE BURGER PIE

Jennifer Wilkinson

- | | |
|-----------------------|-----------------------|
| 1 lb. ground beef | 1 ½ cup milk |
| 1 ½ cup chopped onion | 3 eggs |
| ½ tsp. salt | 2 sliced tomatoes |
| ½ tsp. pepper | 1 cup shredded cheese |
| ¾ cup Bisquick | |

Heat oven to 400 degrees and grease pan (works well in iron skillet). Brown meat and onions; drain. Add salt and pepper. Spread this in pan. Beat milk, Bisquick and eggs until smooth (15 seconds in blender on high or 1 minute with hand beater). Pour into pan. Bake 25 minutes. Top with tomatoes and sprinkle with cheese. Bake about 5 to 8 minutes. Cool 5 minutes.

CHILI

Doris Holder

- | | |
|--------------------------------|------------------------|
| 1 pkg Williams Chile seasoning | 2 lbs ground chuck |
| 2 C tomato juice | 1 can Bush chili beans |

Brown meat, drain well and add all remaining ingredients. Simmer for 1 hour and serve. You can do it in the Crock pot---freezes well!





VIVIAN'S CHILI

Vivian Weimer Cothen

- | | |
|-------------------------------------|---|
| 3 lb. ground beef | 1 heaping tsp. cumin powder |
| 2 8 oz. tomato sauce | 1 tsp. salt |
| 2 beef bouillon cubes | 1 tsp. cayenne pepper |
| 2 onions, chopped | 1 level tsp. paprika |
| 2 cloves garlic, minced | crushed, dried red pepper to taste |
| 1 tsp. Tabasco | (I use 1 to 4 pods, depending on how devilish I feel) |
| 3 heaping Tbsp. Mexene chili powder | |
| 1 heaping Tbsp. oregano leaves | |

Sear beef until gray in large pot. Add tomato sauce plus 1 can water. Dissolve 2 bouillon cubes in 2 cups water and add to pot. Mix other ingredients; bring to boil; reduce heat and simmer for 1 hour and 15 minutes. Add thickening (2 heaping tablespoons flour mixed with a little water) and simmer 30 minutes more. Stir occasionally after adding flour, to keep from sticking. Cook 1 pound dried pinto beans according to package directions. Drain off water and add beans to chili. Serves 12.

CORNBREAD DRESSING

Beverly McCluer Kimbrough

- | | |
|---------------------------------|-----------------------------|
| 1 12 inch. skillet of cornbread | 1 can cream of chicken soup |
| 1 boiled chicken | 1 small onion |
| 1 can cream of celery soup | salt & pepper to taste |

Bake cornbread 20 to 25 minutes or until golden brown. Boil chicken, debone and save broth. Mix all ingredients together. Add Chicken broth according to preference. bake at 350 degrees until brown on top.

DEEP DISH BISCUIT PIZZA

Twyla Jackson

- | | |
|--|----------------------------------|
| 1 ½ lb. ground beef or Italian sausage | 1 tsp. salt |
| ¼ to ½ cup chopped onion or 1 Tbsp. onion powder | 1.4 tsp. pepper |
| ¾ cup tomato sauce or 6 oz. tomato paste | 8 oz. can refrigerated biscuits |
| 2 Tbsp. grated Parmesan cheese | 2 oz. can mushrooms |
| 1 to 1 ½ tsp. oregano leaves | 1 tomato, sliced |
| | 1 bell pepper, sliced in rings |
| | 4 oz. shredded Mozzarella cheese |

(continued)





Heat oven to 350 degrees. Grease a 9 inch pie pan. Brown beef and onion; drain. Stir in tomato sauce, 2 tablespoon Parmesan cheese, oregano, salt and pepper. Simmer while preparing crust. Arrange biscuits in greased pan and press over bottom and sides to form crust. Spoon hot meat mixture into crust. Place mushrooms over meat, then tomato slices and pepper rings. Sprinkle with 1 tablespoon Parmesan cheese and Mozzarella cheese. Bake at 350 degrees for 20 to 25 minutes or until golden brown. Cool 5 minutes before serving. Serves 6.

DORITO DISH

Peggy Roberts

1 regular pkg. Doritos
1 medium onion
1 lb. ground beef
salt and pepper
1 can cream mushroom soup

1 can cream chicken soup
1 large can Pet milk
1 can chopped green chilies
½ lb. grated American cheese

Spread Doritos in 9 x 13 dish. Brown beef and onion and add salt and pepper to taste. Heat soups, milk and chilies together. Add meat and onion (drained of fat) to soup mixture and pour over the Doritos. Top with grated cheese and bake at 350 degrees for 20 minutes. Serves 8.

FIESTA STACK UPS

Cindy Coon

Meat Sauce

4 lb. hamburger
3 large onions, chopped
2 (14 ½ oz.) cans whole tomatoes
2 (15 oz.) cans tomato sauce
2 (12 oz.) cans tomato purée

4 Tbsp. chili powder
2 tsp. garlic powder
2 Tbsp. salt
2 (23 oz.) cans ranch style beans

Brown beef and onions; drain. Add all but beans. Simmer 1 ½ hours. Add beans and heat.

(continued)





The Stack

- | | |
|------------------------------------|--|
| 3 (12 oz.) pkg. crushed corn chips | 5 or 6 medium tomatoes, chopped |
| 1 (14 oz.) box rice, cooked | 1 (4 1/2 oz.) can ripe black olives, chopped |
| meat sauce, hot | 1 cup pecans, chopped |
| 1 lb cheddar cheese, grated | 1 (7 oz.) pkg. shredded coconut |
| 2 large onions, chopped | 1 (16 oz.) jar Picante sauce |
| 2 large heads lettuce, chopped | |

Stack in order and enjoy!!

FOUR BEAN CASSEROLE

Velma Stevens

- | | |
|-------------------------------|-------------------------------------|
| 1 lb. ground beef | 1 clove garlic, crushed |
| 1 lb. ham, chopped | 1 - 16 oz. can pork and beans |
| 1 large onion, chopped | 1 - 16 oz. can navy beans |
| 1 large green pepper, chopped | 1 - 16 oz. can great northern beans |
| 1/2 c. brown sugar | 1 - 16 oz. can pinto beans |
| 1/2 c. catsup | |

Brown ground beef and ham; drain. Sauté onions and pepper in margarine. Mix all ingredients. Place in covered bean pot or casserole. Bake at 350 degrees for about 2 hours.

FRITO CASSEROLE

Judy Hicks

- | | |
|---|-----------------------------|
| 1 lb hamburger | 1 can chopped green chilies |
| 1 onion | 1 tsp. salt and pepper |
| 1 can cream of mushroom, celery or chicken soup | Fritos |
| 1 can evaporated milk | grated cheese |

Brown hamburger and onion; drain off grease. Add soup, evaporated milk, chilies, salt and pepper to meat mixture. Grease an oblong 9 x 13 inch casserole dish. Cover bottom of dish with Fritos. Add meat mixture. Cover with grated cheese. Bake at 350 degrees for 15 minutes (until cheese melts and mixture is bubbly).





HAMBURGER PIE

Lucy Rives

- | | |
|-----------------------------------|---------------------------|
| ½ cup chopped celery | 1 lb. ground beef |
| 2 Tbsp. chopped onion | 8 oz. tomato sauce |
| ¼ cup chopped green pepper | ½ tsp. salt |

Sauté celery, onion, green pepper in 2 Tablespoons butter. Add 1 pound ground beef. Cook until brown; drain well. Add 1 - 8 oz. can tomato sauce and salt. Simmer 15 minutes; stir to prevent sticking. Cool. Fill pie shell. Add pastry on top. Bake at 400 degrees approximately 30-45 minutes or until golden brown. Serve vegetable cream sauce over pie.

Vegetable Cream Sauce

- | | |
|---------------------------------------|----------------------------------|
| 1 pkg. frozen mixed vegetables | 2 Tbsp. self-rising flour |
| 2 Tbsp. butter | salt and pepper |

Cook frozen mixed vegetables in salted water until tender; drain. Add butter and flour with a little milk in a glass until flour is dissolved. Add this and more milk to vegetables in saucepan over low heat until it thickens to make a creamy sauce. Add salt and pepper to taste.

LASAGNA

Ann Ross

Dr. Bland Walker (friend of Ann Ross)

- | | |
|--|---|
| 1 lb hot Italian sausage | 4 cups canned tomatoes |
| ½ lb. ground beef | 2 - 6 oz. can tomato paste |
| ½ cup finely chopped onion | 1 Tbsp. salt |
| 2 cloves garlic or ¼ tsp. garlic powder | 12 curly lasagne noodles (1 lb Pkg.) |
| 2 Tbsp. sugar | 1 -15 oz. container cottage cheese |
| 2 Tbsp. sugar | 1 egg |
| 1 ½ tsp. dried basil leaves | ½ tsp. salt |
| ½ tsp. fennel seeds | ¼ lb. Mozzarella cheese |
| ¼ tsp. pepper | 3 oz. grated Parmesan cheese |
| ¼ cup chopped parsley | |

Put chopped sausage in 5 quart Dutch oven over medium heat. Sauté sausage, beef, onion and garlic. Stir until brown (20 minutes). Drain. Add sugar, 1 Tablespoon salt, basil, fennel, pepper and ½ of parsley. Mix well. Add tomatoes, tomato paste and ½ cup water, mashing tomatoes with a wooden spoon. Bring to a boil; reduce heat. Simmer covered and stir occasionally until thick (1 ½ hours.) In 8 quart kettle, bring 3 quarts water and 1 Tablespoon salt to a boil. Add 1 teaspoon

(continued)





oil. Add lasagne 2 or 3 at a time. return to boil. Boil uncovered, stirring occasionally (8 minutes). Drain in colander. Rinse in cold water. Dry on paper towels. Preheat oven to 375 degrees FA. In medium bowl, combine cottage cheese, egg and remaining parsley and salt. Mix. In the bottom of a 13 x 9 x 2 inch dish, spoon 1 ½ cups of sauce - layer with 6 lasagne noodles - lengthwise and overlapping to cover. Spread with ½ cottage cheese mixture. Top with ⅓ Mozzarella. Spoon in 1 ½ cups of sauce - sprinkle with ¼ cup Parmesan. Repeat layers starting with 6 lasagne noodles and ending with 1 ½ cups sauce sprinkled with Parmesan. Spread remaining sauce on top with rest of Mozzarella and Parmesan. Cover with foil. Bake 25 minutes. Then remove foil and bake another 25 minutes or until bubbly. Cool 15 minutes..

LASAGNA

Judy Green

1 lb. ground chuck
1 lb. hot or mild sausage
1 medium onion, chopped
1 large bell pepper, chopped
1 can mushrooms
1 can tomato paste
1 can tomato sauce

1 can stewed tomatoes, mashed
24 oz. cottage cheese
8 oz. Mozzarella cheese, grated
1 Tbsp. oregano
garlic powder, optional
1 tsp. parsley flakes

Prepare 9 lasagna noodles as directed on package. While these are cooking, prepare the sauce above. Sauté peppers and onions. Brown meats and drain well. Add tomatoes (stewed, paste and sauce), mushrooms, seasonings, onions and peppers and simmer for 30 minutes. In long casserole dish layer sauce, noodles and cottage cheese. Repeat layers and top with Mozzarella. Bake at 350 degrees for 30 - 45 minutes. Serve with French bread and tossed salad. Makes a wonderful meal!

MEAT CASSEROLE

Prissy Lott

1 ½ to 2 lbs hamburger meat
8 oz sour cream
8 oz cream cheese

1 pkg. shredded cheese
2 cans spaghetti sauce
1 lb. pkg. Vermicelli noodles

Boil noodles, mix spaghetti sauce and hamburger meat. Combine sour cream with the cheese. Layer noodles, spaghetti sauce, cream cheese and sour cream mixture. sprinkle with cheese. Repeat layers. Bake at 350 degrees for 30 to 45 minutes.





MEATLOAF

Jan Gabriel

Six slices white sandwich
 bread cut up and soaked in
 one cup of milk
 2 lbs ground chuck
 salt and pepper to season plus
 small amount of seasoned salt
 One cup freshly grated
 parmesan cheese

3 large beaten eggs
 1/3 cup chopped parsley
 1/2 lb sliced bacon, optional
 Red Sauce: One cup ketchup, 1/2
 Cup brown sugar,
 1/2 tsp dry mustard, a dash
 worchestershire and hot
 sauce

Mix all ingredients and shape into loaf size. Wrap bacon around loaf. Place loaf on a open rack to catch grease. Put half of red sauce on top of loaf. Bake for 30 minutes at 350°. Place other half red sauce on top of loaf and bake additional 15 minutes

MEAT LOAF

Lucille Alliston

1/2 cup chopped bell pepper
 1 clove minced garlic
 2 medium onions, chopped
 1/2 cup chopped celery
 1 cup grated sharp cheese

1 cup bread crumbs
 1 1/2 lb. ground chuck
 2 eggs
 1/2 cup milk
 salt and pepper to taste

Mix all ingredients well, mixing cheese last. Form into loaves. Bake 45 minutes at 350 degrees.

1 can cream of mushroom soup 2/3 cup catsup
 3 Tbsp. Worcestershire sauce

mix together and add 2 Tablespoons chopped parsley. Pour over meat loaves and bake 30 minutes longer. These loaves can be frozen.

MEAT LOAF

Sarah Purser

1 1/2 lb. ground beef
 1 egg, beaten
 1 cup bread crumbs
 1/2 cup milk

3 Tbsp Heinz 57 sauce
 1 1/4 tsp. salt
 dash pepper

Combine all ingredients thoroughly. Shape into loaf (8 x 4 x 1 1/2) Put into lightly greased shallow baking dish. Bake at 350 degrees for 1 hour. Allow meat to stand 5 minutes before slicing. Makes 6 to 8 servings.





MEAT SAUCE FOR SPAGHETTI

Nadine Maxwell

- | | |
|-----------------------------|-------------------------------------|
| 3 lb. ground chuck | 1 - 4 oz mushrooms |
| 1 large chopped onion | 3 Tbsp. brown sugar |
| 2 cans (16 oz.) tomatoes | ¼ cup chopped pepper (hot or sweet) |
| 2 cans (4 oz.) tomato sauce | |
| 12 oz. pkg. spaghetti | |

Put meat and onions in fry pan and cook until all pink is gone, stirring regularly. Drain off all juice and add all ingredients except spaghetti and mushrooms. Put on low heat and cook until all peppers are done, about 30 minutes. While this is cooking, cook spaghetti by directions on package and drain. Add mushrooms to sauce and cook 5 minutes, then add spaghetti into the sauce and stir real good and simmer 5 minutes. Salt and pepper to taste. Serve with grated Parmesan cheese on top or good without. The more it's warmed over the better it tastes.

ONE DISH SUPPER

Jerry Daley

- | | |
|--------------------------|------------------------------|
| 6 to 8 taco shells | 1 can cheddar cheese soup |
| 1 ½ lb. hamburger meat | 1 can cream of mushroom soup |
| 2 cans Ranch-style beans | 1 can Ro-tel tomatoes |

Brown hamburger meat. Crumble taco shells in the bottom of 9 x 13 casserole. Layer browned hamburger, beans, soup mixture and top with Ro-tel tomatoes. Cook, uncovered at 350 degrees for 30 minutes.

PEPPER STEAK

Sherry Howard

- | | |
|---|---|
| 1 ½ lb. top beef round or sirloin steak, about 1 inch thick | 2 medium green peppers, cut into strips (¾ inch wide) |
| ¼ cup salad oil | 1 Tbsp. cornstarch |
| 1 cup water | 2 to 3 tsp. sugar, if desired |
| 1 medium onion, cut into ½ inch slices | 2 Tbsp. soy sauce |
| ½ tsp. garlic salt | 2 medium tomatoes, sliced |
| ¼ tsp. ginger | "instant rice" |

Trim fat from meat; cut meat into strips. Heat oil in large skillet. Add meat; cook, turning frequently, until brown, about 5 minutes. Stir in water, onion, garlic salt and ginger. Heat to boiling; reduce heat. Cover
(continued)





and simmer 12 to 15 minutes for round steak, 5 to 8 minutes for sirloin. Add green pepper strips during last 5 minutes of simmering. While meat simmers, cook rice. Blend cornstarch, sugar and soy sauce; stir into meat mixture. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Place tomatoes on meat mixture. Cover; cook over low heat just until tomatoes are heated through, about 3 minutes. Serve with rice.

POT ROAST

Sarah Purser

3 to 4 lb. boneless roast
1 can tomato soup

½ cup water
2 to 4 Tbsp. flour

In a heavy pan, brown meat in oil. Pour off fat. Add soup and water. Cover; simmer 2½ to 3 hours or until done. Stir occasionally. Remove meat from pan. Gradually blend ¼ cup water to flour; slowly add to gravy. Cook and stir until thickened. Makes 6 to 8 servings.

POTATO AND GROUND CHUCK CASSEROLE

Mrs. Charlie Warren

6 small potatoes
1 ½ lb. ground chuck
1 small onion, chopped
2 cups milk

2 Tbsp. flour
1 ½ cup grated cheese
1 tsp. salt

Brown ground chuck and onions; drain grease. Slice potatoes and boil; drain water. Mix flour, salt, milk and cheese. Cook until thick. In 2 quart casserole dish, add a layer of potatoes, then add a layer of ground chuck. Add a layer of cheese sauce. Continue until all ingredients are used up. Cook 30 minutes at 325 degrees.

ROAST BEEF

Madge G. Van Devender

3 lb. rump or sirloin tip
1 ½ Tbsp. Crisco
3 Tbsp. chopped onion
pepper and salt

¼ c. vinegar
1 Tbsp sugar
1 ½ c. hot water

Melt Crisco in a container that has a tight fitting lid. Brown roast in Crisco. Sauté onion before roast is completely brown. Add pepper and salt. Dissolve 1 tablespoon sugar in ¼ cup vinegar. Pour solution over
(continued)





roast. Cover and cook 3 minutes. Add 1 ½ cups hot water. Cover and cook over low medium or low (be sure roast is cooking) for 1 ½ hours.

ROAST MARINADE

Mrs. Randy Weimer

6 lb roast	¾ cup red wine vinegar
½ cup coarse black pepper	1 tsp. paprika
1 tsp. cardamon	1 tsp. garlic powder
1 cup soy sauce	1 Tbsp. tomato paste or ketchup

Mix pepper and cardamon and rub on roast. Mix other ingredients and pour over roast marinating overnight. Bake in foil for medium roast until meat thermometer reads 140 degrees. For medium well cook until 160 degrees. Takes 1 ½ to 2 hours.

SHEPARD'S PIE

William Frier

1-½ lbs left-over cooked beef ,mutton, or lamb diced ½ " pieces	4 med to large potatoes cooked and mashed
one pint gravy or stock	one small onion minced
cooked onions, peas, and carrots (about one cup each)	1¼ cup grated cheddar cheese
	salt and pepper to taste

In mashed potatoes, add minced onions and cheese. Mix well In a large casserole dish place meat, vegetables, and gravy/stock mixture. On top spoon over potatoe mixture until it looks like a crust of pie. Bake at 350° for 35 to 35 minutes until top is golden brown. Serve with crusty bread and hot tea. You may leave cheese and onion out of the potato mixture if you like. You can use instant potatoes also.

SNOW ON THE MOUNTAIN

Evelyn Wood

2 cups dry rice, cooked to pkg. directions	1 cup celery, chopped fine
chicken in sauce	1 cup black olives, sliced
3 or 4 tomatoes, diced	½ cup almonds, sliced
8 oz. pkg. chow mein noodles	1 ½ cup crushed pineapple, drained
12 green onions with tops, diced	6 cans cream of chicken soup and diced chicken
2 cups grated cheddar cheese	coconut

(continued)





Boil 2 chickens with 3 carrots, 4 stalks celery, 2 onions and 2 tsp. salt in 8-10 cups water, until chicken is tender. Drain stock and save. Debone chicken and dice. Sauce: For 6 cans of soup, use 3 cans of stock (save the rest of stock for other recipes). Add chicken to sauce. Serve items 2 through 10 over steamed rice. Each ingredient is put in its own bowl and each person dishes up, creating a mountain, topped with coconut - the snow, on top. Serves 12

SOUR CREAM NOODLE BAKE

Dimple Randle

1 - 8 oz. pkg. narrow noodles	¼ tsp. garlic salt
1½ lb. ground chuck or round	1 - 14 oz. Italian Sauce Ragu
1 Tbsp. melted oleo	8 oz. cream style cottage cheese (small curd)
2 tsp. salt	1 cup medium cheddar cheese, grated
1 - 8 oz. sour cream	
1 cup chopped onion	
½ tsp. pepper	

Cook noodles according to directions. Sauté beef, onion in oleo - add salt, pepper and garlic salt. Stir and add Italian sauce. Simmer on low heat 5 minutes. Combine cottage cheese, sour cream and noodles. Layer noodle mixture and meat mixture. Repeat. Bake 20 minutes at 350 degrees. Top with grated cheese and bake 10 minutes longer.

SPAGHETTI

Conley Heaberlin

1 lb. Ronco spaghetti	ground beef
olive oil	cayenne pepper
mushrooms	side meat
tomato paste	garlic
parsley	tomatoes
stick of butter	salt
onions	

For gravy: Place ¼ pound butter, 1 tbsp. chopped side meat, 2 ounces of olive oil; add 1 tsp. lard in saucepan. Cook slowly until ingredients are golden brown; add 2 chopped onions, button of garlic, small amount of parsley; let simmer for a few minutes. Add ¾ pounds of beef; cook until meat is nearly done. Add 1 can No. 2 tomatoes, 1 can tomato paste; add pinch black pepper, salt and cayenne pepper; let cook for a few moments, then add mushrooms; cook until done. To cook spaghetti: Place water on stove. When water is near boiling, add 1 tablespoon

(continued)





salt, 1 pound Ronco spaghetti; cook until tender, then pour little cold water in spaghetti to prevent sticking. Pour gravy over spaghetti after straining, then serve. Serves 6

STUFFED BELL PEPPERS

Jeanette Davis

6 medium green or red bell peppers
 ¾ pound lean ground beef
 ½ cup finely chopped onion
 1 tsp. salt
 1 can (12 oz) Mexi-Corn with peppers, drained

2 tsp Worcestershire sauce
 1 tsp prepared mustard
 1 can condensed tomato soup
 1 (14.5 oz) can diced tomatoes, slightly drained

In bowl, combine ground beef, onion, salt and corn. Spoon ground beef mixture into cleaned, cored and seeded peppers. Stand peppers up in slow cooker. Add Worcestershire sauce and mustard to soup, stir in tomatoes. Pour tomato mixture over peppers. Cover and cook on low for 8 - 10 hours.

TATER TOT CASSEROLE

Jennifer Wilkinson

1 - 1½ lb. ground beef
 1 medium onion, minced
 1 can cream of chicken soup (or cream of mushroom)

1 small bag frozen Tater Tots

Pat uncooked ground beef into pan. Sprinkle minced onion on top of meat and smooth undiluted soup over all. Layer Tater Tots on top and bake at 350 degrees for 1 - 1½ hours.

ZETONI

Inez Rogers

2 lb. ground chuck
 1 can whole corn
 1 can tomato paste
 2 cans tomato soup
 1 can mushroom soup
 2 medium chopped onions
 1 lemon - juice of

½ bell pepper
 ¾ lb. grated cheese
 1 - 8 oz. pkg. spaghetti
 red and black pepper to taste
 salt to taste (doesn't need much)

(continued)





Brown ground chuck with chopped onions; add remaining ingredients, except cheese and spaghetti. Cook spaghetti separately, according to directions. Layers: 1. Spaghetti 2. Sauce 3. Cheese Spray casserole dish with Pam before starting to layer ingredients. Cook at 325 degrees for 45 minutes to 1 hour.

BAKED FISH

Maurice (Reece) Woods

10 fresh fish filets (any kind)
 ¼ c. creamy Caesar's or Italian
 salad dressing
 salt

lemon pepper
 24 Ritz crackers, crushed
 1 c. sharp (grated) cheese

Coat filets with creamy salad dressing. Add salt and lemon pepper to taste. Put in foil lined baking dish, sprayed with Pam, single layer. Cover with grated cheese, then crushed crackers. Bake in 350 degree oven for 15 minutes, covered. Uncover and bake 5 minutes more. Serve hot.

CRAB MEAT AU GRATIN

Jerry Lynn Hughes

2 Tbsp. butter
 1 tsp. dry mustard
 2 Tbsp. flour
 ½ tsp. salt
 1 tsp. garlic juice

1 c. light cream or whole milk
 3 Tbsp. white cooking wine
 1 large can crab meat
 cheese to taste - medium sharp

Melt butter; add mustard, garlic and salt. Then add flour and mix well. Add cream and wine and cook over low heat until thick and add crab meat. Bake in individual small baking dishes, covered with grated cheese. Bake at 400 degrees for about 20 minutes.

CRAWFISH ETOUFEÉ

Marilyn Russell Nolen

2 lbs. Crawfish tails (peeled &
 thawed)
 Tony's Creole Seasoning
 4 oz. cream cheese
 1 cup water
 1 Tbs. Corn Starch
 6 Parsley Springs, Chopped

½ stalk celery, chopped
 3 green onions, chopped
 ½ bell pepper, chopped
 1 medium onion, chopped
 ½ cup oil
 ¼ cup plus ⅛ cup of flour

(continued)





Put crawfish in strainer and sprinkle liberally with Tonys. In pot pour oil and flour and make roux until it's the color of peanut butter. Add parsley, celery, onion, green onion, bell pepper and stir, stir, stir until onion is almost done. (Reattach arm that's fallen off from stirring.) Add crawfish and stir some more. Add cream cheese and stir until it is melted. Mix starch and water together and pour in pot. Cook for about 15-20 minutes. Serve over rice. (If you buy Zatarains rice, it will not be sticky.) This freezes pretty good and can be doubled for a bunch of folks.

SALMON CASSEROLE

Jeanette Everett

2 cans salmon	1 Tbsp. shortening
2 eggs	1 Tbsp. flour
1 large onion, chopped	10 - 12 crackers, crumbled
1 medium potato, finely chopped	dash salt and pepper

Mix salmon, eggs, onion, potatoes, shortening. Add dash of salt and pepper to taste. Add flour and cracker crumbs to hold ingredients together. Place casserole in well greased iron skillet or casserole loaf pan. Bake 350 degrees about 1 hour or until casserole is very brown.

SEAFOOD CASSEROLE

Patti Brantley

1 ½ - 2 c. chopped shrimp	½ tsp. salt and pepper
1 6 oz. can crab meat	1 small evaporated milk
1 c. bread crumbs	1 Tbsp. chopped parsley
1 tsp. grated onion	3 boiled eggs, chopped

Soften bread crumbs with evaporated milk. Mix in other ingredients. Top with buttered cracker crumbs. Bake in a covered dish at 350 degrees for approximately 45 minutes. Uncover the last 5 minutes so crumbs can get crispy.

SEAFOOD SUPREME

Judy Green

1 medium bell pepper, chopped	1 can cream of mushroom soup
¾ c. chopped celery	2 lb. shrimp, boiled and peeled
1 medium onion, chopped	1 lb. crab meat (may use 3 -6 oz. cans)
1 can cream of celery soup	

(continued)





Sauté pepper, onion and celery for 5 minutes in ½ stick butter. After these are done, add soups and seafood. Allow to heat well. Serve over rice, croissants or in pastry shells. This recipe makes a lot and will keep for several days if chilled.

TUNA OVER TOAST (QUICK AND EASY)

Peggy Hughes

3 Tbsp. margarine
4 Tbsp. flour
1 c. milk

1 can tuna fish, crumbled
1 can La Sueur English peas,
drained.

Melt margarine; blend in flour. Add milk. Stir until smooth. Cook until thickened. Add tuna and peas. Serve over toast.

TUNA CASSEROLE

Patsy Rogers

2 cans cream of mushroom
soup
½ c. milk
2 cans tuna, drained

4 boiled eggs
2 cans English peas
shredded cheddar cheese for
topping.

Blend and bake at 400 degrees for 30 minutes. Stir. Top with shredded cheddar cheese. Heat until cheese is melted.

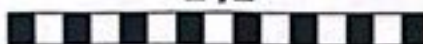
TUNA CASSEROLE

Melissa Davis

1 c. uncooked macaroni
1 can cream of mushroom soup
1 c. milk
2 Tbsp. chopped onion
½ tsp. salt

2 Tbsp. chopped pimento
2 Tbsp. chopped green pepper
¼ lb. cubed cheese
1 can tuna
¼ tsp. black pepper

Cook macaroni according to directions, wash and set aside. Combine soup, milk, pimento, green pepper, black pepper and salt and place over low heat. Add cheese and stir occasionally until cheese is melted. Mix macaroni and tuna in 1 ½ quart casserole. Blend in cheese sauce and bake 20 minutes.





TUNA ON TOAST

Patsy Rogers

1 bell pepper, chopped
1 onion, chopped
2 Tbsp. butter or margarine

1 can tuna, drained
1 can cream of mushroom soup
½ can water

Sauté pepper and onion in butter. Add tuna, soup and water. Mix thoroughly. Heat until mixture thickens slightly. Spoon over toasted bread. Serve as open-faced sandwiches.

TUNA-CHEESE TWIST

Carol Clay

2 cans drained tuna fish
½ c. chopped celery
½ c. chopped green pepper
¼ c. chopped onion
1 egg
1 ½ c. shredded cheese

1 can cream of mushroom soup
2 c. Bisquick
½ c. cold water
¼ c. milk
1 Tbsp. water

Heat oven to 425 degrees. Lightly grease cookie sheet. Mix tuna, celery, green pepper, onion and ¼ cup of the soup. Mix baking mix and ½ cup water. Beat vigorously 20 strokes. Knead on floured board. Roll into rectangle 14 x 11 inch. Place on cookie sheet. Spoon tuna mixture lengthwise down center. Sprinkle with 1 cup cheese. Make cuts 2 ½ inches long at 1 inch intervals on 14 inch sides of rectangle. Fold strips over filling. Mix egg and 1 Tablespoon water. Brush over dough. Bake until light brown for 15 to 20 minutes. Mix remaining soup and ½ cup cheese and milk over medium heat, stirring occasionally until hot. Serve over slices of twist. (Caraway seeds sprinkled over top before baking, and chopped chives added to the sauce are little additions you might like.)

QUICK AND SIMPLE TUNA CASSEROLE

Pat Smith

1 pkg. macaroni and cheese
1 can cream of mushroom soup
1 can drained English peas

1 can French fried onion rings
1 c. grated cheddar cheese

Prepare macaroni and cheese as directed. Add soup, peas and ½ can onion rings. Top with remainder of onion rings and grated cheese. Place in 375 degree oven until bubbly.





BARBECUED SHRIMP

Twyla Jackson
Reba Jackson

- 5 lb. shrimp in shell
- 1 medium onion, chopped coarsely
- 1 large bottle Italian Wishbone
- 1 Tbsp. ground black pepper
- 1 lb. oleo (not butter)
- 1 Tbsp. salt
- 1 Tbsp. crushed red pepper. (I use half)

Combine in deep roasting pan. Bake covered at 400 degrees for one hour. Allow to remain in marinade for another hour before serving. Serve in soup bowls with sauce. Serve with French bread. Dip bread in sauce when eating. Messy, but delicious. Best to let everyone peel their own.

BOILED SHRIMP

Barbara Manley

- 1 qt. vinegar
- ¼ c. black pepper
- ¼ c. red pepper
- ½ c. salt
- 5 lb. shrimp

Boil for 15 minutes.

BROILED SHRIMP

Mrs. Melvin Smith

- 24 raw shrimp (large or jumbo)
- 4 Tbsp. butter
- 4 tsp. lemon juice
- 8 dashes Tabasco
- 1 can cream of mushroom soup
- 3 Tbsp. grated Parmesan cheese

Peel and clean shrimp and pat dry. Melt butter; add lemon juice and Tabasco - dip shrimp and place on cookie sheet. Sprinkle liberally with Parmesan cheese. Put under broiler 7 - 10 minutes and serve at once.

CREOLE SEASONING

Barbara Manley

- 1 box salt (26 oz.)
- 1 box black pepper (1 oz.)
- 1 box red pepper (1 oz.)
- 1 box chili powder (1 oz.)
- 1 MSG (1 oz.)
- 1 garlic powder (2 oz.)

Mix together. Do not use extra salt. Very Hot. Good for all meats and most vegetables.





SHRIMP CASSEROLE

Marilyn Russell Nolen

- | | |
|-------------------------------------|---|
| 2 sticks butter or margarine | 1 medium onion |
| 1 small red bell pepper,
chopped | 1 small green bell pepper,
chopped |
| 1 lb. peeled shrimp | 1 can cream or mushroom or
cream of shrimp |
| 1 can cream cheddar cheese
soup | 1 small can cream corn |
| 1 can whole kernel corn drained | 3 cups cooked rice |

Sauté onion and peppers in butter. Add the shrimp, the creamed soups and corn and cook until the cheese is melted. Add the three cups cooked rice and season to taste with pepper. Place in a casserole dish and bake for 30 minutes at 350 degrees. Serves 8.

SHRIMP CHIPPEWA

Deborah White Duncan

- | | |
|-------------------------------|-----------------------------|
| 1 ½ c. butter | 7 c. chicken broth |
| 2 ½ lb. medium shrimp, peeled | 1 ¼ c. green onions chopped |
| 1 ½ c. sliced fresh mushrooms | ¼ c. parsley, chopped |
| 4 cloves garlic, chopped | |

Melt ½ cup butter in saucepan. Add shrimp, mushrooms and garlic. Sauté about 1 minute, until shrimp are pink. Stir in boiling broth, onions and parsley. Remove from heat and add 1 cup butter, whisking until melted. Ladle into heated bowls. Serve immediately with French bread. Yield: 6 to 8 servings.

