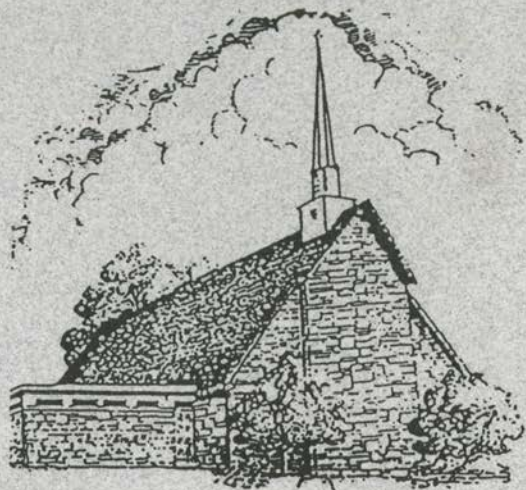
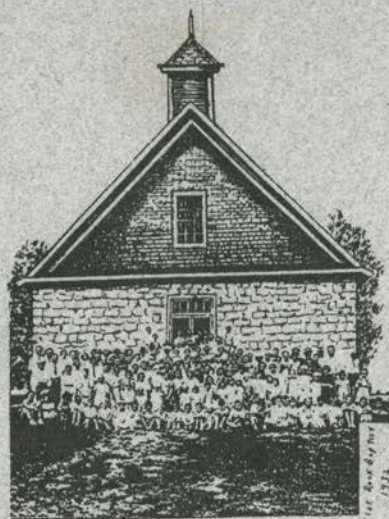




100 Years of Good Cooking

1899

1999

FLAT ROCK BAPTIST CHURCH

Mount Airy, North Carolina

Flat Rock Baptist Church

Centennial Cookbook

1899-1999

*A compilation of recipes taken from present and former members of
FRBC in addition to selections from our two earlier cookbooks.*

*Thank you to our church family for their willingness to share their "secret
ingredients".*

Thank you to our business sponsors for their support.

*Dennis & Betty Patterson
Doug & Berlene Shepherd*

Foreword

*Without this church family,
we would not be the same.
Without this church family,
this community would not be the same.
Without this church family,
this cookbook would not be the same.*

We would like to extend thanks to our church secretary, Melante, for her assistance in typing and gathering recipes.

Thank you to our church family for their willingness to share their "secret ingredients".

Thank you to our business sponsors for their support.

*Dennis & Betty Patterson
Doug & Bethany Shepherd*

Our Church History

From an organizational meeting in Laurel Springs, NC on January 15, 1899 and forward through 100 years, Flat Rock Baptist Church has been a church with a strong faith. Services were first held in a rock school house and led by Reverend JH Powers. Many familiar family names are recorded in the minutes of our church history: names that we still call upon frequently today: Deatherage, Shelton, Coffis, Surphin and Simmons.

Through the years there has been an undentable connection between Flat Rock Baptist Church and the community school. At least two different time periods in its recorded history, our church regularly held weekly services in a schoolhouse. Today church members volunteering at Flat Rock Elementary School continue to bind the church and community together.

Though Flat Rock Baptist Church has been through many church buildings and changed leadership several times since it's 1899 birth, our focus remains strongly fixed on worshipping our God and serving him. The Forefathers of our church began meeting in a stone school house. They then purchased a lot and "on this rock, they built a church". May we daily continue the building of our faith through God and the people that are Flat Rock Baptist Church.

II

Heaven's Grocery Store

I was walking down life's highway a long time ago,
One day I saw a sign that read "Heaven's Grocery Store."
As I got a little closer, the door came open wide.
And when I came to myself, I was standing there inside.

I saw a host of angels, they were standing everywhere,
One handed me a basket and said, "My child, shop with care."
Everything a Christian needed was in that grocery store,
And all you couldn't carry, you could come back for more.

First, I got some patience, love was in the same row,
Further down was understanding, you need that wherever you go.
I got a box or two of wisdom and a bag or two of faith,
I just couldn't miss the Holy Ghost, for it was all over the place.

III

I stopped to get some strength and courage, to help me run the race.
By then my basket was getting full, but I remembered I needed some grace.
I didn't forget salvation, for salvation, that was free,
So I tried to get enough of that to save both you and me.
Then I started up to the counter to pay my grocery bill,
For I thought I had everything to do my Master's will.

As I went up the aisle, I saw prayer and I just had to put that in,
For I knew when I stepped outside, I would run right into sin.
Peace and joy were all plentiful, they were on the last shelf,
Song and praises were hanging near, so I just helped myself.

Then I said to the angel, "Now how much do I owe?"
He just smiled and said, "Just take them everywhere you go."
Again, I smiled at him and said, "How much do I owe?"
He smiled again and said, "My child, Jesus paid your bill a long time ago."

-Selected, Author Unknown

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Next, the congregation must be able to penetrate the society in which they live. In order for this to happen the church will need plenty of love. Use generously, the more love added the better the consistency. Love may be added through the form of prayers, encouragement, smiles, hugs and any other positive ethical behavior. When this element is added properly, the final result will feel like family. (Love will be the factor that shows "success" is not measured by statistics nor budget--not by the church "pulling in", but instead, by the church "reaching out".

Be intentional to add flavoring. This will hopefully be done in sermons that are interesting and challenging, music that is uplifting, fellowship that is honest and fun, Bible study classes that are inquisitive, and leadership that is secure.

After it looks like everything is in place add a dash of humor so that no one takes him/herself too seriously.

*** This is not a dish that needs to be left sitting. Left unattended the recipe will become stale and crusty. However, know that any stirring that is done should be left up to God. Realizing God is the Chef and the Church is His creation, I write this recipe in hopes that we children will know what God wants to accomplish, and value our opportunity to join in His masterpiece.

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Recipe for a Healthy Church
Jon Cawley

Begin with a group of people who realize that God is alive and at work in the world today. (It is essential to use those people who have experienced Jesus Christ in a personal relationship, thus filled with His Spirit. Be careful not to begin this recipe with the cheap religious kind. I realize the cheaper ones are much easier to find, but the end product will be weakened tremendously)

These people should then be shaped by the boundary of the Bible. This will keep the mixture of all these different ingredients from running in several different directions. (Remember at this point that any translation of the Word of God will work. Use personal preference--each Bible has the ability to transform any life that desires to know God.)

When deciding what the church should look like, remember that she exists as the creation of God to believers in order to effect the Gospel to a hurting world. Therefore the buildings and programs are secondary to the actual life, service, and witness to those who are hurting desperately. (We must realize that in the presence of Jesus, human barriers are broken down--therefore, this group must be open to every person regardless of age, education, race, economic status, and appearance. Remember the "Whosoever will...."

7



Appetizers & Other Stuff...

So whether you eat or
drink, or whatever you do,
do all to the glory of God.

I Corinthians 10:31

Cheese Straws

4 c. sifted plain flour
2 sticks oleo (room temp.)
2 sticks butter (room temp.)

1 lb. sharp cheese (room temp.)
1/8 tsp. salt

Mix thoroughly into ball of dough (with hands). Spread on cookie sheet using cookie press. Cut into small size and sprinkle with red cayenne pepper before cooking. Bake at 350 degrees about 10 minutes.

Rebecca Collins

Chocolate Ice Cream

2 cans Eagle Brand milk
1 16-oz. chocolate syrup
1 quart chocolate milk
sweet milk

Mix Eagle Brand milk, chocolate syrup and chocolate milk. Put in freezer and finish filling with sweet milk and freeze.

Bertie Starr

2

Crab Dip

1 (8 oz.) cream cheese
1 c. mayonnaise
1 medium onion, chopped

1 tbsp. worcestershire sauce
1 (6½ oz.) can crabmeat, drained

Mix all ingredients. Cover, chill overnight. Serve with crackers.

Sandi Tucker

3

Cucumber Dip

1 pt. sour cream
1 pkg. Hidden Valley Ranch Dip mix
¼ c. bacon bits

1 c. shredded cheddar cheese
lg. cucumber, cut into tiny pieces

Mix and chill one hour.

Millie Smith

4

Derby Salad Dressing

½ c. sugar
1¼ c. catsup
1/3 c. vinegar
1 tsp. salt
½ onion, chopped fine
¾ c. salad oil
 Worcestershire sauce to taste

Mix well, but do not cook. Makes 1 pint.

Judy Kirkman and
In memory of Maxie Cooke

5

Fiesta Dip

1 c. chopped green onions
1 can Hormel chili (no beans)
½ c. chopped jalapenos (optional)
1 can Ro-Tel tomatoes
1 tbsp. cayenne pepper
8 oz. hot Mexican Velveta

Cube cheese. Mix in other ingredients. Microwave 10 minutes, stirring occasionally. Serve with chips.

Bethany Shepherd

Green Punch

2 bottles ginger ale
½ gal. lime sherbert
1 lg. can pineapple juice

Karen Rumsey

Ham Roll-Ups

- 1 can refrigerated crescent dinner rolls
- 1 c. diced cooked chicken
- 1 tbsp. mayonnaise
- 1 tbsp. chopped green pepper
- ½ tsp. salt
- 1/8 tsp. pepper
- 8 slices boiled ham

Unroll dough and separate into 8 triangles. Combine chicken, mayonnaise, green pepper, salt and pepper. Place ham slices on triangles. Top each with 1 tablespoon chicken mixture. Roll ham slice around chicken so mixture will not come out. Roll each triangle to form crescent. Bake on ungreased baking sheet at 375 degrees for 15 minutes. Serve with following sauce:

Sauce:

- 1 c. sour cream
- 1 tbsp. margarine
- ½ to 1 tsp. curry powder (depending on taste)
- ½ tsp. salt
- 1/8 tsp. pepper

Heat ingredients together (but do not boil).

Sue Sutphin

8

Hot Dog Chili

- 1 lb. hamburger, browned
- Add:
- 1½ tbsp. chili powder
- 1 sm. can tomato sauce
- 1 tsp. onion salt
- salt and pepper to taste
- ¾ c. water

Simmer for 30 minutes.

Norma Hiatt

Taco Salad Dip

- 1 16-oz. container sour cream
- 1 lb. ground round (cooked and drained)
- 1 can bean dip
- 1 pkg. taco seasoning
- $\frac{3}{4}$ jar taco sauce
- Monterey Jack cheese with peppers (shredded)
- cheddar cheese (shredded)
- 1 deep pie pan

Spread 1 layer of bean dip, 1 layer sour cream over 1 layer of cooked ground round prepared with taco seasoning and taco sauce. Add 1 layer of shredded cheeses. Heat at 450 degrees for 20 minutes.

Karen Rumsey

Uncooked Mints

- $\frac{1}{4}$ c. soft margarine
- 2 tbsp. boiling water
- 1 lb. powdered sugar
- $\frac{1}{4}$ tsp. oil of peppermint

Place margarine and water in bowl, cut in powdered sugar and add oil of peppermint. A few drops of green food coloring may be added.

Marsha Lowe

Vegetable Dip

- 1 pint mayonnaise
- 1 pint sour cream
- 3 tbsp. minced onions (dried will do)
- 3 tbsp. parsley flakes
- 1 tbsp. dill weed

Mix well. Will keep for a month.

Sue Kirkman

Vegetable Pizza

- ready made pizza crust
- small container sour cream
- small pkg. dry ranch dressing
- assorted vegetables, sliced (cucumbers, broccoli, carrots, green peppers, etc.)

Bake pizza crust as directed on package. Let cool. Mix sour cream and dressing. Spread mixture thickly and evenly over crust. Arrange sliced vegetables on top. Cut into pizza slices and serve.

Amanda Haymore

Zesty Mexican Roll-Ups

2 (8 oz.) pkgs. cream cheese
1 can black beans, drained and washed
1½ c. cheddar cheese

¼ c. chunky salsa
8 lg. flour tortillas
¼ c. chopped bacon pieces (optional)

Mix all ingredients together. Spread onto tortillas and roll them up. Place in refrigerator or freezer for about 15 minutes to firm up. Cut tortillas into thirds. Serve chilled. Makes 24 roll-ups. Serve with sour cream and salsa.

Misti Mauldin



Apricot Salad

1 c. apricots (crushed and drained, reserving juice)
1 c. pineapple tidbits (reserve juice)
2 pkg. orange jello
2 c. hot water

1 c. pineapple & apricot juice
1 c. small marshmallows

Dissolve jello in hot water. Add juice and chill. Add fruit and marshmallows.

Topping:

½ c. sugar
3 tbsp. flour
1 egg, beaten
1 c. juice

Cook over low heat until thick. Add 2 tablespoons butter and cool. Fold in package of cool whip. Spread over salad. Add grated cheese on top.

