

COLLECTION



'77

ELEANOR POWELL'S
FAVORITE
Recipes

The Mount Airy News

Mrs. Morris known for her cooking

It was a real treat visiting with Mrs. E. V. Morris on a cold winter morning.

She is widely known throughout the area as an excellent cook. In addition to being a good cook, she sews beautifully, keeps a lovely home and is a wonderful mother, grandmother and great-grandmother to six children, 20 grandchildren and 14 great-grandchildren.



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Mrs. Morris had just finished baking a delicious cake by her Buttermilk Pound Cake recipe. Actually the recipe makes three layers but Mrs. Morris used only two for the cake which she iced with fluffy Double-boiler Icing. She spread Pineapple Filling between the layers and coated the top and sides with fresh grated coconut. With the remainder of filling she made a decorative circle on top of the cake.

Buttermilk Pound Cake (Can be used for layer cake, loaf cake or sheet cake.)

½ cup butter
½ cup Crisco
2 ¾ cup sugar
6 eggs
1 cup buttermilk
3 cups plain flour
½ teaspoon salt
½ teaspoon soda
1 teaspoon vanilla

Cream butter, Crisco and sugar, add eggs one at a time. Beat well. Add buttermilk alternately with flour mixture (sifted flour, salt, soda). Add vanilla. Bake in three cake pans 30 minutes at 350 degrees.

For sheet cake bake at 350 degrees for 25 minutes. This makes two 8 x 12 sheet cakes. For loaf cake bake 1 hour 20 minutes at 350 degrees.

Pineapple Filling

Mix 2 tablespoons cornstarch with ½ cup sugar; add 2 cups crushed pineapple (juice and fruit) and 1 tablespoon lemon juice. Cook slowly til thick and clear. Save ½ cup of filling to decorate top of cake.

Cover top and sides of cake with Double-Boiler Icing: put 1½ cups sugar, ¼ cup water, six marshmallows cut up, 2 egg whites and ¼ teaspoon cream of tartar to cook over boiling water. Beat until icing holds a peak (about 7 minutes). Remove from heat. Beat til thick enough to spread. Sprinkle sides and top with shredded coconut. Decorate top of cake with ½ cup of pineapple filling.



MRS. E.V. MORRIS adds pineapple filling and fresh grated coconut to her two-layer cake.

Old-Fashioned Sugar Cookies

"My grandchildren and great-grandchildren always expect me to have my Old-Fashioned Sugar Cookies" on hand when they come. So many folks have asked for the recipe I'd like to share it also," she commented.

½ cup shortening
1 cup sugar
1 egg
3 cups flour
¼ teaspoon salt
3 teaspoons baking powder
½ cup milk
½ teaspoon vanilla extract

Thoroughly cream shortening and sugar; add egg and beat well. Add sifted dry ingredients alternately with milk and vanilla extract; mix thoroughly. Roll on lightly floured surface to ⅛ inch thickness. Cut with floured cookie cutter; sprinkle with sugar if desired. Bake on greased cookie sheets in moderate oven 350 degrees about 15 minutes. Makes 3 dozen cookies.



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The Mount Airy News Cookbook Collection '77

The Mount Airy News presents this special cookbook for the holiday season. During the year well-known cooks from the area have been featured in each Wednesday's edition of The News.

Because of their popularity we have chosen some of the favorites to feature in "Collection '77". Many of the recipes compiled in this cookbook are cherished old formulas. Some are adaptations of family favorites and others are entirely new.

Many thanks to our great cooks for sharing their recipes with our readers and a special thank you to Luke Collins for designing the cookbook cover.

The entire staff of The Mount Airy News wishes to each of you a holiday filled with the right ingredients.

Eleanor Powell
Woman's Editor

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Yummy pies

Margie Easter of Cana, Va., treated the News staff to one of her "Peanut Butter Pies" on Friday and the crowd pronounced it as "terrific." The recipe originally came from Plains, Ga.

Mrs. Easter is also sharing her recipe for Butterscotch Pie. "It is one of my favorites. I usually bake three pies at a time and carry one to a friend," she replied with a twinkle in her eyes.

Peanut Butter Pie

- 1 package (3 oz.) cream cheese, softened
- 1 cup confectioners sugar
- one-third cup peanut butter
- ¼ cup milk
- 1 package (4½ oz.) frozen whipped topping, thawed. (I use Cool Whip)
- 1 8-inch graham cracker pie crust, baked and cooled.

Blend together cream cheese and sugar. Beat in peanut butter, blending well. Blend in milk. Fold in whipped topping. Spoon into crust. Chill until firm. Sprinkle graham cracker crumbs on top or with finely chopped peanuts.

Butterscotch Pie

- 1 cup brown sugar
- 4 tablespoons cream (whipping)
- 3 tablespoons butter

Cook above ingredients in double boiler or on low heat until brown. (The browner the mixture, the more butterscotch taste it has)



MARGIE EASTER serves a piece of Peanut Butter Pie.

- Add 1 egg yolk
- 4 tablespoons flour (level)
- 1 cup milk

Add this to first mixture) continue cooking until mixture thickens. Pour into baked pie crust. Top with meringue and brown.

Meringue: Beat egg white; add 1 tablespoon sugar and spread on pie...brown in oven.



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Jane Simpson's sensational recipes

Jane Simpson talks enthusiastically about her cooking and you can tell right away that she's an excellent cook with loads of good recipes.

She recently attended a holiday party for the Junior Woman's Club and her contribution was a beautiful dessert called "Russian Cream with Strawberries Romanoff." This party fare scored a big hit with those present.

One of her favorite hobbies is collecting cookbooks. "I'm always on the lookout for something new and different," says Mrs. Simpson.

Russian Cream With Strawberries Romanoff

Russian Cream:

- 1 cup plus 3 tablespoons heavy cream
- 1/2 cup sugar
- 1 envelope plain gelatin
- 1/2 pint sour cream
- 1/2 teaspoon vanilla

Mix together the cream, sugar, and gelatin in a saucepan and heat gently until the gelatin is thoroughly dissolved. Cool until slightly thickened. Fold in the sour cream and flavor with vanilla. Whisk until the mixture is completely smooth.

Pour the mixture into a serving bowl or 3-cup metal mold.

Cover and chill until set, at least 4 hours.

To unmold, dip the container in hot water until the edges just begin to liquify. Invert the mold onto a wet serving dish and surround liberally with Strawberries Romanoff.

Strawberries Romanoff

- 4 cups fresh strawberries
- 1/2 cup confectioners sugar
- 1 1/2 ounces vodka
- 1 1/2 ounces triple sec
- 1 1/2 ounces rum

Wash strawberries. Cap and slice about half of them, leaving most nearly perfect ones whole with caps on. Toss them with sugar. Put them in a bowl and pour over the vodka, triple sec, and rum. Chill. When ready to serve, surround the Russian Cream mold with marinated, chilled strawberries.

Rich Turkey Dressing

- 1 lb. sausage
- 1 1/2 cups finely chopped celery
- 1 1/2 cups finely chopped onion
- Cooked, chopped giblets (optional)
- 1 8-inch square cornbread, crumbled
- Crumbled biscuits or light bread (amt. equal to cornbread)
- 1 hard-boiled egg, finely chopped
- 2 teaspoons sage
- Salt and pepper to taste
- Giblet stock

In a very large bowl, combine ingredients in following order: crumble bread, then sausage, onions, celery, giblets, eggs, sage, salt and pepper.

Pack mixture into 2 greased baking dishes (2-quart size). Pour giblet stock over to moisten. Bake in preheated 350 degree oven for approximately 1 hour or until done.

I always bake my cornbread and biscuits and chop my onions, celery and egg on the day before.

This dressing is great with chicken as well as turkey.



JANE SIMPSON serves one of her favorite desserts, Russian Cream with Strawberries Romanoff.



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Alleen Marshall crowns meals with delightful salads



ALLEEN MARSHALL shows samples of four favorite salads.

Alleen Marshall says nothing sparks an appetite like a refreshing fruit salad. Try one of her recipes for an accompaniment to your holiday meals.

Frozen Cherry Salad Loaf

- 1 16-oz. can dark sweet cherries
- 1 8 oz. can crushed pineapple
- 1 11 oz. can mandarin oranges
- 1 8 oz. package cream cheese
- 1 cup sour cream
- ¼ cup sugar
- ¼ teaspoon salt
- 2 cups miniature marshmallows
- ½ cup chopped pecans

Drain fruit. Let cream cheese stand to soften. Beat cheese till fluffy. Blend in sour cream, sugar and salt. Fold in fruit, marshmallows and pecans. Pour into loaf pan which has been lined with foil and freeze. Slice to serve.

Lemon Fruit Freeze

- two-thirds cup butter or margarine
- one-third cup sugar
- 7 cups rice or corn chex cereal (crushed 3 cups)
- 1 14-oz. can Eagle Brand milk
- ½ cup Realemon—Reconstituted lemon juice
- 1 (21 oz.) can lemon pie filling
- 1 (17 oz.) can fruit cocktail well-drained
- 2 cups whipped topping

In medium saucepan, melt butter, stir in sugar, then crumbs. Reserving one-third cup for garnish—pat crumbs firmly on bottom of 13-9 inch baking pan. Bake at 300 degrees for 12 minutes. Cool. In large bowl, mix sweetened condensed milk and Realemon. Stir in pie filling and fruit cocktail. Pour over crust. Top with whipped topping and crumbs. Freeze 4 hrs. Remove 20 minutes before serving.