SHRIMP CREOLE

Mildred Dukes

- | | |
|--|-----------------------------|
| 1 lb. fresh shrimp, peeled and
deveined | 1 ½ tsp. flour |
| 3 medium onions, chopped | 1 tsp. honey |
| 1 large bell pepper, chopped | ½ lemon, cut in thin slices |
| 6 cloves garlic, minced | ½ tsp. basil |
| 2 ribs celery, chopped | ¼ tsp thyme and marjoram |
| 1 - 6 oz. can tomato paste | 3 bay leaves, cracked |
| 1 - 6 oz. can tomatoes (or 1 lb.
fresh) | 2 dashes Tabasco sauce |
| | 3 large shallots, chopped |
| | ½ c. fresh parsley, chopped |

(continued)





Put onions in pot and sauté until they are transparent. Add flour. Mix well. Add tomatoes, finely chopped, mashed, or blended, along with the liquid from the can and tomato paste. Bring to simmer over medium heat. Add garlic, celery, bell pepper and lemon. Simmer for a few minutes. Add honey, basil, thyme marjoram and cracked bay leaves. Let simmer about 40 minutes over low heat with pot covered. Stir occasionally. Add shrimp and Tabasco sauce. Stir and cook 2 minutes more. Add parsley and simmer approximately 1 minute. Serve over rice. Makes 4 servings, 230 calories per serving with ½ cup rice.

SHRIMP CREOLE

Jo Haynes

1 lb. raw shrimp, shelled	3 tsp. olive oil
1 can crab meat	½ tsp. Louisiana hot sauce
½ c. onion, chopped	2 tsp. salt
½ c. celery, chopped	2 c. canned tomatoes, drained
½ c. bell pepper, chopped	2 c. water
½ tsp. Worcestershire sauce	1 c. tomato purée
2 Tbsp. parsley	

Sauté onions, celery, parsley and bell pepper in olive oil until tender. Add water, tomatoes, tomato purée and garlic. Simmer gently 20 minutes, then add Worcestershire sauce, hot sauce and salt. Simmer 1 hour. Add shrimp, crab meat and simmer slowly for about 1 hour longer until shrimp are done and sauce thickens slightly. Serve over hot rice. Serves 6. I usually double this recipe, because it doesn't last long around my house.

SHRIMP GUMBO

Mrs. Norris Stampley

2 lb. shrimp	1 can tomatoes
2 Tbsp. oil	2 qt. water
2 Tbsp. flour	1 bay leaf
3 c. okra, chopped or 1 Tbsp. file)	1 tsp. salt
2 onions, chopped	3 pods garlic, optional
2 Tbsp. oil	red pepper, optional

Peel shrimp uncooked and devein. Make roux (dark) of flour and oil. Add shrimp to this for a few minutes, stirring constantly. Set aside. Sauté okra and onions in oil. Add tomatoes when okra is nearly cooked. Then add water, bay leaf, garlic, salt and pepper. Add shrimp
(continued)





and roux to this. Cover and cook slowly for 30 minutes. If okra is not used, add gumbo file after turning off heat. Serve with rice. Serves 60 to 9.

SHRIMP JAMBALAYA

Martha Powell
Friend, Sandra Hammond

1 lb. link sausage	1 can french onion soup
1 lb shrimp	1 8 oz can tomato sauce
2 cups uncooked par-boiled rice	1 stick butter
1 bunch green onions	1 T Tony's seasoning
½ bell pepper	1 T Kitchen Bouquet
1 can beef broth	

Melt butter. Add other ingredients. Place in 9 X 13 dish. Cover and Bake at 300* for 1 ½ hours.

SHRIMP OR CHICKEN FETTUCCINE

Brenda Triay
Terry Watts' Mother

1 chicken OR 1 lb. shrimp	1 can cream of chicken soup
1 stick butter	1 pint half and half
1 onion (chopped)	cayene pepper
1 bell pepper (chopped)	salt and pepper to taste
1 bunch green onions (chopped)	Fettuccine (cooked according to
1 can cream of mushroom soup	pkg. directions)
1 can cream of celery soup	

Boil chicken until tender. Remove bones. Sauté onions, green onions and bell pepper in butter until tender. Add soups and half and half. Mix well. Add spices. Cook until bubbly. Serve over cooked fettuccine. If using shrimp, used fresh or frozen. Pre-cook before adding to casserole.





SHRIMP-VEGETABLE CASSEROLE

Marge Hunt

- | | |
|---|-------------------------------------|
| 5 lb. cooked, peeled and cleaned shrimp (fresh or frozen) | 2 c. thinly sliced celery |
| 4 c. cooked rice (1 c. uncooked rice) | ¼ c. coarsely chopped pimento |
| 2 (4 oz.) cans sliced mushrooms | 1 ½ c. mayonnaisse |
| ¼ c. butter or margarine | 1 ½ c. light cream (½ and ½) |
| 1 c. thinly sliced green pepper | 2 tsp. Worcestershire |
| 1 c. coarsely shopped onion | 2 tsp. salt |
| ½ c. dry bread crumbs | 2 Tbsp. butter or margarine, melted |
| | ⅓ tsp. pepper |

Thaw frozen shrimp. Combine rice and mushrooms. Sauté green pepper, onion and celery in butter for about 5 minutes. (Vegetables should still have a crunch). Combine shrimp, sautéed vegetables and pimento. Mix well. Combine mayonnaisse, light cream, Worcestershire, salt and pepper. Take ¾ cup. sauce and combine with rice mixture. Place rice in a well greased baking dish about 15 x 9 x 2 inches, and spread evenly over bottom of dish. Place shrimp mixture over top of rice. Pour remaining sauce over top of shrimp. Combine bread crumbs and butter and sprinkle over top of casserole. Bake in 350 degrees oven for 30-35 minutes. Makes 16 servings.

FRIED SHRIMP BATTER

Barbara Manley

- | | |
|----------------------|---------------|
| ½ c. flour | ½ tsp salt |
| ½ c. water | ¼ tsp. Accent |
| 1 tsp. baking powder | |

Dip raw shrimp in batter. Fry to a golden brown

TURKETTI

Nadine Maxwell

- | | |
|------------------------------|---------------------------|
| 2 ½ cup 2 inch spaghetti | ¼ tsp. celery salt |
| 4 cups diced cooked turkey | 1 cup turkey broth |
| ½ cup minced pimento | 1 large chopped onion |
| 2 can cream of mushroom soup | ½ cup minced green pepper |
| ¾ lb. grated sharp cheese | ¼ tsp. pepper |

(continued)





Cook spaghetti in salted water until barely tender; drain. Combine with remaining ingredients, saving one cup grated cheese to sprinkle over top of each serving. Pour into 3 quart casserole or 2 smaller ones. Sprinkle cheese on top. Chill about one hour before serving. Heat oven to 350 degrees. Bake one hour or until light brown on top. Serves 8 -12

TURKEY TETRAZZINI

Ida Neal

3 c. diced turkey	1 tsp. salt
¼ c. margarine	¼ tsp. poultry seasoning
½ c. sliced canned mushrooms	1 -8 oz. pkg spaghetti, cooked and drained
¼ c. flour	½ c. shredded cheese
2 c. chicken broth or bouillon	
1 c. light cream	

Melt oleo in skillet; add mushrooms and onions. Cook until light brown. Stir in flour. Cook until bubbly. Add broth, cream, salt, pepper and poultry seasoning. Cook, stirring until mixture boils. Place a layer of spaghetti in a buttered 2 quart casserole. Cover with a layer of diced turkey, and a layer of the mushroom sauce. Repeat. Finish with a layer of spaghetti. Sprinkle cheese on top. Bake 20 minutes at 400 degrees.

BARBECUE PORK CHOPS

Nell Rose Johnson

8 - 10 pork chops	1 cup water
salt, pepper, flour	2 teaspoon mustard
Sauce:	2 onions, sliced
1 cup catsup	4 tablespoons Worcestershire
2 tablespoons vinegar	1 teaspoon liquid smoke
¾ cup brown sugar	½ teaspoon Tabasco

Season and flour pork chops. Brown in a small amount of hot oil. (This step may be omitted, if you are in a hurry). Arrange pork chops in a large baking dish. Mix all the ingredients for the sauce and pour over the pork chops. Cover with foil and bake at 350 degrees for 1 ½ hours.





CURRIED HAM

Peggy Hughes

- | | |
|------------------------------|-------------------------------|
| 2 Tbsp. butter | $\frac{2}{3}$ c. mayonnaise |
| 2 Tbsp. chopped onion | 4 c. cooked diced ham |
| 2 Tbsp. chopped green pepper | 6 oz. sliced mushrooms, diced |
| 2 cans cream of celery soup | 1 tsp. curry powder |
| 1 $\frac{1}{2}$ c. milk | |

Melt butter and sauté onions and pepper. Cook until tender. Stir in soup, milk and mayonnaise. Add ham, mushrooms and curry powder. Cook and stir until heated through. Serve over yellow saffron rice.

PORK CHOP DELIGHT

Merle Crumpton

- | | |
|----------------------------------|--------------------------------|
| 4 pork chops | 1 can chicken/rice soup |
| 3 - 4 medium size Irish potatoes | $\frac{3}{4}$ soup can water |
| mustard | $\frac{1}{2}$ c. uncooked rice |
| flour | |

Spread prepared mustard (like you use on hot dogs) on both sides of uncooked pork chops. Flour pork chops on both sides. Heat small amount of cooking oil in a skillet, quickly brown pork chops on both sides in cooking oil. Place in a large casserole dish. Layer sliced potatoes over pork chops. Pour $\frac{1}{2}$ uncooked rice, the chicken-rice soup and $\frac{3}{4}$ can water over the pork chops. Cover; bake at 350 degrees for 1 hour. Uncover casserole for the last 10 minutes.

PORK TENDERLOIN

Joy Russell Christopher

- | | |
|-------------------------------|--------------------------------------|
| 2 pork tenderloins | $\frac{1}{4}$ C soy sauce |
| 1 pkg applewood smoked bacon | $\frac{1}{4}$ C Worcestershire sauce |
| 3 t Tony Chachere's seasoning | Masterpiece Caribbean or |
| 3 t coarse-ground pepper | Jamaican jerk (dry) seasoning |
| 3 t Montreal steak seasoning | 1 $\frac{1}{2}$ C water |
| $\frac{1}{2}$ C brown sugar | |

Preheat oven to 350°. Separate tenderloins and wash. Wrap bacon around the loins. Combine Tony Chachere's, black pepper and Montreal Steak seasoning; sprinkle over the meat. Sprinkle brown sugar over meat. Place meat in a deep pan. Mix soy sauce, Worcestershire, and water. Pour sauce mixture into bottom of pan around the meat. Sprinkle

(continued)





the dry jerk seasoning on top of the meat. Cover with foil and bake for 1 1/2 hours. The sauce around the meat will thicken and can be used to spread on meat. Yield 8-10 servings.

GERMAN PIZZA

Twyla Jackson

4 potatoes, peeled and thinly sliced	8 oz. cubed ham
1/2 medium onion, chopped	4 oz. grated cheese
1/2 bell pepper, chopped	1 beaten egg

Lightly oil a baking pan. Layer potatoes; sprinkle with onion and bell pepper. Cover; cook in 350 degree oven until potatoes are tender. Layer ham and grated cheese over potatoes. Pour beaten egg over all. Return to oven until cheese is melted and eggs are set. (Can also be cooked in covered skillet on top of stove.) Serves 4.

MISSISSIPPI FRIED SQUIRREL

Jeff Pittman

1 squirrel per person	lemon and pepper seasoning, sprinkled
1 c. flour	meat tenderizer, sprinkled
1 egg	1/2 skillet cooking oil
1 c. milk	
poultry seasoning, sprinkled	

Cut squirrels in 1/4 's Simmer in crockpot covered in water and a generous sprinkle of meat tenderizer. Remove when tender (about 8 hours on low if frozen). Beat egg in bowl. Fill with milk and beat again. Pour flour in plate or large bowl. Add sprinkle of poultry seasoning and lemon and pepper seasoning. Use enough to be noticeable in flour. Heat skillet with grease. Dip boiled squirrel in egg/milk, then flour and fry quickly.

SAUSAGE & EGG QUICHE

Leslie Ellington

2 9" prepared pastry crust (do not prick crust)	6 oz Swiss cheese (grated)
1 pound sausage	6 oz Cheddar cheese (grated)
5 hard boiled eggs (chopped)	4 eggs (beaten)
	1 1/4 cup light cream or milk

Bake crust for 7 minutes. Set aside. Fry sausage, drain. Crumble sausage in pie crust. Alternate layers of sausage and cheese. Combine
(continued)





eggs, cream, salt and pepper. Pour over sausage and cheese in crust. Bake for 30-35 minutes at 350*. Let stand 10 minutes before serving. Serves 16. This is delicious served with Curried fruit. (recipe found in side dish category)

SOUTHERN-STYLE SAUSAGE STUFFING

Donna Busby

- | | |
|--|---|
| 1 lb. Jimmy Dean pork sausage, regular or special recipe | 1 recipe Martha White country style corn bread, crumbled (about 5 cups.) |
| 1 c. chopped celery | 1 tsp. poultry seasoning |
| 1.4 ¼. chopped onion | ½ tsp. pepper |
| 1 recipe Martha White hot-rize biscuits, crumbled (about 5 cups.) | 2 cans (14 ½ oz. each) chicken broth (about 4 cups.) |

Sauté sausage, celery and onion. In a large bowl, combine sausage mixture and remaining ingredients; blend well. Stuff mixture into bird and roast according to standard roasting directions. Mixture may also be baked in a greased 13 x 9 x 2 inch pan at 350 degrees for one hour or until lightly browned. Makes about 12 cups or 10 to 12 servings.

VENISON JAMBALAYA

Muldrow Hunt

- | | |
|-------------------------------------|--|
| 2 c. celery, chopped | ½ c. vegetable oil |
| 1 c. bell pepper, chopped | 4 lb. venison, cut in ½ inch pieces |
| 2 c. onions, chopped | |
| 2 garlic bulbs, chopped fine | |

In heavy pot or Dutch oven, brown meat in vegetable oil. Add chopped vegetables in meat and sauté vegetables.

Add

- | | |
|-----------------------------------|---------------------------------------|
| 1 can Rotel | 1 can mushroom steak sauce |
| 1 can cream of celery soup | 1 - 8 oz. jar sliced mushrooms |
| 1 can beef broth | 1 - 8 oz. can tomato sauce |

Bring to boil; turn down and let simmer for 2 hours. Serve over rice.





WILD DUCK

Jeff Pittman

1 wild duck per person
3 strips bacon per duck
½ orange peel per duck
4 each green onions and carrots
per duck

1 potato per duck, cut into ¼'s
1 large pat butter per duck
¼ c. red wine per duck
1 or 2 short celery sticks per
duck

Use Whole ducks. Place each on back of a large sheet of aluminum foil. Place bacon strips, orange peel and ½ or butter on top of breast. Stuff with remainder of ingredients except wine. Place duck and foil in shallow baking pan. Add wine. Wrap duck completely with foil-punctured once with fork or knife. Repeat for each duck. Cook in oven at about 325 degrees for 45 minutes to 1 hour. Check occasionally for doneness.





BREADS



ROLLS

*But he answered and
said, It is written, Man
shall not live by bread
alone, but by every word
that proceedeth out of
the mouth of God.*

MATTHEW 4:4

Helpful Hints

- When baking bread, a small dish of water in the oven will keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans when baking bread. Margarine and oil absorb more readily into the dough.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt, and 2 tablespoons baking powder. Store in a tightly covered container.
- One scant tablespoon of bulk yeast is equal to one packet of yeast.
- Hot water kills yeast. One way to test for the correct temperature is to pour the water over your wrist. If you cannot feel hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- Use bread flour for baking heavier breads, such as mixed grain, pizza doughs, bagels, etc.
- When baking in a glass pan, reduce the oven temperature by 25°.
- When baking bread, you can achieve a finer texture if you use milk. Water makes a coarser bread.
- Fill an empty salt shaker with flour to quickly and easily dust a bread pan or work surface.
- For successful quick breads, do not overmix the dough. Mix only until combined. An overmixed batter creates tough and rubbery muffins, biscuits, and quick breads.
- Muffins can be eaten warm. Most other quick breads taste better the next day. Nut breads are better if stored 24 hours before serving.
- Nuts, shelled or unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts can be used directly from the freezer.
- Enhance the flavor of nuts, such as almonds, walnuts, and pecans, by toasting them before using in recipes. Place nuts on a baking sheet and bake at 300° for 5–8 minutes or until slightly browned.
- Overripe bananas can be frozen until it's time to bake. Store them unpeeled in a plastic bag.
- The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.



BREADS & ROLLS

APPLE MUFFINS

Peggy Roberts

1 egg	1 ½ cup flour
½ cup milk	½ cup sugar
¼ cup Wesson oil	2 tsp. baking powder
1 cup grated apple	½ tsp. salt
½ tsp. cinnamon	

Beat the egg slightly with a fork. Stir in milk, oil and grated apple. Sift and add dry ingredients. Stir just until moistened. Bake in greased muffin tin for 20 - 25 minutes at 400 degrees.

AUNT LOUISE DUPREE'S ICE BOOK ROLLS

(It's an old, old recipe)

Lola Zeore

½ cup lard (I use Crisco)	1 tsp. sugar
½ cup sugar	2 eggs
1 medium potato, cooked	2 yeast cakes
1 cup hot potato water	1 ½ tsp salt
5 cups flour (plain)	

Cook potato. Set yeast to rise in ¼ cup lukewarm water and 1 tsp. sugar. Cream sugar and lard; add salt and mashed potato, hot water and 2½ cups flour and mix well. Add beaten eggs and part of yeast mixture; beat thoroughly. Add rest of yeast and beat thoroughly. Add remaining flour and knead. Store in a covered bowl in ice box (refrigerator). Make out and use as needed. Let rise..

BANANA BREAD

Halle Netherland

1 ½ cup all purpose flour	3 medium, very ripe bananas, mashed about 1 cup
½ cup sugar	¼ cup buttermilk
2 tsp. baking powder	¼ cup corn oil
1 tsp. baking soda	4 egg whites
½ tsp. salt	1 cup nuts, chopped (optional)
½ cup wheat germ	

(continued)





Sift all dry ingredients and mix in wheat germ. Add all remaining ingredients (add nuts at end) and beat until well blended. Bake in oiled 8 x 4 inch loaf pan at 350 degrees for about 1 hour. 1 slice = 130 calories. Copied from American Heart Assn. Cookbook

BANANA BREAD

Lucille Alliston

1/3 cup vegetable oil
3 large bananas
3 eggs
2 1/2 cup Bisquick mix
1/2 tsp. vanilla

1 cup sugar
1/2 cup chopped nuts
1/2 cup chopped cherries,
optional

Mix and beat all ingredients for 30 seconds. Pour into well greased and floured loaf pan (9 x 5 x 3). Bake 55 to 65 minutes at 350 degrees. This does really good in the miniature loaf pans. Shorten the baking time to 45 - 50 minutes.

BANANA BREAD

Debbie Hayes

3/4 Cup butter or margarine
1 1/2 cup sugar
3 medium bananas
2 eggs (well beaten)
1 tsp. vanilla

2 cups sifted plain flour
1 tsp. soda
3/4 tsp. salt
1/2 cup buttermilk
3/4 cup walnuts

Cream butter and sugar well. Blend in bananas, eggs and vanilla. Sift flour, salt and soda together. Add to banana mixture alternately with buttermilk. Mix well after each addition. Add nuts and mix. Pour batter into greased and floured 9X5X3 inch loaf pan. Bake at 325* for 1 1/4 hour, or until done. This freezes well.

BANANA BREAD

Christine Truax

1/2 cup butter
1 cup sugar
2 eggs
2 cups plain flour

1 tsp. soda
3 Tbsp. sour cream
3 ripe bananas

Cream butter and sugar; add eggs; add sour cream, soda and flour. Mix well. Mash bananas and fold in. Bake in well greased loaf pans at
(continued)





350 degrees for about 60 minutes or until it tests done. Try not to overcook. Makes 2 medium sized loaves.

BANANA NUT BREAD

Opal Farris
Frances E. Butler

1/3 cup Wesson oil	1/2 tsp. soda
1/2 cup sugar	1/2 tbs. salt
2 eggs	1 cup mashed ripe bananas
1 3/4 cup flour, sifted	1/2 to 1 cup chopped nuts
1/2 tsp. baking powder	

Cream shortening and sugar; add eggs and beat well. Sift dry ingredients together and add to creamed mixture, alternating with bananas. Blend well after each addition. Stir in nuts. Pour into greased loaf pan and bake on 350 degrees for 45 -50 minutes. Wrap and store overnight before serving.

BANANA NUT BREAD

Katie Nell

1 1/2 cup sugar	1/2 cup buttermilk
1/2 cup shortening	1/2 tsp. salt
3 eggs, separated	2 cups plain flour
1 cup banana pulp	1 tsp. baking soda
1/2 cup nuts, chopped	1 tsp. baking powder

Cream together sugar and shortening; add egg yolks and mix. Stir in bananas, nuts and buttermilk. Sift together flour, salt, baking powder and soda. Add to other ingredients and mix well. Fold in beaten egg white. Pour into greased loaf pan and bake 350 degrees about 1 hour and 15 minutes or until tests done with toothpick. This bread is moist and can be frozen. Keeps well

BILL'S CORN BREAD

Bill Tanner

5 heaping Tbsp. self-rising corn meal	1 tsp. baking powder
3 heaping Tbsp. self-rising flour	1 Tbsp. sugar
1 eggs, beaten	1/2 cup finely chopped onion,
1/2 cup oil	optional
	buttermilk

(continued)





Mix all ingredients, adding enough buttermilk to make mixture soupy. Pour into well greased 10 inch iron skillet. Bake at 450 degrees about 10 - 12 minutes until brown. Delicious!!

BISCUITS

Bobby Staples

Four Cups Bisquick mix
8 oz sour cream

8 oz Club Soda

Mix sour cream and Bisquick with fork. Add Club Soda very slowly, mixing with fork each time--do not over water! Place about a cup or more of Bisquick mix on countertop and place mixture on this. Mix and roll out into a large round and cut with biscuit cutter. Brush butter on top of biscuits and bake at 350° for about 20 minutes or until brown on top. This recipe can easily be doubled for more biscuits. We thank Bobby for making these at our Widow and Widower Banquet---DELICIOUS!

BLUEBERRY - BANANA LOAF

Sherry Howard

2 cups Bisquick baking mix
¾ cup quick cooking oats
¾ cup sugar
1 cup mashed ripe bananas
¼ cup milk

2 eggs
1 cup fresh or frozen
blueberries, rinsed and
drained

Heat oven to 350 degrees. Grease 9 x 5 x 3 inch pan. Mix all ingredients by hand except blueberries. Make sure all lumps are out. Fold in berries.

BLUEBERRY PANCAKES

Peggy Roberts

1 ½ cup flour
¾ cup milk
2 cups blueberries
powdered sugar

2 eggs
1 Tbsp. oil
½ cup sugar

Mix flour, sugar, eggs and milk and oil together. Then add blueberries and mix slowly. Fry pancakes, and sprinkle with powdered sugar.





BRAN MUFFINS

Pat Allen
Mary Fae Polk
Twyla Jackson

15 oz. box Raisin Bran
3 cups sugar
5 cups flour
5 tsp. soda
2 tsp. salt
1 tsp. each cloves, nutmeg,,
cinnamon

4 eggs, beaten
1 cup oil
1 quart buttermilk
2 tsp. vanilla

Mix bran, sugar, flour, soda, salt and spices in extra large bowl. Add eggs, oil, milk and vanilla; mix well. Store in refrigerator in covered containers. Grease muffin tins. Bake 15 minutes at 400 degrees. Will keep for weeks in refrigerator and be ready to bake and serve hot as desired.

BROCCOLI CORNBREAD

Nell Rose Johnson

2 boxes Jiffy Cornmeal Mix
4 eggs
1 ½ sticks margarine
1 (10 oz) pkg. chopped broccoli,
thawed & drained

10 oz. cottage cheese
1 medium onion, chopped
2 cups grated cheddar cheese

Melt margarine in a 9 X 13 pan. Combine other ingredients and pour into buttered pan. Bake at 350 degrees for 45 minutes to 1 hour.

CHEDDAR DROP BISCUITS

Carol Clay

2 cups all-purpose baking mix
½ cup shredded sharp cheddar
cheese
¾ cups milk

2 tablespoons butter, melted
½ teaspoon dried parsley,
crushed
½ teaspoon garlic powder

Preheat oven to 450 degrees. Combine baking mix and cheese: make a well in center of mixture. Add milk, stirring just until moistened. Drop dough by rounded tablespoons, 2 inches apart on a baking sheet coated with cooking spray. Bake at 450 degrees for 8 minutes or until golden brown. Combine butter, parsley and garlic powder: brush over warm biscuits.





CINNAMON ROLLS

Prissy Lott

2 pkg. of yeast
1 c. of warm water
1/3 c. oil
3/4 c. sugar

1 stick of butter
brown sugar
box of confection sugar
4 to 6 c. of self-rising flour

Mix yeast and warm water and add oil and sugar. Add flour. Knead together. Roll out. Put butter and brown sugar and cinnamon. Roll out and bake at 400 degrees 15 minutes or until brown. Mix confection sugar and butter and milk. Add vanilla. Put on cinnamon rolls while hot. Enjoy

CRACKLIN' BREAD

Maxine E. McAdory

1 cup self-rising corn meal
1/2 cup self-rising flour
1 cup sweet milk

1 egg
2 cups cracklings

Preheat oven to 425 degrees. Stir cracklings into bread mixture. Pour into hot black skillet. Bake until brown.

DAINTY BISCUITS

Twyla Jackson

2 cups Bisquick
1 - 8 oz. carton sour cream

1 stick melted butter or
margarine

Mix ingredients until well blended. Bake in lightly greased miniature muffin tins at 425 degrees for 10 minutes.

DILLY BREAD

Lynn Lee

1 pkg. dry yeast
1/4 cup warm water
1 cup warm cottage cheese
(small curd)
1 Tbsp. sugar
1 Tbsp. instant minced onion
1 Tbsp. butter softened

2 tsp. dill seed
1 tsp. salt
1/4 tsp. soda
1 egg, beaten
2 1/4 - 2 1/2 cup flour (save 1/4 to
add during kneading.

(continued)





Sift together flour, salt and soda. Dissolve yeast in warm water. Mix beaten egg, yeast, water, sugar, onion, butter, seed and cottage cheese. Add to dry ingredients. Mix well. Put dough in greased bowl. Turn greased side up. Cover with plastic wrap and let rise in warm place about 2 hours. You may place dough in cold oven with pan of very hot water on bottom rack with dough above. This speeds rising time. When dough has doubled in bulk, turn onto floured surface and knead about 5 minutes or until dough is smooth and elastic. Place in greased loaf pan. Brush top with melted butter. Sprinkle with salt and let rise, covered with plastic wrap, until doubled in bulk, about 1 hour. Bake at 300 degrees for at least 1 hour and 15 minutes or until done. Makes 1 large loaf. Variation: Place dough in greased bundt pan. Cover with loose cloth and let rise until doubled in bulk. Bake as above. Take out of pan and brush with melted butter and sprinkle with salt.

DINNER ROLLS

Rosalie Wells

½ cup sugar

2 tsp. salt

2 pkg. dry yeast

about 6 cups all purpose flour

½ cup margarine

2 cups water

1 egg

In large bowl, combine sugar, salt, yeast and 2 ¼ cups flour. In 1 quart saucepan over low heat, heat 2 cups water and ½ cup margarine until very warm. With mixer at low speed, gradually beat liquid into dry ingredients just until blended. Increase speed to medium, beat 2 minutes. Beat in egg and ¾ cup flour; continue beating 2 minutes, scraping bowl often with rubber spatula. With spoon, stir in 2 ¼ cups flour. Turn dough onto lightly floured surface and knead until smooth and elastic; about 10 minutes, working in more flour (about ½ cup) while kneading. Shape dough into ball; place in greased large bowl, turning dough to grease top. Cover; let rise in warm place until doubled, about 1 ½ hours. Punch down dough. Shape all or part of dough into rolls. Place in greased pans; cover and let rise until doubled, about 45 minutes. Bake in preheated oven (400) degrees for 15 to 20 minutes until golden brown. If desired, dough can be stored up to 3 days in refrigerator. About 2 ½ hours before serving, grease pan, shape rolls, cover and let rise about 1 ½ hours. Yield: 36 rolls.





EASY ROLLS

Mrs. Mae Byrd Stegall

1 quart milk
½ cup Crisco
½ cup sugar
5 cups plain flour
2 pkg. yeast

3 cups plain flour
3 tsp. salt
2 tsp. baking powder
1 tsp. soda

Scald milk, then add sugar and Crisco; let cool to lukewarm. Dissolve yeast in ¼ cup lukewarm water; add yeast and 5 cups flour and mix on low speed. Will make a thin dough. Let rise for about 1 ½ hours or until double in size. Sift together 3 cups flour, salt, baking powder and soda and add to batter. Mix good with hands, put in large bowl with top that seals. Put in refrigerator. Make out rolls and let rise for about 1 ½ hours and bake.

GARLIC BREAD

Jo Haynes

1 stick butter
2 garlic cloves
¼ cup cheese

pepper
loaf French bread cut
lengthwise

Mix butter, garlic and cheese and pepper. Spread on bread. Wrap in foil and bake at 400 degrees for 10 minutes. Unwrap and broil 4 minutes.

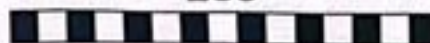
GRANDMOTHER FLOWERS' ROLLS

Stella Dockery

2 cups milk
1 cup Crisco
1 cup sugar
1 cup tepid water

1 pkg. yeast
5½ cups flour
1 Tbsp. salt
melted butter for pans

Bring milk, Crisco and sugar to a boil. Remove from stove and let cool. Dissolve yeast in the tepid (warm) water, then add to cooled liquid. Lightly stir in 3 cups flour. Cover with waxed paper and let rise until double in bulk. Mix the salt with the remaining 2½ cups flour and add to dough mixture. Cover securely and put in refrigerator. Will keep well for several days. If you are using the rolls immediately, do not put in the refrigerator. Pat out rolls on lightly floured board and cut rolls with desired size biscuit cutter (or shape with hands). Put melted butter or oleo in baking pan, turning rolls to coat with butter. Fill pan as tightly
(continued)





as possible. They seem to rise better. After rolls have risen the desired amount bake at 450 degrees for 10 minutes.

HOMEMADE ROLLS (FAMILY STYLE)

Cindy Coon

1 cup hot water	1 tsp. salt
1/3 cup powdered milk	1/2 sugar
1 envelope Fleischmann's yeast	1/4 cup oil
1 egg	

Mix water, milk and yeast. Let set 5 minutes. Turn blender on for 20 seconds. Add rest of ingredients. Blend again. Pour over 3 cups flour - all purpose. Cover ; let triple in bulk, 2 hours. Flour bar or table generously - just enough to keep dough from being sticky. Roll thin-spread with butter. Sprinkle powdered sugar. (Roll dough 1 foot wide - very long.) Roll and cut thin. Put in greased pan. Leave in refrigerator overnight. Put in cold oven next morning. Bake at 350 degrees for 20 minutes. Glaze while hot

Glaze

1 stick butter	vanilla flavoring
box powdered sugar	

Put glaze on hot rolls. These rolls can be frozen for no more than 2 weeks. Take out night before and put in refrigerator until morning.

HUSH PUPPIES

Lucy Rives

1 1/2 cup corn meal	1/2 tsp salt
1/2 cup sifted flour	1 egg, beaten
2 tsp. baking powder	3/4 cup sweet milk
3 Tbsp. sugar	1 medium onion, chopped

Sift together corn meal, flour baking powder, sugar and salt. Add beaten egg and milk. Stir in chopped onion. Drop by teaspoonfuls in deep hot liquid shortening. Flip once in hot shortening to brown both sides. Drain on paper towels.





KENTUCKY FRITTERS

Mrs. Marvin Bailey

3 cups flour, self rising
½ cup sugar
1 cup whole kernel corn
2 eggs

milk (whole) enough to make
batter thick
powdered sugar

Mix all ingredients and make balls and spoon into kettle of hot grease. Roll while hot in powdered sugar.

MAPLE MUFFINS

Deborah White Duncan

2 eggs
1 cup sour cream
1 cup maple syrup
1 cup flour

1 cup All - Bran cereal
1 tsp. baking soda
¾ cup nuts, chopped

Preheat oven to 400 degrees. Grease muffin tins. Beat eggs. Stir in sour cream and 1 cup maple syrup. Add flour, bran flakes and baking soda. Stir until moistened. Mix in nuts. Fill muffin cups ¾ full. Bake 15 minutes. Wrap tightly to freeze. Reheat at a low temperature. Makes 15 to 18 muffins.

MEXICAN CORN BREAD

Peachy Finley

1 cup cheese
1 cup cream corn
1 ½ cup corn meal
3 Tbsp. baking powder
3 Tbsp. bell pepper
1 tsp. salt

¾ cup salad oil
2 eggs
2 pods hot peppers
½ cup green onion
1 cup sour cream

Grease pan. Bake at 350 degrees. Pour ½ of mixture in pan. Pour in ½ cup cheese. The other half goes on top.





MEXICAN CORN BREAD

Julia Kelley

2 cups self-rising corn meal
 2 Tbsp. flour
 ½ cup cooking oil
 1 cup buttermilk
 2 eggs
 1 small can Mexicana corn

1 bell pepper, chopped fine
 1 onion, chopped fine
 1 cup grated cheese
 2 or 3 jalapeño peppers,
 chopped fine.

Mix all together. Pour into well greased pan and bake at 350 degrees until done.

MEXICAN CORN BREAD

Mary Alice Holliday

1 cup cheese, grated
 1 ½ cup corn meal
 ½ tsp. salt
 1 cup onion, chopped
 1 cup sharp cheese, grated

1 can yellow cream corn
 ½ cup oil
 ½ cup milk
 3 eggs
 3 jalapeño peppers, chopped

Mix all ingredients except cheese. Pour one half batter in greased square pan. Sprinkle with ½ cheese. Add remaining batter; then sprinkle with remainder of cheese. Bake at 375 degrees for 1 hour.

