



Jolly Elders
Janesville, U.S.A.
1996

Expression of Appreciation

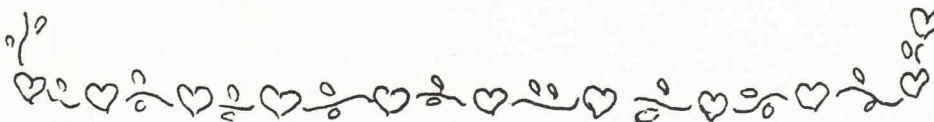
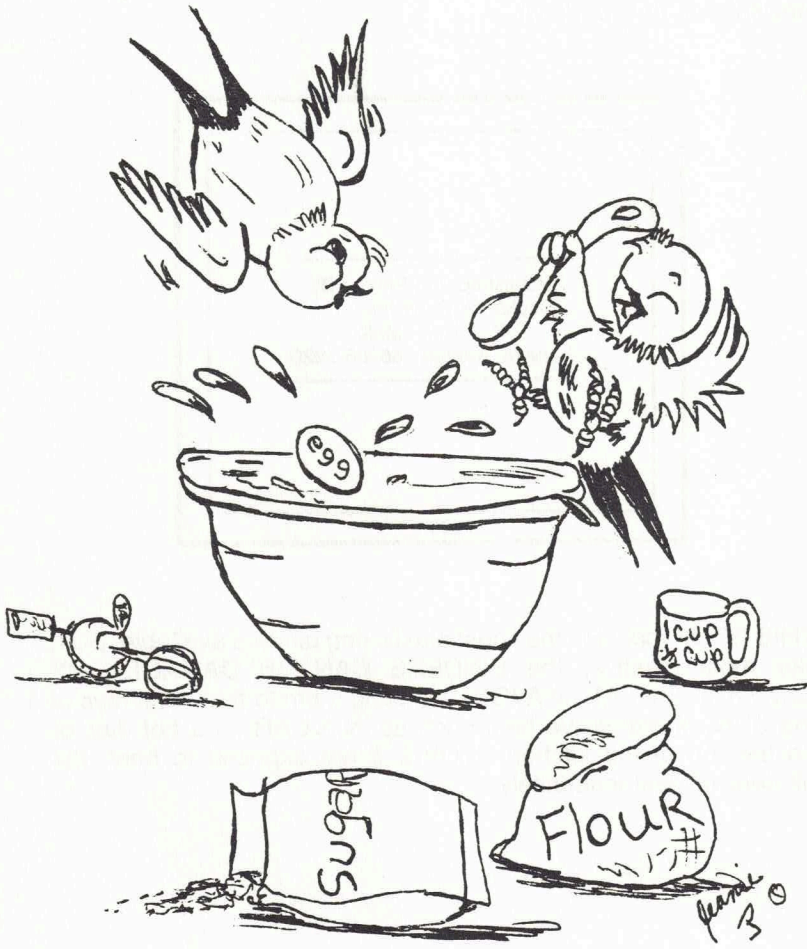
This book is dedicated to the memory of Bill “Jolly” Jeter, the first president of Jolly Elders and to all those who over the years have worked so hard to keep the club going. The Jolly Elders was formed in 1983 in Janesville, California.

Cookbook Committee

Bertha Conrad

Edith Summers

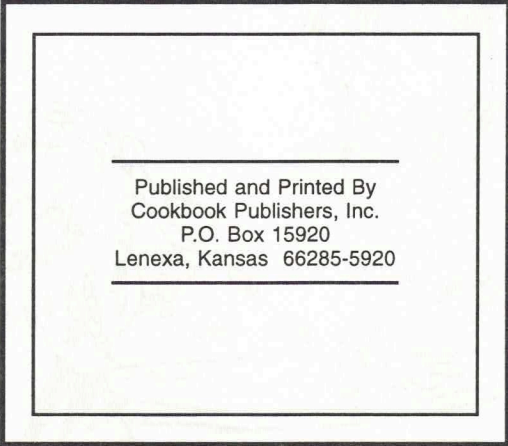
Many, many thanks to Jeanie Pruett for drawing our cover and dividers and to Bertha Conrad, the driving force behind this book. Thanks to all those who contributed their favorite recipes.



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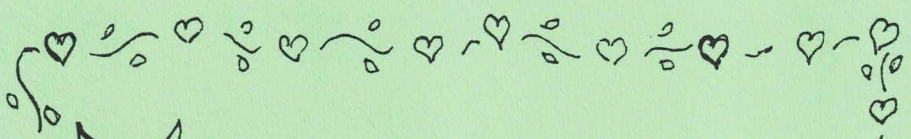
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2462-96 FAVORITE RECIPES

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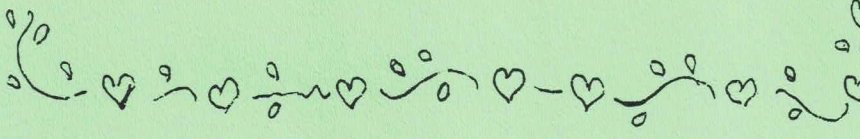
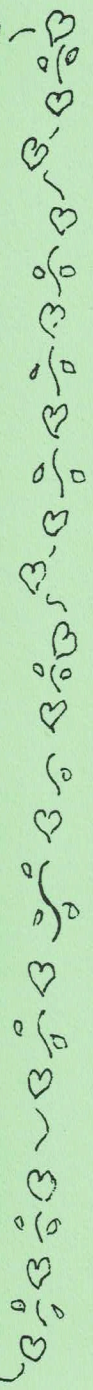
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Salads



Jeanie ©
P





SALADS

CRAB ASPIC SALAD

1 pkg. lemon jello
1 c. hot water
1 can hot sauce
Salt

1 can lemon juice
1 can crab
½ c. diced celery
A little grated onion

Alva and Hilda Bennett

CRAB SALAD

1 small pkg. lemon jello
1 c. hot water
1 small can tomato sauce
1 Tbsp. vinegar

1 small can crabmeat
½ green pepper, chopped
5 stalks celery, chopped
6 green onions, chopped

Make in glass dish or plastic mold.

Irma McAtee

TANGY SHRIMP SALAD

1 pkg. lemon jello
2½ c. boiling water
½ c. chopped celery
1 (15 oz.) can tomato sauce
½ c. sliced green olives

½ tsp. salt
Dash of Tabasco
Dash of pepper
1 to 2 c. shrimp

Dissolve gelatin in water. Blend in remaining ingredients. Pour in mold. Chill until firm. Serve on greens.

Bertha Conrad

SHRIMP PEA SALAD

1 (16 oz.) pkg. petite frozen peas
½ lb. shrimp, cooked

½ large purple onion
½ c. mayonnaise

Drain peas and pat dry. Cut shrimp into pieces after shelled and deveined. Finely chop onion. Place the preceding ingredients in bowl; add mayonnaise and mix thoroughly. Put on lettuce to serve if desired.

Daisie Fain

FIVE INGREDIENT POTATO SALAD

About 5 lb. cooked and diced small potatoes
1 large onion, diced small
8 to 10 hard-boiled eggs, cooled and diced up

About 2 to 3 c. diced celery
Best Foods mayonnaise only
(enough to mix all together, about 1½ to 2 c.)

Mix all together and salt to taste. Refrigerate until cold and serve.

Edna Guthrie

BACON MAC SALAD

- | | |
|---------------------------------|-----------------|
| 1 (7¼ oz.) macaroni and cheese | ⅔ c. mayonnaise |
| 6 cooked bacon slices, crumbled | Green peppers |
| 4 hard cooked eggs | |

Prepare dinner as directed. Add remaining ingredients; mix lightly. Chill. Add additional mayonnaise before serving if desired. Makes 4 to 6 servings.