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Mrs. Lawrence loves cooking for family and friends



MRS. JOHN LAWRENCE likes cooking for friends and family.

Mrs. John Lawrence had been busy in her kitchen on a recent sunny morning baking all kinds of good things for the weekend. The sun was shining brightly, the plants on her side porch were putting forth new growth and inside she was baking an asparagus casserole, a yummy "Surprise Cake," and a pork roast.

Mrs. Lawrence said she was happy to share her recipes with the News readers because so many folks have called her at home. "I just don't have time to copy them so now they will be able to clip the recipes from the paper," she added with a cheerful smile. One recipe that she gets the most requests for is her "Surprise Cake."

Do try these delicious recipes contributed by a lovely lady.

Mrs. Lawrence's Surprise Cake

This makes a three layer iced cake. It is easy to make and even better the day after you bake it. Mrs. Lawrence says it freezes well.

Sift together:
3 cups flour
2 cups sugar
1 teaspoon salt
1 teaspoon soda

Mix with a spatula. Make a hole in the mixture and add the following:

3 large diced bananas
1 small can crushed pineapple with juice
1 cup chopped nuts (pecans or black walnuts)
1 1/4 cup cooking oil (Wesson)
3 eggs

1/2 teaspoon vanilla
1/2 teaspoon coconut extract

Blend (do not beat) and stir easily with spatula so as not to mash bananas. Bake in three layer cake pans in 325 degree oven for about 25 minutes. Cool and ice with Cream Cheese Icing. This cake can be baked in a sheet cake or tube pan.

Cream Cheese Icing

1 8-oz. package cream cheese
2 sticks margarine
1 box sifted powdered sugar
1 teaspoon vanilla

Cream cheese and margarine in mixer adding powdered sugar gradually. Add vanilla.

Pumpkin Cake

This has always been an all-time favorite. In case you don't have this in your file, try it. It is a pleasant change.

2 cups pumpkin
2 cups sugar
2 cups flour
2 teaspoons soda
2 teaspoons cinnamon
4 whole eggs
1 cup Wesson oil
1 teaspoon salt

Combine ingredients and bake in 3 9-inch cake pans at 350 degrees for about 25 minutes. You may also bake this in a sheet cake pan.

Use the cream cheese icing that accompanies the Surprise Cake.

Smitty

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By

Coty

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GUY LaROCHE

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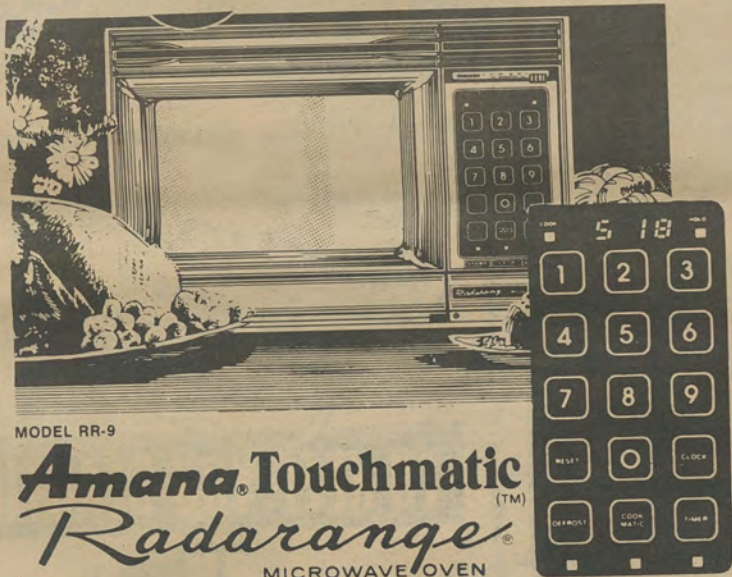
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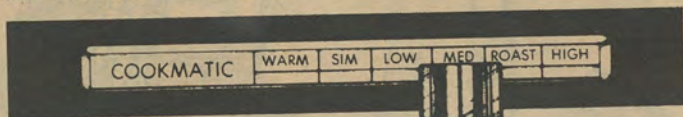
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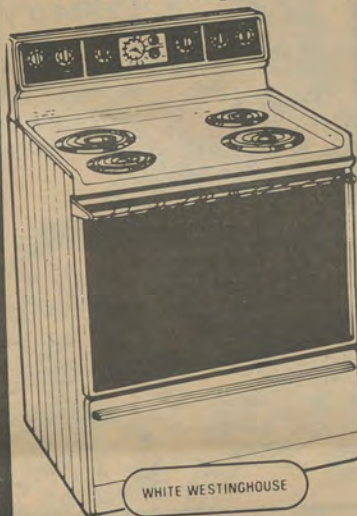


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Norma Tickle cooks with family in mind

A good cook always concentrates on her family and usually prepares just what they like. Norma Tickle pleases her family with their favorites. Husband, Oliver, especially likes her Chocolate Pie; son, Ronny, prefers Dutch Meat Loaf; and Brian, age seven, likes everything his mother prepares.

Let's start with Norma's recipe for "My Husband's Favorite Chocolate Pie."

Chocolate Pie

1 cup granulated sugar
3 tablespoons cocoa
2 egg yolks
2 teaspoons vanilla
3 tablespoons flour
1 pinch salt
2 cups milk

Mix sugar, flour, cocoa and salt. Add egg yolks. Add small amount of milk, mix thoroughly. Then add rest of milk and cook over direct heat, stirring constantly until thick. Pour into cooked shell and top with meringue.

Meringue: 2 egg whites (room temperature), 3 tablespoons sugar. Beat whites until stiff, add sugar and beat 1 minute. Bake about 400 degrees until well browned.

Dutch Meat Loaf (This is Ronny's favorite.)

1½ pounds ground beef
½ cup tomato catsup or sauce
1½ teaspoon salt
1 chopped onion
1 egg beaten
¼ teaspoon pepper

Mix and form in loaf shape in shallow pan.
Sauce: ½ cup tomato catsup
2 tablespoons prepared mustard
2 tablespoons vinegar
2 tablespoons brown sugar.

Mix together and pour over meat loaf and baste at least once. Bake 1 hour at 350 degrees.



NORMA TICKLE makes a delightful dessert.

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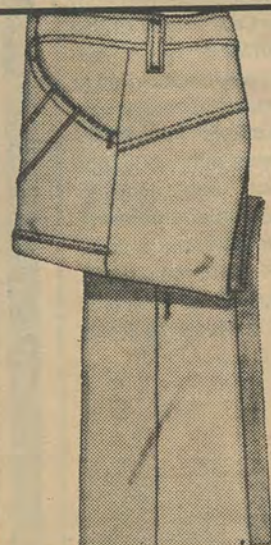
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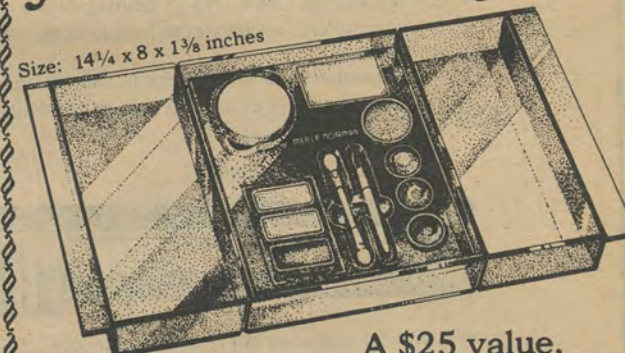
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Cynthia Haynes prepares bridal luncheon

Cynthia Haynes entertained with a bridesmaids luncheon during the summer and from the array of pretty dishes it was evident that she spent a great deal of time and effort in preparing the delicious meal.

Copper Pennies

Copper Pennies makes a delightful vegetable to serve. You can use canned carrots if you prefer. Make ahead and refrigerate.

- 2 pounds carrots (cook about 3 to 5 min.)
- 1 onion sliced
- 1 bell pepper, cut into small strips
- 1 can tomato soup
- ¾ cup sugar
- ¼ cup Wesson oil
- ½ cup vinegar
- 1 tablespoon Worcestershire sauce

Bring to boil. Pour over vegetables. Marinate over night in refrigerator.

This is another one of Cynthia's favorite dishes. Make ahead and keep refrigerated.

These Snow Balls are absolutely delicious.

Snow Balls

- 1 can crushed pineapple (not drained)
- 2 tablespoons corn starch
- 3 tablespoons sugar
- Cook until thick and add:
- 1 cup chopped nuts
- 1 cup chopped dates

Spread a thick layer of pineapple mixture between butter cookies using 2 cookies for each snow ball. Cover with whipped cream and sprinkle with angel flake coconut. Chill overnight or several hours before serving.



CYNTHIA LAWRENCE prepared a lovely bridal table for the guests.

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It's time to make candy for the holidays

Set aside one day for a candy making venture. Frances Collins has the necessary ingredients at Dickson's Cake Decorating Store on Franklin Street.

She has been teaching classes in candy making and you are sure to enjoy the experience. Mrs. Collins recently turned out an array of 13 different types of

candies that included chocolate covered cherries, pastel covered bon-bons, almond joys, and pecan snaps to name a few. You will need the

chocolate and pastel wafers for coating the candy. Follow these directions for a fun making project in the kitchen. The candy makes

delightful gifts for holiday giving.