MEXICAN CORN BREAD

Helen Brown

2 C corn meal - self-rising
 1 C flour - self-rising
 1 C grated cheese
 ¾ C oil
 ½ C buttermilk
 ½ C water
 1 large can mexicorn

1 large onion - chopped
 1 bell pepper - chopped
 6 or 7 hot peppers - chopped
 1 T sugar
 1 t salt
 5 eggs

Mix meal, flour, sugar and salt; add peppers and onions. Stir well. Add eggs and oil. Stir. Add Mexicorn, milk and water. Stir well. Pour half mixture in hot greased pan. Add cheese on top. Then add rest of mixture and cook at 450° until real brown or done. This makes a large pan of bread.





MISSISSIPPI SPICE MUFFINS

Agnes Middleton

- | | |
|---|----------------------|
| 1 cup soft butter or margarine | 1 tsp. ground cloves |
| 2 cups sugar | 2 tsp. salt |
| 2 eggs | 2 tsp. baking soda |
| 2 cup applesauce (preferably unsweetened) | 4 cups flour |
| 3 tsp. ground cinnamon | 1 cup nuts, chopped |
| 2 tsp. ground allspice | Powdered sugar |

Cream butter and sugar. Add eggs, one at a time. Mix in applesauce and spices. Sift together salt, soda and flour. Add to applesauce mixture and beat well. Stir in nuts. Bake in lightly greased miniature muffin pans at 350 degrees for 8 - 10 minutes. Sprinkle with powdered sugar. Batter keeps indefinitely in refrigerator. Baked muffins freeze well (reheat before serving) Yields 84 small muffins.

MONKEY BREAD

Betty Barber

- | | |
|----------------------------|--------------|
| 3 cans buttermilk biscuits | 1 stick oleo |
| ½ C sugar | ¾ t cinnamon |
| ½ t cinnamon | ¾ C sugar |
- Topping:

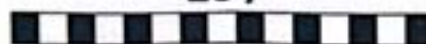
Cut biscuits in quarters and roll in sugar-cinnamon mixture (½ C sugar & ½ t cinnamon) Pile in a greased and floured bundt pan. Melt oleo; add ¾ C sugar and ¾ t cinnamon. Heat until sugar melts and pour over biscuits. Bake at 350° for 30-35 minutes. Let stand for 10 minutes and invert on cake plate.

MONKEY BREAD

Jennifer Wilkinson

- | | |
|----------------------------|-------------------|
| 3 cans biscuits (10 count) | 1 cup nuts |
| 1 cup sugar | 1 ½ sticks butter |
| 3 Tbsp. cinnamon | 1 cup brown sugar |

Separate all 30 biscuits and cut each one into four pieces and roll each in sugar and cinnamon mixture. Place into bundt pan. Do not mash. Just place and stack. Sprinkle on nuts. Melt brown sugar and butter and pour over top. Bake at 350 degrees for 30 to 40 minutes.





NADINE'S CORN BREAD

Nadine Maxwell

1 cup self rising flour	1 Tbsp. oil
1 cup self rising corn meal	2 Tbsp. sugar
1 egg	water

Mix all ingredients together with water until soupy. Put oil into a shallow baking pan and bake 405 degrees, 30 minutes or until brown. It's real crumbly and good

ONION LOVER'S TWIST

Sandra Hammond

1 pkg. active dry yeast	½ cup milk
¼ cup warm water	¼ cup butter or margarine,
4 cups Pillsbury self-rising flour	softened
¼ cup sugar	1 egg
½ cup hot water	

Oven 350 degree. 1 large or 2 small loaves. Grease cookie sheet. In large mixer bowl, dissolve yeast in warm water. (No need to sift flour; measure by lightly spooning into cup and leveling off.) Add 2 cups flour, sugar, water, milk, butter and egg. Blend at low speed unto moistened; beat 2 minutes at medium speed. By hand, stir in remaining flour to form a soft dough. Cover; let rise in warm place until light and doubled in size 45 to 60 minutes. Stir down dough. Toss on floured surface until no longer sticky. Roll out to an 18 x 12 inch rectangle; spread with filling. Cut lengthwise into three 18 x 4 inch strips or for 2 loaves cut into six 9 x 4 inch strips. Starting with longer side, roll up each strip; seal edges and ends. On prepared cookie sheet, braid 3 rolls together. If making two loaves, repeat process. Cover; let rise in warm place until light and doubled in size, 45 to 60 minutes. Bake at 350 degrees for 30 to 35 minutes until golden brown. Serve warm or cool.

Filling

¼ cup butter or margarine	1 Tbsp. grated parmesan cheese
1 cup finely chopped onion or ¼ cup instant minced onion	1 tsp. garlic salt
1 Tbsp. sesame or poppy seed	1 tsp. paprika

Melt butter in saucepan; add remaining ingredients. Mix well





PLUCKIN' BREAD

Edna McLaurin

6 cups flour
1 tsp. salt
1 pkg. dry yeast
10 Tbsp. melted butter
½ cup sugar

2 cups milk
2 eggs
extra: sugar, cinnamon, melted
butter, pecans

Measure flour. To 3 cups flour, add sugar, salt and resift. Scald milk and cool to lukewarm. Measure ½ cup milk and stir in yeast. Stir slightly beaten eggs and melted butter into remaining milk. Combine this with flour, sugar and yeast - mixture. Stir well (looks like thick syrup). Cover with towel and let rise 1 ½ hours. Stir in remaining flour and refrigerate overnight. Grease large tube pan. Turn dough on floured board and form into balls smaller than ping-pong balls. Dip each ball into melted butter and then cinnamon-sugar mixture. (I find it easier to form all balls first. When dough gets sticky, just give it a turn on the floured board, and it is easier to work with. Be generous with butter, sugar and cinnamon. It's also easier to work in small amounts as everything gets "gooey". It will probably take at least two sticks of butter and one teaspoon cinnamon for each cup of sugar.) Form single layer on bottom of pan and cover loosely with pecans (chopped large). Repeat until 3 layers are formed. Let rise until double. Bake at 325 degrees for one hour. Remove from pan immediately and leave upside down on place. Best when served warm. Serve from table as folks follow their noses to that warm cinnamon smell and "pluck" out balls of bread with their fingers.

QUICK BUTTER ROLLS

Shirley Howill

1 cake yeast
¼ cup warm water
¾ cup buttermilk (scalded)
¼ cup melted shortening

½ tsp. salt
¼ tsp. soda
2¼ cup flour
2 Tbsp. sugar

Dissolve yeast in warm water; add milk that has cooled to lukewarm, sugar, shortening and salt. Then add flour and soda which have been sifted together. Mix well and let stand 10 minutes. Roll out and cut as desired. Allow to rise until double in bulk (30 - 45 minutes). Bake in 400 degree oven for 10 - 12 minutes. Makes 12 rolls.





QUICK AND EASY YEAST ROLLS

Merle Crumpton

4 cups self-rising flour
2 cups milk
¾ cup cooking oil
2 cups milk

2 Tbsp. sugar
1 pkg. yeast
4 Tbsp. warm water

Dissolve yeast in warm water. Add sugar. Add this to flour, milk and oil. Use a slotted mixing spoon and beat by hand until well mixed. Drop in greased muffin tins. Bake 15 minutes at 400 degrees.

REFRIGERATOR ROLLS

Carolyn Gremillion

1 cup boiling water
1 cup shortening
¾ cup sugar
1 ½ tsp. salt

2 eggs
2 pkg. dry yeast
1 cup warm water
6 cups unsifted plain flour

Pour boiling water over shortening, sugar and salt. Blend and cool. Add beaten eggs. Sprinkle yeast into cup of warm water and stir until dissolved. Add to mixture. Add flour slowly; blend well with wooden spoon. Cover in airtight container and store in refrigerator for at least 4 hours. About 1 ½ hours before using, roll out and cut with biscuit cutter; fold over and place in muffin pan. Brush tops with butter and let rise in warm place about 1 hour. Bake at 400 degrees for 12 to 15 minutes or until brown.

SAUSAGE CHEESY MUFFINS

Lucy Rives

1 lb. mild sausage, cooked and drained
1 can Cheddar cheese soup

½ cup water
3 cups Bisquick

Mix the first 3 ingredients. Add Bisquick. Mix together and cook at 400 degrees for 15 to 20 minutes in greased muffin pans.





SPICED APPLE PANCAKES

Rose Wilmurth

2 cups Bisquick
½ tsp. cinnamon
1 egg

1 ½ cup milk
¾ cup grated apples

Beat baking mix, cinnamon, egg and milk with rotary beater until smooth; fold in apples. Pour batter on hot griddle and bake.

Cider Sauce

1 cup sugar
1 Tbsp. cornstarch
½ tsp. pumpkin pie spice or ½
tsp. cinnamon

1 cups apple cider (or juice)
1 Tbsp. lemon juice
¼ cup butter

Mix sugar, cornstarch and spice in saucepan. Stir in cider or juice. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Remove from heat; blend in 1 stick margarine. Keep hot. Pour over apple cakes. Cider sauce will keep in refrigerator. This is sooo good.

SOUR CREAM MUFFINS

Lucy Rives

2 cups biscuit mix
1 stick melted oleo

8 oz. sour cream

Mix together and put in greased muffin tin. Bake at 350 for 15 to 20 minutes.

STRAWBERRY BREAD

Judy Hicks
Dean Shanks

3 cups flour
2 cups sugar
3 tsp. cinnamon
1 tsp. soda
1 tsp. salt

1 ½ cup salad oil
4 eggs
2 -10 oz. pkg. strawberries
nuts, as desired

Combine first 5 ingredients. Then add salad oil. Beat the eggs together, then add to the mixture. Mix well. Fold in strawberries and nuts; mix well. Bake in 2 or 3 loaf pans at 350 degrees for 1 hour, 15 minutes.





SWEET CREAM BISCUITS

Opal Farris

2 cups flour
1 cup sweet cream
1 tsp. salt

1 heaping Tbsp butter
2 tsp. baking powder

sift flour, baking powder and salt. Cut in butter. Add cream and mix quickly. Roll out dough and cut with biscuit cutter. Bake at 400 degrees until done.

TENNESSEE CORN BREAD

Jo Haynes

2 eggs
1 cup sour cream
1 cup cream style corn (small can)

½ cup oil
1 cup self-rising corn meal
1 tsp. salt

Mix eggs, sour cream, corn and oil. Add to corn meal and salt. Bake at 350 degrees in iron skillet for 35 to 40 minutes. Delicious!

YEAST ROLLS

Sandra Hammond

½ cup Crisco
½ cup sugar
1 ½ tsp. salt
1 cup boiling water

1 cup cold water
1 package yeast
5 cups flour

Cream together Crisco, sugar and salt. Add 1 cup boiling water - let ingredients melt. Add cold water. Add yeast and dissolve. Add flour (sifted). Mix well. Cover and set in refrigerator for 1 hour. Take out and knead on floured board. Shape and drop in muffin tins. Let rise 1 ½ hours at room temperature. Bake at 400 degrees for 14 - 20 minutes.

ZUCCHINI BREAD

Betty Bailey

3 cups all purpose flour
2 tsp. baking soda
1 tsp. salt
1 cup salad oil
1 tsp. vanilla

2 cups sugar
1 cup chopped nuts
3 eggs, beaten
2 cups grated zucchini
2 tsp. cinnamon

(continued)





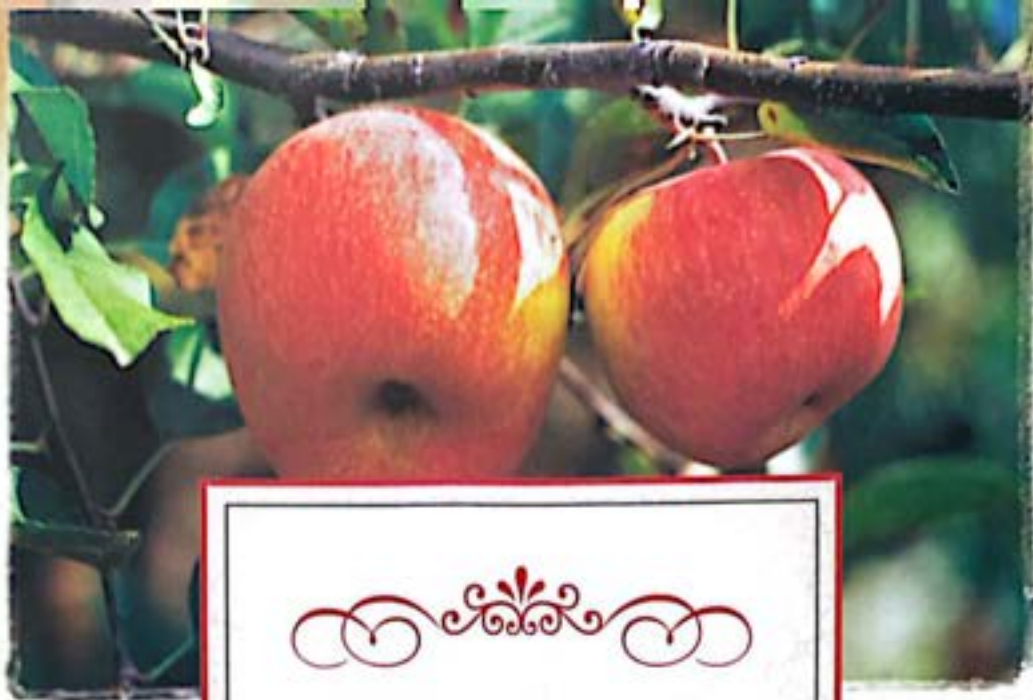
Sift all dry ingredients. Add rest of ingredients and mix well. Bake at 350 degrees for 1 hour. Pour into well greased loaf pans. Makes 2 loaves.



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DESSERTS



But the fruit of the Spirit is love, joy, peace, longsuffering, gentleness, goodness, faith, meekness, temperance: against such there is no law.

GALATIANS 5:22-23

Helpful Hints

- Keep eggs at room temperature to create greater volume when whipping egg whites for meringue.
- Pie dough can be frozen. Roll dough out between sheets of plastic wrap, stack in a pizza box, and keep the box in the freezer. Defrost in the fridge and use as needed. Use within 2 months.
- Place your pie plate on a cake stand when ready to flute the edges of the pie. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.
- When making decorative pie edges, use a spoon for a scalloped edge. Use a fork to make crosshatched and herringbone patterns.
- When cutting butter into flour for pastry dough, the process is easier if you cut the butter into small pieces before adding it to the flour.
- Pumpkin and other custard-style pies are done when they jiggle slightly in the middle. Fruit pies are done when the pastry is golden, juices bubble, and fruit is tender.
- Keep the cake plate clean while frosting by sliding 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away, leaving a clean plate.
- Create a quick decorating tube to ice your cake with chocolate. Put chocolate in a heat-safe, zipper-lock plastic bag. Immerse it in simmering water until the chocolate is melted. Snip off the tip of one corner, and squeeze the chocolate out of the bag.
- Achieve professionally decorated cakes with a silky, molten look by blow-drying the frosting with a hair dryer until the frosting melts slightly.
- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.
- Prevent cracking in your cheesecake by placing a shallow pan of hot water on the bottom oven rack and keeping the oven door shut during baking.
- A cheesecake needs several hours to chill and set.
- For a perfectly cut cheesecake, dip the knife into hot water and clean it after each cut. You can also hold a length of dental floss taut and pull it down through the cheesecake to make a clean cut across the diameter of the cake.



DESSERTS

NEVER FAIL PIE CRUST (PIES)

Mrs. Ray Churchill

1 cup shortening
3 cups flour
1 beaten egg

1 tsp. salt
1 tsp. vinegar
5 Tbsp. water

Cut shortening into flour and salt. Combine egg, water and vinegar. Pour liquid into flour mixture. Blend with spoon until flour is moist. Makes 4 crusts. Bake at 450 degrees for 12 -15 minutes.

NEVER FAIL PIE CRUST (PIES)

Shirley Staples

In memory of Mrs. Lucille Rogillio

3 cups sifted plain flour
1 ¼ cup shortening
1 Tsp. salt

6 Tbsp. water
1 well beaten egg
1 Tbsp. vinegar

Cut shortening into flour and salt. Combine egg, water and vinegar. Pour liquid into flour mixture, all at once. Blend with spoon until flour is moist. Can be rerolled with toughening. Keeps in refrigerator up to 2 weeks. Makes 3 single pie crusts.

APPLE PIE (Pies)

Winnie Wheeler

1 can apples, drained
2 Tbsp. flour
¼ tsp. nutmeg

dash of salt
¼ cup orange juice
2 Tbsp. butter

Mix sugar, flour, apples and nutmeg. Put in crust and add orange juice. Top with pastry strips. Bake at 400 degrees for 40 minutes.





APPLE TORTE

Marjorie Guess

½ cup margarine
¼ tsp. vanilla
½ cup sugar
1 cup flour
8 oz. cream cheese, cubed
1 egg
½ tsp. vanilla

¼ cup sugar
½ tsp. cinnamon mixed with ½
cup sugar
4 cups apples, sliced and
peeled
¼ cup sliced almonds

Heat over to 450 degrees. Cream margarine, sugar and vanilla. Blend in flour. Spread dough on bottom of spring form pan. Combine softened cream cheese and ¼ cup sugar. mix well. Add egg and ½ teaspoon vanilla; mix well. Pour into pastry lined pan. Combine ½ cup sugar, cinnamon and toss apples in sugar mixture. Spoon apples over cream cheese layer. Sprinkle almonds on top. Bake 10 minutes at 450 degrees and 25 minutes at 400 degrees. Loosen torte from rim. Cool and then remove. Top with Cool Whip when serving, if desired. Makes 8 - 10 servings.

AUNT CONNIE'S CHOCOLATE PIE

Kathy Thaggard

1 ½ cups sugar
3 heaping tablespoons flour
3 level tablespoons cocoa
(Hershey's)
4 large eggs, separated

2 Cups milk (whole)
1 Tablespoon butter
1 tsp vanilla
cream of tartar in meringue

Combine dry ingredients (sugar, flour, and cocoa) in medium size boiler and "mash" out any lumps in cocoa or flour. Add egg yolks and stir to make a thick paste. Turn on low heat and slowly add milk. Keep on low heat and stir almost constantly until thickening occurs. Add vanilla and butter and stir on low heat 2-3 more minutes. Pour into a cooled prebaked pie crust and top with meringue. Brown meringue for 1-2 minutes in 450° in oven MERINGUE: 4-5 large egg whites, scant ¼ t cream of tartar, ½ C sugar Combine egg whites (which have been chilled while I make pie) and cream of tartar in mixing bowl. Mix on high until peaks are starting to form. Add sugar slowly while mixer is running. Mix until stiff peaks form. Place on top of slightly cooled pie. Bake for 2 minutes at 450° till browned. Careful--only takes a short time and can burn easily. Note: I only use 4 large egg yolks in pie mixture, but usually use 5 egg whites to make fluffy meringue.





BLACK BOTTOM PIE

Carol Clay

1 ½ cup milk
 3 eggs
 ¾ cup sugar
 1 envelope plain gelatin

2 sq. semi-sweet chocolate
 1 tsp. vanilla
 3 Tbsp. cold water

Put milk in double boiler and heat. Combine sugar and egg yolks and mix well. Add to hot milk. Stir until slightly thick. Turn heat off. Add vanilla and gelatin that has been dissolved in the 3 tablespoons water. (Dissolve just before adding to mixture.) Divide mixture in half. Put ½ in refrigerator. To the other ½ add 2 squares chocolate that has been melted in oleo (1/ stick). Pour over crust (graham cracker crust to which ¾ cup chopped pecans has been added). Put in refrigerator and let set. To other ½ (when cool), add beaten egg whites. Fold with spoon on top of chocolate (do not pour). Leave in refrigerator. Top with whipped cream and decorate with chocolate sprills, if desired.

CHERRY DESSERT

(Pies)

Rosalie Wells

1 (8 oz.) pkg. cream cheese pk
 1 (3 oz.) pkg. cream cheese,
 softened
 2 Tbsp. milk
 1 cup powdered sugar
 1 (9 inch) graham cracker crust

½ cup chopped pecans
 1 (1¾ oz.) pkg. whipped topping
 mix
 1 tsp. almond extract
 1 (21 oz.) can cherry pie filling

Combine cream cheese, milk and powdered sugar; beat until smooth. Spoon into pie shell, spreading evenly. Sprinkle with nuts. Prepare whipped topping mix according to package directions; spread over nuts. Combine almond extract and cherry pie filling, mixing well; spoon over whipped topping. Chill.

CHOCOLATE CHESS PIE

Pat Allen
Pam Courtney

½ stick butter (real)
 3 Tbsp. cocoa
 pinch salt
 2 eggs

1 ½ cup sugar
 1 can evaporated milk
 1 tsp. vanilla

(continued)





Melt stick of butter; add 1 ½ cups sugar, 3 rounded tablespoons cocoa, salt, beaten eggs, 1 small can evaporated milk (5 ¾ oz.), and 1 teaspoon vanilla. Mix and pour in pie shell (9 ¼ inch). Bake at 325 degrees for 35 minutes.

CHOCOLATE CHESS PIE

Barbara Daniels

1 -9 inch pie crust, unbaked
 1 ½ cup sugar
 3 Tbsp. cocoa
 ¼ cup margarine, melted
 1 tsp. vanilla

2 eggs
 ⅛ tsp. salt
 1 (5 ½ oz. can) evaporated milk
 ½ to ¾ cup chopped pecans,
 optional

Prepare crust. Mix sugar, cocoa and margarine. Stir well. Add eggs and beat with electric mixer for 2 ½ minutes. Add salt, milk and vanilla. Stir in pecans, if desired. Pour filling into pie crust. Bake at 350 degrees for 35 to 45 minutes. Let cool before serving.

CHOCOLATE PIE

Sandra Hammond

3 eggs
 1 cup sugar
 1 heaping Tbsp. flour

2 Tbsp. cocoa
 1 ¼ cup milk
 ½ stick margarine

Separate 3 eggs and beat yolks. Heat milk. Add a little heated milk to egg yolks, then pour all back into milk. Pour dry ingredients into milk and egg mixture. Add melted margarine. Stir constantly until thickened. Add 1 teaspoon vanilla. Pour into baked pie shell. Top with meringue or dream whip.

CHOCOLATE PIE (NEVER FAIL)

Lucille Alliston
 Lorraine Hamblin

4 egg yolks
 1 ¼ cup sugar
 1 tsp. vanilla
 1 Tbsp. corn starch

1 large can (13 oz.) Pet milk
 1 (raw) pie shell
 3 Tbsp. cocoa
 ½ stick oleo, melted

Mix sugar, cornstarch and cocoa. Beat egg yolks until creamy; add sugar mix. Add melted oleo. Mix well; add vanilla. Pour into unbaked pie shell. Bake at 300 degrees for 55 minutes. Beat egg whites, adding
 (continued)





2 Tablespoons sugar for each egg. Beat until stiff and will hold shape. Cover pie (be sure to seal to crust) Brown slightly..



CHOCOLATE PIE

Jewel Phillips
Celeste Felten
Mrs. Ray Churchill

1 cup sugar
¼ cup flour
¼ cup cocoa
2 cups milk

3 Tbsp. oleo
1 tsp. vanilla
1 baked pie shell

Mix together sugar, flour and cocoa. Beat yolks, oleo and vanilla. Cook in double boiler until thickened. Cool and then add mixture into a baked pie shell. Whip whites of eggs until it stands in peaks. Add a touch of sugar. Put in oven until meringue browns slightly.



CHOCOLATE PIE

Faye White

½ cup sugar
½ cup flour
¼ tsp. salt
2 cups milk

3 Tbsp. butter
2 eggs, slightly beaten
2 tsp. vanilla

In top on double boiler put first 3 ingredients; add just enough milk to moisten and mix well. Add slightly beaten eggs; mix well. Add milk, mixing well. Cook in double boiler until thick. Remove from heat and add butter and vanilla. Beat until smooth. Pour in baked pie shell. Top with Cool Whip or LaCreme.



CHOCOLATE PIE

Marie Butler

½ Cup flour
1 cup sugar
¼ t salt
2 cups scalded milk

2 T butter
½ t vanilla
1-½ square chocolate
3 slightly beaten egg yolks

Mix flour, sugar, salt gradually. Add milk--with chocolate melted in milk. Cook until thick. Cool. Add butter and vanilla. Place in cooked pie shell and put whipping cream on top.





CHOCOLATE CHESS PIE

Marilyn Russell Nolen

- | | |
|------------------------------------|-------------------------------|
| 1 ½ cups sugar | 1 tsp. vanilla |
| 1 small can evaporated milk | 1 stick butter, melted |
| 2 eggs | ½ cup pecans |
| 3 Tbs. cocoa | 1 pie crust |

Put all the ingredients in the blender. Add pecans and pulse a couple more times. Put in pie crust and bake at 350 degrees for about 30 - 35 minutes. It will start to rise and crack on the edges - it should be done. Add a little cool whip. ENJOY.

CHOCOLATE WAFER PIE

Vera Everett

- | | |
|-----------------------------|-----------------------------------|
| 3 egg whites | ½ tsp. vanilla |
| dash of salt | 1 c. (8 oz.) heavy cream |
| ¾ c. sugar | whipped and sweetened with |
| 20 chocolate wafers | 3 Tbsp. sugar |
| 1 c. pecans, chopped | |

Beat egg white and salt until soft peaks form. Gradually add sugar, beating until stiff peaks form. Fold in vanilla, chocolate wafer crumbs and nuts. Spread in well greased 9 inch pie pan. Bake at 325 for 35 minutes. Cool thoroughly. Spread pie with sweetened whipped cream. Chill at least 4 hours or overnight before serving. If desired, trim with chocolate shavings and/or swirl chocolate ice-cream sauce on plate before placing pie on plate.

DARK CHOCOLATE CREAM CHEESE PIE

Janie Slone

- | | |
|---|-----------------------------------|
| 6 oz. 70% bittersweet chocolate | ½ c. whipping cream |
| 1 oz. unsweetened chocolate | 2- 8 oz. pkg. cream cheese |
| 1 ¼ c. powdered sugar | 1 Tbsp.. vanilla extract |
| 1 -6 oz. Oreo or chocolate crumb crust | |

Combine chopped chocolates and whipping cream. Microwave at 50 % power for 1 minute. Stir. Microwave at 50% another minute. Stir until smooth. Cool until lukewarm. Beat room temperature cream cheese, powdered sugar and vanilla in large bowl until well blended. Beat in chocolate mixture. Spoon filling into pie crust. Smooth top. Cover and refrigerate at least 6 hours and up to 2 days. Serve chilled.





COCONUT CUSTARD PIE

Shara McNair

1 stick melted oleo
1 ½ cup sugar
1 can angel flake coconut
1 tsp. vanilla

1 Tbsp. vinegar
8 to 10 individual pie shells or 1
pie shell

Mix all ingredients and fill pie shells or shell almost full.. Bake 20 - 25 minutes on 350 degrees. Usually done when browned. Good for picnics when put in individual pie shells.

COCONUT PIE

Peachie Finley

3 eggs
¾ cup sugar
¾ stick butter

1 pkg. coconut
4 Tbsp. buttermilk
1 tsp. vanilla

Beat eggs; add sugar and buttermilk. Add package coconut, vanilla and beat. Put in 9 inch pie crust that has been out of freezer, about 15 minutes. Bake 45 minutes at 350 degrees - or until crust is brown.

COCONUT PIE

Nell Scott

3 eggs
1 ½ cups sugar
½ stick oleo

½ cup buttermilk
1 tsp. vanilla
1 can coconut

Mix together and cook in unbaked pie crust 35 minutes at 325 degrees.

COCONUT PIE (MAKES 2 PIES)

Eleanor Renfrow

6 eggs
1 ½ cup sugar
¾ cup flour
¾ qt. milk (about 6 cups)

2 Tbsp. vanilla
½ stick margarine (oleo)
1 can coconut

Beat eggs and set aside. Mix sugar and flour, then gradually add milk to eggs and add flour and sugar mixture. Cook over low heat in a double boiler until it thickens. Remove from heat; add coconut (1 can). add oleo and vanilla. Mix well. Pour into baked pie shell.





COCONUT DELIGHT

Lucille Alliston

- | | |
|------------------------------------|-----------------------------|
| 1 stick oleo | 3 cups milk |
| 1 cup flour | 8 oz. cream cheese |
| ¼ cup brown sugar | 1 carton (12 oz.) Cool Whip |
| ½ cup nuts | 1 can coconut |
| 2 pkg. instant vanilla pudding mix | 1 cup powdered sugar |

1st Layer: Melt oleo; add flour, brown sugar and nuts. Press in 14x10 inch pan. Bake 20 minutes at 350 degrees. Cool. 2nd Layer: Cream the cheese; add powdered sugar. Fold in ½ of Cool Whip. Pour over cooled crust. Sprinkle with coconut. 3rd Layer: Mix instant pudding with milk; beat until thick. Spread over 2nd layer. Spread rest of Cool Whip and sprinkle with remaining coconut. Chill thoroughly and serve.

COCONUT PRALINE DREAM PIE

Marilyn Russell Nolen

- | | |
|--|---|
| ½ cup chopped pecans, walnuts or almonds | 2 envelopes DREAM WHIP whipped topping mixed |
| ⅓ cup butter or margarine | 2 pkgs. (4 oz. serving) Jello Vanilla Flavor Instant Pudding & Pie filling. |
| 1 tsp. vanilla | 1 ½ cup (3 ½ oz.) Baker's Angel Flake Coconut |
| ⅓ cup firmly packed light brown sugar | |
| 1 baked pastry shell (9") cooled | |
| 2 ¾ cups cold milk divided | |

Heat pecans, butter and brown sugar in small saucepan until butter and sugar are melted and mixture comes to a boil. Boil exactly 30 seconds. Spread on bottom of pastry shell. Cool. Beat whipped topping mix, 1 cup of milk and vanilla in large bowl with electric mixer on high speed about 6 minutes or until topping thickens and forms peaks. Add remaining a ¾ cup of milk and pudding mixes. Blend on low speed. Beat on high speed 2 minutes, scraping bowl occasionally. Stir in 1 cup of coconut. Spoon into pastry shell. Refrigerate at least 4 hours or til set. Garnish with remaining ⅓ cup coconut. Store in refrigerator.





5 MINUTE CREAMY COCONUT PIE

Inez Rogers

1 Tbsp. sugar	1 ½ cup angel flake coconut
½ cup milk	1 - 8 oz. pkg. Cool Whip
1 - 3 oz. pkg. softened cream cheese	½ tsp almond extract
	9 inch graham cracker crust

Combine cream cheese, sugar, milk and coconut. (Beat sugar and milk into cream cheese, then add coconut.) Fold in Cool Whip. Pour into crust. Freeze for 4 hours. Store leftovers in freezer.

CONCRETE PIE

Delma Smith

3 egg whites	16 saltine crackers, crushed
½ tsp. cream of tartar	1 cup sugar
1 cup chopped pecans	1 tsp. vanilla

Combine egg whites and cream of tartar. Beat until stiff. Gradually add the sugar and vanilla. Fold in the pecans and crackers. Bake in a greased pie plate at 325 degrees for 30 minutes. Top with whipped cream (Cool Whip) If desired double recipe and bake in 9 X 13 pan.

CONCRETE PIE

Delma Smith

3 egg whites	16 saltine crackers, crushed
½ t cream of tartar	1 C sugar
1 C chopped pecans	1 t vanilla

Combine egg whites and cream of tartar. Beat until stiff. Gradually add 1 cup sugar and vanilla. Fold in pecans and crackers. Bake in a greased pie plate at 325° for 30 minutes. When cool, top with Cool Whip. Ingredients can be doubled and baked in a 9 x 13 inch pan.

CUSTARD PIE

Mrs. Imo Gene Cobb

3 eggs	3 Tbsp. melted oleo
1 cup sugar	1 - 13 oz. evaporated milk
3 Tbsp. all purpose flour	3 Tbsp. all purpose flour

(continued)





Grease and flour a 9 inch glass pie pan. Combine all ingredients in a blender and blend 30 seconds. Pour into pie pan and bake at 350 degrees for 40 - 50 minutes or until a knife inserted in center comes out clean. Pie will rise but will settle as it cools and form a light crust.

CUSTARD PIE

Emma T. Hickman

¾ cup sugar
1 Tbsp. flour
3 eggs, beaten
1 ½ cup milk

1 tsp. vanilla
nutmeg
3 or 3 chips of butter

Mix together flour and sugar. Add egg and milk and vanilla mixture. Sprinkle into and onto top. put butter on top before baking. Put in unbaked pie crust and bake at 425 degrees for 15 minutes, 325 or 350 degrees for about 30 more minutes until knife inserted in center comes out clean.

EASY PIE (PIES)

Elizabeth Newkirk

1 cup sugar
1 cup flour
2 Tbsp. baking powder
pinch salt

1 cup milk
½ stick margarine
1 can fruit

Melt butter in casserole. Mix dry ingredients with milk. Pour batter over margarine, fruit and juice. Bake 30 to 40 minutes at 350 degrees.

EGG CUSTARD PIE

Pat Smith

5 large eggs
1 cup sugar
2 cups milk

pinch salt
4 Tbsp. margarine, melted
nutmeg

Preheat oven to 425 degrees. Beat eggs; add sugar and beat until blended; add milk and butter. Pour into unbaked pie shell. Sprinkle with nutmeg. Place on cookie sheet and bake for 7 minutes at 425 degrees, then reduce heat to 325 degrees and bake 20 - 25 minutes longer until set.





EGG CUSTARD PIE

Mary Strawn

6 eggs (2 whole, 4 yolks)
2 Tbsp. flour
1 stick butter
pinch of salt

2 cups sugar
1 cup milk
1 tsp. vanilla

Mix and pour in unbaked pie shell. Bake in low oven (about 250 degrees) until brown.

EGG CUSTARD (MAKES 2 PIES)

Robby Huff

6 eggs
1 1/2 cups sugar
3 cups milk

6 Tbsp. butter
2 tsp. vanilla
2 - 9 inch pie crust

Mix eggs and sugar; beat well. Mix milk and butter and heat until butter melts; Add to eggs and sugar; add vanilla. Pour into crust. (May sprinkle with nutmeg). Cook at 475 degrees for 10 minutes; reduce heat to 350 degrees and cook until set. (approximately 30 minutes).

