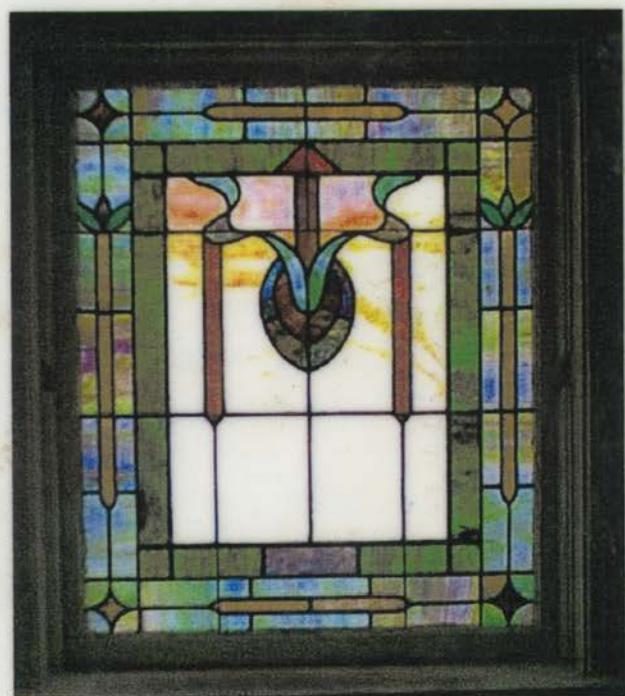


SHARING OUR BEST



HAYMORE MEMORIAL BAPTIST CHURCH
319 ROCKFORD STREET
MOUNT AIRY, NORTH CAROLINA

Dedication:

To the Haymore Memorial WMU whose hands reached out to meet the needs in our world, state and community.

To the Women on Mission Leaders – past and present, whose hands touched the hurts, hopes, joys and dreams as they shared God's love.

To the youth and children whose hands reached up to us to receive the nurturing of God's love through missions.

In Appreciation:

***To the cookbook committee
for their loyal dedication
and interest in putting together
this cookbook.***

***To all ladies and men of
Haymore Church
for sharing
their special recipes.***

THE STAINED GLASS WINDOWS

The stained glass windows in Haymore Memorial Baptist Church are made of colored glass that has been assembled into a decorative design for all to enjoy. The richly colored glass contains a glow and sparkle of God's rays of sunshine shining through.

The oldest stained glass windows date back before the year 1000. The windows in Haymore Memorial Baptist Church were designed and installed many years ago. Look at them with pride and anticipation as generations come and go.

Our special thanks go to Don Edmonds for his most capable ability as photographer and for designing the cookbook cover.

***Janie Pack
WMU Director
1995-2000***

History:

Our WMU was organized in 1914 with Mrs. Watson Byrd as our first WMU president. The following have continued the trend as leaders and there has not been a break in all these years.

As Martha Franks would say, "We are only one link in God's chain."

Fannie Heck once said, "Changes will come, new faces take the place of old; new and broader plans succeed those of today, but our beloved union is safe in our Master's care." "Plan not for the year but for the years."

Past WMU Directors:

Mrs. Belle Byrd
Mrs. J.M. Fulghum
Mrs. Ben Edwards
Mrs. Gladys Allman
Mrs. Nellie Laughridge
Mrs. Frances Clifton
Mrs. Stella Bowman
Mrs. Jessie Wagoner
Mrs. Bill Newsome
Mrs. Grace Laughridge
Mrs. E.P. Pruett
Mrs. Ralph Midkiff

Mrs. Leroy Marshall
Mrs. Ruby Moore
Miss Ruby Wagoner
Mrs. Anne Holyfield
Mrs. Wavey Mabry
Mrs. Ruby Blair Ward
Mrs. Addie Poore
Mrs. Faye Chandler
Mrs. Treva Haynes
Mrs. Dot Payne
Mrs. Janie Pack

APPETIZERS

PICKLES

RELISHES

Sausage Balls

1 lb. sausage
1 cup sharp cheese
2-1/2 cups Bisquick
2/3 cup water

Mix together and make small balls.
Bake 15-20 minutes at 350 degrees.

Louise Forbis

Trail Mix

2 cups raisins	2 cups sm. marshmallows
2 cups roasted salted peanuts	2 cups Cherrios
2 cups mini pretzels	2 cups Wheat Chex
2 cups M & M's	

Mix thoroughly and enjoy.

Pansy Wood

Oyster Crackers

2 pkgs. oyster crackers	2/3 -cup oil
1 tsp. garlic salt	1 tsp. dill seed
1 pkg. Hidden Valley Ranch Dressing (original)	

Mix oil, garlic salt, dill seed and Hidden Valley dressing together. Pour over oyster crackers and mix well. Put in large Zip-lock bag and let set for 3 to 4 days. Turn over each day. This is great with soup!

Treva Haynes

Dogs in a Sweater

1 pkg. (11 oz.) refrigerated breadstick dough
8 hot dogs
8 popsicle sticks
Ketchup, mustard and/or ranch dressing

Separate dough; roll each piece into a 15- inch rope. Insert sticks into hot dogs lengthwise. Starting at one end, wrap dough in a spiral around hot dog; pinch ends to seal. Place 1 inch apart on a baking sheet that has been coated with nonstick cooking spray. Bake at 350 deg. for 18-20 minutes. Serve with toppings of your choice.

Debbie Inscore

Cheese Ball

- 2-8z. pkg. cream cheese
- 1 10 oz. pkg. mild cheddar cheese
- 2 Tbsp. grated onion
- 1 tsp. grated green and (or) red pepper (Bell)

Mix together and shape into ball. Sprinkle with paprika and serve with favorite crackers.

Linda Bengé

Cheese Ball

- | | |
|--------------------------------|-------------------------|
| 2 8z. pkg. cream cheese | 1 tsp. lemon juice |
| 2 tsps. Worcestershire sauce | Dash Cayenne |
| 2 cups shredded cheddar cheese | Dash salt |
| 1 Tbsp. chopped green pepper | 1 Tbsp. chopped pimento |
| 1 Tbsp. finely chopped onion | Finely chopped pecans |

Combine softened cream cheese and cheddar cheese, mixing well until blended. Add pepper, onion, pimento, Worcestershire sauce, lemon juice, and seasonings. Mix these together well. Chill. Shape into a ball, roll in nuts.

Note: This makes two small or one large cheese ball.

Elaine Harbour

Cheese Ball

- | | |
|----------------------------|-----------------------|
| 1 8oz. cream cheese | 1/4 Tbsp. Texas Pete |
| 2 pks. Buddy ham | 1/4 Tbsp. dry mustard |
| 1/2 cup mayonnaise | 1 cup grated cheese |
| 1/2 Tbsp. dry minced onion | 1 cup chopped pecans |
| 1/2 Tbsp. parsley flakes | |

Cream cheese and mayonnaise together. Chop ham into small pieces and combine all ingredients together. Form into ball and roll in pecans. Refrigerate overnight. Makes 1 large or 2 small balls.

Peggy F. Wagoner

Crab Spread

- (1) Place a large block of cream cheese on platter
- (2) Drain 1 can crab and spoon over cream cheese
- (3) Pour cocktail sauce over crab and cream cheese. Serve with crackers.

Linda Bengé

Cheese Ball

- 1 - 8 oz. pkg. cream cheese
- 1/4 - 1/2 lb. blue cheese (crumbled) - (can omit)
- 1/4 lb. sharp cheddar cheese, grated
- 1 small onion, minced
- 1 Tbsp. Worcestershire sauce
- 1/2 cup chopped pecans

Beat cheeses on medium speed. Add other ingredients. Chill 3-4 hours. Roll into ball. Chill 2 hours.

Note: Soften cheeses before making.

Nancy McPeak

Salsa

- | | |
|-----------------------------------|------------------------|
| 1 16 oz. can chopped tomatoes | 1/8 tsp. pepper |
| 1 finely chopped med. white onion | 2 cloves minced garlic |
| 1 small chopped Jalapeno pepper | Salt to taste |

Mix in a medium bowl. Refrigerate for at least 2 hours.

Andrea Creech

Mexican Salsa

- | | |
|-------------------------------|--------------------------|
| 4 cups tomatoes, chopped | 2 cloves garlic or 1 can |
| 2 cups green peppers, chopped | tomato paste w/garlic |
| 2 cups onions, chopped | 1 tsp. plain salt |
| 1/2 cup hot peppers | 2 tsp. sugar |
| | 1 cup vinegar |

Cook 30 minutes and can in pint jars. Process 20 minutes in boiling water bath.

Louise Forbis

Salsa

- | | |
|-----------------------------|------------------------|
| 5 lbs. ripe tomatoes (Roma) | 3 cloves minced garlic |
| 3 cups chopped onion | 1 cup cider vinegar |
| 1 cup chopped bell peppers | 1-1/2 Tbsp. salt |
| 2 hot peppers | |

Peel tomatoes, core and chop in large kettle. Combine all ingredients. Bring to a boil, stirring often. Reduce heat and simmer until desired thickness. (Thicker is better.) Immediately fill sterilized hot jars, with salsa. Seal and process in hot boiling bath for 15 minutes.

Note: Roma tomatoes work best.

Becky Vipperman

Glazed Pecans

3 cups pecan halves
1- cup sugar
1/2 cup water
1/2 tsp. salt

3/4 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1 tsp. rum flavoring

Spread pecans in 15x10x1 pan. Bake 250 degrees 15 minutes and set aside. Combine sugar and next 4 ingredients in a small saucepan and stir until sugar dissolves. Cook without stirring until syrup reaches softball stage 234. Add rum flavoring and pecans. Stir until pecans are coated. Pour onto wax paper, separating pecans as they cool.

Peggy F. Wagoner

Buttered Pecans

1 lb. pecan halves
1/2 stick butter or margarine

(Preheat oven to 275 deg.)

Dip pecans in melted butter and spread on large baking sheet. Sprinkle with salt. Bake 20 to 30 minutes. Add more salt to taste. Stir every 5 minutes. Cool on paper towels. Enjoy!



Stella Bowman

Frosted Party Ball

1 (12 oz.) can luncheon meat (your favorite)
1/4 cup Miracle Whip Salad Dressing
1/2 cup grated Kraft Parmesan Cheese
2 Tbsp. chopped onion
1 Tbsp. pickle relish, drained

Chop luncheon meat. Combine with salad dressing and mix well. Add grated cheese, onion, and pickle relish. Mix well. Chill. Shape into ball. Frost with the following:

Combine 3- oz. cream cheese and 1 tablespoon milk. Mix well. Chill until ready to use. May be frozen.

Ruby M. Moore

Layered Nacho Dip

1- 16 oz. can refried beans
1/2 pkg. Taco Seasoning mix
1 - 8 oz. carton sour cream
1 (41/2) can chopped ripe olives
2 large diced tomatoes
1 onion, finely chopped
1-4oz. can chopped green chilies
1-6oz. bar Monterey Jack cheese

Combine bean dip and the seasoning mix and spread in an 8x12 dish. Layer the remaining ingredients in the order listed. Serve with tortilla chips.

Becky Payne

Taco Dip

2 cans bean dip (Frito-Lay)
8 oz. sour cream
1/2 cup mayonnaise
1 pkg. Taco Seasoning mix

Spread bean dip on bottom of platter. Mix sour cream, mayonnaise, and seasoning mix together. Spread over bean dip. Grate cheese on top. Add chopped tomatoes, chopped onions and black olives. Garnish with bell pepper rings. Serve with Nachos.

Kimberly Heck

Chunky Onion Dip

1-8oz. pkg. cream cheese	3 Tbsp. mayonnaise
1/3 cup chopped onion	1/4-tsp. Worcestershire
1/3 cup Del Monte Chili Sauce	sauce

Let cream cheese soften and mix ingredients with fork. Makes 1 1/2 cups. Good with - turnips, cucumbers, celery, carrots and cauliflower.

Linda Snow

Seven Layer Dip

- 1 -16 oz. can refried beans
- 1 cup sour cream
- 1-1oz. pkg. Original Ranch Dressing Mix
- 1 cup diced tomatoes, drained
- 1-4oz. can diced chilies, drained
- 1-2 1/4 oz. can sliced black olives, drained
- 3/4 cup shredded Jack cheese
- 3/4 cup shredded Cheddar cheese

Spread beans on 10" serving plate. Blend sour cream and Ranch mix. Spread over beans. Layer remaining ingredients, pyramid style. Serve with tortilla chips.

Lynn Snow

Pizza Dip

- | | |
|---------------------------|----------------------------|
| 1 lb. ground beef | 1 cup catsup |
| 1/4 cup onion, minced | 1 tsp. sugar |
| 1 garlic clove | 1 tsp. oregano |
| 1 Tbsp. vegetable oil | 1/4 cup Parmesan cheese |
| 1 (8oz.) can tomato sauce | 1 (8oz.) pkg. cream cheese |

Saute' beef, onion and garlic in vegetable oil until brown. Add tomato sauce, catsup, sugar and oregano. Simmer for 10 minutes. Melt cheeses and combine all ingredients. Serve with tortilla chips.

Angela H. Mayfield

Popcorn Balls

- | | |
|------------------|----------------------------|
| 1-1/2 cups sugar | 1 tsp. vanilla |
| 1 cup water | 2 qts. freshly popped corn |
| 2 Tbsp. vinegar | 2 cups roasted peanuts |
| 1/2 tsp. salt | (optional) |

Boil sugar, water, vinegar and salt until a small amount hardens when dropped into cold water. Add vanilla and pour while hot over the popcorn and peanuts. Mix well. When cool enough to handle, grease hands with butter and form popcorn into balls, or press into greased pan. Cut the mixture into oblong pieces, and wrap in waxed paper when cold.

Betty Wright

Hot Asparagus Canapes

- | | |
|-------------------------------------|--------------------|
| 20 thin slices white bread | 1 egg |
| 3 oz. Blue cheese | 20 spears cooked |
| 8 oz. cream cheese | asparagus (canned) |
| 1/2 lb. butter or margarine, melted | |

Trim crusts from bread and use rolling pin to flatten slices slightly. Blend cheeses and egg to workable consistency and spread evenly on each bread slice. Place one asparagus spear on bread and roll up from corner, using toothpick to fasten and dip in butter to coat thoroughly. Bake in a 400 deg. oven for about 15 min. or until browned. *Makes 60.* May be frozen and baked at a later date.

Ruby M. Moore

Sausage "n" Cheese Tarts

- | | |
|------------------------------------|---|
| 1/2 lb. pork sausage | 1-1/4 cup biscuit mix |
| 1/4 c. butter or margarine, melted | 2 Tbsp. boiling water |
| 1 egg, slightly beaten | 1/2 cup half & half |
| 2 Tbsp. sliced green onions | 1/2 cup (2 oz.) shredded Cheddar cheese |

Cook sausage over medium heat until browned, stirring to crumble. Drain and set aside. Combine biscuit mix, butter and boiling water, stirring well. Press about 1 tablespoon of dough into bottom & up sides of well-greased & floured muffin cups. Spoon sausage evenly into cups.

Combine egg, half-&- half, green onion and stir well. Spoon about 1 tablespoon egg mixture into each cup. Bake at 375 deg. for 20 minutes. Sprinkle cheese over each tart and bake an additional 5 minutes.

Makes 1 dozen.

Peggy F. Wagoner

Fruit Sweets

- | | |
|------------------------|------------------------|
| 1/2 lb. figs | 1/2 lb. shelled pecans |
| 1/2 lb. dried apricots | Confectioners sugar |

Combine fruits and nuts and grind in meat chopper, using medium blade. Make into balls and roll in confectioners' sugar. Store in a covered cake box.

Betty Wright

Extra Recipes

Hot Pepper Relish

When you make this, use rubber or plastic gloves. Please don't forget and scratch your nose. This is hot stuff!

- 1/2 gallon hot peppers, seeded and ground
- 1 quart onions, ground
- 1 quart cider vinegar
- 1 Tbsp, coarse salt
- 1-1/2 cups sugar

Use mostly green peppers, but add a few red ones for color when grinding. Measure after grinding. Cover ground peppers with boiling water, let stand a few minutes and drain. Add rest of ingredients and simmer 3 to 5 minutes. Seal in sterilized jars. *Makes 5-6 pints.*

Betty Wright

Last Minute Raw Relish

When killing frost becomes no longer a threat but a certainty, gather ripe tomatoes and prolong summer by conserving them. The larger ones should be wrapped in newspaper and kept in a cool place to ripen. Those too ripe to keep longer can be made into this raw relish:

- 1 gallon ripe tomatoes, peeled and chopped
- 2 green sweet peppers, seeded and chopped
- 2 large onions, chopped
- 1 small pod fresh hot pepper
- 2 cups strong cider vinegar
- 2 cups sugar
- 1/2 cup coarse salt
- 2 Tbsp. celery seed
- 2 Tbsp. white mustard seed

Mix vegetables. Dissolve sugar and salt in vinegar. Add spices. Drain vegetables in colander a few minutes, then pour into the vinegar mix. Put into sterilized jars and seal. Keep in cool, dark place.

Makes 7-8 pints.

Betty Wright

Broccoli-Cauliflower Slaw

- | | |
|---------------------------------|----------------------------|
| 1 lb. fresh broccoli florets | 1/3 cup sugar |
| 1 lb. fresh cauliflower florets | 2/3 cup low-fat mayonnaise |
| 1 small onion, chopped | 1/4 tsp. salt |
| 1/2 cup vinegar | |

In a large bowl, toss together the broccoli, cauliflower and onion. In a small bowl or measuring cup, beat vinegar, sugar, mayonnaise and salt with a fork until well blended. Pour over vegetables. Cover bowl and refrigerate overnight.

Note: For a change, substitute fat-free ranch style dressing. For color, add some thinly sliced carrots.

Phyllis Jennings

Kraut Slaw

- | | |
|-----------------------|---------------------|
| 1 can kraut, drained | 1 cup sugar |
| 1 cup celery, diced | 1/2 cup water |
| 1 medium onion, diced | 1/2 cup vinegar |
| 1 large green pepper | 1/3 cup oil |
| 2 carrots, grated | 1 small jar pimento |

Bring sugar, water, vinegar and oil to boil and pour over vegetables. Will keep in refrigerator for weeks.

Anne Holyfield

Cucumber Pickles

- 6 cups thinly sliced cucumbers
- 1 cup onion, sliced
- 1 cup green pepper, sliced
- 1 Tbsp. salt

Put above in refrigerator for 2 hours. Drain and add the following:

- 1-1/4 cup sugar
- 1/2 tsp. celery seed
- 1 cup vinegar

Mix well and put in glass jars. Pickles will keep for 2 months in refrigerator.



Stella Bowman

Great Aunt Minnie's Green Tomato Relish

- 1 gallon green tomatoes, chopped fine
- 6 red sweet peppers, seeds removed, chopped fine
- 6 green sweet peppers, seeds removed, chopped fine
- 3 large onions, chopped
- 1/2 - cup coarse salt
- Cider vinegar to cover
- 1 to 4 cups sugar
- 2 Tbsp. turmeric (optional)
- 2 pods hot red pepper (more if desired)

Cover chopped vegetables with salt. Mix, put into cloth bag and drain overnight. In the morning, cover with vinegar and add sugar to taste. Add turmeric mixed with a little vinegar and pods of hot pepper. Bring to boil, simmer a few minutes and seal in sterilized jars. *Makes 6-8 pints.*

Betty Wright

Cranberry-Orange Relish

Put through food processor the following:

- 1 -10 or 12oz. bag of cranberries
- 1 medium orange with peel (remove seeds and quarter)
- 1 medium red apple with peel (seeds and core removed)
- Add 3/4 cup sugar and dash of salt

Mix well. Refrigerate several hours or overnight before serving. *Makes 2-1/2 cups.*

Treva Haynes

Mary Ham's Pickled Okra

Use only the very young, fresh okra and make the pickles as soon as it is gathered.

- | | |
|-------------------------------------|------------------------|
| Okra to fill 5 pint jars | 1/2 cup water |
| 5 pods red pepper | 8 Tbsp. coarse salt |
| (less, if you like pickle less hot) | 1/2 Tbsp. celery seed |
| 5 cloves garlic | 1/2 Tbsp. mustard seed |
| 1 quart vinegar | |

Pack clean okra into sterilized jars. Into each jar put 1 pod pepper and 1 clove garlic. Bring remaining ingredients to boil and pour over okra, filling jar to top. Put in a cool, dark place. Ready in 7 to 8 weeks. *Makes 5 pints.*

Betty Wright

Beet Pickles

Small tender beets	1/2 to 1 cup sugar
1 pint vinegar	2 tsp. salt
1 cup water	1 tsp. whole mixed spices

Scrub beets and trim, leaving roots and 1/2 inch of stem. Cover with water and boil until tender. Drain and cover with cold water. Peel and fill sterilized jars. The beets can be left whole if very small, sliced or cut into chunks if larger. Boil together the vinegar, water, sugar, salt and spices. Pour over beets in jars and seal.

Betty Wright

Orange Beets

1-1/4 cups light brown sugar	3/4 cup water
2 Tbsp. cornstarch	1 can (1 lb. 13oz.) sm. whole beets-can be sliced if you like.
1-(6 oz.) frozen orange juice (thawed)	
3/4 cup cider vinegar	
1 Tbsp. butter or margarine	

Blend brown sugar and corn starch thoroughly. Stir in orange juice, vinegar and water. Bring to full rolling boil, stirring constantly. Add beets and butter. May be served warm or cold.

Mary Lou Jones

Pineapple Beets

2 Tbsp. brown sugar
1 Tbsp. cornstarch
1/4 tsp. salt
1 Can (8 oz.) pineapple-tidbits (not drained)
1 can (16 oz.) sliced beets, drained
1 Tbsp. butter or margarine
1 Tbsp. lemon juice

In a saucepan, combine brown sugar, cornstarch and salt. Add pineapple and bring to a boil, stirring constantly until thick, about 2 minutes. Add beets, butter and lemon juice. Cook over medium heat for 5 minutes, stirring occasionally.

Yield: 4 servings

Charlean Venable

Aunt Ibbie's Sweet Pickle Chunks

1 peck fresh small cucumbers	2-1/2 quarts vinegar
1 pint coarse salt	7-lbs. sugar (14 cups)
Boiling water	2 Tbsp. celery seed
Alum (size of an egg)	2 Tbsp. mixed pickling Spices

Cut cucumbers into inch-long chunks. Dissolve salt in hot water and pour over cucumbers. Let stand 1 week in cool place. Drain. Add 1 gallon boiling water. Let stand 24 hours. Drain. Dissolve alum in 1 gallon boiling water, pour over chunks and let stand 24 hours. Drain and rinse.

Boil together the vinegar, sugar and spices. Pour over pickles. Repeat this process two more days, heating the syrup only. Seal in sterilized jars. *Makes 8-10 pints.*

Betty Wright

Bread and Butter Pickles

1 gal. med.-sized cucumbers	5 cups sugar
8 small onions	1-1/2 tsp. turmeric
1 green pepper	1 tsp. whole cloves
1 red pepper	2 Tbsp. mustard seed
1/2 cup coarse salt	1 Tbsp. celery seed
Cracked ice	5 cups cider vinegar

Slice cucumbers rather thin. Mix with onions cut into chunks and peppers cut into short strips. Cover with coarse salt and cracked ice. Set aside overnight. In the morning, drain and rinse in cold water. Drain again. Cover with mixture made of rest of ingredients. Bring to boil. Put into sterilized jars and seal.

* Betty Wright

Refrigerator Pickles

7 cups sliced unpeeled cucumbers	1 Tbsp. celery seed
1 cup sliced onion	2 cups sugar
1 cup sliced green peppers	1 cup vinegar
1 Tbsp. salt	

Mix all ingredients together and store in covered container in refrigerator. Will keep for months.

Louise Forbis

Green Tomato Pickles

To save them from frost, we usually convert the small green tomatoes found at the end of the summer into this crisp pickle:

1 gal. small green tomatoes, sliced	3 quarts cider vinegar
3 cups lime	2 sticks cinnamon
2 gal. water	2 Tbsp. pickling spice
10 cups sugar	1 Tbsp. celery seed

Slice tomatoes crosswise $\frac{1}{4}$ inch thick. Dissolve lime in water and soak tomatoes 24 hours. Drain and rinse several times and soak in cold water at least 4 hours. Drain.

Bring vinegar, sugar and spices to boil. Pour over tomatoes and set aside in cool place for 24 hours. Now, cook tomatoes in vinegar mixture 20 to 30 minutes until clear. Pour into sterilized jars and seal.

Makes 7-8 pints.

Betty Wright

Sweet Kosher Dill Pickles

1 jar (1 qt. 14 oz.) Kosher Dill Pickles - Drain and cut in thick slices.

Mix:

1-1/2 cups sugar
1/2 cup vinegar
1 cup water

Pour over pickles.



Stella Bowman

Icicle Pickles

Dissolve one-pint salt in one gallon of boiling water. Pour over two gallons pickles that have been thoroughly washed and cut in half. Let stand in porcelain container one week. Stir with wooden spoon every morning.

Drain this water from pickles and add one-gallon clear boiling water. Let stand 24 hours. Drain off and pour one more gallon cold water with two tablespoons of powdered alum added over the pickles. Let stand 24 hours.

Mix 2 quarts pure vinegar with 8 pints white sugar. Heat and pour over pickles. Drain. Reheat this vinegar for 4 mornings and pour back over pickles. Use pickling spices in vinegar last time it is heated. Pack pickles in sterilized glass jars. Pour over them the hot vinegar. Heat and process 10 minutes.

Nancy McPeak

SOUPS

SALADS

DRESSINGS

SAUCES

Taco Soup

Brown:

1 lb. lean ground beef
1 med. onion
2 cloves garlic

Drain fat

Add:

1 tsp. chili powder
1 tsp. ground cumin
2 cups beef broth
1-1/2 cups Pace Picante sauce (medium)
1-14.5 oz. can diced tomatoes (with juice)
1-4.5 oz. can chopped green chilies (mild)
1 cup uncooked rotini pasta

Bring soup to a boil, stirring frequently. Reduce heat – cover and simmer 10-15 minutes until pasta is done. Put in bowl. Can be topped with shredded cheddar cheese and served with tortilla chips

Linda Snow

Mexican Stew

1 med. onion, chopped
1 jalapeno pepper, chopped
4 Roman tomatoes, chopped

Cook in 2 Tbsp. oil until tender

Add:

1/4 tsp. basil	1/2 can chicken broth
3/4 tsp. oregano	1 can enchilada sauce
1 tsp. cumin	1 can water
1-1/2 tsp. caldo de tomato	1/2 cup dry lintels
1 whole chili fren chilpolte chopped	2 large potatoes

Cook for 1 hour.

Add: 1 cup penne pasta

1/4 cup chopped cilantro

Cool. Top with Monterey Jack cheese. Serve with corn chips

Tina Perez

Frozen Cherry Salad

- | | |
|--------------------------|----------------------------|
| 1 can cherry pie filling | 1 #2 can crushed pineapple |
| 1-8 oz. cool whip | (drained) |
| 1 cup nuts | 1 can Eagle Brand |
| | Sweetened condensed milk |

Combine and pour into dish and freeze.

Ruth Wagoner

Cherry Salad

- 2 cans sour pitted cherries with juice
- 2 cups sugar
- 2 pkgs. cherry Jello (3 oz.)
- 1 pkg. Plain gelatin
- 1/2 cup cold water (to dissolve plain gelatin)
- 2 cups orange juice
- 1 large can crushed pineapple
- 1/2 cup chopped nuts

Heat cherries and sugar. Add cherry Jello to this mixture. Add plain gelatin in cold water. Mix until Jello is dissolved. Remove from heat. Add orange juice, crushed pineapple and nuts. Pour into 9 x 13 Pyrex dish. Chill until firm.

Janie Pack

Blueberry Congealed Salad

- | | |
|------------------------------------|-----------------------------|
| 2 pkgs. grape gelatin (3 oz. pkg.) | 1 carton sour cream |
| 2 cups boiling water | 1 pkg. (8 oz.) cream cheese |
| 1 can blueberry pie filling | 1/2 cup sugar |
| 1 can crushed pineapple | 1 tsp. vanilla |

Dissolve gelatin in boiling water. Blend pie filling and crushed pineapple. Pour in a dish about 7 x 11 inches. Chill until firm. For topping, blend together sour cream, softened cream cheese, sugar and vanilla. Spread over surface of congealed portion. Chill.

Yield: 18 servings.

Peggy F. Wagoner

Pat's Lime Salad

- 1 large crushed pineapple-undrained - 20 oz.
- 1 small box lime Jello - sugar free
- 1-8 oz. cool whip
- 1-8 oz. Breakstone cottage cheese
- 1/2 cup pecans, chopped (optional)

Bring pineapple to a boil. Remove from stove - add Jello to dissolve. Add other ingredients. Chill and serve.

Linda Snow

Pineapple Buttermilk Salad

- | | |
|------------------------------|-----------------------------|
| 2- (3 oz.) pkgs. peach Jello | 1-1/2 cups plain buttermilk |
| 3 Tbsp. sugar | 1-8 oz. cool whip |
| 1 (15 oz.) crushed pineapple | 1/2 cup chopped pecans |
| (not drained) | |

Add sugar to pineapple and bring to a boil. Stir and cool but not until thick. Add buttermilk and cool whip to mixture. Stir in Jello and pecans last. Pour into pan and keep refrigerated.