Thora Hart

Broccoli-Cauliflower Salad

- 1 bunch broccoli
- 1 head cauliflower
- 1 bunch green onions
- $\frac{3}{4}$ c. mayonnaise
- 2 tbsp. sugar
- 2 tbsp. vinegar
- 2 pkgs. Hidden Valley Ranch dressing

Mix and chill.

Bertie Starr

18

Blueberry Salad

- 2 3-oz. pkg. black cherry gelatin
- 2 c. boiling water
- 1 15-oz. can blueberries, drained (reserve liquid)
- 1 $8\frac{1}{4}$ -oz. can crushed pineapple, drained
- 1 8-oz. pkg. cream cheese
- $\frac{1}{2}$ c. sugar
- 1 c. sour cream
- $\frac{1}{2}$ tsp. vanilla
- $\frac{1}{2}$ c. chopped nuts

Dissolve gelatin in boiling water. Drain blueberries and pineapple, measure the liquid; add enough water to make 1 cup. Add to gelatin mixture. Stir in blueberries and pineapple. Pour into 2 qt. flat dish and refrigerate until firm. Blend the softened cream cheese, sugar, sour cream and vanilla. Spread over congealed salad. Sprinkle with pecans.

Norma Hiatt

19

Champagne Salad
(frozen, cool summer dessert)

- 1 oz. cream cheese
- $\frac{3}{4}$ c. sugar
- 1 sm. pkg. frozen strawberries
- large cool whip
- 3 bananas (chopped or diced)
- 1 can nuts (chopped)
- 1 large can crushed pineapple (drained)

Mix the above with spoon and freeze in 13x9 pan covered. Let thaw 10 minutes before serving.

Sue Kirkman

20

Christmas Slaw

- | | |
|-------------------------|---------------------------|
| 1 gal. chopped cabbage | 2 grated carrots, chopped |
| 2 med. onions, chopped | $\frac{1}{4}$ c. salt |
| 2 green pepper, chopped | |

Sprinkle salt over vegetables and leave for about one hour. Drain well and pour this over all:

- 2 c. sugar
- 2 c. vinegar

Heat sugar and vinegar and cool before adding to chopped vegetables.

Thora Hart

Cranberry Salad

- 1 pkg. lime jello
- ½ c. sugar (optional)
- 16 oz. crushed pineapple
- 1 pkg. cherry jello
- 1 can whole cranberry sauce
- ½ c. broken pecans

Use 1½ c. boiling water to dissolve jello. Add sugar (if desired). Add other ingredients and stir well. Chill.

Bethany Shepherd

Easy, Quick Pasta

- pasta (any type)
- 1 bag frozen vegetables (broccoli, cauliflower, carrots)
- 1 bottle Italian dressing
- black olives (optional)

Prepare pasta and vegetables. Combine with dressing. (May add chicken chunks for a complete meal!)

Bethany Shepherd

4 Jello & Cookie Salad

lemon, lime, orange and strawberry jello

1 c. boiling water — ½ c. cold water each for lime, orange & strawberry

Place in separate pans to congeal, then cut into blocks.

Boil 8 oz. pineapple juice, add ¼ c. sugar and lemon jello. Let set to surpy stage, then mix in a large container of cool whip, then mix in blocks. Line pan with lady finger cookies. Put all in tube pan and chill overnight.

Ruby Marshall

24

Flaunt Salad

1 small box lemon jello

1 small box orange jello

1½ cups hot water

1½ cups cold water

1 large can crushed pineapple (save juice)

Put in a large pyrex dish. On top of jello mixture, add a layer of small marshmallows. Let set until firm.

In a double boiler:

1 egg, slightly beaten

2 tbsp. flour

juice from pineapple

½ c. sugar

2 tbsp. butter

Cook until thick. Set aside until cool. Whip ½ pt. whipping cream. Fold into cooled mixture. Spread on jello. Sprinkle with grated cheese.

Gaye Hicks

25

Glazed Fruit Salad

- 1 can peaches
- 1 can pears
- 1 can fruit cocktail
- 1 can pineapple chunks
- 1 jar marachino cherries
- 1 pkg. strawberry fruit glaze

Drain all above. Save juice for kids to drink. Dice fruit into chunks. Pour strawberry fruit glaze over all. Mix well. You may add bananas just before serving. A little lemon juice sprinkled over bananas before adding to salad will keep them from turning brown. Recipe can be doubled.

Karen Rumsey

Jean Hopkins Cranberry Salad

- 1 pkg. raspberry diet Jell-O
- 1 c. hot water
- 1 can whole cranberry sauce
- 1 jar cran-orange relish

- ½ c. orange juice
- ½ c. chopped nuts
- 2 apples, chopped

Mix raspberry diet Jell-O and hot water and stir in the remaining ingredients. Pour into mold and chill.

Pat W. Eggers

Jello Salad

- 1 large box raspberry Jell-O
- 2 c. boiling water
- 1 c. cold water
- 1 can blueberries with juice

- 1 can crushed pineapple without juice
- $\frac{1}{2}$ c. sugar
- 1 (8 oz.) pkg. cream cheese
- 1 carton sour cream

Mix Jell-O and let stand to gel. Add blueberries and pineapple and let set. Mix sugar, cream cheese and sour cream. Mix and top with pecans.

Winonia Wilhite

Jello/Cottage Cheese Salad

- 3 oz. sugar free pineapple jello
- 12 oz. carton cool whip (lite)
- 12 oz. carton cottage cheese
- 12 oz. can crushed pineapple, drained
- 1 c. walnuts or pecans (optional)

Sprinkle jello dry into cottage cheese, then stir in other ingredients. Serve on lettuce. May use any other flavor fruit. Make sure it is sugar free.

Betty D. Gwyn

Lemon Cheese Salad

- 1 lg. pkg. lemon jello
- 1 c. shredded cheese (cheddar)
- 1 (No. 2) can pineapple (crushed & drained)

- 1 sm. carton cool whip
- ½ c. chopped nuts

Use pineapple juice and enough water to make 3 cups liquid. Bring to boil and pour over jello. Let set until almost congealed then fold in other ingredients. Makes a large salad.

Alta Carlson

Marinated Vegetables

- 1 sm. can of each - green beans, green peas, corn, lima beans, peas & carrots, mixed vegetables
- 1 regular size can kidney beans
- 1 green pepper
- 1 large onion
- 1 c. vinegar
- ¾ c. sugar
- ½ c. vegetable oil

Drain vegetables, slice green pepper and onion. In large bowl, mix beans, pepper and onion with vinegar, sugar and vegetable oil. Refrigerate overnight at least.

Janice Combs

Orange Pineapple Salad

1 pkg. orange-pineapple jello
1 c. boiling water
1 can crushed pineapple
1 cup miniature marshmallows
½ c. cold water
1 envelope Dream Whip
1 tbsp. mayonnaise
cheese

Dissolve jello and marshmallows with boiling water. Add cold water and pineapple. Put in refrigerator until congealed. Whip dream whip and add mayonnaise. Sprinkle with cheese that has been grated.

Caroline Kirkman

32

Pineapple Cheese Salad

1 lg. family size lime jello gelatin
1 carton cottage cheese
1 can crushed pineapple
1 pkg. Lucky Whip

Prepare gelatin according to package directions omitting 1 cup of water until thickened. Mix Lucky Whip by package directions and add to thickened gelatin along with cottage cheese and crushed pineapple. Let set overnight in a long dish in refrigerator. Cut into squares and serve.

(In memory of Imogene Midkiff)

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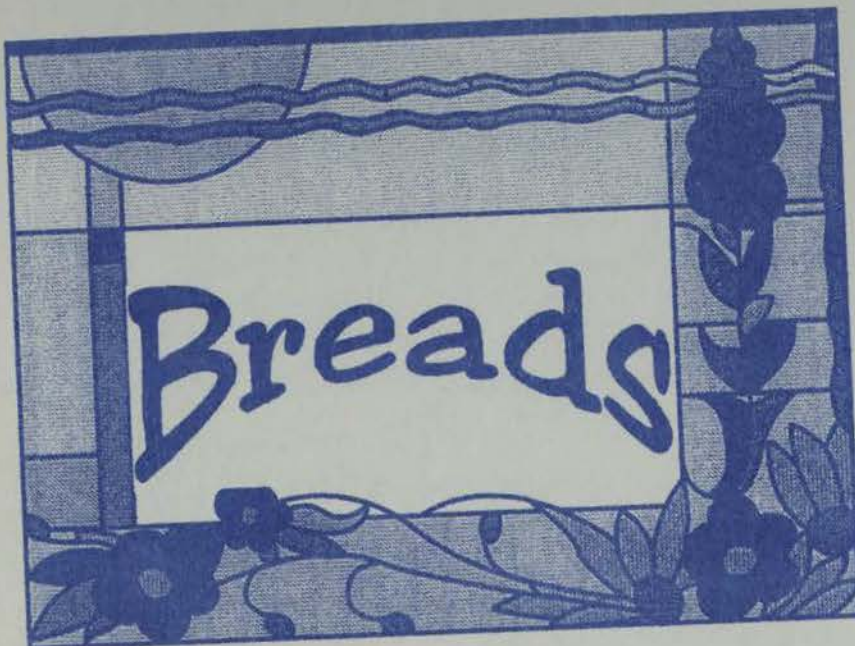
Strawberry Pretzel Salad

$\frac{3}{4}$ c. margarine
3 tbsp. sugar
 $2\frac{1}{2}$ c. crushed pretzels (not too fine)
1 pkg. (6 oz.) strawberry gelatin
2 c. boiling water

3 c. chilled strawberries or 1 lb.
pkg. frozen (slightly thawed)
1 pkg. (8 oz.) cream cheese
1 c. sugar
1 carton (8 oz.) whipped topping

Combine margarine, sugar and pretzels. Mix well and put in lightly buttered 9x13 pan. Bake at 350 degrees for 10 minutes. Dissolve gelatin in boiling water. While hot, add chilled berries. Cool until mixture begins to set. Cream sugar and cream cheese and fold over into whipped topping. Spread cheese mixture over cooled crust where gelatin begins to set. Pour over top of cheese mixture. Refrigerate until firm.

Patty Hart



...When he had taken the seven loaves
and given thanks, he broke them and
gave them to his disciples to set before
the people...
Mark 8:6

Angel Biscuits

5 c. unsifted flour
½ c. sugar
3 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 c. shortening
1½ pkg. dry yeast
3 tbsp. warm water
2 c. buttermilk

Sift together dry ingredients. Stir in shortening. Meanwhile dissolve yeast in warm water. Add buttermilk to flour mixture, mix well. Add yeast mixture, mix well. Turn out on lightly floured board, roll ¼ inch thick. Cut. Dip in melted butter. Fold over to make pocketbook rolls. Bake in 400 degree oven to 15 minutes, or until lightly browned. DO NOT LET RISE before baking. (Dough may be refrigerated.)

In memory of Myrtle Chilton

Biscuits

1 pkg. yeast
¼ c. warm water
2 tbsp. sugar

Mix together.

1 tsp. soda
2 c. buttermilk
1 c. melted crisco

Mix together.

Add above ingredients to 5 cups self-rising flour. Refrigerate at least 2 hours before baking. Roll on floured surface. Brush with butter. Bake at 450 degrees for 15 minutes.

Ruby Marshall

38

Broccoli Bread

1 box Jiffy corn bread mix
1 (10 oz.) pkg. chopped broccoli,
thawed and drained
1 large onion, chopped

6 oz. cottage cheese
½ c. melted margarine
4 eggs, beaten
1 tsp. salt

Mix all ingredients, except corn meal mix. Add it last. Pour into greased 9x13 inch pan or casserole. Bake 25 minutes at 400 degrees. Serve hot.

Winonia Wilhite

39

Biscuits

- 1 pkg. yeast
- ¼ c. warm water
- 2 tbsp. sugar

Mix together.

- 1 tsp. soda
- 2 c. buttermilk
- 1 c. melted crisco

Mix together.

Add above ingredients to 5 cups self-rising flour. Refrigerate at least 2 hours before baking. Roll on floured surface. Brush with butter. Bake at 450 degrees for 15 minutes.

Ruby Marshall

38



Broccoli Bread

- | | |
|---|-----------------------|
| 1 box Jiffy corn bread mix | 6 oz. cottage cheese |
| 1 (10 oz.) pkg. chopped broccoli,
thawed and drained | ½ c. melted margarine |
| 1 large onion, chopped | 4 eggs, beaten |
| | 1 tsp. salt |

Mix all ingredients, except corn meal mix. Add it last. Pour into greased 9x13 inch pan or casserole. Bake 25 minutes at 400 degrees. Serve hot.

Winonia Wilhite

39

Corn Bread Muffins

1 $\frac{3}{4}$ c. corn meal
1 tbsp. oil
 $\frac{3}{4}$ c. buttermilk

water (enough to make batter of
consistency for muffin pan)

Makes 6 muffins.