EGG CUSTARD PIE

Reba Jackson

3/4 stick margarine
1 cup sugar
1 tsp. flour

3 eggs
1 cup milk
nutmeg, to taste

Cream margarine, flour and sugar; add eggs, one at a time. Add nutmeg. Turn mixer on stirring; add milk. Pour into unbaked crust. Bake at 400 degrees for 10 minutes, then at 325 degrees for 25 minutes until custard shakes like jello.

ELEANOR'S NEVER FAIL MERINGUE

Eleanor Renfrow

1/2 cup water
6 Tbsp. sugar
6 Tbsp. cornstarch

1/2 tsp. vanilla
3 egg whites
pinch of salt

In a saucepan combine water, sugar and cornstarch. Heat, stirring, until thick and clear. Cool slightly. Stir in 1/2 teaspoon vanilla (if you like). In
(continued)





a large bowl, whip egg whites with a pinch of salt until droopy peaks form. Continue whipping as you slowly pour in the sugar-water mixture. Whip until peaks will stand up straight. Spread over warm filling, pushing the meringue against the crust. Sprinkle with coconut. Bake at 350 degrees until nicely browned. Cool on a rack out of the way of drafts and do not refrigerate until completely cool.

FAT FREE - SUGAR FREE PIE

Marilyn Russell Nolen
Doris Brasfield

- | | |
|--|------------------------------|
| 1- 8 oz. fat free sour cream | 1- 5 ½ oz. crushed pineapple |
| 1- 8 oz. fat free cool whip | and juice |
| 1 large sugar free instant vanilla pudding mix (no milk) | 1 reduced fat pie crust |
| | Nuts (optional) |

Mix all ingredients and place in pie crust

FLAN

Cindy Coon

- | | |
|--------------------------|----------------------|
| 3 Tbsp. granulated sugar | 3 whole eggs |
| 1 can Eagle Brand | ¾ cup whipping cream |
| 3 egg yolks | 1 Tbsp. sugar |

Put sugar in pie plate on low heat and melt. Take off heat. Put remaining ingredients in blender. Pour in pan on top of sugar. Set gently in pan of boiling water and bake 30 minutes until firm. Dump out while hot on pan with an edge.

FRENCH COCONUT PIE

Ann Ross

- | | |
|-------------------------------------|---------------------|
| 3 eggs, slightly beaten | ½ stick melted oleo |
| 1 ½ cup sugar | ½ cup milk |
| 1 Tbsp. cornstarch (added to sugar) | 1 tsp. vanilla |
| | 1 cup flake coconut |

Mix all ingredients well. Pour in 8 inch unbaked pastry shell and bake at 350 degrees for 45 - 60 minutes.





HERSHEY BAR PIE

Marilyn Nolen

6 (41 gram) Hershey Chocolate bars with almonds
16 marshmallows
½ c. milk

1 pint whipping cream (divided)
1 - 9 inch pie crust, baked
¼ c. confections sugar

In a double boiler, melt candy bars and marshmallows, add milk. Cool. Whip ½ pint whipping cream until stiff; fold into chocolate mixture. Pour into crust and chill. With mixer, beat remaining whipping cream; beat in sugar and add on top of pie.

HERSHEY DIXIE PIE

Mrs. Randy Weimer

1 cup sugar
4 Tbsp. cornstarch
1 stick butter
1 tsp. vanilla

2 eggs
1 cup chopped pecans
6 oz. semi-sweet morsels
9 inch pastry shell

Melt butter and let cool completely. Beat eggs. Combine sugar, cornstarch, butter, eggs and vanilla. Mix well. Add pecans and morsels. Pour in unbaked pie shell. Cook 350 degrees for 40 minutes until puffy or brown.

HERSHEY PIE

Sue Harvey

23 big marshmallows
6 almond Hershey's bars
½ cup sweet milk
2 (8 oz) Cool Whip

½ cup finely chopped pecans
1 chocolate flavored ready crust pie shell

Melt marshmallows and 5 ½ almond Hershey's bars and milk over low heat. Stir and cool. Add 1 8 oz. Cool Whip and pecans. Pour into chocolate ready crust pie shell. Put in refrigerator for 4 hours. Top with 8 oz. Cool Whip and ½ cup grated Hershey's bar. (You can also use a graham cracker crust.)





HONEY HUSH PIE

Bess Ponder

One 7-inch uncooked pie crust
1 C sugar
2 eggs
½ C oleo
1 T white vinegar
½ C semi-sweet chocolate chips
½ C shredded coconut
½ C chopped pecans

Mix all ingredients and pour into unbaked pie crust. Bake at 300° for 50 minutes (or more). Put a piece of wax paper over the top after taking from oven

LEMON ICE BOX PIE

Peggy Hughes

1 can Eagle Brand milk
2 eggs
½ cup fresh lemon juice
vanilla wafers
melted margarine

Prepare a crust of crumbled vanilla wafers mixed with margarine for crust. Line outside of pie dish with whole wafers. Separate egg yolks and egg whites. Stir egg yolks until smooth; add Eagle Brand milk. When smooth add lemon juice slowly. Pour into pie shell.

Meringue

egg whites
cream of tartar

Beat egg whites and pinch of cream of tartar on high until stiff; add sugar slowly. Top pie. Brown in broiler. Refrigerate.

LOUISIANA STRAWBERRY PIE

Delores Renfrow

1 cup sugar or Splenda
1 cup water
2 cups sliced strawberries
1 small container cool whip
2 Tbsp. white karo syrup
(optional)
2 Tbsp cornstarch
1 baked pie shell
1 pkg strawberry jello

Combine sugar, water, karo syrup and cornstarch. Cook until it coats the spoon. Add jello and let mixture cool. Pour half into baked pie shell, add sliced strawberries, then add other half on top of strawberries. Refrigerate until set. Top with Cool whip.





QUICK LEMON ICE BOX PIE

Maxine E. McAdory
Minta Mell Hicks

- 1 can sweetened condensed milk
- 1 (9 oz.) carton whipped topping
- 1 (6 oz.) can frozen lemonade or 5 oz. ReaLemon

Mix whipped topping and condensed milk. Add lemonade or ReaLemon and mix well. Put in baked pie shell or graham cracker crust. Chill.

ORIENTAL CHESS PIE (MAKES 2 PIES)

Mrs. Thelma Holmes

- 1 stick oleo
- 2 cups sugar
- 4 eggs
- 1 cup chopped pecans
- 1 small can angel flake coconut
- 1 cup raising
- 2½ Tbsp. vinegar
- dash of salt

Melt butter. Cream in sugar. Add eggs, one at a time, and heat. Add remaining ingredients one at a time and stir. Pour mixture into two unbaked pie shells. Start pies in cold oven set at 325 degrees. Bake for 30 minutes and turn oven off. Leave pies in oven for 15 more minutes. Remove from oven and cool.

PEACH PIE

Patsy Rogers

- ½ stick butter
- ½ cup flour
- ½ cup sugar
- ½ cup milk
- 1 tsp. baking powder
- ¼ tsp. salt
- 2 cups peaches

Put ½ stick melted butter in pan. Pour batter in on butter. Top with peaches or other fruit. Cook at 400 degrees until batter comes to top and browns.





PEANUT BUTTER PIE

Alma Rae Embry

1 bought pie crust
1 (3 oz.) cream cheese, room temperature
 $\frac{1}{2}$ cup peanut butter (crunchy is better)

1 cup confectioners sugar, sifted
1 (9 oz.) container Cool Whip

Mix well. Pour into pie crust and set in freezer overnight. Keep stored in freezer.

LEMONADE PIE

Evelyn Kinstley

One 8-oz cream cheese, softened
 $\frac{1}{2}$ C Country-Time Lemonade powder
8-oz sour cream

1 can sweetened condensed milk
12 oz container Cool Whip
4 (separate) graham cracker crusts

Combine cream cheese, lemonade, sour cream, and condensed milk. Fold in cool whip. Makes four pies.

LOUISIANA PECAN PIE

Alma Rae Embry

3 egg yolks
1 cup sour cream
1 cup sugar
4 Tbsp. cornstarch
 $\frac{1}{4}$ tsp. lemon extract

pinch of salt
3 egg whites
1 cup brown sugar
1 cup chopped pecans

Cook yolks, sour cream, sugar, cornstarch, lemon extract and salt in double boiler until thick, stirring constantly. Pour into baked pie shell and set in refrigerator to cool. Beat 3 egg whites until stiff. Gradually add brown sugar while beating. Add 1 cup chopped pecans. Cover pie with this and bake at 425 degrees until lightly browned.





MISSISSIPPI PECAN PIE

Shara McNair

3/4 cup sugar
1 cup dark syrup
3 Tbsp. butter

1 tsp. vanilla
3 eggs
1 cup chopped pecans

Cook sugar and syrup together for 2 minutes. Pour slowly over slightly beaten eggs, stirring constantly. Add butter, vanilla, pecans and pour into unbaked pie crust. Cook at 350 degrees for about 45 to 50 minutes or until puffed all the way across top.

PECAN CHIP PIE

Velma Stevens

1/2 cup sugar
1/4 cup butter or margarine
1 cup light corn syrup
1/4 tsp. salt
3 eggs

1/2 cup pecans
1/3 cup semi-sweet chocolate pieces
1/3 cup uncooked oatmeal

Cream sugar and butter. Add syrup and salt. Beat in eggs, one at a time. Add pecans, chocolate chips and oatmeal. Pour into 9 inch pastry-lined pie pan. Bake in moderate oven (300 - 350 degrees) for 45 minutes to 1 hour.

PECAN PIE

Faye Roan

1 cup sugar
3/4 cup Karo
2 tsp. vanilla

1/2 stick melted butter
4 eggs
1 cup chopped pecans

Mix all together. Pour into shell and bake at 400 degrees for 5 minutes, then at 350 degrees for 30 minutes. This also makes 15 miniature pies. Bake at 350 degrees for 20 minutes.

PECAN PIE

Peggy Hughes

3 eggs, slightly beaten
1/2 cup light Karo
1/2 cup maple or dark Karo
1/8 tsp. salt

1 cup sugar
2/3 cup pecans
1 tsp. vanilla

(continued)





Mix together and pour into uncooked large pie shell. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees or 35 minutes or until done.

PECAN PIE

Ann Ross
Mrs. W.C. Blanton (Lizzie)

1 cup white Karo syrup
3 eggs, slightly beaten
1 cup sugar
2 Tbsp. margarine, melted

1 tsp. vanilla
1/8 tsp. salt
1 cup chopped pecans
1 unbaked pie shell (8 inch).

Mix all ingredients for filling together. Pour into pastry shell. Bake in 400 degree oven for 10 minutes. Reduce heat to 350 degrees and bake 30 minutes.

PECAN PIE

Eleanor Renfrow

1/2 cup sugar
1 cup light corn syrup
1 cup pecans, chopped

1 tsp. vanilla
1/2 tsp. salt
3 eggs, slightly beaten

Mix together. Pour in unbaked pie shell. Cook 40 to 50 minutes. Bake at 350 degrees.

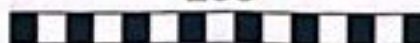
PECAN PIE

Carol Clay

2 large or 3 small eggs
2/3 cup sugar
1 tsp. vanilla
2/3 cup Karo syrup

1/4 cup melted oleo
1 cup chopped pecans
pinch salt

Combine all ingredients. Pour into unbaked pie crust. Bake in 350 degree oven for 45 - 60 minutes. (Test for doneness by gently shaking dish back and forth in oven. When very center will still shake slightly, remove from oven. It will continue cooking in center after being removed from oven)





PINEAPPLE PECAN PIE (MAKES 2 PIES)

Sara Arteberry

9 oz. Cool Whip
1 can sweetened condensed milk
1 cup chopped pecans
2 cups well drained crushed pineapple

2 lemons (juice) or 2 -3 Tbsp. ReaLemon
2 cooled baked pie shells

Mix all ingredients together by whipping in large mixing bowl. Refrigerate for 2 or 3 hours before serving. I like graham cracker crumb crusts best - can use others.

SOUR CREAM PECAN PIE

Helen Casaver

3 eggs
½ C sour cream
½ C dark corn syrup
1 C sugar
1 t vanilla flavoring

½ t salt
3 T butter, melted
1 ¼ C pecan halves
1 unbaked 9-inch pastry shell

In a medium bowl, beat eggs well. Stir in sour cream. Add corn syrup, vanilla, sugar, salt, and butter. Mix well. Stir in pecans. Pour into pastry shell. Bake in preheated oven at 400° until crust is brown and filling is slightly puffy, 30 to 35 minutes. Place pie on wire cake rack and cool before cutting.

STRAWBERRY GLAZE PIE

Carol Clay

1 baked pie shell
1 qt. strawberries, fresh
1 cup sugar
3 Tbsp. cornstarch

1 cup water
few drops red food coloring
1 cup whipping cream, shipped and sweetened.

Cut up 1 cup of berries. Mix sugar and cornstarch in 2 quart saucepan. Stir in water gradually until smooth. Add cut up berries. Cook and stir over medium heat until thick and clear. Stir in food coloring. Cool. Stir in remaining berries, saving ¼ cup for top of pie. Pour into shell. Chill until firm, about 3 hours. Top with whipped cream and reserved berries.





SWEET POTATO PIE

Maurice (Reece) Woods

1 cup mashed sweet potatoes
1 ¼ cup sugar
1 stick butter or oleo
2 eggs
1 small can Pet milk

2 Tbsp. plain flour
¼ tsp. salt
1 tsp. vanilla
½ tsp. lemon flavoring

Cook potatoes until tender; drain and mash. Add oleo and stir until melted. Combine flour, sugar, and salt; add to potatoes; mix well. Then add eggs, milk and flavorings. Mix and pour into 10 inch unbaked pie shell. (will be thin). Bake approximately 45 minutes at 350 degrees. Cool and serve!

SWEET POTATO PIE

Lottie Watts

3 to 4 large sweet potatoes
½ cup butter, softened
2 cups sugar
4 eggs
1 tsp. cinnamon
½ tsp. salt

½ tsp. nutmeg
¼ tsp. cloves
1 tall can (13 oz.) evaporated milk
2 (9 in.) "deep dish" pie crust shells

Preheat oven and cookie sheets to 375 degrees. Boil sweet potatoes in water until easily pierced with fork. Place cooked potatoes in large mixing bowl. Beat with mixer until smooth. Stir in butter and sugar. Beat in eggs, one at a time. Mix in spices, salt and milk. Pour into unbaked pie crust. Bake on preheated cookie sheet as near the center of oven as possible for 70 minutes or until knife inserted in center comes out clean. Cool on wire rack, garnish with marshmallows, if desired.

SWEET POTATO PIE

James Gallaspy

2 cups mashed potatoes
2 eggs
1 cup sweet milk
½ cup sugar
1 pie shell

1 tsp. salt
1 tsp. lemon juice
1 Tbsp. butter
1 tsp. vanilla
dash nutmeg

Bake at 350 degrees until golden brown - about 30 minutes and all custard is set except an inch circle in middle.





SWEET POTATO PIE

Merle Crumpton

- | | |
|---|-----------------|
| 1 large can sweet potatoes (2½ lb. can) | 4 eggs |
| 1 stick real butter | ¼ tsp. cloves |
| 1 large can evaporated milk | 1 tsp. cinnamon |
| 2 cups sugar | ½ tsp. salt |
| | ½ tsp. nutmeg |

Drain about half liquid off, then mash potatoes. Add butter, milk and sugar. Mix well. Add eggs, one at a time, cloves, cinnamon, salt and nutmeg. This will be real "soupy". Use deep pie plates with unbaked pie shells. This makes 2 pies. Bake at 375 for 6 minutes. When ready to serve, top with Cool Whip.

SWEET POTATO PIE

Wyema Mahon

- | | |
|---------------------------------------|---------------------------------------|
| 1 small potato - boil, drain and mash | 1 Tbsp. flour |
| ½ stick oleo | 2 eggs |
| 1½ cup sugar | 1 small can Pet milk (6 oz. or ¾ cup) |

Put in unbaked pie shell. Bake 1 hour, 300 degrees.

TIN ROOF PIE

Mrs. Randy Weimer

- | | |
|----------------------------------|------------------------------------|
| ¼ cup peanut butter | chocolate syrup |
| ¼ cup Karo syrup | 1 quart softened vanilla ice cream |
| 2 cups honey and nut corn flakes | 3 Tbsp. chopped salted peanuts |

Stir together peanut butter and syrup in medium mixing bowl. Stir in corn flakes until well coated. Press evenly into 9 inch pie plate. Chill. Spoon ice cream into crust; sprinkle with peanuts. Freeze until firm and add chocolate syrup.

YOGURT PIE

Marilyn Russell Nolen

- | | |
|-----------------------------|--|
| 2 small yogurt (any flavor) | 1 small pkg. sugar-free jello (any flavor) |
| 1- 8 oz. cool whip | |
| ¼ cup hot water | |

(continued)





Mix yogurt and cool whip together. Dissolve jello and hot water. Let cool. Add to cool whip and yogurt. Put in graham cracker crust and cool whip on top.

AMBROSIA CAKE

Lorraine Hamblin

2 C sugar	1 t nutmeg
½ C butter	1 t cinnamon
1 C buttermilk	1 apple, chopped fine
2 t soda	½ C cocoa
3 eggs, well beaten	½ C boiling water
3 C flour, sifted	

Cream butter, add sugar; add eggs. Mix soda with milk and add alternately with dry ingredients, which have been sifted together. Dissolve chocolate in boiling water and add to mixture. Add chopped apple; pour into three 9 inch cake pans and bake in moderate oven.

AMBROSIA CAKE FILLING

Lorraine Hamblin

3 C sugar	¼ C butter
2 C sweet milk	⅛ t soda
1 t baking power	1 C raisins, optional
1 coconut, grated	1 C nuts
1 orange peel	1 t vanilla
1 medium can crushed pineapple	

Cook sugar, milk, butter, soda, baking powder until it forms a hard ball in water. Remove from fire and add at once remaining ingredients; mix well and spread on cake. Good luck! This was my mother's recipe (Mrs. Thelma Thompson). We always had it at Christmas and was my husband's favorite cake, at age 85. It is worth the trouble of mixing from scratch.





FRESH APPLE CAKE

Billy Holliday
Mrs. B.E. (Fran) Gandy
Sandra Walker

3 C chopped apples, about the size of English peas
1 ½ C vegetable oil
2 eggs
2 C sugar
1 t salt
1 t soda

2 t baking powder
2 ½ C Swan's Down cake flour
1 t vanilla
1 C chopped nuts
1 t cinnamon and nutmeg each (optional)

Chop apples and nuts and set aside. Beat oil, eggs and sugar until creamy. Sift dry ingredients together and add to mixture. Add vanilla. Fold in apples and nuts. Batter will be very stiff. Spread evenly in 9 x 13 pan. Bake 55-60 minutes at 350°

APPLE CAKE

Marie Butler

1-½ C Wesson Oil
2 cups sugar
2 eggs, beaten
½ t salt
½ t soda

2 cups flour--before sifting
2 t vanilla
3 cups Delicious Apples--chopped fine
1 cup chopped nuts

Mix all ingredients. Bake 350° for 40-60 minutes in loaf pan. Do not open oven for at least 30 minutes.

APPLE CAKE

Dean Shanks

3 eggs
1 ¼ C oil
2 C sugar
2 ½ C flour, self-rising

2 medium apples, peeled, cored, chopped
1 C pecans or walnuts, chopped
1 C Coconut, shredded

Grease and flour tube pan and preheat oven to 350° Blend eggs, oil and sugar until creamy. Add flour a little at a time. Blend well. Batter will be stiff. Fold in apples, coconut and nuts. Pour into tube pan and bake for one hour. Remove from pan after 10 minutes. Top the warm cake with the following: ½ stick butter, ½ AC brown sugar, ¼ C milk. Mix butter, sugar and milk in saucepan. Boil for 3 minutes and pour over cake.





APPLESAUCE CAKE

Barbara Daniels

½ C shortening
1 ½ C sugar
2 beaten eggs
2 C flour
¼ t salt
1 t baking powder
½ t soda

1 t cinnamon
½ t allspice
½ t ground cloves
1 C thick applesauce
1 C raisins
1 C chopped nuts

Cream shortening and sugar; add beaten eggs. Sift all flour, except 4 T, with salt, baking powder, soda and spices. Add flour mixture and applesauce alternately to creamed mixture. Roll raisins and nuts in the 4 T flour and stir into batter. Bake in tube pan at 350° for 45-60 minutes. Let cool slightly before removing from pan.

APRICOT ICEBOX CAKE

Minta Mell Hicks

1 sponge cake
3 C cooked, sweetened apricots
1 t gelatin
2 T cold water

2 T sugar
½ t vanilla
1 C whipping cream

Line bottom of refrigerator tray with sponge cake. Heat apricots and add gelatin which has been softened in cold water, cooking only until dissolved. Cool and spread over cake. Whip cream until stiff; add sugar and vanilla. Spread over apricots.

TOPPING FOR FRESH APPLE CAKE

Mrs. Maxine Churchill

½ C brown sugar
¼ C melted oleo

2 T flour
½ C chopped nuts

Mix these ingredients together and spread on cake 5 minutes before cake is to be done and resume cooking the cake the 5 minutes left.





GLAZE FOR FRESH APPLE CAKE

Ruby West

$\frac{1}{2}$ C milk
1 $\frac{1}{2}$ t oleo

$\frac{1}{2}$ C sugar

Boil 3-4 minutes. Pour on top of cake.

APPLE-WALNUT BUNDT CAKE

Bobby Staples

3 c. all-purpose flour
1 $\frac{3}{4}$ c. sugar
1 tsp. baking soda
1 tsp. ground cinnamon
 $\frac{3}{4}$ tsp. salt
 $\frac{1}{4}$ tsp. ground nutmeg
1 c. vegetable oil
 $\frac{1}{2}$ c. apple juice

2 tsp. vanilla extract
3 large eggs
3 medium Granny Smith apples,
peeled, cored and coarsely
chopped
1 c. chopped walnuts
1 c. golden raisins

Preheat oven to 350 degrees. Grease and flour 10 inch bundt pan. Into large bowl, measure all ingredients except apples, walnuts, and raisins.. Beat at low speed until well mixed, constantly scraping bowl with rubber spatula. Increase speed to medium; beat 2 minutes, occasionally scraping bowl. Stir in apples, walnuts and raisins. Spoon batter into pan, spreading evenly. Bake 1 hour and 15 minutes or until cake pulls away from side of pan and toothpick inserted in center of cake comes out clean. Cool cake in pan on wire rack 10 minutes. Invert cake onto wire rack, remove pan and cool completely.

Praline Frosting

$\frac{1}{2}$ c. firmly packed light brown
sugar
 $\frac{1}{4}$ c. butter

3 Tbsp. milk
1 tsp. vanilla
1 c. powdered sugar

Brink first 4 ingredients to boil in 2 qt. sauce pan, medium heat, whisking constantly for 1 minute. Remove from heat. Gradually whisk in powdered sugar to thicken. Pour over cooled cake.





AUNT TOMMIE'S SPICY MOLASSES CAKE

Maxine E. McAdory

2 eggs
½ C sugar
1 C molasses
¾ C melted shortening

2½ C all purpose flour
1 t each: soda, baking powder,
allspice, cloves, cinnamon
1 C boiling water

Heat oven to 350°. Add beatened eggs to sugar, molasses and melted shortening. Sift together dry ingredients; add to above mixture; add hot water. Grease and flour shallow pan. Bake in moderate oven 30 to 40 minutes.

BANANA NUT CAKE

Peggy Hughes

½ C oleo
1½ C sugar
2 eggs
1 t vanilla
2 C self-rising flour

½ t salt
½ t soda (put into milk)
¼ C sour milk
1 C banana pulp
¾ C nuts

Using electric mixer, cream butter and sugar. Add eggs and vanilla, flour, salt, milk with soda, banana pulp and nuts. Bake at 350° for one hour in greased and floured loaf pan. Makes excellent muffins too!

BIRMINGHAM DELUXE CAKE

Jo Haynes

1 box yellow Duncan Hines cake
mix
1 pkg vanilla instant pudding
mix
½ C vegetable oil
½ C water or milk

6 oz pkg chocolate chips
1 bag German sweet chocolate,
grated
8 oz sour cream
4 eggs
1 C chopped nuts

Mix all ingredients and bake in greased and floured bundt cake pan 55 minutes at 300°





BLACKBERRY CAKE

Mrs. R.E. Waaser, Sr.
By Inez Guthrie (My Mother's)

2 eggs
2 C sugar
1 ½ C blackberry jam
1 C buttermilk
½ C butter

4 C flour
1 t each cinnamon, cloves and
allspice
1 t soda

Combine eggs, sugar, milk, butter and jam; mix well. Add flour, spices, and soda. Mix well. Make 3 layers. Mix by hand. Bake at 350° for about 30 minutes. Use white or butter frosting.

BLUEBERRY BUNDT CAKE

Nell Rose Johnson

1 box Duncan Hines Yellow
Butter Recipe cake mix
½ c. oil
2 eggs

1 (8 oz.) package cream cheese
2 cups fresh or frozen
blueberries. (If you use frozen,
DO NOT thaw.)

Combine first four ingredients. Then fold in blueberries. Pour into the bundt pan and bake for 1 hour

Icing

1 box confectioner's sugar
2 Tbs lemon juice
¾ c. butter or margarine,
softened

Enough milk for a drizzle
consistency. A few drops at a
time.

Mix all ingredients. This make a lot of icing. You may want to half the recipe. Pour icing over a completely cooled cake.

BLUEBERRY COFFEE CAKE

Lucille Alliston

1 C oleo
1 C powdered sugar
2 eggs
½ t almond extract

2 C self-rising flour
1 C sour cream or yogurt
2 C blueberries
½ C chopped nuts

Mix first 6 ingredients until light and fluffy. Beat blueberries and nuts. Add to other mixture. Pour into greased and floured 13 x 9 baking pan. Bake at 350° for 25 to 35 minutes or until a toothpick will come out

(continued)





clean. While still hot, sprinkle with: 1 C powdered sugar, 2 T milk, ½ t vanilla which has been mixed.

BLUEBERRY POUND CAKE

Bess Ponder

1 box Duncan Hines Butter Cake Mix
3 egg whites

1 8-oz cream cheese
½ C cooking oil

Mix all ingredients. Fold in one cup chopped pecans and one cup blueberries. Bake in greased, floured bundt pan at 325° for 50 minutes.

BLUEBERRY-PINEAPPLE DELIGHT

Mrs. B. E. Gandy (Fran)

1 large can crushed pineapple
3 C blueberries
¾ C sugar

1 box butter cake mix
1 C chopped pecans
1 stick butter

Layer the ingredients in a Pam-coated 15½ x 11 inch baking dish in the following order: (1) pineapple-undrained (2) blueberries (3) sugar (4) dry cake mix (5) pecans (6) butter cut into thin slices to completely cover mixture. Bake at 350° 40 minutes. Cool; cut into squares to serve. Top with Cool Whip, whipped cream or vanilla ice cream.

BUTTER PECAN CAKE

Missy Huddleston
friend
Jan Gabriel

1 Butter Pecan Cake Mix
2 cans Butter Pecan Cream Icing
1 C oil

1 C water
1 C chopped pecans
4 eggs

Mix butter pecan cake mix with oil, water, eggs and one can of Butter Cream Icing until well blended. Stir in pecans. Bake at 350° till done--about 45 min. to one hour. After cake is cooled, you can spread 2nd can of icing over cake (can put can of icing in microwave to make it thinner to spread).





CARROT CAKE

Gladys Barnett
Marian Diffenderfer

3 C grated carrots	½ t salt
2 C all-purpose flour	1 t ground cinnamon
2 C sugar	4 eggs, well beaten
2 t baking soda	1 ¼ C Wesson oil
1 t baking powder	1 t vanilla extract

Combine first 7 ingredients; stir in eggs, oil and vanilla; mix well. Spoon batter into 3 greased and floured 9-inch round cake pans. Bake at 350° for 30 minutes or until a wooden pick inserted in center comes out clean. Spread Cream Cheese Frosting between layers and on top. Cream Cheese Frosting: 1 (16 oz) pkg powdered sugar 1 (8 oz) pkg cream cheese, softened, ½ C margarine, softened, 1 t vanilla, 1 C chopped nuts. Cream first 4 ingredients until well blended; stir in pecans. Spread on cake.

CARAMEL POUND CAKE

Judy Hicks

2 sticks oleo	1 t vanilla
1 large pkg cream cheese	2 ½ C cake flour
¼ C Crisco	1 C chopped nuts
3 C sugar	1 - 6 oz pkg butterscotch chips
6 large eggs	

Cream oleo, with cream cheese and Crisco until fluffy. Add sugar, eggs (beating well after each one), vanilla and unsifted flour. Mix well. Add nuts that have been dredged in ½ C cake flour, then add butterscotch chips. Fold in until well mixed. Bake in tube pan for 2 hours at 275°. This cake will fall in a pre-heated oven. To keep cake from falling, turn oven on when cake is placed in oven.

CHEESECAKE

Mrs. Melvin Smith

Filling:	2 t vanilla
3 well-beaten eggs	½ t ground nutmeg
2 - 8 oz cream cheese, softened	¼ t salt
1 ½ C sugar	3 C sour cream

(continued)





Prepare crumb crust. In bowl, combine eggs, cream cheese, 1 cup sugar, vanilla, nutmeg, and $\frac{1}{4}$ t salt. Beat until smooth. Blend in sour cream. Pour into crumb crust. Bake at 375° just until set, 40 to 45 minutes (filling will be soft). Cool. Crumb Crust: Combine: $1\frac{1}{2}$ C graham cracker crumbs $\frac{3}{4}$ t ground cinnamon $\frac{1}{3}$ C sugar 6 T butter or margarine, melted Mix until crumbly. Press crumbs on bottom and about $1\frac{1}{2}$ inch up the sides of a buttered 9 inch form pan. Cook crust 8 minutes at 375°

CHEESE CAKE WITH APRICOT SAUCE

Kristi (Pitts) Mullen

$\frac{1}{2}$ C graham cracker crumbs
2 lbs cream cheese, softened
4 eggs
 $1\frac{3}{4}$ cups sugar
juice and grated rind of one
lemon

1 t vanilla
strawberries, blueberries or
other fruit berries

Preheat oven to 325° Butter inside of 8-inch wide soufflé dish and sprinkle with graham cracker crumbs until coated. Do Not Use springform pan! Shake out the excess crumbs. Set aside. Place the cream cheese, eggs, sugar, lemon juice and rind and vanilla in bowl. Start beating with electric beater at low speed and, as the ingredients blend, increase the speed to high. Continue beating until thoroughly blended and smooth. Scrape batter into prepared dish and shake gentle to level the mixture. Set the dish inside a slightly wider pan and fill larger pan with boiling water to a depth of about $\frac{1}{2}$ inch. Do not let the edge of the soufflés dish touch the rim of the larger pan. Place in oven and bake $1\frac{1}{2}$ hours. Turn off oven heat and let cake sit in oven 20 minutes longer. Lift soufflé dish out of water and place a plate over the cake and carefully turn this upside down so that the cake comes out right side up. Garnish with berries or fruit and spoon Apricot Sauce over all. Makes 12 or more servings. Apricot Sauce: One (10 oz) jar apricot jam or preserves, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup water, one tablespoon rum or cognac: Combine jam, sugar, and water in small sauce pan and stir over low heat until blended and smooth. Push the sauce through a small sieve with a spoon. Let cool and stir in rum.





CHOCOLATE CHERRY CAKE

Lucille Alliston

- | | |
|---|--------------------------|
| 1 box Duncan Hines Swiss
chocolate mix | 3 eggs |
| 1 box instant chocolate pudding
mix | 3 T Wesson oil |
| | 2 t almond flavoring |
| | 1 can cherry pie filling |

Mix all ingredients and bake in bundt cake pan for 50 minutes at 350°

CHOCOLATE ECLAIR CAKE

Billie Sue Leggett
Alice West

- | | |
|---|-------------------------|
| 1 box graham crackers | 2 oz Nestles Choco-Bake |
| 2 small pkg French vanilla
instant pudding | 2 T soft butter |
| 3 C milk | 2 T white karo |
| 8 oz Cool Whip | 3 T milk |
| Icing: | 1 ½ C powdered sugar |
| | 1 t vanilla |

Mix pudding with milk as directed. Fold in Cool Whip. Butter 9 x 13 dish and line with graham cracker squares. Pour ½ pudding mixture over crackers. Add another layer of crackers, remainder of pudding, and another layer of crackers. Mix icing ingredients. Pour over top and use knife to spread. Refrigerate several hours before serving.

CHOCOLATE FUDGE SHEET CAKE

Barbara Daniels
Mary Margaret Bennett

- | | |
|-------------------------|----------------|
| 2 C sugar | 2 eggs |
| 2 C flour | ½ C buttermilk |
| 1 C Crisco shortening | ½ t salt |
| 1 stick margarine (½ C) | 1 t soda |
| 1 C water | 1 t vanilla |
| 4 T cocoa | |

Combine sugar and flour in bowl. Combine Crisco, margarine, water and cocoa in pan and bring to a boil, stirring constantly. Pour over flour and sugar; mix well. Add eggs, buttermilk, salt, soda, and vanilla. Pour into sheet pan. Bake only 20 minutes at 325° Let cool. Icing for above cake: 1 stick margarine, 2 T cocoa, 6 T milk, one box confectioners sugar, 1 t vanilla, 1 C chopped nuts. Bring first 3 ingredients to boil - add confectioners sugar. Mix well. Add nuts and vanilla. Spread on cake.





CHOCOLATE POUND CAKE

Delores Stuart
Julia Kelley
Mrs. Anna Smith

3 C sugar
1 C butter
½ C shortening
5 T cocoa
5 eggs

3 C flour
½ t salt
¼ t baking powder
1 C milk
1 T vanilla

Cream sugar with butter and shortening and cocoa. Add eggs to sugar mixture one at a time, beating. Combine vanilla with milk and add to dry ingredients. Add to cream mixture. Bake at 350° for 2 hours in 9 x 13 pan. Frosting: 1 box confectioners sugar, 1 t vanilla, 2 T milk--to spread easier, add more milk, 1 ½ unsweetened Chocolate, ¼ stick margarine. Melt chocolate and margarine in boiler; add to sugar. Add vanilla and milk to make it creamy.