Manu Fain

RICE-A-RONI SALAD

- | | |
|---|---------------------|
| 1 pkg. chicken Rice-A-Roni, cooked
as directed | 1 can mushroom bits |
| 4 green onions, chopped | 1 can shrimp |
| 1 bell pepper, diced | 1 c. mayonnaise |
| 1 jar artichoke hearts, sliced | Salt and pepper |

Chopped celery can be added.

Betty Winters Porter

ORIENTAL SALAD

- | | |
|---|-------------------|
| 1 (10 oz.) pkg. frozen peas, thawed
and drained | 2 c. bean sprouts |
| 1 (4 oz.) can water chestnuts,
drained and sliced thin | |

Dressing:

- | | |
|--|----------------------------------|
| ¼ c. sour cream | ½ tsp. curry powder |
| 1 tsp. milk | Dry roasted cashew nuts to taste |
| 1 Tbsp. fresh grated ginger or ½ tsp.
ground ginger | |

Mix peas, water chestnuts, and bean sprouts. In bowl, mix dressing ingredients well. Put into vegetable mixture. Toss until coated. Cover and chill at least 4 hours before serving.

Betty A. Porter

24 HOUR SALAD

- | | |
|--------------------------------|-----------------------|
| 1 egg | 1 c. drained oranges |
| 2 Tbsp. sugar | 1 c. seedless grapes |
| ½ c. heavy cream | 1 c. banana |
| 12 marshmallows | 8 maraschino cherries |
| 1 c. drained pineapple tidbits | ½ c. almonds |

In a double boiler, beat an egg with a fork. Stir in the lemon juice and salt and cook, stirring, over hot water for 5 minutes, or until mixture thickens. Add rest of ingredients.

Irma McAtee

COLORFUL BEET SALAD

- | | |
|--|------------------------------|
| 1/3 can shoestring beets | 1/2 c. chopped celery |
| 1 (3 oz.) pkg. raspberry Jell-O | 2 Tbsp. vinegar |
| 1 (8 oz.) can pineapple (crushed) | 1 c. cold water |

Drain liquid from pineapple, 3 tablespoons beet juice, and water to make 3/4 cup. Bring to a boil; add Jell-O and stir until dissolved. Add cold water and vinegar. Stir in beets, celery, and pineapple. Place in refrigerator until it starts to set, then pour into mold.

Effledia Escobar

SWEET AND SOUR CARROT SALAD

Combine in a large bowl:

- | | |
|---|----------------------|
| 2 lb. carrots, sliced and cooked | 1 bell pepper |
| 1 onion, sliced | |

Bring to boil and pour over carrot mixture:

- | | |
|--------------------------|-----------------------|
| 1 can tomato soup | 1 c. sugar |
| 1/2 c. oil | 3/4 c. vinegar |

Let stand in refrigerator overnight.

Gwen Sheldon

KOREAN SALAD (A big one!)

Dressing (make a day ahead if possible):

- | | |
|-----------------------|-------------------------------|
| 1 c. oil | 1/3 c. sugar |
| 1/4 c. vinegar | 1 medium onion, grated |
| 1/3 c. catsup | Salt to taste |

Combine dressing ingredients thoroughly.

Salad:

- | | |
|---|-----------------------------------|
| 1 lb. spinach | 1/2 lb. fresh bean sprouts |
| 1 (5 oz.) can water chestnuts, diced | 2 hard-boiled eggs, sieved |
| 8 slices bacon, fried crisp and crumbled | |

Wash and dry spinach; tear into bite-size pieces. Combine spinach with bean sprouts and water chestnuts. Toss vegetables with dressing (about *half* the dressing) and sprinkle salad with eggs and bacon. Drizzle dressing on just before serving or allow people to dress their own.

Half the dressing is quite adequate for this salad. Dressing is also great on fruit salads.

Amelia Semon

KELLY'S ORIENTAL SALAD

1 head cabbage, shredded
4 to 5 chopped green onions
2 oz. sliced almonds

2 pkg. Top Ramen noodles (chicken
flavored, uncooked), lightly
browned in salad oil

Dressing:

1 pkg. chicken seasoning from
noodles
1 tsp. salt
½ tsp. pepper

4 Tbsp. rice vinegar
½ c. oil
2 Tbsp. sesame seeds, toasted

Toss all ingredients together. Let set overnight.

Will keep several days in refrigerator.

BROCCOLI SALAD

2 large heads broccoli, cut in bite-
size pieces
¾ c. raisins

1 c. cashews
1 lb. bacon, fried and diced
(optional)

Dressing:

1 c. mayonnaise
½ c. sugar

2 Tbsp. vinegar

Put first ingredients in bowl. Mix dressing; add to broccoli mixture and mix.

Other nuts can be used, such as sunflower seeds, peanuts, almonds, etc.

Charlotte Hart

CAULIFLOWER-BROCCOLI SALAD

1 head cauliflower
1 head broccoli

½ lb. bacon, fried crisp

Mix together:

2 c. mayonnaise
⅓ c. sugar

⅓ c. Parmesan cheese
⅓ c. purple onion

Chill mayo mixture. Add to broccoli, cauliflower, and bacon ½ hour before serving.

Mary Lee

LEMON RICE SALAD

1 c. olive or vegetable oil
⅓ c. white wine vinegar
1 garlic clove, minced
1 to 2 tsp. grated lemon peel
2 tsp. sugar
1 tsp. Dijon mustard
½ tsp. salt
6 c. cooked long grain rice

2 c. cooked wild rice
2 c. diced, seeded cucumbers
⅔ c. thinly sliced green onions
¼ c. minced fresh parsley
¼ c. minced fresh basil or 1 Tbsp.
dried basil
½ tsp. pepper
½ c. chopped pecans, toasted

In a jar with tight-fitting lid, combine the first 7 ingredients; shake well. In a large bowl, combine long grain and wild rice; add dressing and toss. Cover and refrigerate overnight. Add cucumbers, green onions, parsley, basil, and pepper; mix well. Chill for 2 hours. Fold in pecans just before serving. Yields 16 to 18 servings.

Bob Semon

HOLIDAY VEGETABLE SALAD

- | | |
|--|---|
| ½ lb. bacon, browned and cut in pieces | 1 pkg. frozen peas, thawed |
| 1 small bunch broccoli flowers, cut in pieces | 1 c. chopped celery |
| 1 small head cauliflower flowers, cut in pieces | 1 c. chopped small red bell pepper |

Mix all together.

Dressing:

- | | |
|----------------------------|------------------------------------|
| 2 c. mayonnaise | 3 Tbsp. white vinegar |
| ¼ c. sugar | ¼ c. grated Parmesan cheese |
| ¼ tsp. black pepper | |

Combine all. Serves 6 to 12.

This is a very colorful salad high in vitamin C.

Hazel Lain

CARTER SALAD

- | | |
|--------------------------------|--------------------------------------|
| 1 lb. frozen green peas | 1 c. red-skin Spanish peanuts |
|--------------------------------|--------------------------------------|

Thaw peas about 1 hour in a bowl and add peanuts.

Add:

- | | |
|----------------------------------|---------------------------------|
| 1 c. celery, chopped | 1½ to 2 c. mayonnaise |
| ½ c. green onion, chopped | Salt and pepper to taste |

Add to preceding ingredients and mix well. Serve well chilled.

Mary Lee

24-HOUR SALAD

- | | |
|------------------------------------|------------------------|
| 1 medium head lettuce | 2 c. mayonnaise |
| 1 c. chopped onion | 1 Tbsp. sugar |
| 1 c. chopped celery | ½ tsp. salt |
| 1 c. sliced water chestnuts | ¼ tsp. pepper |
| 15 or 16 oz. frozen peas | |

Topping:

- | | |
|--|------------------------|
| 1 c. shredded Mozzarella cheese | Bacon bits |
| 1 c. grated Parmesan cheese | Chopped parsley |
| Tomatoes | |

Shred lettuce; place in bottom of 12x9 inch Pyrex dish. Spread chopped onion, celery, and water chestnuts over lettuce. Spread peas over the top, then 2 cups mayonnaise. Top with cheeses, then cut up tomatoes, chopped parsley, and bacon bits. Cover with Saran Wrap tightly; keep out air. Let set in the refrigerator for 24 hours.