Eldridge Marshall

Easy Banana Nut Bread

3 ripe bananas, mashed
1 c. sugar
 $\frac{1}{2}$ c. margarine
2 eggs

2 tbsp. milk
1 tsp. vanilla
1 c. chopped walnuts

Combine above ingredients. Mix well. Add 2 cups self-rising flour. Mix until blended. Pour into greased loaf pan and bake in preheated oven at 300 degrees for 1 hour or until done.

Betty Patterson

Buttermilk Yeast Biscuits

- 5 c. sifted self-rising flour
- 2 tbsp. sugar
- 1 c. crisco
- 2 pkgs. yeast dissolved in $\frac{1}{2}$ c. lukewarm water
- 2 c. buttermilk with 1 tsp. soda in it

Mix sugar and flour, cut in crisco. Add yeast mixture to buttermilk. Add to flour mixture. Add more flour if needed to make dough workable. Store in covered bowl in refrigerator. Take out desired amount, roll out for biscuits and bake at 450 degrees. Do not let rise before baking.

Ruby Marshall

42

Chile-Cheese Cornbread

- 1 c. cornmeal, yellow
- $1\frac{1}{2}$ tsp. baking powder
- $\frac{1}{8}$ tsp. baking soda
- $\frac{3}{4}$ tsp. salt
- 3 eggs

- $\frac{2}{3}$ c. buttermilk
- $\frac{1}{4}$ c. margarine, melted
- 1 c. frozen whole kernel corn,
thawed
- 1 c. diced green chiles
- $1\frac{1}{4}$ c. Monterey Jack cheese,
shredded

Combine cornmeal, baking powder, baking soda, and salt. Beat eggs, stir in buttermilk, margarine, chiles and half of the cheese. Mix egg-corn mixture and dry ingredients just until blended. Pour into greased 9x9x2 inch baking pan. Sprinkle with remaining cheese. Bake in 350 degree oven for 30 minutes or until firm to the touch.

Joanie Beasley

43

Greek Cornbread

2 lbs. zucchini, grated
8 oz. cottage cheese
1 stick margarine, melted
6 eggs
1 onion
1½ boxes Jiffy cornbread mix
½ lb. feta cheese
parmesan cheese
bread crumbs

Grease 9x13 pan. Sprinkle bread crumbs on bottom of pan. Squeeze zucchini to remove excess moisture. Combine all ingredients. Pour into prepared pan and sprinkle parmesan cheese on top. Bake at 350 for 1 hour.

Bethany Shepherd

Hush Puppies

2 c. corn meal	1 egg
1 tbsp. flour	3 tbsp. chopped onion
4 tsp. baking powder	1 c. sweet milk
1 tsp. salt	

Mix and fry in deep fat fryer.

Thora Hart

Lemon Nut Bread

¾ c. butter, softened
1½ c. sugar
3 eggs
2¼ c. all-purpose flour
¼ tsp. salt

¼ tsp. soda
¼ c. buttermilk
grated rind of 1 lemon
¾ c. chopped pecans

Cream butter and sugar. Add eggs. Add buttermilk and dry ingredients, alternating. Stir just until all ingredients are moistened. Stir in lemon rind and pecans. Spoon batter into greased and floured 9x5x3 loaf pan (*I prefer to make 2 smaller ones*). Bake at 325 degrees for 1 hour and 15 minutes or until done. Cool for 15 minutes and remove from pan. Combine the juice of 2 lemons and ¾ c. powdered sugar. Punch holes in bread top with toothpick and pour on glaze.

Norma Johnson

Monkey Bread

3 cans Hungry Jack butter tasting biscuits
2 c. sugar
½ c. brown sugar
1 stick butter
4 or 5 tbsp. cinnamon

Butter bundt cake pan lightly. Cut up biscuits into fourths, 1 can at a time. Shake biscuits in sugar and cinnamon mixture (shake ½ can at a time so biscuits won't stick together). Each can makes 1 layer in pan. Lay first layer in pan. Melt butter. Put 2 tbsp. butter over top. Do second layer same as the first and pour 2 tbsp. butter over top. Lay third layer in pan. Mix brown sugar with the rest of the melted butter and pour over the top of the monkey bread. Bake at 350 for 25 - 30 minutes. Watch closely for the last 10 minutes because it browns quickly. Remove from pan immediately.

Kim Blackburn

Poppy Seed Bread

1 butter pecan cake mix
1 3-oz. pkg. instant vanilla pudding
½ tsp. coconut flavoring
½-¾ small can flaked coconut
¼ c. poppy seeds
½ c. butter flavored Wesson oil (I use regular Wesson oil)
4 eggs
1 c. hot water

Mix all ingredients together. (You can use one bowl.) Pour into two greased and floured loaf pans. Bake in 325 degree oven for 45 minutes. Great breakfast or dessert bread!

Sue Kirkman

Quick and Light Dinner Rolls

2 c. self-rising flour
1 c. sweet milk

3 tbsp. mayonnaise

Mix ingredients well and pour into well-greased muffin tins, filling half full. Preheat oven to 400 degrees and bake 12 minutes.

Jayne McMillian

But the fruit of the spirit is love, joy,
peace, patience, kindness, goodness,
faithfulness, gentleness and
self-control.

Galations 5:22.23



1 10-oz. pkg. chopped broccoli

1/2 c. chopped onions

1/2 c. butter or margarine

1 sm. jar pimento, drained

8 oz. elbow macaroni

1 can cream of mushroom soup

1 sm. grated onion

1 c. mayonnaise

4 c. shredded cheddar cheese

Cook macaroni and drain. Mix all ingredients together. Put in large greased casserole dish. Top with 1 cup Ritz cracker crumbs mixed with 3 tablespoons butter. Bake at 350 degrees for 30 minutes.

Patty Hart

1/2 c. onion (diced)

1 sm. (8 oz.) can pimiento

1 can cream of mushroom soup

1/2 c. butter (diced)

54

Broccoli Casserole

1 c. Minute Rice
1 c. water
½ stick margarine, softened
½ c. onion flakes

½ c. celery, chopped
1 can cream of mushroom soup
1 jar (8 oz.) cheese whiz
pkg. frozen chopped broccoli

Combine all ingredients. Bake at 350 degrees for 45 minutes.

In memory of Maxie Cooke

Broccoli Rice Casserole

1 10-oz. pkg. chopped broccoli
½ c. chopped onions
½ c. butter or margarine
1 1/3 c. cooked rice
1 8-oz. jar process cheese spread
1 10¼-oz. can cream of mushroom or cream of chicken soup, undulated

Combine broccoli and onion, cook according to package directions. Drain and add remaining ingredients, stir well. Pour into 2-qt. greased casserole dish. Bake 30 minutes at 350 degrees.

Note: you may use shredded cheddar cheese.

Norma Hiatt

Cottage Potatoes

10 medium potatoes, diced, cooked and drained
1 sm. jar pimento
1 sm. green pepper, diced
1 medium onion, diced
½ lb. mild cheddar cheese
¾ c. milk
salt & pepper to taste
Pepperidge Farm bread crumbs

Mix all ingredients except milk & crumbs. Put into casserole dish. Pour milk over potato mixture. Add enough crumbs to cover top with ½ c. melted butter. Bake 45 minutes at 350.

Norma Hiatt

57

Golden Cheesy Potatoes

6 lg. potatoes, peeled and quartered

Mix:

¼ c. flour

¼ c. parmesan cheese

¾ tsp. salt and pepper

6 tbsp. butter

Combine flour, cheese, salt and pepper in a bag. Moisten potatoes and shake a few times in the bag, coating well. Melt butter in a 9x13 baking dish. Bake 1 hour at 425, turning once during baking.

Norma Hiatt

58

Green Bean Casserole

1 can green beans, drained
1 can mushroom soup

$\frac{1}{2}$ c. cheese soup
1 can french fried onion rings

Mix beans, half can onion rings and soup. Put in a covered baking dish and bake at 350 degrees for 45 minutes. Top with remaining onion rings and bake 5 minutes more.

Mary Ruth Shaw

Hash Brown - Cheese Bake

1 20-oz. pkg. refrigerated shredded hash browns
1 can condensed cream of celery soup
1 8-oz. container sour cream
 $\frac{1}{2}$ c. (2 oz.) grated parmesan cheese
1 c. (4 oz.) shredded cheddar cheese, divided

Combine first 5 ingredients and $\frac{1}{2}$ c. cheddar cheese. Spoon mixture into a lightly greased 13x9 inch baking dish. Bake at 350 for 40 minutes. Sprinkle with remaining $\frac{1}{2}$ c. cheddar cheese and bake 5 minutes more.

Frankie Hatley

Jamie's Hashbrown Casserole

- | | |
|------------------------------------|--------------------------------------|
| 2 lbs. frozen hash browns (thawed) | 1 pkg. plain Ritz crackers (crushed) |
| 1 can cream of chicken soup | 1 tsp. salt |
| 1 (8 oz.) pkg. sour cream | ¼ tsp. pepper |
| 2 c. sharp cheddar cheese (grated) | ½ c. margarine |

Mix hashbrowns, soup, sour cream and cheese. Put in baking dish. Melt butter and mix with Ritz crackers. Place on top. Bake at 350 degrees for 30-45 minutes until lightly browned.

Jamie Martin

Lola's Potato Salad

- 8 whole potatoes, boiled, peeled and chopped in squares
- 1 stick butter or margarine
- 1 c. mayonnaise
- 2 tbsp. mustard
- 2 c. sweet Seven Day pickles
- 1½ c. celery, chopped
- 1 c. onions, chopped
- salt and pepper to taste
- 6 boiled eggs, (4 in potato salad and 2 reserved for top)

Put all chopped ingredients into potatoes. Mix well. You can put sweet peppers (sliced) on top with eggs and paprika.

Lola Childress

Marinated Mixed Bean Casserole

- | | |
|-----------------------------|--|
| 8 slices bacon | 1 can (16 oz.) green limas (partially
drained) |
| 4 onions, chopped fine | 1 can (16 oz.) red kidney beans (partially
drained) |
| 1 c. brown sugar | *1 can (16 oz.) white limas (partially
drained) |
| ½ c. cider vinegar | |
| 1 tsp. dry mustard | |
| 1 can (28 oz.) pork & beans | |

Fry bacon until crisp. Remove and break into pieces. Saute onions in bacon fat or margarine. Add sugar, vinegar and mustard to onion. Cook 20 minutes. Carefully fold in beans and bacon. Marinate 6 to 12 hours. Bake at 350 degrees for one hour.
(*Combine 2 cans of green limas if you can't find white.)

Patty Hart

Potato Salad

- 5 or 6 lg. potatoes, peeled, diced, cooked and drained
- 1 med. onion, diced
- 2 stalks celery, diced
- 4 hard-cooked eggs, chopped
- 1 tsp. salt
- 1 tsp. sugar
- ½ c. sweet pickle cubes
- 1 tsp. mustard
- 7 or 8 tbsp. mayonnaise

Mix sugar, salt, mustard, mayonnaise. Add to potatoes and mix well. Add chopped eggs last.

Norma Hiatt

Sweet Potato Casserole

- 1 5¼-oz. can unsweetened pineapple (in juice, may use chunks/crushed)
- 2 c. packed brown sugar
- 3 tbsp. cornstarch
- ½ c. melted margarine
- 5 large sweet potatoes, cooked, peeled and mashed

Drain pineapple, reserving juice and add water to make 2 cups liquid. Combine sugar and cornstarch in saucepan. Mix well and add slowly 2 cups juice and water, then add melted margarine and cook over medium heat until smooth, stirring constantly. Spoon potatoes (mashed) in mounds in a lightly greased 9x13x2 baking dish. Pour sauce over potatoes. Top with pineapple. Bake at 350 degrees for 20-25 minutes.

Betty D. Gwyn

Sweet Potato Casserole

- 3 c. mashed sweet potatoes
- 1 c. white sugar
- 1 stick margarine (melted)
- 2 eggs
- 1 tsp. vanilla

Mix and place in baking dish. Top with the following:

- 1 c. brown sugar
- 1/3 c. flour
- ½ c. margarine

Put on top of sweet potatoes and bake at 375 for 30 minutes.