Candy Recipes STEP I. MELT CHOCOLATE:

Using double boiler bring water to boiling point. Take off heat. Place chocolate wafers (1 lb. or 1½ lbs.) depending on desired amount of candy to be made in upper part of double boiler and stir frequently until all wafers are completely melted.

Important points to remember:

—Do not get water into chocolate.

—Do not get chocolate too hot.

—Do not leave double boiler on hot unit when melting.

STEP II. BASIC CANDY FILLING:

1 8 oz. pkg. cream cheese

¾ stick margarine
2 lbs. powdered sugar (sifted)

Mix the above ingredients together well using mixer.

Using candy fork for dipping make the following candies with the above:

A. PEPPERMINT PATTIES

¼ basic candy filling
¼ tsp. oil of peppermint

Mix together well. Roll mixture with rolling pin. Cut into size desired and cover with chocolate. Place on waxed paper.

B. CHERRY NUT

¼ basic candy filling
one-third cup cherries drained well

¾ cup chopped pecans
With mixer on low speed, mix filling and cherries. If needed add a little more powdered sugar to make mixture stiff. Add the chopped pecans. Dip into chocolate and place on waxed paper.

C. MAPLE NUT

¼ basic candy filling
¼ tsp. maple flavoring

¾ cup chopped pecans
Mix ingredients together well. Shape as desired and dip into chocolate. Place on wax paper.

D. CHOCOLATE COVERED CHERRIES

¼ basic filling
two-thirds cup small whole cherries

Roll small amount of mixture in hand and press into small patty. Place whole cherry in center and cover, pulling edge toward the center and roll into ball. Dip in chocolate. Place on wax paper.

HOLIDAY COOKING TIME

OUR FAVORITE

TURKEY STUFFING TIPS

- For variety, add 1 cup mushrooms sauteed in butter, 2 tbsp. minced parsley; or the cooked turkey giblets. For corn bread stuffing, substitute crumbled corn bread or corn muffins for one-half of the required bread. The addition of sausage to the recipe adds a perky flavor: Brown and crumble ½ lb. pork sausage over medium heat. Add to bread stuffing, using sausage fat for part of fat and reducing herbs and poultry seasoning by half.

- 1-lb. loaf bread makes 8 cups crumbs;
- 1 cup stuffing is needed for each lb. of ready-to-cook bird.
- Pack stuffing loosely — it swells!
- Stuffing should be put in poultry just before roasting altho it may be prepared ahead of time.
- The basic recipe for the time-honored Thanksgiving turkey stuffing is as follows:
¼ cup minced onion
¼ cup butter or other fat
4 cups very dry bread crumbs
½ cup chopped celery
1 tsp. salt; ¼ tsp. pepper
sage or poultry seasoning to taste
1 tsp. crumbled herbs to taste (such as thyme, marjoram, rosemary)
hot water or stock

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George Regan masters Italian meals

The snow-blanketed landscape at the George Regan home was lovely. Outside the birds were chirping on the terrace. Inside George Regan was busy preparing one of his favorite Italian dishes, spaghetti and meatballs.

The aroma from the simmering sauce was indeed tantalizing as the smell of herbs and spices filled the cheery kitchen. Mr. Regan prepares his own sauce from a recipe that he concocted himself. It is delicious.

George Regan often finds himself in the kitchen mastering the art of Italian cooking. He commented, "My 90-year-old mother was born in Sicily and now resides in Oswego, New York. She always loved cooking and had each day set aside for preparing particular dishes."



GEORGE REGAN prepares Italian meal.

He usually prepares his Italian foods without a recipe but for our readers he and Bobbie have carefully measured the ingredients for the sauce and meatballs.

The sauce can be used for the Egg Plant Parmegiona and Lasagna. It can also be made ahead of time and frozen.

You'll be delighted with the results. These recipes make delicious eating on cold, winter days.

Sauce

- 1 large can Italian tomatoes
- 1 small can tomato paste
- 1 small can tomato sauce
- 1 small can water
- 1 medium size onion, chopped
- 2 cloves garlic, chopped
- 1 fresh pig hock or pork
- 3 or 4 links Italian sausage
- ¼ cup olive oil

Brown meat, onions and garlic in ¼ cup olive oil.

Mix with sauce. Add 1 teaspoon sugar, 3 or 4 whole cloves, 1 bay leaf, ½ teaspoon basil leaves. Salt, pepper and allspice to taste.

Meat Balls

- 2½ pounds ground chuck
- ½ pound ground pork
- 2 eggs beaten
- 4 slices white bread, (trim crust and soak in water)
- 1 clove garlic, chopped
- ½ teaspoon parsley
- ¼ cup grated cheese, Italian

- ⅛ teaspoon oregano
- ¼ teaspoon salt
- ⅛ teaspoon black pepper

Roll into balls and brown in olive oil. Simmer in sauce til done. Approximately 1 hour. Serve over spaghetti.

Lasagna

Cook Lasagna according to directions. Place layer in 9 x 13 baking dish, add layer of sauce, layer of Ricotta cheese, then a layer of chopped Italian sausage links and meatballs. Sprinkle with mozzarella cheese. Repeat layers. Bake 350 degrees for 30 minutes.

FREE Turkeys

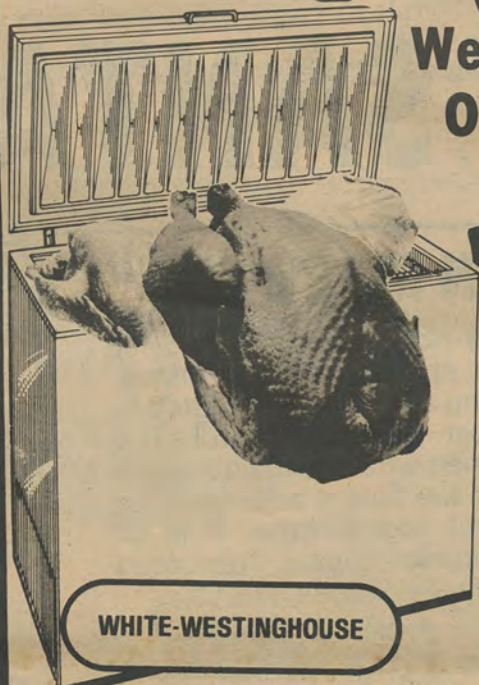
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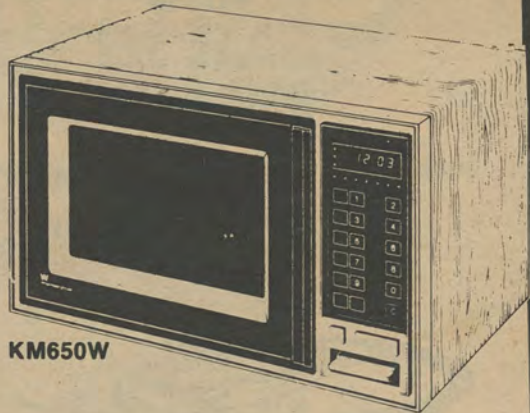


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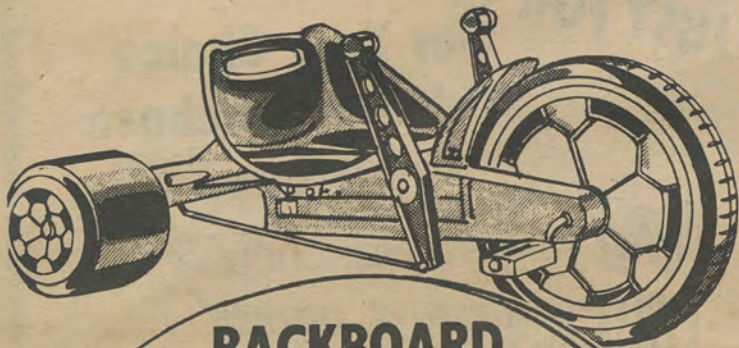
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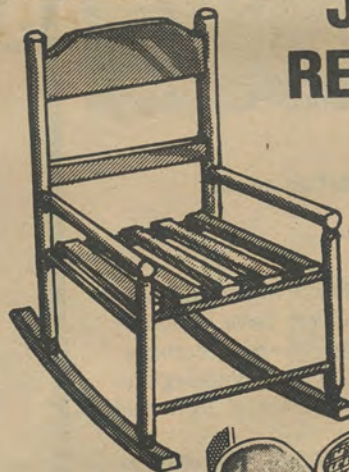
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Edith Amburn-a super cook

This Pea Salad can be made the night before and it's always good for a carry-out dish.

Pea Salad

Layer of lettuce, chopped
2 cans drained (La-Seur) peas
5 stalks chopped celery
2 medium onions (chopped)

Spread with 1 pint mayonnaise. Sprinkle with 3 teaspoons sugar.

Cover with parmesan cheese. Sprinkle the top with crumbled bacon. Make this in a three quart casserole.