Pansy Wood

Fruit Salad

- | | |
|-------------------------------|-------------------------|
| 1-6 oz. pkg. lemon gelatin | 1/4 cup carrots, grated |
| 1-8 oz. pkg. cream cheese | 1/4 tsp. salt |
| 15 large marshmallows | 1 cup whipping cream |
| 2-1/2 cups boiling water | 1/2 cup nuts, chopped |
| 1 small can crushed pineapple | |

Dissolve the gelatin, cheese and marshmallows in boiling water. Set aside until it begins to congeal. Add the pineapple, carrots, salt and nuts, then fold in the cream, which has been whipped. Mold and chill. Serves 15.

Betty Wright

Fruit Salad

- | | |
|-------------------------------|-----------------------------|
| 1 large can fruit cocktail | 1 lg. can pineapple tidbits |
| 1 box vanilla instant pudding | 3 Tbsp. Tang |

Drain fruit to prepare instant pudding. Slice 2 large bananas, combine all and refrigerate.

Louise Forbis

Broken Glass Salad

Combine 3 packages Jello (orange, cherry or strawberry, and lime) in 1-1/2 cups hot water each. Pour into separate 8-inch square pans and chill until firm. Cut into 1/4 inch cubes and unmold into large bowl. (To unmold, place pans in hot water for about 30 seconds - 60 seconds for glass pans.)

Combine 1 cup pineapple juice and 1/2 cup sugar. Heat and add 1 package lemon Jello. Chill until syrupy.

Whip 1-1/2 cups whipping cream (or may use Cool Whip) and fold into lemon mixture. Fold Jello cubes into lemon mixture and pour into rectangular pan to be used for salad or dessert and chill. May also be served on Graham Cracker crusts or in parfait glasses.

A pretty salad at Christmas. Delicious!

Serves 15+

Pauline Clifton

Frozen Fruit Salad

1 large can Queen Anne cherries, halved
1-10 1/2 oz. bag miniature marshmallows
1 can pineapple tidbits
1 can pecans
6 large oranges
Little mayonnaise
1/2 pint whipping cream

Mix all ingredients and add to whipped cream. Freeze.

Dot Payne

Child's Salad

Split a ripe banana the long way, spread with peanut butter and put halves back together. *Children will love it.*

Betty Wright

Fruit Salad

1 large can chunk pineapple, drained
1 large can mandarin oranges, drained
1 medium can sliced peaches, drained
1 large jar cherries, drained
1 large bunch of grapes (red/green)
1 container of vanilla custard Yoplait Yogurt
1 container of pina colada yogurt

Note: May add miniature marshmallows & coconut if desired.

Mix these ingredients together. Chill and serve. Will stay fresh for several days.

Peggy F. Wagoner

Candlestick Salad

6 slices pineapple	6 lettuce leaves
6 teaspoons mayonnaise	3 bananas
6 Maraschino cherries	

Chill pineapple well and just before serving, place a lettuce leaf on a chilled plate. Cut banana in two crosswise and stick small end in hole in pineapple, letting it stand straight. Place mayonnaise on top of banana, letting it run down side like candle tallow. Put cherry on top to represent flame and serve at once.

Betty Wright

Make Ahead Breakfast Fruit

1 cantaloupe
8 large peaches
3 cups confectioners sugar

Peel and cut cantaloupe and peaches into bite-size chunks. Toss together with sugar until all sugar is dissolved. Let set 20 to 30 minutes to form juice. Pack into airtight containers. Freeze. Thaw in refrigerator or microwave oven. Enjoy in December and January.

Elva Neal

Carol's Apricot Salad

2 boxes Apricot Jello 2 bananas, sliced
2-1/2 c. miniature marshmallows 1 can crushed pineapple

Mix jello according to directions. Cool. Pour into long dish. Add sliced bananas, drained pineapple (save juice), and marshmallows. Refrigerate until completely jelled, then add topping.

Topping

1/2 cup pineapple juice 3/4 cup granulated sugar
2 Tbsp. plain flour 1-8 oz. pkg. cream cheese
1 sm. Container Cool Whip

Mix sugar and flour. Add pineapple juice and cook over medium heat; stirring constantly to keep from sticking. Cool and add cream cheese and 3/4 container of Cool whip.

Ethelene Edwards

Apricot Salad

2 small boxes apricot Jello 1/2 cup cold water
1-14 oz. crushed pineapple w/juice 8 oz. Cool Whip
8 oz. cream cheese

Over low heat, melt the cream cheese, pineapple with juice and Jello. Remove from stove and add water. Refrigerate until partly congealed. Take out of refrigerator and stir in Cool Whip.

Linda Snow

Peanut-Banana Salad

Lettuce leaves 6 bananas
3 Tbsp. mayonnaise Juice of 1 lemon
6 Tbsp. salted peanuts, chopped

On crisp lettuce leaves lay a banana cut in half length-wise. Squeeze lemon juice on cut side, then butter well with mayonnaise and sprinkle with peanuts. Serves 6.

Betty Wright

Mother's Potato Salad

8 potatoes (cooked whole with skin left on)

Cool at room temperature – peel and dice.

2 boiled eggs, chopped 1 sm. jar chopped pimento
1/4 chopped onion 3 Tbsp. mayonnaise
1/2 cup chopped sweet pickles

Add all ingredients together. Add enough pickle juice to make the right consistency. Put in glass bowl and sprinkle with Paprika. Slice 1 boiled egg on top.

Janie Pack

(In memory of Ephra Holloway)

Regal Chicken Salad

4 cups diced cooked chicken breasts
1 can pineapple tidbits, drained and reserved
2 cups green seedless grapes, halved
1 cup chopped celery
2/3 cup coarsely chopped cashew nuts
1/2 tsp. tarragon leaves
1 cup mayonnaise (may use fat-free)
2 Tbsp. lemon juice
2 Tbsp. pineapple juice

Stir all ingredients together and serve on a bed of lettuce.

Becky Payne

Hot Chicken Salad

2 cups chopped cooked chicken 2 Tbsp. fresh lemon juice
1 can cream of chicken soup 3/4 c. fat-free mayonnaise
1 stalk celery, diced 6 eggs, boiled and chopped
1 small onion, finely chopped 1 pkg. slivered almond
1 sm. can chow mien noodles 1 tsp. salt
1 tsp. black pepper

Mix all ingredients and top with chow mien noodles. Bake in a 9 x 13 baking dish at 350 degrees for 20 minutes.

Becky Payne

Hot Chicken Salad

- 2 cups boiled chopped chicken
- 3 hard boiled eggs
- 1 cup chopped celery
- 1/2 cup mayonnaise
- 1 Tbsp. lemon juice
- 1 can cream of chicken soup (undiluted)
- 1/2 cup sliced water chestnuts
- Salt & pepper to taste

Mix casserole and top with crushed potato chips. Cook in oven 400 degrees 20 minutes or until bubbles.

Serves 6-8.

Doris Trexler

Notes:

Chicken Salad

- 6 chicken breast
- 1 cup almonds-diced (optional)
- 1 cup (or more) stiff Kraft mayonnaise
- 1-12 oz. bottle India relish-drained
- Salt & pepper to taste
- 2 cups celery-diced
- 4 hard boiled eggs-diced

Cook chicken breast until well done. Cut or pull into small pieces and add other ingredients and mix well.

Stella Bowman

Scandinavian Salad

- 1 can French style green beans, Del Monte (seasoned)
- 1 can lima beans
- 1 can green peas
- 3 stalks celery
- 1 onion, medium
- 1 can pimento
- 1 cup vinegar
- 1 cup sugar
- 1/2 cup oil

Drain all canned vegetables. Mix all ingredients and let stand a while before serving.

Dot Payne

Scandinavian Salad

- 1 can French style green beans-Del Monte (seasoned)
- 1 can lima beans
- 1 can whole kernel corn
- 1 can green peas
- 3 stalks celery-sliced
- 1 onion, med.-sliced into rings
- 1 can pimento, small
- 1 cup sugar
- 1 cup vinegar
- 1/2 cup Mazola oil

Drain all canned vegetables. Mix all ingredients and store in refrigerator. This will keep for a week or more.

Stella Bowman

Green Pea Salad

Layer in 9 x 13 inch oblong dish

- 1 head shredded lettuce
- 1 can small green peas, drained
- Thin slices of red onion

Spread mayonnaise on top. Sprinkle bacon bits over mayonnaise. Sprinkle Parmesan cheese on last. Refrigerate a few hours before serving.

Cold Green Pea Salad

- | | |
|------------------------------|---------------------|
| 2 lb. bag frozen green peas | 1 cup chopped onion |
| 2 tsp. seasoned salt-Lawry's | 8 oz. sour cream |

Heat peas just until hot; drain and cool. Add other ingredients. Chill and serve.

Linda Snow

Kraut Salad

- | | |
|--------------------------------|-----------------|
| 1 can shredded kraut | 1 green pepper |
| 1 can yellow corn-whole kernel | 1 onion, sliced |
| 1 large jar pimento | |

Bring to a boil:

- 1 cup sugar
- 1/2 cup oil
- 1/2 cup vinegar
- 1 cup water

After this cools, pour over drained vegetables.

Stella Bowman

Broccoli and Grape Salad

- 2 cups white seedless grapes, sliced
- 2 cups broccoli tips
- 1-1/2 cups celery, sliced thin
- 3 small onions with tops, sliced
- 1 cup medium cheddar cheese
- 1 cup golden raisins

Mix and toss gently with:

- 1 cup mayonnaise
- 2 tsp. sugar
- 2 tsp. vinegar

Let set several hours or overnight. Will keep two or three days.

Stella Bowman

Cranberry Salad

- | | |
|--|------------------------|
| 1 can whole berry cranberry sauce | 1 cup chopped celery |
| 1 -20 oz. can crushed pineapple | 1/2 cup chopped pecans |
| 2-(3 oz.) pkgs. cranberry or cherry sugar-free Jello | |

Dissolve Jello in 2 cups of hot water. Add all remaining ingredients. Stir and refrigerate.

Tammy Moore

Cranberry Salad

- | | |
|--------------------------------|-----------------------------|
| 2 pkgs. Raspberry Jello | 2 cups sugar |
| 2 pkgs. plain gelatin | 2 cups water |
| 2 cups cranberries (raw) 1 lb. | 2 cups celery, chopped fine |
| Juice of 2 lemons | 2 cups nuts, chopped |
| 1 #2 can crushed pineapple | 2 whole oranges |

Add 2 packages Jello to 2 cups boiling water to dissolve. Add 2 packages plain gelatin to hot Jello to aid with the congealing. Grind cranberries and whole oranges, including the peeling, together. Add lemon juice, sugar, celery, nuts and pineapple. Add Jello mixture last. Pour into Jello mold. *Makes 24 servings.*

For smaller serving, half the recipe.

Ruby M. Moore

Cranberry Salad

- | | |
|--------------------------------|---------------------|
| 1 package cranberries | 1 can pineapple (7) |
| 2 cups water | 2 cups sugar |
| 1 pkg. strawberry Jello, large | 1 cup nuts |

Cook cranberries until popped open; add remaining ingredients. Chill until firm. *Makes large amount.*

Peggy-F. Wagoner

Cranberry Salad

- | | |
|---------------------------------|-------------------------|
| 1 family-size raspberry Jello | 1 carton cottage cheese |
| 1 cup boiling water | 1 cup chopped pecans |
| 1 can whole cranberries | Orange Juice |
| 1 can crushed pineapple w/juice | |

Dissolve and stir in 1 can whole cranberries, 1 can crushed pineapple with juice, 1 carton cottage cheese, 1 cup chopped pecans. Add a little orange juice. Pour into Pyrex dish and refrigerate.

Dot Payne

Cornbread Salad

- 1 pkg. Martha White Corn Bread Mix
- 1 pkg. Martha White Buttermilk Corn Bread Mix

Combine and go by package directions. Cool and cut into cubes. Set aside.

Cut up 1 Vidalia onion, 1 green pepper, 1 tomato and 3-4 cucumbers. Set aside.

Combine: 1/2 cup sweet relish and 1/2 cup mayonnaise
Combine all ingredients together (make sure you gently toss in corn bread). Serve cold.

Tammy Moore

Red Pasta Salad

- 1/2 lb. dry pasta
- 1/2 cup mayonnaise
- 1 Tbsp. sugar
- 1 Tbsp. vinegar

Cook pasta according to directions. While it is cooking, combine mayonnaise, sugar and vinegar. Drain pasta and add mayonnaise mixture. Cool and add any grated veggies: carrots, bell peppers, radishes, pickles, cucumbers, onions, etc.

Before serving, add chopped tomatoes and "red" prepared dressing such as Catalina, Russian or French. Salt and pepper to taste.

Jean Williamson

Pasta Salad

- 1-16 oz. box Rainbow Rotini
- 1 jar marinated artichoke hearts
- 1 cup cauliflowerets
- 1 cup broccoli florets
- 1 cup diced Monterey jack cheese
- 1 sm. can sliced black olives
- 1-8 oz. bottle Italian dressing
- 1 grated carrot
- 1 medium onion
- Garlic to taste

Toss and serve.

Linda Snow

Hearty Pasta Salad

- 1 cup uncooked shell macaroni
- 1-1/2 cups diced cooked ham
- 1-1/2 cups diced cheddar cheese
- 1 cup chopped celery
- 1/2 cup cooked green peas
- 1/4 cup chopped onion
- 1/4 cup sweet pickle relish (optional-broccoli florets)
- 1 Tbsp. prepared mustard
- 1/4 cup mayonnaise (add more if needed)
- 1/3 cup sour cream

Cook macaroni using directions on box. Rinse and drain well. Combine with remaining ingredients. Refrigerate at least 4 hours before serving so flavors can blend.

Ethelene Edwards

Salad Antipasto

- 1/2 (8 oz.) package mozzarella cheese
- 18 slices salami or ham
- 12 cherry tomatoes, halved
- 3 dozen whole ripe olives
- 12 pickled banana peppers
- 1 small purple onion (thinly sliced & separated into rings)
- 1/2 cup olive oil
- 1/4 cup lemon juice
- 1/4 cup white wine vinegar
- 4 cloves garlic, minced
- 2 Tbsp. dried oregano
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 cup (2 ounces) crumbled feta cheese
- Fresh spinach leaves

Cut mozzarella cheese into 18 thin sticks. Wrap each with a salami slice; secure with a wooded pick. Place in a shallow container. Add tomatoes and next 3 ingredients.

Whisk together oil and next 6 ingredients. Drizzle over salad ingredients. Cover and chill 8 hours or overnight, turning ingredients occasionally. Drain.

Arrange salad ingredients and feta on a spinach-lined plate. Serve with breadsticks.

Yield: 6 servings.

Charlean Venable

Dot Smith's Russian Dressing

1/4 tsp. salt	1 tsp. celery seed
1/4 tsp. paprika	1 Tbsp. vinegar
1 cup oil	1 Tbsp. Worcestershire
1/2 cup catsup	1/4 cup white syrup

Mix all ingredients and shake well.

Anne Holyfield

Red Door Salad Dressing

1 can tomato soup	1 tsp. garlic powder or salt
1 cup salad oil	1/4 cup vinegar
2 Tbsp. horseradish	1/2 cup sugar
1 Tbsp. Worcestershire sauce	1 tsp. pepper
1 tsp. dry mustard or prepared	1 tsp. salt

Blend well and refrigerate. Shake well before serving.

Louise Forbis

Derby Dressing

1/2 cup sugar	1 tsp. Worcestershire sauce
1-1/4 cup catsup	3/4 cup Wesson oil
1/3 cup white vinegar	2 Tbsp. grated onion
1/2 tsp. salt	(more or less)

Combine all ingredients together and store in refrigerator.

Elaine Harbour

Thousand Island Dressing

3 boiled eggs, chopped	2 cups sweet relish
3 cups mayonnaise	1 small bottle ketchup

Mix well.

Elaine Harbour

Old Ham Cream Gravy

2 Tbsp. drippings from fried old ham
2 Tbsp. flour
2 cups milk

Pour off all the fat except 2 tablespoons from the skillet in which old ham is fried. Add the flour, stirring over low heat until the mixture is brown. Add the milk, stirring constantly, until thick. Serve with hot biscuits and the ham.

Good for a change from the regular red eye gravy.

Hylton Wright

Sweet & Sour Sauce for Chicken or Pork

1/2 bottle Russian dressing
1/2 jar apricot preserves
1 pkg. dry onion mix

Place 4 to 6 pieces chicken or pork in baking dish and pour sauce over. Bake at 350 degrees for 1 hour.

Louise Forbis

Notes:

1/4 cup salt
1/4 cup pepper
1 cup oil
1/2 cup vinegar

Put off the heat and let the mixture sit for 10 minutes. Then add the oil and vinegar and stir well. Add the salt and pepper and stir again. This is a very good dressing for chicken or pork.

How to Cook Chicken or Pork

1. Preheat oven to 350°F.
2. Rub the chicken or pork with the oil and vinegar mixture.
3. Bake in the oven for 1 hour.
4. Let the meat rest for 10 minutes before serving.

Quick & Easy Sauce for Chicken or Pork

1. Preheat oven to 350°F.
2. Rub the chicken or pork with the oil and vinegar mixture.
3. Bake in the oven for 1 hour.
4. Let the meat rest for 10 minutes before serving.

Quick & Easy Sauce

1. Preheat oven to 350°F.
2. Rub the chicken or pork with the oil and vinegar mixture.
3. Bake in the oven for 1 hour.
4. Let the meat rest for 10 minutes before serving.

Thousand Island Dressing

1. Preheat oven to 350°F.
2. Rub the chicken or pork with the oil and vinegar mixture.
3. Bake in the oven for 1 hour.
4. Let the meat rest for 10 minutes before serving.

MAIN DISHES

CASSEROLES

Beth's Pot Roast

2 or 3-pound roast
4 or 5 potatoes
4 or 5 carrots

2 or 3 onions
1 can Coke
1-12 oz. jar chile sauce

Wash and cut vegetables into quarters. Cut roast into 3 pieces and place in crock-pot. Pour 1/2 can Coke and half jar of chili sauce over roast. Add vegetables and then pour remainder of Coke and chili sauce over the top of vegetables. Cover and cook on high 3 to 4 hours or on high 1 hour and low overnight. When using a crock-pot, it is recommended that you cook first on high until the food simmers and then reduce the temperature for longer cooking if desired.

Jean Williamson

One Dish Dinner Lasagna

(A Moore Family Favorite)

1 to 1-1/2 lbs. Ground beef or turkey, cooked and drained well
1 medium green pepper (3/4 c. diced)
1 large onion (1 - 1-1/2 cups chopped)
1 cup canned, pureed tomatoes or 1- 8 oz. can of tomato sauce or tomato puree
1 to 1-1/2 cups cooked green beans, drained
1 cup whole kernel corn, drained
1-1/2 - 2 cups of sharp cheddar cheese, grated
1/2 of an 8 oz. pkg. egg noodles, prepared by package directions
Salt & pepper to taste (Hilda used 1 tsp. of salt for each lb of ground meat.)

Add green pepper, onion and tomatoes to cooked drained meat; simmer until onion and green pepper are tender (add tablespoons of water or tomato juice to keep mixture from sticking, if needed - this mixture is not to be too soupy.) Add green beans and corn and simmer several minutes longer. Drain cooked noodles from salted water. In a 2 quart baking dish (or a 9" x 13" dish) layer meat and vegetable mixture with noodles beginning with meat and ending with meat (may be only three layers.) Spread grated cheese on top and bake uncovered for 30 minutes at 350 degrees. This casserole is even better the next day.

Submitted by Kathryn M. Hutchens
In memory of Hilda C. Moore

Lasagna

2 small jars extra thick & zesty Ragu spaghetti sauce
(with mushrooms)
8 oz. lasagna noodles
2 lbs. hamburger
12 oz. small curd cottage cheese
2 eggs
1 medium onion
2 pkg. grated mozzarella cheese

Brown hamburger and onion. Drain grease. Add Ragu, salt, pepper and dash of oregano. Stir and simmer 10 minutes. While the meat is browning, break noodles in half and cook with 1 Tablespoon oil until done. Drain and rinse with cold water. While meat and noodles are cooking, beat 2 eggs and add cottage cheese. Let set until the other is ready. Overlap 1/2 the noodles on bottom of long pan, then half the Ragu mixture, half the cottage cheese (stir into meat), and one package mozzarella cheese. Repeat. Bake in 350 degree oven for 30 minutes.

Doris Trexler

Chorizos with Potatoes & Carrots

1 large onion
1 Polish Sausage link
1 sm. jar Ragu Spaghetti Sauce

4 carrots
4 medium potatoes

Saute onion in oil. Slice sausage diagonal and add to onions. Simmer 10 minutes. Add Ragu sauce. Slice carrots in 1/4" slices. Add to onions and sausage. Cook 15 minutes. Dice potatoes and add to recipe. Cook 15 minutes or until potatoes are done. Serve with rice.

Note: You may substitute chicken for Polish Sausage.

Pam Corbett

Enchilada Casserole

1 cup sharp cheddar cheese, grated
1 (15 oz.) can chile with beans
1 small can tomato paste
1/2 cups water

2 Tbsp. onion, minced
1 cup sour cream
1 cup enchilada sauce
1 (6 oz.) pkg. corn chips

Combine 1/2 cup cheese, enchilada sauce, chile, tomato paste, water, onions and all except 1 cup of corn chips. Pour into greased oblong baking dish. Bake 375 degrees for 30 minutes. Spread sour cream over top; sprinkle with 1/2 cup cheese. Make a circle around the edge with remaining corn chips. Bake 5 minutes.

Tina Perez

Chili Beans

2 lbs. Lean ground beef
1 cup chopped onion
1 cup chopped green pepper
1 can (28 oz.) tomatoes
1 can (8 oz.) tomato sauce

2 tsp. chili powder
1 tsp. salt
1/8 tsp. cayenne pepper
1/8 tsp. paprika
1 can (15-1/2 oz.) kidney beans, drained

In large skillet, cook and stir meat, onion and green pepper until meat is browned and onion is tender. Drain off fat from meat. Stir in tomatoes with liquid and remaining ingredients, except kidney beans. Heat to boiling. Reduce heat; cover and simmer 2 hours, stirring occasionally. Stir in kidney beans and heat thoroughly.

Peggy F. Wagoner

Corn Beef and Cabbage

As cooked by Glenn McPeak for covered dish suppers.

Chop cabbage head and cook in a heavy fry pan in some grease or oil. Salt and pepper to taste. Slice canned corn beef and put over cabbage. Cover and cook about 30 minutes. It is good!

Edith McPeak

Chili Con-Carney

- | | |
|-----------------------|-------------------------|
| 1 lb. ground beef | 1 tsp. paprika |
| 1 tsp. salt | 1/4 tsp. Cayenne pepper |
| 1/4 cup minced onion | 1/4 tsp. black pepper |
| 1 medium green pepper | 1 qt. canned tomatoes |
| 2 tsp. chili powder | (4 cups) |
| 1 cup elbow noodles | 1-15 oz. kidney beans** |

Cook noodles according to directions, set aside. Brown ground beef and drain. Combine all ingredients except beans, cook on low approximately 45 minutes. Then add beans and cook 15 more minutes.

***Hilda substituted pork-n-beans for me, because I'm not very fond of kidney beans.*

Tammy Moore
In memory of Hilda C. Moore

Hot Tamale

- | | |
|-------------------------|------------------------|
| 1 pound hamburger | 2-3 Tbsp. chili powder |
| 1 can whole kernel corn | Salt & pepper to taste |
| 1 large onion, chopped | 1 can chopped tomatoes |

Cook hamburger, drain and add onion. Cook until onions are tender. Add remaining ingredients and simmer.

Cornbread Topping

- 1/2 cup corn meal
- 1/2 cup flour
- 1 egg, beaten
- 2 Tbsp. oil
- 1 cup buttermilk

Mix all topping ingredients. Needs to be thin enough to pour over other mixture. Put hamburger mixture into baking dish. Pour cornbread topping over mixture. Bake at 375 degrees until topping is done.

Louise Forbis

Baked Spaghetti

- 8 oz. uncooked spaghetti
- 1-1/2 lb. ground beef
- 1 onion, diced
- 28 oz. jar spaghetti sauce
- 1/2 tsp. oregano
- 1 cup milk
- 8 oz. mozzarella cheese, shredded
- 4 oz. mushroom pieces and juice
- 2 cloves garlic, chopped
- 8 oz. cheddar cheese, shredded

Cook spaghetti according to package directions and drain. Saute meat with onions until brown. Drain. Mix meat into spaghetti sauce. Add garlic and oregano. Combine with spaghetti. Add milk, both cheeses and mushrooms. Mix well and pour into a greased 9" x 13" baking pan. Bake at 350 degrees 30 to 45 minutes.

Makes 6 to 8 servings. Very good!

Almeda Park

Lasagna

Brown: 1 lb. ground beef

Add:

- | | |
|-----------------------|----------------------|
| 1 sm. onion | 1/2 tsp. salt |
| 1 cup stewed tomatoes | 3/4 tsp. pepper |
| 1- 6 oz. tomato paste | 1/2 tsp. oregano |
| | 1/2 tsp. garlic salt |

Simmer 1/2 hour.

Cheese Sauce: Mix in large mixing bowl:

- | | |
|--------------------------------|-----------------|
| 1-1/2 cup cottage cheese | 1 tsp. salt |
| 1/2 cup Parmesan cheese | 1/2 tsp. pepper |
| 1 beaten egg | 1 tsp. parsley |
| 1-8 oz. pkg. mozzarella cheese | |

Cook 11 pieces of lasagna. Alternate lasagna, sauce and cheese, ending with cheese sauce. Bake 50 minutes at 350 degrees. Start layers with small amount of meat sauce.

Recipe from Becky Stewart, former member of Haymore Church and now resides in Cary, NC. Becky works for Baptist State Convention.

Submitted by Janie Pack

Easy Chicken and Pasta

1 lb. skinless, boneless chicken, cut up
1 Tbsp. vegetable oil
1 can (10-3/4 g) Campbell's cream of mushroom soup
2-1/4 cups water
1/2 tsp. dried, crushed basil leaves
2 cups frozen vegetable combination
(Broccoli, cauliflower, carrots)
2 cups uncooked corkscrew pasta

In skillet brown chicken in hot oil and set aside. Mix soup, water, basil and vegetables and heat to a boil. Add uncooked pasta. Cook over medium heat 10 minutes, stirring often. The pasta cooks in the soup. Add drained chicken, cook 5 minutes and serve with Parmesan cheese. *Serves 4.*

Louise Forbis

Chicken Bake

1 cup uncooked rice (not minute)
1 can onion soup
1 can cream of mushroom soup
1/2 can water
4-6 chicken breast halves (skinned, salted and peppered to taste)
(or unskinned)

Spray oblong baking dish with Pam. Put rice in bottom of dish. Mix soups and pour over rice. Lay chicken on soup mixture and cover tightly with foil. Bake at 300 degrees 2 hours. Do not uncover until done.

Frances Clifton

Chicken Casserole

6 chicken breasts
1 can cream of chicken soup
2 cups Pepperidge Farm Dressing
6 slices Swiss Cheese
1/4 cup milk
1/4 cup margarine, melted
Stuffing

Mix soup and milk. Melt margarine and mix with stuffing; set aside. Place layer of chicken and cheese. Spread soup on top. Sprinkle stuffing mix over the top. Bake 350 degrees for 50 minutes.

Peggy F. Wagoner

Dad's Dumplings

3 cups salted & defatted chicken broth	1-1/2 tsp. baking powder
1 cup flour	1/2 tsp. salt
1 egg beaten	2 Tbsp. melted fat (I use salad oil)
1/3 cup milk	

In a large pot, which has a tight fitting lid, heat 3 cups salted and defatted chicken broth to boiling. In the meantime, sift flour, baking powder and salt together in a small mixing bowl. In another bowl, combine egg, milk and oil. Make a "well" in dry ingredients and stir in liquids with a fork - just until blended.

Dip a teaspoon into the hot liquid, then scoop up a heaping spoonful of dough and it will fall right off the spoon and into the boiling broth. Again, dip your empty spoon into the boiling broth before adding each spoonful of dough. Work quickly and when all the dumplings are in the pot, cover tightly. Reduce heat to "low-low" and steam for 18 minutes (at high altitudes), or approximately 15-16 minutes at sea level. Serve at once with stewed chicken.

Makes 4 servings.

Janie Pack

Chicken and Dumplings

Stew 1 whole chicken (or cut-up) in water to cover. Add a few celery stalks. Cook until tender. De-bone chicken; set aside. Save 1 cup of broth and set aside. Put broth back on heat and season with salt, pepper and butter. Add chicken (as much as you like) to broth. Bring to a boil.