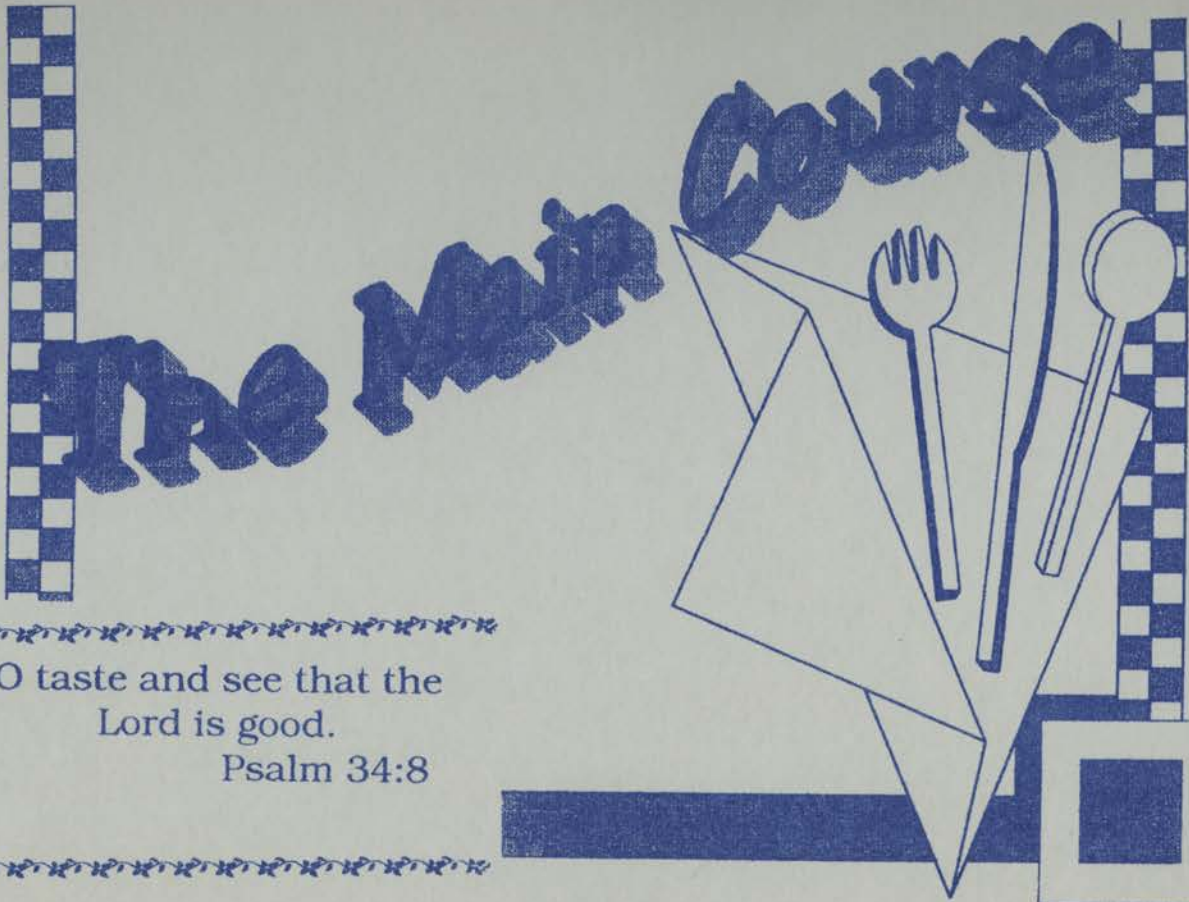
Betty Patterson

Sweet Potato Souffle

- 1 lg. can sweet potatoes, drained
- 2 eggs
- 1 tsp. vanilla
- 2 sm. boxes raisins
- 1½ c. sugar
- ½ stick butter
- ½ c. coconut

Mix all ingredients with mixer except raisins. Stir in raisins. Put in baking dish, top with coconut. Bake at 350 for 30 minutes.

Bertie Starr



Baked Spaghetti

1½ lb. chuck
½ green pepper, chopped
sm. onion
Brown and drain.

large jar (2 lb. 13 oz.) spaghetti sauce
½ c. water
2 tbsp. Italian seasoning
Add to meat and simmer 15 minutes.

Cook 8 oz. spaghetti, drain and put in sprayed 9x13 casserole dish. Pour mixture over top with 16 oz. grated mozzarella cheese and 8 oz. pepperoni. Bake at 350 degrees for 45 minutes.

Beulah Inman

Baked Spaghetti

12 oz. spaghetti noodles, cooked
1 lb. ground chuck (deer or turkey), browned

Brown in 1 tbsp. of butter: 1 c. chopped onions and 1 c. green peppers

Add: 28 oz. chopped tomatoes
1 sm. can chopped olives
1 sm. can mushrooms
2 tbsp. spaghetti or Italian seasoning

Add meat. Place half of the noodles, half of the meat mixture in casserole dish. Spread one container of Ricotta cheese on top. Add 1 c. cheddar. Repeat noodles and meat. Cover with mixture of cream of mushroom soup and water. Sprinkle with parmesan cheese. Bake 35 minutes at 350 degrees.

Mary Catherine Young

69

Beef, Broccoli and Noodles

1 tbsp. oil
¾ lb. boneless beef sirloin, cut into strips
1 clove garlic, minced
1 onion, cut into wedges
2 c. broccoli flowerettes
1 can cream of broccoli soup
¼ c. water
1 tbsp. soy sauce
old fashioned egg noodles

In skillet, in hot oil, brown beef with garlic. Add onion and broccoli, cook until tender crisp. Stir in soup, water and soy sauce. Cover, simmer 10 minutes or until vegetables are tender. Serve over noodles. *(I got this off of a Campbells soup can, but it is really good. It's kind of light. Try it.)*

Misti Mauldin

70

Beef Pinwheels

- 3/4 c. vegetable oil
- 2/3 c. water
- 1/4 c. soy sauce
- 1 tbsp. lemon pepper
- 2 tsp. worcestershire sauce
- 4 drops hot sauce
- 1 flank steak (2 to 2 1/2 lbs.), trimmed

In bowl, combine first 6 ingredients. Set aside. Pound flank steak on each side. Cut into 1/2 inch strips on the diagonal; add to marinade. Cover and refrigerate for 4 hours or overnight. Stir occasionally. Divide meat into equal portions (8 or ever how large you want your pinwheels). Roll and shape strips, using larger strips around edges, into pinwheels. Secure each with a skewer. Grill over hot coals 5-6 minutes on each side, or until done. *(Good with baked potato and salad or vegetables such as broccoli and carrots. Very, very good. You won't even need steak sauce!)*

Misti Mauldin

Beef Roast and Gravy

- 2 or 3 lb. beef roast
- 1 can cream of mushroom soup
- 1 soup can of water
- 1 pkg. dry onion soup mix

Mix ingredients and pour over roast, cover. Bake at 325 for 1 hour Turn roast over, bake 2 additional hours or until done.

Jennie Gwyn

Beef Tips

- 1 big pkg. beef stew (cut off fat)
- 2 cans golden mushroom soup
- 1 beef bouillon cube
- 1/3 c. water
- 1/2 c. cooking sherry

Mix in baking dish. Bake, covered, at 350 degrees for 3 hours.

Caroline Kirkman

73

Cabbage - Beef Soup

- 1/2 medium cabbage, chopped
- 1 lb. ground round, browned
- 1 large can red kidney beans
- 1 quart tomatoes
- 1 quart water
- salt and pepper
- 4 beef bouillon cubes
- 1/2 tsp. garlic salt (optional)
- chopped onion (optional)
- 2 celery stalks, diced fine (optional)

Cook in dutch oven for 1 hour. Serve with corn bread.

Sue Kirkman

74

Chicken/Broccoli Casserole

1 whole fryer or 5 to 6 chicken breasts
1 bunch broccoli (or pkg. of frozen)
cut into bite-size pieces
1 (10-oz.) can low-fat cream of mushroom soup

1-2 c. of grated sharp cheddar
cheese
2 c. Ritz cracker crumbs
¼ stick butter

Stew chicken on low about 8 hours in about a cup of water in crock pot. Remove to cool. Save broth. Steam broccoli until barely tender. When chicken is cooled enough to handle, debone and break into bite-size pieces. Mix mushroom soup with a cup or two of the chicken broth. In a large bowl, combine chicken, broccoli, cheese and broth/soup mixture. Pour into greased 9x13 pan. Cover with cracker crumbs, dot with butter and bake at 350 degrees until bubbly and browned. Serves 6-8. Very good reheated next day.

Dedicated to the memory of
Myrtle Lee Hall Chilton

75

Chicken and Rice

chicken to fry
¼ lb. margarine
3 c. water
1 c. uncooked rice
1 pkg. dry onion soup mix
¼ c. minced green pepper (optional)
¼ c. mushrooms or cream of mushroom soup

Brown chicken in margarine. In a large baking dish, pour in water, add rice, onion soup mix, mushroom soup and green pepper. Pour some of the drippings from chicken into dish. Place chicken in dish. Bake at 350 degrees for 1 hour. If rice becomes too dry, add small amount of hot water.

Frances Simmons

76

Chicken Casserole

- 4-6 skinless, boneless chicken breasts
- 1 can of cream of chicken (or mushroom or celery soup)
- 1 box Stove Top stuffing

Spray casserole dish with Pam. Place uncooked chicken in dish. Spread a layer of dry stuffing on top. Mix seasoning packet with half a soup can of water and half a can of milk. Pour over stuffing. Bake 45 minutes at 350 degrees.

Mary Catherine Young

Chicken Casserole

- 1½ stacks Ritz crackers, crushed into large pieces
- 1 stick margarine, melted
- 1 tbsp. poppy seed
- 1 can cream of chicken soup
- ½ pt. sour cream
- ¾ nc. chicken broth
- 4 chicken breasts, cooked and cubed

Preheat oven to 350 degrees. Mix crackers, margarine and poppy seed. Mix soup, sour cream and broth. Layer in baking dish in this order: soup mix, chicken and cracker mix. Repeat, ending with cracker mix. Bake for 30 minutes.

Sue Kirkman

Chicken Pie

4 chicken breasts
1 can cream of chicken soup
½ tsp. pepper
3 tbsp. margarine
2 c. chicken broth
1 c. buttermilk
½ stick margarine
1 c. self-rising flour

Cook and debone chicken (save broth). Place in a 13x9 baking dish. Mix chicken soup, pepper, margarine and chicken broth. Bring to a boil and stir until mixed well. Pour over chicken. Mix flour, buttermilk and margarine. Pour over mixture. Bake at 375 until brown.

Bertie Starr

79

Chicken Pie

1 can cream of chicken soup
1 stick margarine, melted
1½ c. chicken broth
5 to 6 chicken breasts, cooked, deboned and cut into small pieces
1 can Hungry Jack biscuits

Mix together the soup, margarine and broth. Line bottom of large baking dish with a layer of chicken. Pour half of the soup mixture over the chicken. Separate each biscuit into 4 layers. Cover the chicken mixture with a thin layer of biscuits. Repeat the chicken layer, the soup layer and top with remaining biscuits. Bake at 350 degrees until brown and bubbly.

30-40 minutes Bonnie Hawkins

*also add mixed veg. (pea + carrots)
can*

80

Chili Beans

½ c. chopped onions
½ c. chopped green peppers
1 lb. ground beef
¼ c. crisco
2 tsp. salt

1½ tbsp. chili powder
¾ tsp. paprika
2 c. can tomatoes
2½ c. kidney beans

Brown crisco, beef, peppers and onions in pan. Add to tomatoes, cover and cook over low heat for 1 hour. Add kidney beans, let simmer 15 minutes.

Ruby Marshall

81

Country Style Steak In A Crock-Pot

5 or 6 pieces cubed steak
1 can mushroom soup

Beat the steak and then roll in flour. Brown in frying pan, in a little oil, then take it out and put in the crock-pot. Rinse out the pan with a little water and pour over the steak. Put in can of mushroom soup and let it cook slow a long time.

Annie Riggs

82

Easy Salisbury Steak - (Lowfat)

- 8 oz. ground 90% lean turkey or beef
- 1 tsp. dried onion flakes
- 14 sm. fat free soda crackers
- ¼ c. skim milk
- 1 12-oz. jar Heinz fat free beef gravy
- 2 tsp. worcestershire sauce
- 2 tbsp. ketchup
- ¼ tsp. black pepper

Preheat oven to 350 degrees. Spray an 8x8 baking dish with butter flavored cooking spray. In a large bowl, combine meat, onion flakes, parsley flakes cracker crumbs and skim milk. Mix well using hands. Form into 4 patties. Place patties in prepared baking dish. In a small bowl, mix remaining ingredients. Evenly spoon over meat patties. Cover and bake for 1 hour.
(165 calories, 5 gm. fat, 17 gm. carbohydrates. Serves 4)

Karen Rumsey
JoAnna Lund Cookbook

Enchilada Mexican Chicken

- 4-6 boneless, skinless chicken breasts
- 1 can Old El Paso enchilada sauce (mild or hot)
- 1 can Old El Paso tomatoes and green chilies or enchilada and green chilies
- 1 can Green Giant mexicorn
- white rice

Bread chicken with a mixture of flour, salt and pepper. Cook in frying pan. Remove chicken when done. Pour contents of all 3 cans into pan where chicken was fried and stir together. Place chicken into mixture and spoon mixture over chicken. Let cook for 15 to 20 minutes spooning mixture over chicken every few minutes. Serve chicken with rice and bread sticks.
(I think the mild enchilada sauce is better. I also like to eat the rice with lots of the sauce and corn poured over it. It's great!)