Use ½ recipe for less people. Good for luncheons or dinners for 8.

Friends of Jolly Elders

24-HOUR SALAD

Place 4 cups shredded head lettuce evenly in a shallow 4 quart serving dish.

Distribute in even layers over lettuce:

- | | |
|--|--|
| 2/3 c. chopped parsley | 1 large carrot, shredded |
| 1 green or red bell pepper, diced | 1 zucchini, shredded |
| 2 c. medium chopped cauliflower (or broccoli) | 3 stalks celery, thinly diced |
| | 1 (10 oz.) pkg. frozen peas, thawed |

Dressing:

- | | |
|------------------------------|-------------------------------|
| 1 c. mayonnaise | 1 c. sour cream |
| 2 Tbsp. Dijon mustard | 1 tsp. rosemary leaves |
| 1 tsp. basil leaves | 1 tsp. oregano leaves |
| 1/2 tsp. pepper | 2 tsp. garlic salt |

Spread dressing evenly over top of vegetables.

Sprinkle on next:

- | | |
|----------------------------------|--|
| 2 1/2 c. shredded Cheddar | 1/2 c. thin-sliced green onions |
|----------------------------------|--|

Top with 1 pound fried bacon (crisp), crumbled. *Chill 24 hours. Enjoy.*

Amelia Semon

TACO SALAD

Fry until done:

- | | |
|-----------------------------|--------------------------------|
| 1 lb. hamburger meat | 1 medium onion, chopped |
|-----------------------------|--------------------------------|

Add 1 package taco seasoning. Mix. Drain and cool. Mix lettuce, chopped tomatoes, zucchini, and avocados. Add nacho chips, meat mixture, and Green Goddess dressing. *Good!*

Friends of Jolly Elders

KAREN JONES' FROG EYE SALAD

- | | |
|--|--|
| 1 c. sugar | 1 (20 oz.) can crushed pineapple, drained |
| 2 Tbsp. flour | 1 (9 oz.) whipped topping |
| 1/2 tsp. salt | 1 c. coconut (optional) |
| 1 3/4 c. pineapple juice | 1 c. miniature marshmallows |
| 2 eggs, beaten | 1 pkg. acini de pepe |
| 1 Tbsp. lemon juice | 3 (11 oz.) cans mandarin oranges, drained |
| 2 cans (20 oz.) pineapple chunks, drained | |

Cook acini de pepe according to directions on package. Cool to room temperature. Combine sugar, flour, and salt. Gradually stir in pineapple juice and eggs. Cook, stirring, until thickened. Add lemon juice. Combine egg mixture and acini de pepe. Mix thoroughly, but lightly. Refrigerate overnight. Add remaining ingredients; mix again.

Acini de pepe is a macaroni product. One (8 ounce) container of lemon yogurt may be added to whipped topping if desired. Salad may be refrigerated for as long as a week. Other fruits may be added if desired.

LIME AND LEMON JELLO WITH COTTAGE CHEESE

- | | |
|---|---|
| 1 pkg. lime jello | 1 (20 oz.) can crushed pineapple |
| 1 pkg. lemon jello | 1 c. Miracle Whip |
| 1½ c. boiling water | 1 can evaporated milk |
| 1 (16 oz.) small curd cottage cheese | ⅓ c. chopped walnuts |
| (1 tsp. horseradish can be added) | |

Mix first 3 ingredients until dissolved. Mix next 5 ingredients and add to jello; chill to set. Top with chopped walnuts.

Frances Blankenship

HAWAIIAN SALAD

- | | |
|------------------------------------|--------------------------|
| 1 pkg. lemon jello | 1 pkg. lime jello |
| 1 (8 oz.) pkg. cream cheese | 1 Tbsp. milk |

Dissolve in 2 cups boiling water.

Soften and mix together. Gradually pour hot jello into cheese, stirring constantly to keep smooth. Add 1½ cups cold water; cool.

Add:

- | | |
|--|--------------------------|
| 1 small can crushed pineapple and juice | Nuts (if desired) |
|--|--------------------------|

Stir 2 or 3 times while setting before it's firm. Add 1 package Dream Whip. Put in 7x12 inch oblong pan; chill.

Frances Blankenship

PINEAPPLE MINT JELLO SALAD

- | | |
|---|--|
| 1 large pkg. lime jello | 1 (8 oz.) miniature marshmallows |
| 2 (No. 2) cans crushed pineapple, drained (retain juice) | 1 (8 oz.) container whipped topping mix |
| 1 (5 oz.) pkg. butter mints | |

Make jello with 3 cups hot water and use drained pineapple juice, also. Add marshmallows to jello immediately, while stirring to cool jello mixture. Marshmallows will partially melt. Crush the butter mints in a food processor and add to jello mixture, then add pineapple. Fold whipped topping mix into jello last and swirl in to make a marble effect. Refrigerate. Will need 9x13 inch baking dish. Will serve 15 to 18.

Can be made up to 2 days ahead.

Edna Guthrie

JELLO LIME AND LEMON AND COTTAGE CHEESE

Mix until dissolved:

- | | |
|-----------------------------------|----------------------------------|
| 1 (3 oz.) pkg. lime jello | 1½ c. hot water (boiling) |
| 1 (3 oz.) pkg. lemon jello | |

Mix:

- | | |
|--|------------------------------|
| 1 (2½ size) can pineapple (crushed) | 1 can evaporated milk |
| 1 large cottage cheese (small curd) | 2 tsp. horseradish |
| 1 c. mayonnaise | |

Add to jello and chill. Add nuts on top if desired.

Frances Blankenship

WATERGATE SALAD

Fold together:

- | | |
|----------------------------|---|
| 1 (8 oz.) Cool Whip | 1 pkg. instant pistachio pudding |
|----------------------------|---|

Add:

- | | |
|--|------------------------------------|
| 1 medium (20 oz.) can crushed
pineapple (undrained) | ½ c. chopped nuts |
| | 1 c. miniature marshmallows |

Mix together and chill.

Janet Barcia

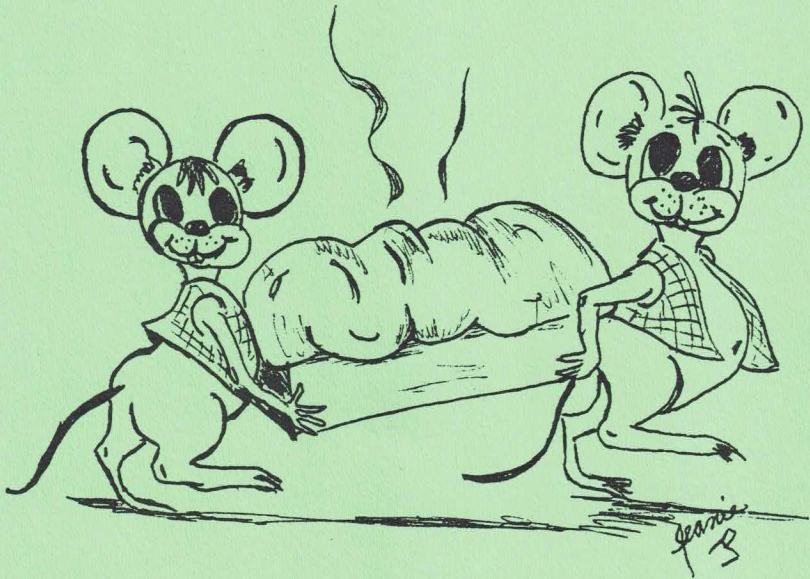
SANTA BARBARA FRUIT BOWL

- | | |
|--|-------------------------------|
| 1 (3¾ oz.) pkg. instant vanilla
pudding mix | 2 c. sliced peaches |
| 1¼ c. milk | 2 c. sliced nectarines |
| ¾ c. mayonnaise | 2 c. grapes |
| ½ tsp. rum flavoring | 2 c. sliced pears |
| | 1 c. blueberries |

Add pudding to milk; beat 1 minute at low speed. Add mayonnaise and flavoring. Mix well. Combine fruit; toss lightly. Place fruit in serving bowl, reserving 1 cup. Top with pudding mixture. Chill. Garnish with remaining fruit before serving. Serves 12.