Sift together:
1/2 cup flour
1 tsp. salt
2 tsp. baking powder

Add 1/2 cup shortening to flour mixture. Add reserved broth until it becomes dough. Roll out to 1/4" thickness. Cut the dumplings and drop into boiling broth. Move the dumplings to the side of the pot so the new ones you drop in will be sure to land in boiling broth. Sprinkle with pepper. Cook about 15 minutes.

Elva Neal

Chicken and Rice Casserole

- | | |
|-----------------------------|----------------------|
| 4 large chicken breasts | 1 can mushroom soup |
| 1 cup cooked rice | 1 stick margarine |
| 1 can cream of chicken soup | 2 cups chicken broth |
| 1 pkg. herb dressing | |

Cook and de-bone chicken breasts. Place cooked rice in buttered casserole dish. Cut chicken into bite-size pieces and place on rice. Combine soups and broth. Pour over chicken. Mix dressing and melted margarine and use for topping. Bake 350 degrees for 30 minutes or until brown and bubbling. (May freeze and bake later.)

Mary Taylor

Poppy Seed Chicken Casserole

- | | |
|---------------------------------|---------------------------|
| 2-1/2 cups diced cooked chicken | 1 or 2 Tbsp. poppy seeds |
| 8 oz. sour cream | 1-1/2 pkg. Ritz Crackers |
| 1 can Cream of Chicken soup | crumbled |
| +1/2 can water | 1 stick margarine, melted |
| Salt and pepper to taste | |

Butter casserole dish. Mix chicken, sour cream, chicken soup, water, salt, pepper and 1 Tbsp. poppy seed. Put in casserole dish 10x10x2. Crumble Ritz crackers and pour melted margarine and 1 Tbsp. poppy seed over crackers. Put on top of casserole dish. Cook at 325 degrees for 1 hour.



Stella Bowman

My Chicken Noodles

- | | |
|------------------------------|------------------------|
| 2 cans premium white chicken | Salt & pepper to taste |
| 2 cans cream of chicken | Milk, if needed |
| 8-ounce bag of egg noodles | 2 tsp. butter |

Melt cream of chicken, salt, pepper and butter in electric fry pan. Boil noodles and drain. Add chicken to cream mixture. Let cook for a few minutes. If you notice the mixture getting too thick, add a little milk. Then add noodles and cover to simmer. Serve while hot.

Louise Forbis

One Dish Chicken & Stuffing Bake

- 4 cups Pepperidge Farm Herb Seasoned Stuffing
4 to 6 skinless, boneless chicken breast halves.
Paprika
1 can (10-3/4 oz.) Campbell's Cream of Mushroom Soup
1/3 cup milk
1 Tbsp. chopped fresh parsley

1. Mix stuffing, 1-1/4 cups boiling water and 4 Tbsp. margarine.
2. Spoon stuffing across center of 3 quart shallow baking dish. Place chicken on each side of stuffing. Sprinkle paprika over chicken.
3. Mix soup, milk and parsley. Pour over chicken.
4. Bake covered at 400 degrees for 30 minutes or until chicken is no longer pink.

*For lower fat stuffing, reduce margarine to 1 Tbsp.

Prep. Time: 10 minutes

Cook Time: 30 minutes

Yield: Serves 4 to 6.

Louise Forbis

Chicken Casserole

- 2 cups chopped chicken, cooked
3 boiled eggs
1/2 cup margarine
1 tsp. lemon juice
1 can cream of chicken soup, undiluted
1/2 cup sliced almonds (optional)
Salt and pepper

Mix and cover with small can chicken chow mien noodles. Cook at 350 degrees until hot and bubbly.

Grace Laughridge

Cheesy Potato Bake

4 large unpeeled baking potatoes 1/2 tsp. dried thyme
1/4 cup butter or margarine 1/8 tsp. pepper
1 Tbsp. grated onion 1 cup (4 oz) cheddar cheese
1 tsp. salt (shredded)
1 Tbsp. chopped fresh parsley

Thinly slice the potatoes and place in a greased shallow 2-qt baking dish. In a small saucepan, heat butter, onion, salt, thyme and pepper until the butter is melted. Drizzle over potatoes. Cover and bake at 425 degrees for 45 minutes or until tender. Sprinkle with cheese and parsley. Bake, uncovered, 15 minutes longer or until the cheese melts. **Yield: 6-8 servings.**

Charlean Venable

Hash Brown Casserole

2 lb. bag hash browns 4 oz. sharp cheddar cheese
1 can cream of potato soup 1 Tbsp. chives
1 can cream of celery soup 1 Tbsp. grated onion
12 oz. sour cream Salt to taste

Combine all ingredients. Place in ungreased baking dish. Bake at 350 degrees for 1-1/4 hours.

Recipe from Becky Stewart, former member of Haymore Church.

Becky now resides in Cary, NC.

Submitted by Janie Pack

Tater Tot Casserole

2 lbs. Hamburger
1 can cream of mushroom soup
1/2 cup frozen peas -(optional)
1/2 cup frozen corn - (optional)
1 bag of tater tots
Velveeta cheese (sliced)

Brown hamburger and drain; then mix soup and vegetables. Put in casserole dish. Layer the mixed hamburger; then sliced cheese; then layer with tater tots. Bake at 350 degrees for 30 minutes or until bubbly. Enjoy!

Lisa Pack

Cornbread Casserole

1 can (15-1/4 oz.) whole kernel corn, drained
1 can (14-3/4 oz.) cream style corn
1 package (8-1/2 oz.) cornbread/muffin mix
1 egg
2 Tbsp. butter or margarine, melted
1/4 tsp. garlic powder
1/4 tsp. paprika

In a large bowl, combine all ingredients. Pour into a greased 11 x 7 x 2 inch baking dish. Bake, uncovered, at 400 degrees for 25-30 minutes or until top and edges are golden brown.

Yield: 4-6 servings.

Barbara Nichols

Corn Casserole

2 cups fresh corn, cut thin, 1 cup rich milk
then scraped off cob 1 tsp. salt
1 rounded Tbsp. flour 1 Tbsp. sugar
2 eggs 1 Tbsp. butter

Mix together all ingredients except butter. Melt butter in a 1-1/2 quart casserole, pour in corn mix and bake at 350 degrees. Set casserole in pan of very hot water while baking. Casserole will be done when custard is firm.

Serves 6.

Betty Wright

Aunt Josie's Corn Pudding

1 can cream style corn 1 Tbsp. flour
1 cup milk 2 eggs
1 tsp. salt 3 Tbsp. sugar
1 Tbsp. cornstarch Butter (size of egg)

Melt butter and blend in salt, flour, cornstarch and sugar. Cool. Combine milk and corn and add to butter mixture, mixing well. Add beaten eggs last. Pour in buttered baking dish. Bake at 350 degrees for 30 minutes.

Nancy McPeak

Cornbread-Stuffed Tomatoes

- | | |
|-----------------------------------|--------------------------------|
| 1 (6 oz.) package cornbread mix | 1/4 cup mayonnaise |
| 6 firm, ripe tomatoes | 1/4 tsp. salt |
| 6 bacon slices, cooked & crumbled | 1/4 tsp. pepper |
| 4 green onions, chopped | 1/4 cup grated Parmesan cheese |

Cook cornbread according to package directions; cool completely and crumble into a large bowl.

Cut a 1/4 inch slice from top of each tomato; scoop pulp into bowl with cornbread, leaving tomato shells intact. Place shells, upside down, on paper towels to drain.

Stir bacon and next 4 ingredients into cornbread mixture. Spoon mixture into tomato shells and place in an 11 x 7-inch baking dish. Sprinkle with Parmesan cheese.

Bake at 375 degrees for 15 minutes or until thoroughly heated.

Yield: 6 servings.

Charlean Venable

Potato Casserole

- | | |
|--------------------------------|----------------------------|
| 2 lb. bag hash browns | Salt and pepper |
| 2 cups shredded cheddar cheese | 2 cups crushed corn flakes |
| 2 cups sour cream | (or Ritz crackers) |
| 1 can cream of chicken soup | 1 stick margarine |
| 1 cup chopped onion | |

Combine all ingredients, except butter and corn flakes into large bowl, mixing well. Pour into oblong pan. Cover with corn flakes. Cut margarine into small slices all over top of corn flakes. Bake 1 hour at 350 degrees.

Dot Strayhorn

Hash Brown Potato Casserole

- | | |
|--|-----------------------------|
| 1 bag frozen hash brown potatoes, thawed | |
| 1 sm. carton fat-free sour cream | 1 stick margarine, melted |
| 1 cup finely chopped onion | 1 can cream of chicken soup |
| 8 oz. grated cheddar cheese | |

Combine all ingredients and pour into a 9 x 13 baking dish. Top with 1 cup bread crumbs and bake for 1-1/2 hours at 325 degrees.

Becky Payne
Louise Forbis

"Dinty Moore"

Potato Nugget Casserole

- 1 (40 oz) can Dinty Moore Beef Stew
- 1 cup frozen mixed vegetables
- 1 Tbsp. instant minced onion
- 1 (16 oz.) package frozen seasoned potato crowns

Heat oven to 400 degrees. Spoon stew into 12-1/2 x 8 inch baking dish. Gently stir in vegetables and onion. Arrange potato crowns on top of stew. Bake 35 to 45 minutes or until thoroughly heated.

Serves 6.

Louise Forbis

Glenda's Tater Tot Supreme

- | | |
|------------------------------|-----------------|
| 1 lb. hamburger | 1/3 cup milk |
| 1/2 small onion | Velveeta cheese |
| 1 can cream of mushroom soup | |

Brown onion then add hamburger and brown. Pour off grease. Mix together 1 can Cream of mushroom soup with milk and add to hamburger and onion. Pour mixture in baking dish. Cover with cheese (Velveeta). Top with frozen Tater Tots and bake at 400 degrees for 20 to 30 minutes.

This recipe came from Glenda Gough.

Elaine Harbour

Sweet Potato and Apple Casserole

- | | |
|--------------------------------|------------------------|
| 4 large sweet potatoes, sliced | 1 tsp. salt |
| 2 cups sliced apples | 1 tsp. cinnamon |
| 2 cups miniature marshmallows | 1-1/2 Tbsp. cornstarch |
| 3/4 cup sugar | 2 Tbsp. margarine |

Cook sweet potatoes slightly in boiling water just enough so they are easy to peel. Cool and slice (round.) Use large potatoes (they make nicer pieces when sliced about 1/4 inch thick.) Put sweet potatoes and apples in greased 1-1/2 quart baking dish in layers. Combine dry ingredients and sprinkle over top. Dot with margarine. Cover with marshmallows. Cover dish with tin foil. Bake at 350 degrees for 1 hour.

Phyllis Jennings

Sweet-Sour Cabbage Rolls

- | | |
|---|----------------------------|
| 6 large cabbage leaves, wilted in hot water | |
| 1 lean slice bacon, cut in small pieces | |
| 1 small onion, diced | 1/2 tsp. pepper |
| 1 lb. ground beef | 2 cups cooked tomatoes |
| 6 level Tbsp. uncooked rice | 1 Tbsp. vinegar |
| 1 egg, beaten | 1/2 cup-less 1 Tbsp. water |
| 1 tsp. salt | 1 Tbsp. sugar |

While the leaves are wilting in the hot water, brown the bacon in a skillet. Remove bacon, and fry the onion and beef in the fat, but do not brown. Add the rice, seasonings and egg. Mix. Fill each cabbage leaf with the mixture, then roll it up and secure with a toothpick. Place in a baking pan, and add the two cups of tomatoes, then bake, covered, for 1-1/2 hours at 375 degrees.

Fifteen minutes before the baking time is up, add the vinegar, water and sugar mixture. To brown, uncover and turn the heat up to 400 degrees for this last 15 minutes.

Betty Wright

Cabbage Wedge Casserole

- | | |
|------------------------|------------------------|
| 1 lb. ground beef | 3 cups stewed tomatoes |
| 1 head cabbage | 1 cup hot water |
| 1 cup chopped onion | 2 tsp. salt |
| 1/2 cup rice, uncooked | 1/4 tsp. pepper |

Lightly brown beef. Cut cabbage in 8 wedges and place in a 3 quart casserole. Arrange onion, rice and beef between wedges. Combine tomatoes, water and seasoning. Pour over wedges in casserole, making certain all rice is covered with liquid. Cover and bake at 350 degrees for 1 hour.

Janie Pack

Sweet Potato Casserole

- | | |
|-------------------------------|--------------------------|
| 3 cups sweet potatoes, mashed | 2 tsp. vanilla flavoring |
| 1 stick butter | 2 eggs |
| 1 cup sugar | |

Topping:

- 1/2 stick butter
1 cup brown sugar, packed
2 Tbsp. flour
1 cup chopped pecans

Mix together sweet potatoes, butter, eggs, sugar and vanilla. Pour into Pyrex dish.

To make topping, melt butter and add brown sugar, flour, then pecans. Crumble this on top of potato mixture. Bake at 325 degrees for 30 minutes.

Wilma Ball

Sweet Potato Casserole

- | | |
|------------------------------|-----------------------|
| 3 cups mashed sweet potatoes | 1/3 cup melted butter |
| 1/2 cup canned milk | 2 eggs |
| 1-1/2 cups sugar | Cinnamon |
| 1 tsp. vanilla flavoring | |

Beat potatoes and add to above ingredients. Mix well and put into greased dish.

Topping:

- 1/3 cup flour
1 cup pecans
1/3 cup butter
1 cup brown sugar
1 cup coconut

Mix topping and put on top of potatoes. Bake 325 degrees 35-45 minutes.

Peggy F. Wagoner

Sweet Potato Casserole

3 cups sweet potatoes (mashed) 2 eggs
1/4 cup white sugar 1/2 cup milk
1/4 cup brown sugar 1 tsp. vanilla flavoring

Topping:

1 cup brown sugar
1/3 cup self-rising flour
1/3 stick margarine
1 cup chopped pecans

Mix sweet potatoes and other ingredients. Pour into buttered baking dish. Mix ingredients for topping and crumble over sweet potato mixture. Bake at 350 degrees for 30 minutes.

Linda Bengé

Pineapple Casserole

2-15 oz. cans chunk pineapple, drained
3 Tbsp. flour
1 cylinder Ritz crackers, crushed
1 cup sugar
1-1/2 cups grated cheddar cheese
1/2 stick margarine

Placed drained pineapple in baking dish. Mix sugar, flour and cheese. Spread evenly over pineapple. Mix crushed crackers with margarine and sprinkle over casserole. Bake 25 minutes at 350 degrees.

Barbara Nichols

Sweet Potato Casserole

Sweet potatoes, boiled and sliced
(canned potatoes work well) -- Place potatoes in casserole dish.

Sauce:

1 stick margarine Pinch salt
1 cup sugar 2 Tbsp. flour
1-3/4 cups orange juice

Melt margarine, add sugar, salt and flour. Blend well and add 1-3/4 cups orange juice. Cook until thick. Pour sauce over potatoes. Bake 30 minutes at 325 degrees.

 Stella Bowman

Cabbage Casserole

2 round pkgs. Ritz crackers, crushed
1-1/2 sticks margarine, melted

Mix the above and put 1/2 of the cracker mixture into large casserole dish (sprayed with Pam). Add 4 cups raw chopped cabbage and 1 onion, chopped.

Mix:

1 can cream of celery soup
1/2 cup mayonnaise
1 cup milk

Pour over top of cabbage and add:

1 can sliced water chestnuts
1 cup grated, cheddar cheese.

Top with remaining cracker mixture. Bake at 350 degrees for 50 minutes.

Mary Gwyn

Squash Souffle

2 cups squash (measured after cooked and mashed)
1 cup bread crumbs
1 cup milk
3 Tbsp. butter or margarine
2 eggs
1 small onion, chopped fine (about 1/2 cup)
1 tsp. salt
Pepper to taste.
1 cup cheese

Melt butter in hot milk and pour over breadcrumbs. Mix well and add squash, beaten eggs, onion and seasoning. Mix well. Pour into a well greased baking dish, covered with bread crumbs and bake at 350 degrees for about 45 minutes to one hour.

Treva Haynes

Baked Beans Milamo

This recipe came from New Orleans, LA

- 3 No. 2-1/2 cans Pork & Beans
- 3 large onions
- 1 bunch fresh, green onions, chopped
- 3 bell peppers, chopped
- 2 hot peppers, chopped
- 6 ribs of celery, chopped
- 2 heaping Tbsp. mustard
- 2 heaping Tbsp. brown sugar, syrup or molasses
- 1 can apple sauce
- 1 can tomato paste
- 3/4 cup tomato juice
- 1 lb. sharp cheese, cubed
- Seasoned salt & pepper to taste
- Ham cubes (optional)
- Bacon strips

If time permits, all of the ingredients may be placed in a casserole or bean pot and topped with bacon strips. Cook for 4 hours at 300 degrees. To hasten cooking time, saute all of the fresh vegetables in seasoned fat, add all remaining ingredients and cook 2 hours at 300 degrees. Do not cook too dry as the juices will thicken some when removed from the oven. *I hope you will like this. Simply delicious.*

Almeda Park

Garlic Grits with Cheese

- | | |
|----------------------|---------------------------|
| 1 cup quick grits | 1 cup grated cheese-sharp |
| 4 cups boiling water | 1/4 pound butter |
| 1/2 teaspoon salt | 2 eggs |
| 1 clove garlic | Milk |

Cook grits in boiling water and salt. Drop garlic into mix for a few minutes, then remove. Add cheese and butter. Break eggs into measuring cup and fill cup to top with milk. Beat into grit mix. Pour into greased casserole and bake at 300 degrees 40 to 45 minutes. Top with grated cheese for last 10 minutes of baking, if desired.

Betty Wright

Squash Casserole

- 1/2 lb. hamburger meat
- 1/2 lb. mild sausage
- 1 medium chopped onion

Cook the above until done and drain (set aside.)

Cook 5 medium squash, drain and mash. Add 1 can mushroom soup and 1 cup cooked elbow macaroni, (which is 1/2 of 8-ounce box.)

Mix all the ingredients together and put in oblong baking dish. Add 1 cup shredded cheddar cheese on top. Bake at 325 degrees for 25 minutes.

Phyllis Jennings

Broccoli Casserole

- 1 pkg. frozen Broccoli, chopped and thawed
- 1 can sliced chestnuts
- 1 can mushroom soup
- 1 small can cheese whip
- 1 cup cooked rice

Mix all ingredients together and pour in a casserole dish. Top with generous amount of crushed Ritz crackers. Bake at 350 degrees for 30 minutes.

Dot Payne

Vegetable Casserole

- 1 large onion, chopped
- 1 cup mayonnaise
- 1 can cream of chicken soup
- 2-16 oz. cans mixed vegetables-Stokeleys (drain one can)
- 1 pkg. Ritz crackers, crushed
- 1 stick butter, melted

Mix all together, except crackers and butter. Put in a large dish (not deep). Bake at 400 degrees for 30 minutes. Crush 1 package or more Ritz crackers. Mix with melted butter and put on top of casserole and bake 10 minutes more.

Linda Snow

Macaroni and Cheese

In grandma's day, cheese – the store bought kind – was such a luxury that we only had it for special days. Perhaps for this reason no self-respecting homemaker ever planned a thanksgiving or Christmas dinner without a casserole of Macaroni and Cheese.

2 cups elbow macaroni
1-1/2 cups grated or sliced cheese
(we use cooking cheese)
4 crackers, rolled to crumbs

1 cup rich milk
2 eggs, beaten
1 tsp. salt
1/4 tsp. paprika

Cook macaroni in boiling salted water until tender. Drain. Beat together eggs, milk, salt and paprika. Grease casserole and put into it alternate layers of macaroni and cheese. Cover with milk and egg mix, top with cracker crumbs and bake at 325 degrees for 25-35 minutes or until bubbly and brown on top.

Serves 4-6.

Betty Wright

Breakfast Casserole

12 slices very thin white bread (trim crusts)
1 lb. bulk sausage, fried
1/2 lb. shredded sharp cheese

4 large eggs, or 6 small
3 cups milk

Saute sausage and drain well. Space 6 slices buttered bread (buttered side up) in 9 x 13 inch baking dish. Spread 1/2 cheese and 1/2 sausage over the bread. Beat eggs, add milk and pour into baking dish. Put remaining bread slices, cheese and sausage into dish. Press down gently, making sure bread is soaked. Put into refrigerator overnight. Bake uncovered at 325 degrees for 1 hour.

Stella Bowman

Cheeseburger 'N' Fries Casserole

2 lbs. lean ground beef
1 can (10-3/4 oz.) condensed golden mushroom soup, undiluted
1 can (10-3/4 oz.) condensed cheddar cheese soup, undiluted
1 package (20 oz.) frozen crinkle-cut French-fries

In a skillet, brown the beef; drain. Stir in soups. Pour into a greased 13 x 9 x 2 inch baking dish. Arrange French-fries on top. Bake, uncovered at 350 degrees for 50-55 minutes or until the fries are golden brown. *Yield: 6-8 servings.*

Barbara Nichols

Quick Chili Rice

3/4 lbs. beef
1/3 cup chopped onion
1 Tbsp. chili powder
1/2 tsp. dry mustard
1-10 oz. frozen corn

1 cup diced green pepper
1-15 oz. can tomato sauce
1/2 cup water
1 cup minute rice
1/2 cup cheddar cheese
(shredded)

Brown beef and onion – drain. Add spices, corn, green pepper, tomato sauce and water. Cover and boil to full boil. Stir in rice, reduce heat, cover and simmer 5 minutes. Sprinkle with cheese and serve.

Kimberly Heck

Japanese Fried Rice

3 cups cooked rice
1 green bell pepper (chopped)
1 egg, scrambled
1 onion, chopped

1 can Spam, chopped
(or Ham-Chicken)
Salt & pepper to taste
3/4 stick margarine

Put margarine in skillet, adding onion and green pepper. Cook until tender. Add Spam and scrambled egg. Toss in cooked rice. Stir until all is mixed well. Salt and pepper to taste.

If desired, you can add 1/2 cup frozen peas.

Lou Harp

Baked Rice

1 cup rice – uncooked
1 can French onion soup

1 can beef broth
1/2 stick butter

Mix and bake 1 hour at 350 degrees.

Stella Bowman

Lillie Mae Scism's Rice

1 cup raw rice
1 can onion soup, undiluted
1 can consomme, undiluted
1 stick margarine

Bake 1 hour at 350 degrees in casserole dish.

Anne Holyfield

Extra Recipes

VEGETABLES

Baked Beans

3 cans of bargain pork-n-beans	1/2 to 3/4 cup ketchup
4-6 strips bacon	2 Tbsp. mustard
1 small onion (chopped)	3 Tbsp. brown sugar

Mix all ingredients in 2-quart casserole dish and add strips of bacon. Bake at 400 degrees for 30-40 minutes.

Jan Critz

Fried Green Tomatoes

4 or 5 firm green tomatoes	3/4 cup cornmeal
1-1/2 tsp. salt	Fat for frying

Cut off stem and bottom ends of tomatoes. Slice across into 1/4 inch slices. Mix dry ingredients and dredge the slices. Have bottom of heavy skillet covered with fat, medium hot, and fry tomatoes until brown. Place on hot platter. *Serves 4-6.*

Hylton Wright

Stuffed Baked Potatoes

2 cups cooked mashed potatoes	1/4 tsp. pepper
1 Tbsp. butter	1 Tbsp. grated cheese *
3 Tbsp. sour cream (sweet cream may be used)	*(optional)
1/2 tsp. salt	

For this, use long smooth Idaho potatoes. Cut in half the long way, grease well and bake until done. Remove from oven and with a fork remove inside of potato, leaving shells whole. Season potatoes with salt, pepper, butter and sour cream. Refill shells, return to oven (450 deg.) and brown quickly. Sprinkle with paprika. The above proportions are good.

Hylton Wright

Glazed Carrots

2 pounds carrots	3/4 cup orange juice
1 cup brown sugar	(thickened with 2 Tbsp.
1/2 stick margarine	cornstarch).

Scrape and cut carrots and boil in water until tender. Then drain and heat the other ingredients and simmer with carrots,

Dot Payne

Squash Patties

- | | |
|----------------|-------------------------------|
| 1 egg, beaten | 2 Tbsp. onion (chop fine) |
| 1Tbsp. sugar | 1 c. mashed cooked squash |
| 1/2 tsp. salt | 1/2 c. self-rising flour |
| Dash of pepper | 1/2 c. cornmeal (self-rising) |
| 2 Tbsp. milk | |

Mix all ingredients together and form into patties. Fry in hot oil until nice and brown.

Louise Forbis

Sweet Potato Dumplings

- | | |
|----------------------|-----------------|
| 3 lg. Sweet potatoes | 1 egg |
| 1-1/2 cups sugar | 1/2 cup milk |
| 2 Tbsp. flour | 1 tsp. cinnamon |
| 1 tsp. vanilla | 1 can biscuits |

Boil potatoes until done and peel. Add sugar, flour, vanilla, egg, milk and cinnamon. Mix. Roll out biscuits and add potato mixture. Roll like a jellyroll. Bake 350 degrees until done.

Sauce

- 1 cup milk
1/2 cup sugar
1 tsp. vanilla
2 tsp. flour

Cool in sauce pan until starts to thicken. Pour over potato biscuits and serve.

Mary Taylor

Copper Pennies

- | | |
|---|---------------------|
| 5 cups carrots
(cook until tender and drain) | 1 lg. onion-chopped |
| 1 can tomato soup | 1 cup sugar |
| 1 Tbsp. Worcestershire sauce | 1 Tbsp. dry mustard |
| 1 tsp. salt | 1 tsp. pepper |
| 1/4 - cup vinegar | 1/2 - cup salad oil |

Pour liquid over carrots and refrigerate until serving time.

Ruby M. Moore

Green Beans Almondine

- | | |
|--------------------------------------|-----------------------|
| 1 quart green beans, fresh or canned | 1/4 - cup cooking oil |
| 1 tsp. sugar | 1/2 tsp. salt |
| 1/4- tsp. pepper | 1/4 stick margarine |
| 2 oz. pkg. or 1/2 cup sliced almonds | |

Combine all ingredients and cook until beans are done.

Dot Payne

Baked Onions

- | | |
|------------------------|---------------|
| 6 large onions, peeled | 6 tsp. butter |
| 1/2 tsp. black pepper | 1 tsp. salt |
| 3 Tbsp. heavy cream | |

Try to find a baking dish that will just hold the onions firmly, without crowding. We use a Jugtown deep pie dish for this. Slash several times across the tops of the onions, then work in a mixture of the butter, pepper and salt. Bake in a 375-degree oven, uncovered, until tender. Just before they are done, add cream and return to oven for a few minutes. *Serves 6.*

Hylton Wright

Fried Corn

- | | |
|--------------------------------------|-------------------------------------|
| 3 slices bacon or sliced fatback | 1/2 tsp. salt |
| 12 ears fresh roasting corn, cut off | 1 tsp. sugar (optional) |
| 1/4 tsp. black pepper | Water to cover corn
(In skillet) |

Fry bacon, then remove, leaving grease in skillet. Combine other ingredients and cook in skillet, stirring constantly, until liquid is thick and clear. This will take only a few minutes - 8 to 10 at most. *Serves 6-8.*

Hylton Wright

Extra Recipes

1 1/2 cups chopped onion
1 cup sugar
1 1/2 cups dry bread crumbs
1 cup butter, melted
1/2 cup salad oil

Preheat oven to 350°F. In a large bowl, combine onion, sugar, bread crumbs, butter, and oil. Mix well. Shape into patties. Bake in oven for 20 minutes.

Green Beans Almondine

1 quart green beans, fresh or canned
1/2 cup butter
1/2 cup sugar
1/2 cup almonds, sliced

Roasted Potatoes

Combine all ingredients in a large bowl. Mix well. Bake in oven for 20 minutes.

Roasted Onions

6 large onions, peeled and cut in half
1/2 cup butter
1/2 cup sugar
1/2 cup almonds, sliced

Preheat oven to 350°F. In a large bowl, combine onions, butter, sugar, and almonds. Mix well. Bake in oven for 20 minutes.

Fried Corn

3 cups frozen or dried corn
1/2 cup butter
1/2 cup sugar
1/2 cup almonds, sliced

Preheat oven to 350°F. In a large bowl, combine corn, butter, sugar, and almonds. Mix well. Bake in oven for 20 minutes.

Hilton Wright

BREADS, ROLLS

PIES AND PASTRIES

Cornbread

- | | |
|---------------------------------------|---------------------|
| 1-1/2 box Jiffy cornmeal mix (12 oz.) | |
| 1 (8 oz.) sour cream | 1 tsp. salt |
| 4 eggs | 1/2 cup cooking oil |
| 1 small can creamed corn | |

Mix all ingredients together. Pour in greased, large dish and bake at 375 degrees 35-45 minutes.

Peggy F. Wagoner

Broccoli Cornbread

- | | |
|---------------------------------|------------------------|
| 1 pkg. Jiffy cornbread mix | 4 Tbsp. chopped onions |
| 1 stick butter, melted | 4 eggs, beaten |
| 1-10 oz. pkg. broccoli, chopped | 6 ounces sour cream |

Mix all ingredients in large bowl. Pour into greased 9 x 13 inch pan. Bake 375 deg. for 25 to 30 minutes. Do not brown. Serve warm.