Misti Mauldin

Favorite Chicken Pie

4-6 chicken breasts (cooked and deboned)
1 can cream of chicken soup
1/2 stick margarine
1 1/2 c. Bisquick
1 1/2 c. milk
pepper to taste

Break up chicken, place in bottom of 9x12 pyrex dish. Melt margarine and pour over chicken—pepper. Mix soup with 1 can of broth from chicken. Pour over chicken. Mix Bisquick and milk and pour over chicken. Bake at 350 for 1 hour or until brown. I double this recipe for church.

Norma Hiatt

85

Fried Chicken Nuggets

1 pkg Holly farms nuggets
2/3 cup flour
1/2 tsp salt
Dash of pepper

1/8 tsp paprika
1/3 cup milk
2-3 tbl sp butter or margarine
1 tbl sp oil

Combine flour, salt, pepper and paprika. Roll chicken in flour, 2-3 pieces at a time. Dip each in milk. Roll in flour again. Fry in hot butter and oil until brown and cooked. Drain on paper towels. Serve with sauces.

SWEET-SOUR SAUCE

1/4 cup Grape Jam
2 tbl sp Chili sauce

1 tsp water
1 tsp Horseradish

In small saucepan, heat grape jam, chili sauce and water until jam is melted. Add horseradish. Serve hot.

SOY DIPPING SAUCE

1/3 cup pineapple juice
4 tsp Brown Sugar
1 tbl sp Soy Sauce

Dash of Pepper
1/3 cup mild vinegar

In small saucepan, heat pineapple juice, brown sugar, soy sauce, pepper and mild vinegar. Serve Hot.

FRANCES SIMMONS

86

Goolash

- 1 box macaroni & cheese
- 1 can Del Monte (meat flavored) spaghetti sauce
- 1 lb. hamburger
- 6-8 slices of cheese

Cook macaroni, drain noodles. Add spaghetti sauce and powdered cheese to noodles in large pot, mix well. Layer noodle mixture and cheese slices in casserole dish. Bake or microwave until hot and cheese melts. Serve with garlic bread.

Karen Rumsey

Hamburger Casserole

- 1 lb. chuck
- 1 onion, chopped
- 1 can tomato soup
- 1 can mixed vegetables, drained

Brown chuck and onion, drain. Mix everything together. Grate cheese on top. Bake at 400 degrees for 20 minutes.

Beulah Inman

Impossible Cheeseburger Pie

1 lb. chuck
1 sm. onion, chopped
½ tsp. salt
1 c. cheddar cheese, shredded
1 c. milk
½ c. Bisquick mix
2 eggs

Heat oven to 400 degrees. Cook chuck and onions and drain. Add salt. Spread in greased 9 inch pan. Sprinkle with cheese. Stir remaining ingredients with fork and pour into pan. Bake for 25 minutes or until knife inserted comes out clean.

Beulah Inman

91

LONDON BROIL

1	LONDON BROIL
2 tbl. sp	Soy sauce
2 tbl. sp	Worcester sauce
¼ cup	Red wine
¼ cup	Cracked pepper corn
2 tbl. sp	CHEF PAUL PRUDHOMME'S MEAT MAGIC
	Pour liquid over London Broil
	Put season over London Broil

HORSERADISH SAUCE

2 tbl sp	Horseradish sauce
½ cup	Dark mustard
¼ cup	Mayo
	MIX TOGETHER

Donna Jackson

Hot Chicken Salad

2 c. cooked, chopped chicken
1 can cream of chicken soup
1 c. diced celery
1 tbsp. onion
1 tsp. salt
1 tsp. pepper

2 tbsp. lemon juice
 $\frac{3}{4}$ c. mayonnaise
6 eggs, hard-cooked and chopped
1 pkg. slivered almonds
1 lg. can Chow Mein noodles

Combine all ingredients except noodles. Place in a large baking dish. Sprinkle noodles on top. Bake at 350 degrees for 15 minutes. Serve hot.

Carol Cockerham

89

Hot Tamale

$\frac{1}{2}$ lb. ground beef
1 tbsp. lard
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 tbsp. chili powder
 $\frac{1}{2}$ c. whole kernel corn
1 c. chopped tomatoes
1 large onion, chopped

Brown meat in lard, add seasoning, onions,, corn and tomatoes. Bring to a boil. Pour into small baking dish. Spread corn bread topping over this. Bake at 350 degrees for 30 minutes.

Corn Bread Topping

$\frac{1}{2}$ c. flour, plain
 $\frac{3}{4}$ tsp. baking powder
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{2}$ c. cornmeal
1 tbsp. lard
 $\frac{1}{2}$ c. milk
1 egg, beaten

Lois Hiatt

Mainstay Inn Chicken Pie

3 c. cut-up cooked chicken
½ c. milk
½ c. sour cream
½ c. canned chicken broth
1 can condensed cream of chicken soup
¾ c. Bisquick baking mix
¼ c. corn meal
¾ c. milk
1 egg
2 c. (8 oz.) shredded cheddar cheese

Preheat oven to 375. Heat chicken, milk, sour cream and soup to boiling. Spoon into 6 ungreased 10 oz. custard cups or one rectangular baking dish. Beat the remaining ingredients (except cheese) with a wire whisk or hand beater until almost smooth. Pour evenly over the hot chicken mixture. Sprinkle with cheese and, if desired, paprika. Bake uncovered until the top is set and the sauce mixture bubbles around the edge, 20-25 minutes. Serves 6.

Frankie Hatley

Meat Ball Oven Stew

1 lb. ground beef
2 tbsp. chopped onion
¼ c. cornmeal
1 tsp. salt
1/8 tsp. pepper
1 tsp. dry mustard
¼ c. evaporated milk
1 egg, slightly beaten
¼ c. flour
2 tbsp. meat drippings
1 can tomato soup or 2 8-oz. cans tomato paste
3 medium potatoes, pared and quartered
6 carrots, small hunks
6-12 small onions

Mainstay Inn Chicken Pie

3 c. cut-up cooked chicken
½ c. milk
½ c. sour cream
½ c. canned chicken broth
1 can condensed cream of chicken soup
¾ c. Bisquick baking mix
¼ c. corn meal
¾ c. milk
1 egg
2 c. (8 oz.) shredded cheddar cheese

Preheat oven to 375. Heat chicken, milk, sour cream and soup to boiling. Spoon into 6 ungreased 10 oz. custard cups or one rectangular baking dish. Beat the remaining ingredients (except cheese) with a wire whisk or hand beater until almost smooth. Pour evenly over the hot chicken mixture. Sprinkle with cheese and, if desired, paprika. Bake uncovered until the top is set and the sauce mixture bubbles around the edge, 20-25 minutes. Serves 6.

Frankie Hatley

93

Meat Ball Oven Stew

1 lb. ground beef
2 tbsp. chopped onion
¼ c. cornmeal
1 tsp. salt
1/8 tsp. pepper
1 tsp. dry mustard
¼ c. evaporated milk
1 egg, slightly beaten
¼ c. flour
2 tbsp. meat drippings
1 can tomato soup or 2 8-oz. cans tomato paste
3 medium potatoes, pared and quartered
6 carrots, small hunks
6-12 small onions

Combine meat, onion, cornmeal, seasonings, milk and eggs. Mix thoroughly and form into small balls and roll in flour. Brown in meat drippings. Place meat balls in a casserole. Add tomato soup to fat in skillet. Heat and pour over meat balls. Arrange potatoes, carrots and onions in same skillet. Cover and bake at 350 for 1 hour or until vegetables are tender. Serves 6.

94

In memory of Loraine Patterson

Meatloaf

1½ lb. chuck
2 eggs, beaten
½ c. tomato juice
2 handfuls of cracker crumbs
1½ tsp. salt
1 tsp. pepper
¼ c. catsup
chopped onion
chopped green pepper
dash of garlic powder
dash of worchestershire sauce

Bake at 350 for 1 hour.

Beulah Inman

Mexican Chicken & Rice

1 tbsp. oil
1 lb. boneless skinless chicken breasts, cubed
1 sm. onion
1 sm. green pepper
1 sm. can of corn (drained)
1 can chicken broth
1 16-oz. can Old El Paso Salsa
1½ c. instant Minute Rice

Heat oil in large skillet on med. high heat. Add chicken, onion and pepper. Cook and stir until chicken is done. Add corn, broth and salsa. Bring to a boil. Stir in rice, cover. Remove from heat. Let stand 5 minutes. Fluff. Top with shredded cheese.

Bertie Starr

Pizza Casserole

2 pkgs. pepperoni
1 pkg. sm. cut egg noodles
1 lb. hamburger

1 lg. can spaghetti sauce
1 lg. bag mozzarella cheese
1 med. bag cheddar cheese

Cook noodles according to directions. Drain, and set in cool water. Cook hamburger and drain well. Add spaghetti sauce to hamburger. In large casserole dish, layer egg noodles, hamburger mixture, cheese and pepperoni. Continue to layer, making sure pepperoni is top layer. Bake at 375 degrees until cheese is hot and melted.

Sandi Tucker

Poor Boy Steak

1 lb. ground beef
1 c. rice (not instant)
1 pkg. dry onion soup mix
1 can cream of mushroom soup
1 soup can of water

Place hamburger in baking dish, add rice on top of hamburger. Sprinkle soup mix over top of rice. Mix soup and water until smooth and pour over top of casserole. Bake at 350 for 50 to 60 minutes or until rice is done. Cover casserole while baking.

Jennie Gwyn

Poppy Seed Chicken Casserole

- 2 lbs. chicken, cooked and deboned
- 1 carton sour cream
- 1 can cream of chicken soup
- 1½ to 2 c. crushed Ritz crackers
- 1 tbsp. poppy seed
- melted margarine (enough to moisten crumbs)

Layer chicken in bottom of a casserole dish. Mix together sour cream and soup. Pour over chicken. Mix crackers, butter and poppy seed; sprinkle over mixture. Bake for 30 minutes at 350. (Cracker crumbs should be golden brown.)

Kim Blackburn

Pork Chops And Rice

- 6-8 pork chops
- 2 c. Uncle Ben's converted rice
- garlic salt
- 2 cans Campbells beef consomme
- salt and pepper
- 1 onion

Mix rice, 1 can soup, 1 can water, salt, pepper and a generous amount of garlic salt in baking dish. Slice onion and place on top of rice. Place a pat of butter on each slice of onion. Place chops on top as close together as possible to cover rice. Pour second can of soup over chops. If you use beef broth, use only double strength and use 4 cans of broth and eliminate water.

Mary Rumsey

Simple Chicken Casserole

Cook chicken in a crockpot (or boil until done). Take chicken from bone. Place in a casserole dish. Cover with:

1 can cream of chicken soup

1 can of either: cream of celery or cream of mushroom

Cover with 1 box of stove top stuffing crumbs. Bake at 300 until heated all through.

Lynn Wood

101

Sloppy Joes

1 lg. onion

2 tbsp. shortening

1 lb. ground beef

1 can (8 oz.) tomato sauce

1 c. ketchup

½ tsp. barbecue spice

¾ tsp. salt

¼ tsp. pepper

1 tbsp. worcestershire sauce

6 to 8 hamburger buns

Cook chopped onions in shortening until golden. Add crumbled ground beef and cook until brown, stirring frequently. Add tomato sauce, ketchup and seasoning. Simmer about 10 minutes to blend flavors. Serve between toasted split buns. Makes 6-8 servings.

In memory of Maxie Cooke

102

Spaghetti Sauce

1½ lb. chuck
1 onion, chopped
green pepper
½ tsp. garlic salt
1 tsp. basil
1 tbsp. worcestershire sauce
1 tbsp. sugar
1 15-oz. tomato sauce or paste
1 12-oz. tomato juice
1 c. water
2 bay leaves
1½ tsp. salt
pepper
dash of hot pepper

Cook chuck, onion and pepper, drain. Add all ingredients and cook slow for one hour, until thick.

103

Beulah Inman

Spicy Oven-Fried Chicken

3 c. corn chips, finely crushed
1½ tsp. chili powder
½ tsp. ground cumin
¼ ts. garlic powder
6 boneless chicken breast halves
3 tbsp. mayonnaise

Stir together first 4 ingredients in shallow dish. Rub chicken with mayonnaise; then roll chicken in the corn chips mixture. Bake uncovered on a greased pan for 30 minutes at 400 degrees. Cover and bake 15 minutes more. You may drizzle butter over chicken while it's baking.