Phyllis R. Isenberg

Breads



BREADS

WEEKEND WAFFLES

2¼ c. flour
1 pkg. yeast
3 Tbsp. sugar
1 tsp. salt
2 c. warm milk

3 large eggs
3 Tbsp. butter, melted, or vegetable oil
2 tsp. vanilla

Combine flour, yeast, sugar, and salt. Add warm milk, eggs, butter, and vanilla, stirring just until blended. Cover and refrigerate overnight. Bake batter in heated waffle iron. Serve immediately with syrup or your favorite toppings.

For pancakes, use same recipe, except use 1 egg and 1¾ cups warm milk.

Edith Summers

ZUCCHINI BREAD

Beat 3 eggs.

Add:

2 c. sugar
2 c. firmly packed shredded zucchini

1 c. oil

Add:

2 c. flour
2 tsp. soda
¼ tsp. baking powder

1 tsp. salt
3 tsp. cinnamon
3 tsp. vanilla

Add 1 cup chopped nuts. Line loaf pans with waxed paper. Bake at 350° for 1 hour.

Bertha Conrad

BANANA BREAD

Grease and flour 2 loaf pans.

Sift:

2 c. flour
1 tsp. baking powder

¾ tsp. soda
1 tsp. salt

Cream together:

¾ c. sugar
½ c. oil or margarine

2 eggs
1 tsp. vanilla

Add ½ cup milk. Add dry ingredients.

Add:

1 c. mashed bananas
1 (8 oz.) can crushed pineapple

½ c. chopped nuts

Bake at 350°. Start testing after 25 minutes with toothpick for doneness.

Elfedra Escobar

PERFECT POPOVERS

3 eggs
1 c. milk
3 Tbsp. salad oil

3 c. sifted flour
½ tsp. salt

Lightly grease popover pan. Preheat oven to 400°. In medium bowl, with rotary beater, beat eggs, milk, and oil until well combined. Sift flour and salt over egg mixture; beat just until smooth. Pour batter into prepared pan; fill each cup ½ full. Bake 45 to 50 minutes, or until deep brown.

Bertha Conrad

FINNISH PANCAKE

4 eggs, beaten
¼ c. honey or sugar
4 Tbsp. margarine or butter

¾ tsp. salt
2½ c. milk
1 c. flour

Will need heavy 13 inch pan. Melt butter in pan. Mix beaten eggs, sugar, salt, and milk. Add flour and blend until smooth. Bake in 400° oven 25 minutes, or test with knife; ready if it comes out clean.

Frances Blankenship

GERMAN BAKED PUFFED PANCAKES

1 c. all-purpose flour
1 Tbsp. sugar
¼ tsp. salt

4 eggs
1 c. milk
4 Tbsp. butter

Preheat oven to 425°. Heat 2 (9 inch) cast iron skillets or heavy cake pans. (You need sturdy pans that can hold and conduct heat. Heavy aluminum will do, also.) Mix the flour, sugar, and salt. Add milk and eggs, blending until well combined.

Take the pans from the oven and add 2 tablespoons of butter to each. Swirl the butter around to cover pans. Pour half batter in one pan and half the batter into the other. Immediately return pans to the oven. Bake until golden brown and puffy. They may drop after baking, but that is normal. Serve with mixed fruit, a single fruit, syrup, or powdered sugar.

Edna Guthrie

ZUCCHINI PANCAKES

⅓ c. pancake mix
¼ c. grated Cheddar
⅛ tsp. pepper

2 beaten eggs
1½ c. shredded zucchini
2 Tbsp. butter

Stir together pancake mix, cheese, and pepper. Add beaten eggs and fold in zucchini. Melt butter on hot griddle; cook pancakes 2 to 3 minutes per side. Serve warm with ham or sausage and tossed salad.

Amelia Semon

APPLE BREAD (A fall treat)

2 c. fork-stirred all-purpose flour
1 tsp. baking powder
½ tsp. salt
⅔ c. sugar
1½ c. (3 medium) firmly packed,
coarsely grated, pared red
Delicious apples (can use food
processor or grater)

Grated rind of 1 orange
1 tsp. baking soda
½ c. butter
2 large eggs
½ c. coarsely broken walnuts

Stir together flour, baking powder, baking soda, and salt. Cream butter and sugar; beat in eggs, one at a time, until blended. With a spoon, stir in apples, orange rind, flour mixture, and nuts. Turn into a buttered 8 x 4 x 2½ inch loaf pan. Bake in a preheated 350° oven until a cake tester inserted in center comes out clean, about 1 hour. Turn out on wire rack and cool.

Peggy Buelow

PUMPKIN BREAD

⅔ c. shortening
2⅔ c. sugar
½ c. brown sugar
4 eggs
1 (16 oz.) can pumpkin
⅔ c. water
3⅓ c. flour

2 tsp. baking soda
1½ tsp. salt
1½ tsp. baking powder
1 tsp. cinnamon
1 tsp. cloves
1 c. chopped walnuts
1 c. raisins

Preheat oven to 350°. Grease 2 loaf pans. Cream shortening and both sugars. Mix in eggs, pumpkin, and water. Blend in flour, soda, salt, baking powder, cinnamon, and cloves. Stir in walnuts and raisins and spread in pans. Bake 65 to 70 minutes, or until toothpick comes out clean.

Bertha Conrad

CORN BREAD

¾ c. yellow corn meal
2¼ c. flour
¾ c. sugar
3 tsp. baking powder

½ tsp. salt
1 c. milk
¾ c. butter, melted
3 eggs, beaten

Mix corn meal, flour, sugar, baking powder, and salt. Blend well. Add milk and butter slowly. Pour in eggs; stir only enough to blend mixture thoroughly. Pour into greased 9x9x2 inch pan. Bake at 400° for 20 minutes, or until bread tests done. Cut into squares and serve.

Edith Summers

POTATO BUNS

1 c. mashed potatoes
1½ c. milk
⅔ c. shortening

⅔ c. sugar
1½ tsp. salt

Warm these up together. Beat with eggbeater; allow to cool to lukewarm. Add 2 eggs, beaten.

Soften 2 packages dry yeast in:

½ c. warm water

1 tsp. sugar

Add to the preceding ingredients. Add 7½ cups flour. Let rise until doubled. Knead down; let rise again. Make into buns; let rise until at least doubled. Bake 15 to 20 minutes at 375°.

Hazel Lain

NO KNEAD REFRIGERATOR ROLLS

2 pkg. yeast

6½ to 7 c. flour

2 c. warm water

1 egg

½ c. sugar

1 c. soft shortening

2 tsp. salt

Dissolve yeast in water. Add sugar, salt, and about half of the flour. Beat well 5 minutes. Add egg and shortening. Gradually beat in remaining flour. Place in refrigerator. Punch down occasionally. Two hours before needed, make rolls; let rise and bake as any other hot roll.

In Memory of Pauline Bratcher

NUT BREAD

2 eggs

2 c. brown sugar

1 tsp. vanilla

1 c. flour

½ tsp. salt

1 c. chopped nutmeats

Beat eggs; add sugar and mix well. Add vanilla. Add flour with salt and soda. Stir in nutmeats. Pour into oiled 13x9 inch pan. Bake for 20 to 25 minutes at 350°.