Louise Forbis

Broccoli Cornbread

- | | |
|---|---------------------------|
| 1 small pkg. chopped broccoli
(Thawed and drained) | 1 small onion, chopped |
| 1 stick margarine, melted | 4 eggs |
| 1-8 oz. carton cottage cheese | 1 box Jiffy Cornbread mix |

Mix first 5 ingredients, stir in cornbread mix and mix well. Pour into a 9 x 13 inch greased baking dish (spray with Pam) and bake at 400 degrees for 25 to 30 minutes or until golden brown.

Barbara Nichols

Broccoli Cornbread

- | | |
|--|----------------------|
| 1 box Jiffy cornmeal mix | 1 tsp. salt |
| 1- 10 oz. pkg. frozen chopped broccoli
(thawed and drained) | 6 oz. cottage cheese |
| 1 large onion, diced | 4 beaten eggs |
| 1/2 cup melted margarine | |

Mix all ingredients except cornmeal. Add it last. Pour into greased 9 x 13 casserole. Bake 25 minutes at 400 degrees.

Anne Holyfield

Spoon Cornbread

- 2 cups milk
- 3/4 cup self-rising cornmeal
- 3 Tbsp. butter or margarine
- 3 eggs, separated

Heat milk. Add cornmeal and cook, stirring until smooth and thick. Remove from heat and add butter. Allow to cool slightly. Blend in egg yolks. Beat egg whites until stiff and add to mixture. Pour into greased 9-inch baking dish. Bake 350 deg. for 35 minutes or until firm and slightly browned.

Dot Payne

Hush Puppies

- 1 cup self-rising cornmeal
- 1 cup self-rising flour
- 1 egg, lightly beaten
- 1 small can cream corn
- 1 large onion, chopped

Use enough buttermilk to make a little thinner. Drop in hot fat or fish pan by spoonful. Fry until golden brown.



Stella Bowman

This recipe came from Joyce Burch, a former pastor's (Jim) wife.

Mexican Cornbread

- 1 cup cornmeal, self-rising
- 1/2 can creamed corn
- 1/2 cup diced green pepper (hot pepper optional)
- 1/2 cup cottage cheese or buttermilk
- 1/2 cup oil
- 1/2 cup cheddar cheese
- 1/2 cup chopped onion
- 2 eggs

Pan must be well greased and floured well. Mix all ingredients. Bake at 400 deg. for 30 minutes.

Anne Holyfield

Low-Fat Biscuits

- 1 stick light margarine (freeze and grate)
- 2 cups self-rising flour, sifted
- 1/3 cup non-fat buttermilk
- 1/3 cup non-fat plain yogurt

Mix together and roll out on dough board. Cut with biscuit cutter. Bake 10-15 minutes at 400 degrees.

Makes 12 biscuits.



Stella Bowman

Spoon Rolls

- 1 pkg. yeast, dissolved in 2 cups warm water
- 1-1/2 stick margarine, melted
- 1/4 cup sugar
- 1 egg, beaten
- 4 cups self-rising flour, unsifted

In a large bowl, combine margarine, sugar and beaten egg. Add yeast dissolved in two cups warm water. Stir in flour, one cup at a time. Store in refrigerator in a tightly covered container. Mixture will keep up to one week.

To bake, drop by spoonful into a well greased muffin tin. Bake at 350 degrees for 15 minutes. Then increase heat to 400 degrees and bake for 5 to 10 minutes.

Dot Payne

Homemade Biscuits

- 2 cups self-rising flour (I use White Lily self-rising flour)
- 1/4 cup Crisco
- Buttermilk

Mix Crisco in center of flour with a fork. Add buttermilk from the center to make a ball. Roll out on floured board. Cut out biscuits. Place on greased pan. Bake until brown - 450 degrees approximately 15 minutes. Brush with margarine.

Edith McPeak

Sour Cream Rolls

Scald 1/2 pint Sour Cream (heat to steaming)
Add 1/2 cup Sugar and 1 tsp. Salt.
Melt and add 1 stick Butter or Margarine.
Dissolve 2 pkgs. yeast in 1/2 cup lukewarm water.
Add Yeast and 2 beaten Eggs.
Mix in about 4 cups Flour.

Cover and refrigerate several hours or overnight.
Punch down and roll into 3 large circles.
Brush with melted butter and cut into pie shapes or wedges.
Roll up from large end to form crescent rolls.
Let Rise 1-1/2 hours. Bake at 375 degrees for 7 - 10 minutes.

Ruby M. Moore

Buttermilk Biscuits

2 cups flour, sifted	3 Tbsp. shortening
3 tsp. baking powder	3/4 c. buttermilk or clabber
1/2 tsp. salt	
1/2 tsp. soda (less if milk is not sour)	

Sift the flour with dry ingredients. Cut in shortening and stir in buttermilk to make soft dough. Work lightly on floured board, roll out, cut and bake at 450 degrees from 6 to 8 minutes or until brown.
Makes 12-16 biscuits.

Tamra W. Thomas

Refrigerator Rolls

Mix 1 pkg. regular yeast with 1/2 cup sugar and 2 cups hot water.
Water should be no hotter than you can stick your finger in.
Dissolve and let set 5 minutes or until yeast starts working.
Add 1 egg, 1/2 cup oil and 2 tsp. salt.
Mix 4 or 5 cups plain bread flour until mixture leaves side of bowl.
You may have to add more flour or less.
Grease top with oil.
Cover with Saran wrap and a towel and let rise until double in bulk.
(Usually 2 hours)
Punch down and knead in flour into size of rolls you want.
Place in greased pan; cover with melted butter, saran wrap and towel.
Place in refrigerator for 24 hours. Bake 350 degrees for 30 minutes.

Sour Dough Bread

A close friend brought me this for Christmas one year and boy, did that start something! Wayne, my husband, loved it and I have been baking ever since.

Starter:

1/2 cup sugar	1 cup warm water
3 Tbsp. instant potatoes	1 pkg. yeast

Cover and place in refrigerator 3-5 days and start feeding.

1. After starter has been in refrigerator for 3-5 days, remove starter from refrigerator. Set aside on cabinet and mix together.

1/2 cup sugar	1 cup warm water
3 Tbsp. instant potatoes	

When these 3 ingredients are well blended, mix in with the starter. Let stand out of the refrigerator, lightly covered, all day. (It will bubble.) At the end of the day, take out 1 cup of starter to use in making bread. Return other to refrigerator. Keep covered. Keep starter in refrigerator for 3-5 days and feed again. Starter must be fed every 3-5 days. Always leave 1 cup of starter. If you do not need to bake more bread after feeding starter, take 1 cup starter and give to a friend.

2. *Same evening or night:* In large bowl or pan, make a stiff batter of:

1/2 cup sugar	1-1/2 c. warm water
1/2 cup vegetable oil	6 c. bread flour
1 cup starter	(Use more if necessary)
1 tsp. salt	

Grease large container with oil to put dough in. Turn dough over so dough will have oil on all sides. Cover container lightly with aluminum foil. Let stand overnight at room temperature.

3. Next morning: Punch down 4 or 5 times and separate into 3 balls of dough. Knead each one 8 or 10 times. Put into greased loaf pans (5 x 9"). Brush tops with oil and cover with waxed paper. Let stand 4-5 hours or all day. Bake 30-40 min. at 350 degrees. When bread is done, brush tops with melted butter or oil. Bake on bottom rack.

Variation: Do not separate dough into balls; knead all of dough. On floured surface, pat out dough until it is approximately 1-1/4 inches thick. Cut with biscuit cutter and place on greased baking sheets. Continue with recipe above. These biscuits freeze well. (if there are any left over!)

Janie Holloway Pack

Angel Biscuits

- | | |
|---|-----------------------|
| 1 pkg. active dry yeast | 1 tsp. salt |
| 1/2 cup warm water
(105 to 115 deg.) | 3 Tbsp. sugar |
| 5 cups all-purpose flour | 1 cup shortening |
| 1 Tbsp. baking powder | 1-3/4 cups buttermilk |
| 1 tsp. baking soda | |

Combine yeast and warm water in 1-cup liquid measuring cup; let stand 5 minutes. Combine flour, baking powder, baking soda, salt and sugar in a large bowl. Cut in shortening with pastry blender until mixture is crumbly. Add yeast mixture and buttermilk. Stir just until dry ingredients are moistened.

Turn dough out onto a lightly floured surface; knead 6 to 8 times. Roll dough to 1/2 inch thickness. Cut with a 2-inch round cutter. Place on lightly greased baking sheets. Bake at 400 degrees for 12 minutes or until lightly browned. Serve with ham and various commercial spreads.

Yield: 5 dozen.

Louise Forbis

Teddy Bear Biscuits

- 1 tube (7-1/2 ounces) refrigerated buttermilk biscuits (10 biscuits)
- 1 egg beaten
- 2 Tbsp. sugar
- 1/4 tsp. ground cinnamon
- 9 miniature semisweet chocolate chips

For each bear, shape one biscuit into an oval for the body and place on a greased baking sheet. Cut one biscuit into four pieces; shape into balls for arms and legs. Place next to body. Cut one biscuit into two small pieces and one large piece; shape into head and ears and place above body. Brush with egg. Combine sugar and cinnamon; sprinkle over bears. Bake 425 degrees for 8-10 minutes (the one remaining biscuit can be baked with the bears). Place chocolate chips on head for eyes and nose while the biscuits are still warm.

Debbie Inscore

Cheese Biscuits

- 1 stick butter
- 1/2 pound extra sharp cheese, grated
- 1-1/2 cups flour
- 1 Tbsp. caraway seed
- 1/4 tsp. salt
- Cayenne pepper, generous sprinkling

Mix flour, salt, cayenne pepper and caraway seed, then cut in butter as you do for piecrust. Mix in grated cheese. Make dough into roll as you would for icebox cookies, chill and refrigerate several hours. Cut biscuits 1/4 inch thick with a sharp knife. Put 1/2 pecan on top of each and bake at 350 degrees until done. Party fare.

Betty Wright

Cheese Delights

- | | |
|------------------------------|-------------------------|
| 1 cup butter or margarine | 1/8 tsp. cayenne pepper |
| 2 cups grated cheese - sharp | 1 cup chopped pecans |
| 2 cups flour | |

Mix well by hand. Roll into balls; flatten out with a fork. Bake at 350 degrees for 15 minutes.

Stella Bowman

Cheese Bread

- 1 unsliced loaf (1/2 pound) French bread
- 2 Tbsp. butter or margarine, softened
- 1/2 tsp. Italian seasoning
- 1/2 cup shredded Mozzarella cheese
- 1/4 cup grated Parmesan cheese

Slice bread lengthwise. Place cut side up on a baking sheet. Spread butter on cut surfaces; sprinkle with half of the Italian seasoning. Top with cheeses and remaining Italian seasoning. Bake at 350 degrees for 20-25 minutes or until the cheese is melted. Cut crosswise into 1-inch pieces.

Yield: 4 servings

Barbara Nichols

Pumpkin Bread

1/3 cup butter	1 tsp. salt
1/3 cup other shortening (Except oil)	3-1/4 cups flour, sifted
2-1/3 cups sugar	2/3 cup buttermilk
3 eggs	1 tsp. cinnamon
1 cup pumpkin (Canned or freshly cooked)	1/2 tsp. allspice
2 level tsp. soda	1 cup nuts
	1 cup raisins

Cream shortening and sugar. Add eggs, one at the time, beating well each time. Add pumpkin, soda, salt, then flour and buttermilk alternately. Add spices, nuts and raisins. Mix. Bake 1 hour in 2 loaf pans 9 x 6 x 3 inches at 350 degrees. This bread keeps well when frozen.

Betty Wright

Pumpkin Log

2/3 cup cooked pumpkin	3 eggs
1 cup sugar	3/4 cup flour
1/2 tsp. baking soda	1/2 tsp. cinnamon

Mix above ingredients by hand and pour onto a greased and lined with wax paper jellyroll pan or baking sheet. Bake at 375 degrees 15 minutes. While baking, spread a dishtowel on counter. Sprinkle with powdered sugar. When finished baking, turn the pumpkin onto the dishtowel with wax paper up. Remove wax paper by pulling on the diagonal. Roll up into dishtowel. Let cool.

Filling – Cream together:

1-8oz. pkg. cream cheese	1 cup confectioners sugar
2 Tbsp. butter	1 tsp. vanilla flavoring

When pumpkin is cool, unroll and spread the filling to cover the pumpkin, then roll back up. Sprinkle with powdered sugar, wrap in saran wrap and refrigerate. When chilled, slice and enjoy!

Dot Strayhorn

Recipe of Norma Lachman Fitzsimmons
College Park Baptist Church, Greensboro, NC

Coconut Pumpkin Bread

1-2/3 cups oil	1-1/2 tsp. baking soda
3 cups canned pumpkin	1-1/2 tsp. ground cinnamon
3 cups flour	1-1/2 tsp. ground nutmeg
3 cups sugar	1-1/2 tsp. salt
2 sm. pkgs. instant coconut cream pudding and pie filling	

Preheat oven to 350 degrees. Beat together oil, eggs and pumpkin. Sift together flour, sugar, salt, baking soda, cinnamon and nutmeg. Add to pumpkin mixture along with the pudding and pie filling. Bake 70 minutes. Bake in 2 small loaf pans.

Makes 2 loaves.

Elva Neal

Banana Bread

1/2 cup butter	1 tsp. baking powder
3/4 cup sugar	1 tsp. soda
2 cups flour	
2 eggs	
3 large bananas or 4 small ones, mashed to a pulp	

Cream butter, eggs and sugar. Sift flour, baking powder and soda. Add, alternating with mashed bananas. Bake in moderate oven 350 degrees 45 to 55 minutes or until well done. Nuts may be added if desired. Makes 2 loaves.

Elva Neal

Six Week's Muffins

1-15oz. box Raisin Bran Cereal	2 tsp. salt
2-1/2 cups sugar	1 cup cooking oil
5 cups plain flour	4 eggs
5 tsp. soda	1 quart buttermilk

Mix dry ingredients in large bowl. Add liquids and eggs, mixing well. Store in covered container in refrigerator. Bake at 400 degrees 15 to 20 minutes.

Grace Laughridge

Applesauce Muffins

- | | |
|-----------------------------|--------------------|
| 2 sticks softened margarine | 1 tsp. cinnamon |
| 2 cups sugar | 1 cup chopped nuts |
| 2 eggs | 2 tsp. soda |
| 4 cups plain flour | 1-1/2 cup raisins |
| 1 tsp. vanilla flavoring | 2 cups applesauce |
| 1 tsp. allspice | |

Cream sugar, margarine, eggs and vanilla. Sift flour, spices and soda. Add 1-1/2 cup raisins. Add pecans and applesauce. Cover raisins and nuts with small amount of flour. Mix well. Store in refrigerator until ready to use. Bake in greased muffin tin at 375 degrees for 14 minutes or until brown. Batter will keep for several weeks in refrigerator.

Elva Neal

All Bran Rolls

- | | |
|----------------------|-----------------------------|
| 1 cup All Bran | 3/4 cup sugar |
| 1-1/2 cup shortening | 2 eggs |
| 1 cup boiling water | 2 yeast cakes, dissolved in |
| 6 cups sifted flour | 1 cup lukewarm water |

Pour boiling water over first 4 ingredients. Let stand until lukewarm. Dissolve yeast cakes, and pour into first mixture. Add 2 beaten eggs. Add sifted flour. Let rise once. Work down on floured board and make rolls. Dip each roll into melted margarine and place on baking sheet. When doubled in size, bake at 400 degrees.

Ruby M. Moore

Sue's Yeast Rolls

- | | |
|--------------------------------------|--------------------------|
| 1/4 cup sugar | 1/3 cup oil |
| 1 pkg. yeast | 1 egg, well beaten |
| 1 tsp. salt | 3-1/2 c. Pillsbury bread |
| 1 cup + 2 Tbsp. hot water (115 deg.) | flour |

In a large bowl, mix together sugar, yeast and salt. Add water and mix well. Let stand until yeast dissolves, about 5 minutes. Add oil and egg - mix well. **Do not knead.** Dough will be sticky. Cover and let rise 1 to 1-1/2 hours at room temperature. Then proceed: Punch down dough. Let sit 5 minutes. Make into rolls. Place on greased pan. Let rise for 2 hours at room temperature. Bake 400 deg. for 12 to 15 minutes. *Yield: 24-32 rolls.*

Sue Goin

Hawaiian Pie

- 1-14 oz. can sweetened condensed milk
- 1-20 oz. can crushed pineapple with juice of 2 lemons
- 1-8 oz. carton whipped topping
- 2 Graham cracker crusts

Stir together milk, pineapple, lemon juice and whipped topping. Pour into piecrusts. Refrigerate 3 to 4 hours.

Mecie Wagoner

Pecan Pie

- | | |
|---------------------------|--------------------------|
| 1 box brown sugar | 2 Tbsp. flour |
| 1 stick margarine, melted | 2 cups pecans |
| 4 eggs | 2 tsp. vanilla flavoring |
| 2 Tbsp. cornmeal | |

Combine all ingredients and bake at 350 degrees 30-45 minutes. *Makes 2 pies.*

Janie Pack

Pecan Pie

- | | |
|--------------------------|--------------------------|
| 1-1/4 cup sugar | 1 cup pecans |
| 1/2 cup light corn syrup | 1 tsp. vanilla flavoring |
| 1/4 cup oleo | 1-9" unbaked pie shell |
| 3 eggs, slightly beaten | |

Combine sugar, corn syrup and oleo in 2 qt. saucepan. Bring to boil, stirring constantly until oleo is melted. Remove from unit. Gradually add hot syrup to beaten eggs, stirring constantly. Add pecans and cool. Add vanilla. Bake 350 degrees 40-45 minutes.

Jean Williamson

Oatmeal Pie

- | | |
|--------------------------|--------------------------|
| 3 eggs | 6 Tbsp. milk |
| 1 cup sugar | 1 tsp. vanilla flavoring |
| 1 cup oats | 1/2 cup coconut |
| 6 Tbsp. melted margarine | |

Bake in a crust 45 minutes at 350 degrees.

Lou Harp

Hospitality Pie

1 cup sliced almonds
1 stick margarine
2 cups coconut

Mix the first 3 items together in a shallow baking pan. Toast, stirring in a 350 degrees oven until golden brown; watching to prevent burning. Remove from oven. Cool.

3 pie shells, baked, cooled
1 can sweetened condensed milk
16 oz. frozen whipped topping, thawed
1 pkg. (8 oz.) cream cheese, softened
1 jar (more if you like) caramel or
butterscotch ice cream topping

Combine and blend together condensed milk and cream cheese; fold in whipped topping. Put half of the cream cheese mixture in pie shells, dividing evenly. Sprinkle with coconut mixture. Drizzle with ice cream topping. Repeat the three layers. Keep refrigerated. Freezes well. *Makes 3 pies.*

Elva Neal

Chocolate Pie

1 cup sugar	2 cups milk
1/4 cup cornstarch	3 egg yolks
1/4 tsp. salt	2 Tbsp. margarine
2 Tbsp. cocoa	

Combine sugar, cocoa, cornstarch and salt. Add egg yolks and stir well. Add milk and stir again. Add margarine. Cook slowly in heavy pot, stirring frequently. When thickened, pour into baked pie crust. Top with meringue. *(For meringue add 1/2 tsp. cream of tartar and little sugar to egg whites - so they fluff up.)*

Lou Harp

Chocolate Pie

3 cups sugar	1/4 tsp. salt
8 Tbsp. cocoa	1 lg. can evaporated milk
4 eggs, well beaten	1 cup coconut
1 stick margarine, melted	Dash vanilla flavoring
1 cup chopped nuts	

Combine all ingredients well and place in unbaked pie crusts. Bake at 350 degrees 40 minutes.

Makes 3 pies.

Mellie Huffman

Chocolate Pie

1 stick melted margarine	1 large can Pet milk
1 or 2 tsp. vanilla flavoring	3 eggs, well beaten

Mix:

3 cups sugar
1/2 cup cocoa

Add to above ingredients and mix well. Pour into 2 unbaked pie shells. Bake at 350 degrees for 20 minutes. Reduce heat to 325 degrees and bake for 30 to 35 minutes. *(Optional: 1/2 to 3/4 cup chopped pecans.)*

Phyllis Jennings

Old Fashion Chocolate Pie

2 cups sugar	2 cups Pet cream or milk
4 eggs	4 Tbsp. butter, softened
4 Tbsp. cocoa	2 tsp. vanilla flavoring
2 Tbsp. flour	

Mix all ingredients. For the second cup of Pet cream, add regular milk to 1/2 cup. Pour into a large Pyrex pie plate lined with pastry. Bake at 350 degrees for 1 hour. When cooled, cover with whipped cream.

Submitted by Peggy F. Wagoner

Ruth J. Wagoner

Extra Recipes

Chocolate Cream Pie

(Made In Microwave)

1/4 cup cornstarch
1 cup sugar
1/4 tsp. salt
2 cups milk

3 Tbsp. cocoa
3 slightly beaten egg yolks
2 Tbsp. margarine
1 tsp. vanilla flavoring

Mix flour, sugar, salt and cocoa in 1-1/2 or 2 quart microwave dish with cover. Gradually add milk, stirring well. (A wire whisk works best.) Microwave at full power for 5 minutes, stirring once. Add egg yolks and microwave at 50 percent power for 4 to 6 minutes or until desired thickness, stirring occasionally. Remove from microwave and add vanilla and margarine. Pour into baked pie crust and top with meringue or Cool whip.

Note: To make coconut cream pie, omit cocoa, reduce sugar to 3/4 cup and then add 1 cup coconut after filling has thickened. Works great!

Frances Clifton

Chocolate Cream Pie

1-1/4 cups sugar
1/2 tsp. salt
1 Tbsp. flour
2 Tbsp. cornstarch
3 egg yolks

1 tsp. vanilla flavoring
2 Tbsp. cocoa
2 cups milk
1 Tbsp. butter

Mix sugar, cocoa, salt, cornstarch and flour in double boiler. Add beaten egg yolks and milk. Cook until thick, stirring constantly. Blend in butter; cool. Blend in vanilla. Pour into baked pie shell. Whip egg whites with about 2 Tbsp. sugar for meringue and lightly brown. *Submitted by Peggy J. Wagoner*

Ruth J. Wagoner

Golden Coconut Pie

3 eggs, beaten well
1-1/2 cups sugar
1/2 cup melted margarine
4 tsp. fresh lemon juice

1 tsp. vanilla flavoring
1-1/2 cups coconut
1 unbaked pie shell

Combine sugar and eggs and mix well. Stir in remaining ingredients and pour into one deep-dish pie shell. Bake at 350 degrees for 45 minutes. *"This is a super simple pie, but heavenly"*

Becky Payne

Tamra's Chocolate Pie

Filling:

1 square bitter chocolate
1-1/2 cups milk
2 Tbsp. flour
1/2 cup sugar

2 egg yolks
1/4 tsp. salt
1 tsp. instant coffee

Meringue:

2 egg whites
1/4 tsp. salt
4 Tbsp. sugar

1/4 tsp. instant coffee
1 baked 9-inch pie crust

In a heavy pan or double boiler melt the chocolate over low heat in 1 cup of the milk. Mix the flour and sugar, then add other 1/2 cup milk a little at the time to make a smooth paste. Beat in the egg yolks, salt and instant coffee. Stir into hot milk mixture and cook until thick, stirring well. Set aside to cool.

For the meringue, beat egg whites (they beat better at room temperature) with salt until they stand in peaks. Add sugar, a little at the time, beating well. Add instant coffee and beat again.

Pour cool filling into baked piecrust, spread the meringue over, and bake in 375-degree oven 10 to 15 minutes or until light brown.

For Chocolate Pie with Cocoa:

Substitute 2 Tbsp. cocoa for 1 chocolate square. Mix with dry ingredients before adding to hot milk. Add 1 Tbsp. butter to filling, stirring well until melted.

Tamra W. Thomas

Coconut Pie

1 stick butter or margarine, melted
2 cups sugar
2 sm. pkg. frozen coconut (6 oz. ea.)

1 large can Pet milk
4 eggs
1 tsp. vanilla flavoring

Mix and pour into 2 deep piecrusts. Cook 350 degrees 20 to 30 minutes or until done. Sprinkle some of the coconut on top of the pies.

Clara Ayers

Coconut Pie

1 cup sugar
2 Tbsp. flour
Pinch salt
2 eggs
1 cup milk

1 cup coconut, shredded
(1- 1/4 cups if fresh grated)
1 tsp. vanilla flavoring
2 Tbsp. butter, melted

Mix sugar, flour and salt. Beat eggs slightly, add coconut, milk and vanilla. (If time permits, soak coconut in milk several hours to restore moisture.) Combine with dry ingredients and mix well. Add melted butter. Bake in unbaked pastry shell at 375 degrees for 25-30 minutes.

Perlie Gunnell

Coconut Peach Pie

1 pkg.(3 oz.) peach Jello
2/3 cup boiling water
2 cups ice cream
1/4 tsp. almond extract
1 carton (8 oz.) whipped topping
1 cup coarsely chopped fresh peaches
2/3 cup flaked coconut, toasted
1-9 inch graham cracker crumb crust.

Dissolve gelatin in boiling water. Stir 3 minutes, add ice cubes and stir constantly until gelatin is thickened. Remove any unmelted ice cubes. Blend extract into whipped topping in container, using wire whip. Blend whipped topping into gelatin and whip until smooth. Fold in peaches and 1/2 cup of the coconut. Chill if necessary until mixture will mound. Spoon into crust. Chill 2 hours. Garnish top with remaining coconut.

Becky Viperman

Lemon Pie

1 graham cracker crust
1 can Borden sweetened condensed milk
1- 6 oz. can frozen lemonade
1-9oz. carton Cool Whip

Stir lemonade into milk. Then fold in Cool Whip and pour into crust. Top with Cool Whip if desired. Chill 3 to 4 hours.

Drained fruit, such as strawberries or peaches may be folded in if desired.

Dot Payne

Lemon Supreme Pie

1 unbaked deep-dish pastry shell (9 inches)

Lemon Filling:

1-1/2 cups sugar
6 Tbsp. cornstarch
1/2 tsp. salt
1-1/4 cups water

2 Tbsp. butter
2 tsp. grated lemon peel
4 to 5 drops yellow food coloring (optional)
2/3 cup lemon juice

Cream Cheese Filling:

2 pkgs. (one 8 oz. & one 3 oz.)
Cream cheese, softened
3/4 cup confectioners' sugar

1-1/2 cups whipped topping
1 Tbsp. lemon juice

Lined unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees for 8 minutes. Remove foil; bake 5 minutes longer. Cool on a wire rack. In a saucepan combine sugar, cornstarch and salt. Stir in water; bring to a boil over medium-high heat. Reduce heat. Cook and stir for 2 minutes or until thickened and bubbly. Remove from heat. Stir in butter, lemon peel and food coloring if desired. Gently stir in lemon juice (do not overmix.) Cool to room temperature, about one hour.

In a mixing bowl, beat cream cheese and sugar until smooth. Fold in whipped topping and lemon juice. Refrigerate 1/2 cup for garnish. Spread remaining cream cheese mixture into shell. Top with lemon filling. Chill overnight. Place reserved cream cheese mixture in a pastry bag with a #21 star tip; pipe stars onto pie. Store in the refrigerator.

Yield: 6-8 servings

Charlean Venable

Chess Pie

3 eggs
1 box brown sugar (2 cups)
1 small can Pet milk
1 stick margarine, melted

1 tsp. vanilla flavoring
1/2 cup coconut
1/2 cup pecans
Dash salt

Beat all in mixer, except coconut and pecans. Bake 350 degrees 25 to 30 minutes or until done. *Makes 2 - 9 inch pies. Freezes well.*

Grace Laughridge

Baking Dish Cobbler

4-5 fresh ripe peaches, peeled, thinly sliced
5 slices bread (day old preferred) cubed-cut brown edge off
1 stick butter or margarine, melted
1 cup sugar
1 Tbsp. flour
1 egg

1. Butter a 9 or 10 inch pie dish at least 1-1/2 inches deep. Place peaches in dish. Spread bread cubes evenly over peaches.
2. Mix melted butter, sugar, flour and egg together until well blended. Pour evenly over bread cubes, making sure all bread is covered. Bake in a 350 degree oven for 30 minutes or until golden brown.