Frankie Hatley

Stuffed Peppers

4 large green peppers
2 c. uncooked Minute Rice
lg. can tomato juice

small onion
1 lb. hamburger

Cook hamburger with onions, drain grease. Add rice (uncooked). Stuff peppers. Put in glass casserole dish. Pour all juice over peppers. Cover, cook at 375 degrees until pepper is tender.

Millie Smith

105

Cook chuck, onion and pepper, drain. Add all ingredients and cook slow for one hour, until thick.



*I will sing of the mercies of
the Lord forever; with my
mouth will I make known
Your faithfulness to all
generations.
Psalm 89:1*

Janice's Royal Pudding

1 box graham crackers
1 sm. box vanilla instant pudding
1 sm. box chocolate instant pudding

2 (8 oz.) cartons whipped topping
3¾ c. milk

Mix together vanilla and chocolate pudding with milk until smooth and creamy. Add one carton whipped topping to pudding until creamy. Place a layer of graham crackers in bottom of dish. Add a layer of pudding and repeat until pudding is used up. Add another layer of graham crackers and then the other carton of whipped topping on top. Add small pieces of graham crackers on top and chill for 2 hours.

Janice Hiatt

107

Muddy Buddies

*9 c. Chex cereal (any variety)
1 pkg. (6 oz.) semisweet chocolate chips
½ c. peanut butter

¼ c. margarine or butter (do not use
spread or tub products)
1 tsp. vanilla
1½ c. powdered sugar

Measure cereal into large bowl; set aside. Microwave chocolate chips, peanut butter and margarine in 1-qt. microwavable bowl uncovered on high 1 minute; stir. Microwave 30 seconds longer or until mixture can be stirred smooth. Stir in vanilla. Pour chocolate mixture over cereal in bowl, stirring until evenly coated. Pour into large plastic food-storage bag; add powdered sugar. Seal bag, shake until well coated. Spread on waxed paper to cool. Store in airtight container.

Range-top Directions:

Measure cereal into large bowl; set aside. Heat chocolate chips, peanut butter and margarine in 1-qt. saucepan over low heat, stirring frequently, until melted. Remove from heat; stir in vanilla. Continue as directed above.

*I use Rice Chex.

108

Jamie Martin

Blondies

1 c. margarine

2 eggs

$\frac{1}{2}$ tsp. salt

2 c. flour

2 tsp. baking powder

$1\frac{3}{4}$ c. brown sugar

1 tsp. vanilla

6 oz. chocolate bits

1 c. pecans

Put all ingredients except chocolate and nuts in large bowl. Mix. Stir in half the nuts and chocolate bits. Spread dough evenly in pan. Sprinkle top with remaining nuts and chocolate. Bake 25 minutes at 350 degrees. Cool and cut into bars.

Josephine Simmons

Nut Chews

- 1 stick margarine, melted
- 1 box light brown sugar
- 3 eggs
- 2 cups self-rising flour
- 1 tsp. vanilla
- 1 c. nuts

Mix first 3 ingredients then add last 3 ingredients. Bake at 300 degrees for 40 minutes. Do not preheat oven. Use a 13x 9 inch pan that has been greased and floured.

Jennie Gwyn

109

Peanut Butter Fudge

- 1 box powdered sugar
- 1 c. peanut butter
- 3 tbsp. cocoa
- 1 tsp. vanilla

Melt 2 sticks margarine, add peanut butter. Sift cocoa and sugar. Mix with peanut butter and margarine. Add sugar, cocoa, nuts or raisins. Pour in pan lined with wax paper.

Beulah Inman

110

Peanut Butter Delights

4 c. sugar
1/2 c. cocoa
2 sticks margarine
1 c. milk
pinch of salt
1 c. peanut butter
4 c. oatmeal (1 minute Quaker Oats)
2 tsp. vanilla

Mix sugar, cocoa, milk margarine and salt in sauce pan. Bring to a hard boil and boil 3 minutes. Remove from heat, add peanut butter, oatmeal and vanilla. Blend well. Drop by tablespoons onto waxed paper.

Bertie Starr

111

Pecan Bars

2 sticks margarine, melted
1 box light brown sugar
2 eggs
2 c. self-rising flour
2 c. pecans, chopped
1 tsp. vanilla
9 x 13 pan

Bake at 325 degrees for 35-40 minutes.

Beulah Inman

112

Spice Cupcakes

1/3 c. butter
1 egg
1 c. sugar
2 c. sifted flour
1 tsp. soda
1 c. unsweetened applesauce

1 tsp. nutmeg
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1/2 c. seedless raisins
1/2 c. nut meat

Sift flour, soda, salt and spices together. Mix raisins and nut meat. Cream butter and sugar, then add eggs and beat until mixture is fluffy. Stir in applesauce, then flour, nuts and raisins. Bake in greased and floured muffin tins two-thirds full at 375 degrees for 20-25 minutes. Cool and frost. Makes 24 cupcakes.

Frosting:

3 tbsp. butter
3 tbsp. lemon juice

1/2 tsp. lemon rind
2 c. confectioners sugar

115

In memory of Maxie Cooke

Cakes

I am the bread of life. He
who comes to me will
never go hungry, and he
who believes in me will
never be thirsty.

John 6:35

Angel Food Cake

- 1 large box fat free vanilla instant pudding
- 2 pints strawberries (add sugar if not sweetened)
- 1 medium fat free cool whip
- 1 large box fat free strawberry jello
- 1 c. water

Tear cake apart, mix strawberry jello with hot water. Add strawberries and 1 cup cold water together and pour over cake. Mix vanilla pudding, not thick, pour over cake. Spread cool whip.

Janice Combs

Apple Cake

4 golden apples, chopped (pour 2 c. sugar over—let stand 10 minutes)

Add 1 c. Wesson oil

2 eggs

Sift together and add to apples and oil:

3 c. plain flour

1 tsp. cinnamon

½ tsp. nutmeg

½ tsp. ground cloves

½ tsp. salt

1 tsp. soda

Add 1 can coconut and 1 cup chopped black walnuts. Bake at 350 for 1¼ hours.

117

Bertie Starr

Apple Nut Cake

1½ c. Wesson oil

2½ c. sugar

3 eggs

2 tsp. vanilla

3 c. chopped apples

3 c. plain flour

1 tsp. soda

1 tsp. salt

1 c. nuts (chopped)

Mix together oil, sugar, eggs and vanilla. Stir until smooth. Add flour, soda and salt. Fold in chopped apples and nuts. Use tube pan. Bake for 1 hour at 350 degrees.

TOPPING: 1 stick butter or margarine, 1 c. brown sugar, ¼ c. milk

Bring ingredients to a boil and boil for 2½ minutes. Pour over hot cake and let cool until topping stops running.

Mary Ruth Shaw

Basic Yellow Cake

2 sticks margarine, softened
½ c. crisco
2¾ c. sugar
½ tsp. salt

2 tsp. vanilla
3 c. flour (plain)
½ tsp. baking powder
1 c. milk
5 eggs

Cream margarine, sugar and crisco. Add salt and vanilla. Add half of milk and half of flour. Beat at low speed until mixed. Add eggs one at a time. Beat at high speed after each. Add rest of milk and flour and mix well. Bake at 350 degrees for 25-30 minutes until light brown and turns loose from side of pan. Bake in tube, loaf or 4 layer pans.

Ruby Marshall

119

Carrot Cake

2 c. sugar
1¼ c. salad oil
4 eggs
2 tsp. cinnamon
1 tsp. nutmeg
2 c. self-rising flour
1½ tsp. soda
3 c. grated carrots

Cream sugar, salad oil and eggs. Add spices and mix well. Add flour slowly and soda. Mix well. Fold in carrots. Bake 30-35 minutes at 350 degrees.

ICING:

1 box powdered sugar
1 stick margarine
1 tsp. vanilla
1 8-oz. pkg. cream cheese
1 c. walnuts

Cream sugar and margarine. Add vanilla and creamed cream cheese. Fold in nuts. Mix well.

120

(In memory of Myrtle Chilton)

Apple Cake

4 golden apples, chopped (pour 2 c. sugar over—let stand 10 minutes)

Add 1 c. Wesson oil

2 eggs

Sift together and add to apples and oil:

3 c. plain flour

1 tsp. cinnamon

½ tsp. nutmeg

½ tsp. ground cloves

½ tsp. salt

1 tsp. soda

Add 1 can coconut and 1 cup chopped black walnuts. Bake at 350 for 1¼ hours.

Apple Nut Cake

1½ c. Wesson oil

2½ c. sugar

3 eggs

2 tsp. vanilla

3 c. chopped apples

3 c. plain flour

1 tsp. soda

1 tsp. salt

1 c. nuts (chopped)

Mix together oil, sugar, eggs and vanilla. Stir until smooth. Add flour, soda and salt. Fold in chopped apples and nuts. Use tube pan. Bake for 1 hour at 350 degrees.

TOPPING: 1 stick butter or margarine, 1 c. brown sugar, ¼ c. milk

Bring ingredients to a boil and boil for 2½ minutes. Pour over hot cake and let cool until topping stops running.

Mary Ruth Shaw

Chess Cake

- 1 box yellow cake mix
- 1 egg
- 1 stick melted margarine or butter

Mix together and press into bottom of 9x13 inch pan. (Set aside.)

- 3 eggs
- 1 box powdered sugar
- 1 (8 oz.) pkg. cream cheese, softened

Mix together until fluffy and pour on top of the first layer. Bake at 350 for 40 to 45 minutes, or until it looks done.

Janice Combs

121

Chocolate Cake

Mix in a bowl:

- 2 c. flour ½ tsp. salt
- 2 c. sugar

In a saucepan, bring to a boil:

- 1 stick oleo ½ c. shortening
- 1 c. water 3 tsp. cocoa (not level tsp.)

Pour saucepan ingredients over flour mixture, mix well. Then add 2 beaten eggs, 1 tsp. soda, ½ c. buttermilk and 1 tsp. vanilla. Bake at 350 for 30 minutes or until done. Bake in a greased oblong pan.

FROSTING: (Frost while hot)

- 1 stick oleo 5 tbsp. milk
- 3 tbsp. cocoa

Melt on low heat (do not boil). Remove from heat and add 1 box of powdered sugar, 1 tsp. vanilla and 1 c. pecans. Mix well and ice cake as it comes from the oven.

Edna Fink

122

Chocolate Chip Pound Cake

- 1 (18.25 ounce) yellow cake mix with pudding
- 1 (3.9 ounce) pkg. chocolate instant pudding mix
- $\frac{1}{2}$ c. sugar
- $\frac{3}{4}$ c. vegetable oil
- $\frac{3}{4}$ c. water
- 4 large eggs
- 1 (8 ounce) carton sour cream
- 1 (6 ounce) pkg. 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 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.

Sue Kirkman

123

Chocolate Eclair Cake

- box of graham crackers
- 2 sm. boxes french vanilla pudding
- 3 c. milk
- 8 oz. (small) Cool Whip
- can chocolate frosting (not whipped)

Mix vanilla pudding with milk. When thickened, add cool whip. Layer whole crackers and pudding in 13x9 dish ending with crackers. Microwave chocolate frosting for 30-40 seconds. Pour frosting over top. Keep refrigerated.

Lou Hemmings

124

Chocolate Pound Cake

- | | |
|-----------------------|----------------------|
| ½ lb. butter | 5 eggs |
| ½ c. crisco | 1 c. milk |
| 3 c. white flour | ¼ tsp. salt |
| 3 c. cake flour | ¼ tsp. vanilla |
| 4 heaping tbsp. cocoa | ½ tsp. baking powder |

Cream butter, shortening and sugar together. Add eggs one at a time, beating after each—save white of one egg for frosting. Sift flour, salt, baking powder and cocoa together and add alternately with milk and vanilla. Bake in tube pan at 325 degrees for 1 hour and 20 minutes.

UNCOOKED CHOCOLATE FROSTING:

- | | |
|--|-------------------------|
| ½ c. butter | 5 tbsp. evaporated milk |
| ¼ tsp. salt | 1 egg white, beaten |
| 3 c. sifted powdered sugar | 1 tsp. vanilla |
| 3 envelopes pre-melted chocolate or
3 squares unsweetened chocolate | |

Melt butter and chocolate. Stir until smooth; add salt, sugar and milk, beating until smooth and well blended. Stir in beaten egg white and vanilla, beat until cool and thick enough to spread.