CHOCOLATE POUND CAKE

Ann Ross

1 C butter
2 C sugar
4 eggs
1 C buttermilk
½ t soda (added to buttermilk)

2 ½ C plain flour
2 t vanilla
2 small cans Hershey syrup
5 large Hershey candy bars

Melt one can of syrup and all candy bars over low heat. Add the other can of syrup to candy mixture and let cool. Cream butter and sugar well. Add eggs, one at a time, and mix well. Add cooled syrup mixture. Alternate flour and buttermilk; add vanilla. Bake in tube pan 1 hour at 350°. Chocolate Filling: 1 ½ C sugar, ⅔ C Pet milk, ¼ C white Karo, 1 stick butter, 2 sq semi-sweet chocolate pieces. Cook in thick pan over low heat until it comes to a soft ball stage. Remove from heat and add chocolate. Beat with wooden spoon until thickens. Spread on cooled cake.





\$100 CHOCOLATE CAKE

Evelyn Wood

½ C butter
 2 C sugar
 2 C flour
 2 t baking powder
 1 ½ C milk

4 sq bitter chocolate
 2 eggs
 1 t salt
 2 t vanilla
 1 C pecans, chopped

Cream butter and sugar until light and fluffy. Add chocolate which has been melted over hot water. Add well beaten eggs, then flour, salt, baking powder, vanilla, nuts and milk. Pour into two 9-inch pans and bake at 375° about 35 minutes. Icing: 1 box confectioners sugar, ½ C butter, 2 sq chocolate, 2 t lemon juice, 1 t vanilla, ¼ t salt, ½ C pecans, chopped, 1 egg Mix sugar and butter; add chocolate which has been melted over hot water, lemon juice and thoroughly beaten egg. Add vanilla, salt and pecans, Beat until smooth.

COCONUT CAKE

Evelyna Beaty

One Betty Crocker Yellow Cake
 Mix
 2 C granulated sugar

1 C homogenized milk
 1 t vanilla

Mix and bake cake mix as directed on box. Bake in 13 x 9 x 2 inch pan. Mix the next 3 ingredients and bring to a hard boil. Make holes in cake while hot with a fork about one inch apart and pour thin hot mixture over cake. Set aside to cool. Spread one carton (8 oz) Cool Whip over cooled cake. Sprinkle two C of frozen coconut on top of Cool Whip. Serves 15

COCONUT CAKE

Marilyn Nolen

1 Duncan Hines butter cake mix
 1 frozen pkg. of coconut
 1 c. sour cream

½ c. sugar
 1 large cool whip

Bake cake according to directions in 2 layers. Split the layers to make four layers. Mix together coconut, sour cream, sugar and cool whip. Spread between layers and on top. Put in frig. Better to sit for a couple of days.





COCONUT POUND CAKE

Ann Ross
Hazel Bowman, Mrs. Charlie Warren
Reba Jackson

3 C sugar
1 C butter
 $\frac{3}{4}$ C Crisco
5 eggs
3 C flour

1 C milk
 $\frac{1}{2}$ t baking powder added to
flour
1 can flake coconut
1 t coconut flavoring

Cream butter, sugar and Crisco. Add eggs, one at a time. Alternate flour and milk; add coconut and coconut flavoring. Bake at 350° for 1 hour and 10 minutes.

3-DAY EASY COCONUT CAKE

Wilma Tanner
Carol Courtney Clay

One box either white or yellow
cake mix
2 eight-ounce cartons sour
cream

3 six-ounce pkg frozen coconut
2 C sugar
One 13 oz container Cool Whip

Mix white cake according to directions. If using yellow cake mix, use butter instead of margarine and milk instead of water. With either mixture, bake in two layers and cool. Split into 4 layers. Mix coconut, sour cream and sugar. Set aside $\frac{1}{2}$ C of this mixture for later use. Spread the rest between layers. Now mix the $\frac{1}{2}$ C of mixture with whipped topping and spread on top and sides. If possible refrigerate 3 days in airtight container before cutting.

CREAM CHEESE POUND CAKE

Peggy Roberts
Flora Turner and Julia Kelley
Sandra Hammond

3 sticks butter
8 oz cream cheese
3 C sugar
6 eggs

3 C sifted all-purpose flour
 $\frac{1}{2}$ t salt
1 t almond and lemon flavoring

Cream butter, cream cheese and sugar until light and fluffy. Add flour (sifted with salt) and eggs. Begin and end with flour. Mix well after each addition. Add almond and lemon flavoring and mix well. Pour into
(continued)





greased and floured 10 inch tube pan and bake in 325° oven for 1 ½ hours or until done.

DARK FRUIT CAKE

Hallie Netherland

3 C flour	1 lb mixed candied fruit
2 C brown sugar	¾ lb candied cherries
1 C butter	¾ lb (6 slices) candied pineapple
1 t baking powder	1 ¼ lb (7 C) pecans
1 t salt	½ C grape jelly
1 tsp cinnamon	½ C grape juice
1 t allspice	4 eggs
½ t nutmeg	
1 ½ t cloves	

Prepare candied fruit and pecans by covering with ¼ C of flour. Cream sugar and butter; add eggs, one at a time. Add grape jelly and juice. Add to above alternately, remaining 2 ¾ C of flour which has been sifted with baking powder, salt and spices. Add floured fruit and pecans and pour into 2 small or one large loaf pans that have been greased and paper lined and bake in 275° oven 3 or 4 hours. Place 2 cups water on bottom shelf to keep cake moist. "The best I've ever eaten!"

DELICIOUS CAKE

Jennie King

1 box Duncan Hines yellow butter cake mix	¾ C buttery Wesson oil
4 eggs, beaten	1 carton (1 C) sour cream
½ C sugar	¾ C pecans

Sift cake mix and sugar. Rub bundt pan with oil. Add eggs, sour cream and oil. Mix well and add pecans. Bake at 350° until golden brown, 30 minutes; test with toothpick.

DEVIL'S FOOD CAKE

Florence Burrage

1 C oleo or shortening	¾ C cocoa
2 C sugar	1 t soda
4 eggs	1 C strong cold coffee
2 C plain flour	1 tsp vanilla

(continued)





Cream butter or shortening until soft and creamy. Add sugar gradually. Beat until light and fluffy. Add eggs and beat thoroughly. Measure flour and cocoa and sift together. Dissolve soda in 2 tablespoons coffee and add to rest of coffee. Add dry ingredients alternately with coffee. Beat until well blended; add vanilla. Bake at 350° in two, 9-inch pans. Makes two large layers. This is good with white icing or use your choice of icings.

DOCTOR BIRD CAKE

Dimple Smith

3 C sifted all-purpose flour	1-eight oz can crushed pineapple with juice
1 t baking soda	1 ½ t vanilla
1 t cinnamon	3 eggs
2 C sugar	2 C diced bananas, ripe
1 t salt	1 C chopped pecans
1 ½ C Crisco oil	

Sift together flour, soda, cinnamon, sugar and salt. Add bananas to dry ingredients along with oil, vanilla, eggs and crushed pineapple with juice. Stir to blend, but do not beat. Stir in pecans. Pour into a greased tube pan and bake at 350° for 1 hour and 20 minutes. Cool on rack before removing from pan.

"DUMP" CAKE

Katie Hanley

1 box Butter Recipe cake mix	1 stick butter
1 can Peach Pie filling (or pie filling of your choice)	

Coat a 2 quart Pyrex dish with cooking spray. Put pie filling in bottom of pan. Sprinkle cake mix (dry) over pie filling. Cut up butter and place on top. Bake at 325 degrees for 35 - 40 minutes or until golden brown. (as butter melts, cover any "dry spots" with extra butter).

DUMP CAKE

Helen Casaver

1 box yellow cake mix	1 can dark cherries
1 C pecans, chopped	1 can crushed pineapple
1 stick, margarine	

Use cans approximately the same size. Dump cherries and pineapple in oblong casserole. Stir together to mix. Dump cake mix right out of
(continued)





the box and spread over cherries and pineapple. Do not mix. Sprinkle pecans on top of cake mix and dot with margarine. Bake at 350° for one hour. Delivious served when warm.

EASY CAKE

Eleanor Hudson

- | | |
|---|----------------------------|
| 1 box yellow cake mix (with pudding) | 1 carton sour cream |
| 1 small box instant vanilla pudding mix | 1 small pkg frozen coconut |
| 4 eggs | $\frac{2}{3}$ C oil |
| | 1 C chopped pecans |

Mix all ingredients together and pour in greased bundt pan. Cook 1 hour at 325°.

GERMAN BLUEBERRY CHEESECAKE

Mrs. Lewis M. Irby

- | | |
|-----------------------|-------------------------|
| $\frac{2}{3}$ C sugar | 1 8-oz pkg cream cheese |
| 2 T butter | 1 t vanilla |
| 3 eggs | 1 pt fresh blueberries |
| 1 pkg Pecan Sandies | |

Crumble enough Pecan Sandies for pie crust. Blend these with just enough butter to hold crumbs together (2 Tablespoons). Press this mixture into 8 inch pie pan and set aside. Cream sugar with softened cream cheese. Add eggs, one at a time, to cream cheese mixture, beating well after each addition. Add vanilla. Pour this mixture into pie shell. Sprinkle ALL the blueberries over the top. Bake at 350° for 25 minutes. When cool, chill several hours or overnight.

GRANNIES CAKE

William Frier

- | | |
|---------------------------------------|------------------------------|
| 1 Cup candied fruit or currants | $\frac{1}{2}$ C raisons |
| $\frac{1}{2}$ C chopped figs or dates | $\frac{1}{2}$ C chopped nuts |
| $\frac{1}{2}$ lb butter | 1 cup sugar |
| 2 eggs | 2 cups flour |
| 1 Cup milk | 1 t vanilla |
| 2 t fine lemon zest | 2 t baking soda |

Soak fruits overnight in brandy. Drain. Preheat oven to 350°. Grease and flour bundt pan. Cream butter and sugar until light and fluffy. Add
(continued)





eggs one at a time, beating until well mixed. Scald milk. Add vanilla, lemon zest and baking soda, mixing well. To milk mixture. add flour, sugar, butter, eggs mixture. Stir rapidly until just mixed. Stir in fruits and nuts mixing well. Pour batter in bundt pan. Bake at 350° for 50 minutes or until cake batter comes out clean. Cool for 10 minutes and turn on cake rack. Dust with powdered sugar, superfine sugar, or, mixture of lemon juice and sugar for a glaze.

HEAVENLY HASH CAKE

Lucretia Berry

2 sticks margarine
4 T cocoa
4 eggs - well beaten
1 ½ C pecans - chopped

2 C sugar
1 T vanilla
1 ½ C self-rising flour

Add eggs to melted cocoa, sugar and margarine mixture. Blend in flour and pecans. Add vanilla and bake in oblong pan (9 x 11) which has been greased and floured. Bake for 35-40 minutes at 350°. When cake is done, top with miniature marshmallows and run under the broiler a short time until marmallows are lightly browned. Cover with your favorite chocolate icing.

HEAVENLY HASH CAKE

Mary Alice Holliday

2 sticks oleo
4 T cocoa
4 eggs
2C sugar
1 ½ C self-rising flour

2 C chopped nuts
1 t vanilla
1 - 10oz miniature
marshmallows

Melt together the oleo and cocoa. Beat together the eggs and sugar. Mix these together, then add the flour and vanilla. Add chopped nuts. Bake in 11 x 15 (greased) pan 350° for 30 minutes. While still hot, cover with miniature marshmallows. (If they don't melt, run back in oven for a minute or two.) Let this cool. Cover with icing make of: 4 T oleo, 1 box confectioners sugar, 4 T cocoa, little milk, ½ t vanilla





HERSHEY BAR CAKE

Lynda Loyd
Muriel Jones

4 eggs	6 - 8-oz Hershey milk chocolate bar (plain)
1 C butter	1 C buttermilk
2 C sugar	½ t soda
2½ C cake flour	1 t vanilla
¼ - ½ t salt	

In boiler, melt butter and Hershey candy (broken up) over low heat. Add sugar and blend. Add eggs, one at time, beating after each. Sift together flour, soda and salt. Add alternately with buttermilk, ending with buttermilk. Add vanilla. Bake in 2 greased (or Pamed) 8 or 9 inch cake pans at 350° for 20-30 minutes or until soft but firm in middle. Split layers in half to make 4 thin layers. Ice with Quick Fudge Fudge Frosting. Serves 16

HOT FUDGE PUDDING CAKE

Ruby Russell

1 C all purpose flour	2 T melted oleo
¾ C sugar	1 t vanilla
2 T cocoa	1 C chopped nuts, optional
2 t baking powder	¾ to 1 C brown sugar
¼ t salt	¼ C Cocoa
½ C milk	1¾ C very hot water

Preheat oven to 350°. In mixing bowl, stir together flour, sugar, the 2 tablespoons cocoa, baking powder and salt. Add milk, melted oleo and vanilla, mixing with a fork until smooth. Stir in chopped nuts if desired. Spread evenly in buttered 9 inch square baking pan. Sprinkle brown sugar and ¼ C cocoa over batter. Pour hot water over the top. Do not stir. Bake 40 to 50 minutes at 350°. Serve warm with ice cream.

HUMMINGBIRD CAKE

Ruby West

3 C plain flour	2 C chopped pecans
2 C sugar	2 C bananas, chopped
1 t salt	1 t soda
1½ C salad oil	1 t cinnamon
1 (8 oz) can crushed pineapple-- do not drain	3 eggs
	1½ t vanilla

(continued)





Combine dry ingredients in large bowl. Add eggs and oil, stirring until moist. Do not beat! Stir in vanilla, 1 C pecans, pineapple and banana. Spoon batter into 3 (9-inch) well greased and floured pans. Bake at 350° for 25-30 minutes. Cool 10 minutes in pan; remove and cool.

ICE BOX CAKE

Deborah White Duncan

3 Bars Baker's German Sweet
Chocolate
6 eggs
3 T water

3 T Sugar
1 dozen lady fingers or small
pound cake

Heat chocolate, water and sugar in top of double boiler, stirring constantly until chocolate melts. Remove from heat and beat in the 6 egg yolks, one at a time, beating after each addition. Fold in 6 stiffly beaten egg whites. Line a 9 x 5 loaf pan with wax paper. Put half the lady fingers or thin strips of pound cake in the bottom of the pan to form a layer. Pour in half the mixture. Make another layer of cake and pour in the other half of mixture. Chill at least 24 hours. Cut in slices. Serve with whipped cream, garnished with cherries--serves 10

ITALIAN CREAM CAKE

Mrs. Norris Stampley
Sara Arteberry

1 stick oleo
½ C vegetable shortening
2 C sugar
5 egg yolks
2 C flour
1 t soda

1 C buttermilk
1 t vanilla
1 small can flake coconut
5 egg whites
1 C chopped nuts

Cream oleo and shortening. Add sugar and beat until mixture is smooth. Add egg yolks and beat well. Combine flour and soda; add to creamed mixture alternating with buttermilk. Stir in vanilla. Add coconut and chopped nuts. Fold in stiffly beaten egg whites. Bake in 3 greased and floured 8 x 9 inch pans at 350° for 25 minutes or until done. When cool, frost with Cream Cheese Frosting. Serves 16 Cream Cheese Frosting: 8 oz cream cheese softened, ½ stick oleo, 1 t vanilla, 1 box confectioners sugar, and ½ C chopped pecans. Beat cream cheese and oleo until smooth. Add confectioners sugar and mix well. Stir in nuts. Spread between layers and on top and sides of cake. Keep cake cool.





JAM CAKE

Helen Gable
Julia Kelley

- | | |
|-----------------|--|
| 1 C butter | 1 C buttermilk |
| 4 eggs | 1 t vanilla |
| 2 C sugar | 1 t soda |
| 3 C plain flour | 1 C blackberry jam - Smuckers |
| 1 t cinnamon | 1 C candied cherries - chopped
(optional) |
| 1 C raisins | 1 C chopped pecans |
| 1 t nutmeg | 1 C fresh coconut (optional) |
| 1 t cloves | |

Cream butter and sugar until light and fluffy; add eggs and mix well. Combine soda and buttermilk. Sift all dry ingredients; add to batter alternately with milk. Fold in vanilla, jam, raisins and coconut. Pour into 3 x 9 inch pans. Bake in moderate oven 350° for 45 to 50 minutes. Icing: 2 Cups milk, 1 ½ cups sugar, 1 T flour, 2 eggs, well beaten, 1 t vanilla, 1 cup pecans and 1 cup fresh coconut. Combine sugar and flour; add eggs; mix slowly. Stir in milk. Bring to boil; cook slowly and stir until thick. Beat until cool and fold in vanilla, nuts and coconut. Spread between layers and on sides and top of cake. Better if aged several days.

JAPANESE FRUIT CAKE

Mrs. Roy Womack

- | | |
|----------------|------------------------------------|
| 1 C butter | 1 T baking powder |
| 5 eggs | 1 t vanilla |
| 1 C sweet milk | 1 C pecans, chopped and
floured |
| 3 C flour | |
| 2 C sugar | |

Makes 3 layers. Repeat same ingredients except pecans and add the following: 1 t cloves, 1 t allspice, 1 t cinnamon, 1 C seedless raisins, floured. Makes 3 layers. Make the dark layers first as the light layers go on top. Filling: 2 grated coconuts, 4 C sugar, 2 - 20 oz cans crushed pineapple--rinsed out with water, 6 Florida oranges, chopped, squeeze out the juice, 2 thin round slices fresh lemon, 4 T flour. To be cooked slowly, stirring often. Will cook approximately 2 hours. Will change color when done. Place between layers and top. Keep these cakes cool. Note: This is my mother's recipe that has been a Christmas special in our family.





LEMON EXTRACT CAKE

Johnnie Moak

Cream:
1 lb butter
2 1/2 C sugar
2 t lemon extract
6 eggs
Sift together:
4 C plain flour
1 1/2 t baking powder

1/2 t salt
Put:
1/4 lb candied pineapple,
chopped
1/2 lb candied cherries, cut up
1/2 lb white seedless raisins or
pitted dates
1 lb pecans, broken up

this mixture into flour mixture. Then combine the dry to creamed mixture. Mix well with wooden spoon. Pour into 3 floured and greased loaf pans or steeple pan. Bake in 325° oven until golden brown or straw test is clean.

LEMON ICE BOX CAKE

Marilyn Russell Nolen

1 Duncan Hines butter cake mix
(bake according to directions
in 2 layers.)
2 can sweetened condensed
milk

juice of three lemons
1 large cool whip

Split cake layers. Mix together other ingredients. Spread between layers and on top. Put in frig. Better to sit a couple of days.

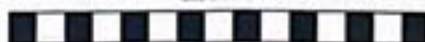
LIGHTENING CAKE

Virginia Pennington

1 stick butter, melted
2 eggs
1 T vanilla

1 C sugar
1 C self-rising flour

Mix eggs, sugar, vanilla and flour well. Pour butter over mixture. Place mixture in cake pan and bake at 350° for approximately 25 minutes. Cut into squares; very plain, but good.





LOTTIE'S POUND CAKE

Kathy Gillis

3 sticks oleo
3 cups plain flour
3 cups sugar
6 eggs

8 oz cream cheese
2 tsp. flavoring (vanilla and
almond are good)

Preheat oven to 325°. Cream oleo and cream cheese. Add sugar. Beat well. Add eggs one at a time and beat well after each. Add flavorings. Beat well. Add 1 cup flour at a time and beat well after each. Pour into a greased and floured pan. Bake for 1 hour and 10 minutes or until a toothpick comes out clean. Top will be cracked when done.

MAMA'S CHRISTMAS CAKE

Delores Renfrow

1 cup butter
2 cups sugar
5 eggs
1 lb vanilla wafers (crushed)

1 can Angel flake coconut
1 med jar Maraschino cherries
(drained)
3 cups broken pecans

Preheat oven to 300°. Spray bundt cake pan well with Pam. Cream butter and sugar together. Add eggs, one at a time, beating well after each one. Add vanilla wafer crumbs to coconut. Mix well, then add cherries and pecans. Bake for 1½ hours. Be sure and test cake with cake tester as time may vary with ovens.

MINI UPSIDE DOWN PINEAPPLE CAKES

Jeanette Davis

1 can (20 oz) Dole Crushed
Pineapple
½ cup butter or margarine,
melted
⅔ cup packed brown sugar

12 to 13 Maraschino Cherries,
cut in half
1 box yellow or pineapple
flavored cake mix

Drain pineapple, reserve juice. Stir together melted butter and brown sugar. Evenly divide sugar mixture into muffin cups sprayed with nonstick cooking spray. Evenly divide drained pineapple over sugar mixture. Place cherries in center, sliced side up. Prepare cake mix according to package directions, replacing amount of water called for with reserved juice and water. Evenly pour batter (about ¼ cup) into muffin cups. Bake at 350 degrees for 20 to 25 minutes or until tooth
(continued)





pick inserted in center comes out clean. Cool for 5 minutes, loosen edges and invert onto cookie sheet. Makes 24 to 26 servings.

MOCK CHEESECAKE

Ginger Weimer

- | | |
|--|--|
| 1 ¼ C graham cracker crumbs
(16 crackers) | 1 C small curd creamed cottage
cheese |
| 2 T sugar | 1 sour cream |
| ¼ C butter, melted | |
| 1 Betty Crocker Lemon Deluxe
ready to spread frosting | |

Preheat oven 350° Mix crumbs, sugar, and melted butter. Reserve 3 tablespoons. Pour remaining crumbs in a 9 x 9 x 2 inch dish and press firmly and evenly on bottom of pan. Bake 10 minutes. Cool. In small mixing bowl, combine frosting, cottage cheese and sour cream. Beat at high speed until blended, about one minute. Pour into crumb lined pan; sprinkle with reserved crumb mixture. Freeze overnight. Cut into squares to serve and garnish with lemon twist or fruit in season. Serves 9 to 12.

MOMA NOBLIN'S ORIENTAL FRUIT CAKE

Johnnie Moak

- | | |
|---------------------------|----------------------------|
| 1 C butter or oleo | 1 T vanilla |
| 1 C plain flour | 2 t baking power |
| 2 C sugar | 1 t ground cloves |
| 4 eggs | 1 t ground allspice |
| 1 C milk | 1 t cinnamon |
| 1 lb dates | 1 C nuts, broken |

Cream butter and sugar well. Add eggs and vanilla. Combine flour, baking powder, cloves, allspice and cinnamon and sift together. Then add flour mixture to creamed mixture alternating with milk. Sprinkle nuts and dates with a little flour and add. Put into 4 greased and floured cake tins. Bake at 325° until light brown or test with a straw for doneness. Filling: 1 can crushed pineapple, well drained, 2½ C sugar, 1 ¼ C hot water, 2 grated lemons and juice, 2 grated oranges and juice, 1 whole coconut, grated or angle flake works well too. Cook on top of range until it boils. Add about 2 tablespoons flour and allow to thicken. Spread over each layer as cake is stacked. let juice soak into cake and let mixture cover the sides.





OLD FASHION POUND CAKE

Sata Gallaspy, Nella Gabriel
Evelyn Wood, Delores Stuart
Mary Strawn, Esteen Quinn

2 C butter
2 C sugar
2 C flour

6 eggs (whole)
1 tsp vanilla

Cream butter and sugar; add flour and eggs alternately. Add vanilla and bake at 300° for 1 ½ hours.

ORANGE SLICE CAKE

Evelyn Wood

1 - 8-oz pkg dates, chopped
2 C chopped pecans
1 lb orange slice candy,
chopped
1 can flaked coconut
2 sticks margarine

1 ½ C sugar
1 t baking soda
4 eggs
2 C flour
½ C buttermilk

Mix chopped dates, nuts, orange slices and coconut. Melt margarine and pour over mixture. In another bowl, mix eggs, sugar, flour, soda and buttermilk. Pour over nut mixture, and mix well. Bake in a large floured tube pan at 300 degrees for about 2 hours. Let cake cool before removing from pan.

PEACH CAKE

Meralyn Peterson

2 c. sugar
1 tsp. soda
2 c. self-rising flour
1 tsp. cinnamon

2 eggs, beaten
1 large can sliced peaches,
drained
1 stick melted margarine.

Sift dry ingredients together and set aside. Blend melted butter and sugar together until smooth. Add to dry ingredients. Stir until smooth (batter will be a little stiff). Add drained peaches and eggs and mix until peaches are torn apart. (I use my mixer. This will juice up your batter). I don't think the order this is put together really matters. I've done it differently and the cake has still turned out well. Pour into greased (Pan) 9 x 13 pan. Bake at 350 degrees for 35 - 40 minutes.

(continued)





Topping

½ c. sugar

1 stick margarine

½ c. evaporated milk

1 tsp. vanilla

Mix together and cook five minutes. Pour over warm cake and allow to set. Garnish with shipped cream (or topping) and a peach slice, if desired. This becomes more moist over the following days. Might keep in refrigerator. Family Favorite.

PEANUT BUTTER PUDDING CAKE

Twyla Jackson

1 box yellow cake mix

1 small pkg vanilla instant
pudding

4 eggs

1 C water

¼ C oil

1 C crunchy peanut butter

Combine all ingredients in large mixer bowl. Blend, then beat at medium speed with electric mixture for 4 minutes. Pour into greased and floured 10 inch tube pan. Bake at 350° for 50-60 minutes or until cake springs back when pressed lightly. Cool in pan about 15 minutes. Remove from pan and cool completely on rack. Top with prepared whipped topping and banana slices, if desired.

PETER PAUL MOUND CAKE

Nell Hodges

1 C milk

¾ C sugar

24 large marshmallows

1 box chocolate or yellow cake
mix

1 large bag coconut

Use oblong cake pan. Prepare cake according to pkg and bake. Mix sugar, milk and marshmallows. Melt. Add coconut. Spread mixture on cake while still warm. Prepare chocolate icing Spread on top of coconut. Icing: 1 box powdered sugar, 4 T cocoa, 4 T butter. Mix sugar, butter and cocoa with enough milk to spread.





POUND CAKE

Connie S. Kossen
Sudie Blackburn, Jane Stern
Ollie Grace Weeks

3 C sugar	½ pt whipping cream
3 sticks butter (only)	(unwhipped)
6 eggs	1 tsp vanilla extract
3 C Swansdown cake flour,	1 tsp lemon extract
sifted	

Cream butter and sugar. Add eggs, one at a time. Add cake flour alternately with whipping cream. Add vanilla and lemon flavorings. Bake in bundt pan which has been sprayed with Pam, for one hour and 10 minutes at 350°. Special Notes: All ingredients must be at room temperature before beginning. When baking, cover top of cake pan with iron skillet turned upside-down over top of pan, for the first 55 minutes. During last 15 minutes, remove skillet so cake will brown. FOIL Will NOT DO! This is a very old family recipe.

PRUNE CAKE

Katie McDill

2¼ C sugar	1 t cinnamon
1 C Wesson oil	1 t cloves
3 eggs	½ t nutmeg
1 C mashed prunes	¼ t salt
1 C pecans--chopped fine	1 t soda
2 C flour	1 C buttermilk

Mix sugar, oil and eggs; add flour, baking powder, all the spices along with milk. Mix well. Add prunes and pecans. Mix well. Bake 1 hour at 325°.

RAINBOW CAKE

Twyla Jackson

1 angel food cake	½ gallon vanilla ice cream,
1 pkg each--strawberry, lime,	softened
and orange jello	1 - 15 oz can blueberries,
1 - 10-oz pkg frozen	drained
strawberries, partially thawed	1 - 15 oz can Mandarin oranges

Cut or tear cake into small pieces. Divide into thirds and place in medium size bowls. Sprinkle strawberry jello over one, lime over one and orange (continued)





over the other. Toss each bowl lightly with a fork until cake is well coated with jello. In 10 inch tube pan put strawberry cake pieces in bottom, spoon strawberries over cake; spread $\frac{1}{3}$ ice cream over strawberries. Repeat layers with lime cake pieces and blueberries and ice cream, then orange cake pieces, oranges and ice cream. Freeze until firm. Unmold on chilled plate. After serving, cover remaining cake tightly with foil and return to freezer.

RED VELVET CAKE

Ruthie Courtney

$\frac{1}{2}$ C shortening	2 $\frac{1}{2}$ C flour
1 $\frac{1}{2}$ C sugar	1 t salt
2 eggs	$\frac{1}{2}$ t baking powder
2 T cocoa	1 C buttermilk
1 oz red food coloring	1 T vinegar
1 oz water	1 t soda
1 t vanilla	

Cream together shortening, sugar and eggs. Make a paste of the cocoa, water, food coloring and vanilla, then add to the creamed mixture. Sift flour, salt and baking powder and add alternately with buttermilk. Combine vinegar and soda in a small cup, then fold into batter. Bake in 2 nine-inch pans for 25-35 minutes at 350°. Frost with Red Velvet Cake Frosting: 5 T flour, 1 C milk, 1 C soft butter, 1 C sugar, 1 t vanilla. Cook and stir flour and milk over low heat until thick, then cool. Cream well together: soft butter, sugar and vanilla. Combine the two mixtures and beat until fluffy.

SOUR CREAM NUT CAKE

Mrs. Faye Roan

1 Duncan Hines butter cake mix	$\frac{3}{4}$ C oil
1 (8 oz) box sour cream	4 large eggs
$\frac{1}{2}$ C sugar	1 C pecans, chopped

Mix all the above ingredients. Sprinkle about $\frac{1}{2}$ C brown sugar into batter and shake some cinnamon. Add nuts and stir. Pour into pan. Bake at 325° for one hour.





SOUR CREAM POUND CAKE

Virginia Pennington

- | | |
|--|------------------------|
| 1 Box Duncan Hines, Golden Butter Cake Mix | 4 eggs |
| ½ C sugar | 1, 8-oz box sour cream |
| ¾ C Crisco Oil | 1 T Lemon Extract |

Mix cake mix and sugar. Add remaining ingredients and mix well. Pour into Pam-greased bundt pan. Bake for 45 minutes at 325° for until done. Leave in pan for 10 minutes. Turn out on cake pan and cover with cake cover. This is important for a moist cake. I DO NOT USE ANY OTHER cake mix but the one mentioned as others will not work.

SPECIAL CAKE

Rouchelle Meaders

- | | |
|---|--|
| 1 - 20-oz can crushed pineapple and juice | 1 C chopped pecans |
| 1 ½ C grated coconut--I use Tubby Jr Frozen coconut | 1 box yellow cake mix |
| | 2 sticks margarine, sliced in ¼ inch squares |

Pour crushed pineapple and juice into a greased 14 x 10 inch pan (or two 8 inch pans). Cover with coconut and pecans, if desired. Spread dry cake mix over mixture. Place squares of margarine over entire top of cake mix. Bake at 350° for about 15 minutes or until brown. Cool. Serve with ice cream, whipped cream, or cool whip.

STRAWBERRY CAKE

Sally H. Davis
Mrs. Bea McKinney
Judy Hicks

- | | |
|-----------------------------------|-------------------------|
| 1 box white cake mix | 4 eggs |
| 1 T flour | ¾ C salad oil |
| 1 pkg 3-oz strawberry jello - dry | ½ C frozen strawberries |
| ½ C water | |

Mix all ingredients thoroughly. Add eggs, one at a time, beating well after each addition. Bake in 3 layers at 350° for 25-30 minutes. ICING: Soften in bowl 1 ¼ pound butter. As you work butter, add 1 pound powdered sugar. Mix app. ½ C frozen thawed strawberries. Spread this on top and between layers.





STRAWBERRY JAM CAKE

Bobbie Pitts

2 cups flour

1 t soda

1 ½ C sugar

1 Cup salad oil

1 cup strawberry jam

1 Tbls vanilla

1 t salt

1 t (each) nutmeg, cloves,
cinnamon

3 eggs

1 cup buttermilk

½ C chopped pecans (optional)

Sift together all dry ingredients. Cream oil and sugar and add dry ingredients. Beat well - add 3 eggs - beat well, add milk, jam and nuts. Mix well - pour into greased 9 x 13 pan and bake 45 minutes @ 325°
Sauce: 1 cup sugar, ½ cup buttermilk, 1 Tbs vanilla, 1 stick margarine, 1 Tbs corn syrup, ½ t soda Mix and boil 3 minutes. Pour over warm cake. Serve with whipped cream if desired.

SWEET STORY CAKE

Mrs. Bennie R. Crockett

2 ½ C flour

1 ½ C sugar

3 ½ t baking powder

1 t salt

½ C Spry

¾ C milk

¼ C cherry juice

1 t vanilla flavoring

2 t almond extract

4 egg whites

18 maraschino cherries, drained
and chopped

½ C walnuts, chopped

Sift flour and sugar, baking powder and salt into mixing bowl. Drop in Spry, combine milk and juice. Add ¾ C of this liquid, adding flavoring and extract. Beat 200 strokes. Add remaining liquid and egg whites and beat 200 strokes. Add cherries, nuts and blend. Bake in 2 cake pans at 350° for about 25 minutes. Pink Valentine Frosting: 2 T Spry, 2 T butter, 1 t vanilla, ½ t almond extract, ½ t salt, 4 C confectioners sugar, 9 T scaled cream, red food coloring Combine Spry, butter, vanilla, almond and salt. Blend. Beat in ½ C sugar; add hot cream alternately with remaining sugar, beating well after each addition. Add only enough cream to make a juice spreading consistency. Add a few drops of red coloring to tint frosting to a delicate pink before spreading on cake.





22 MINUTE CAKE

Sandy Crook

2 C sugar
2 C flour
1 stick margarine

½ C shortening
3 ½ T cocoa
1 C water

Mix together flour and sugar. In a small saucepan, mix margarine, shortening, cocoa and water. Bring to a full boil. Remove from stove, then blend in flour and sugar. Add to above mixture: 1 C buttermilk, 1 t baking soda, 2 eggs, 1 t vanilla. Stir and put in prepared 13 x 9 x 2 inch pan and bake 350° for 20-25 minutes. Icing: 1 stick oleo, ⅓ C milk, 3 ½ T cocoa Bring to boil in saucepan and pour over 1 box confectioners sugar. Place on hot cake.