Stella Bowman

Plain Sweet Potato Pie

1-1/2 cups hot mashed red sweet potatoes
1/2 granulated sugar
1/3 cup light brown sugar, packed
4 Tbsp. butter, melted
1 small can Carnation milk
1 large egg, beaten
5 Tbsp. French vanilla instant pudding mix.
1 Tbsp. vanilla flavoring
1 - 9 inch unbaked pastry shell

Beat potatoes in mixer. Add sugars, butter, milk, egg, pudding mix and vanilla. Blend thoroughly. Pour into unbaked pie shell. Bake at 450 degrees for 10 minutes then 350 degrees for 30 minutes. You may use whipped topping if desired. *Makes 1 pie.*

Elva Neal

Pumpkin Pie

4 unbaked pie crusts
4 cups sugar
4 cups pumpkin, fresh cooked
Flour (2 turns of sifter)

8 eggs, beaten
2 tsp. nutmeg
2 tsp. cinnamon
(add more spices if desired)

Beat real well with mixer. Bake at 350 degrees until crust is brown - approximately 1 hour. *Makes 4 pies.*

Edith McPeak

Fresh Apple Pie

3 cups fresh apples, peeled and sliced very thin
1 Tbsp. instant tapioca
3/4 cups sugar
1/4 tsp. salt
1 Tbsp. lemon juice
1/2 tsp. spice (cloves, nutmeg or cinnamon)

Use very tart apples that cook quickly. Mix with 3/4 Tbsp. of the tapioca, sugar, salt, lemon juice and spice. Sprinkle rest of tapioca on bottom of piecrust then add apple mixture. Cover with pie crust or strips latticed over top of pie. Seal edges around crust with a little water, then pinch up crust between fingers to make the edges stand higher. If solid top is used, prick with fork in several places. Bake in 400-degree oven 10 minutes. Reduce heat to 375 degrees and bake from 20 to 25 minutes longer or until apples are tender and crust is brown. Serve hot or cold. *Makes one 9-inch pie.*

Betty Wright

Summer Berry Pie

Prep Time: 20 Minutes

Refrigerating Time: 3 Hours

3/4 cup sugar
3 Tbsp. constarch
1-1/2 cups water
1 pkg. (4-serving size) Jell-o Brand Gelatin Dessert
(any red flavor)
1 cup each-blueberries, raspberries and sliced strawberries
1 Keebler Graham Cracker Pie Crust (6 oz.
(Reduced Fat Ready Crust)
2 cups thawed Cool Whip Lite Whipped Topping

1. Mix sugar and cornstarch in medium saucepan. Gradually stir in water until smooth. Stirring constantly, cook on medium heat until mixture comes to a boil. Boil 1 minute. Remove from heat.
2. Stir in gelatin until completely dissolved. Cool to room temperature. Stir in berries. Pour into crust.
3. Refrigerate 3 hours or until firm. Garnish with whipped topping. Store leftover pie in refrigerator.

Makes 8 servings:

Charlean Venable

Pumpkin Pie

1 can solid pumpkin
2 eggs, slightly beaten
3/4 cup brown sugar
1/2 tsp. salt

1 tsp. ground cinnamon
1 tsp. nutmeg
1 can evaporated milk
1-9 inch unbaked pie shell

Preheat oven to 425 degrees. Mix filling ingredients in order given. Pour into pie shell. Bake 15 minutes. Set oven to 350 degrees. Continue baking 45 minutes or until knife inserted comes out clean. Cool completely. Top with whipped topping.

Submitted by Janie H. Pack

Ephra Holloway

Sweet Potato Sonker

Pie:

3 to 4 sweet potatoes
Biscuit dough (I use Bisquick)
1/2 cup warm water
1 tsp. vanilla

1-1/2 cups sugar
(1 use a little less sugar)
1/2 lb. butter
Pinch salt

Topping:

1/4 lb. butter
1/2 cup sugar
1/2 cup flour

Custard:

2 cups milk
1/2 lb. butter
1 cup sugar
1 tsp. vanilla

Pie: Boil potatoes, sliced thin enough to make 1 quart. Prepare biscuit dough and roll thin. Line sides of a 9 x 13 inch pan with dough. Place sweet potatoes in pan. Mix sugar, butter, water, vanilla and salt. Pour over potatoes. Roll remaining dough thin and cut in 2 inch wide strips. Lay close together across top of pan. Bake at 350 degrees until beginning to brown.

Topping: Mix ingredients for topping with fork. Sprinkle on crust. Return to oven to finish browning. (Before returning to oven, I sprinkle with cinnamon.)

Custard: Mix custard. Bring to a boil. Separate pie crust strips with fork and pour custard in pie. *Yummy!*

Almeda M. Park

(In memory of my Aunt Hester Mitchell)

Fresh Cherry Pie

4 cups pitted red tart cherries 2 Tbsp. margarine
1-1/4 cups sugar 2 prepared pie crust
1/4 cup flour

In a large mixing bowl, combine fruit, sugar, flour. Mix lightly, spoon into crust lined pan. Dot margarine over fruit. Place second crust over filling. Cut slits into several places. Cover edge of crust with foil first 20 minutes of baking. Bake 425 degrees 35-45 minutes.

Peggy F. Wagoner

Strawberry Pie

1 cup milk 1 egg
1 cup sugar 4 tsp. flour

Cook until thick. Pour in baked pie shell. Cool. Slice strawberries on top. Cover with cool whip.

Janie Pack

Apple Pie

Line bottom of Pyrex dish with pie dough.
Slice apples on crust.
Add raisins, sugar and cinnamon.
Dot with butter.
Cover with pie dough.
Slit and bake until brown.
Make a paste of confectioners' sugar and milk.
Cover pie while warm.

This was Glenn McPeak's recipe for special people.

Edith McPeak

Easy as Pie Peach Pie

Pour a large can of peaches in a medium-size baking dish.
Sprinkle 1/2 box of yellow cake mix on peaches.
Melt 3/4 cup margarine and pour over cake mix.
Bake at 350 degrees approximately 45 minutes or until brown.
Serve with a dollop of ice cream or whipped cream.

Ethelene Edwards

Butterscotch Pie

1 tall can Pet milk diluted with 1 tall can water.
2 cups light brown sugar
4 Tbsp. flour
2 eggs
1/2 stick margarine
1 tsp. vanilla flavoring
1/2 pint whipping cream
coconut

Bring Pet milk and water to a boil. Cream: Brown sugar, flour, eggs, margarine and vanilla. Add to milk and cook until thickened. Pour into 2 baked pie shells. Let cool. Whip cream and put on top and also sprinkle with coconut.

Chocolate Pie: use 3 tsp. cocoa and 2 cups white sugar instead of brown sugar.

Dot Payne

Egg Custard Pie

1 deep-dish pastry shell 1/2 tsp. salt
1 can Eagle Brand Condensed Milk 1/2 tsp. vanilla flavoring
1-1/2 cups hot water Nutmeg
3 eggs, well beaten

Combine milk, water, salt and vanilla. Add eggs and mix well. Pour in unbaked pie shell and sprinkle with Nutmeg. Bake at 425 degrees 10 minutes. Then reduce to 300 degrees and bake 40 minutes.

Submitted by Peggy J. Wagoner

Ruth J. Wagoner

K & W Egg Custard Pie

1 cup sugar 1/2 tsp. vanilla flavoring
1 Tbsp. flour, heaping 1/2 tsp. lemon flavoring
4 eggs Nutmeg
1-1/2 cups milk (to sprinkle on top)

In a bowl mix together all the ingredients until well blended. Pour into an unbaked deep-dish pie shell. Sprinkle top with nutmeg. Cook at 350 degrees for 45 to 50 minutes.

 Stella Bowman

Homemade Caramel Pie

3/4 cup granulated sugar	1/4 tsp. salt
1-1/2 cups milk	2 eggs
2 Tbsp. flour	1 baked pie crust

Melt 1/4 cup of the sugar over low heat in a heavy pan until it becomes a dark brown. Add 1/2 cup of the milk and simmer gently until syrup is dissolved. Add rest of milk. Beat eggs with flour, salt and rest of sugar. Stir into first mixture and cook until very thick.

Betty Wright

Chess Pie

1-1/2 cups sugar	1 Tbsp. water
1/2 cup butter	1-1/2 Tbsp. cornmeal
1 Tbsp. vinegar	3 eggs, well beaten

In a heavy pan cook the sugar and butter 5 minutes, stirring constantly. Add the vinegar, water, cornmeal and eggs, beating well. Pour into a 9-inch unbaked crust. (*If crust is brushed on bottom with shortening before adding the filling, it will not be soggy.*) Bake at 325 degrees until well set – from 30 to 40 minutes.

Betty Wright

Individual Chess Pies

Instead of making one large chess pie, grease muffin tins lightly, roll small rounds of pie dough very thin and line muffin pans. Spoon in the regular chess pie mixture until the crusts are almost full. Bake as you do chess pie, remembering that smaller ones will get done more quickly.

Betty Wright

Deep Dish Pie

1 cup self-rising flour	1 stick butter or margarine
1 cup sugar	2 cups fruit (your choice)
1 cup milk	(leave juice in fruit)
1 tsp. vanilla flavoring	Spice as desired

Melt 3/4 stick margarine or butter. Mix in flour, sugar, milk and vanilla. Place in baking dish. Spread fruit on top (don't stir) and add remaining margarine or butter. Bake at 350 degrees for 45 minutes or until done. *Note: I usually sprinkle some light brown sugar on top of my peach pies. When I make pies for church dinners, I multiply this recipe by 8 and use two large baking pans.*

Elaine Harbour

Cream Pie - Basic Recipe

1 baked 9" pie shell	2 egg yolks
1/4 cup granulated sugar	1/4 cup granulated sugar
5 Tbsp. flour	1 Tbsp. butter
1/4 tsp. salt	or margarine
2 cups milk	1 tsp. vanilla flavoring

Make 1 baked 9" pie shell with fluted edge, cool. Meanwhile, combine 1/4 cup sugar, flour and salt in double boiler; stir in milk gradually. Cook over boiling water until as thick as a thick custard sauce. Cover; cook 10 minutes longer, stirring occasionally. Stir a little of this hot mixture into egg yolks, beaten with 1/4 cup sugar; then stir into mixture in double boiler. Cook about 2 minutes longer or until it mounds when dropped from spoon. Remove from heat. Add butter and vanilla. Cool. Pour into baked pie shell. Cover with meringue, made from 2 egg whites or top with 1/2 cup heavy cream, whipped and flavored. Sprinkle with shaved semi-sweet chocolate, if desired.

Banana Cream Pie:

Make cream pie above. Peel and slice 3 large, ripe bananas over surface of cool pie shell; then cover with cooled filling at once. Top with 1/2 cup cream, whipped and flavored.

Butterscotch Cream Pie:

Make cream pie above, using 3/4 cup brown sugar for the 1/2 cup sugar. Increase butter to 2 Tablespoons.

Chocolate Cream Pie:

Make cream pie above, adding 2-2-1/2 squares unsweetened chocolate, cut in pieces, to milk mixture before cooking. When melted, beat smooth with eggbeater; proceed as directed. Top with meringue made from 2 egg whites, or with unsweetened whipped cream.

Coconut Cream Pie:

Make cream pie filling above, cool. Fold in 1/2 cup grated fresh coconut. Turn into baked 9" pie shell. Sprinkle with coconut and spread with whipped cream. Or sprinkle coconut on cream.

Fruit Cream Pie:

Arrange sweetened strawberries, raspberries or sliced peaches in baked 9" shell. Top with cooled filling for Cream Pie (above) then with sweetened, whipped cream.

Quick Cream Pie: Packaged vanilla, butterscotch and chocolate puddings make delicious cream pie fillings. Follow label directions.

Meringue for 1- 8" Pie: Use 2 egg whites, 1/4 cup granulated sugar and 1/4 tsp. vanilla flavoring.

To Cut Meringue Pie: Use a thin-edged knife, which has been buttered, or drawn over a damp cloth, or dipped in cold water.

Dot B. Smith

Never-Fail Meringue

1 Tbsp. cornstarch	2 Tbsp. cold water
1/2 cup boiling water	3 egg whites
6 Tbsp. sugar	1 tsp. vanilla flavoring
Pinch salt	

Blend cornstarch and cold water in a saucepan. Add boiling water and cook, stirring until clear and thickened. Let stand until completely cold. With beater at high speed, beat egg whites until foamy. Gradually add sugar and beat until stiff, not dry. Turn mixer to low and add vanilla and salt. Gradually beat in cold cornstarch mixture. Beat on high. Spread on pie. Bake at 350 degrees for about 10 minutes.

Dot B. Smith

Fresh Banana Pie

Filling:

1-1/2 cups milk	1/2 cup sugar
2 egg yolks	1/4 tsp. vanilla flavoring
2 Tbsp. flour	2 bananas, sliced
1/4 tsp. salt	

Meringue:

2 egg whites, room temp.	1/4 tsp. salt
1 tsp. vanilla or lemon flavoring	4 Tbsp. sugar
1 baked pie crust	

Heat milk in double boiler, except for 1/4 cup. Beat the egg yolks with the 1/4 cup milk, flour, sugar and salt. Stir into the hot milk, cook until thick, stirring often. Remove from heat and add vanilla. Set aside to cool.

For the meringue, beat the egg whites until they stand in peaks. Add sugar, salt and flavoring, beating well. Put sliced bananas on bottom of baked pie crust, pour in filling and top with meringue. Bake at 375 degrees 10 to 15 minutes or until light brown.

Betty Wright

Fried or Jack Pies

Whatever they are called in different parts of the country, hundreds of children and adults will testify that nothing satisfies the need for a snack like these pies. As an after school treat they are unsurpassed, warm or cold.

1 lb. dried fruit
(apples, apricots or peaches)
1 cup sugar
Spice to taste

Pie crust dough
Fat for frying
Powdered sugar

Cook fruit until soft and add sugar. Simmer until there is little juice left, then mash thoroughly. Add spice. Roll out the dough in saucer-size rounds; place saucer on dough and cut around with sharp knife. Wet edges all around. Put a tablespoon of the fruit on one half of the dough then bring other half over and seal edges firmly. Prick with fork 3 times. Have all pies ready before starting to fry by placing them on a piece of waxed paper. Heat skillet to 375 degrees and add shortening to depth of 1/4 to 1/2 inch. Fry until brown on one side, turn carefully and brown on other side. Sprinkle with powdered sugar if desired. *Makes 10 pies.*

Dough for Fried Pies

2 cups sifted flour	2/3 cups shortening
1/2 tsp. salt	5 to 6 Tbsp. cold water

Cut shortening and salt into flour, add water to make soft dough. This dough does not have to be as stiff as regular pie dough.

Betty Wright

Million Dollar Pie

1 large container Cool Whip
1 can Eagle Brand Sweetened Condensed milk
1 can (large) crushed pineapple-drained
1 large bottle cherries-drained and chopped
1 cup chopped pecans
1/4 to 1/2 cup lemon juice

Mix all ingredients together well with mixer. Divide between 2 Graham Cracker pie shells - chill.

Elaine Harbour

Easy Lime Pie

1-6 oz. chocolate crust 3/4 cup sour cream
1-6 oz. frozen limeade concentrate 3 cups Cool Whip
1-14 oz. can Eagle Brand Green food coloring
Sweetened Condensed Milk

Mix by hand - limeade, milk and sour cream with food coloring. Fold in Cool Whip. Pour into crust. Chill. Garnish with shaved chocolate if desired. *Based on 8 servings: Per serving: 435 calories; 23 g. fat; 219 mg. Sodium; 26 mg. Cholesterol.*

Janie Pack

Jello Icebox Pie

1 box Jello 1 cup sugar
1-1/2 cup orange juice 1 can cream(chilled, large)
2 eggs

Beat eggs, add to sugar and orange juice and bring to a boil. Put Jello in hot mixture. Whip cream (Carnation). Add all together. Line pie pan with wafers or Graham Cracker Crust. Chill. Keep in refrigerator at all times. *Makes 2 pies.*

This recipe came from Mrs. Della Tilley 7/14/60.

Janie Pack

Strawberry Shortcake Pastry

2 cups flour, sifted 1/2 cup butter
1/2 tsp. salt 1/2 cup milk
1/2 tsp. soda
1 slightly rounded tsp. cream of tartar

Sift dry ingredients together, cut in the butter, keeping it very cold. Add milk to make soft dough. Put on floured board, divide in halves and roll each piece out to fit a 9-inch pie pan. Bake at 400 degrees.

When done, remove crust, turn pan over and put crust on underside of pan. Split diagonally with a long thin knife and butter each half. Lay bottom crust on plate, cover with sweetened fresh strawberries. Place upper crust on top, then cover with more strawberries and whipped cream.

Fresh peaches or sweetened stewed rhubarb may be substituted for the strawberries. This shortcake must be served as soon as the fruit is added as it gets soggy if allowed to stand.

Betty Wright

Apple Dumplings

1 can butter-me-not biscuits 1 tsp. cinnamon
3 chopped apples 3/4 cup white sugar
1 stick margarine 10 oz. 7up

Roll out biscuits and fill with apples. Place in baking dish. Mix margarine, cinnamon, sugar and 7 up and bring to a boil. Pour over dumplings and bake 350 degrees for 25 to 30 minutes.

Mary Taylor

Bread Pudding

2 eggs 1 lg. can hot water
1-1/2 cups sugar 2-3 tsp. vanilla flavoring
1 lg. can evaporated milk 1 stick margarine, melted
1 lg. can crushed pineapple 1 cup raisins
(with juice)
1 lg. loaf day-old bread, crumbled

In a large bowl beat eggs and add the bread, sugar, evaporated milk, water, vanilla, pineapple, margarine and raisins. Mix well and pour into a greased baking dish. Pack slightly. Bake at 350 degrees for 1-1/2 hours. Cool and cut into squares.

Serves 15+.

A favorite in the Clifton home.

Frances Clifton

Cream Cheese Bars

2-8 oz. cream cheese 1 tsp. vanilla
1 egg (separated) 1 tsp. cinnamon
2 lg. cans crescent rolls 1 cup sugar

Mix cream cheese, sugar, vanilla and egg yolk. Grease a 9"x 13" pan. Spread 1 can crescent rolls in bottom of pan. Put cream cheese mixture on top of rolls, then place the second can of crescent rolls on top of the cream cheese mixture. Mix egg white, cinnamon, and 1 tsp. of sugar. Brush on top of crescent rolls. Bake at 350 degrees for 25 minutes.

Tammy Moore

Maple-Nut Twists

2-1/2 cups unsifted flour	1 pkg. dry yeast
1/4 cups sugar	2 Tbsp. warm water
1-1/2 tsp. baking powder	1 cup buttermilk (scant)
1/2 tsp. soda	1 tsp. maple extract
1/2 tsp. salt	6 Tbsp. melted butter or
1/2 cup shortening	margarine
1 egg	

Filling: 1/2 cup sugar 1 tsp. maple extract
1 tsp. cinnamon 1/3 cup chopped pecans (optional)

Glaze: 1-1/2 cups confectioner's sugar
1/4 tsp. maple extract
2 to 3 Tbsp. milk

Sift together flour, sugar, baking powder, soda and salt. Cut shortening. Set aside. Dissolve yeast in warm water. Stir in egg, maple extract and buttermilk. Add the flour mixture; blend well. Knead on a floured surface 2 to 3 minutes until smooth and satiny. Place in greased bowl. Cover; let rise in warm place until light and doubled in size (about 1 hour if placed over warm water.) Prepare filling. Divide dough equally into 3 balls. On lightly floured surface, roll out one ball of dough to 12-inch circle. Fit onto bottom of greased 12-inch pizza pan. Brush dough with 2 Tbsp. melted butter and sprinkle with about 1/3 of the filling. Continue in same manner, forming 2 more layers and ending with filling. Use a glass to mark a 2-inch circle in center of dough. (Do not cut through dough.) Cut from outside edge just to circle forming 16 pie-shaped wedges.

Twist each of the layered wedges 5 times. Let rise in warm place until light and doubled in size. (30 to 40 minutes if placed over warm water.) Bake at 375 degrees for 20 to 25 minutes until golden brown. Drizzle while warm with glaze. Serve warm or cold.

(Freezes well)

Filling: Combine all the ingredients.

Glaze: In small mixing bowl, combine confectionery's sugar, maple extract and enough milk until thin enough to drizzle.

Serves 17. Delicious! Everyone's favorite.

Gilbert and Mellie Huffman

CAKES

COOKIES

Cherry Cheese Cake

3 pkgs. (8 oz.) cream cheese	1 stick margarine
1 cup sugar	1 tsp. vanilla
4 eggs	1 pint. sour cream
1 lb. or 12 oz. box vanilla wafers	

Cream cream cheese, which has been softened. Add 4 egg yolks, 1 at a time. Add 1 cup sugar, add 1 tsp. vanilla. Fold beaten egg whites into mixture. (I beat the egg whites before I start the cake.)

Make crumbs of the vanilla wafers and mix with the stick of margarine. I add 1 Tbsp. sugar to this mixture. Use a 9 x 13 pan, which has been well greased. (I use Pam.) Spread crust into pan and up the sides.

Pour cream cheese mixture into crust. Bake in 350 degree oven for 25 to 30 minutes. Take out and re-set oven to 475 degrees. Whip sour cream, add 4 Tbsp. sugar, 1 tsp. vanilla and pour over cake and bake in the 475 degree oven for 5 minutes. Let cool.

CHERRY TOPPING:

1 can sweetened pie filling – cherry
1/4 cup sugar
Juice of lemon

Mix cherries, sugar and juice of lemon. Add a little red coloring if not red enough. Put on low heat and let simmer. Remove and slowly spread on top of cheesecake, which has been cooled. Bake for 15 minutes in 300 degree oven. (I find it does just as well not to bake this after the topping is on cake.) Place in refrigerator and leave overnight. (*Cuts better if removed about 1 hour before serving.*)

Ruby M. Moore

Lovely Lemon Cheesecake

- 1 graham cracker pie crust
- 1 pkg. (4 oz) serving size sugar-free lemon Jello
- 2/3 cup boiling water
- 1 cup fat-free cottage cheese
- 1-8 oz. bar of fat-free cream cheese
- 2 cups of Cool-Whip Lite

Dissolve the Jello in the boiling water in a small bowl. Pour into the blender and add the cheeses. Blend about two minutes until smooth. Pour into a large bowl and stir in the Cool-Whip Lite. Pour into graham cracker piecrust. Chill until set. May be served with fresh fruit for topping.

Becky Payne

Cheese Cake

To make graham cracker crust: Crush 22 graham crackers. Add 2 Tbsp. powdered sugar and 1/2 stick soft oleo. Line 13 x 9 inch pan and put in refrigerator to chill or bake 8 minutes at 375degrees.

Filling:

- | | |
|---------------------------|------------------------|
| 1-8 oz. pkg. cream cheese | 1 cup sugar |
| 1-3 oz. pkg. cream cheese | 1 Tbsp. lemon juice |
| 1-3 oz. pkg. lemon Jello | 12 oz. evaporated milk |

Dissolve lemon Jello in 1 cup hot water. Chill until a thick syrup. Cream 8-oz. and 3-oz. pkgs. cream cheese, softened at room temperature with sugar and lemon juice. Blend well. Mix cheese mixture with syrupy Jello. Whip 12 oz. can of evaporated milk (icy cold). Fold whipped milk into cheese mixture. Pour into crumb-lined pan and sprinkle plain crushed graham cracker crumbs over top. Chill.

Jean Williamson

Pig Picking Cake

- 1 pkg. yellow cake mix with pudding
- 1 small can mandarin oranges
- 4 eggs
- 1/4 cup oil, or 1 stick butter or margarine

Mix above together and bake in 3 layers or sheet pan at 350 degrees for 35 minutes or until done. Cool.

Topping:

- 1 large can crushed pineapple, drained
- 1 small box vanilla instant pudding
- 1 large container Cool Whip

Mix above together and put in refrigerator while cake is cooling. When cake has cooled, spread in between layers and over the cake. Keep in refrigerator.

Peggy F. Wagoner

Honey Bun Cake

- | | |
|--|-----------------------|
| 3/4 cup Wesson oil | 1/2 cup white sugar |
| 1 box Betty Crocker Super Moist White Cake Mix | 3 eggs |
| 8 oz. sour cream | 1 cup pecans, chopped |
| 1 cup brown sugar | 1 cup raisins |

Mix all ingredients together and pour into greased 13 x 9 inch baking dish and bake 1 hour at 300 degrees.

Topping:

- 2 cups confectioner's sugar
- 4 Tbsp. milk
- 1 tsp. vanilla flavoring

Mix well and pour topping on cake while hot.

Peggy F. Wagoner

\$100 Walnut Cake

1 cup butter	1 cup milk
3/4 cup Crisco	1/2 tsp. salt
6 eggs	1/2 tsp. baking powder
3 cups sugar	1 tsp. vanilla flavoring
4 cups flour	1 c. black walnuts, chopped

Cream butter, Crisco and sugar until light and fluffy. Add eggs, one at a time. Sift together flour, salt and baking powder. Add to creamed mixture alternately with milk. Add walnuts (after they have been coated with some of the dry ingredients.) Add vanilla. Put in a greased and floured pan and bake 1 hr. 15 min. in 325 degree oven.

Frosting :

1/2 cup butter	2 cups powdered sugar
1 cup brown sugar	1/4 cup milk

Melt butter, add brown sugar and boil 2 minutes. Add milk, bring to a boil. Cool. Add powdered sugar and beat until smooth.

Elva Neal

Yummy Spice Cake

1/2 lb. butter	1/4 tsp. nutmeg
1/2 cup shortening	1/2 tsp. cloves
3 cups sugar	1/2 tsp. salt
5 eggs	1/2 tsp. baking powder
3 cups sifted flour	1 cup milk + 2 Tbsp.
2-1/2 tsp. cinnamon	1/2 tsp. vanilla flavoring
1/2 tsp. allspice	

Cream butter, shortening and sugar until light and fluffy. Add eggs, one at a time. Sift together flour, spices, salt and baking powder twice. Add to creamed mixture alternating with milk. Add vanilla. Bake 1 hr. 15 minutes at 325 degrees.

<u>Frosting:</u> 1/2 stick margarine or butter	1/4 cup milk
1 cup brown sugar (firmly packed)	1 tsp. vanilla

Melt margarine (or butter) and brown sugar together. Add milk. Bring to a rolling boil and add 1 tsp. vanilla. Cool and pour on cake.

Swedish Nut Cake

2 cups plain flour (sifted)	2 eggs
2 cups sugar	1 tsp. soda
1 (20 oz.) can crushed pineapple	1/2 cup chopped pecans

Preheat oven to 350 degrees. Pour all ingredients into bowl, mixing well. Pour into well-greased and floured 9 x 13 pan. Bake until done, approximately 30-40 minutes.

Icing:

1-8 oz. pkg. cream cheese	1 tsp. vanilla flavoring
1 stick melted margarine	1/2 cup chopped pecans
1 box 4X Confectioner's sugar	

Mix together well and pour over hot cake.

Serves 20.

Mary Gwyn

Coconut Pound Cake

1/2 lb. butter	1/2 tsp. baking powder
1/2 cup Crisco	1/4 tsp. salt
3 cups sugar	1 cup milk
6 eggs	1 tsp. lemon flavoring
3 cups flour	1 tsp. vanilla flavoring
1 can coconut	

Cream butter, Crisco, sugar and eggs. Add other ingredients, mixing well. Bake at 325 degrees 1 hr. 15 minutes.

Submitted by Janie Pack.

Ruth Fulk

5 Day Coconut Cake

Icing: 3-6 oz. pkgs. frozen coconut
2 cups sugar
2-8 oz. sour cream

Mix above in large bowl, cover and put in refrigerator overnight.

Cake: 1 Duncan Hines yellow Cake Mix

Bake cake as directed on box except bake in 2 layers only. Cool and refrigerate overnight. The next day take cake and split both layers in half to make 4 layers. Ice layers with split sides up.
Keep 5 days before eating. (Keep refrigerated.)

Peggy F. Wagoner

Refrigerator Fruitcake

- 1 lb. Graham crackers, crushed
- 1-10 oz. pkg. small marshmallows
- 1-15 oz. can sweetened condensed milk
- 1 fresh coconut, grated
- 1/2 lb. white raisins
- 1/2 lb. chopped, pitted dates
- 1 lb. red candied halved cherries
- 1 lb. green candied halved cherries
- 1/2 lb. mixed, candied fruit, diced
- 1 lb. English walnuts in shell

Crush Graham crackers to make crumbs. Melt marshmallows in milk over low heat, stirring. Shell nuts and mix all ingredients together. Line a loaf pan with foil. Place mixture firmly down into pan. Cover with foil and chill. *This freezes well.*

Dot Payne

Unnamed Cake

- | | |
|---------------------------|---------------------------|
| 1/2 lb. butter (2 sticks) | 1 lg. box Graham crackers |
| 2 cups sugar | 1 cup milk |
| 5 eggs, one at a time | 1 cup nuts |
| 2 tsp. baking powder | 1 cup coconut flakes |
| 2 tsp. vanilla flavoring | |

Mix all ingredients well and bake in 3 layers at 325 degrees.

Icing:

- 1/2 lb. butter
- 1 box powdered sugar
- 1 lg. can pineapple, drained well

Dot Payne

Coconut Cake

- | | |
|-------------------------------|-------------------------------|
| 1 box Deluxe Cake Mix - white | 2 egg whites, <u>unbeaten</u> |
| 1-1/2 cups water | 2 Tbsp. cooking oil |

Beat all together and pour in a large oblong pan, greased and floured. Bake 350 degrees about 35 to 40 minutes.

Icing:

White cake is baking, cook for 8 minutes:

- 1 cup sugar
- 3/4 cup milk
- 1-6 oz. pkg. frozen coconut

Pour icing over hot cake, cool and put in refrigerator for several hours. When cold, top with large carton Cool whip and sprinkle another 6 oz. pkg. of frozen coconut on top. Let stand overnight and cut in squares.