125

Naomi Journey

Chocolate Syrup Pound Cake

- | | |
|-----------------------------------|---------------------------|
| 2 sticks margarine | 3 c. Softasilk cake flour |
| ½ c. crisco | ½ tsp. baking powder |
| 3 c. sugar | 1 c. milk |
| 5 eggs | 1 tsp. vanilla |
| 1 16-oz. Hersheys chocolate syrup | |

Cream butter, crisco and sugar. Add eggs one at a time, beating well. Add chocolate syrup and beat. Sift flour and baking powder together. Add alternately with milk. Add vanilla. Bake at 325 for 1½ hours.

ICING FOR CHOCOLATE SYRUP POUND CAKE:

- | | |
|-------------------|---------------------------|
| 1 stick margarine | 1 box confectioners sugar |
| 4 tbsp. cocoa | 1 tsp. vanilla |
| 6 tbsp. milk | |

Melt margarine in sauce pan. Add cocoa and milk. Boil three minutes. Take off heat. Beat in sugar and vanilla. Let cool and thicken some before icing cake.

126

Bertie Starr

Dump Cake

- 2 cans crushed pineapple
- 1 box cake mix
- 2 sticks margarine

Pour pineapple and juice in greased 9x13 pan. Dump dry cake mix on pineapple. Slice butter and cover cake mix. Add pecans, optional. Bake at 350 for 30 minutes or until golden brown.

Beulah Inman

Easy Coconut Cake

- 1 pkg. white cake mix
- 1 sm. pkg. frozen coconut
- 1 tbsp. coconut flavoring
- 1 c. powdered sugar
- 1 sm. can evaporated milk
- ½ c. warm water
- carton cool whip

Prepare cake by package directions, adding half coconut and coconut flavoring. Bake in a 9x13 pan at 350. Mix together powdered sugar, milk, water and pour over cake immediately after taking it from the oven. Allow cake to cool then spread cool whip over cake. Sprinkle with remaining coconut.

Mary Ruth Shaw

Fluffy Frosted Cake

- 1 c. cold milk
- 1 pkg. (4 serving size) jello
instant pudding & pie filling
(any flavor)
- 1 container (8 oz.) cook whip
- 2 prepared 9 inch cake layers

Pour milk in medium bowl, add pudding mix. Beat with wire whisk for 2 minutes. Gently stir in whipped topping. Spread on cake at once. Makes enough to fill and frost 2 9-inch cake layers. Store in refrigerator.

Ruby Marshall

131

Funnel Cake

- 2 eggs
- 1 c. milk
- 1 3/4 c. flour
- 1 tbsp. sugar
- 1 tsp. baking powder
- 1/4 tsp. salt
- oil

Mix all ingredients until smooth. Pour into pitcher. Heat oil very hot. Pour batter through a funnel into hot oil. Brown both sides. Drain while hot. Sprinkle with sugar.

Kim Blackburn

132

Pineapple Coconut Pecan Cake

- | | |
|---------------------------------|----------------------------------|
| ½ c. shortening | ¼ c. milk |
| 2 sticks butter (no substitute) | ¾ c. undrained crushed pineapple |
| 2¼ c. granulated sugar | and juice (reserve remainder) |
| 6 large eggs | 1 tsp. vanilla |
| 3 c. all-purpose flour | 1 can (7 oz.) flaked coconut |
| 1 tsp. baking powder | 1 c. chopped pecans |
| | pineapple glaze (recipe follows) |

Grease and lightly flour a 10-inch tube pan. In a large mixing bowl, add shortening, butter and sugar. Cream until light in color and very fluffy, about 10 minutes. Add eggs one at a time, beating well after each addition. Sift flour, measure. Sift flour again with baking powder. Add flour to creamed mixture along with milk. Stir in undrained pineapple and vanilla. Fold in coconut and pecans. Pour into prepared pan. Place in a cold oven; turn oven to 325. Bake for 1 hour, 10 minutes or until cake tests done. Turn out immediately and pour glaze over cake while still hot.

GLAZE: Melt 1 stick butter. Add 1 c. crushed pineapple and juice (reserved from cake) and 1½ cups powdered sugar. Remove from heat. Stir until smooth. Pour over top of hot cake. Cool before slicing.

135

Norma Hiatt

Pound Cake

- 1½ c. crisco
- 3 c. sugar
- 6 eggs
- 1 c. sweet milk
- 3½ c. plain flour
- ¼ tsp. salt
- ½ tsp. lemon
- ½ tsp. vanilla

Mix crisco and sugar. Add eggs one at a time. Sift flour five times. Alternate flour and milk, beginning and ending with flour. Add salt, lemon and vanilla. Bake at 325 for 1 hr. and 25 minutes in a tube pan.

Beulah Inman

Scripture Cake

- | | |
|------------------------------------|------------------------|
| 1 c. butter or margarine, softened | ½ tsp. ground cumin |
| 2 c. sugar | ¼ tsp. ground cloves |
| 1 tbsp. honey | 1/8 tsp. ground ginger |
| 6 eggs | 1 c. water |
| 3½ c. all-purpose flour, divided | 2 c. raisins |
| 2 tsp. baking powder | 2 c. figs, chopped |
| ½ tsp. salt | 1 c. chopped almonds |

Cream butter in a large mixing bowl; gradually add sugar, beating well. Add honey; beat well. Add eggs, one at a time, beating well after each addition. Combine 3 cups flour, baking powder, salt and spices; add to creamed mixture alternately with water, beginning and ending with flour mixture. Beat well after each addition. Dredge raisins, figs and almonds in remaining half cup flour, coating well. Gently stir into batter. Spoon batter into a greased and floured 9x5x3 inch loaf pan. Bake at 325 for 1 hour and 30 minutes or until wooden pick inserted in center comes out clean. Cool in pan 10 minutes; remove cake to wire rack and cool completely. Yield: 1 9-inch loaf.

Janice Combs

139

Scripture Cake

(Original Biblical References)

Judges 5:25 He asked water, and she gave him milk; she brought forth butter in a lordly dish.

Jeremiah 6:20 To what purpose cometh there to me incense from Sheba, and the sweet cane from a far country?

Exodus 16:31 And the house of Israel called the name thereof Manna: and it was like coriander seed white; and the taste of it was like wafers made with honey.

Isaiah 10:14 And my hand hath found as a nest the riches of the people: and as one gathereth eggs that are left, have I gathered all the earth.

I Kings 4:22 And Solomon's provision for one day was thirty measures of fine flour, and threescore measures of meal.

I Corinthians 5:6 Your glorying is not good. Know ye not that a little leaven leaveneth the whole lump?

Leviticus 2:13 And every oblation of thy meat offering shalt thou season with salt.

I Kings 10:10 There came no more such abundance of spices as these which the queen of Sheba gave to King Solomon.

Exodus 17:6 Behold, I will stand before thee there upon the rock in Horeb; and thou shalt smite the rock, and there shall come water out of it, that the people may drink.

I Samuel 30:12 And they gave him a piece of a cake of figs, and two clusters of raisins.

Genesis 43:11 And their father Israel said unto them, If it must be so now, do this; take of the best fruits in the land in your vessels, and carry down the man a present, a little balm and honey, spices, and myrrh, nuts and almonds.

Pound Cake

- 3 c. sugar
- 3½ c. flour
- 2 sticks "I Can't Believe It's Not Butter"
- ½ c. butter flavored crisco
- ½ tsp. salt
- ½ tsp. baking powder
- 6 eggs
- 1 c. milk
- 2 tsp. vanilla
- ½ tsp. lemon
- ¼ tsp. almond
- 1 tsp. sherry

Beat butter and crisco real good. Add sugar and cream until fluffy. Sift together flour, salt, and baking powder. Add eggs one at a time. Add flour mixture along with milk a little at a time. Beat well. Add flavoring and mix well; pour into greased, floured tube cake pan. Bake at 325 for 1 hour and 15 minutes or until done.

Norma Hiatt

137

Red Velvet Cake

- | | |
|---------------------|-------------------------|
| 1 c. butter | 2 oz. red food coloring |
| 2 c. sugar | 1 c. buttermilk |
| 2 eggs | 2 tsp. vanilla |
| 2½ c. flour | 1 tbsp. vinegar |
| 1½ tsp. baking soda | 1 tbsp. cocoa |
| ½ tsp. salt | |

Cream butter and eggs together. Add eggs. Make a paste of cocoa and vinegar and add to creamed mixture. Add buttermilk, flour and vanilla. Add coloring and cream well. Bake 3 layers at 375 degrees for 25-30 minutes.

Frosting:

- | | |
|---------------------------|--------------------|
| 1 box confectioners sugar | 8 oz. cream cheese |
| 1 stick butter | |

Mix well.

In memory of Maxie Cooke

Strawberry Nut Cake

- 1 box yellow Duncan Hines Deluxe Mix
- 1 4-oz. box strawberry jello
- 1 c. Crisco oil
- ½ c. milk
- 1 c. chopped nuts (pecans)
- 1 c. coconut
- 4 eggs

Mix together well and bake in 3 layers or tube pan in preheated oven (325) for 45 minutes or until done. Let cool and ice with:

- 4 oz. Philadelphia cream cheese
- 1 box powdered sugar
- ½ c. chopped nuts
- ½ c. coconut
- ½ c. pureed strawberry (fresh or frozen)

Mix well and ice cake.

Betty D. Gwyn

141

Sweet Potato Balls

- 1 large can potatoes
- 1 c. brown sugar
- 1 tsp. vanilla
- 1 stick margarine

Drain sweet potatoes. Mix with brown sugar, vanilla and margarine. Let set overnight in refrigerator. Make a ball with potatoes using a large marshmallow in the center. Then roll the ball in either coconut or graham cracker crumbs. Bake on broiler until hot.

Mary Ruth Shaw

142

Watergate Cake

1 box white cake mix
1 sm. box pistachio pudding mix
3 eggs

1 c. salad oil
½ c. chopped pecans
1 c. club soda

Combine cake mix and pudding mix together. Beat in eggs, oil and club soda. Stir in pecans. Mix well. Bake in pound cake pan at 350 degrees for 1 hour.

Pistachio Frosting:

1 pkg. Dream Whip
1½ c. cold milk

1 box pistachio pudding mix

Beat Dream Whip and milk together, also pudding mix, until thickened. Then spread on cake.

Janice Hiatt

143

White Fruit Cake

1 2/3 c. sugar
2 c. flour
6 eggs
½ lb. margarine
1 can coconut (small)
5 c. pecans

½ lb. red candied cherries
½ lb. green candied cherries
4 oz. candied pineapple

Cut fruit into bowl. Put in nuts. Put 1 c. flour and coconut over top. Mix margarine and sugar, do not cream. Add eggs one at a time, do not cream. Sift 1 cup flour in mixer. Fold in and mix well. Bake at 250 degrees for 2½ hours. Cook with pan of water under cake.

Ruby Marshall

Zucchini Cake

- 3 eggs
- 1 c. oil
- 2 c. sugar
- 2 c. zucchini, grated and unpeeled
- 1 tsp. vanilla
- 3 tsp. cinnamon
- 3 c. flour, plain
- 1 1/4 tsp. soda
- 1/2 tsp. baking powder
- 1/2 c. chopped pecans

Beat eggs, add oil, sugar, vanilla, salt and zucchini. Add all dry ingredients. Pour into greased loaf pan to make it easier, line pans with wax paper. Bake at 350 for 45 minutes.

Beulah Inman

145

Pies and Cobblers



Blessed are those who
hunger and thirst for
righteousness, for they will
be filled.

Matthew 5:6

"Angus Barn" Chocolate Pie

2 squares of semi-sweet Baker's chocolate

Melt squares and 1 stick of butter

In a bowl mix: 1 c. sugar

2 eggs

1 tsp. vanilla

dash of salt

Add melted chocolate and butter. Pour into a shallow pie crust and bake at 350 degrees for 30-40 minutes. *(Top will crust and rise.)*

Lynn Wood

Apple Crisp

4 c. sliced apples

$\frac{1}{4}$ c. water

1 c. sugar

$\frac{3}{4}$ c. flour

1 tsp. cinnamon

$\frac{1}{2}$ tsp. salt

1 stick margarine

Place apples and water in a 10x6 baking dish. Sift dry ingredients together. Cut in margarine until mixture is texture of coarse crumbs. Sprinkle mixture over apples. Bake at 350 degrees for 40 to 50 minutes or until apples are tender.

In memory of Net Riggs

147

Butterscotch Pie

2 c. brown sugar

$\frac{1}{3}$ c. butter

3 tbsp. Pet milk

Cook this until thick and changes color.

Add:

2 c. milk

3 egg yolks (beaten well)

3 heaping tbsp. flour

Mix flour with cold milk. Cook until thick. Pour into baked pie shells and add meringue to top and brown.

Norma Hiatt

148

Cherry Whip

2½ c. crushed graham crackers
1 stick margarine, melted
3 tbsp. 4X powdered sugar

Mix and press into 13x7 pan.