Apricot Salad

1 6-ounce package apricot gelatin
1 No. 2 can crushed pineapple
 $\frac{3}{4}$ cup sugar
2 small jars strained baby food apricots
1 8-ounce package cream cheese (softened)
1 large can Pet milk, chilled

two-thirds cup nuts, finely chopped

Combine gelatin and pineapple. Heat until mixture simmers, add sugar, strained baby food apricots and cream cheese. Continue heating, stirring constantly until cheese melts. Remove from heat, chill until mixture begins to set up. Whip evaporated milk until stiff peaks form. Fold into apricot mixture. Pour into 9 x 13 inch pan. Chill until firm.

Green Peppers

8 pods green pepper
Mix all together:
1 pound hamburger
1 cup cooked rice
2 eggs
2 small onions
1 cup canned tomatoes
Salt and pepper to taste

Scald peppers only until they begin to change color. Fill with hamburger mixture and bake in 325 degree oven for 45 minutes.

EDITH AMBURN
serves one of her pies.

Edith Amburn, lunchroom manager at Lowgap School, is a superb cook. She says she always serves this salad with ham or turkey. It's especially good around the holidays.

Applesauce- Cheese Salad

This is good with ham or turkey.

$\frac{1}{4}$ cup small red cinnamon candies
1 cup water
1 package (3 ounce) cherry gelatin
 $1\frac{1}{2}$ cups sweetened applesauce
1 package (8 ounce) cream cheese, softened
 $\frac{1}{2}$ cup nuts, chopped
 $\frac{1}{2}$ cup finely cut celery
 $\frac{1}{2}$ cup mayonnaise

In a saucepan combine candies and water; heat, stirring until candies are dissolved; then use to dissolve gelatin. Stir in applesauce. Pour half of mixture in loaf pan. Chill until firm. Blend together cream cheese, nuts and celery, then add mayonnaise. Spread cream cheese mixture over firm apple mixture. Pour on remaining apple mixture. Chill until firm. Unmold on salad greens. Makes 8 to 10 servings.

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Farm family likes mom's good cooking

Mrs. Davis Lawrence probably prepares more meals in a week than most housewives do in a month. She is the wife of a dairy farmer and mother of two daughters. A niece, Sandra, has made her home with Mr. and Mrs. Lawrence for nine years. Just recently the Lawrence family was named the 1977 Conservation Farm Family.

Mrs. Lawrence (Frances) says that she can do almost any chore on the farm but most of all she likes cooking. "I especially enjoy cooking my husband's favorite meals," she added with a twinkle in her eyes.

Mrs. Lawrence asked her family to help choose their favorite foods that she prepares. They selected Chicken and Dumplings, Chicken Pie, Squash Casserole, Apple Pie, Peach Crumble Pie, Strawberry Salad, Sour Cream Orange Cake, Angel Food Delight Cake, Devils Food Cake, Snickerdoodles and Dinner Rolls. Today she shares some of

these recipes with our readers. They are bound to be good.

Chicken and Dumplings

1 3-pound chicken, cut in pieces
1 medium onion, halved
2 stalks celery
1 tablespoon salt (or to taste)
¼ teaspoon pepper
About 6 cups water

Place chicken, onion, salt and pepper, onions, in large kettle; add enough water to cover. Simmer until chicken is tender, about 1 hour. Remove meat from bones. If necessary add milk to broth to measure six cups. Return meat to broth and bring to boil. Drop dumplings into boiling broth. Cover tightly, reduce heat and simmer 15 to 20 minutes. Serve hot. Makes about 6 servings.

Dumplings

2 cups self rising flour
1 teaspoon thyme
¼ cup shortening
½ to two thirds cup milk

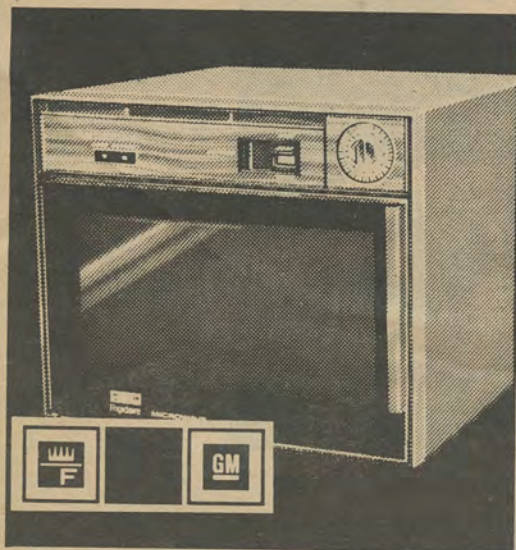
Sift together flour and thyme. Cut shortening into flour until mixture resembles coarse crumbs. Stir in enough milk to make a soft dough. Turn onto lightly floured surface and knead gently for 30 seconds. Roll to a rectangle ⅛ inch thick. With pastry wheel or sharp knife, cut into strips ½ x 4 inches. Drop strips into boiling broth.

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FRANCES LAWRENCE always has a wide variety of meats and vegetables for her family to enjoy.

"I have tried all kinds of chocolate cake recipes but the family always asks for my 'Old-Fashioned Devil's Food Cake.' This is a recipe I have used since we were first married. It's even better the day after it is made," Frances noted.

Devil's Food Cake

2¼ cup flour
2 teaspoons soda
½ teaspoon salt
½ cup butter
2½ cups brown sugar (1 box)
3 eggs
3-1 oz. squares chocolate (semi-sweet)
½ cup buttermilk
2 teaspoons vanilla
1 cup boiling water

Cream butter and sugar. Add unbeaten eggs one at a time, beating hard between each one. Melt chocolate over double boiler. Add to batter. Sift together dry ingredients and add alternately with milk. Add vanilla and boiling water. Bake in layers at 350 degrees for 25 to 30 minutes.

Use a Seven Minute Frosting between layers and on outside of cake.

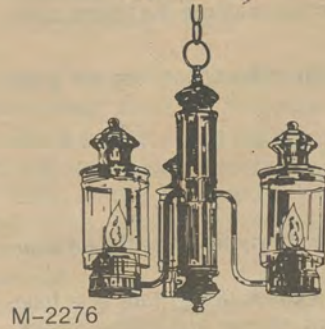
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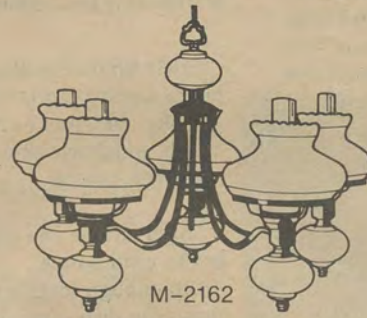
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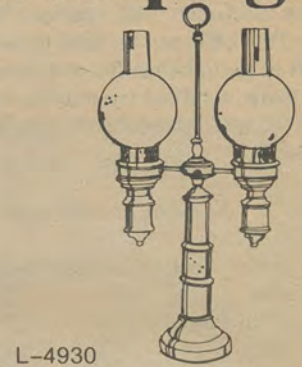
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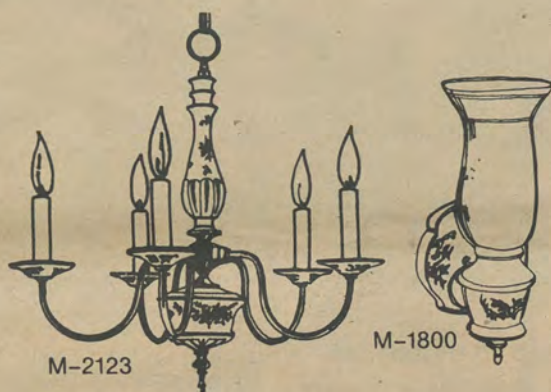
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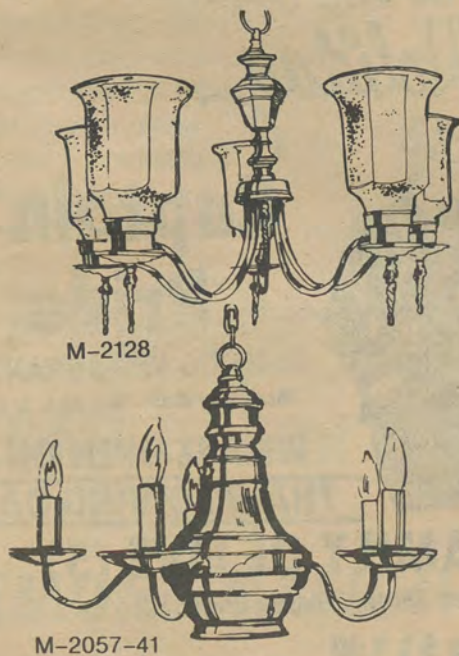
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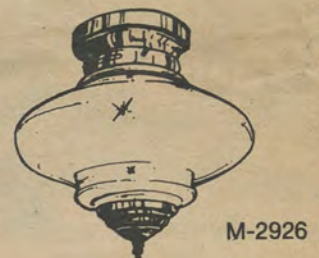
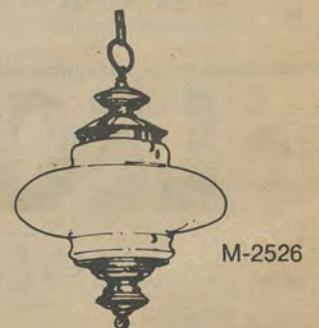
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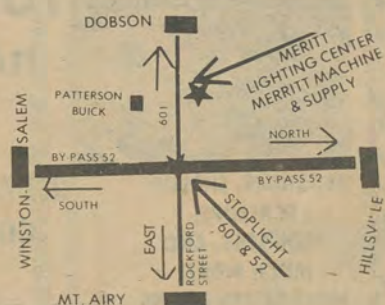


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Mexican dishes are Polly Harold's favorite

Polly Harold lived in New Mexico during the early 1960's and during that time she loved cooking Mexican foods. She is often found in her kitchen concocting some of her favorite recipes that she brought home.