Grace Laughridge
Stella Bowman

Fresh Coconut Cake

- | | |
|----------------------|--------------------------|
| 1 box white cake mix | Pinch Salt |
| 2 egg whites | 1/4 tsp. cream of tartar |
| 1 fresh coconut | 1/2 cup boiling water |
| 1-1/2 cups sugar | 1 tsp. vanilla flavoring |

Bake 2 layers of white cake mix, holding out 2 egg whites for icing. Buy fresh coconut that has lots of water. Punch holes in coconut and drain. Reserve. Crack and peel coconut and process or grate.

Pour coconut milk on layers. Set aside. In double boiler, place sugar, salt and cream of tartar. Pour boiling water into this mixture and stir until dissolved. Place over boiling water and stir until mixture looks like water. With beaters on high, pour in two egg whites and beat for 7 minutes or less (until icing is thick and holds firm.) Add vanilla. Ice first layer and add coconut. After placing on top layer, ice and finish covering cake with coconut.

Anne Holyfield

Pound Cake

1 cup Crisco	1/4 tsp. soda
3 cups sugar	1/4 tsp. salt
6 eggs	1 Tbsp. vanilla flavoring
3 cups plain flour	1 tsp. lemon flavoring
1 cup buttermilk	1/2 tsp. almond flavoring

Mix all ingredients well. Bake at 325 degrees 1 hr. 10 minutes.

Chocolate Icing:

2 cups sugar
1 sm. can milk
1 stick butter

Boil 1 minute. Add 1 package chocolate chips, stirring well until melted. Add 2 cups miniature marshmallows. Mix well.

Janie Pack

Five Flavor Pound Cake

2 sticks margarine	1/2 tsp. baking powder
3 cups sugar	1 cup milk
1/2 cup butter Crisco	1 tsp. each - vanilla, lemon,
5 eggs	rum, coconut & butternut
3 cups cake flour + 3 Tbsp.	flavoring

Cream margarine, sugar and Crisco. Add eggs, beating after each one. Add flour, baking powder and milk. Then add flavoring. Place in *preheated* oven. Bake 1 hour and 20 minutes in 325 degree oven.

Cream Cheese Frosting:

1 (8 oz.) pkg. cream cheese
1/2 stick margarine
1 box confectioners sugar
1 tsp. vanilla flavoring

Whip cream cheese and margarine together. Add sugar and vanilla and beat well.

Dot Payne

Applesauce Cake

2-1/2 cups applesauce	3/4 lb. raisins
4 tsp. soda	1 cup chopped walnuts
2 cups brown sugar	1 tsp. nutmeg
1 cup butter	1 tsp. cinnamon
4 cups flour	1 tsp. ground cloves
1 can preserves	

Heat applesauce and stir in the soda. Set aside to cool. Cream brown sugar and butter. Sift all dry ingredients together, reserving about 1 cup in which to roll nuts and raisins. Add dry ingredients alternately with applesauce to the creamed mixture. Stir in raisins and nuts that have been rolled in flour. Grease tubular pan and line bottom with wax paper. Grease paper and dust entire pan with flour. Bake for 2 hours at 325 degrees. Cool slightly and turn from pan.

Mary Taylor

Mama's Applesauce Cake

1/2 cup butter	1 tsp. allspice
1-1/2 cups sugar	1/2 tsp. nutmeg
2 eggs	1/2 tsp. soda
2-1/2 cups plain flour	1 cup applesauce
1 tsp. baking powder	1 cup chopped walnuts
1/4 tsp. salt	1 cup raisins
1 tsp. cinnamon	

Mix butter and sugar together. Add the slightly beaten eggs. Mix all the dry ingredients together except the soda. Mix the soda and applesauce together. Add the butter and sugar mixture to the soda and applesauce mixture. Mix the nuts and raisins with the flour mixture. Combine all ingredients and mix them thoroughly. Pour into tube pan. Bake for 1 hour at 375 degrees.

Nancy McPeak

Applesauce Cake

1 cup butter	1 cup candied cherries
2 cups sugar	1/2 c. strawberry preserves
3 eggs	1 c. candied pineapple
2 c. applesauce, cold & sweet	and citrons
3-1/2 cups flour	1 tsp. soda
1/2 c. flour to coat fruit/nuts	1 tsp. nutmeg
1 lb. raisins	1 tsp. cinnamon
1 cup black walnuts	1 tsp. cloves
1 cup pecans	1 tsp. allspice

Cream butter, sugar and add eggs, one at a time. Cream until light. Sift flour and spices together. Cut up fruits and nuts fine and add 1/2 cup flour, mixing well. Add soda to applesauce. Add strawberry preserves last and mix all ingredients well in large mixing bowl. Cook 2 hours in 325 degree oven or until it tests done.

Pearl Spillman
By: Mrs. E. L. James

Fresh Apple Nut Cake

2 cups sugar	1 tsp. salt
1-1/2 cups Crisco oil	1-1/2 tsp. vanilla flavoring
3 eggs (room temperature)	3 cups fine cut apples
3 cups cake flour	1 cup black walnuts-
1 tsp. cinnamon	or pecans (chopped)
1 tsp. soda	3/4 cup coconut (optional)

Mix sugar and oil; add eggs. Combine flour, salt and soda. Add vanilla, apples, nuts and cinnamon. Pour into greased and floured tube pan and bake at 325 degrees for 1 hr. 20 minutes.

Glaze:

1 stick margarine
1 cup brown sugar
1/4 cup milk

Bring to boil and cook 2-1/2 minutes, stirring constantly. Pour over cake while hot.

Mary Lou Jones

Pound Cake

2 sticks butter	1 cup milk
1/2 cup Crisco	1 tsp. vanilla flavoring
3 cups sugar	1 tsp. almond flavoring
5 eggs	3 cups cake flour

Set butter, eggs and milk at room temperature. Cream butter, Crisco and sugar until fluffy. Add eggs, one at a time, then add flavoring. Sift flour, alternating milk and flour, ending with flour. Bake 350 degrees for 1 hr. 15 minutes.

Peggy F. Wagoner

Pound Cake

6 eggs	1 pinch salt
1-1/2 cups Crisco	1 tsp. vanilla
3 cups sugar	1 cup milk
3-1/2 cups plain flour	1 box instant vanilla
	pudding

Cream sugar and shortening until light and fluffy. Add eggs, one at a time, beating after each. Add vanilla flavoring. Sift dry ingredients together and add alternately with milk. Bake in 10 inch tube pan at 300 degrees for 2 hours.

Mary Gwyn

Sour Cream Pound Cake

2 sticks butter	5 eggs
1/4 cup Wesson Oil	3 cups plain flour
3 cups sugar	1/2 tsp. baking powder
1 tsp. vanilla flavoring	1/2 pint sour cream -
2 tsp. lemon flavoring	(small cup)
	1/4 cup milk

Add the ingredients together and blend well. Bake at 325 degrees for 1-3/4 hours.

Given to her by her mother: Fathie Elizabeth Hall

Mary Weathers-Cox

Scotch Chocolate Cake

2 cups plain flour	1/2 cup buttermilk
2 cups sugar	2 eggs
1 stick margarine	1 tsp. soda
1/4 cup Crisco	1 tsp. cinnamon
4 Tbsp. cocoa	1 tsp. vanilla
1 cup water	

Mix flour and sugar in large bowl. Put margarine, Crisco, cocoa and water in saucepan. Bring to a boil (rapid boil.) Pour into flour and sugar. Add other ingredients. Bake at 400 degrees for 30 minutes.

Icing:

1 stick margarine	1 tsp. vanilla flavoring
6 Tbsp. milk	1 cup nuts (optional)
1 box powdered sugar	1 cup coconut (optional)

Boil margarine, cocoa and milk. Stir, remove from heat. Add other ingredients. Spread on cake while it is still hot.

Note: Make icing 5 minutes before cake comes from oven.

Janie Pack

Chocolate Pound Cake

1/2 lb. butter	1/4 tsp. salt
1/2 cup shortening	1/2 tsp. baking powder
3 cups sugar	1/2 cup cocoa
5 eggs	1-1/4 cups milk
3 cups sifted cake flour	1 tsp. vanilla flavoring

Cream butter and shortening with sugar. Add eggs, one at a time and blend well after each. Sift together dry ingredients and add with milk. Add vanilla. Pour batter in greased and floured tube pan. Bake in 325 degree oven for 1 hr. & 30 minutes or until cake tests done.

Submitted by Peggy F. Wagoner

Ruth Wagoner

Irish Cream Pound Cake

3 cups sugar	1/8 tsp. salt
3 cups flour	1/2 tsp. baking powder
1/2 lb. real butter	1 tsp. vanilla flavoring
1/2 cup Crisco	* 3 tsp. Irish Cream Syrup-
1-1/4 cup milk	(Anne got this at Gloria
5 eggs	Jeans at Hanes Mall)
1/2 tsp. butter flavoring	

Mix sugar and butter well. Add Crisco and eggs; sift salt, baking powder and flour together. Add milk and flavoring. Bake at 300 degrees for 1-1/2 hours or until cake tester comes out clean.

Louise Forbis

Pound Cake

3 cups sugar	1 cup butter or margarine
3 cups flour	1 cup milk
1/2 tsp. salt	1 tsp. vanilla flavoring
1/2 tsp. baking powder	1 tsp. lemon flavoring
1/2 cup Crisco	5 eggs

Cream sugar, margarine and Crisco. Add eggs, one at a time and mix well. Sift flour, baking powder and salt and add alternately with milk. Add flavoring. Bake in a pre-heated oven 325 degrees for one hour and 25 minutes.

Perlie Gunnell

White Cake Layers

David and Nancy's Wedding Cake:

(1)-Sift together:	>	(2)-Blend with - 2/3 cup Crisco
2-1/2 cups flour		
3 tsp. baking powder		
1-1/4 cups sugar		
(3)-Add:	>	(4)-Fold in:
1 cup milk		5 egg whites, beaten stiff
1 tsp. vanilla flavoring		with 1/2 cup sugar

Mix well and bake at 350 degrees for 30-35 minutes or until done.
Makes 3 - 9 inch layers.

Edith McPeak

"Mother's Favorite" Pound Cake

- | | |
|------------------------------------|------------------------|
| 1 c. butter or 2 sticks margarine | 1 tsp. vanilla extract |
| 1/2 c. Crisco or 1 stick margarine | 3 c. plain flour |
| 3 c. sugar | 1/2 tsp. baking soda |
| 5 eggs | Dash of salt |
| 1 c. milk | |

Cream butter and Crisco together; add sugar and cream well. Add eggs, one at a time, beating well between each egg. Mix vanilla into cup of milk. Sift dry ingredients together and add alternately with milk, blending on lower speed. Pour into a greased and floured tube pan (that has been lined with wax paper if pan is made of two pieces.) Bake at 300 degrees for 30 minutes; then turn oven to 325 degrees for 50 minutes more. Cool before removing from pan. Frost if desired with caramel, chocolate or other favorite icing.

**For Chocolate Pound Cake: Add 4 heaping tablespoons Hershey's Cocoa to dry ingredients. Frost as desired.*

In memory of Hilda C. Moore.

Kathryn M. Hutchens

Hershey Bar Cake

- 1 Swiss Chocolate Duncan Hines Mix
- 1 pkg. vanilla instant pudding
- 1 cup oil
- 3 eggs
- 1-1/2 cups milk

Mix well. Pour into 3 8-inch pans. Bake at 350 degrees for 35 minutes.

Frosting:

- | | |
|--------------------|---------------------------|
| 8 oz. cream cheese | 1 cup confectioners sugar |
| 1-12 oz. Cool Whip | 1/2 cup granulated sugar |

Mix all 4 ingredients until smooth; put on cake. Grate 2 Hershey bars and sprinkle on top of cake. Refrigerate. (I freeze my Hershey Bars before grating.)

Janie Pack

Chocolate Chip Pound Cake

- 1 (18.25-ounce) yellow cake mix with pudding
- 1 (3.9-ounce) package chocolate instant pudding mix
- 1/2 cup sugar
- 3/4 cup vegetable oil
- 3/4 cup water
- 4 large eggs
- 1 (8-ounce) carton sour cream
- 1 (6-ounce) package semisweet chocolate morsels
- Sifted powdered sugar

Combine first 3 ingredients, stirring with a wire whisk to remove large lumps. Add oil and next 3 ingredients, stirring until smooth. Stir in chocolate morsels. Pour batter into a greased and floured 12-cup Bundt pan. Bake at 350 degrees for 1 hour or until a wooden pick inserted in center of cake comes out clean. Cool in pan on a wire rack 10 minutes; remove from pan, and cool completely on wire rack. Sprinkle with powdered sugar.

Yield: one 10-inch cake.

Louise Forbis

Chocolate Syrup Cake

- | | |
|-------------------------|---------------------------|
| 1 cup self-rising flour | 1 stick margarine, melted |
| 1 cup sugar | 1 can Hershey syrup- |
| 1 tsp. vanilla | (16 oz. size) |
| 4 eggs | |

Mix all ingredients in a bowl at once, adding margarine last. Mix well. Bake at 350 degrees for 40 - 45 minutes in a greased and floured pan.

Icing:

- 1 stick margarine
- 1 cup sugar
- 1/3 cup evaporated milk
- 1/2 cup semi-sweet chocolate chips

Boil first three ingredients 1-1/2 minutes, stirring constantly. Take off unit. Add 1/2-cup semi-sweet chocolate chips. Beat well with mixer. Pour over cake.

Treva Haynes

Red Velvet Cake

2 eggs	1/2 tsp. salt
2 cups sugar	1-1/2 tsp. soda
1 cup butter	1 tsp. vanilla
1 cup buttermilk	1 Tbsp. cocoa
2-1/2 cups cake flour	1 Tbsp. vinegar
2 oz. red cake coloring	

Cream butter and sugar. Add eggs and beat until fluffy. Make a paste of vinegar and cocoa and add to mixture. Sift salt and soda with flour; add to mixture alternately with buttermilk. Blend well. Add vanilla and coloring; mix well. Pour into greased cake pans and bake in 350 degree oven for approximately 30 minutes.

Icing:

1 cup milk	2 tsp. flour
1 cup butter	1 tsp. vanilla
1 cup sugar	1 cup chopped nuts
	1 can flake coconut

Cook milk and flour on low heat until thick. Set aside and allow to cool completely. Cream sugar and butter; add flour mixture. Beat until mixture looks like whipped cream. Add chopped nuts, coconut flakes and vanilla. Blend well and spread on layers.

Peggy F. Wagoner

Lemon-Lime Sheet Cake

1 pkg. lemon pudding cake mix	1- 9 oz. Cool Whip
1 pkg. small lime Jello	1 sm. pkg. Instant lemon- pudding mix
Water	
1-1/2 cups milk	

Prepare cake by package directions. Bake in a greased and floured 9x13-inch pan. Cool cake for 15 minutes. Punch holes in cake. Dissolve Jello in 3/4 cup boiling water, add 1/2 cup cold water and mix. Pour warm Jello mixture over cake. Chill 2 to 4 hours. Then add topping made with pudding mix and milk. Beat with mixer until thick, gradually adding Cool Whip. Spread on chilled cake.

Refrigerate. Better if baked 1 to 2 days before serving.

Yield: 2 cakes. This is great for a large group.

Phyllis Jennings

Chocolate Pound Cake

3 cups sifted flour	2 sticks butter
1/2 cup cocoa	1/2 cup shortening (Crisco)
1/2 tsp. baking powder	3 cups sugar
1 cup milk	5 large eggs
2 tsp. vanilla	

- (1) Sift flour and baking powder together two times.
- (2) Add vanilla to milk -- set aside.
- (3) Cream butter, shortening; add sugar, 1 cup at a time and beat well. Add eggs, 1 at a time; blend. Add flour mixture, alternating with milk, combined with vanilla, beginning and ending with flour.
- (1) Pour into a greased and floured 10-inch tube pan. Bake at 325 degrees for 1-hr. 15 minutes. (approx.) Cool and frost.

Frosting:

2 cups sugar	1 stick butter
5 oz. evaporated milk	6 oz. chocolate bits
10 large marshmallows	

Combine sugar, evaporated milk and marshmallows in a saucepan. Bring to boil on medium heat. Cook 6 minutes from the time it boils, stirring well. Take off heat, add butter and chocolate bits. Beat until thick, smooth and ready to spread.

Makes a large amount of frosting. I only make 1/2 the recipe.

Dot Strayhorn

Poor Man's Cake

2 cups brown sugar	1 tsp. salt
2 tsp. shortening	1 tsp. cinnamon
2 cups hot water	1 tsp. cloves
1 pkg. raisins	1 tsp. soda
3 cups flour	

Mix all ingredients together except flour and soda. Boil 5 minutes. Cool completely; add flour and soda, dissolved in 2 teaspoons hot water. Bake in a greased tube pan at 350 degrees for 50 minutes.

In Memory of Kathleen Patterson.

Janie Pack

Mama Poore's Chocolate Pound Cake

1/2 lb. butter or margarine	1 tsp. baking powder
1/2 cup Crisco	1 tsp. vanilla flavoring
3 cups sugar	1/4 tsp. salt
3 cups flour	1 cup milk
4 heaping Tbsp. cocoa	5 eggs

Cream butter, Crisco and sugar together. Add eggs, one at a time. Sift flour, salt, baking powder and cocoa together and add alternately with milk. Add vanilla. Bake 1 hour and 20 minutes at 325 degrees or until done. Cool and frost.

Frosting:

1 stick butter	1 tsp. instant Sanka Coffee
1/2 cup cocoa	1 box confectionery sugar
1/4 tsp. salt	6 Tbsp. milk
2 tsp. vanilla flavoring	

Melt 1/4 of the stick of butter and add the Sanka coffee. Then cream butter, add salt and a little sifted sugar and cocoa. Add vanilla, milk and rest of sifted sugar and cocoa.



Stella Bowman

Italian Cream Cheese Cake

2 cups plain flour	1 cup buttermilk
1 tsp. soda	1 small can Bakers coconut
2 cups sugar	1 tsp. vanilla
1 stick margarine	5 eggs, separated
1/2 cup Crisco or butter	1 cup pecans (ground)

Cream Crisco, margarine and sugar. Add egg yolks. Beat well. Add flour and soda alternately with buttermilk. Beat well, then add coconut, vanilla and nuts. Whip egg whites until stiff. -Then add to mixture. Cook 25 minutes at 350 degrees. *Makes 2 or 3 layers.*

Icing:

1-8 oz. pkg. cream cheese	1 cup ground pecans
1 box powdered sugar	1 tsp. vanilla flavoring
1 stick margarine	

Mary Lou Jones

Hawaiian Sunset Cake

1 Supreme Orange cake mix	3 oz. Orange Jello
4 eggs	1/2 cup oil
3 oz. Instant Vanilla Pudding	1-1/2 cups milk

Mix all ingredients together. Beat 3 minutes on medium speed. Pour into 3 9-inch greased and floured cake pans. Bake 350 degrees approximately 30 minutes. Cool.

Filling:

15 oz. crushed pineapple(draind well)
12 oz. frozen coconut
8 oz. sour cream
2 cups sugar

Take spoon, remove as much liquid as possible from pineapple. Mix all ingredients. Reserve 1 cup for topping. Spread filling between layers and top of cake.

Topping:

1 cup filling mixture
8 oz. Cool Whip

Mix together - spread topping on sides and top of cake. Filling is already on top of cake.

Dot Srayhorn

Caramel Squares

2 eggs	2 cups chopped pecans
2 cups light brown sugar	2 sticks margarine
2 cups self-rising flour	1 tsp. vanilla flavoring

Melt margarine and sugar over low heat, stirring until melted. Remove from heat and cool. Add unbeaten eggs, flour and stir. Add vanilla and nuts. Stir until well blended. Spread in 9x13-inch greased and floured pan. Bake at 325 degrees for 25 minutes. Let cake get cold before cutting into squares. Store in airtight container.

Note: For chocolate Caramel Squares, add 1/2 cup milk chocolate morsels and melt with margarine and sugar.

Phyllis Jennings

300 Dollar Chocolate Cake

2 cups sugar	1 stick margarine
2 cups plain flour	4 Tbsp. cocoa
1 tsp. soda	1 cup buttermilk
1 cup water	2 eggs (beaten)
1 cup cooking oil	1 tsp. vanilla flavoring

Mix sugar, soda and plain flour in mixing bowl. Melt margarine in cooking oil on low heat. Mix water and cocoa, then add to butter and oil mixture. Bring to a boil and cook 1 minute. Pour over sugar, soda and flour. Mix in large mixing bowl with a wooden spoon. Add buttermilk, eggs and vanilla, stirring with spoon. Pour into greased and floured long cake pan. Bake at 350 degrees for 40 minutes.

(Note: 5 minutes before cake is done, cook frosting.)

Frosting:

4 Tbsp. cocoa	1 tsp. vanilla flavoring
6 Tbsp. evaporated milk	1 box powdered sugar
1 stick margarine	

Combine cocoa, milk and margarine in a large saucepan. Cook over low heat until margarine is melted. Boil 1 minute. Remove from heat; add vanilla and powdered sugar. Beat with a mixer until smooth. Pour over hot cake as soon as it is removed from oven.

Ethelene Edwards

Pumpkin Cake

2 cups flour	2 cups sugar
2 tsp. soda	4 eggs
2 tsp. cinnamon	1 cup cooking oil
1/2 tsp. salt	2 cups pumpkin

Combine flour, soda, cinnamon and salt. Beat sugar and eggs together well in a large bowl. Add oil. Add pumpkin mix and then add the flour mixture. Bake 350 degrees for 35-45 minutes or until done.

Frosting:

1 stick margarine	1 box 4X powdered sugar
1-8 oz. cream cheese	2 tsp. vanilla flavoring

Cream margarine and cream cheese. Add other ingredients and mix well. *Cake must be cool before icing.*

Pineapple Pound Cake

1/2 cup vegetable shortening	3 cups sifted flour
1/2 lb. butter or margarine	1 tsp. baking powder
2-3/4 cups sugar	Salt
6 large eggs	1/4 cup milk
3/4 cup crushed pineapple (undrained)	1 tsp. vanilla

Cream shortening and butter until light and fluffy. Add sugar gradually, continue beating. Add eggs, one at a time, beating after each addition. Sift baking powder, salt and flour together. Add vanilla to first mixture. Add flour alternately with pineapple and milk, ending with flour. Pour into tube pan, which has been greased and floured. Bake at 325 degrees for 1-1/2 hours. Remove from pan and pour glaze over cake while still warm.

Glaze:

1-1/2 cups powdered sugar
1/4 cup butter or margarine
1 cup drained and crushed pineapple

Melt butter, add sugar and pineapple. Spread over cake.

Ruby M. Moore

Na Na's Strawberry Cake

4 eggs	1 box Strawberry gelatin
3/4 cup vegetable oil	1/2 cup water-
1 box white cake mix	(use to soften gelatin)
10 oz. pkg. frozen strawberries, thawed	
(use 1/2 in cake mix)	
(use 1/2 in frosting)	

Mix eggs and oil. Add cake mix and Jello. Blend. Add 1/2 pkg. strawberries. Mix well. Pour into 2-9 inch cake pans. Bake at 350 degrees for 30 minutes. Cool completely, then frost.

Frosting:

1 stick butter, creamed	1 box confectioners' sugar
1/2 pkg. frozen strawberries	

Mix all together. Frost cake

Elva Neal

Red Velvet Cake

1/2 cup shortening	1 cup buttermilk
2 eggs	2-1/2 cups cake flour
1-1/2 cups sugar	1 tsp. soda
1 tsp. vanilla flavoring	1 Tbsp. vinegar
2 Tbsp. cocoa	2 oz. red food coloring
1/2 tsp. salt	

Step No. 1: Mix soda and vinegar. Set aside.

Step No. 2: Make a paste of cocoa and food coloring in large bowl.

Step No. 3: Cream shortening and sugar, add eggs & beat. Add this to cocoa and food coloring.

Step No. 4: Alternate flour and buttermilk to this mixture. Add vanilla. Last, fold in soda, salt and vinegar. Bake in 2 (9 inch pans) for 30 minutes in preheated oven at 350 degrees.

Red Velvet Icing:

1 cup milk	1 cup granulated sugar
4 Tbsp. flour	1 tsp. vanilla flavoring
2 sticks Oleo	

- 1) Cook milk and flour in double boiler until slightly thick. Be sure this mixture is cold.
- 2) Blend Oleo and sugar. Beat 8 minutes
- 3) Add vanilla and beat 4 minutes.
- 4) Add cold flour and milk mixture and beat 4 minutes longer.
- 5) Cut (split) the two layers in two pieces. Spread the filling between 4 layers. Cover sides and up with filling.

Dot Payne

Buttermilk Glaze

Glaze for cake or cookies

1/3 cup butter
1/4 cup buttermilk
1 tsp. grated lemon or orange peel
2 cups powdered sugar

Over very low heat, melt the butter in the buttermilk. Stir in powdered sugar until smooth. Pour over cake or cookies while hot.

Betty Wright

Cookie Sheet Cake

2 cups flour	1 cup water
2 cups sugar	6 Tbsp. cocoa
1/2 tsp. salt	1/2 cup buttermilk
1 stick margarine	1 tsp. soda
1/2 cup salad oil	2 eggs
1 tsp. vanilla	

Sift dry ingredients. In a saucepan, combine margarine, oil, water and cocoa. Cook, stirring until blended and mix comes to a boil. Stir into flour mix. Stir soda in buttermilk and add eggs and vanilla. Pour in greased and floured pan, 18 x 12 and 1 inch deep. Bake at 350 degrees 20 minutes.

Frosting:

1 stick margarine	1 tsp. vanilla
6 Tbsp. evaporated milk	2 Tbsp. cocoa
1 box powdered sugar	Chopped nuts

In a saucepan, heat margarine and milk until margarine is melted. Remove from heat and blend in sugar, vanilla and cocoa. Stir until smooth. Pour on hot cake immediately when cake comes out of oven.

Recipe from Becky Stewart, former member of Haymore Church.

Submitted by Janie Pack

Chocolate Chip Melt-Always (cookies)

1 cup margarine, softened	1 Tbsp. baking soda
1 cup vegetable oil	1 Tbsp. cream of tartar
1 cup sugar	1/2 tsp. vanilla
1 cup powdered sugar	12 oz. chocolate morsels
2 eggs	Additional sugar
4 cups all-purpose flour	

Combine first 5 ingredients in large mixing bowl. Beat until smooth. Combine flour, soda, cream of tartar and salt. Add to margarine mixture. Beat until smooth. Stir in vanilla and chocolate morsels. Shape mixture into 1 inch balls, roll in sugar. Place 2 inches apart on ungreased cookie sheets. Bake at 375 degrees for 10-12 minutes or until lightly browned. Cool on wire racks.

Skillet Cookies

- | | |
|------------------------|--------------------------|
| 1 stick margarine | 2 cups Rice Krispies |
| 2 eggs, well beaten | 1/2 cup chopped pecans |
| 1 cup granulated sugar | 1/2 tsp. vanilla |
| 1 pkg. dates, chopped | 1/2 cup shredded coconut |

Melt margarine in large, heavy skillet over medium heat. Mix sugar with eggs. Add to margarine, stirring constantly with fork. (Stir from bottom.) Add dates; cook and stir over low heat 10 minutes. Remove from heat and add rice Krispies, nuts, coconut and vanilla. Mix well. Make into balls the size of quarters and roll in coconut on wax paper.

Ethelene Edwards

Cream Cheese Cookies

- | | |
|----------------------------|--------------------------|
| 4 sticks margarine | 2 tsp. vanilla flavoring |
| 2 to 3 ounces cream cheese | 4 cups flour |
| 1 cup sugar | |

Cream margarine and cream cheese. Add sugar and cream well. Add vanilla. Slowly add flour and mix well. Drop by teaspoons on cookie sheet, pressing each with fork dipped in water. Bake at 375 degrees for 12 minutes.

Submitted by Peggy F. Wagoner

Ruth J. Wagoner

No Bake Cookies

- | | |
|-----------------------------|---------------|
| 2 cups sugar | 2 Tbsp. cocoa |
| 2 Tbsp. butter or margarine | 1/2 cup milk |

Mix above well and boil one minute. Remove from heat and add the following:

- 1/2 cup peanut butter
1 tsp. vanilla
2 cups Quick Oats

Drop by teaspoon on wax paper.

Peggy F. Wagoner

Chocolate Chip Pan Cookies

- | | |
|---------------------------|-----------------------|
| 2-1/4 cup plain flour | 3/4 cup brown sugar |
| 1 tsp. soda | 1 tsp. vanilla |
| 1/2 tsp. salt | 2 eggs |
| 1 cup margarine, softened | 1 cup chocolate chips |
| 3/4 cup sugar | 1 cup nuts |

Cream sugar and margarine. Add eggs and vanilla. Combine flour, soda and salt; add to creamed mixture. Stir in remaining ingredients. Pour into ungreased sheet cake pan and bake at 375 degrees for 18-20 minutes. Cool slightly before cutting.