TURTLE CAKE

Bess Ponder

1 German Chocolate cake mix
1 stick margarine, softened
1 ½ C water
½ C oil

1 can Eagle Brand milk, divided
1 (1 lb) bag caramels
chopped pecans

Combine cake mix, margarine, water, oil and ½ can Eagle Brand milk and mix well. Grease and flour 9 x 13 x 2 inch pan and pour in ½ batter in pan. Bake at 350° for 20-25 minutes. Melt and mix together caramels and ½ can Eagle Brand milk. Spread over the baked layer. Sprinkle generously with chopped pecans. Cover with the remaining cake batter. Bake 25-35 minutes longer. Frost with Turtle Cake Frosting: 1 stick margarine, 3 T cocoa, 6 T evaporated milk, 1 box powdered sugar, 1 t vanilla Melt in small pan margarine, cocoa, and milk. remove from heat and add sifted powdered sugar and vanilla. Spread on cooled cake.

VANILLA WAFER POUND CAKE

Frances E. Butler

2 Sticks butter
2 C sugar
12 oz box vanilla wafers--put in
blender until crushed
6 eggs

1 C chopped nuts
½ C milk
7 oz can coconut
1 tsp vanilla

Cream butter and sugar. Add crushed wafers to mixture. Add eggs, one at a time, mixing well. Add other ingredients. Put in greased pound pan. Cook one hour and 15 minutes at 350°. Cool in pan.





WHITE CHOCOLATE CAKE

Lena Causey

- | | |
|---|--|
| 1 Box Duncan Hines white classic cake mix | 2 oz. Baker's white chocolate melted |
| 1 small box white chocolate instant pudding mix | Frosting: |
| 1 1/2 cups water | 1 stick butter |
| 1/2 cup oil | 4 cups powdered sugar |
| 2/3 cup egg whites at room temperature | 6 Tbsp. cream |
| | 4 squares Baker's white chocolate (melted) |

Preheat oven to 350°. Grease and flour two 9 inch round cake pans. With mixer, blend cake mix and pudding mix; add water, oil and egg whites. Beat at low speed until blended. Add melted chocolate to mixture and beat at medium speed for two minutes. Pour into pans and bake for 25-30 minutes. Cool for 5 minutes in pans, then remove to wire racks and cool completely. Split cooled layers horizontally and frost. Frosting: Beat butter, 2 cups sugar and 2 Tbsp. cream with mixer on low speed until blended. Add remainder of sugar and cream, mixing on low until well blended. Add melted chocolate and beat on medium speed until smooth. Spread between layers and frost sides and top of cake.

WHITE HOUSE CAKE

Mrs. Wilma Tanner

- | | |
|-----------------------------------|-----------------------|
| 1 box yellow cake mix | 3/4 C Wesson oil |
| 1 box vanilla instant pudding mix | 4 eggs |
| 3/4 C water | 1 t vanilla flavoring |
| | 1 t butter flavoring |

Place cake mix and pudding mix in bowl. Mix Wesson oil and water with cake mixture. Add eggs, one at a time, beating well after each addition. Add flavors. Mix: 1/2 C sugar, 2 t cinnamon and 1/2 C chopped nuts - set this aside. Pour about 1/3 of cake mixture into tube pan. Sprinkle with half of dry mixture. Add 1/3 cake mixture, then remainder dry mix. Pour remainder of cake mix on top. Bake 350° for 45 minutes. Glaze: 1 C confectioners sugar, 1/2 t butter flavoring, 1/2 t vanilla flavoring, and 2 T milk. Glaze while cake is warm.





CHOCOLATE PEANUT BUTTER ICING

Ruby McLemore

- | | |
|----------------------------------|---------------------|
| 1 box (16 oz) 10X powdered sugar | 1/3 C Crisco |
| 1/8 t salt | 1/4 C milk |
| 4 T (heaping) cocoa | 2 t vanilla |
| | 1/2 C peanut butter |

Sift sugar, salt and cocoa together into mixing bowl. Mix thoroughly on low speed. Add Crisco and mix until like meal. Slowly add milk and vanilla. Beat with mixer until contents are light and whipped. If necessary, add 1 t more milk at a time until mixture is thin and creamy. Add peanut butter and beat until smooth. Spread on cooled cake layers. Special Note: For a delicious dessert, use Betty Crocker's "pudding in the cake mix" yellow or devil's food cake mix.

QUICK TRICK FUDGE FROSTING

Lynda Loyd (Mrs. L.B.)

- | | |
|-------------------------------|--------------|
| 1 C Hershey Instant Cocoa Mix | 1/4 C butter |
| 1 1/2 C granulated sugar | 1 t vanilla |
| 3/4 C milk | |

If icing Hershey Bar Cake have 2 cake layers split and frozen for easier handling. This recipe can also be used for fudge candy. Combine butter, milk, sugar and cocoa mix in deep saucepan. Bring to a full boil over high heat. Reduce heat and continue cooking until a soft ball forms when dropped in a cup of cold water. Remove from heat; add vanilla. Put on cake layers very thinly a small amount at a time. This icing should form a thin crusty glaze on top of cake and soaks in the layers. Note: If you wish more icing on cake, ice the first 3 layers with one recipe and the top and sides with another cooking of the recipe.

BANANA PUDDING

Sandra Hammond

- | | |
|--------------------------------------|------------------------------------|
| 1 small pkg, instant vanilla pudding | 1 medium size container cool whip |
| 1 small pkg instant banana pudding | 4 bananas (or as many as you like) |
| 4 cups milk | 1 bag vanilla wafers |
| 8 oz. pkg cream cheese | |
| 1 can sweetened condensed milk | |

(continued)





Mix pudding with milk according to instructions on box. Set aside. Soften cream cheese. Add condensed milk; mix well. Add this to pudding mixture. Fold in cool whip. Layer pudding with bananas and vanilla wafers. This makes a large amount. Invite your neighbors!

BANANA PUDDING

Nell Rose Johnson

1 large Jell-O Vanilla Instant
pudding
2 cups milk
1 can Eagle Brand condensed
milk

1 LARGE container Cool Whip
1 large box Nabisco Nilla Wafers
8 bananas

Combine vanilla instant pudding and milk in large bowl and beat with an electric mixer until thick like pudding. Add sweetened condensed milk and mix. Then add Cool Whip and mix on lowest speed of mixer until the mixture is smooth, creamy and well blended. In a large bowl, layer pudding, cookies and bananas. Repeat layers ending with pudding. Refrigerate. ***I keep out 18 Nilla Wafers to line the top of the bowl around the pudding. I also like to make this the day before it is served. The cookies are softened and it is thoroughly chilled

BANANA PUDDING FILLING

Bradis (Tanner) Ivy

4 Tbsp. cornstarch
4 Tbsp. sugar

2 egg yolks
1 pint milk

Cook until thick. Stir while cooking.

BANANA PUDDING

Peggy Hughes

$\frac{3}{4}$ cup sugar
 $\frac{1}{3}$ cup all purpose flour
 $\frac{1}{4}$ t. salt
2 cups milk

3 slightly beaten egg yolks
2 Tbsp. margarine
1 tsp. vanilla
vanilla wafers

In saucepan, combine sugar, flour and salt; gradually stir in milk. Cook over medium heat, stir until mixture boils and thickens. Remove from heat. Stir small amount of hot mixture into egg yolks. Add yolks to hot mixture. Cook for 2 minutes, stirring constantly, Remove from heat. Add margarine and vanilla. Cool to room temperature. Cover to keep crust
(continued)





from forming. MERINGUE: Beat 3 egg whites with ¼ tsp cream of tartar and ½ tsp. vanilla, until peaks form. Gradually add 6 Tbsp. sugar. Alternate layers of pudding, bananas and vanilla wafers. Top with meringue. Brown meringue.

BANANA PUDDING

Marcia Harrigill

2 (3 ounce) pkgs. instant vanilla pudding	1 (8 ounce) Cool-Whip
3 cups milk	1 (12 ounce) pkg. vanilla wafers
1 can sweetened condensed milk	6 bananas
	½ cup nuts (optional)

Mix pudding mix and milk together. Add condensed milk and cool- whip. In a 3 quart Pyrex dish, place a layer of vanilla wafers, then bananas with pudding mix on top. Repeat procedure ending with pudding on the top. Add vanilla wafers on top or nuts, if desired. (you can mix bananas and pudding mix together, if desired)

MAINE BLUEBERRY CRUNCH

Inez Tucker

1 ½ C. oatmeal	1 ½ C. brown sugar
¾ C. plain flour	¾ C. dry powdered buttermilk
¾ t salt	¾ t. cinnamon
¾ C. butter or oleo	2 ¼ C. blueberries

Mix oatmeal, brown sugar, flour, milk, salt and cinnamon together. Blend in butter. Spread ⅔ of this mixture in greased 8X15 inch baking dish. Spread the berries over this. Spread remaining crumb mixture over berries. Bake at 350 degree for 45 minutes. Serve warm or cold with ice cream or whipped cream.

BLUEBERRY COBLER

Frances Raley

5 cups blueberries	dash of salt
1 ½ cup sugar	1 stick butter melted
1 Tbs. lemon juice	1 egg beaten
1 Tbs flour	slices of white bread cut into
1 Tbs. cornstarch	5or 6 strips a slice
½ t. cinnamon	

(continued)





Place blueberries in bottom of 9X13 inch pan Cut bread into strips Combine sugar, flour, cornstarch, egg and melted butter in mixing bowl. Place bread strips on top of blueberries in any decorative design Pour mixture over bread strips. Bake at 350* for about 35 minutes or until golden brown. Butter & sugar mixture caramelize over bread strips. You won't know it's bread. This can be made ahead and frozen. Thaw and heat up in oven. Serve with vanilla ice cream

BLUEBERRY YUM YUM

Sophie Dunaway

½ C margarine	3 Tbsp water
2½ C blueberries	1 C all purpose flour
2 C sugar, divided	1 8 oz pkg cream cheese
¼ C water	(softened)
¼ C cornstarch	1 8 oz carton whipped topping
1 C chopped pecans	

Combine blueberries. 1 cup sugar and ¼ cup water in medium saucepan. Cook over low heat until berries are soft. Combine cornstarch and 3 Tsp water in small bowl. Stir well. Add the cornstarch mixture to berries and cook until thickened, stirring constantly. Set aside to cool. Combine flour, margarine and pecans in bowl and mix well. Press evenly into bottom of 9X13 baking dish. Bake at 350 degrees for 20 minutes. Let cool. Combine cream cheese and 1 cup sugar. Beat until smooth. Fold in whipped topping. Spread mixture over crust. Pour blueberry mixture over all and refrigerate

BROWNIES

Kristi (Pitts) Mullen

2 sticks margarine	pinch salt
½ C cocoa	4 eggs
2 cups sugar	1 t vanilla
1 ½ cups plain flour	

Melt margarine and cocoa. Beat sugar and eggs until creamy. Add flour and salt and blend. Now add melted butter and cocoa. Beat until well blended. Add vanilla. Cook in greased sheet pan at 350° for 25 minutes. Spread one small jar marshmallow cream over hot brownies. ICING: One box xx sugar, one stick margarine, 3 T cocoa, 6 T milk, 1 t vanilla. Melt margarine, cocoa and milk. Add to sugar and blend. Add vanilla. Spread over cooled brownies.





BUSTER BAR DESSERT

Betty Cady

¾ lb. Oreo cookies crushed
 ½ c melted butter
 ½ gallon ice cream
 ½ c Spanish peanuts
 2 c powdered sugar

1 ½ c evaporated (large can)
 ½ c butter
 ¾ c chocolate chips
 1 t vanilla

(Layer 1) Mix cookies and butter. Press into 9X13 pan. Refrigerate one hour. (Layer 2:) Spread ice cream over cookies (Layer 3) Peanuts (Layer 4:) Mix powdered sugar, milk, butter and chocolate chips. Boil for 8 minutes stirring constantly. Add vanilla. Cool. Pour over frozen dessert. Freeze overnight.

BUTTER CRUNCH

Pauline Dickerson

½ C butter or margarine
 1 C flour

½ C nuts
 ¼ C brown sugar (packed)

Mix all together. Bake in 9X13 pan at 400 degrees for 12-15 minutes. Stir. Makes 2½ cups. This is good sprinkled on ice cream, applesauce or fruit.

CHEWY CHERRY STUFF

Mary Fae Poils

6 egg whites
 2 t. vanilla
 ¾ t. cream of tartar
 2 C sugar
 2 C crushed saltines (about 45
 crackers)

¾ C finely chopped nuts
 12 oz Cool Whip
 1 can (21 oz) cherry pie filling

Beat egg whites until frothy. Add cream of tartar. Gradually add sugar and beat until stiff. Fold in crackers, nuts and vanilla. Spread in 11X14 baking dish. Bake at 350 degrees for 25 minutes. Cool completely, then spread with Cool Whip. Top Cool whip with pie filling. Chill for several hours or overnight.





CHERRY BANANA YUM YUM

Sally Davis

2 sticks butter or margarine
2 C, plain flour
1 C. pecans
2 t. vanilla
6 or 7 bananas

12 oz Cool Whip
1 ½ C sugar
8 oz cream cheese
16 oz can cherry pie filling (or
your favorite)

Melt butter over low heat. Add flour, pecans and vanilla. Press mixture into 9 X 13 baking dish. Bake at 400 degrees for 15-20 minutes. When crust is cool, slice bananas on top. Soften cream cheese, add sugar. Mix well, fold in Cool whip. Spread this over the bananas. Pour pie filling over cool whip and chill. Eat!

CHESS SQUARES

Shirley Staples

1 box yellow cake mix
3 eggs (divided)
1 stick melted oleo
½ C. chopped nuts

1 box confectioners sugar (save
¼ C to sprinkle on top)
1 8 oz pkg cream cheese

Mix cake mix, 1 egg, melted oleo and nuts. Press into 11X14 inch pan. Set aside. Mix confectioners sugar, cream cheese and 2 eggs together well. Pour on top of crust. Bake at 325 degrees 25-30 minutes until golden brown. Sprinkle ¼ cup of confectioner sugar on top. Cut in squares.

CHOCOLATE CHIP CHEESE SQUARES

Marguerite Flowers

2 rolls Pillsbury chocolate chip
cookies
2 large eggs

2 tsp. vanilla
1 cup sugar
2 8 oz pkg. cream cheese

Mix cream cheese, eggs, vanilla and sugar together. Thinly slice one roll of cookies and line bottom of 9x13 inch greased pan. Spread cream cheese mixture on top of cookies. Then thinly slice other roll of cookies and put on top of cream cheese mixture. Bake for 40-45 minutes at 350 degrees until top is lightly browned.





CHOCOLATE FUDGE SQUARES

Mrs. Johnnie Moak

4 Eggs	1 tsp vanilla
1/3 C. cocoa	1 pkg, marshmallows
2 sticks margarine	1 box confectioners sugar
2 C. sugar	1/2 stick oleo
1 1/2 C self rising flour	1/3 C. cocoa
1 1/2 C. pecans	1/3 C. milk or cream
pinch of salt	

Combine eggs, sugar, flour, salt and vanilla. Melt oleo and cocoa in skillet and add to dry ingredients. Mix well and add nuts. Bake at 350 degrees for 30 minutes in 9X13 inch pan. Cover with marshmallows and return to oven for about 10 minutes. Let marshmallows melt slightly. ICING: Melt oleo with 1/3 cocoa. Add confectioner sugar (sifted) 1 1/2 tsp. vanilla. Gradually add 1/3 C milk. Mix well until creamy and smooth. Spread on chocolate.

CHOCOLATE SAUCE

Betty Cady

1 1/2 squares sweet chocolate	2/3 C. sugar
1/4 C. oleo	pinch of salt
1 small can evaporated milk	1 tsp vanilla

Melt chocolate and oleo together. Remove from heat and add evaporated milk, sugar and salt. Cook 3 minutes. Add 1 tsp. vanilla. Serve over ice cream. Serve warm.

CHOCOLATE HEAVENLY HASH

Peggy Hughes

2 sticks oleo	1 C. pecans
2 C. sugar	Jar marshmallow creme
2 Tbsp. cocoa	4 Tbsp cocoa
1 1/2 C. self rising flour	1 Box powdered sugar
1 tsp. vanilla	1/2 stick oleo
4 eggs	1 tsp vanilla

Melt oleo with cocoa. Add in all other ingredients. Bake at 350 degrees in 9X13 pan until brownie consistency. Spread marshmallow creme on top. ICING: Melt 1/2 stick oleo and 4 Tbsp cocoa together. Add powdered sugar. Mix well. If too stiff, add a little milk.





CRACKER JACKS

Cindy Coon

1 gallon popped corn
2 C. brown sugar
1 C. margarine
1 tsp. salt

½ C. white Karo syrup
2 tsp. vanilla
½ tsp baking soda
1 pkg peanuts (optional)

Boil brown sugar, margarine, salt and syrup for 4 minutes, stirring constantly. Remove from heat and add vanilla and soda. Stir and pour over corn and peanuts. Mix well. Put in large flat pans and place in 250 degree oven for one hour. Stir every 15 minutes. Store in tightly closed container.

CRAN-APPLES

Mrs. Homer (Thelma) Holmes

3½ c. water
3 c. sugar
½ c. red hot cinnamon drops

8-10 Winsap apples
1 pkg cranberries
¼ tsp. salt

Dissolve cinnamon drops in the water and add sugar. Bring to a boil. Quarter and core apples, but do not peel. Add apples to water and cook until peeling is tender. Add cranberries and cook until berries pop open. This is very good with ham, baked chicken or turkey.

CREAM CHEESE CRESCENT SQUARES

Meralyn Peterson

2 cans crescent rolls
2 (8 oz.) blocks of cream
cheese, slightly softened
1 c. sugar
1 egg

1 tsp. vanilla extract
½ c. butter or margarine
½ c. sugar
1 tsp. cinnamon
½ c. pecans, optional

Lightly spray 9 x 13 glass dish with Pam. (I use Metal). Open one can of crescent rolls and leave stuck together. Lay it in the dish and press to push it out to the corners and sides - pinch together if it starts to separate. Mix cream cheese, sugar, egg and vanilla. Mix with mixer until smooth. Pour onto crescent rolls and spread around. Put other can of rolls on top. Might be a good idea to mask it and spread it out before you lay it on top. Melt ½ cup butter or margarine and brush on top of rolls. Mix ½ c. sugar and 1 tsp. cinnamon. Sprinkle around on top of the margarine already melted on the crescent rolls. You may put
(continued)





½ c. chopped pecans on top if desired. Bake at 350 degrees for 30 minutes. If served warm, it will be runny. If served cold or room temperature, it will be more like cheesecake.

CUSTARD SAUCE

Evelyn Wood

¼ c. sugar	2 egg yolks or 1 whole egg
1 Tbsp. cornstarch	2 c. milk
¼ tsp. salt	1 tsp. vanilla

Mix dry ingredients in top of double boiler. Mix in egg. Slowly add milk. Cook over boiling water, stirring constantly, until slightly thickened (about 5 minutes) Remove from heat and cool. Add vanilla. Do not overcook.

DISAPPEARING MARSHMALLOW BROWNIES

Carolyn Ellis

½ c. butterscotch chips	½ tsp. vanilla
¼ c. butter	1 egg
¾ c. flour	1 c. miniature marshmallows
⅓ c. brown sugar	1 c. chocolate chips
1 tsp. baking powder	¼ c. chopped nuts
¼ t. salt	

Heat oven to 350 degrees. 9X9 pan. Melt butterscotch chips and butter over medium heat, stirring. Cool to lukewarm. Add flour, brown sugar, baking powder, salt, vanilla and egg to mixture. Fold in marshmallows, chocolate chips and nuts. Use minimum number of strokes. Spread in greased pan. Bake for 20-25 minutes. Center will be jiggy but becomes firm when cool.

DUTCH APPLE DESSERT

Ruth Berry

¼ c. butter	¼ c. lemon juice
1 ½ c. graham cracker crumbs	1 can apple pie filling
1 can sweetened condensed milk	½ t. cinnamon
1 8 oz carton sour cream	¼ c. chopped nuts

Preheat oven to 350 degrees. Melt butter in 9X13 baking dish in oven. Add graham cracker crumbs and mix well. Press crumbs in bottom of

(continued)





pan. Mix condensed milk, sour cream and lemon juice. Pour this mixture on top of graham cracker layer. Spread pie filling evenly on top. Bake for 20-25 minutes or until set. Mix cinnamon and nuts and sprinkle on top. Return to oven for another 5 minutes to roast nuts. Can be served hot or cold.

FOUR LAYER DELIGHT

Marguerite Flowers

1 c. flour	1 c. powdered sugar
1 stick oleo	1 c. cool whip
1 c. nuts, chopped	Mix and spread on cooled crust.
Mix and press in bottom of 9X13 dish. Bake @350 for 15 minutes. Cool.	2 pkgs. (3oz) butterscotch or chocolate instant pudding mix
1 8 oz pkg cream cheese	3 c. milk

Mix pudding and milk. Put on top of cream cheese mixture. Top with cool whip. Sprinkle chopped nuts on top. Refrigerate overnight.

EASY BROWNIES

Sandra Hammond

2 C. sugar	4 eggs (beaten)
1½ C. plain flour	2 Tsp. vanilla
½ C. cocoa	1 C. nuts (optional)
1 C. margarine	

Stir dry ingredients together; add margarine and beaten eggs. Stir well. Add vanilla and nuts. Pour into greased and floured 9 X 13 pan. Bake at 350 degrees for 35-40 minutes. Makes 2 dozen.

BUTTERFINGER ICE CREAM

Lucy Rives

3 eggs	1 c. crunchy peanut butter
2 c. sugar	3 to 4 qt. milk
1 tsp. vanilla	6 Butterfinger bars (frozen), crushed
1 can sweetened condensed milk	

Mix eggs, sugar, vanilla, condensed milk, and peanut butter. Blend well; add small amount of milk. Pour into freezer. Add milk to "fill line" on freezer can. Add frozen crushed candy bars just before you are ready to freeze or they will sink to bottom





BUTTER PECAN ICE CREAM

Peggy Roberts

2 c. chopped pecans
3 Tbsp. butter or margarine
3 cans (14 ½ oz) evaporated milk
2 ½ c. sugar
1 tsp vanilla
2 quarts milk
2 (3 ¾ oz) pkg. butter pecan
instant pudding mix

Sauté chopped pecans in butter, stirring constantly, about 5 minutes or until toasted. Set aside to cool. Combine remaining ingredients. Pour mixture into 6 quart ice cream freezer. Freeze. Yields about 1 ½ gallons

CHOCOLATE MINT ICE CREAM

Mrs. Melvin Smith

2 c. sugar
4 eggs (beaten)
¼ t. salt
4 13 oz cans evaporated milk
1 6 oz. bar milk chocolate,
grated
1 ½ t. mint extract
green food coloring

Gradually add sugar to eggs, beating until stiff. Stir in salt, evaporated milk, chocolate and mint extract; add food color to desired shade of green. Pour mixture into one gallon freezer can. Let ripen at least 2 hours.

HOMEMADE VANILLA ICE CREAM

Peggy Hughes

7 eggs
2 ½ c. sugar
1 can sweetened condensed
milk
1 can evaporated milk
1 ½ quart sweet milk
3 tsp. vanilla

Beat eggs and sugar on high speed for 10 minutes. Add other ingredients. Freeze. Enjoy!





ICE CREAM SANDWICH DESSERT

Jo Patrick

Line Bottom of 9 x 12 Inch dish with ice cream sandwiches-- (chocolate with vanilla ice cream)
 Top with Cool-Whip
 Top Cool Whip with a few chopped pecans
 Drizzle ½ jar chocolate and ½ jar caramel syrup on top of Cool Whip

Top with remaining chopped pecans--as many as you prefer
 Put in freezer and freeze before serving!
 Optional: Add a few chopped red cherries for garnish

MAMA'S ICE CREAM

Sandra Walker
Johnnie Moak

2 cans sweetened condensed milk
 2 quarts milk
 1 cup sugar

1 Tbsp. vanilla
 1 medium cool whip
 2 pkg. frozen fruit

Mix all together. Put in 4 quart freezer and freeze. NOTE: You can add any number of eggs, but this is a no cook recipe. I don't like the idea of raw eggs. VARIATIONS: For chocolate: Add 2 cans Hershey chocolate syrup; For vanilla omit fruit; For peach: Add 2 boxes frozen or 1 quart fresh peaches; For banana-cherry; Add 6 bananas mashed and 1 bottle of cherries; For fig: Add 2 cups fresh peeled and mashed figs;

FRUIT PIZZA

Louise Brantley

1 Box Duncan Hines golden sugar cookie mix
 8 oz soft cream cheese
 1 c. sugar (divided)
 ½ tsp. vanilla

2 Tbsp. cornstarch
 ¼ tsp. salt
 1 c. orange juice
 Assorted fruits in season

Prepare cookie mix according to direction for rolled cookies (no water). Press into bottom of pizza pan. Bake at 375 degrees for 12 minutes or until brown. Let cool. MIX: cream cheese, ½ cup sugar and ½ tsp. vanilla. Spread over cookie mix. GLAZE: Mix ⅔ cup sugar, 2 Tbsp. cornstarch ¼ tsp. salt. Add 1 cup orange juice. Boil until thick. Cool for (continued)





5 minutes. Arrange fruit (strawberries, bananas, kiwi, grapes cut in half, pineapple, red cherries.(Do Not use mandarin oranges) Pour glaze over fruit.

FRUIT PIZZA

Jo Haynes

1 14 oz can sweetened
condensed milk
½ c. sour cream
¼ c. lemon juice
1 tsp. vanilla flavor
½ c. margarine or butter
softened

¼ c. firmly packed light brown
sugar
1 c. unsifted flour
¼ c. quick cooking oatmeal
¼ c. finely chopped nuts
assorted fresh fruits

Preheat oven to 375 degrees. In medium bowl, combine condensed milk, sour cream, lemon juice and vanilla; mix well. Chill. In a large mixing bowl, beat margarine and sugar until fluffy; mix in flour, oats and nuts until thoroughly blended. On lightly oiled pizza pan press dough into 12 circle, forming rim around edge. Prick with fork. Bake 10-12 minutes or until golden brown. Cool. Spoon filling evenly over crust. Arrange fruit on top of filling. Chill before serving.

GRANDMA'S LEMON PUDDING

Lynn Lee

3 Tbsp. butter
¾ c. white sugar
2 Tbsp flour
3 Tbsp. lemon juice

2 tsp. lemon rind, grated fine
1 c. milk
2 eggs, separated

Preheat oven to 325 degrees. Cream butter; add sugar, flour, lemon juice and rind. In another bowl, beat egg yolks and add milk. Mix this into first bowl. Beat egg whites until stiff. Fold into mixture. Do not break up too much. Put into greased casserole dish (round) Place dish in a pan of water. Bake in slow oven for 45 minutes





HOLIDAY MINCEMEAT

William Frier

- | | |
|--|--|
| 2 lbs lean brisket of beef | ½ C diced orange peel |
| 2 t salt | 1 cup granulated sugar |
| ½ lb beef suet | ½ C lemon peel |
| 2 cups seedless raisons | 1 t each ground nutmeg and
cinnamon |
| 2 cups dried currants | ½ t allspice |
| 4 cups peeled, seeded, chopped
apples | ½ t ground cloves |
| ½ C diced citron | cognac, brandy or other spirits |

Place brisket in large pot and cover meat with water. Bring the water to boil, add 1 tsp of salt and reduce heat to simmer. Cook meat for 2½ - 3 hours, or until it can be shredded with 2 forks. Drain meat. Shred brisket. In a food mill or meat grinder fitted with fine attachment, grind beef suet until fine, and mix the shredded meat. Mix beef/suet mixture with all remaining ingredients except cognac or brandy and place into large crock with tight fitting lid. Then add cognac/brandy until just covering. Place lid and store in cool area, checking on it once a week adding brandy as needed. My family would make this on Nov 1 of every year, thus having mincemeat for pie for Thanksgiving with enough leftovers for mincemeat cookies and pie for Christmas and New Years.

HOT CURRIED FRUIT

Twyla Jackson

- | | |
|---------------------------------|-----------------------------|
| 1 large can Bartlett pears | 1 stick butter or margarine |
| 1 large can peaches or apricots | ¾ c. light brown sugar |
| 1 large can chunk pineapple | 1 tsp. curry powder |
| 1 small jar red cherries | |

Drain fruit thoroughly. (this is very important) Mix all fruit together in baking dish. Melt butter; add sugar and curry. Pour over fruit and bake 1 hour at 325 degrees uncovered. Serves 8

HOT FRUIT CASSEROLE

Deborah White Duncan

- | | |
|-----------------------------|----------------------------|
| 1 orange | 1 8 oz can pitted cherries |
| 1 lemon | 1 8 oz carton sour cream |
| 1 8 oz can apricots | 3 Tbsp. brown sugar |
| 1 8 oz can pineapple chunks | nutmeg |
| 1 8 oz can sliced peaches | |

(continued)





Grate orange and lemon rinds into brown sugar. Cut orange and lemon into thin slices. Mix with other fruits that have been drained. Layer into 1 1/2 quart casserole dish; sprinkle with sugar and dash of nutmeg Bake at 300 degrees for 30 minutes. Top with sour cream. Fruit makes a good topping for pound cake, also the casserole makes a good side dish for brunch..

HUSBAND'S DELIGHT

Karen Beck

1 1/2 c. plain flour	1/2 c. Cool Whip
1 1/2 sticks margarine	6 oz chocolate instant pudding
3/4 c. pecans (chopped)	3 cups cold milk
8 oz cream cheese	Cool whip for topping
1 c. confectioners sugar	

Melt margarine; add flour and pecans and pat into a 9 X 13 dish. Bake at 350 degrees for 25 minutes. Mix 8 oz. cream cheese, 1 cup confectioners sugar and 1/2 cup cool whip. Spread on top of cooled crust. Mix 6 oz. chocolate pudding with cold milk according to pkg. directions. Spread on top of mixture. Top with remaining Cool Whip

ORANGE-PINEAPPLE SHERBET

Lenda Tanner Gates

1 2 Liter bottle orange soda	1 large can crushed pineapple
1 can sweetened condensed milk	

Mix all together and freeze in ice cream freezer. Delicious, low calorie and easy to take on picnics.

PEANUT BUTTER STICKS

Meralyn Peterson
Thelma Holmes

Loaf of bread	3/4 c. cooking oil
1 c. peanut butter	crushed cornflake crumbs.

Trim crust from bread. Cut slices into 4 or 5 thin strips. Space out on large cookie sheet. Put in oven at 250 degrees and let bread dry out until it is totally crunchy. This is essential. Make syrup out of peanut butter and oil. Heat and stir until peanut butter melts. Drop bread sticks, 6 -8 at a time, in this syrup and coat. Remove and roll in crushed

(continued)





cornflakes crumbs. You can put the sticks in a brown paper bag and carefully toss them. They are thin and they tend to break, but they are still good. Cool and store in tight container. These keep crispy indefinitely. Mucho Burno.

PINEAPPLE CASSEROLE

Mrs. Homer (Thelma) Holmes

1 large can crushed pineapple	4 oz grated cheese
¾ c. sugar	1 /2 stick oleo
3 Tbsp. flour	10 saltine crackers, crushed

Stir the first 4 ingredients together and pour into casserole dish. Bake for 20 minutes at 350 degrees. Melt oleo and add cracker crumbs. Stir and put on top of casserole. Bake until brown, about 20 minutes. Serve hot. Delicious with ham, chicken or turkey.

PISTACHIO DESSERT

Dimple Smith

1 small box Ritz crackers, crushed	1 cup milk
1 stick oleo	1 quart and 1 pint vanilla ice cream
1 pkg. pistachio instant pudding mix	8 oz Cool whip
	3 Heath candy bars

Mix cracker crumbs and oleo together. Pat into 9X13 dish. Bake at 350 degrees for 10 minutes. Mix pudding with milk. Add to ice cream that is semi-soft. Pour onto cracker crust and freeze. Top with cool whip. Sprinkle crumbled Heath bars over top.

RICE PUDDING

Evelyn Wood

¾ c. sugar	2 c. milk
2 Tbsp. plain flour	3 Tbsp. butter
dash of salt	raisins
2 eggs	2 c. cooked rice
1 tsp. vanilla	

Mix eggs, sugar, vanilla, flour, salt and milk. Butter casserole dish. Put rice in dish, add raisins. Pour mixture over rice. Dot butter on top. Bake 10 minutes at 450 degrees. Reduce oven to 350 degrees and bake for 50 minutes





RICH AND DELICIOUS BARS

Sandra Hammond

14 oz Kraft caramels
2/3 c. evaporated milk (divided)
6 oz semi-sweet chocolate chips
1 box German chocolate cake mix

3/4 c. melted margarine
1 c. chopped nuts

In microwave, melt caramels with 1/3 cup evaporated milk; set aside. Grease and flour a 9X13 inch pan. Mix cake mix, margarine, 1/3 cup evaporated milk and nuts. Press half of this dough into pan. Bake for 6 minutes at 350 degrees. Remove from oven and sprinkle chocolate chips over crust. Spread caramel mixture over chocolate. Drop remaining dough over caramels. Bake at 350 degrees for 15-18 minutes. Cool slightly and refrigerate for 30 minutes before cutting.

SCALLOPED PINEAPPLES

Doris Holder

4 Cups fresh bread crumbs
One 20-oz can pineapple chunks--undrained

3 beaten eggs
1 1/2 Cups sugar
1 Cup melted oleo

Toss together bread crumbs and pineapples. Place in greased 2 quart baking dish. Combine remaining ingredients and pour over pineapples and bread crumbs. Bake at 350° for 30 minutes.

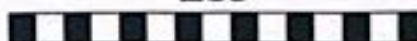
SCALLOPED PINEAPPLE

Karen Beck
Dorothy McFarland
Barbara Manley

4 cups fresh bread crumbs
1 20 oz can pineapple chunks (drained)

3 eggs beaten
2 cups sugar
1 cup butter melted

Toss together bread crumbs and pineapple chunks. Place in a greased 2 quart baking dish. Combine remaining ingredients and pour over pineapple. Bake at 350 degrees for 30 minutes.