Her Enchilada Casserole is a favorite with her family and neighbors. They are always commenting on Polly's good food.

She uses a basic chili recipe for the Enchilada Casserole. This chili can be used on hot dogs or you may add 1 quart of pinto beans for chili beans. For Tacos, use canned or frozen tortillas (round thin cakes of unleavened cornmeal) fill with lettuce, onions, tomatoes, cheese and chile sauce.

Basic Chili Recipe

2½ lbs. ground beef or ground chuck
½ tsp. sugar
garlic salt (to taste)
salt (to taste)
pepper (to taste)
1 pkg. Chili-Quick (or Chili seasoning)
2 cans taco sauce (or 1 can Enchilada Sauce)

Fry ground beef in large skillet or heavy pan (you may need to add a small amount of shortening). Add salts and

pepper. Cook until pink leaves meat. Add Chili-Quick. Mash into meat until all lumps are dissolved. Add 2½ cups water and 2 cans Taco Sauce. Add sugar. Simmer for about 10 minutes on medium heat.

Enchilada Casserole

Polly noted that she always uses Old El Paso corn tortillas for this casserole or you may use the frozen ones.

Make chili according to above directions, but add pinto beans before simmering.

1 pkg. tortillas or 1 can
1 lb. longhorn cheese
3 large onions

Shred cheese and chop onion fairly fine. Lay the tortillas in the chili sauce.

Dip enough tortillas out to cover the bottom of a long casserole dish. Sprinkle some cheese and onions on tortillas. Add some of the chili mixture. Top with another layer of tortillas, etc. until stacked 3 deep. It doesn't matter if the tortillas are overlapped as long as you get them all in. Pour some of the remaining chili sauce on top and cover with shredded cheese.

Bake in 400 degree oven until it bubbles.



POLLY HAROLD adds excitement to her family menu by preparing an Enchilada Casserole.

Energy in kitchen

—Remember that foods cook faster in saucepans that are covered, so keep those lids on and make sure they are tight-fitting.

—When braising and cooking meat in liquid, keep pans covered, to retain heat and moisture.

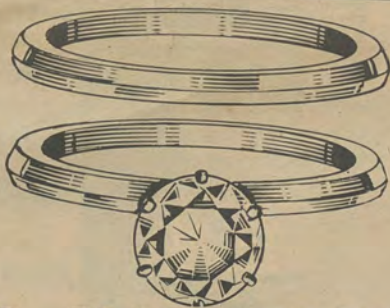
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.95-1.15	G-I	VS1	\$2200-\$5670	\$4470 ⁰⁰
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1½ Carats	G-I	SI	\$2500 ⁰⁰ Ring	
1½ Carats	G-I	VS1	\$3000 ⁰⁰ Ring	
1½ Carats	G-I	VVS2	\$4500 ⁰⁰ Ring	
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Alice Cockerham-the famous breadmaker

Mrs. Cockerham loves cooking but most of all she likes her breadmaking. She has taught classes in breadmaking at Surry Community College for about five years now and she even teaches at her home. So often she tells her students, "Now don't be afraid to work with the dough, just get in it and enjoy it."

For 30 some years Mrs. Cockerham has been filling bread and cake orders for the summer residents at Roaring Gap. She had baked a cake for a friend in Elkin who in turn told the folks at Roaring Gap about her good cooking. Since then Mrs. Cockerham has stayed busy keeping bread and cakes in their homes during vacation time.

"It is just wonderful meeting so many different people. This is one of the great joys of cooking. You get to meet and make so many dear friends," the genial Mrs. Cockerham noted.

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Yeast Bread

- 7 cups plain flour
- 2 cups milk
- 2 tablespoons sugar
- 2 tablespoons lard or Crisco
- 1 tablespoon salt
- 1 package yeast
- ¼ cup warm water

Scald milk to lukewarm; add sugar, melted shortening, and salt. Soak the yeast in ¼ cup warm water (not hot) with 1 teaspoon sugar while you are mixing above ingredients. Then beat in well 5 cups of flour. Add a little more flour if dough is sticky. Turn out on floured cloth and knead well. Place in a greased bowl and leave in a warm place to rise covered with a cloth. When double in size, shape as desired. This will make 1 loaf and rolls according to the size of your loaf. Let rise again until double in size and bake 400 degrees for ten minutes.

Loaf 400 degrees for ten minutes, reduce heat to 350 degrees for 30 minutes. The time depends on the size of your loaves.

Once you master this, you are on the way to keeping your husband.

Honey Whole Wheat Bread

- 2½ cups warm water
- 1 package yeast
- 3 Tablespoons shortening
- ¼ cup honey
- 2 cups whole wheat flour
- ¼ cup instant potatoes (see note)
- ¼ cup instant dry milk
- 1 Tablespoon salt
- 3 to 4 cups white flour (plain)

Combine ¼ cup water and yeast in bowl; stir to dissolve. Melt shortening; remove from heat, add 2¼ cups water and honey. Mix whole wheat flour, instant potatoes, dry milk, and salt. Add to water mixture. Beat until smooth; add yeast and beat

again. Mix in enough white flour to make a dough that cleans the pan.

Cover. Let rise in warm place 1 to 1½ hours. Punch down dough. Divide into loaves or loaf and rolls. Place in greased pans and brush with melted fat. Cover. Let rise until double. Bake in hot oven about 45 minutes. Remove from pans. Cool.

Note: You may use 1 cup mashed potatoes instead of instant mashed.



MRS. ALICE COCKERHAM tempts everyone with her homemade breads.

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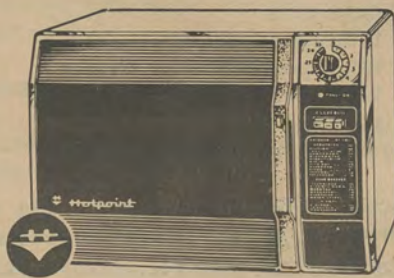
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PILOT MOUNTAIN FOLKS Mr. and Mrs. Gray Fulk enjoy a breakfast of buckwheat cakes and sausage.

A happy breakfast

Nothing can be better on a cold winter morning than a breakfast of buckwheat cakes. These are original recipes used at Mabry Mill.

Mabry Mill Buckwheat Cakes

2 cups buckwheat flour
1 cup white plain flour
3 teaspoons salt
one-third cup sugar
½ cake compressed yeast
1 qt. warm water

Blend buckwheat flour and white plain flour. Dissolve yeast in warm water. Make the batter, add ½ cup of Wesson oil, and let set at room temperature for 1 hour. Then place the mixture in refrigerator overnight. When used, add small amount of soda to portion to be used in the morning to lighten the sourness of the yeast (if desired).

Old Fashion Buckwheat Cakes

1 cake yeast
1 egg
1 teaspoon salt
Buckwheat flour needed

Dissolve yeast in one cup of lukewarm water. Pour into mixing bowl, add flour and water until you have the desired amount. Beat well. Set where warm to rise over night. The next morning break an egg into this and add enough salt to season, thin with sweet milk, beat real hard for several minutes, fry on greased griddle. Leave about one cup full of this mixture in a bowl to start your cakes next night.



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Tempting pies, cakes and pastries

Barbara Eastridge of Meadows of Dan, Va., shares her recipe for Shredded Apple Pie. It is one of the most delicious apple pie recipes to be found.

Shredded Apple Pie

5 medium apples
1 9-in. unbaked pie shell
1 cup sugar
½ tsp. nutmeg
2 tbsp. margarine melted
½ tsp. cinnamon
½ cup orange juice
juice and grated rind of ½ lemon

Pare apples and grate on coarse side of grater; fill pie shell. Mix sugar, flour, nutmeg, butter and cinnamon in a saucepan. Stir in orange and lemon juice and grated rind, heat and stir until sugar is dissolved. Cool slightly; pour over apples.

Topping:
½ cup sugar
one-third cup chopped pecans
¾ cup flour
one-third cup margarine

Combine sugar, nuts and flour; cut in butter until crumbly. Sprinkle over top of apples. Bake at 400 degrees for 5 minutes; reduce temperature to 350 and bake 30 minutes longer or until done. Cool.

Chocolate

Pound Cake

Betty Hiatt highly recommends this dessert. She says if there is any left over (which is doubtful) cover with air-tight lid and refrigerate. Some folks like it even better after it has been cooled.

½ pound butter (2 sticks)
½ cup Crisco
3 cups sugar
5 eggs
3 cups plain flour
¼ teaspoon salt
½ teaspoon baking powder
½ cup cocoa
¼ cup milk
1 teaspoon vanilla

Cream butter, Crisco and sugar. Add 1 egg at

a time creaming well after each addition. (This usually takes 25 minutes and is the secret for a delicious cake.) Combine flour, salt, baking powder and cocoa. Add to above ingredients, alternating with milk. Add vanilla. Grease and flour pan. Bake 1-1½ hours at 325 or 350 degree oven.