Janie Pack

Pecan Pralines

- | | |
|---------------------------------|---------------------------|
| 12 Graham crackers (whole) | 1 cup brown sugar (light) |
| 2 sticks butter (no substitute) | 1 cup chopped pecans |

Break crackers into fourths and place on foil lined baking sheet. Cook butter and brown sugar to soft boil (230 degrees on candy thermometer.) Remove and add pecans. Pour mixture over the crackers. Spread evenly. Bake at 350 degrees for 8 to 10 minutes. Mixture will soften (Looks bubbly.) Remove from oven. Lift cookies and let them cool on brown paper. Serves 48

Elaine Harbour

Best Ever No Roll Sugar Cookies

- | | |
|--------------------------|-------------------------|
| 1 cup butter | 5 cups flour |
| 1 cup corn oil | 1 tsp. soda |
| 1 cup powdered sugar | 1 tsp. cream of tartar |
| 2 eggs | 1/4 tsp. salt |
| 2 tsp. vanilla flavoring | 1 tsp. nutmeg, optional |

Cream butter, oil and sugars; add eggs and fold in remaining ingredients. Chill dough overnight. Make into balls; dip into granulated sugar, which has a bit of nutmeg added to it. Put not more than 20 balls on cookie sheet and press with a glass dipped in sugar. Bake in 350 degree oven until edges are golden brown.

Ethelene Edwards

Peanut Butter Patties

1 cup sugar	1 tsp. vanilla
1/2 cup shortening	2 Tbsp. buttermilk
1/2 cup peanut butter	1/2 tsp. soda
1 egg	2 cups flour, sifted

Cream the sugar, shortening and peanut butter. Add the egg and cream again. Add vanilla, buttermilk and soda, blending well. Stir in flour, forming soft dough. Make balls the size of a hickory nut. Place on greased cookie sheet and flatten with fork dipped in cold water. Bake at 400 degrees 10 to 12 minutes. Let rest in pan for a few minutes before removing. *Makes 60-70 cookies.*

Betty Wright

Peanut Butter Cookies

1-1/2 cups flour*	1 egg, beaten until foamy
1 tsp. soda	1/2 cup shortening
1/8 tsp. salt	1/2 cup brown sugar
1/2 cup sugar	

*Note: can use self-rising flour and omit soda and salt

Cream sugar and shortening. Combine egg and sugar mixture and blend well. Shape the dough in small balls and flatten with fork. Bake 10 minutes at 375 degrees.

This is a good cookie to make with children. They enjoy flattening the balls. You don't have to wait for the dough to chill.

Nancy McPeak

\$250.00 Cookies

2 cups butter	1 tsp. salt
2 cups sugar	2 tsp. baking powder
2 cups brown sugar	2 tsp. soda
4 eggs	24 oz. chocolate chips
2 tsp. vanilla flavoring	1-8 oz. Hershey bar, grated
4 cups flour	3 cups chopped nuts
5 cups oatmeal	

Mix all ingredients together and bake 10 minutes at 375 degrees.

Yield: 9 dozen

Janie Pack

Ice Box Cookies

1 box Graham crackers	1 egg, beaten
2 sticks margarine	1/2 cup milk
1 cup granulated sugar	

Line 8x11 baking dish with a layer of whole Graham crackers. Combine margarine, sugar, egg and milk. Boil 1 minute. Remove from heat and add:

1 cup chopped nuts
1 cup shredded coconut
1 cup Graham cracker crumbs

Spread on the layer of Graham crackers. Place another layer of Graham crackers on top of filling. Ice with the following:

(Mix)-

3/4 stick margarine	1 Tbsp. milk
2 cups powdered sugar	1 tsp. vanilla

Refrigerate. When cold, cut into squares.

Ethelene Edwards

Coconut Pan Cookies

1/2 cup butter or margarine (melt in pan)
1-1/2 cup Graham cracker crumbs
1 can sweetened condensed milk
6 ounces chocolate chips
1-3 1/2 oz. can flaked coconut (1-1/3 cup)
1 cup chopped pecans

Preheat oven to 350 degrees. In 13 x 9 inch baking pan, melt butter or margarine in oven. Sprinkle crumbs over butter. Press together into bottom of pan. Pour sweetened condensed milk evenly over crumbs. Top evenly with remaining ingredients. Press down firmly and bake 25-30 minutes or until lightly browned. Cool thoroughly before cutting.

Janie Pack

Best Cookies In The World

1 cup butter	1 cup oatmeal
1 cup brown sugar	1 cup crushed cornflakes
1 cup granulated sugar	1 cup shredded coconut
1 egg	1/2 cup chopped nuts
1 cup salad oil	3-1/2 cups sifted flour
1 tsp. vanilla	1 tsp. salt

Preheat oven to 325 degrees.

Cream the butter and sugar until fluffy. Add eggs and mix well. Add oil and vanilla and mix well. Add oats, cornflakes, coconut and nuts. Mix well. Add flour, soda and salt. Mix well. Drop by teaspoon on ungreased cookie sheet. Bake 12 minutes. Cool on cookie sheet.

Makes 8 dozen cookies.

Note: I used self-rising flour and left out the soda. I put in a little salt.

Ethelene Edwards

Crunchy Munchies

1/4 cup margarine	1/4 cup sugar
2 Tbsp. honey	1 tsp. cinnamon
2 cups O-Type oat cereal	2 c. wheat square cereal
1 cup sliced almonds or Spanish peanuts	

In a large bowl, combine margarine and honey and microwave on high for 1 minute. Stir well, then add sugar and cinnamon. Place back in the microwave on high for 1 minute. Stir well and then add cereals and nuts. Place back in the microwave on high for 45 seconds. Spread on cookie sheet to cool. May substitute other cereals or mixture of cereals.

Tammy Moore

Premium Macadamia Macaroons

2-1/2 cups shredded coconut
1 cup unsalted Macadamia nuts, chopped
1 cup sweetened condensed milk
1 tsp. vanilla extract
20 Premium Saltine Crackers(any variety) finely crushed
2 egg whites
Vegetable oil cooking spray
6 ounces semisweet chocolate, chopped and melted

Place coconut and nuts on a 15-1/2 X 10-1/2 X 1-inch baking pan. Bake at 350 degrees until lightly toasted, about 10 minutes, stirring frequently. Cool. In large bowl, combine milk and vanilla. Stir in coconut mixture and crushed crackers; blend well. Beat egg whites until stiff, then gently fold into coconut mixture. Drop by rounded tablespoons onto lightly greased baking sheet. Bake at 350 degrees for 12 to 14 minutes or until golden around edges. Cool completely. When cool, dip cookie bottoms into melted chocolate and place on waxed paper. Refrigerate until set. *Makes 36*

Doris Trexler

NOTES

SEAFOOD

Herbed Baked Chicken Breast

4 to 6 chicken breasts

1 cup bread crumbs, mixed with garlic powder and basil to your own taste

1/4 cup Parmesan cheese

Dip chicken breast in Italian lite or no oil dressing, roll in bread crumb mixture. Spray pan with Pam. Put chicken in pan. Bake at 350 degrees for about 45 minutes.

Phyllis Jennings

Chicken Ole'

1/2 cup medium chunky taco sauce

1/4 cup Dijon-style mustard

2 Tbsp. fresh lime juice

6 boneless, skinned chicken breasts

2 Tbsp. margarine

Combine taco sauce, mustard and limejuice in a large bowl. Add the chicken and turn to coat. Cover and marinate in the refrigerator at least 30 minutes. Melt the margarine in a large skillet. Remove the chicken from the marinade, reserving the excess marinade. Add the chicken to the skillet and cook 10 to 15 minutes or until the chicken is brown on both sides. Add the excess marinade and cook 10 to 15 minutes more or until the chicken is tender. Remove the chicken and boil the marinade over high heat for 1 minute. Pour back over the chicken and serve with sour cream.

Becky Payne

Mother's Great and Easy Chicken Pie

- 1 box Pillsbury Ready Mix pie crust
- 3 large chicken breasts, cooked and cubed
- 1 small carton sour cream (may use fat-free)
- 1 can cream of chicken soup (may use the light soup)
- 1 cup chicken broth
- 1 can sliced water chestnuts
- (a substitution of a small can of peas and carrots is good)

Mix together the above ingredients.

Place one piecrust in the bottom of an 8 x 8 casserole dish sprayed with Pam. Pour in the chicken mixture and top with the remaining piecrust. Pinch the two piecrusts together to form a seal. A small bit of remaining dough may be used to make a decorative design for the top crust. This recipe will fool the most discerning palates.

Becky Payne

Cajun Chicken Strips

- 1 Tbsp. all-purpose flour
- 1 tsp. poultry seasoning
- 3/4 tsp. garlic salt
- 1/2 tsp. paprika
- 1/4 tsp. pepper
- 1/8 to 1/4 tsp. cayenne pepper
- 1 1/2 pounds boneless skinless chicken breasts, cut into 1/2 inch strips
- 2 Tbsp. butter or margarine
- Italian parsley and chili peppers, optional

In a large resealable plastic bag, combine the first six ingredients. Add chicken, half at a time, and shake to coat. In a large skillet, cook chicken in butter for 8-10 minutes or until the juices run clear. Garnish with parsley and peppers if desired.

Yield: 4-5 servings.

Barbara Nichols

Barbecued Chicken

- 1 cup Hunt's no-salt added Catsup
- 2 Tbsp. white vinegar
- 2 Tbsp. brown sugar
- 1/4 cup lemon juice
- 1/2 Tbsp. prepared mustard
- 1 cup water
- 1 medium onion, chopped

Combine ingredients in stainless steel saucepan. Simmer until sauce begins to thicken and until onions are tender.

Method 1: Place chicken breasts that you have skinned and pre-cooked in baking plan. Spoon barbecue sauce over chicken pieces. Bake at 325 degrees until tender (at least one hour). Continue to baste with additional sauce as it cooks.

Method 2: Place uncooked chicken pieces, skin removed, in pan. Spoon sauce over chicken. Bake at 325 degrees until tender. Continue to baste with additional sauce as it cooks.

This sauce is also good for barbecued pork chops. The sauce freezes well. (Magdalene makes several recipes and freezes for later use).

Note: For delicious, quick barbecue sandwiches, chop pre-cooked chicken and freeze. For one pint of frozen, chopped chicken add one pint of barbecue sauce. Heat in sauce pan until hot. Spoon over warm buns and add slaw. (You can make barbecue slaw with ground cabbage and some of the barbecue sauce).

"The barbecue sandwiches make a quick meal! Good for Sunday lunch."

Magdalene Moore

Barbecue Chicken

1 tsp. Salt	1 tsp. celery seed
1/4 cup Worcestershire sauce	1 cup catsup
1 dash Tabasco sauce	1 tsp. Chili powder
1/2 cup brown sugar	1/4 cup vinegar
2 cups water	

Mix above ingredients thoroughly. Brown one (1) frying size chicken fast on both sides over high heat. Remove from heat, leave in skillet, add sauce, cover, put in 275 degree oven for one (1) hour. Remove from oven, serve on large platter.

Dot Smith

Creamy Chicken Breasts

4 chicken breasts, split, skinned & boned
1/4 cup dry white wine
1 cup herb seasoned stuffing mix
1/4 cup butter or margarine, melted
8 slices Swiss cheese
1 can cream of chicken soup

Arrange chicken in a lightly greased 13 x 9 x 2" baking dish. Top with cheese slices. Combine soup and wine, stirring well. Spoon sauce over chicken. Sprinkle with stuffing mix. Drizzle butter over crumbs. Bake at 350 degrees 45-55 minutes.

Serves 8.

Dot Strayhorn

Delicious Chicken

2 Tbsp butter	1 small jar pimentos
1/2 cup milk	1/2 cup chopped onion
1 small can chopped mushrooms	1 can cream chicken soup
1 1/2 cup cooked chicken	1/2 -cup chopped green peppers

Sauté onion and peppers in butter. Add cream chicken soup, mushrooms, chicken, pimentos and milk. Heat until warm. Pour over biscuits or spaghetti noodles when cooked.

Kimberly Heck

Melt in your Mouth Chicken Pie

1 (3 lb.) fryer	1/2 tsp. Salt
2 cups chicken broth	1 tsp. black pepper
1 cup cream of chicken soup	1 stick (melted) margarine
1 cup self-rising flour	1 cup buttermilk

Cook chicken and remove bone. Cut in small pieces and fit in 9x13x2 dish or pan. In saucepan, mix and bring to boil broth and soup. Pour over chicken. In another bowl, mix flour, pepper, salt, margarine and buttermilk. Pour over chicken and bake at 425 degrees for 25-35 minutes. Serves 12-15.

Linda Bengé

Honey Baked Chicken

4 chicken breasts	1 cup ketchup
1/2 cup honey	1 small onion
1 green pepper	

Wash and skin the chicken breasts. Mix ketchup and honey together. Chop onion and green pepper. Then mix all together. Lay chicken in baking dish. Spoon mixture on top of chicken, then pour a little honey over chicken, cover with foil. Bake at 325 degrees for 2 1/2 hours. Then turn over to broil and let chicken brown.

Janie Pack

Crisp Crusted Baked Chicken

1 frying chicken (3 to 3 1/2 lbs. cut up)

1 egg

2 Tbsp. Milk

1 cup instant potato flakes

1 tsp. garlic salt

1/4 cup butter or margarine

1/4 cup grated Parmesan cheese

Wash chicken pieces and pat dry. Set aside. Beat egg and milk in bowl. In another bowl, mix potato flakes, garlic salt and Parmesan cheese. Roll chicken first in egg mix, then in the potato flakes mixture. Melt butter in shallow baking pan. Roll coated chicken pieces in the butter and place them skin side up in the pan. Bake at 400 degrees for 45 to 50 mins. Or until juices from thighs run clear when pierced with fork. (Tips) For a guest meal, you may substitute 6 to 8 chicken breasts for the whole chicken.

Elaine Harbour

Chicken Supreme

8 to 10 pieces of boneless chicken breasts

1 small jar of chip beef

1 can cream of mushroom soup

1 can cream of celery soup

1 (6-ounce) container sour cream

1 can milk

1 stick margarine

Spray baking dish and line with chip beef. Put chicken breast on layer of beef. Mix other ingredients and heat and pour over chicken. Bake uncovered at 300 degrees for 3 hours or until chicken is tender.

Dot Payne

Crock Pot Turkey Breast

Rinse turkey breast and pat dry. Place in crock pot.

In saucepan, combine:

2 Tbsp margarine

1 can cream of chicken soup

1/2 cup cooking sherry

1 tsp. Tarragon

1 tsp. Worcestershire sauce

1/4 tsp. Garlic powder

1 (4oz.) can sliced mushrooms, drained

Cook over medium heat until smooth and hot. Pour over turkey breast. Cover and cook on HIGH setting for 1 hour, and for 7 to 8 hours on LOW setting. (If you want to rush it, put it back on HIGH after 2 hours on LOW.) When turkey breast is cooked, remove it from crock pot and strain soup to make gravy. Add 1 Tbsp. cornstarch and 1 chicken bouillon cube.

Ethelene Edwards

Baked Turkey

Young turkey, 16 to 20 lbs.

Salt

Pepper

Dressing

Clean and dress turkey, cool overnight. If frozen turkey is used, thaw completely before roasting or allow more time for baking if turkey is not completely thawed. Rub salt and pepper generously inside and out, fill cavities with dressing and wrap tightly in aluminum foil, sealing edges. Cook turkey approximately 20 minutes to the pound. Test by piercing heavy part of leg with fork. If juice runs out clear, the meat is done. One half hour before removing from oven, check to see if turkey is brown to taste. If not, remove foil and turn heat to 375 degrees to complete browning. Serve with oyster dressing and giblet gravy.

Betty Wright

Giblet Gravy

Cover heart, neck, liver and gizzard with water, add salt to taste, then cover and boil over moderate heat until tender. Remove giblets from water and cut into small pieces, discarding neck bones. Make gravy of baked turkey drippings and water from giblets thickened with flour paste. Last, add chopped giblets. We sometimes chop 4 hard-cooked eggs into our giblet gravy.

Betty Wright

Crock Pot Turkey Breast

2 Tbsp. margarine
1 can cream of mushroom soup
1/2 cup cooking sherry
1 tsp. Worcestershire sauce
1/4 tsp. garlic powder

Cook until smooth and hot. Pour over turkey. Cook on high 1 hour and 7 to 8 hours on low.

Sue Goin

Scalloped Potatoes and Pork Chops

5 cups thinly sliced peeled potatoes
1 cup chopped onion
Salt and pepper to taste
1 can (10 3/4 ozs.) condensed cream of mushroom soup, undiluted
1/2 cup sour cream
6 pork loin chops (1" thick)
Chopped fresh parsley

In a greased 13" x 9" x 2" baking dish, layer half of the potatoes and onion; sprinkle with salt and pepper. Repeat layers. Combine the soup and sour cream; pour over potato mixture. Cover and bake at 375 degrees for 30 minutes. Meanwhile, in a skillet, brown pork chops on both sides. Place chops on top of casserole. Cover and return to the oven for 45 minutes or until chops are tender, uncovering during the last 15 minutes of baking. Sprinkle with parsley.

Yield: 6 servings.

Charlean Venable

Sweet and Sour Meatballs

1 lb. Ground beef
1 chopped onion
1 egg
1/4 cup milk
1/4 cup bread crumbs
1 tsp. salt
1/4 tsp. pepper

Combine these ingredients and shape into meatballs. Brown in 2 Tbsp. of oil and drain.

Sauce:

2 (8 oz.) cans tomato sauce
1/2 cup brown sugar
2 Tbsp. vinegar

Combine this and pour over meatballs. Cook in crockpot on high 2 to 3 hours.

Charlean Venable

Old-Time Beef Roast

2 lbs. of beef
1 tsp. Worcestershire sauce
1 clove garlic or 1/4 tsp garlic powder
1 medium onion sliced or chopped
1 or 2 bay leaves
1 Tbsp. salt
1 tsp. sugar
1/2 tsp. paprika
1/4 tsp. pepper
Dash ground allspice
6 carrots pared and quartered
4 potatoes pared and quartered
1 lb. small white onion (I use one large)

In Dutch oven, thoroughly brown meat in 2 Tbsp. Hot shortening, turning often. Add 2 to 4 cups hot water and next 9 ingredients. Cover; simmer for 1-1/2 hrs; stirring occasionally to keep from sticking. Remove bay leaves and garlic, if you used clove of garlic. Add vegetables, cover and cook 30 to 45 minutes, or until vegetables are tender. *Serves 6 to 8.*

Gravy: combine 1/4 cup water and 2 Tbsp. flour until smooth. Stir slowly into hot liquid (after meat and vegetables are removed) Cook and stir until desired thickness.

Treva Haynes

Chili for Hot Dogs and Hamburgers

2 lbs. ground beef	1 tsp. pepper
4 Tbsp. Chili	2 tsp. salt
2 cups Ketchup	

Cook for 1 hour. If too thick, add cup of tomato juice.

Louise Forbis

Chili - (pressure cooker)

2 lbs. ground beef	1/2 tsp. black pepper
1 large onion, chopped	1/2 tsp. oregano
1 large green pepper chopped	1 tsp. ground cumin
2 (8 oz) tomato sauce	1 Tbsp. garlic
1 Tbsp. Chili powder	1 (16 oz) can kidney beans
1/4 tsp. Cayenne pepper	drained and rinsed

Heat cooker and brown meat, onion and green pepper. Add remaining ingredients except kidney beans. Close cover securely, place pressure regulator on vent pipe. Cook 5 minutes. Let pressure drop of its own accord. Add kidney beans and heat through. (up to 2 cans of kidney beans may be added) Increase cayenne or chili powder for hotter chili. Cook in pressure cooker for 2 hours.

Peggy F. Wagoner

Spaghetti Sauce

2 lbs. ground beef	2 cloves garlic, minced
1-28 oz. can tomatoes cut up	3 bay leaves
2-6 oz. can tomato paste	1 tsp. sugar
1-6 oz. can sliced mushrooms	1 tsp. salt
1 cup chopped onion	1/2 tsp. chili powder
1 chopped green pepper	1/2 tsp. Texas Pete
1 1/2 tsp. Worcestershire sauce	1/2 tsp. black pepper
	1/3 cup water

In skillet, brown ground beef, drain off fat. Transfer to crockery cooker. Add all above, cover, cook on high heat setting for 5 to 6 hours or put on in the morning and cook on low for all day.

Peggy F. Wagoner

Dot's Spaghetti Sauce

2 lbs. ground beef	2 oz. olive oil
1 onion - chopped	1-2 garlic cloves - chopped
1 lg. bell pepper-chopped	1 cup celery - chopped
1 lg. can tomatoes - crushed	1 lg. can tomato sauce
1 small can tomato paste	1 tsp. sugar
Salt	1/4 cup Worcestershire
1/2 cup wine vinegar or	sauce
cooking sherry	

Saute meat - Drain - put olive oil in bottom of pan, add meat. Chop vegetables and place on top of meat. Simmer on low heat for few minutes (covered). In saucepan, mix tomatoes, paste and sauce, sugar, salt, wine and Worcestershire. Simmer on low heat a few minutes and then mix all together and simmer as long as desired. I sprinkle Parmesan cheese over mixture while cooking. Serve over pasta and eat with garlic bread.

Dot Strayhorn

Tasty Meat Loaf

2 slices day-old bread-crumbed	1 cup sweet milk
1 1/2 lbs. ground beef	1/4 cup chopped onion
2 eggs - well beaten	1/4 cup green pepper -
1 tsp. Salt	chopped

Sauce-

1/4 cup brown sugar	1 1/2 tsp. dry mustard
1/3 cup catsup	

Combine bread and milk in a small bowl - allow to soak 5 minutes. Combine beef, onion, eggs, pepper, salt and bread mixture. Mix well. Shape meat mixture into a loaf - place in a lightly greased 9x5x3" loaf pan. Bake at 350 degrees for 40 minutes. Pour off grease. Combine remaining ingredients and pour over meatloaf and cook another 20 minutes.

Linda Snow

"Mom's" Meat Loaf

2 lbs. hamburger
1 green sweet pepper, chopped
2 eggs
Salt & pepper

1 lb. hot pork sausage
1 onion head, chopped
1 cup oatmeal
1 can tomato soup

Mix all ingredients together and bake in 350 degree oven for 1 hour.

Ruth J. Wagoner -
Submitted by Peggy F. Wagoner

Meat Loaf

1 1/4 lb. hamburger
1 green pepper, chopped
2 Tbsp. Worcestershire sauce
2 long pkgs. crackers, crushed

1 6 oz. can tomato sauce
1 small onion, chopped
2 eggs, slightly beaten
1/2 c. catsup

Mix all ingredients together, work well with hands until it holds its shape. Form into a loaf. Place in pan.

Topping:

1/3 cup catsup
3 Tbsp. Brown sugar

1 1/2 Tbsp. Mustard
1 1/2 Tbsp. Vinegar

Mix together and pour over top of loaf. Bake at 350 degrees for 1 hour. Drain off fat. OH, TASTE AND SEE THAT THE LORD IS GOOD!

Bernelle Parker

Beef Tenderloin in Mushroom Sauce

1 tsp. vegetable oil
4 Tbsp. butter or margarine, divided
2 beef tenderloin steaks or fillets (1" thick)
1/2 cup chopped fresh mushrooms
1 Tbsp. chopped green onion
1 Tbsp. all-purpose flour
1/8 tsp. salt
Dash pepper
2/3 cup chicken or beef broth
1/8 tsp. browning sauce, optional

In a skillet, heat oil and 2 Tbsp. butter over medium-high heat. Cook steaks for 6 or 7 minutes on each side or until meat is done as desired (for rare, a meat thermometer should read 140 degrees, medium, 160 degrees, well-done, 170 degrees). Remove to a serving platter and keep warm. To pan juices, add mushrooms, onions and remaining butter; saute until tender. Add flour, salt and pepper; gradually stir in broth until smooth. Add browning sauce if desired. Bring to a boil; boil and stir for 2 minutes. Spoon over the steaks. Serve immediately. *Yield: 2 servings.*

Charlean Venable

Country Fried Steak, Cream Gravy

1 lb. round steak
Salt and pepper to taste

Flour
Fat for frying

Cut the steak into serving-size pieces. Beat with steak mallet or edge of saucer until the steak is almost twice the original size. Salt and pepper to taste, dip into flour and fry in 1/2 inch hot fat until tender and brown. Remove to platter. Pour off all but 2 Tbsp. Grease, add 2 Tbsp. Flour, a little salt and pepper. Blend, then add 3/4 cup water and 3/4 cup milk. Stir until smooth and thick.

If desired, add 3 Tbsp. chopped onion to grease before adding flour to make gravy, frying onions over low heat until tender but not too brown. *Serves 4-6.*

Sometimes, instead of making the cream gravy, we use a can of cream of mushroom soup plus a can of water or milk, adding it to the 2 Tbsp. grease in skillet.

Betty Wright

Onion Chopped Steak with Easy Gravy

- | | |
|----------------------|---------------------------------|
| 1 lb. ground sirloin | 1/2 cup fine dry bread crumbs |
| 1/4 cup skim milk | 1/2 envelope dry onion soup mix |
| *1 can beef broth | *1 Tbsp. onion soup mix |

*(Gravy Mix)

Combine beef, breadcrumbs, milk and 1/2 env. dry soup mix. (Mix thoroughly with hands. Shape into four thick patties).

Fry in a nonstick skillet on medium heat for 5 minutes, uncovered.

Turn, cover with a lid, and cook 5 minutes.

Mix beef broth and 1 Tbsp. onion soup mix. Pour into pan with patties. Reduce heat to low and simmer 5 minutes, or until patties or done.

Ethelene Edwards

Smothered Pork Chops

- | | |
|--------------------|----------------------------|
| 4 thick loin chops | 1/4 tsp. poultry seasoning |
| 1/4 cup flour | 2 Tbsp. Butter |
| 1/4 tsp. pepper | 1 can cream of celery or |
| 1/2 tsp. salt | asparagus soup |

Sprinkle chops with flour and seasonings. Place in greased frying pan; add rest of ingredients. Cover and cook slowly until tender.

Janie Pack

Tangy Pork Chops

- | | |
|------------------------------------|----------------------------|
| 4 pork chops (1/2" thick) | 1/2 tsp. salt, optional |
| 1/8 tsp. pepper | 2 med. onions, chopped |
| 2 celery ribs, chopped | 1 lg. green pepper, sliced |
| 1 can (14 1/2 oz. stewed tomatoes) | 1/2 cup ketchup |
| 2 Tbsp. cider vinegar | 2 Tbsp. brown sugar |
| 2 Tbsp. Worcestershire sauce | 1 Tbsp. lemon juice |
| 1 beef bouillon cube | 2 Tbsp. cornstarch |
| 2 Tbsp. water | Hot cooked rice, optional |

Place chops in a slow cooker, sprinkle with salt - and pepper, if desired. Add the onions, celery, green pepper, and tomatoes. Combine ketchup, vinegar, sugar, Worcestershire sauce, lemon juice and bouillon; pour over vegetables. Cover and cook on low for 5 or 6 hours. Mix cornstarch and water until smooth. Stir into liquid in slow cooker. Cover and cook on high for 30 minutes or until thickened. Serve over rice, if desired. *Serves 4.*

Barbara Nichols

Barbecued Roast Lion of Pork

- | | |
|-----------------------------|------------------------|
| 3 to 4 lbs. pork loin roast | 1/2 tsp. garlic powder |
| 1 tsp. ginger | 1/4 tsp. curry powder |
| 1 tsp. dry mustard | 1/2 tsp. seasoned salt |
| 2 Tbsp. catsup | 2 Tbsp. honey |
| 2 Tbsp. vinegar | Soy Sauce |

Brush meat with soy sauce. Combine dry seasonings and rub over outside of pork loin or roast. Place on rack in roasting pan, fat side up, and roast uncovered at 325 degrees for 1 hour. Combine honey, catsup and vinegar. Brush this mixture over meat every 15 minutes for 1-1/2 hours or until pork reaches internal temperature of 170 F. (This also can be done in a crockpot. Just rub the meat with the dry seasonings and double the catsup, vinegar and honey, pour over the meat and set the controls on low, cook for 6 to 8 hours). This is also good on ribs.

Peggy F. Wagoner

Boiled Old Kentucky Ham

Scrub a well-cured old Kentucky ham with a stiff brush and allow soaking overnight. In the morning, remove ham to large boiler or lard stand with a top and add enough clean water to cover it. If desired, add 1 cup molasses and a Tbsp. whole cloves. Bring to boil, then simmer ham 20 minutes to the pound. Remove from fire and allow to stay in water until almost cool. When ready to bake, remove ham to large roaster pan, pull off the skin and cover with mixture you prefer. We use 1 cup fine cracker crumbs mixed with 1 tsp. black pepper, 1 tsp. prepared mustard, 1/4 cup brown sugar and 1/4 tsp. allspice. Score fat in diamond shape and insert 1 whole clove in each diamond. Bake fat side up in 400 degree oven until top is brown.

If you like fruit flavor, omit spices, glaze with brown sugar moistened with a little pineapple juice. Anchor pineapple slices over top with toothpicks, and bake.