Bertha Conrad

SOPAIPILLAS

4 c. flour

4 Tbsp. shortening

1½ tsp. salt

1½ to 2 c. water

4 tsp. baking powder

Sift together dry ingredients. Add shortening and cut in coarsely with pastry blender or fork. Add enough water to make soft, but not sticky, dough. Knead gently on floured board. Roll into rectangle ¼ inch thick. Let set to rise for 5 to 10 minutes. Cut into 3 inch squares. Fry in deep fat until puffy and golden. Drain on paper towel.

If used as dessert, sprinkle with powdered sugar or honey.

Bertha Conrad

QUICK BEER BREAD

3 c. biscuit mix or self-rising flour

1 (12 oz.) can beer

1 Tbsp. sugar

Mix all ingredients and bake in greased bread loaf pan in 350° oven for 45 minutes. Cool in pan.

Bertha Conrad

PINEAPPLE CARROT BREAD

3 c. all-purpose flour	2 c. shredded carrots
2 c. sugar	1 c. vegetable oil
1 tsp. baking soda	1 (8 oz.) can crushed pineapple, drained
1 tsp. cinnamon	1 c. chopped pecans or walnuts
¾ tsp. salt	2 tsp. vanilla
3 eggs	

In large bowl, combine flour, sugar, baking soda, cinnamon, and salt. In another bowl, beat eggs. Add carrots, oil, pineapple, nuts, and vanilla. Stir into the dry ingredients just until moistened. Spoon into 2 greased and floured loaf pans. Bake at 350° for 65 to 75 minutes, or till loaves are done. Cool 10 minutes in pans before removing to wire racks.

Mary Lee

CARAMEL PECAN ROLLS

1 pkg. yeast	⅓ c. margarine, melted
1 c. warm water	½ c. brown sugar, packed
¼ c. sugar	1 Tbsp. corn syrup
1 tsp. salt	⅔ c. pecan halves
2 Tbsp. margarine, softened	½ c. granulated sugar
1 egg	2 tsp. cinnamon
¾ to 3½ c. flour	

Dissolve yeast in warm water. Stir in ¼ cup sugar, salt, 2 tablespoons margarine, egg, and 2 cups of flour. Beat until smooth. With spoon or hand, work in enough flour until dough is easy to handle. Place greased side up in greased bowl; cover tightly. Refrigerate overnight, or up to 4 or 5 days.

Combine melted margarine, brown sugar, corn syrup, and pecan halves. Pour into greased 9x13 inch pan. Combine ½ cup sugar and cinnamon. Roll dough into 15x9 inch oblong. Spread with melted margarine and sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at wide side. Seal edge well. Cut into 1 inch slices and place in prepared pan. Cover; let rise until double. Bake 25 to 30 minutes in 375° oven.

Mary Lee

BUTTERSCOTCH BREAD

4 c. flour	1½ tsp. baking powder
2 eggs	1 tsp. salt
2 c. brown sugar	2 c. buttermilk
3 Tbsp. melted butter	1 c. chopped nuts
1 tsp. soda	

Beat eggs and add sugar gradually, while beating. Add shortening. Mix together flour, soda, baking powder, and salt and add to egg mixture alternately with the milk. Add chopped nuts and pour into 2 greased loaf pans. Bake for 45 minutes at 350°.

Martha Byrne

MICE

3 c. flour	1/3 c. sugar
1 tsp. salt	1/2 c. warm water
1 egg	1 c. warm milk
1 yeast cake	

Mix all preceding ingredients together and let rise, then fry large spoonfuls in oil.

Irma McAtee

OATMEAL HOT CAKES

2 c. buttermilk	1 tsp. soda
3/4 c. rolled oats	1 tsp. cinnamon
1 egg, beaten	1 tsp. vanilla
1/2 c. whole wheat flour	3 Tbsp. brown sugar
1/3 c. flour	2 Tbsp. oil
1/8 tsp. salt	

Soak buttermilk and rolled oats overnight. In separate bowl, beat the egg and add the whole wheat and all-purpose flour. Mix in all other ingredients, including the buttermilk-rolled oats mixture.

Variations: Add 1 grated apple to ingredients, or omit cinnamon and add 1 mashed banana and 1 teaspoon nutmeg.

Amelia Semon

CRANBERRY MUFFINS

1/4 c. butter	1 large egg
1 1/2 c. unsifted flour	1/2 c. milk
2 tsp. baking powder	1 c. cranberries, halved
1/2 tsp. salt	2 Tbsp. sugar, mixed with 1/4 tsp.
1/2 c. sugar	cinnamon

Melt butter and set aside to cool. Lightly beat egg, then beat in milk and melted butter. Mix the flour, baking powder, salt, and sugar. Sift a little at a time into the wet stuff, mixing slightly between each addition to dampen the flour. Add cranberries and stir only enough to distribute them well throughout the batter. Fill muffin cups about 2/3 full and sprinkle the sugar-cinnamon mixture in each cup. Bake at 375° for 20 to 25 minutes.

Bertha Conrad

BRAN MUFFINS

1 c. shortening
2½ c. sugar
4 eggs, beaten
4 c. Kellogg's All-Bran
2 c. Nabisco All-Bran
2 c. boiling water

1 qt. buttermilk
5 c. flour
5 tsp. baking soda
1 tsp. salt
1 tsp. cinnamon

Cream shortening, sugar, and eggs. In large bowl, mix All-Brans and water. Add buttermilk and mix well. Add creamed mixture and mix again. Add dry ingredients and mix again. Bake at 350° for 20 or 25 minutes. Makes 48 muffins or 24 jumbo muffins.

Recipe may be cut in half. The two kinds of All-Bran give the muffins a nutty, crunchy texture.

Mary E. Lee

TENNESSEE MUFFINS

1 pt. corn meal
1 pt. flour
1 Tbsp. sugar
1 tsp. salt

3 tsp. baking powder
1 Tbsp. shortening
2 eggs
1 pt. milk

Stir dry ingredients together. Add shortening and cream until smooth. Add eggs and milk. Pour into greased muffin tins to ⅔ full. Bake 15 minutes in a 400° oven.

Bill Jeter

BEER BREAD

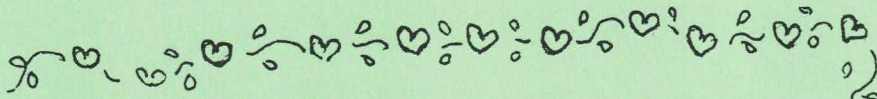
3 Tbsp. sugar
3 c. self-rising flour
1 (12 oz.) beer