Elaine Whitaker served these delicious "Melt-Aways" to a group of ladies and they each requested the recipe. They are absolutely delicious for a morning coffee or brunch.

Melt-Aways

Pastry:
1 12 oz. package cottage cheese

1½ cup butter (not margarine)
4 cups plain flour

Topping:

1 cup butter, melted
1½ cup brown sugar
2 cups chopped pecans
1½ cup sugar
2 teaspoons cinnamon
1 egg, beaten
2 tablespoons water

Blend together cottage cheese, butter, and flour with pastry blender. Divide into 6 portions. Wrap each portion in plastic wrap and chill several hours or overnight. Roll out each portion and spread generously with melted butter.

Combine sugars and pecans and cinnamon and sprinkle over rolled out pastry. Cut each portion into 12 crescent shapes. Roll up. Brush

with egg wash made of a beaten egg and water. Bake at 400 degrees about 20 minutes. Makes 72 melt-aways.



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Good country cooking served at Brown home

The aroma of good country cooking often fills the air at "Brown's Spring" located in the Ladonia Community. It is a popular gathering place for folks in the community.

Elva and Claude Brown own the picnic area located just a short distance from their home on Raven Knob Road.

These are some of Elva's favorite recipes.

Old-Fashioned Chicken Pie

1 stewing hen, cut up
5 cups water
1 teaspoon salt
1 stick margarine
1 quart milk
2 tablespoons flour
dash black pepper
1 biscuit recipe

Cook chicken in salt water until tender. Remove from broth. Remove the skin and meat from bones. Cut meat in medium pieces and put in large oven pan.

Add margarine, pepper and milk to broth. Mix flour in $\frac{1}{2}$ cup milk and add to mixture. Let come to boil and pour over chicken.

Mix biscuits. Roll a little thinner than for regular biscuits. Place over chicken and bake 450 degrees until biscuits are done.

Sugar Cookies

(This is Mrs. Brown's favorite cookie recipe.)

$1\frac{1}{2}$ cups flour
 $\frac{3}{4}$ cup sugar
 $\frac{1}{2}$ teaspoon baking powder
 $\frac{1}{2}$ teaspoon salt
 $\frac{1}{2}$ cup butter
1 egg
 $\frac{1}{2}$ teaspoon vanilla

Mix well with fork. Roll thin on floured board and cut. You may decorate with nuts or raisins. Bake 10 minutes in moderate oven (350 degrees).



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ELVA BROWN serves old-fashioned chicken pie.

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Tempting refreshments brighten a party setting

Get togethers built around a theme with appropriate decorations and activities can add a whole new dimension. Cindy Joyce, president of the Mount Airy Jaycettes, proved this recently when she entertained members of the organization with a party she called, "Daiquiris and Dessert."

Pink Squirrel Fondue

1 7,9 or 10-ounce jar of marshmallow cream
3T. cream d'almond
1T. white cream de cacao

Combine ingredients over low heat until well blended. Serve in fondue pot with dippers.

Dippers:

Pineapple chunks, whole strawberries, cake squares, pecan halves, banana slices.

Cindy says the recipe for Mocho Brownie Torte came from her sister, Mrs. Suzette Williams of Maiden.

Mocha Brownie Torte

1 pkg. Brownie Mix
¼ cup water
2 eggs
½ c. chopped nuts
3 cups frozen whipped topping
1 tablespoon instant coffee
Shaved Chocolate

Heat oven to 350 degrees. Grease and flour 2 layer pans, 9 x 1½ inches. Blend dry brownie mix, water and eggs. Stir in nuts. Spread in pans. Bake 20 minutes. Cool 5 minutes in pans; remove from pans and cool completely on wire racks. Split cake layers to form 4 layers. Add instant coffee to whipped topping. Spread topping between cake layers and on top of cake. Top with shaved chocolate. Chill at least one hour. 10-12 servings.



NANCY STONE samples Pink Squirrel Fondue.

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Junior Women share recipes from their club

The Mount Airy Junior Woman's Club celebrated their 30th anniversary with a luncheon and lots of good food. Dishes were prepared from the club's cookbook. Be sure to try these.

Gourmet Green Bean Bake

2 pkgs. frozen green beans (or 1 qt. canned green beans)
1 can cream of mushroom soup
1-3 cup milk
1 tsp. soy sauce

Dash of pepper
1 can (3½ oz.) French fried onions

Cook and drain green beans. In a quart casserole dish, blend soup, milk, soy sauce, and pepper until smooth; stir in beans, and one-half of the onions. Bake at 350 degrees for 25 minutes or until hot. Top with remaining onions. Bake 5 minutes longer. Serves 6.

Blueberry Salad

2 pkg. grape gelatin

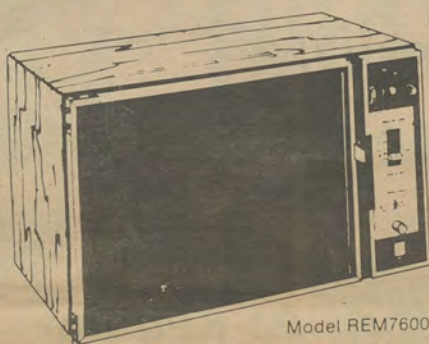
2 cups boiling water
1 No. 2 can crushed pineapple, undrained
1 1-lb. can blueberry pie filling

Dissolve gelatin in boiling water. Add pineapple and pie filling. Pour into oblong pan. Chill until congealed.

Top with:
8-oz. pkg. cream cheese, softened
½ pint sour cream
½ cup sugar
1 tsp. vanilla

Cream together and spread on congealed salad. Sprinkle with chopped pecans if desired. Chill and serve.

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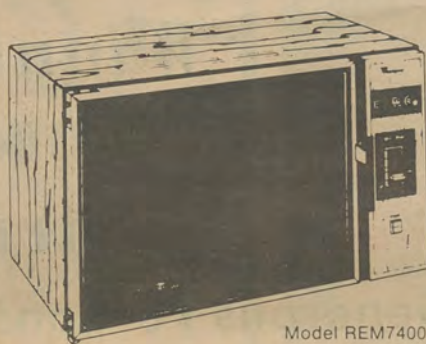
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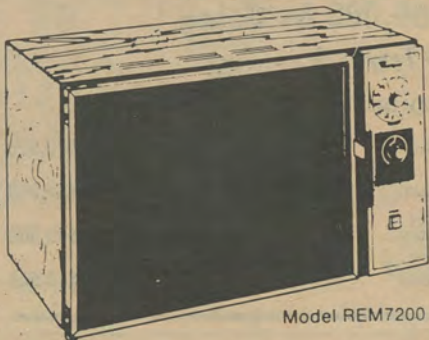
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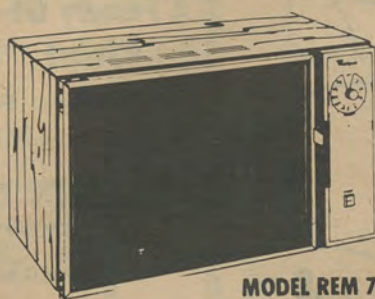
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Peach-Glazed Chicken

2½-3 lb. broiler-fryer, cut up
16 ounce can peach halves
2 tbsp. lemon juice
2 tbsp. soy sauce
3 tbsp. butter or margarine
1 tbsp. cornstarch

Arrange chicken in 13x9x2-inch pan. Sprinkle with a little salt and paprika. Drain peaches; reserve ½ cup syrup. Combine syrup, lemon juice, and soy. Set aside 4 peach halves; mash remaining. Add mashed peaches to syrup; drizzle over chicken. Dot with butter. Bake, uncovered, in 375 degree oven for 45 minutes, baste with sauce. Place peaches in pan; bake 15 min. more, basting often. Remove to platter; keep warm. Combine cornstarch and 2 tbsp. water; stir into pan juices. Cook and stir till thick; serve with chicken.

Quick Glazed Sweet Potatoes

Lola Frye is particularly fond of this recipe because it's so easy to prepare and yet delicious. This makes a delightful dish for carry out dinners also.

1 18-oz. can vacuum pack sweet potatoes

1 tablespoon orange flavored breakfast drink powder
¼ cup brown sugar
3 tablespoons butter or margarine
one-third cup water

In medium size skillet combine drink mix powder, brown sugar, butter and water. Cook and stir until bubbly. Add potatoes, cook uncovered over medium heat for about 10 minutes turning to glaze all sides of potatoes. Makes 4 servings.

Seafood featured at dinner party

A most delightful party was held in honor of Patricia Lynn Draughn and William Craig Lawson preceding their recent wedding. Craig's mother, Mrs. Forrest Lawson and his aunt and uncle, Mr. and Mrs. Joe Mason of Atlantic, were hosts for the occasion.

The party fare was quite unusual because most of the dishes featured fresh seafood that Joe brought up from the coast on Thursday. Mrs. Mason, the former Helen Stone of Mount Airy, came up earlier in the week to make preparations for the meal which was served in the fellowship hall of Calvary Baptist Church.

Following are several of Mrs. Mason's recipes for the party refreshments.

Crab Casserole

- 1 lb. crab meat
- 4 slices toast (cut fine)
- 1 cup milk
- ½ cup mayonnaise
- 2 teaspoons prepared mustard
- 1 tablespoon celery seed

- 1 medium green pepper, chopped fine
- ¾ stick margarine
- 2 tablespoons catsup
- Buttered bread crumbs

Mix all ingredients in bowl except buttered crumbs. Put in buttered casserole dish. Top with crumbs. Bake 30-35 minutes in 350 degree oven.