Betty Wright

Fried Old Ham with Red Eye Gravy

Old ham slices, 3/8" thick
1/2 cup coffee

1/2 cup water

Start ham slices in cold heavy skillet, ideally, on an old-fashioned wood range. Lacking that, fry over low heat until done and do not let the ham become hard. Remove ham to hot platter and pour off some of the grease.

For red eye gravy, add water and coffee to skillet, stirring constantly until all the brown sediment in bottom of fry pan is mixed into gravy. Pour over hot biscuits or grits.

Betty Wright

Sweet-Sour Catfish

Cut catfish into bit sized pieces. Salt and let set for a little while. Flour catfish and put in deep fryer, until fish begins to brown. Take fish out of deep fat and cool completely. Then put in pan with tomato catsup and crushed pineapple.

This is a Chinese dish and it was taught to me by my dear friend Yenken Zong.

Almeda Park

Oyster Dressing

3/4 cup butter

1 cup celery, chopped

6 cups corn bread crumbs

2 eggs

1/2 tsp. pepper

1 onion, chopped

1 quart oysters

4 cups bread crumbs

1 tsp. salt

Drain oysters and save liquid. Melt butter over low heat and in it cook onions and celery until almost tender; add drained oysters and heat until edges curl. Put breadcrumbs, salt and pepper in large bowl. Add eggs, liquid from oysters and butter-oyster mixture. Add some of the giblet water if it seems too dry. Mix well and stuff turkey. If plain dressing is desired, use same ingredients, but omit oysters. Moisten with giblet water, and add 2 tsp. sage.

Betty Wright

DESSERTS

CANDY

Lemon Butter Snowbars

Crust:

1/2 cup sweet cream butter-softened

1-1/3 cup all-purpose flour

1/4 cup sugar

Filling:

2 eggs

3/4 cup sugar

2 Tbsp. all-purpose flour

1/4 tsp. baking powder

3 Tbsp. lemon juice

Confectioners' Sugar
(to sprinkle on top)

Preheat oven to 350 degrees.

Crust: In 1-1/2 quart mixer bowl combine crust ingredients. Mix on low speed until blended, about 1 minute. Pat into ungreased 8" square baking pan. Bake near center of oven for 15 to 20 minutes or until brown on edges.

Filling: In 1-1/2 quart bowl, combine filling ingredients. Blend well and pour over partially baked crust. Return to oven for 18 to 20 minutes or until set. Sprinkle with confectioner's sugar and cool. Cut in squares.

Yield: 16 bars

Treva Haynes

Hawaiian Dessert

- 2 pkg. yellow cake mix
- 3 pkg. (3.4 oz. ea.) Instant vanilla Pudding mix
- 4 cups cold milk
- 1-1/2 tsp. coconut extract
- 1 pkg. (8 oz.) cream cheese (softened)
- 1 can (20 oz.) crushed pineapple (well-drained)
- 1 large Cool Whip
- 2 cups flaked coconut, toasted

Mix cake batter according to package directions. Pour into two greased 13x9x2-inch baking pans. Bake at 350 degrees for 20 minutes or until the cake tests done. Cool completely.

In a large bowl, combine pudding mixes, milk and coconut extract. Beat for 2 minutes. Add the cream cheese and beat well. Stir in pineapple. Spread over the cooled cakes. Top with Cool Whip; sprinkle with toasted coconut. Chill for at least 2 hours or overnight before serving.

Note: Prepared dessert can be covered and frozen for up to 1 month.

Phyllis Jennings

Caramel Squares

- | | |
|--------------------------|-----------------------|
| 2 eggs | 2 cups chopped pecans |
| 2 cups light brown sugar | 2 sticks margarine |
| 2 cups self-rising flour | 1 tsp. vanilla |

Melt margarine and sugar over low heat, stirring until melted. Remove from heat and cool. Add unbeaten eggs and flour and stir; add vanilla and nuts. Stir until well blended. Spread in 9x13 inch greased and floured pan. Bake at 325 degrees for 25 minutes. Let cake get cold before cutting into squares. Store in airtight container.

Note: For chocolate caramel squares, add 1/2 cup milk chocolate morsels and melt with margarine and sugar.

Phyllis Jennings

Rice Dessert

- 1-1/2 cups cooked rice – sweetened to taste
- Fix 1 pkg. of Dream Whip according to directions.
- Add 2 Tbsp. sugar and beat again.
- Add 1 pkg. Neufchatel cheese. Then fold into rice. Add 1 can of drained pineapple and/or raisins.

Tammy Moore

Rice Pudding

- | | |
|-----------------------------|----------------|
| 3 eggs | 1 tsp. vanilla |
| 1 cup sugar | 2 cups milk |
| 1 Tbsp. butter or margarine | Dash nutmeg |
| 1 cup rice (cooked) | 1 cup raisins |

Mix together. Bake at 350 degrees until it has a custard texture.

Elva Neal

Mom's Banana Pudding

- 1/2 box vanilla wafers
- 2 bananas

In oven safe bowl, layer wafers and bananas – set aside.

- 3 eggs – separate (save whites for topping)
- 2 cups milk
- 1/2 cup sugar
- 3 tsp. cornstarch
- 1 tsp. vanilla flavoring

Stir above ingredients together and cook until thick. Pour over layered wafers and bananas.

Topping

Beat saved egg whites until stiff. Add tiny bit of vanilla and 6 teaspoons sugar. Stir and pour over pudding. Turn oven on broil. Place in oven and brown topping.

Sue Goin

Pineapple Dish

1/2 cup sugar
2 tsp. flour
1-20 oz. can crushed pineapple
(undrained)

3 eggs
2 slices fresh bread
1 stick butter

Mix sugar and flour together. Beat eggs well and mix with above. Add pineapple and put in greased baking dish. Crumble bread on top. Slice butter over top of breadcrumbs. Bake 1 hour at 400 degrees.



Stella Bowman

Baked Pineapple Casserole

2 large cans crushed pineapple
3/4 cup sugar
3/4 c. Ritz crackers-crushed

1-1/2 cups grated cheese
5 Tbsp. flour
1 stick margarine, melted

Grease large 9 x 13 casserole dish. Drain pineapple slightly and pour into dish. Mix flour and sugar together and sift over pineapple. Top with grated cheese, then crushed crackers. Pour melted butter over all. Bake at 325 degrees for 30 minutes.

Dot Strayhorn

Incredible Dessert

1 cup brown sugar
12 marshmallows, quartered
1/2 cup cocoa

2 cups cold water
1 box chocolate cake mix
1 cup chopped nuts

In a pan (13 x 9 x 2) mix sugar, cocoa, water and marshmallows. Over this, spoon the cake mix batter made according to cake box instructions. Top with nutmeats. Bake at 350 degrees for 45-50 minutes.

Janie Pack

Peanut Clusters

1 6-ounce package chocolate bits
1 cup roasted peanuts (salted)
2 Tbsp. butter

Melt chocolate in double boiler, remove from heat and add peanuts and butter. Mix well, then drop from edge of teaspoon on greased pan. Set in refrigerator to harden.

Betty Wright

Peanut Butter Fudge

3 cups sugar
3/4 cup margarine
2/3 cup evaporated milk
1 cup peanut butter

2 cups marshmallow cream
1 cup chopped nuts
1 tsp. vanilla

Combine sugar, margarine and milk. Stir constantly and bring to a boil. Cool and stir to soft ball stage on candy thermometer. Remove from heat. Stir in peanut butter, marshmallow cream, nuts and vanilla, stirring until well blended. Pour into greased 9 x 13 inch pan. Cool and cut in squares.

Mecie Wagoner

Peanut Butter Delights

2 cups sugar
1 stick margarine
1/2 cup milk
3 cups oatmeal

3/4 cups cocoa
1/2 cup peanut butter
1/2 tsp. vanilla

Combine sugar, margarine and milk. Boil 1 minute. Remove from heat and add peanut butter, vanilla, oatmeal and cocoa. Drop on wax paper. Cool and serve.

Junior Bengé

Chocolate Fudge

5 c. sugar
2 sticks margarine
1 large can evaporated milk

Mix all together and boil 8 minutes. Remove from burner and add 12 oz. package of chocolate morsels and 1 jar marshmallow cream. (7 oz.) Use mixer. (nuts optional). Pour in greased dish.

Elaine Harbour

Peanut Butter Fudge

3 cups sugar	1 tsp. vanilla
2 Tbsp. corn syrup	1 cup rich milk
2 heaping tbsp. peanut butter	1/4 tsp. salt

Boil sugar, syrup and milk until it makes a soft ball in cold water. Stir often to prevent sticking or burning. Remove from heat and add peanut butter. When almost cool, add vanilla and beat until thick. Pour into buttered pan, mark in squares, and cut before it hardens. Makes about 2 pounds.

Betty Wright

Chocolate - Peanut Butter Candy

Melt 1 stick margarine. Add 2-1/2 cups sugar, and 3/4 cup evaporated milk. Cook 4 minutes - 3 on high, 1 on low. Remove from heat. Add 1/2 jar marshmallow cream, 1-12 oz. pk. chocolate chips and 1 teaspoon vanilla. Beat until smooth. Set aside 30 minutes to cool. Make into 3 balls and place on waxed paper. Refrigerate 10 minutes. Remove and roll out like pie dough. Cover with peanut butter. Roll over like a jellyroll. Place back in refrigerator. When firm, remove and slice into pinwheels. Refrigerate.

Ethelene Edwards

Kisses

2 egg whites	1 cup sugar
1/4 tsp. cream of tartar	1 tsp. vanilla
1/4 tsp. salt	

Beat the egg whites until very stiff with the cream of tartar and salt. When they stand in stiff peaks, add sugar a little at the time, beating in well each time. Add vanilla last. Drop by teaspoonfuls on sheet of brown paper set on cookie sheet. Bake at 275 degrees for 45 minutes. Remove carefully from paper while still warm. *Yield: 24:*

Betty Wright

Candied Orange Peel

Peel of 3 oranges	1/2 cup water
1-1/2 cup sugar	Food coloring

Cover the peel with cold water and cook until tender, pouring off water and adding fresh water several times. Drain. Cut peel into thin strips. Make syrup by boiling 1 cup of sugar and 1/2 cup water until it spins a thread. Add a few drops of red or green food coloring. Add peel and cook over low heat until syrup is absorbed. Roll each strip in the remaining sugar, cool and store in airtight container.

Betty Wright

Summit Lemon Squares

Use long Pyrex dish. (I use my Corning ware roaster).

Put in 2 sticks butter or margarine, melted in dish. Stir in 2 cups flour which has been sifted with 1/2 cup powdered sugar. Mix and press down. Bake 15 minutes at 325 degrees.

Beat 4 eggs, add 2 cups sugar, 6 Tbsp. fresh lemon juice, 1 Tbsp. flour and 1/2 tsp. baking powder. Pour on top of pastry. Bake for 40 to 50 minutes in 325 degree oven. Sprinkle with powdered sugar. Good!

Lillie Mae Scism

Peanut Butter Delights

1/2 cup cocoa
4 cups sugar
1 cup milk
Dash Salt

2 sticks butter (or marg.)
4 cups oatmeal
1 c. peanut butter (chunky)

Combine cocoa, sugar, milk and margarine. Then heat slowly. Boil 1 minute. Remove from heat and stir in peanut butter and vanilla. Stir in oatmeal.

Dot Payne

White Chocolate Peanut Butter Ritz Crackers

1 lb. white chocolate
1 Tbsp. Mazola oil

Ritz Crackers
Peanut Butter

Melt white chocolate in double boiler and add 1 Tbsp. Mazola oil. While this is melting, spread Ritz crackers with peanut butter on top with another cracker. When the chocolate is melted, dip the crackers to coat completely and lay them on wax paper. Easy and absolutely delicious.



Stella Bowman

Moonshine

6 egg whites
6 Tbsp. powdered sugar
1/2 cup crushed pineapple, drained

Beat the egg whites to a stiff froth. Add powdered sugar gradually and beat thoroughly (old fashioned cooks beat this by hand for 30 minutes). Now, beat in the pineapple. Serve, chilled, on a platter topped with whipped cream.

Betty Wright

BEVERAGES

SANDWICHES

MISC.

Punch

- 1 large can pineapple juice
- 1 cup sugar
- 1 can frozen orange juice (with 3 cans water)
- 1 small bottle almond flavoring
- 1 bottle of Ginger Ale

Mix juices, sugar and flavoring and freeze. Let thaw for a while and add the crunchy ice mix to the Ginger Ale.

Dot Payne

Punch

- 1 large can pineapple juice
- 1 can water (use pineapple can)
- 1 package Kool Aid (any flavor)
- 2 cups sugar
- 1 - 2 liter bottle ginger ale

Mix first 4 ingredients together, (you can freeze in gallon jug). When ready to serve, add ginger ale.

Peggy F. Wagoner

Golden Punch

- 1 tall can pineapple juice
- 1 can orange juice (frozen)
- 1 cup sugar
- 1/2 bottle almond flavoring (1 oz. bottle)
- 1 - 2 liter bottle ginger ale

Mix all ingredients in gallon jar.
Add water to finish filling jar. Chill.

Treva Haynes

Party Punch

- 1 can (46 oz.) Hawaiian punch
- 1 can (6 oz.) frozen lemonade (diluted)
- 1 bottles (26 oz.) gingerale

Makes 30 servings

Combine Hawaiian punch and lemonade. Add ginger ale just before serving over ice.

Peggy F. Wagoner

Special Summer Drink

Steep:

6 small tea bags in 4 cups boiling water about 5 minutes and discard bags.

Add:

1-1/2 cups sugar
1 (6 ounce) can thawed and undiluted orange juice
1 (6 ounce) can thawed and undiluted lemonade
10 cups tepid water (to dissolve sugar in mixture.)

Chill overnight and serve over ice.

Phyllis Jennings

Russian Tea

Pour boiling water over 1/3 cup loose tea, 1 stick cinnamon, and 1 Tbsp. whole cloves and steep for 6 hours.

Strain into a gallon container and add:

1-1/2 cups sugar
1 6-oz. can frozen orange juice
1 6-oz. can frozen lemonade
Add enough water to fill gallon container

Store in refrigerator and heat to serve.

(Frances has made this for many years.) *DELICIOUS*

Frances Clifton

Friendship Tea Mix

1/2 cup pre-sweetened lemonade mix
1-18 oz. jar orange flavored instant breakfast drink
1 cup sugar
1/2 cup instant tea
1-3 oz. pkg. Apricot flavored gelatin
2-1/2 tsp. ground cinnamon
1 tsp. ground cloves
Boiling water

Combine first 7 ingredients in a large bowl, stirring well. Store mix in an airtight container. To Serve: Place 1-1/2 Tbsp. mix in a cup, add 1 cup boiling water and stir well. *Yields about 50 servings.*

Stella Bowman



Chicken Salad For Sandwiches

Boil Chicken. Debone and chop into small pieces. Boil 4 eggs. Dice 2 cups of celery, 1-cup sweet pickles. Chop eggs and fold all together with chicken. Add Miracle Whip (enough to make spreading easily.)

Anne Holyfield

Party Ham and Cheese Biscuits

1 pkg. Party rolls	1 Tbsp. poppy seed
1 pkg. Boiled ham	1/2 tsp. Worcestershire sauce
1 pkg. sliced Swiss cheese	1-1/2 Tbsp. mustard
1 stick margarine, melted	1 tsp. onion flakes

Slice rolls in half and layer ham and cheese. Put rolls back together and cut as individual rolls. Melt together margarine, poppy seed, sauce, mustard and onion flakes. Pour over rolls and bake at 350 degrees 15 minutes. Cover with foil when baking.

Dot Griffin

Pimento Cheese

2 cups cheese, grated or ground	1 Tbsp. sugar (optional)
4 Tbsp. pimento, minced	1 tsp. prepared mustard
1 Tbsp. lemon juice	1/4 tsp. white pepper
1 Tbsp. vinegar	2 Tbsp. mayonnaise (or sour cream)

Mix grated or ground cheese with rest of ingredients. Blend well and store in glass jar in refrigerator until used. The cheese can be ground with the pimentos, then mixed with rest of ingredients if desired. Pimento cheese made this way can be made into sandwiches and frozen. If tightly wrapped in waxed paper, they keep well.

Tamra W. Thomas

Pimento Cheese Spread

1 lb. Velveeta cheese
1-7 oz. jar pimento (Sunshine)
1/2 cup Kraft Miracle Whip

Linda Snow

The Onion Sandwich

Put some thick slices of onion between 2 pieces of bread. It is better yet when the onions are wedged inside a cold biscuit

Hylton Wright

Breakfast Pizza

1 tube (8 ounces) refrigerated crescent rolls
1 pound sausage
1 cup frozen shredded hash brown potatoes, thawed
1 cup (4 ounces) shredded cheddar cheese
3 eggs 1/4 cup milk
1/4 tsp. pepper
1/4 cup grated Parmesan cheese

Unroll crescent dough and place on a greased 12-in. pizza pan; press seams together and press up sides of pan to form a crust. In a skillet, brown sausage and hash browns- add cheddar cheese and pour over crust. In a bowl, beat eggs, milk and pepper; pour over pizza. Sprinkle with Parmesan cheese. Bake at 375 deg, for 28-30 minutes or until golden brown. Let stand 10 minutes before cutting.

Debbie Inscore

Bubble Up Pizza

1 lb. hamburger 1 onion, chopped
1 green pepper, chopped
2 cans Pillsbury Hungry Jack Flaky Biscuits (10 per pack)
2 cups Pizza Cheese (1-8oz. pkg. Of Sargento's)
1- 1 lb. 10 oz. jar of Prego Primore Roasted Garlic & Onion Pasta Sauce.

Preheat oven to 400 degrees. Brown hamburger and drain. Set aside. Quarter each biscuit and put in a large mixing bowl. Add remaining ingredients (except for cheese) and mix together. Place in a 9" x 13" baking dish, then top with the package of cheese and bake for 20-25 minutes.

Patsy M. Carter

Bubble Pizza

1-1/2 pounds Beef 1 can (15 ounces) pizza sauce
2 tubes (12 ounces each) refrigerated buttermilk biscuits
1-1/2 cups (6 ounces) shredded mozzarella cheese
1 cup (4 ounces) shredded cheddar cheese

In a skillet, brown beef; drain. Stir in pizza sauce. Quarter the biscuits; place in a greased 13"x 9"x 2" baking dish. Top with the beef mixture. Bake, uncovered, at 400 deg. for 20-25 minutes. Sprinkle with cheeses. Bake 5-10 minutes longer or until cheese is melted. Let stand 5-10 minutes before serving.

Debbie Inscore

Spaghetti Pizza

2 eggs 1/2 tsp. salt
1/2 cup milk 1 lb. spaghetti
1 c. shredded mozzarella cheese (cooked and drained)
3/4 tsp. garlic powder

Topping:

32 oz. spaghetti sauce
3 c. shredded mozzarella cheese
1-1/2 tsp. oregano
1 pkg. sliced pepperoni sausage

Combine eggs, milk, 1 c. mozzarella cheese, garlic powder, salt and cooked spaghetti; blend well. Spread into greased 15 x 10 x 1 inch jelly roll pan. Bake at 350 degrees for about 15 minutes.

For Topping:

Combine spaghetti sauce and oregano. When spaghetti has baked 15 minutes, remove from oven. Spread sauce evenly over spaghetti. Sprinkle on 3 cups cheese, then arrange sliced pepperoni evenly over top. Bake 30 minutes. Let pizza stand 5 minutes before cutting.
Yield: 10 3x5 inch pieces.

Note: You may use a 9 x 13- cake pan for thick lasagna like consistency, or a cookie sheet for a thin crispier more pizza like consistency.

Kimberly Heck

Fried Ice Cream

1/2 gallon vanilla ice cream, softened

Mix together:

1-1/2 sticks melted margarine

1-1/2 cups brown sugar

Add:

3/4 cup chopped pecans

3/4 cup flaked coconut

7 oz. box corn flakes

Pat half of crumb mixture into 9 x 13 dish. Spoon ice cream over crumbs. Top with remaining crumb mixture. Freeze.

Charlean Venable

Home Made Ice Cream

4 eggs

2 cups sugar

1 Tbsp. vanilla

1/2 tsp. salt

1 can Eagle Brand milk

3-qts. milk

Mix well and put into 4- quart freezer.

Peggy F. Wagoner

Chocolate Ice Cream

5 squares unsweetened chocolate

5 cups milk

2-1/2 cups sugar

5 Tbsp. flour

Dash salt

4 eggs slightly beaten

5 cups whip cream

2 Tbsp. vanilla

Scald milk over low heat. Stir in chocolate squares. Combine sugar, flour and salt. Add eggs and mix well. Pour hot milk over egg mixture. Stir constantly. Cool over low heat until mixture coats spoon. Chill. Add whip cream and vanilla. Freeze as directed by 4 qt. ice cream freezer.

Linda Bengé

Finger Paint

1/3 cup cornstarch

3 Tbsp. sugar

2 cups cold water

Food Color

- (1) Mix cornstarch, sugar and water in 1-quart saucepan.
- (2) Cook and stir over medium heat about 5 minutes or until thickened; Remove from heat.
- (3) Divide the mixture into separate cups or containers. Tint mixture in each container with a different food color. Stir several times until cool. Store in an airtight container. (The paint works best if you use it the same day you make it).

Debbie Inscore

Creative Dough

1 cup Gold Medal all-purpose flour

2 tsp. cream of tartar

1/2 tsp. salt

1 cup water

1 Tbsp. vegetable oil

1 tsp. vanilla flavoring

About 15 drops of your favorite food color

- (1) Cook all ingredients in 1-1/2 quart saucepan over medium heat, stirring real hard, about 4 minutes or until mixture forms a ball.
- (2) Remove from saucepan and let stand on counter 5 minutes.
- (3) Knead dough about 30 seconds or until it is smooth and blended. Cool completely. Store in airtight container in refrigerator.

Debbie Inscore

Paper-Mache

2 cups cold water

1-1/2 to 1-3/4 cups all purpose flour

Newspaper, cut into strips that measure about 1 X 15 inches

- (1) Mix water and flour in large bowl with wire whisk until smooth. Mixture should be the same thickness as heavy cream.
- (2) Coat a mold* with one layer newspaper strips which have been dipped in water. Then dip strips in flour mixture and lay over first layer of strips until mold is well coated.
- (3) Let stand until strips on mold are dry and hard. Paint over the strips if you like.

**Molded clay or an inflated balloon makes a good mold.*

Debbie Inscore

Rose Jars

Gather fresh rose petals after the dew is off. Suspend a screen wire frame in a dry shady place and spread the petals on it to dry. Keep adding petals until you have a quart. Lavender, rosemary and geranium leaves can be dried if you like a potpourri instead of the single rose odor.

When the petals are dry, put a layer into a pretty glass or china jar with a tight cover, sprinkle with a few whole cloves and bits of stick cinnamon, then a tablespoon of powdered orris root. Repeat until jar is full, ending with orris root. The mixed petals and leaves can be used instead of all rose petals.

Rose jars are usually set on the mantel, on a chest or in the bedroom where anyone who needs a reminder of summer can remove the top and wander back in memory to lazy August days.

Betty Wright

Pomanders

Pomanders at one time were found in many homes, adding a spicy fragrance to closets, Jackson presses or cupboards. Easy to make, they are nice gifts for a special friend.

Use firm oranges or winter apples. Push a wire through the fruit with a loop on one end for attaching a string or ribbon for hanging. Roll in orris root or powdered cinnamon, then insert whole cloves over the entire surface of the orange or apple. Some people punch holes in the fruit with a large darning needle before adding the cloves.

Hang in an airy place to dry, a process that will take at least 2 weeks.

A Happy Home Recipe

4 cups of love

2 cups of loyalty

3 cups of forgiveness

1 cup of friendship

5 spoons of hope

2 spoons of tenderness

4 quarts of faith

1 barrel of laughter

Take love and loyalty, mix thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope. Sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

Stella Bowman

Forever Wedding Cake

To make one happy marriage, combine:

1 Heaping cup of true love

1 Rounded cup perfect trust

Large pinch unselfishness

Portion interest in all he/she does

1 Pint sympathy and understanding

Flavor with:

1 Cheerful home

Many loving kisses

Dedication to God

Mix well: Bake all your life.

Peggy Wagoner

RECIPE FOR A CHRISTIAN GARDEN

4 ROWS PEAS
3 ROWS SQUASH

3 ROWS LETTUCE
TURNIPS

First, plant four rows of **peas**: Presence, Preparedness, Perseverance, Promptness. Second, plant three rows of **squash**: Squash gossip, Squash criticism, Squash indifference. Now put in three rows of **lettuce**: Let us be faithful, Let us obey rules and regulations, Let us love one another. No garden is complete without **turnips**: Turn up for meetings, Turn up with a smile, Turn up with new ideas, Turn up on time, Turn up with determination to make everything count for something good and worthwhile.

Recipe Note: this is from Rev. James Fenton, former pastor of Rose Lane Baptist Church.

Recipe for a Mother

Combine in one body (short, tall, skinny, fat, brown, yellow, red, black or white) your choice.

1 cup Strength (remember, you are the weaker sex)
1 cup of Understanding
1 cup of Wisdom (a higher level of understanding)
1 cup Reading between the lines
1 cup of Seasoning
1 cup Smiles (sometimes through tears)
1 cup of Laughter (the belly kind is most appropriate)
1 cup of Humbleness (get on your knees at least once a day)
1 cup of Pride (nobody's kids could be better)
1 cup of Joy
1 Heart Break
1 cup of Awe (of the miracle of birth)
1 cup of Tears
2 Eyes that smile
2 Ears that listen
2 Arms (that hold very tight)
A Soft Voice
A Closeness with God
A Generous Helping of Patience

Mix thoroughly, combine in above body and leave for nineteen to twenty-five years and you have a MOTHER.

Elephant Stew

1 elephant
3 sacks salt
2 rabbits

Cut elephant into small pieces. Make enough brown gravy to cover pieces of elephant. Simmer for 3 months.

Will serve 3,800 people. If expecting more people, add the 2 rabbits, but only if necessary, because most people don't like to find hare in their stew.

DRINKING FROM THE SAUCER

Memorized by Frances Clifton in 1949

I've never made a fortune
And I'll never make one now
But it doesn't really matter
'Cause I am happy anyhow.
As I go along my journey
I've reaped more than I've ever sowed
I'm drinking from the saucer
'Cause my cup has overflowed.

I don't have a lot of riches
And sometimes the goin's tough
But while I've got friends to love me
I think I'm rich enough.
I'll just thank God for blessings
That His mercy has bestowed
I'm drinking from the saucer
'Cause my cup has overflowed.

If you give me strength and courage
When the way grows steep and rough
I'll not ask for other blessings
I'm already blessed enough.
May I never be too busy
To help bear another's load
I'm drinking from the saucer
'Cause my cup has overflowed.

Author Unknown

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NOTES:

Food Quantities

For Large Servings

	25 Servings	50 Servings	100 Servings
Beverages:			
coffee	1/2 pound and 1 1/2 gallons water	1 pound and 3 gallons water	2 pounds and 6 gallons water
lemonade	10-15 lemons and 1 1/2 gallons water	20-30 lemons and 3 gallons water	40-60 lemons and 6 gallons water
tea	1/12 pound and 1 1/2 gallons water	1/6 pound and 3 gallons water	1/3 pound and 6 gallons water
Desserts:			
layered cake	1 12" cake	3 10" cakes	6 10" cakes
sheet cake	1 10" x 12" cake	1 12" x 20" cake	2 12" x 20" cakes
watermelon	37 1/2 pounds	75 pounds	150 pounds
whipping cream	3/4 pint	1 1/2 to 2 pints	3-4 pints
Ice cream:			
brick	3 1/4 quarts	6 1/2 quarts	13 quarts
bulk	2 1/4 quarts	4 1/2 quarts or 1 1/4 gallons	9 quarts or 2 1/2 gallons
Meat, poultry or fish:			
fish	13 pounds	25 pounds	50 pounds
fish, fillets or steak	7 1/2 pounds	15 pounds	30 pounds
hamburger	9 pounds	18 pounds	35 pounds
turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
wieners (beef)	6 1/2 pounds	13 pounds	25 pounds
Salads, casseroles:			
baked beans	3/4 gallon	1 1/4 gallons	2 1/2 gallons
jello salad	3/4 gallon	1 1/4 gallons	2 1/2 gallons
potato salad	4 1/4 quarts	2 1/4 gallons	4 1/2 gallons
scalloped potatoes	4 1/2 quarts or 1 12" x 20" pan	9 quarts or 2 1/4 gallons	18 quarts 4 1/2 gallons
spaghetti	1 1/4 gallons	2 1/2 gallons	5 gallons
Sandwiches:			
bread	50 slices or 3 1-pound loaves	100 slices or 6 1-pound loaves	200 slices or 12 1-pound loaves
butter	1/2 pound	1 pound	2 pounds
lettuce	1 1/2 heads	3 heads	6 heads
mayonnaise	1 cup	2 cups	4 cups
mixed filling			
meat, eggs, fish	1 1/2 quarts	3 quarts	6 quarts
jam, jelly	1 quart	2 quarts	4 quarts



NOTES

Cookbook Committee

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