SPICED BAKED APPLES

Shirley Staples

- | | |
|------------------------------------|---------------------------|
| 4 medium baking apples (cored) | 1 tsp. ground cinnamon |
| ½ c. Karo light or dark corn syrup | 1 tsp. vanilla |
| ¼ c, margarine, melted | ¼ tsp. ground nutmeg |
| | ¼ c. brown sugar (packed) |

Starting from stem end, peel apples ⅓ of the way down. Place in 8X8x2 inch baking dish. In bowl, stir together corn syrup, margarine, sugar, cinnamon, vanilla and nutmeg. Spoon over apples. Bake at 350 degrees for 45 minutes, basting often, until tender. Makes 4 servings

MINI BLUEBERRY TARTS

Virginia Pennington

- | | |
|---------------------------|-----------|
| 2 refrigerated pie crusts | Cool Whip |
| blueberry pie filling | |

Roll out pie crust and cut with a 2½ inch star-shaped cutter and fit into lightly greased miniature muffin pans. Bake at 350° for 9 minutes or until golden brown. Remove and cool on rack. Put blueberry pie filling in tarts and top with dollop of Cool Whip.

MINIATURE CREAM CHEESE CUPCAKES

Bess Ponder

- | | |
|-----------------------|----------------------------|
| 2 (8-oz) cream cheese | 1 t vanilla |
| ¾ C sugar | 24 vanilla wafers |
| 2 eggs | one can cherry pie filling |

Mix cream cheeses and sugar until creamy. Add eggs and vanilla. Put one vanilla wafer in each cupcake liner. Put 2 tablespoons of mix on top of wafer. Bake at 375°, 12-20 minutes. Let cool. Put tablespoon pie filling on top. Makes 24 Cupcakes.

OATMEAL BANANA CUPCAKES

Barbara Daniels

- | | |
|--------------------------|-------------------------------|
| ½ C sugar | 1 ½ C all purpose flour |
| ½ C butter | 1 t baking powder |
| 2 eggs | 1 t baking soda |
| 3 medium bananas, mashed | ¾ t salt |
| ¾ C honey | 1 C quick cooking rolled oats |

(continued)





Cream sugar and butter. Beat in eggs, bananas and honey. Stir together flour, powder, soda and salt. Add to creamed mixture, beating just until blended. Stir in oats. Fill paper bake cups $\frac{2}{3}$ full with batter. Bake at 350° oven for 20 to 22 minutes. Makes about 24 cupcakes.

PEACH COBBLER

Jo Patrick

1 29 oz can sliced peaches
6 slices of white bread
1 $\frac{1}{2}$ C sugar

2 T flour
1 egg, beaten
1 stick margarine, melted

Preheat oven to 350° Place fruit in baking dish Cut crust from bread and cut each slice into five stripes. Place strips over peaches. Mix sugar, flour, egg and margarine. Blend well and pour over bread strips. I pour about $\frac{1}{4}$ cup peach juice over cobbler before baking.

PINEAPPLE CASSEROLE

Kathleen Hartzog

1 20 oz. can pineapple chunks
 $\frac{1}{2}$ c. sugar
3 Tbsp. flour

1 c. grated cheddar cheese
 $\frac{1}{4}$ c. melted butter or margarine
 $\frac{1}{2}$ c. cracker crumbs

Drain pineapple, reserving 3 Tbsp. of juice. Combine sugar and flour, and stir in reserve pineapple juice. Add cheese and pineapple chunks, mixing well. Spoon into greased 2 quart casserole. Combine melted butter and cracker crumbs, and stir well. Sprinkle cracker mixture over pineapple. Bake at 350 degrees for 20 to 30 minutes. This recipe was clipped from the pages of Southern Living more than 20 years ago and passed around by thousands of Southern cooks.

QUICK APPLE CRISP

Lana Hammond Goins

4 - 5 apples
 $\frac{3}{4}$ c. flour
 $\frac{3}{4}$ c. brown sugar
 $\frac{1}{2}$ tsp. cinnamon

$\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{3}$ c, melted margarine

Peel apples and cut into bite size pieces. Place apples in 9 inch pie pan. Combine dry ingredients. Add melted margarine and mix well with a fork. Spoon flour mixture over apples. Bake at 375 degrees for 35 minutes or until apples are soft. Top with ice cream. Serves 6-8





QUICK APPLE DUMPLINGS

Carol Clay

- | | |
|---|-----------------------------------|
| 2 medium Granny Smith apples | 1 c. sugar |
| 1 (8 count) pkg. refrigerated
crescent rolls dough | 1 c. orange juice |
| 1/8 tsp. ground cinnamon | 1 tsp. vanilla extract |
| 1/2 c. butter | 1/2 c. very finely chopped pecans |

Preheat oven to 350 degrees. Grease an 8 inch square baking dish. Peel and core apples. Cut each apple into fourths. Unroll and separate crescent roll dough. Wrap each apple section in a crescent roll. Place in pan. Sprinkle with cinnamon. Combine butter, sugar and orange juice in a medium sauce pan. Bring to a boil. Remove from heat and stir in vanilla. Pour over dumplings. Sprinkle pecans over top. Bake 30 minutes or until crust is golden and beginning to bubble and apples are tender. To serve, spoon some of the syrup over dumplings. Serve with ice cream.

QUICK CHERRY COBLER

Sandra Hammond

- | | |
|--------------------------|--------------------------|
| 1 can cherry pie filling | 1/8 tsp. nutmeg |
| 2/3 c. pancake mix | 1 egg beaten |
| 2/3 c. brown sugar | 1/4 c. margarine, melted |

Heat oven to 375 degrees. Pour pie filling into 8 inch square baking dish. Combine pancake mix, brown sugar and nutmeg. Stir in egg until all ingredients are moistened. Drop by teaspoons evenly over cherries. Drizzle with melted margarine. Bake 40-45 minutes. Serve warm with vanilla ice cream..

STRAWBERRY SOUP

Virginia Pennington

- | | |
|---|---------------------------------|
| 10 oz frozen strawberries with
juice | 6 oz powdered sugar |
| 10 oz sour cream | 3 oz grenadine |
| 3 oz lime juice | 4 oz sweet cream |
| | 2 t salt, add gradually & taste |

Combine all ingredients. Chill overnight. This is a good dessert with ice cream.





"YUM YUM" DESSERT

Marcia Harrigill

1 8 oz Cool Whip
1 large can crushed pineapple,
drained
1 cup crushed pecans (optional)

1 large can pie filling (your
choice)
1 can sweetened condensed
milk

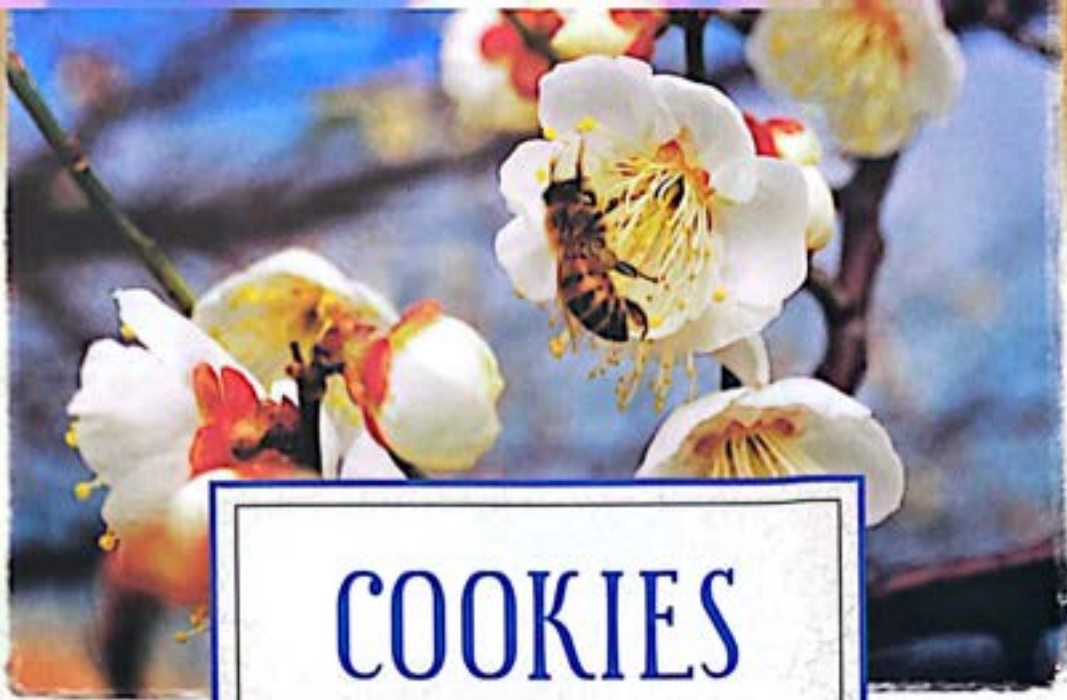
Mix all ingredients together. Pour into 13 X 9 inch dish. Chill overnight.





Recipe Favorites





COOKIES



CANDY

*How sweet are thy
words unto my taste!
yea, sweeter than
honey to my mouth!*

PSALM 119:103

Helpful Hints

- Unbaked cookie dough can be covered and refrigerated for up to 24 hours or frozen in an airtight container for up to 9 months.
- Bake one cookie sheet at a time on the middle oven rack.
- Decorate cookies with chocolate by placing cookies on a rack over waxed paper. Dip the tines of a fork into melted chocolate and wave the fork gently back and forth to make line decorations.
- Some cookies need indentations on top to fill with jam or chocolate. Use the rounded end of a honey dipper.
- Dip cookie cutters in flour or powdered sugar and shake off excess before cutting. For chocolate dough, dip cutters in baking cocoa.
- Tin coffee cans make excellent freezer containers for cookies.
- If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleanup will be easier.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with sugar and use one cup size smaller to pack the brown sugar into its cup.
- Cut-up dried fruit often sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Instead of folding nuts into brownie batter, sprinkle on top of batter before baking. This keeps nuts crunchy instead of soggy.
- Only use glass or shiny metal pans. Dark or nonstick pans will cause brownies to become soggy and low in volume.
- When making bars, line pan with aluminum foil and prepare as directed. The bars can be lifted out, and cleanup is easy.
- Cutting bars is easier if you score the bars right as the pan leaves the oven. When the bars cool, cut along the scored lines.
- Use a double boiler for melting chocolate to prevent it from scorching. A slow cooker on the lowest setting also works well for melting chocolate, especially when coating a large amount of candy.
- Parchment paper provides an excellent nonstick surface for candy. Waxed paper should not be used for high-temperature candy.



COOKIES & CANDY

CEREAL TREATS

Mrs. Homer (Thelma) Holmes

3 cups Golden Graham cereal 1 lb. white chocolate
1 cup pecan or peanuts

Melt white chocolate in a double boiler or microwave oven. Pour over cereal and nuts. Mix well. Drop by teaspoonfuls onto waxed paper. Let cool and store.

CHOCOLATE CRINKLES

Ann Ross

½ cup shortening 2 cup sifted plain flour
1 ¾ cup sugar 2 tsp. baking powder
2 tsp. vanilla ½ t. salt
2 eggs ½ cup milk
2 - 1 oz square unsweetened ½ cup chopped nuts
chocolate (melted) sifted confectioners sugar

Cream shortening, sugar and vanilla well. Beat in eggs, then chocolate. Sift together the dry ingredients; blend in alternately with milk. Add nuts. Chill 3 hours. Form in 1 inch balls. Roll in confectioners sugar. place on greased cookie sheet. Bake at 350 degrees for 15 minutes. Makes 4 dozen

CHOCOLATE FUDGE

Eleanor Renfrow

5 cups sugar 12 oz. pkg. chocolate chips
1 large can Carnation milk 1 tsp. vanilla
1 ½ sticks margarine 1 tsp. salt
36 large marshmallows 3-4 cups pecans whole

In a heavy pot bring sugar and milk to a boil. After it starts to boil, cook and stir for 17 minutes by the clock. Turn off heat; Add 1 ½ sticks margarine. Stir until melted; add marshmallows. Stir until they melt. Add chocolate chips and beat until they melt. Add vanilla and salt. Stir in good. Add pecans. Pour out on a slightly buttered cookie sheet.





CROCK POT CANDY

Doris Holder

- | | |
|--|--|
| 16 oz salted peanuts | 1 bar German Chocolate--baking chocolate |
| 16 oz salted Cashew halves and pieces | 1 pkg Chocolate Almond Bark |
| 1 bag chocolate chips--semi-sweet or milk chocolate--either one works fine | 1 pkg White Almond Bark |

Place peanuts/cashews in crock pot. Add chocolate chips, German Chocolate, Chocolate Bark and White Almond Bark. Turn Crock Pot on lowest setting--low or warm---and heat until melted--about 2-3 hours. Meanwhile, cover all available counter space with wax paper or parchment paper (I prefer parchment). This makes a LOT OF CANDY! When chocolate has melted, stir the mixture well and drop by spoonfuls onto paper and let harden. Store in very large--or several---airtight containers. It will be good for a couple of weeks.

DIVINITY

Sherrion Johnson

- | | |
|---------------------|------------------------------|
| 3 egg whites | $\frac{3}{4}$ cup white Karo |
| 3 cups sugar | $\frac{3}{4}$ tsp. vanilla |
| 1 cup boiling water | 1 cup chopped pecans |

Boil water, add Karo and sugar. Cook until it reaches 250 degrees on candy thermometer. Have egg whites beaten. Add candy mixture to egg whites. Beat until candy loses its gloss. Add vanilla and pecans. Dip out quickly on buttered wax paper.

DIVINITY

Eleanor Renfrow

- | | |
|-------------------------|----------------|
| 4 cups sugar | 3 egg whites |
| 1 cup white Karo | 1 tsp. vanilla |
| $\frac{3}{4}$ cup water | 2 cups nuts |

Cook sugar, Karo and water until it forms a hard ball when dropped in cold water Slowly pour syrup into egg whites, beating as you pour. Add nuts and vanilla. Beat until it loses its gloss..





DIVINITY

Lesa Hammond Shuping

3 cups sugar
½ cup Karo
⅔ cup water
1 tsp. vanilla

⅓ tsp. salt
2 egg whites
1 cup nuts

Cook, sugar, water and Karo on medium to high heat until it will spin a thread. Beat egg whites in a separate bowl; slowly add syrup to the egg whites and beat until it begins to set. Add nuts and vanilla. Drop on waxed paper or pour into 9 X 13 dish.

DOUBLE DECKER FUDGE

Twyla Jackson

12 oz pkg. peanut butter chips
¼ cup melted butter
½ cup cocoa
1 tsp. vanilla

4½ cup sugar
1 7 oz jar marshmallow creme
12 can evaporated milk
¼ cup butter

Line a 9 x 13 pan with foil. Place half peanut butter chips in a bowl and set aside. In medium bowl blend ¼ cup melted butter, cocoa and vanilla until smooth. Add other half of peanut butter chips. In a heavy 4 quart saucepan combine sugar, marshmallow creme, evaporated milk and ¼ cup butter. Cook, stirring constantly over medium heat until mixture comes to a rolling boil; Boil for 5 minutes. Remove from heat immediately. Add half of hot mixture to bowl with peanut butter chips only. Beat until chips are completely melted. Spread evenly in prepared pan. Pour remainder of hot mixture over cocoa. Beat cocoa mixture until chips are melted and mixture thickens. Spread evenly over top of peanut butter layer. Cool; remove from pan. Remove foil and cut into squares. Store in airtight container in a cool dry place. Makes about 4 pounds.

DREAM BALLS

Jean Chance

1 stick oleo
¾ cup sugar
1 pkg. chopped dates
2 egg yolks, beaten
1 cup pecans

2 Tbsp. Marshmallow cream
1 tsp. vanilla
2 cups Rice Krispies
powdered sugar or flaked
coconut

(continued)





Cook oleo, sugar, dates, egg yolks, pecans and marshmallow cream in an iron skillet on low heat from 5 to 10 minutes. Add vanilla and Rice Krispies. Shape into balls and roll in powdered sugar or flaked coconut. Yield 25-30 balls.

FUDGE

Patsy Rogers

2 cups sugar
¾ cup evaporated milk
2 Tbsp. butter
½ tsp. salt

12 oz chocolate chips
1 tsp. vanilla
2 cups chopped pecans

Bring sugar, milk, butter and salt to a boil; stir continuously. Boil for 2 minutes. Remove from heat and add chocolate chips, vanilla and pecans. Stir until chips are melted. Pour into a greased 8 inch square pan and chill until firm.

HAWAIIAN FUDGE

Alma Rae Embry

2 cups sugar
1 small can crushed pineapple
(drain well)
½ cup thin cream

1 Tbsp. butter
½ cup chopped pecans
2 - 3 drops green food color
(optional)

Mix all ingredients except pecans. Cook to a soft ball stage; cool. Beat until creamy; add nuts. Pour into buttered dish and cut, Can be dropped on wax paper.

HOLLY WREATHS

Jennifer Wilkinson

2½ cups corn flakes
½ stick butter
16 large marshmallows

½ tsp. vanilla
¾ tsp. green food coloring

Melt butter, vanilla and marshmallows. Add food color. Take off heat and add corn flakes. Stir well until all flakes are coated. Drop by teaspoons on aluminum foil. Top each with three red hots.





MARTHA WASHINGTON

Jo Haynes

1 can Sweetened condensed milk
 1 stick margarine
 2 boxes powdered sugar
 1 cup coconut

1 Tbsp. vanilla
 1 cup pecans, chopped
 1 pkg Bakers unsweetened chocolate
 ¼ pound paraffin (wax)

Mix condensed milk and melted margarine; add powdered sugar, vanilla, coconut and pecans. Roll into small balls; chill. Melt chocolate and paraffin in top of double boiler. Place toothpick in candy and dip in chocolate. Hold by toothpick until chocolate has hardened. Place on wax paper.

PEANUT BUTTER BALLS

Pam Courtney

2 cups smooth peanut butter
 1 ½ boxes powdered sugar
 2 sticks oleo (softened)

1 large pkg. chocolate chips
 1 stick paraffin

Mix peanut butter, oleo, and sugar until smooth. Roll into balls and chill overnight. Melt chocolate chips and paraffin in double boiler. Put toothpick into balls and dip into mixture leaving top uncovered.

PEANUT BRITTLE

Sandra Hammond

3 cups sugar
 1 cup white Karo

1 quart shelled raw peanuts
 3 teaspoons baking soda

Combine sugar and Karo in heavy saucepan. Cook until sugar is dissolved. Add peanuts. Continue cooking until mixture reaches hard crack stage (285 degrees on candy thermometer) Remove from heat and add baking soda. Stir for 3 minutes. Pour on lightly greased cookie sheet. Spread out to break bubbles. Cool and break into pieces. Store in airtight container. Makes about 3 pounds.

PEANUT CLUSTERS

Pam Courtney

8 oz chocolate chips

8 oz unsalted peanuts

(continued)





Melt chocolate chips in microwave. Add peanuts; Mix well. Drop on wax paper in clusters. Yield 2 dozen

PEANUT DELIGHTS

Patsy Rogers

12 oz chocolate chips **2 cups salted peanuts**
¾ cup sweetened condensed
milk

Melt chocolate chips. Add milk and peanuts. Drop by teaspoons onto wax paper. Chill

PECAN ROLL

Sandra Hammond

2 cups marshmallow cream **2 tsp. cream**
3½ cups powdered sugar **2 cups toasted pecans (finely**
2 tsp. vanilla **chopped)**
1 pound soft caramels

In large bowl combine marshmallow cream, powdered sugar and vanilla. Stir until it becomes too stiff then knead with your hands until all the sugar is mixed in. Divide the candy into 8 equal parts and roll into logs about 1 inch in diameter. Place on waxed paper and freeze for at least one hour. After logs are frozen, melt caramels and cream in microwave, stir until smooth. Put pecans in a shallow pan. Place toothpick in log, dip in caramel and roll in pecans until totally covered. If caramel gets too stiff, microwave it again briefly. Repeat with all logs, then return to freezer for 30 minutes. Once they are firm you can slice into rounds.

PRALINES

Nella Gabriel

2 cups sugar **½ Tbsp. vanilla**
4 Tbsp. white Karo **2 cups pecans**
¾ cup evaporated milk **1 Tbsp. butter**
¼ tsp. soda

Mix sugar, karo and milk. Let come to a boil; add soda. Stir. Be careful as it will foam to top of pot. Remove from heat until foam goes down. (Soda gives it the brown color) Cook to soft ball stage. Remove from stove; add vanilla and butter. Let cool until hand can be put on bottom of pan. Beat until it loses its gloss. Add nuts while beating. Have to
(continued)





work fast, drop by spoon onto wax paper. If it gets too hard put over hot water until it gets soft again. Watch carefully.

PRALINES CANDY

Jerry Hughes

1 box brown sugar
2 Tbsp. Karo
2 cups pecans

1 tsp. vanilla
½ cup boiling water

Mix all ingredients. Cook, stirring constantly until makes a firm ball in water. Stir until creamy. Drop on wax paper.

SWEET NOTHINGS - RICE CHEX SWEET

Sonya Sebren

1 Box Rice Chex
½ stick butter
1 bag chocolate chips

1 jar creamy peanut butter
1 box confectioners sugar

Melt butter, chocolate chips and peanut butter in saucepan. Pour over Chex and stir gently. Put confectioner sugar in a large bag. Pour Chex into bag and shake to cover.

TURTLE CANDY

Lee Ferrell

1 14 oz bag Kraft caramels
3 T. evaporated milk
3 cups pecans (chopped)

6 Hershey bars
¼ bar paraffin

Microwave caramels and milk together until melted. Mix in 3 cups pecans. Stir well. Drop by spoonfuls onto wax paper. Place in freezer to get very cold. Melt Hershey bars and paraffin in double boiler. Dip candy into chocolate, place on wax paper.

TIGER BUTTER CRUNCH

Sandra Hammond

1 pound white chocolate bark
½ cup crunchy peanut butter

6 oz. semi sweet chocolate
chips

Melt white chocolate in microwave. Stir in peanut butter. Spread on greased 10 X 15 cookie sheet. Melt chocolate chips in microwave. Drop
(continued)



by spoonfuls randomly up top of white chocolate. Use a spatula to swirl chocolate throughout the white chocolate. Chill until hardened. Break into pieces. Store in airtight container.

WHITE TRASH

Pam Courtney

1 cup peanut butter
1 stick butter
1 bag milk chocolate chips

1 box Rice Chex (medium size)
½ box confectioners sugar

Melt peanut butter, chocolate chips and butter in bowl in microwave. (approx. 1 minute on high) Pour cereal in bowl and stir to coat each piece. Pour ½ bag of powdered sugar in a large thick paper bag: add chex mix. Shake well. You may want to shake outside. It can be messy. After cereal is coated with sugar, place on wax paper to thoroughly dry.

AMBROSIA COOKIES

Jane Merritt

submitted by: Kathleen Hartzog

1 cup butter or margarine,
softened
1 cup packed brown sugar
1 cup sugar
2 eggs
2 cups all purpose sifted flour
1 ½ cups uncooked regular oats
2 tsp's. baking power
½ tsp. baking soda
½ tsp. salt

1 cup chopped dates
1 cup golden raisins
1 cup flaked coconut
1 cup chopped pecans
1 tsp. grated orange rind
1 tsp. lemon rind
1 tsp. vanilla extract
½ tsp. orange extract
4 dozen candied cherries,
halved

Cream butter: gradually add sugars, beating at medium speed with electric mixer. Add eggs, one at a time, beating well after each addition. Combine flour and next four ingredients, mix well. Add flour mixture and remaining ingredients, excepts cherries, to creamed mixture and stir well. Drop by rounded tsp's. 2 inches apart onto lightly greased cookie sheets. Press cherry half into each cookie. Bake at 325 degrees for 10 to 12 minutes.





BROWNIES SUPREME

Mrs. Homer F. Holmes

4 eggs
 2 c. sugar
 1 c. melted oleo
 1 heaping c. flour
 ½ c. cocoa

1 tsp. vanilla
 ½ tsp. baking powder
 1 c. chopped nuts
 ½ tsp. salt

Beat eggs and add other ingredients. Bake in greased, floured aluminum 9 x 13 inch pan. Bake at 350 degrees for about 35 minutes. Center will be moist. Let cool and cut in squares.

BUFFALO CHIP COOKIES

Jo Patrick
Gladys Barnett

1 c. oleo
 1 c. shortening
 1 box light brown sugar
 2 c. oatmeal
 1 12 oz pkg chocolate chips
 2 c. sugar
 4 eggs

2 tsp. vanilla
 4 c. plain flour
 2 tsp. baking soda
 1 c. chopped pecans
 1 c. coconut
 2 tsp. baking powder
 2 c. Rice Krispies

Cream oleo and shortening; add brown sugar, eggs, sugar and vanilla. Sift and add the flour, baking powder, baking soda; add oatmeal, chocolate chips, pecans, Rice Krispies and coconut. Drop by tablespoon onto ungreased cookie sheet. Bake 15 minutes at 350 degrees. Let cool for 5 minutes before removing from cookie sheet.

BUFFALO CHIP COOKIES

Jennifer Wilkinson
Sophie Dunaway
Donna Doyle

1 c. oleo
 1 c. shortening
 1 box brown sugar
 2 c. oatmeal
 1 (6 oz) pkg. chocolate chips
 2 c. sugar
 4 eggs

2 tsp. vanilla
 4 c. plain flour
 1 c. pecans
 2 tsp. baking soda
 1 c. coconut
 2 tsp. baking powder
 2 c. Rice Krispies

(continued)





Cream oleo and shortening; add brown sugar, eggs, sugar and vanilla. Sift and add the flour, baking powder and soda. Add oatmeal, chocolate chips, pecans, Rice Krispies and coconut. Use $\frac{1}{4}$ cup per cookie or an ice cream scoop. Cook 15 minutes at 350 degrees. Let cool 5 minutes before removing from cookie sheet. Makes 30 - 40 cookies

FRUIT PIZZA COOKIES

Bess Ponder

1 roll sugar cookie dough
1 eight-oz cream cheese
 $\frac{1}{3}$ C sugar
 $\frac{1}{2}$ t vanilla

Fresh fruit chopped--I use
strawberries, grapes, banana,
kiwi, etc.

Bake cookies as directed. Mix together cream cheese, sugar and vanilla. Spread frosting on cooled cookies. Sprinkle with fruit of choice. Very pretty for showers, etc.

CAKE MIX COOKIES

Vera Everett

1 pkg. cake mix (any flour)
1 large egg or 2 small
 $\frac{1}{2}$ of 8 oz. container Cool Whip
Topping

1 c. chopped pecans
 $\frac{1}{2}$ c. sifted powdered sugar

Combine first 3 ingredients, stirring well (dough will be sticky). Stir in chopped pecans. Dust hands with powdered sugar and shape into $\frac{3}{4}$ inch balls. Coat each with powdered sugar. Flatten with fork if desired. Place 2 inches apart on greased baking sheet. Bake at 350 degrees 10 to 12 minutes. Remove to rack to cool.

CHEWIEST

2 sticks butter
2 eggs
 $1\frac{1}{2}$ tsp. baking powder
1 Cup nuts

1 box brown sugar
2 Cups plain flour
1 tsp. vanilla

Melt butter and sugar; add eggs, baking powder, flour, nuts and vanilla. Bake at 350 degrees for 35 - 40 minutes in brownie pan. Cool; cut in squares.





CHOCOLATE CHIP COOKIES

Jerry Lynn Hughes

● $\frac{1}{2}$ c. Crisco oil
 $\frac{1}{2}$ c. sugar
 $\frac{1}{4}$ c. brown sugar
1 egg
1 tsp. vanilla

$\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ tsp. soda
1 c. milk chocolate chips
1 c. plus 2 Tbsp. plain flour

Blend Crisco and sugar with spoon. Add egg and vanilla; mix well. Put dry ingredients together and add to Crisco and sugar and mix well. Spoon drop cookies on cookie sheet. Bake at 350 degrees for 8 minutes. (Undercook just a little so they will be chewy.)

CHOCOLATE HAY STACKS

Sherry Howard

● $\frac{1}{3}$ c. plus 1 Tbsp shredded coconut
1 can (3 oz.) chow mein noodles

1 c. (6 oz.) semi-sweet chocolate chips, melted and cooled

Mix $\frac{1}{3}$ cup coconut and the noodles in a medium-size bowl. Add melted chocolate; stir with rubber spatula until well blended. Using spatula, drop 12 mounds (about 2 tablespoons each) noodle mixture onto waxed paper lined cookie sheet. Press mounds lightly to compact. Sprinkle with remaining coconut. Refrigerate at least 1 hour until firm. Can be stored at room temperature. Makes 12 cookies.

CHOCOLATE OATMEAL COOKIES

Jeanette Everett
Melissa Davis

● $\frac{1}{2}$ c. peanut butter
2 c. sugar
 $\frac{1}{2}$ c. milk

1 stick melted butter
 $\frac{1}{4}$ c. cocoa
2 c. uncooked oatmeal

Mix sugar, milk, butter and cocoa. Bring to a hard boil. Add peanut butter, stirring until dissolved. Add oatmeal. Spoon on cookie sheet and let cool.





CHOCOLATE REVEL BARS

Mary Margaret Bennett

- | | |
|---|----------------------|
| 1 c. margarine | 2 tsp. vanilla |
| 1 c. granulated sugar | 2¼ c. flour |
| 1 c. brown sugar | 1 tsp. soda |
| 2 eggs | 3 c. oatmeal |
| 1 tsp. salt | 1 tsp. salt |
| 1 (15 oz.) can sweetened condensed milk | 2 tsp. vanilla |
| 2 c. semi-sweet chocolate bits (or 1 bar Nestles) | 2 tsp. margarine |
| | 1 c. chopped walnuts |

Cream margarine and sugars. Beat in eggs and 2 teaspoons vanilla. Sift together flour, soda, 1 teaspoon salt. Stir in oats. Stir dry ingredients into creamed mixture until blended. Set aside. In heavy saucepan, over low heat, melt together condensed milk, chocolate, remaining margarine and salt, stirring until smooth. Stir in nuts and remaining vanilla. Pat $\frac{2}{3}$ oat mixture in bottom of 15½ x 10½ inch baking pan. Spread chocolate mixture over dough. Dot with remaining oat mixture. Bake in 350 degree oven 25 - 30 minutes. Cool. Cut into squares Makes 75, 2 x 1 inch squares.

CHOCOLATE TOFFEE SQUARES

Blanche Murff

- | | |
|-----------------------|---------------------------------------|
| graham crackers | 1 pkg. (11¼ oz.) milk chocolate chips |
| 1 c. dark brown sugar | |
| 1 c. margarine | 1 c. pecans, ground |

Line a 10 x 15 inch pan completely with foil. Spread rectangular shaped graham crackers in bottom of pan, placed side by side. Simmer butter and sugar together for 3 minutes. Pour quickly over crackers and bake in oven preheated to 400 degrees for 5 minutes. Remove from oven and sprinkle chocolate chips evenly over all. Spread to cover as chocolate melts. Sprinkle ground pecans over top. Let cool and cut into rectangles.





CHRISTMAS SNOW COOKIES

Evelyn Wood

½ c. Crisco
½ c. butter or margarine
confectioners sugar
1 Tbsp. brandy

2 tsp. water
1 c. chopped nuts
2 c. all purpose flour

Cream butter and gradually add ½ cup sugar, creaming until light. Add brandy to the water and combine with creamed mixture. Add nuts and flour. Chill. Shape small pieces of dough into crescent shapes with hands and put on ungreased cookie sheet. Bake in moderate oven, 350 degrees, 12 to 15 minutes. While still warm, roll in confectioners sugar. Makes about 4 dozen crescents.

COCONUT COOKIES

Lucille Alliston

1 stick oleo
1 c. sugar
1 egg

1 ¼ c. Bisquick
1 tsp. coconut flavoring
1 ½ c. potato flakes

Mix all ingredients and drop by teaspoon on greased cookie sheet. Bake for 8 minutes at 350 degrees. Do not over bake.

COCONUT POMPONS

Alma Rae Embry

1 c. margarine
½ c. sugar
2 tsp. vanilla
2 c. sifted plain flour

¼ tsp. salt
½ lb. pecan halves
shredded coconut, chopped

Cream together margarine, sugar and vanilla until light and fluffy. Sift together flour and salt; add to creamed mixture and blend thoroughly. Shape a thin layer of dough around pecan halves. Roll in coconut. Place on ungreased baking sheet. Bake at 325 degrees for about 20 minutes or until golden brown. Remove to wire racks to cool. Makes about 6 dozen cookies





CREAM CHEESE BROWNIES

Pam Courtney

- | | |
|---------------------------------------|---------------------------|
| 1 pkg German chocolate cake mix | 1 egg |
| 1 pkg. (8 oz.) cream cheese, softened | ½ c. sugar |
| | ½ c. milk chocolate chips |

Heat oven to 350 degrees. Grease and flour jelly roll pan, 15 ½ x 10 ½ x 1 inch. Prepare cake mix as directed on box. Pour batter into pan. Mix remaining ingredients. Blend until soft. Drop by tablespoons onto batter. Cut through batter with knife or metal spatula several times for marbled effect. Sprinkle with additional chocolate chips and chopped nuts, if desired. Bake until cake springs back in center when touched lightly or when wooden toothpick inserted in center comes out clean, about 25 - 30 minutes

CREAMY PRALINE BARS

Pauline Dickerson

- | | |
|----------------------------------|----------------------|
| 1 box yellow cake mix | 1 c. coconut (6 oz.) |
| 1 stick oleo, softened | 1 c. chopped nuts |
| 1 egg, beaten | |
| 1 can Eagle Brand condensed milk | |

Mix first 3 ingredients well and press into a 9 x 13 inch dish. Mix next 3 ingredients and spread over first mixture. Bake 20 - 30 minutes at 350 degrees. This browns around the edge first. Can be put under broiler for a few seconds

DELTA BARS

Barbara Daniels

- | | |
|----------------------|---------------------|
| ½ c. butter | ¼ tsp. salt |
| 1 c. sugar | 1 tsp. vanilla |
| 2 eggs | ½ c. brown sugar |
| 1 c. flour | 1 c. chopped pecans |
| ½ tsp. baking powder | |

Cream butter and sugar. Add 2 egg yolks and beat well. Sift flour, baking powder and salt; add to butter mixture and beat well. Add vanilla. Press into 9 x 13 inch pan. Beat 2 egg whites until stiff. Fold in brown sugar and pecans. Spread on dough. Bake at 325 degrees for 30 to 35 minutes. Cool in pan before cutting.