Whip:

1 pkg. Dream Whip
½ c. milk
½ tsp. vanilla

Add:

1 c. sugar (white)
cream
8 oz. pkg. cream cheese

Whip into Dream Whip, spread over crackers. Top with cherry pie filling. Chill 24 hours before serving.

149

Ruby Marshall

Cherry Yum Yum

2 boxes Dream Whip
8 oz. cream cheese
2 cans cherry pie filling
2 c. graham cracker crumbs
1 stick margarine
½ c. sugar
½ c. nuts

Place half of the mixture, margarine, crumbs and nuts in bottom of pan. Mix dream whip as directed on box. Cream sugar and cheese, combine to dream whip. Place half of the mixture on top of crumbs. Add pie filling and then the other part of mixture, then sprinkle half crumb mixture of top.

Nan Parries

Chocolate Pecan Pie

1 stick butter or margarine, melted
1 c. granulated sugar
1 c. white corn syrup
4 eggs, slightly beaten
1 tsp. vanilla
1 c. pecan halves
 $\frac{3}{4}$ c. semi-sweet chocolate morsels
9 inch unbaked pastry shell

Melt butter and morsels. Combine all ingredients and mix well. Pour into pastry shell and bake at 350 for 45 to 50 minutes. Cool completely before cutting.

Vivian Patterson

151

Chocolate Pie

4 egg yolks
2 c. sugar
3 c. sweet milk
2 tbsp. cocoa
4 tbsp. flour
2 tbsp. butter
1 tsp. vanilla

Mix dry ingredients together first. Add milk, beaten egg yolks and butter. Cook until thick, stirring constantly. Add vanilla and pour into 2 baked pie crusts. Cover with meringue and brown.

In memory of Bonnie Ricker by
Norma Hiatt

152

Coconut Pie

1 stick margarine
2 c. sugar
3/4 c. buttermilk
1 can Angel Flake coconut
5 eggs, beaten
1 tsp. vanilla

Cream margarine. Beat eggs. Add margarine, sugar and stir well. Add buttermilk and vanilla and mix well. Add coconut and mix. Pour into two 9-inch baked pie crusts. Bake 30-45 minutes in 325 degree oven.

In memory of Mrs. Nannie Midkiff

Easiest Ever Pie Crust

1 c. sifted all-purpose flour
1/2 c. margarine, cut into pieces

3 tbsp. ice water

With steel blade in place in processor, add flour and margarine. Turn on and off until mixture is consistency of corn meal. With machine running, add ice water through feed tube and process only until ball of dough forms. Roll out. Makes 1 (8 or 9-inch) pie crust.

Sue Sutphin

Fresh Strawberry Pie

- 1 baked pie shell
- 1 quart fresh strawberries (2 cups slices)
- 4 tbsp. cornstarch
- 1 c. water
- 1 c. sugar
- 3 tbsp. strawberry jello
- red food coloring (optional)

Boil until clear. Bake pie shell and set aside to cool. Slice fresh strawberry and place in shell. Pour filing over berries. Top with cool whip when ready to serve. Refrigerate.

Betty Patterson

Fruit Cobbler

- 1 stick margarine, melted
- 1 c. sugar
- 1 c. self-rising flour
- 1 c. buttermilk
- 1 qt. fruit

Combine butter, sugar, flour and buttermilk in casserole. Add fruit, do not stir. Bake at 350 degrees until golden brown.

Betty Patterson

Impossible Egg Custard

4 eggs
½ c. self-rising flour
2 c. milk

½ stick margarine, melted
1½ c. sugar
1 tsp. vanilla

Beat eggs until they are lemony in color. Add to eggs half of the sugar, flour and milk and beat. Add remaining ingredients, beat again. Pour into greased pie plate. Bake in 350 degree oven for 40-50 minutes.

Rebecca Collins

159

Kentucky Derby Pie

1 9-inch unbaked pie shell
2 eggs
1 c. sugar
½ c. melted butter

1 c. chopped pecans
3 tbsp. bourbon
¼ c. corn starch
1 c. chocolate chips

Beat eggs, add sugar and melted butter, beat again. In a small bowl, combine bourbon and corn starch, stir to dissolve. Add to sugar mixture along with pecans and chocolate chips. Pour into pie shell. Bake at 350 degrees for 40-45 minutes. *(Can be served with whipped cream or ice cream. My favorite pie, Rick's too!)*

Karen Rumsey

160

OLD TIMEY BREAD PUDDING

- 1 King size loaf of bread or about the same amount of bread assortment of buns, biscuits or rolls. Staled (place on table 24 hrs. before making pudding).
2 tsp cimmomn 2 cups sugar 1 stk melted margarine
2 eggs (well beaten) 1 qt or more milk 1tsp. Vanilla flavoring
½ box raisins (optional)

Break bread into small pieces. Add cinnamon and add sugar. Add enough milk to moisten. Add Marianne, eggs, vanilla and half of milk. Add raisins, and enough milk to make a loose mixture (about like pig slop). Grease Pyrex dish. Pour into dish top. Top with ½ stk melted margarine(optional). Bake for 30 min. at 350 degrees.

GLAZE

- ½ stk. Melted margarine ½ vanilla powdered sugar, & milk
Mix margarine and vanilla with small amount of powered sugar and small amount of milk until slightly thick. Pour over cooled pudding.

Dennis w. Patterson

161

Pecan Pie

- 2 eggs, beaten
1 c. Karo syrup
1 tsp. vanilla
1 c. sugar
2 tbsp. melted butter or margarine
½ tsp. salt
1 c. pecans (add last)

Mix above ingredients. Pour into uncooked pie shell. Bake 15 minutes at 400 degrees. REDUCE heat to 350 degrees and bake 30 or 35 minutes longer.

In memory of Dorothy Maye

162

Shoney's Strawberry Pie

- 1 baked 9 inch pie shell
- 3/4 c. sugar
- 3 tbsp. cornstarch
- 1 c. water
- 3 tbsp. strawberry jello
- 1 qt. crushed strawberries

Mix sugar, cornstarch, water and jello. Cook until thick. Cool to lukewarm and put a thin layer in bottom of pie shell. Put crushed strawberries on glaze. Pour rest of glaze on berries. Refrigerate 1 hour. Serve with whip topping.

Kim Blackburn

Pickles

But I am like a green olive
tree in the house of God: I
trust in the mercy of God
forever and ever.

Psalm 52:8

Bread and Butter Pickles

*1 gallon cucumbers
4 medium size onions
1 c. salt*

Slice cucumbers and soak in water with salt on onions overnight. Drain and rinse.

*Heat to boiling point: 1 quart vinegar
1 quart sugar
1 tbsp. celery seed
1 tbsp. mustard seed
1 tbsp. tumeric*

Drop in cucumbers and let heat, do not boil. Pack in jars and seal.

In memory of Mary Hensley

Chow-Chow

1 gallon green tomatoes
1 gallon cabbage
1 quart onions
3 large green peppers

Chop all fairly fine. Mix together and sprinkle with salt. Let stand overnight. Put vegetables in a cloth sack and squeeze dry. Add:

4 tsp. ground mustard
2 tsp. ginger
1/4 ounce tumeric
1 tsp. each of ground cloves and cinnamon
1 ounce celery seed
3 lbs. brown sugar

Cover with vinegar, mix well and cook only until tender. Sterilize jars as in any canning. Fill jars and seal. Keeps indefinitely and is very good with all meats.

In memory of Ethel Loftis

165

Cucumber Pickles

Pack cucumbers in jar, fill jar almost half full of vinegar. Finish filling with water. Add 1 teaspoon salt (not iodized), 1 teaspoon sugar to each quart. Seal jars and cook in hot water until cucumbers change color - about 5 minutes.

Beulah Inman

166

Harvard Beets

$\frac{1}{2}$ c. sugar
2 tbsp. flour
 $\frac{1}{4}$ c. beet juice
 $\frac{1}{4}$ c. vinegar
 $\frac{1}{2}$ tsp. salt
2 tbsp. butter
2 c. cooked, diced beets

Mix sugar and flour. Add beet juice, vinegar and cook slowly until thick. Add salt, butter and diced beets.

Betty Patterson

167

Icicle Pickles

2 gal. cucumbers, cut lengthwise
1 pt. salt
1 gal. boiling water
2 tbsp. alum

2 qt. vinegar
8 pt. sugar
handful of mixed spices tied in cheese-cloth (about 2 tbsp. depending on desired flavor)

Day 1 - Slice 2 gals. cucumbers lengthwise. Put in stone jar. Add 1 gal. boiling water and 1 pt. salt. Let stand one week. Stir well every day and weight down.

Day 8 - Drain off. Cover with boiling water and let stand 24 hours.

Day 9 - Drain. Cover with boiling water with which 2 tbsp. alum has been dissolved. Let stand 24 hours.

Day 10 - Drain off. Mix 2 qts. vinegar, 8 pts. sugar and mixed spices. Pour over cucumbers, boiling hot.

Day 11 - Drain syrup off cucumbers and reheat. Pour boiling hot syrup over pickles and let stand until next day.

Day 12 - Same procedure as day before.

Day 13 - Same procedure as day before.

Day 14 - Pack pickles in jars, pour boiling mixture over them and seal.

Veneeda Anderson

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No Fail Refrigerator Pickles

- 6 c. thinly sliced cucumbers
- 2 c. thinly sliced onions
- 1½ c. vinegar
- ½ tsp. salt
- ½ tsp. ground turmeric
- ½ tsp. mustard
- ½ tsp. celery seed

In glass or crockery bowl, alternately layer cucumbers and onions. In a medium saucepan, combine sugar, vinegar, salt, mustard seed, celery seed and turmeric. Bring to boiling, stirring just until dissolved. Pour vinegar mixture over cucumber mixture. Cool slightly. Cover tightly. Refrigerate pickles at least 24 hours before serving. Store up to one month in refrigerator. Makes 7 cups.

Betty D. Gwyn

Pickled Squash

- 2 small onions
- 2 lb. squash
- 2 c. vinegar
- 2 c. sugar

- 2 tsp. mustard seed
- 1 tsp. celery seed
- 1 tsp. turmeric

Cut squash and onions into thin slices. Sprinkle ¼ cup salt over squash and onions. Let stand for 2 hours; drain. Make syrup with remaining ingredients. Pour over other mixture and let stand 2 more hours, then heat until boiling. Boil 5 minutes while covered. Put in jars and seal.

In memory of Maxie Cooke

No Fail Refrigerator Pickles

6 c. thinly sliced cucumbers

2 c. thinly sliced onions

1 1/2 c. vinegar

1/2 tsp. salt

1/2 tsp. ground turmeric

1/2 tsp. mustard seed

1/2 tsp. celery seed

1/2 tsp. onion powder

1/2 tsp. garlic powder

1/2 tsp. dill seed

1/2 tsp. black pepper

1/2 tsp. white pepper

1/2 tsp. red pepper

1/2 tsp. green pepper

1/2 tsp. yellow pepper

1/2 tsp. orange pepper

1/2 tsp. pink pepper

1/2 tsp. purple pepper

1/2 tsp. brown pepper

1/2 tsp. grey pepper

1/2 tsp. white pepper

1/2 tsp. black pepper

1/2 tsp. red pepper

1/2 tsp. green pepper

1/2 tsp. yellow pepper

1/2 tsp. orange pepper

1/2 tsp. pink pepper

1/2 tsp. purple pepper

1/2 tsp. brown pepper

1/2 tsp. grey pepper

1/2 tsp. white pepper

1/2 tsp. black pepper

1/2 tsp. red pepper

1/2 tsp. green pepper

1/2 tsp. yellow pepper

1/2 tsp. orange pepper

1/2 tsp. pink pepper

1/2 tsp. purple pepper

1/2 tsp. brown pepper

1/2 tsp. grey pepper

1/2 tsp. white pepper

1/2 tsp. black pepper

1/2 tsp. red pepper

1/2 tsp. green pepper

1/2 tsp. yellow pepper

1/2 tsp. orange pepper

1/2 tsp. pink pepper

1/2 tsp. purple pepper

1/2 tsp. brown pepper

1/2 tsp. grey pepper

1/2 tsp. white pepper

1/2 tsp. black pepper

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In memory of James Coops

James Coops was born on May 1, 1912 and died on May 1, 1982.

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APPETIZERS AND OTHER STUFF

APPETIZERS AND OTHER STUFF			
Cheese Straws	1	Hot Dog Chili	9
Chocolate Ice-cream	2	Maple Syrup	10
Crab Dip	3	Nuts and Bolts	11
Cucumber Dip	4	Taco Salad Dip	12
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Cranberry Salad	22	Orange Pineapple Salad	32
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