½ to ¾ cube butter or margarine,
melted

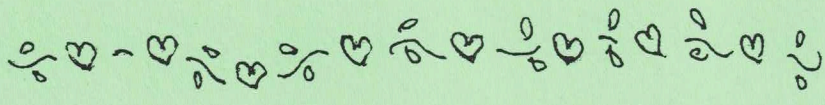
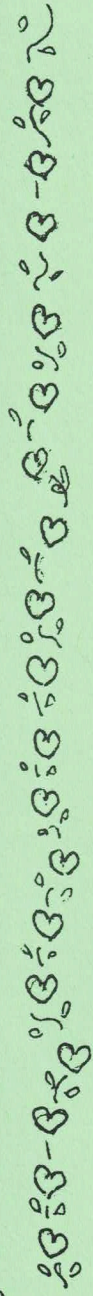
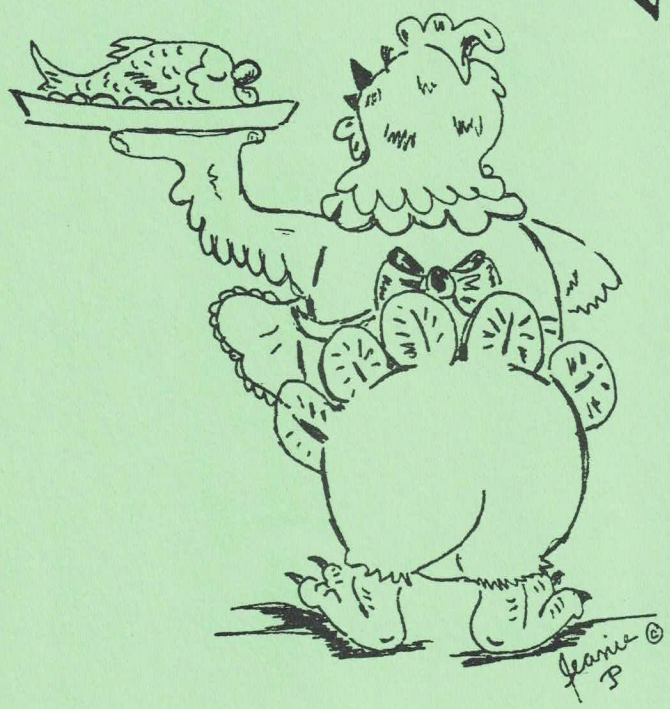
Grease a loaf pan. Mix the first 3 ingredients together. Put in pan. Pour melted butter over top. Bake at 350° for 30 to 40 minutes.

Bill Jeter

Notes



MAIN DISHES
MEAT & POULTRY
FISH



MAIN DISHES - MEAT, POULTRY, FISH

CORN CHOWDER

3 slices bacon, finely diced	1 bay leaf
1 onion, chopped	½ tsp. salt
1 stalk celery, chopped	2 c. milk
3 large potatoes, peeled and diced	½ c. light cream
2 c. chicken broth	1 can creamed corn

Saute bacon; add onion and cook till softened. Add the celery, potatoes, chicken broth, and bay leaf. Simmer until potatoes are tender. Add milk and cook until hot. Stir in cream and corn. Heat until very hot. Season with black pepper. Serve at once.

Edith Summers

CREAMED EGGS CHARTRES

⅓ c. finely shredded white onion	⅓ c. butter
Dash of cayenne	¼ c. flour
8 hard-boiled eggs	2 c. milk
2 Tbsp. Parmesan cheese	1 egg yolk
1 Tbsp. paprika	¼ tsp. salt

Saute onion in butter till transparent. Stir in flour; cook slowly 3 to 5 minutes. Blend in milk and egg yolk till smooth and add salt and pepper. Cook, stirring constantly, 8 to 10 minutes, till sauce thickens. Remove from heat; add sliced boiled eggs and mix lightly. Spoon into casserole and sprinkle lightly with Parmesan and paprika. Place in 350° oven for 20 minutes. Garnish with a few egg slices. Serve for breakfast or brunch.

Amelia Semon

TEXAS EGGS

18 eggs	1 can cream of mushroom soup
3 Tbsp. milk	¼ c. sherry (dry)
¾ c. grated Cheddar cheese	

Night before: Beat eggs in milk; scramble *lightly* in butter (*soft*, no salt or pepper). Heat soup and sherry to mix. In covered casserole, layer eggs, soup, and half the grated cheese. Repeat, ending with cheese. Cover and refrigerate overnight. Next day (day of serving): Heat oven to 250° and bake, covered, for 90 minutes.

Optional:

1 tsp. diced bell pepper	1 tsp. dry grated onion
1 small can sliced mushrooms	

Amelia Semon

CORN CASSEROLE

- | | |
|---|---------------------------------------|
| ½ c. margarine | 1 (8½ oz.) box corn muffin mix |
| 1 small onion, minced | 2 eggs, beaten |
| 1 can whole kernel corn (do not drain) | 1 c. sour cream |
| 1 can creamed corn | 1 c. Cheddar cheese, shredded |

Preheat oven to 350°. Place margarine and onion in a 9x13 inch baking dish. Heat in oven until margarine is melted. Pour corn and muffin mix over the margarine mixture. Mix gently with a fork. Add eggs and gently mix in. Drop sour cream by tablespoonfuls on top of corn mixture. Fold in lightly. Sprinkle top with cheese. Bake for 30 to 40 minutes. Cool slightly before serving.

Charlotte Hart

GREEN BEAN BAKE

- | | |
|-------------------------------------|--|
| 1 can cream of mushroom soup | 2 (9 oz.) pkg. frozen green beans, cooked and drained |
| ½ c. milk | 1 can French fried onions |
| 1 tsp. soy sauce | |
| Dash of pepper | |

In 1½ quart casserole, stir soup, milk, soy, and pepper until smooth; mix in green beans and ½ can onions. Bake at 350° for 25 minutes; stir. Top with remaining onions. Bake 5 minutes more.

Mary Lee

GREEN BEAN CASSEROLE

- | | |
|---|------------------------------|
| 2 (16 oz.) cans green beans, drained | ½ c. slivered almonds |
| 1 medium onion, cut in rings and separated | 6 Tbsp. sugar |
| 8 strips bacon | 6 Tbsp. vinegar |

Place drained beans in casserole. Place separated onion rings over beans. Fry bacon strips and save drippings. Cut the strips in chunks and lay over onion rings. Sprinkle almonds over bacon. Add sugar and vinegar to bacon drippings and heat. Pour over casserole and marinate several hours or overnight. Bake at 350° for 45 minutes.

Edith Summers

GREEN CHILIES AND RICE

- | | |
|--|---------------------------------------|
| 3 c. cooked rice | 8 oz. sour cream |
| 1 small can chopped green chilies | 1½ c. Cheddar cheese, shredded |

Mix rice, green chilies, sour cream, and 1 cup cheese together. Place in lightly greased 2 quart casserole; sprinkle remaining ½ cup cheese on top. Bake in 350° oven until bubbly, about 20 minutes.

Excellent with steak, ham, or BBQ foods, also with meat loaf.

Daisie Fain

GREEN BEANS WITH CHEESE

4 c. canned beans
1/8 tsp. cayenne pepper
3/4 c. grated cheese

1/4 tsp. salt
2 Tbsp. butter
1/3 c. milk

Mix preceding ingredients in buttered casserole. Bake at 375° for 20 minutes.

Amelia Semon

STUFFED MUSHROOMS

24 large mushrooms
1 onion, chopped
1 1/2 c. soft bread crumbs
1/2 c. chopped, cooked bacon

1/4 c. butter
Salt and pepper to taste
Oregano to taste
Sherry

Cut off mushroom stems. Chop stems. Mix with onion, crumbs, bacon, butter, and seasoning. Add enough sherry to moisten mixture. Fill caps with stuffing and place on a greased cookie sheet. Brush with butter and broil for 4 to 5 minutes. Makes 2 dozen.

Friends of Jolly Elders

NANCY SNYDERMAN'S SPINACH-ARTICHOKE CASSEROLE

1 jar marinated artichoke hearts
with juice
1 can artichoke hearts, drained
3 pkg. frozen chopped spinach,
cooked and drained

1 (8 oz.) pkg. cream cheese,
softened
1/4 c. margarine, melted
6 Tbsp. milk
1/3 c. Parmesan cheese, grated

Arrange artichokes on the bottom of 1 1/2 quart casserole. Cover with spinach and season with pepper. Beat cream cheese, margarine, and milk together. Spread over the spinach. Refrigerate for about 24 hours. Sprinkle Parmesan on top of the sauce. Bake at 375° for 40 minutes. Serves 6 to 8 people.

Amelia Semon

CHEESE ASPARAGUS

2 c. crushed club crackers

1 c. melted butter

Mix together; put 3/4 in bottom of 8x12 inch baking dish. Drain 3 cans asparagus; put on top of cracker crumbs. Pour Cheese Sauce over top and sprinkle balance of cracker crumbs on top. Bake at 350° until golden brown.