DREAM BALLS

Mrs. Susan Hicks

2 sticks butter
 1 c. graham cracker crumbs
 1 c. chopped pecans
 1 c. peanut butter
 1 tsp. vanilla
 1 c. Baker's coconut

1 lb. box confectioner sugar
Chocolate Mixture:
 ¾ block paraffin
 12 oz pkg. semi-chocolate morsels

Melt butter and mix with graham cracker crumbs, pecans, peanut butter and coconut. Add 1 pound box confectioner sugar and vanilla and mix well. Place mixture in freezer for 30 minutes, then roll into balls. Prepare chocolate mixture. Heat paraffin and chocolate bits in double boiler until melted. Using a toothpick - dip balls in chocolate mixture and place on wax paper. Makes 4 - 5 dozen.

ENGLISH TOFFEE COOKIES

Meralyn Peterson

1 c. butter
 1 c. sugar
 1 egg yolk
 2 c. plain sifted flour
 1 tsp. salt

1 tsp. vanilla
 1 egg white, beaten
 ¾ c. slivered almonds. (can substitute pecans, or/and chocolate chips.

Cream together butter, sugar and egg. Add salt, vanilla and flour. Grease 10/15 inch cookie sheet with Pam. Spread dough over pan. Beat egg white until frothy. Spread on top of dough. Spread almonds over dough and press into dough. Cook about 45 minutes at 300 degrees,. Cut when warm. I think these are good served with rainbow sherbet for a light dessert.

FRUIT COOKIES

Sara Arteberry

1 c. shortening
 2 c. brown sugar
 2 eggs
 ½ c. buttermilk
 1 c. chopped candied cherries
 3½ c. flour (all purpose)

1½ tsp. soda
 1 tsp. salt
 2 c. chopped pecans
 2 c. dates (1 - 8 oz pkg. chopped)

(continued)





Combine shortening (Crisco), sugar, eggs, buttermilk and beat well. Sift dry ingredients and stir into shortening mixture. Mix cherries, pecans & dates; use ½ cup of flour to mix this in. This will be a very thick mixture. Have to do last mixing by hand, mixing with large spoon. Then drop by teaspoon onto greased cookie sheet an inch apart. Bake in 250 degree oven for 15 to 20 minutes. May use higher oven setting for 10 to 15 minutes or longer - depends on oven. Cool on cake rack. Store in a air tight container after cooling - very good at Christmas.

FRUITCAKE COOKIES

Mrs. Riddell Leggett
Sally Davis

2 lb. dates	1 tsp. salt
½ c. candied cherries	1 tsp. cinnamon
½ lb. candied pineapple	1 c. butter
1 lb. chopped pecans	1 ½ c. sugar
2 ½ c. flour	2 eggs
1 tsp. soda	

Cut up fruit and use 1 cup of flour to dredge fruit. Cream butter, sugar and eggs. Add dry ingredients; add floured fruit. Drop by heaping teaspoons on cookie sheet. Bake 325 - 350 degrees 10 - 12 minutes.

FRUITCAKE COOKIES

Mrs. Charlie Warren

½ lb. candied cherries	2 c. chopped pecans
½ lb. candied pineapple	1 can sweetened condensed milk
1 pinch salt	½ c. flour (plain or self-rising)
1 can coconut (3 ½ oz.)	

Dredge fruit in flour; add salt, coconut and nuts. Add milk and mix thoroughly. Drop by spoonfuls on greased cookie sheet. Bake 25 - 30 minutes in a preheated 275 degree oven. Store cooled cookies in an airtight container about 5 days before serving. Makes about 4 dozen.





GINGER SNAPS

Ruthie Courtney

¾ c. shortening
 1 c. sugar
 ¼ c. molasses
 1 egg
 1 tsp. cinnamon

2 tsp. baking soda
 2 c. flour
 ½ tsp. cloves
 ½ tsp. ginger
 ½ tsp. salt

Mix thoroughly shortening, sugar and egg. Add the molasses. Sift together remaining ingredients and add to batter. Roll into ¾ inch balls and dip tops in sugar. Place on lightly greased cookie sheet. Bake 10 - 12 minutes at 350 degrees.

GOLD RUSH BROWNIES

Lenda Tanner Gates

2 c. graham cracker crumbs
 1 small pkg. chocolate chips

1 can condensed milk
 1 c. chopped nuts

Mix and pour into greased 8 x 8 inch pan. Bake at 350 degrees for 20 minutes. Cut into squares while still warm. Simple to make and delicious to eat

KARO ICEBOX CHRISTMAS COOKIES

Grace Duncan

3 ½ c. sifted all purpose flour
 ¼ tsp. salt
 ½ tsp. baking soda
 1 c. butter or margarine
 ¾ c. Karo syrup

½ c. sugar (granulated sugar
 makes crisp cookies - brown
 sugar makes
 softer cookies)

Sift together flour, salt and baking soda. Cream butter until soft and creamy. Add Karo and sugar. Add sifted dry ingredients in small amounts and mix with hands until a stiff dough is formed. Shape into 3 rolls - wrap in wax paper. Chill in refrigerator 3 to 4 hours or until firm to slice. Slice about ⅛ inch thick. Place on ungreased cookie sheet. Bake 400 degrees for 10 minutes. Makes about 8 dozen 2 inch cookies. For variations; Add ½ cup finely chopped pecans (per roll), ½ cup finely chopped chocolate chips (per roll) or sprinkle with colored sugar before baking.





LACE COOKIES

Janie Stone

1 stick butter
1 tsp. vanilla
1 c. quick oats

1 c. sugar
3 Tablespoon all purpose flour
½ tsp. salt

Cream softened butter and sugar. Add egg, flour, vanilla, salt and oats. Mix well. Line cookie sheet with parchment paper. About 3 inches apart, drop amounts of dough no larger in diameter width and height than a quarter onto parchment paper (they spread). Cook 8 - 10 minutes at 325 degrees. When ready, cookies should be brown around the edges and no longer glossy on the overall surface. Lace cookies should turn out very thin and crisp. Let cool about 5 minutes before removing from parchment paper. Use a thin metal spatula for easy removal. Yields 30 cookies.

LEMON SQUARES

Karen Beck

2 sticks real butter
2 c. plain flour
¾ c. confectioners sugar
4 eggs (well beaten)

¼ c. lemon juice
1 tsp. baking powder
2 c. sugar
4 Tbsp. flour

Cut butter into flour and confectioners sugar. Press into 9 x 13 inch pan. Bake 350 degrees for 15 minutes. Beat eggs and lemon juice. In another bowl, combine next 3 ingredients. Mix with eggs and lemon juice. Pour over hot cooked pastry. Bake 350 degrees for 25 minutes. Sprinkle with confectioners sugar.

LEMON SQUARES

Ann Ross
Evelyn Wood

2 c. plain flour
1 c. soft margarine
½ c. confectioners sugar
Egg Mixture:

4 slightly beaten eggs
2 c. granulated sugar
4 Tbsp. lemon juice

Mix first three ingredients and pack in large, oblong Pyrex dish. Cook about 20 minutes at 350 degrees. Next, pour egg mixture over crust. Bake at 350 degrees for 25 minutes more minutes.. Remove from oven and sprinkle with confectioners sugar. Cool and cut into squares.





M & M COOKIES

Sherry Howard

1 c. shortening
1 c. packed brown sugar
½ c. sugar
2 tsp. vanilla

2 eggs
2½ c. all purpose flour
1 tsp. baking soda
1½ c. M & M Candy (¾ lb.)

Blend shortening and both sugars, beat in vanilla and eggs. Add dry ingredients; add ½ cup M & M's. Drop onto cookie sheet. Place 2 or 3 M & M's on top of each cookie. Bake at 375 degrees until brown or 10 - 12 minutes.

MERINGUE COOKIE

Lucille Alliston

3 egg whites
¼ tsp. cream of tartar
1 tsp vanilla extract
¼ tsp. almond extract

dash of salt
1 c. sugar
36 chocolate kisses

Combine egg whites, cream of tartar, extracts and salt. Beat at high speed until peaks form. Add sugar, 1 tablespoon at a time, beating until stiff peaks form and sugar is dissolved. Drop by scant tablespoons onto lightly greased cookie sheet. Press a chocolate kiss into center and mound meringue around kiss and swirl on top. Bake at 275 degrees for 30 minutes or until set. Remove immediately to wire racks. Cool and store in airtight container. Makes 3 dozen.

MERINGUE COOKIES

Eleanor Graham

3 egg whites at room
temperature
½ tsp. Cream of Tartar

1 cup sugar
1½ cup chopped nuts

Beat egg whites and cream of tartar together until stiff. Gradually add 1 cup sugar while beating. Fold in 1½ cup chopped nuts and drop by teaspoon full onto cookie sheet. Bake at 275 degrees for 1 hour.





MOMO'S TEA CAKES

Kristi Pitts Mullen
Bobbye Pitts
In Memory of Hazel Tew

self-rising flour - about 3 cups
1 tsp. baking powder
1 ½ to 2 c. sugar
about ½ c. milk

vanilla flavoring
2 eggs
2 handfuls Crisco (shortening)

Pour flour in a large bowl. Work from the center. Add 2 big handfuls of shortening, 2 eggs, sugar and mix together with your hands. Pour vanilla in your milk and gradually add to your flour mixture. You may not have to add all the milk and vanilla mixture. Add until the dough is the right consistency for cookies. You have to keep putting flour on your hands when working with the dough. Grease pans and mash down each ball of dough with your fingers. Bake at 350 degrees about 8 - 10 minutes until the bottoms are light brown, then turn your over to broil for just a minute. Remove teacakes from pan and place on wax paper. (This recipe was my grandmother's. She didn't have it written down, she just had it in her head. I sat her down one day and asked her to give it to me. So, I wrote it down like she told me, that's why there's not exact measurements on some of the things. You have to "play with it" to get them like you want them. She told me if they're too crisp, then I used too much sugar. If they're too thin, then I used too much shortening. Teacakes should be more of a cakey texture, not real crisp like sugar cookies. The recipe below was hers also. She never gave it to me, but I tried for a long time to get the chocolate like she used to make. They're VERY good with or without the chocolate. I usually make some with chocolate and some without. Oh, and once you put them on the wax paper, she used to have softened butter laid out to put on them to eat while there were hot! Talk about good!

Chocolate Filling

1 stick margarine
3 Tbsp. Cocoa
1 ½ c. sugar

½ c. milk
1 T. vanilla

In a medium size boiler, melt all ingredients except vanilla. Cook on low heat while the tea cakes are baking, stirring occasionally. Cook until filling comes to a thick consistency but not sticky. You don't want to cook it so long that once it hardens, it's sticky like candy. It takes about an hour. Remove from heat, then add vanilla. Arrange tea cakes in pairs by size. Take about 1 teaspoon of the filling and spread on one teacake. Then put another one on top and put together like a sandwich. The filling will harden as it cools.





MOMO'S TEA CAKES WITH CHOCOLATE FILLING

Kristi (Pitts) Mullen

3 cups self-rising flour
1 t baking powder
1 ½ to 2 cups sugar
½ cup milk

1 t vanilla flavoring
2 eggs
2 handfuls Crisco shortening

Pour flour in a large bowl. Work from the center. Add 2 big handfuls of shortening, 2 eggs, sugar and mix together with your hands. Pour vanilla in your milk and gradually add to your flour mixture. You may not have to add all of milk and vanilla mixture. Add until the dough is the right consistency for cookies. You have to keep putting flour on your hands when working with dough. Grease pans and mash down each ball of dough with your fingers. Bake at 350° about 8-10 minutes until the bottoms are light brown, then turn your oven to broil for just a minute. Remove cakes from pan and place on wax paper. At this point you can serve hot with softened butter on top! Chocolate Filling: 1 stick margarine, 3 T cocoa, 1 ½ cups sugar, 2 cups milk, 1 t vanilla. In a medium pan melt all ingredients except vanilla. Cook on low heat while the teacakes are baking, stirring occasionally. Cook until filling comes to a thick consistency but not sticky. You don't want to cook it so long that once it hardens, it's sticky like candy. It takes about one hour. Remove from heat and add vanilla. Arrange tea cakes in pairs by size. Take about one teaspoon and spread on one teacake. Then put another on top and put together like a sandwich. The filling will harden as it cools.

OATMEAL CHOCOLATE CHIP WALNUT COOKIES

Inez Tucker

1 c. unsalted butter, softened
1 c. brown sugar
1 c. white sugar
2 tsp. vanilla extract
1 tsp. baking soda
2 ½ c. old-fashioned oats (not instant)
2 Tbsp. milk

2 eggs, lightly beaten
2 c. plain flour
1 tsp. salt
1 tsp. baking powder
12 oz. semi-sweet chocolate chips or 1 ½ c. raisins instead of chips

Preheat oven to 350 degrees. Cream the butter with the sugars in a mixer or by hand. Add the vanilla, milk and eggs. Add the flour, salt, baking soda and the baking powder to the creamed mixture and beat to combine. By hand, stir in the oats, chips and nuts. Drop 1 ½ inches apart on greased cookie sheets. Bake for 10 - 12 minutes. Let sit 1 minute, then remove to cooling racks. Makes about 4 dozen. Best when

(continued)





they're soft and chewy and still warm from the oven. Later to warm, put on baking tray; turn oven to 350 degrees and heat for 3 to 5 minutes.

OATMEAL CRISPIES

Connie S. Kossen

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|-----------------------------|------------------------------|
| 1 c. butter | 1 tsp. salt |
| 1 c. dark brown sugar | 1 tsp. soda |
| 1 c. white granulated sugar | 3 c. old fashion Quaker oats |
| 2 eggs | 2 c. pecans |
| 1 ½ c. sifted plain flour | 1 tsp. vanilla |

Cream butter and sugar; add eggs and vanilla. Sift dry ingredients; add to creamed mixture. Then add oats and nuts. Mix well. Shape in rolls on waxed paper. This makes two rolls. Chill thoroughly. Chilling overnight makes slicing easier. Slice thin and bake at 350 degrees for about 12 minutes. Bake on cookie sheet which has been sprayed with Pam. Lift cookies off pan while still hot. They get crispie as they cool.

ORANGE BLOSSOMS

Jo Haynes

- | | |
|---|-----------------------|
| 1 box Duncan Hines lemon
supreme cake mix | 2 c. granulated sugar |
| 1 can frozen Awake orange juice
(no other brand) | |

Mix cake according to directions on box. Grease and flour small muffin tins. Fill tins about half full. Bake at 350 degrees until cakes are done. Do not overbake. Takes cakes up and dip in orange juice mixture, making sure they are well covered. Place on cookie sheet and let drain a little. Wash and dry tins real good before using again; then regrease and flour after each batter. Yields 9 dozen little orange blossoms. NOTE: when mixing orange juice and sugar - mix well and stir often. Store cakes in airtight containers. Do not stack them unless you are going to use them right away.

OREO BALLS

Janie Sloan

- | | |
|--------------------------------|--|
| 1, 1-lb, 2 oz pkg Oreo cookies | 1 pkg Kroger brand bark
coating--chocolate flavored |
| 1, 8-oz cream cheese, softened | (continued) |





Crush Oreos in food processor or place in sealed gallon freezer bag and use rolling pin. Mix well with cream cheese. Roll into 2 inch balls. Place on wax paper-lined cookie sheet and put in freezer for 15 minutes. Melt 6 bars of chocolate bark. Dip balls into chocolate (I use 2 forks) and let set---surface will change from glossy to matte. Optional: Melt 2 bars white bark and pour into quart freezer bag--may want to cool a couple of minutes. Snip off the corner of the bag. Using a quick back and forth motion, drizzle melted bark over balls one at a time. Keep refrigerated---take out about one hour before serving.

OREO COOKIE BALLS

Lana Hammond Goins

1 18 oz pkg. Oreo cookies
1 8 oz pkg. cream cheese

4 oz white chocolate bark

In food processor, crush Oreos until fine. Add softened cream cheese and blend until dough like. Chill mixture for 15 minutes, then roll into bite size balls. Chill for 45 minutes. Melt bark in microwave. Dip balls into melted mixture and put on waxed paper.

OVERNIGHT DELIGHT COOKIES

Louise Ditto (Mrs. J. M.)

1 c. brown sugar
1 egg white (unbeaten)

2 c. pecans

Mix brown sugar and egg whites; add pecans and spoon on cookie sheet that has been sprayed with Pam or greased. Heat oven to 350 degrees. Place cookies in oven and turn the heat off. Leave in oven overnight. Makes 24.

PEANUT BUTTER COOKIES

Bess Ponder

¾ C creamy peanut butter
½ C Crisco Shortening
1 ¼ cup firmly packed light
brown sugar
3 T milk

1 T vanilla flavoring
1 large egg
1 ¾ C all-purpose flour
¾ t baking soda
¾ t salt

Combine peanut butter, shortening, brown sugar and vanilla in a bowl and beat at medium speed until well blended. Add egg and mix well. Combine flour, baking soda and salt; add to creamed mixture at low

(continued)





speed until well blended. Roll in marble size balls. Flatten with fork dipped in sugar and criss cross with fork to flatten. Let cook about 10 minutes on greased cookie sheet.

POTATO CHIP COOKIES

Julia Kelley

2 sticks oleo	2 c. crushed potato chips
1 c. brown sugar	1 c. chopped pecans
1 c. white sugar	6 oz. butterscotch chips
2 eggs	(optional)
2 c. + 2 Tbsp plain flour	1 Tbsp. vanilla
1 tsp soda (sifted with flour)	

Mix together and drop on cookie sheet. Bake at 350 degrees for 10 minutes or until light brown.

PUMPKIN ROLL

Mrs. Cassie Bailey

3 eggs, well beaten	2 tsp. cinnamon
1 c. sugar	½ tsp. ginger
⅔ c. pumpkin	½ tsp. nutmeg
1 Tbsp. lemon juice	½ tsp. salt
¾ c. flour	1 c. chopped nuts
1 tsp. baking powder	

Grease and flour pan. Whip eggs until thick and foamy, about 5 minutes. Add sugar gradually to eggs. Fold in pumpkin and lemon juice. Sift together all dry ingredients and fold into egg mixture, beating just until batter is smooth. Pour into pan, spreading batter to corners. Sprinkle top with nuts. Bake 15 minutes at 375 degrees, or until cake springs back when touched lightly. Immediately loosen cake from edges of pan; invert on towel sprinkled with confectioners sugar. While hot, roll cake and towel from narrow end. Cool completely on wire rack. (Bake in jelly roll pan)

PEANUT CLUSTERS

Mary Lou Ellis

6 oz. semi-sweet chocolate chips	1 ½ lb. dark chocolate almond bark
6 oz. milk chocolate chips	1 ½ lb. salted Spanish peanuts

(continued)





Melt all chocolates in microwave or in double boiler over low heat. Stir in peanuts. Drop by teaspoons onto wax paper or into paper candy cups. Cool.



PECAN BALLS

Faye Roan

1 c. butter
 ½ c. sugar
 ½ tsp. salt

1 tsp. almond extract
 2 c. sifted plain flour
 2 c. chopped pecans

Cream butter and sugar together until fluffy. Stir in remaining ingredients. Mix well and chill several hours. Shape into small balls. Place on cookie sheet. Bake at 350 degrees for 12 - 15 minutes. While still warm - roll each cookie into confectioners sugar.

PECAN CRISPIES

Lucille Allison



½ c. oleo
 ½ c. Crisco
 2½ c. brown sugar
 2 well beaten eggs

2½ c. flour
 ¼ tsp. salt
 ½ tsp. soda
 2 c. chopped pecans

Cream oleo and Crisco; add sugar then eggs. Sift dry ingredients together and add to creamed mixture. Stir in nuts and drop on greased cookie sheet 2 inches apart. Bake 10 - 12 minutes at 350 degrees.

PECAN PUFFS

Ernestine M. Daniel

½ c. soft oleo
 1 c. sifted all purpose flour
 2 Tbsp sugar
 ¾ c. finely chopped pecans
 Filling:

2 Tbsp. cocoa
 2 Tbsp. oleo
 dash vanilla
 ½ c. sifted confectioners sugar
 1 Tbsp. thick cream



Cream oleo. Add flour and sugar sifted together. Add nuts. Line pan with foil. Form dough into balls, little larger than a marble. Dip finger in flour and make dent in middle. Bake 20 minutes at 325 degrees. (Do not get to brown) For filling: sift cocoa and sugar. Blend in oleo. Add enough thick cream to make consistency of thick fondant. Melt over low heat and fill dent in each puff.





PECAN PIE SURPRISE BARS

Rosalie Wells

- | | |
|--|--|
| 1 pkg. yellow cake mix | $\frac{2}{3}$ c. reserved cake mix |
| $\frac{1}{2}$ c. butter or margarine, melted | $\frac{1}{2}$ c. firmly packed brown sugar |
| 1 egg | $1\frac{1}{2}$ c. dark corn syrup |
| 1 c. chopped pecans | 1 tsp. vanilla |
| Fillings: | 3 eggs |

Grease bottom and sides of 13 x 9 inch baking pan. Reserve $\frac{2}{3}$ cup dry cake mix for filling. In large mixing bowl, combine remaining dry cake mix, butter and 1 egg: mix until crumbly. Press in prepared pan. Bake at 350 degrees for 15 - 20 minutes until light golden brown. Prepare filling: in large bowl, combine all ingredients; beat at medium speed 1 to 2 minutes. Pour filling over crust; sprinkle with pecans. Return to oven and bake for 30 to 35 minutes until filling is set. Cool; cut into 36 bars.

PETIT GATEAUX TAILLES

Lucille Alliston

- | | |
|-----------------------|-------------------------------|
| 1 c. soft oleo | $2\frac{1}{2}$ c. plain flour |
| 1 c. powdered sugar | $\frac{1}{4}$ tsp. salt |
| 1 tsp. almond extract | 1 c. finely chopped nuts |

Mix thoroughly oleo, sugar and flavoring. Mix flour and salt; add to oleo and sugar. Mix well with hands. Shape in crescents roll or roll in wax paper and leave in refrigerator overnight. Slice with sharp knife into $\frac{1}{4}$ inch slices. Bake on ungreased cookie sheet at 350 degrees for 8 - 10 minutes. Do not overcook.

PRALINE COOKIE SQUARES

Sharon Wright

- | | |
|-------------------------|------------------|
| 2 sticks margarine | 2 C plain flour |
| 1 box light brown sugar | 1 t vanilla |
| 3 eggs | 1 C chopped nuts |

Mix all ingredients and spread on cookie sheet with sides about 12 x 14. Cook at 350° until brown or done in the center--about 35 minutes. Cut into squares and lift out while hot and let cool.





QUICK DELICIOUS COOKIES

Mary Lou Ellis

- | | |
|------------------------------------|--|
| 1 box Duncan Hines Butter Cake Mix | 1 tsp. vanilla |
| ½ c. oil | 1 c. chopped pecans or walnuts or fewer or none at all |
| 2 eggs | |

Mix all ingredients together. Drop by teaspoons onto ungreased cookie sheet. Bake at 350 degrees for 12 minutes.

RAISIN SPICE COOKIES

Gladys Barnett

- | | |
|---------------------|------------------------|
| ½ c. shortening | ½ c. light brown sugar |
| ¼ c. white sugar | 2 Tbsp. milk |
| 1 c. flour | ½ tsp. baking soda |
| ½ tsp. salt | 1 tsp. cinnamon |
| ¼ tsp. nutmeg | 2 c. oatmeal |
| 1 c. chopped pecans | 1 c. raisins |

Cream shortening and sugar; add egg, then milk. Add dry ingredients. When blended, add oatmeal, pecans and raisins. Drop by rounded teaspoons on greased cookie sheet and bake at 375 degrees for 12 to 15 minutes.

RANGER COOKIES

Mrs. Lewis M. Irby
Jacksonville, Florida

- | | |
|--------------------------|-------------------------|
| 1 c. butter (room temp.) | 2 c. sifted plain flour |
| 1 c. brown sugar | 1 tsp. baking powder |
| 1 c. white sugar | ½ tsp. salt |
| 2 tsp. vanilla | 1 tsp. baking soda |
| 2 eggs | 2 c. corn flakes |
| 1 can coconut | 2 c. oatmeal |

Cream first 5 ingredients until well blended. Add flour, baking powder, salt and soda to mixture. Fold in corn flakes, oatmeal and coconut. (The dough should be stiff). Drop from teaspoon onto ungreased cookie sheets and bake until slightly browned for 8 to 9 minutes at 350 degrees.





SNICKERDOODLES

Pam Courtney

- | | |
|------------------------------------|------------------------|
| 1 c. soft shortening (part butter) | 2 tsp. cream of tartar |
| 1 ½ c. sugar | 1 tsp. baking soda |
| 2 eggs | ¼ tsp. salt |
| 2 ¾ c. sifted flour | |

Mix thoroughly first 3 ingredients and then sift together and stir in; flour, cream of tartar, soda and salt. Roll into balls the size of small walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on ungreased baking sheet. Bake until lightly browned - but still soft (these cookies puff up at first and then flatten out). Bake at 400 degrees for 8 - 10 minutes. Yields about 5 dozens.

SPECIAL COOKIES

Gladys Barnett

- | | |
|--|----------------------|
| 1 c. butter (not margarine) | 2 eggs |
| 2 c. light brown sugar | 1 tsp. baking powder |
| 2 c. flour | ¼ tsp. salt |
| 1 tsp. baking soda | 2 c. coconut |
| 2 c. oatmeal | 1 c. chocolate chips |
| 2 ½ c. candied orange slices,
chopped | 2 c. chopped pecans |

Cream butter and sugar. Blend in eggs, beating well after each. Combine flour, baking powder and soda. Add butter mixture. Fold in oatmeal, candied orange slices, coconut, pecans and chips. Drop by rounded teaspoonfuls on a greased and well floured cookie sheet. Bake at 350 degrees for 15 to 20 minutes. Remove immediately; cookies will stick if allowed to cool on cookie sheet.

SUGAR COOKIES

Mildred Rooker

- | | |
|-----------------|--------------------|
| 1 c. sugar | 2 ½ c. plain flour |
| 1 egg | ½ tsp. soda |
| 1 stick oleo | ½ tsp. salt |
| ½ c. Wesson oil | 1 tsp. vanilla |

Mix with mixer the first four ingredients. Stir in 2 ½ cups flour sifted with soda and salt. Add vanilla. Refrigerate for one hour or even overnight. Roll in hand by teaspoonfuls and place on an ungreased cookie sheet. Flatten with a fork. Bake at 300 degrees about 20 minutes (light brown).





SUGAR COOKIES

Betty Bailey

¾ c. shortening
1 c. sugar
2 eggs
1 tsp. vanilla

2 ½ c. all purpose flour
1 tsp. baking powder
pinch salt

Cream sugar and shortening until light and fluffy. Add eggs and vanilla and mix well. Add sifted flour, baking powder and salt. Mix well. Divide in half and chill well. Roll ¼ inch thick-cut out. Bake 350 degrees on greased cookie sheet.

TOFFEE NUT BARS

Florence Benton

Bottom layer:
½ c. butter
½ c. brown sugar
1 c. flour
Top layer:
2 eggs

1 c. brown sugar
2 Tbsp. flour
½ tsp. salt
1 c. coconut
1 c. chopped nuts

Bottom layer: cream butter; add sugar gradually; cream until fluffy. Add flour and work with hands. Press into bottom of 9 x 9 inch pan. Bake 10 minutes at 350 degrees. Top layer: beat eggs until light; add brown sugar and vanilla. Sift flour, baking powder and salt together; add to brown sugar mixture. Beat until smooth. Add coconut & nuts. Spread on slightly cooled baked bottom layer. Bake 25 minutes at 350 degrees.





Recipe Favorites





THIS & THAT

*O taste and see
that the LORD is good:
blessed is the man that
trusteth in him.*

PSALM 34:8

Helpful Hints

- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked, thawed foods.
- When freezing foods, label each container with its contents and the date it was put into the freezer. Always use frozen, cooked foods within 1–2 months.
- To avoid teary eyes when cutting onions, cut them under cold running water or briefly place them in the freezer before cutting.
- Fresh lemon juice will remove onion scent from hands.
- To get the most juice out of fresh lemons, bring them to room temperature and roll them under your palm against the kitchen counter before cutting and squeezing.
- Add raw rice to the salt shaker to keep the salt free flowing.
- Transfer jelly and salad dressings to small plastic squeeze bottles – no more messy, sticky jars!
- Ice cubes will help sharpen garbage disposal blades.
- Separate stuck-together glasses by filling the inside glass with cold water and setting both in hot water.
- Clean CorningWare® by filling it with water and dropping in two denture cleaning tablets. Let stand for 30–45 minutes.
- Always spray your grill with nonstick cooking spray before grilling to avoid sticking.
- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste.
- Purchase a new coffee grinder and mark it "spices." It can be used to grind most spices; however, cinnamon bark, nutmeg, and others must be broken up a little first. Clean the grinder after each use.
- In a large shaker, combine 6 parts salt and 1 part pepper for quick and easy seasoning.
- Save your store-bought bread bags and ties—they make perfect storage bags for homemade bread.
- Next time you need a quick ice pack, grab a bag of frozen peas or other vegetables out of the freezer.



THIS & THAT

LO-CAL SOUR CREAM

Maxine E. McAdory

1 carton cottage cheese

1 Tbsp. lemon juice

To one small container of cottage cheese, add 1 Tbsp. lemon juice. Put in blender and blend until creamy.

OVEN CANNED TOMATOES

Ruby D. Yates

Ripe tomatoes
salt

Pint or quart jars

Wash, peel and core tomatoes. Pack in jars. Be sure juice covers tomatoes. Do not add water. Add 1 teaspoon of salt to each jar of tomatoes. Seal jars. Remove top rack in oven. Place jars on bottom rack of cold oven. Turn oven on 200 degrees and cook for 2 hours. Do not open oven door during process. After 2 hours, turn oven off and leave jars in oven until cool or take out of oven and cover them until cool.

PEACHES FOR FRIED PIES

Dee B. Reid

2 gallons peaches
8 cups sugar

2 cups vinegar

Wash peaches. Cut with peel on. Add sugar and vinegar. Cook until real thick and the color of dried peaches. (They are great)

RECIPE OF LIFE

Debbie Haynes

1 cup of good thoughts
1 cup of consideration for
others
2 cups of sacrifice for others

3 cups of forgiveness
1 cup of kind deeds
2 cups of well beaten thoughts

Mix these thoroughly and add tears of joy, sorrow and sympathy for others. Flavor with little gifts of love. Fold in 4 cups of prayers and raise the texture to great heights of Christian living. After pouring all of this

(continued)





into your daily life, bake well with human kindness. Serve with a smile!
"TODAY IS THE TOMORROW YOU WORRIED ABOUT YESTERDAY"

SEASONED CRACKERS

Leslie Ellington

1 pound box of saltine crackers $\frac{3}{4}$ cup canola oil
4 oz. packet Ranch salad
dressing/seasoning mix

Put crackers in a large Tupperware container or a large, brown grocery bag. Sprinkle with seasoning mix. Toss well. Add oil and toss several more times until well mixed. Store in air-tight container. Excellent with soups and salads.





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Food Storage Guidelines



	Refrigerator (35°-40°)	Freezer (0° or lower)
Fresh Meats:		
Beef roasts & steaks	3-4 days	6-12 months
Beef, ground	1-2 days	3-4 months
Veal	1-2 days	4-6 months
Pork chops	2-3 days	4-6 months
Pork roasts	3-5 days	4-8 months
Pork sausage	1-2 days	1-2 months
Bacon	2 weeks	3 months
Ham, whole	1 week	1-2 months
Lamb chops	3-5 days	6-8 months
Chicken & turkey	1-2 days	12 months
Duck & goose	1-2 days	9 months
Fish	1-2 days	3-6 months
Eggs:		
In shell	4-5 weeks	
Hard-boiled	5 days	

	Refrigerator (35°-40°)	Freezer (0° or lower)
Dairy:		
Cottage cheese	1 week	2 weeks
Sour cream	2 weeks	
Yogurt	2 weeks	
Hard cheese	3-4 months	6 months
Processed cheese	1 month	6 months
Ice cream		2 months
Margarine & butter	2-4 weeks	9 months
Milk	8-20 days	
Other:		
Mustard	6-8 months	12 months
Mayonnaise	12 months	
Bread	1-2 weeks	3 months
Frozen vegetables		8 months
Frozen fruit		1 year
Fruit juice concentrate	6 days	1 year



General Slow Cooker Tips

Oven Time	Slow Cooker High <i>HIGH Setting = 300°F</i>	Slow Cooker Low <i>LOW Setting = 200°F</i>
15-30 min.	1 1/2 - 2 1/2 hrs.	4-6 hrs.
35-45 min.	2-3 hrs.	6-8 hrs.
50 min. - 3 hrs.	4-5 hrs.	8-18 hrs.
Food	Slow Cooker High	Slow Cooker Low
Pot Roast	4-5 hours	8-12 hours
Stew	5-6 hours	10-12 hours
Ribs	5-6 hours	8-9 hours
Swiss Steak	5-6 hours	10-12 hours
Casserole	2-4 hours	4-9 hours
Rice	2-3 hours	5-9 hours
Meat Loaf	3-4 hours	8-10 hours
Chicken	3-4 hours	7-10 hours
Vegetables in liquid	1-3 hours	2-4 hours
Baked Potato	2-4 hours	8-10 hours

Equivalents

dash	< 1/8 tsp.
1 T.	= 3 tsp.
4 T.	= 1/4 cup
5 1/2 T.	= 1/2 cup
8 T.	= 1/2 cup
10 1/2 T.	= 3/4 cup
12 T.	= 3/4 cup
16 T.	= 1 cup
1 cup	= 8 fluid oz.
1 cup	= 1/2 pint
2 cups	= 1 pint
4 cups	= 1 quart
2 pints	= 1 quart
4 quarts	= 1 gallon
12-oz. can	= 1 1/2 cups
16-oz. can	= 2 cups
20-oz. can	= 2 1/2 cups
28.5-oz. can	= 3 1/2 cups
56-oz. can	= 7 cups

Cooking times are general guidelines. Most uncooked meat and vegetable combinations require 8 hours on LOW. Check your slow cooker's manual.