Shrimp Spread

- 2 cups cleaned boiled shrimp
- 2 to 4 tablespoons grated onion
- 1 teaspoon horseradish
- juice from ½ lemon
- 8 oz. cream cheese, softened
- approximately 4 tablespoons mayonnaise, or enough to spread easily
- Salt to taste

Put shrimp in blender, blend fine. Mix with remaining ingredients. Serve in pastry shells or spread on crackers.

CRAIG LAWSON and his wife, Patricia, were honored guests.

Guadalupe River

Pudding Cake

Oceale Bishop served this absolutely delicious dessert at a meeting and is now making its round. There has been a lot of interest in this recipe so add it to your collection.

- 1 stick margarine (melted)
- 1 cup chopped pecans
- 1 cup plain flour
- 1 8-oz. cream cheese (soft)
- 1 cup powdered sugar
- 1 9-oz. frozen whipped topping
- 1 4½-oz. pkg. instant chocolate pudding
- 1 3½-oz. pkg. instant vanilla pudding
- 2½ cups cold milk
- 1 large chocolate bar (grated)

Combine margarine, flour and chopped pecans for crust and press into bottom of 13x9" pan. Bake at 350 degrees for 20 minutes and cool.

Filling:

Blend cream cheese, powdered sugar and one cup Cool Whip. Spread over cooled crust.

Blend the pudding mixes together with milk until thick. Pour over cream cheese filling.

Top with remaining whipped topping.

Grate Chocolate bar over top. Chill until serving time.

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1 lg. can pineapple juice
1 qt. gingerale

Mix all ingredients. Add crushed ice and or an ice ring.

Christmas Punch

4 boxes cherry jello
4 large cans frozen orange juice
8 pints cranberry juice cocktail
4 small cans frozen lemonade mix
4 large cans pineapple juice
8 quarts ginger ale, chilled

Prepare Jello according to package directions. Dilute orange juice as directed. Then combine all ingredients except ginger ale. Add ginger ale as needed just before serving. Yield: 200 servings.

Tropical Punch

This is a colorful, refreshing punch that you will enjoy serving at a holiday open house or just when friends drop in. Freeze leftovers to serve later.

1 46-ounce can red Hawaiian fruit punch
1 6-ounce can frozen lemonade concentrate
1 6-ounce can frozen orange juice concentrate
1 6-ounce can frozen grape juice concentrate
6 cups cold water
1 large bottle ginger ale, chilled

Combine fruit punch, concentrates, and water. Pour into punch bowl; add ginger ale down the side of bowl. Yield: 30-35 servings.



SHARON REID serves holiday punch at an afternoon party.

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Delicious holiday hospitality recipes

During the year, Mrs. Ann Tyndall and Mrs. Brenda Rose have conducted many outstanding food demonstrations at the Surry County Agricultural Building. These are two recipes that are bound to be a hit for the holidays.

Creamy Chicken or Turkey Casserole

It's always nice to have a good recipe for using leftover chicken or turkey during the holidays. This recipe is good with either one and it's really quick.

2 cans whole green beans, cooked and drained
2 cans (10 3/4 oz. each) Condensed Cream of Chicken Soup



MRS. GRAY HALL of Dobson samples food.

one-third cup milk
1-2 cups leftover chicken or turkey
1 cup shredded cheese
1 can (1 1/2 oz.) potato sticks

In 2-quart shallow baking dish (12x8x2), arrange beans. Combine soup, milk, chicken and cheese; pour over beans. Bake at 350 degrees F. for 25 minutes or until hot; stir. Top with potato sticks; bake 5 minutes more. Makes 6 servings.

Brownie Cheesecake

Here's a variation of the elegant cheesecake dessert. Using a cake mix makes it extra-quick, and the chocolate makes it extra-good. This will surely be a family favorite. (Don't count the calories.)

1 package german chocolate cake mix
1/2 cup shredded coconut
one-third cup butter or margarine, softened
1 egg
2 packages (8 oz. each) cream cheese, softened
2 eggs
3/4 cup sugar
2 teaspoons vanilla
2 cups dairy sour cream

1/4 cup sugar
1 tablespoon vanilla

Heat oven to 350 degrees. In large mixer bowl, blend cake mix, coconut, butter and one egg on low speed until mixture is crumbly. Press very lightly in ungreased baking pan, 13x8x2 inches. Beat cream cheese, 2 eggs, 3/4 cup sugar and 2 teaspoons vanilla until smooth and fluffy. Spread over cake mixture. Bake 20 to 25 min. Mix sour cream, 1/4 cup sugar and 1 tablespoon vanilla until smooth. Spread over cheesecake. Cool. Refrigerate at least 8 hours. Serves 20.

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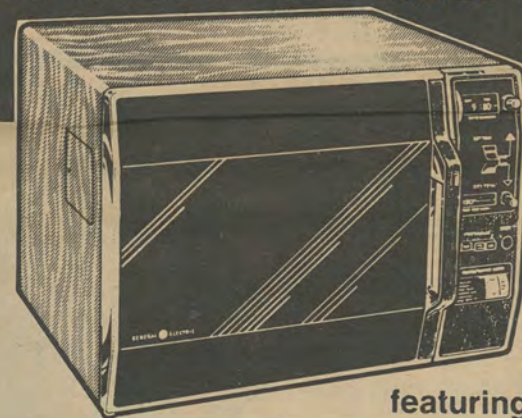
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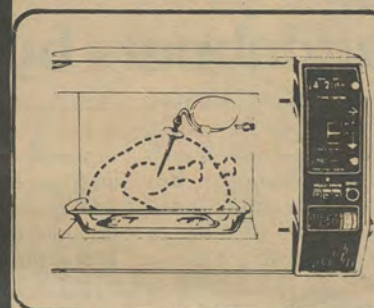
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Two cooks pass along recipes for bread and cake

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Polly Parker carried this break to a homecoming and it did a disappearing act. Everyone wanted to taste it. The bread was named such because you pull it apart instead of cutting it. She cautioned that you need to let it get really golden brown.

Monkey Bread

2 sticks margarine
1 cup milk, scalded and cooled
2 eggs, well beaten
1 package dry yeast dissolved in 1/4 cup warm water
4 cups flour, plain
1 teaspoon salt
2 tablespoons sugar

Melt 1 stick margarine. Combine with milk, eggs, sugar, salt and yeast that has been dissolved in warm water. Mix in large bowl of electric mixer. Beat

in 2 cups flour. By hand mix in remaining two cups of flour. Cover and refrigerate overnight. Next day on a floured board roll dough 1/2 inch thick. Cut in 2 inch squares.

Melt 1 stick of margarine and dip each square in melted margarine. Arrange in Bundt pan. Cover and let rise exactly 2 hours. Bake in 400 degree oven 20 to 30 minutes or until golden brown.

Pig Pickin'

Cake

Pansy Wood says that making this cake is so simple and yet delicious. It is a delightful dessert that receives many compliments. It should be refrigerated.

1 box Duncan Hines Butter Cake Mix
1 11-oz. can mandarin oranges with juice
1/2 cup oil
4 eggs
Mix the above and bake in 350 degree oven 15-20 minutes. Makes three layers.

Icing:
1 large Cool Whip. Mix with package vanilla instant pudding. Add

large can crushed pineapple with juice. Spread between layers and on top of cake.



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Microwave cooking is fun, easy and so quick

Kathy Johnson presented a program on Microwave Cooking to the Beulah Extension Homemakers Club recently and because she made such a delightful presentation the company representatives asked her to give a demonstration at the Winston-Salem Fair.



KATHY JOHNSON shows how simple microwave cooking can be.

Remember these recipes are for Microwave cooking, Kathy says that standard recipes can be adapted by changing the time to $\frac{1}{4}$ or less. "It's always better to cook a shorter time then check and bake a little longer if needed," she cautioned.

Kathy makes this vegetable soup from her own personal recipe. Directions are for microwave cooking.

Quick Vegetable Soup (Recipe for microwave oven.)

- $\frac{1}{2}$ to 1 lb. ground beef
- $\frac{1}{2}$ pt. corn
- $\frac{1}{2}$ pt. beans (any kind)
- 1 small onion diced
- 1 stalk celery diced
- 5 medium potatoes (peeled and diced)
- 1 Tablespoon chopped chives
- 1 Tablespoon parsley flakes
- Salt and pepper to taste
- 1 quart tomato juice
- 1 pt. canned tomatoes
- 2 cups water
- $\frac{1}{2}$ cup milk

Mix potatoes, beans, corn, onion and celery, add 1 cup water and pour in large ceramic or glass dish and cook in microwave oven for 10 minutes; stirring half way thru cooking time.

Crumble ground beef into glass dish and cook $3\frac{1}{2}$ minutes.

Remove from oven and drain off grease. Add beef to vegetable mixture with chives and parsley and salt and pepper, tomatoes and tomato juice. Place in microwave oven and cook for 10 to 15 minutes, stirring every 5 minutes.

Makes about 5 quarts soup.