Cheese Sauce:

4 Tbsp. butter
4 Tbsp. flour
1 1/2 c. milk

8 oz. Cheez Whiz
1 small Old English cheese spread

Melt butter; add flour. Stir in milk and cheese. Cook until slightly thickened. I use Mico Ware for sauce.

Janet Barcia

CHEDDAR CHEESE SCALLOPED POTATO CASSEROLE

In a buttered 9x13 inch baking dish, slice peeled potatoes to fill pan. Add finely chopped onions, salt, and pepper. Dot with butter.

Mix together:

2 cans Campbell's Cheddar cheese soup **½ can milk**

Pour mixture over the potatoes. Bake 1 hour at 350°.

Note: This recipe is great, and it won't boil over in the oven like regular scalloped potatoes.

Judy Jeter Zeitler

HOT DEVEILED POTATOES

1 c. sour cream **4 Tbsp. snipped green onion**
2 tsp. dry mustard **Schilling broiled steak seasoning**
1 tsp. sugar **Instant mashed potatoes**

Prepare 8 servings of potatoes according to directions. Stir in remaining ingredients. Spoon into 8 foil baking shells that you grease or spray with Pam. Sprinkle with paprika and cheese. Bake at 350° for 20 to 30 minutes, or until hot. Serves 8.

Phyllis R. Isenberg

TATER TOT BAKE

1 lb. frozen tater tots **¼ c. margarine, melted**
½ c. condensed cream of chicken soup **1 c. shredded cheese (Cheddar)**
8 oz. sour cream **¼ c. finely chopped onions**
½ tsp. salt **3 c. bite-size crispy rice squares, crushed to 2 c.**
¼ tsp. pepper

Butter a 1½ quart shallow baking dish. Place tater tots in dish; they do not need to be thawed. Combine soup, sour cream, cheese, onions, salt, and pepper. Add to potatoes; mix thoroughly. Combine butter and cereal crumbs; sprinkle over potato mixture. Bake at 350° for 50 to 55 minutes.

Edith Summers

SLICED BAKED POTATOES

4 medium even potatoes **Garlic powder**
1 tsp. salt **4 Tbsp. grated Cheddar cheese**
2 to 3 Tbsp. melted butter (I use more) **1½ Tbsp. Parmesan cheese**
2 to 3 Tbsp. chopped fresh parsley, chives, thyme, or sage (or dried herbs of your choice)

Peel potatoes if skin is tough. Rinse them. Cut potatoes into thin slices, but not all the way through. Use a handle of wooden spoon to prevent cutting all the way. Put potatoes in baking dish; fan them to dry out a little. Sprinkle with salt, garlic, and butter.

Sprinkle with herbs. Bake potatoes at 425° about 50 minutes, until lightly browned, cheeses are melted, and potatoes are soft inside. Check them with a fork.

Daisie Fain

CHINESE FRIED RICE

2 Tbsp. oil
2 Tbsp. onions
1 lb. raw shrimp
1½ c. Minute rice
2 eggs, scrambled into small pieces

1 c. ham strips
1½ c. chicken broth
1 Tbsp. soy sauce
¾ c. slivered almonds

Heat oil. Add onions, shrimp, mushrooms, and long grain Minute rice right from box. Saute until shrimp is pink. Remove from heat; add remaining ingredients. Cover; let stand for 5 minutes.

Note: I use a can of shrimp rather than raw shrimp. I usually use canned mushrooms. Any lunch meat can be used in place of ham. For chicken broth, I use 2 chicken bouillon cubes, dissolved in 1¼ cups boiling water. Rather than turn heat off, I leave it on simmer for 5 minutes longer.

Charlotte Hart

GERMAN PIZZA

¼ c. butter
3 c. frozen shredded hash browns
⅛ tsp. salt
Pinch of pepper

½ lb. cooked ham
4 eggs, lightly beaten
½ c. shredded Cheddar cheese

In medium nonstick skillet, over low heat, melt butter. Add potatoes, salt, and pepper. Cover and cook 15 minutes, stirring occasionally. Pour eggs over the potatoes; sprinkle with chopped ham. Cover and cook 10 to 12 minutes, or until eggs are set. Sprinkle with cheese. Cook, uncovered, until melted. Cut into wedges and eat.

Daisie Fain

MARGIE'S POTATOES

4 medium potatoes, cubed
1 c. Cheddar cheese
1 small onion
2 Tbsp. butter

Salt and pepper
3 eggs
1 c. milk

Put milk and eggs in blender; blend. Add remaining ingredients, but don't blend too long. Put in flat baking dish and bake in 375° oven 45 minutes to 1 hour, or until set in middle.

Margie Braman

INDIAN SUMMER BAKE

4 Tbsp. olive oil or margarine
2 large Idaho potatoes (1½ lb., skin left on)
2 zucchini (1 lb.)
3 ripe tomatoes (2 lb.)

1 large onion
3 cloves garlic
½ c. chopped fresh parsley (or 2 Tbsp. dried)

Preheat oven to 375°. Lightly grease a 9x13 inch shallow baking dish. Cut potatoes, zucchini, onion, and tomatoes crosswise in thin slices. Layer in pan in that order and drizzle 1 tablespoon oil over each layer, as well as salt and pepper. Sprinkle parsley and garlic over each layer, also. Bake for 50 minutes or 1 hour, or until potatoes are tender when pierced with sharp knife.

Elfledia Escobar

GREEN TOMATOES IN CREAM

6 strips bacon
3 green tomatoes
½ tsp. flour

½ tsp. salt
¼ tsp. pepper
1 c. cream

Cut bacon in ½ inch pieces. Fry crisp. Remove and drain. Leave 1 teaspoon fat. Cut tomatoes in ½ inch slices and brown quickly on both sides in bacon fat. Stir flour in; salt and pepper. Add cream and ⅔ of bacon. Simmer, covered, over medium heat. Uncover and simmer 5 minutes more. Transfer to serving dish and sprinkle with remaining bacon. Makes 4 to 6 servings.

Daisie Fain

ZUCCHINI-CHEESE CASSEROLE

2 lb. zucchini, sliced
4 eggs
½ c. milk
½ lb. Monterey Jack cheese, cubed
½ lb. hot pepper Jack cheese, cubed
1 tsp. salt

2 tsp. baking powder
3 Tbsp. flour
½ c. chopped parsley
Bread crumbs
¼ c. butter or margarine

Cook zucchini gently in salted water until barely tender. Drain well and cool. Mix eggs, milk, cubed cheeses, salt, baking powder, flour, and parsley. Fold in cooked squash. Butter an oblong glass baking dish generously. Sprinkle bottom and sides with bread crumbs. Pour in zucchini mixture. Sprinkle more crumbs on top. Dot with pats of butter. Bake at 325° about 30 minutes.

Edith Summers

ZUCCHINI STUFFING CASSEROLE

4 medium zucchini, sliced ½ inch thick
¾ c. carrots, shredded
½ c. onion, chopped

2¼ c. herbed stuffing cubes
1 can cream of chicken soup
½ c. sour cream
6 Tbsp. butter

Cook zucchini. Cook carrots and onion in 4 tablespoons butter. Remove from heat. Stir in 1½ cups stuffing cubes, the soup, and sour cream. Gently stir in zucchini. Turn into 1½ quart casserole. Melt remaining butter and remaining stuffing cubes. Toss gently and top casserole. Bake at 350° for 30 to 40 minutes. Makes 6 to 8 servings.