Cooked Apples

- 5 cups sliced apples
- $\frac{1}{2}$ cup water
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ cup firmly packed brown sugar
- $\frac{1}{2}$ cup butter
- Allspice (optional)

Place apples with water in 2 quart glass dish. Combine sugars and cut in butter until mixture is crumbly. Sprinkle over apples evenly and then sprinkle with allspice.

Bake in microwave oven 15 minutes turning dish quarter-turn every 4 minutes.

Breakfast Ring

- $\frac{1}{2}$ cup chopped nuts
- one-third cup firmly packed brown sugar
- 4 tablespoons butter
- 1 tablespoon water
- $\frac{1}{2}$ teaspoon cinnamon
- 1 tablespoon dark corn syrup
- 10 refrigerator biscuits.

Cook the following 2 minutes:

Combine sugar butter, water, cinnamon and corn syrup in a $1\frac{1}{2}$ quart round baking dish with a smooth water glass or tumbler placed upright in center of dish.

Cut each biscuit into fourths and stir into sugar mixture, coating each piece.

Cook in microwave oven 3 to 5 minutes turning dish quarter turn every minute. Let stand 2 minutes. Invert on platter and serve immediately.

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Try Mrs. Bryson's treats to herald the holidays

Mrs. J.L. Bryson, Jr., is well-known throughout the area for her delicious holiday recipes. Her refreshments have won wide acclaim. Following are a few recipes from her collection of holiday goodies.

Tiny Cheese Biscuits

(May be prepared ahead of time)

1 pound sharp Cheddar cheese, shredded

1 pound butter or margarine, softened
4½ cups all-purpose flour

½ teaspoon salt
1 teaspoon cayenne pepper (use less if you aren't a pepper fancier)

Working with hands or electric mixer, blend cheese and butter into sifted dry ingredients until smooth. Pat or roll out on floured surface to about one third inch

thickness. Cut with inside of doughnut cutter or any other small cutter. (The cutter is stubborn about turning loose of the dough. To avoid this, dip cutter frequently into cold water.) Place about ½ inch apart on ungreased pan and bake at 325 degrees for about 15 minutes. Do not allow biscuits to brown; it's easy to overbake them. Store in airtight tin, placing waxed paper between layers. Freeze beautifully; thaw in closed tin. Yield: about 125.

Orange Balls

1 stick margarine
1 box XXX sugar sifted
1 6-oz. frozen orange juice concentrate
3 cups vanilla wafer crumbs
1 7-oz. can angel coconut

Cream margarine, add sugar and orange juice. Make balls size of pecan and roll in coconut or finely chopped pecans. These freeze well. Makes 4 dozen.

My Mother's Fruitcake Cookies

7 cups pecans
1 cup black walnuts
6 slices candied pineapple (green)
2 cups red cherries (candied)
2 cups dates
1 box white raisins
1 cup butter or Crisco
3 eggs
1 cup brown sugar
3 cups plain flour
1 teaspoon cinnamon
1 teaspoon nutmeg
½ cup white milk
2 tablespoons vanilla or cherry flavoring
1 teaspoon soda

Cream butter and sugar, add eggs, flour and soda, cinnamon and nutmeg mixture alternately with milk and flavoring. Chop or dice nuts and fruits. Add fruit and nuts and mix well—drop on cookie sheet and bake 20 minutes at 300 degrees.

Spiced Nuts

2 tablespoons cold water

1 egg white (slightly beaten)
½ cup sugar
2 cups pecan halves
¼ teaspoon cinnamon
¼ teaspoon cloves
¼ teaspoon ginger
½ teaspoon salt

Add water to egg white, then add sugar, cinnamon, cloves, allspice, and salt, mixing well. Let stand until sugar is dissolved (about 15 minutes). Dip the nuts in the mixture—spread on cookie sheet, placing the flat side of the nut down. Bake in a very slow oven 250 degrees until golden (about 1 hour).

Crunchy Cheese Biscuits

½ cup butter or margarine, softened
1 cup all-purpose flour, measured before sifting
1 cup shredded sharp Cheddar cheese softened
½ teaspoon salt
Tabasco and Worcestershire sauce to taste
1 cup rice cereal bits

Blend all ingredients except cereal bits by hand in a bowl until thoroughly mixed. Work in cereal bits. Pinch off into tiny balls about the and bake at 325 degrees for about 10 minutes or until faintly colored. Yield: about 48.



MRS. J.L. BRYSON shares her holiday recipes.

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Henry Leach-the cake baker

A friend asked Henry Leach just recently, "Why don't you come by to visit me. We'll sit awhile and have a long chat?" Henry's reply was, "I would love to but I just don't have time for such as that."

And Henry was just as sincere as he could be with that statement. A visit to his home would explain why. He is always busy in his kitchen baking cakes.

This 78-year-old gentleman can work circles around you. In fact I had to slow him down a little in order to get his picture. He was sifting flour, pouring milk, entertaining with his delightful jokes, opening a soft drink and filing through his favorite recipes.

Coconut Pound Cake

½ cup butter
½ cup Crisco
3 cups sugar
5 eggs
1 cup milk
1 teaspoon vanilla
1 teaspoon coconut extract
1 cup Angel Flake coconut
2 cups plain flour
1 cup self-rising flour

Cream butter, Crisco and sugar together. Add eggs one at a time beating well after each addition. Sift flour and add to creamed mixture alternately with milk. Add vanilla, coconut extract, one cup coconut. Mix well and bake 1 hour and 20 minutes in 325 degree oven or until test done with straw.

Vanilla Frosting

¼ cup Crisco
½ teaspoon salt
2 teaspoons vanilla
3 cups 10X sugar
¼ cup milk

In a bowl, mix Crisco, salt and vanilla and about 1/3 sugar. Add milk and remaining sugar alternately. Mix until smooth and creamy. Add more sugar to thicken or more milk to thin frosting if needed for good spreading consistency. Sprinkle a little coconut over cake.



78-YEAR OLD HENRY LEACH likes stirring up cakes at his home on Hadley Street.

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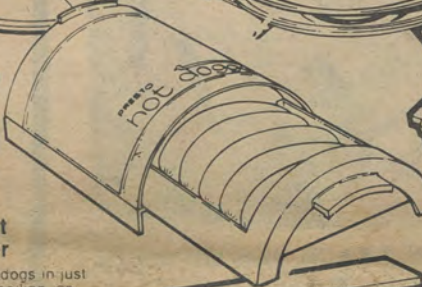
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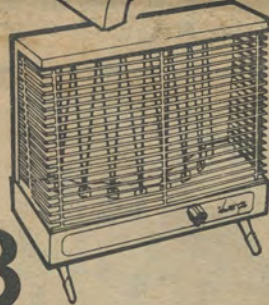
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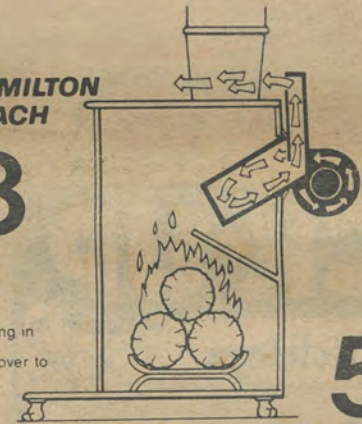
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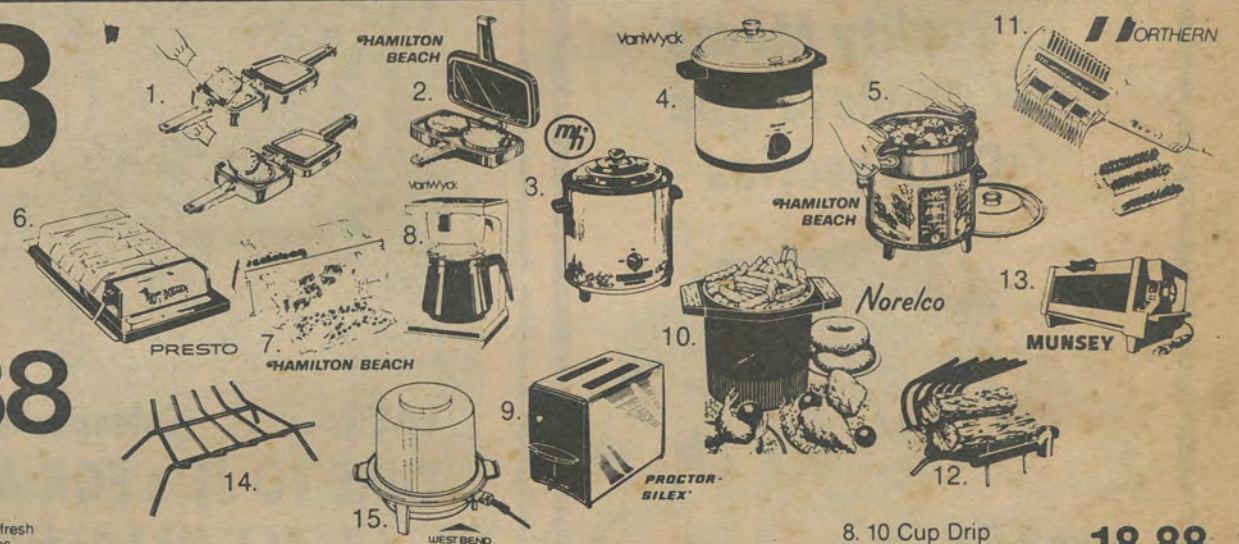


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