ZUCCHINI CRUSTED QUICHE

4 small zucchini, shredded to make
2 c.
1½ c. shredded Swiss cheese
½ c. cooked crabmeat, flaked

3 eggs
1 c. milk
Salt and pepper
Dash of nutmeg

Press zucchini evenly over bottom of quiche pan and sides of well buttered 10 inch or 6 cup baking dish. Sprinkle cheese evenly over bottom. Cover evenly with crab. Beat eggs, milk, salt, pepper, and nutmeg; pour over crab. Bake, uncovered, at 375° for 20 minutes. Reduce heat to 350°. Bake until custard is set and golden brown, 30 to 35 minutes. Cool, then cut and serve.

Betty A. Porter

CRAB CASSEROLE

¾ lb. crabmeat
1½ c. mayonnaise
8 hard-boiled eggs
1 tsp. chopped parsley

1½ c. half & half cream
1½ c. bread cubes + 1 slice
¼ c. grated onion
1 handful corn flakes, crushed

Mix cream with mayonnaise. Slice eggs in thin pieces. Mix all ingredients gently. Top with crushed corn flakes after placing in casserole dish. Bake at 350° for 35 minutes.

Amelia Semon

SKIMPY SHRIMP

1 (4.25 oz.) can East Point shrimp
2 eggs
Salt and pepper
Paprika
½ lb. grated cheese

4 slices white bread
1½ c. milk
Dry mustard
Worcestershire sauce

Drain canned shrimp. Butter bread slices; cut off crusts and cut into cubes. Place in buttered shallow casserole. Sprinkle with shrimp. Combine eggs and milk and season with salt, pepper, mustard, paprika, and Worcestershire sauce. Pour over bread and top with grated cheese. Let stand 20 minutes and bake in 350° oven about 30 to 40 minutes.

Amelia Semon

FILET OF SOLE GALLATIN

1 lb. fresh filets (we like snapper)
2 Tbsp. butter
2 Tbsp. chopped green onions
1 tsp. prepared mustard
Salt and pepper
2 Tbsp. flour

1 c. milk
1 Tbsp. chopped parsley
2 Tbsp. sherry or sweet vermouth
¼ to ½ c. grated Cheddar (we like Swiss)

Saute filets in butter to a golden brown. Place in shallow casserole. Combine flour, butter, and milk to make a white sauce. Add to sauce the onions, parsley, mustard,

sherry, and salt and pepper to taste. Pour sauce over filets and top with cheese. Place under broiler till bubbling brown. Serves 2.

Amelia Semon

CHANNEL CAT "SHOW ME STYLE"

2 (1 to 2 lb.) channel catfish

Salt

Pepper

Garlic powder

2 lemons (1 for each fish)

Oregano

Paprika

1 Tbsp. butter (per fish)

Place fish on aluminum foil. Sprinkle generously with salt, pepper, and garlic on each side. Grate rind of 1 lemon on each fish, then squeeze the juice of lemon on each fish. Add a pinch of oregano and dust on both sides with paprika. Dot with butter. Seal foil with ends closed so juice won't leak out. Bake in 350° oven 45 minutes to 1 hour, depending on size of fish. Serves 4 people, depending on how fish hungry you are.

Daisie Fain

WEST COAST FISH

1 lb. potatoes

1 Tbsp. lemon juice

¼ tsp. white pepper

1 Tbsp. chopped green onions

4 tsp. flour

½ c. cream

4 oz. grated Mozzarella cheese

1 minced clove garlic

1 lb. whitefish fillets

1 tsp. salt

1 Tbsp. parsley

4 tsp. butter

1 bay leaf

⅔ c. dry white wine

1 Tbsp. melted butter

¼ c. dry bread crumbs

Cook potatoes; peel and cut in ¼ inch slices. Place in buttered baking dish. Top with fish fillets in a single layer. Sprinkle with lemon juice, salt, white pepper, parsley, and green onions.

Make sauce of 4 teaspoons butter, flour, bay leaf, salt and white pepper to taste, cream, and wine. Remove bay leaf and add Mozzarella. Beat smooth and pour over fish. Top with crumb mixture of 1 tablespoon melted butter, garlic, and bread crumbs. Bake at 350° for 40 minutes. Garnish with lemon slices and parsley or sauteed mushrooms.

Amelia Semon

SWEET 'N SOUR TUNA

1 (13½ oz.) can pineapple chunks

1 green pepper, cut in squares

1 c. celery, sliced diagonally

2 Tbsp. butter

2½ Tbsp. cornstarch

3 Tbsp. sugar

2 Tbsp. vinegar

1 Tbsp. soy sauce

1 (10½ oz.) can onion soup

1 (7 oz.) can tuna

1 (5 oz.) can chow mein noodles

Drain pineapple, saving juice. Saute pineapple, green pepper, and celery in butter until tender-crisp. Blend cornstarch, sugar, vinegar, soy sauce, and ⅔ cup pineapple juice. Pour into pineapple-vegetable mixture, along with soup. Cook, stirring

constantly, until clear and thickened. Add tuna. Serve over chow mein noodles. Garnish with peanuts if desired.

Edith Summers

ASPARAGUS AND CHICKEN SALAD

2 lb. asparagus	2 Tbsp. soy sauce
1 Tbsp. sesame oil	2 c. cooked chicken, cut into thin strips
½ tsp. seasoned salt	2 Tbsp. cider vinegar
Salt and pepper to taste	
¼ c. double strength chicken broth	

Wash and peel the asparagus. Cut diagonally into 1 inch pieces. Heat oil in heavy skillet or wok. When very hot, add the asparagus and stir-fry for 2 minutes, stirring constantly with a large spoon. Add seasoned salt, salt, and pepper, stirring until mixed. Pour in chicken broth and soy sauce; cover and cook 1 minute longer. Take from heat; add the chicken and mix. Put on a serving platter; cover and refrigerate until serving time. Before serving, add the vinegar and mix well.

This is also good served hot.

Manu Fain

CORIANDER-HONEY CHICKEN

4 lb. chicken parts	1 to 2 garlic cloves, minced
6 Tbsp. soy sauce	2 tsp. grated ginger root
1 Tbsp. honey	¼ tsp. turmeric
1 Tbsp. ground coriander seeds	⅛ to ¼ tsp. cayenne
Fresh coriander	

Mix ingredients with chicken and marinate 1 to 2 hours in refrigerator. Broil or barbecue chicken till done. Garnish chicken with fresh coriander. Serve with sauce on the side.

Hot Sweet and Sour Peanut Sauce:

4 Tbsp. peanut butter	1 Tbsp. brown sugar
4 Tbsp. soy sauce	¼ to ½ tsp. cayenne
2 Tbsp. lemon juice	

Whisk ingredients till well blended. (Makes $\frac{2}{3}$ cup.)

Amelia Semon

HOT CHICKEN SALAD

2 c. cooked, diced chicken	1½ c. diced celery
½ c. cashews	1 Tbsp. minced onion
3 Tbsp. sweet relish	Dash of pepper
½ c. mayonnaise	1 c. crushed potato chips
1 c. grated Cheddar cheese	

Combine the chicken, celery, cashews, onion, sweet relish, pepper, and mayonnaise. Place in buttered quart casserole. Top with the potato chips and cheese. Bake at 375° for 25 to 30 minutes. Serves 4 to 5.

Amelia Semon

PECAN CHICKEN

- | | |
|---|-----------------------------------|
| 4 boneless skinned chicken breasts | ¼ c. Dijon mustard |
| ¼ c. honey | 1 c. finely chopped pecans |
| Salt and pepper | |

Pound chicken flat. Combine mustard and honey. Dip chicken into mix and roll in pecans. Season and bake in pan at 350° for 30 minutes.

Amelia Semon

KING RANCH CASSEROLE

- | | |
|-------------------------------------|--|
| 1 cut-up fryer | 1 medium onion, chopped |
| 2 c. grated mild Cheddar | 1 regular pkg. Doritos corn chips |
| Sauce: | |
| 1 can cream of mushroom soup | 1 to 2 Tbsp. jalapeno salsa |
| 1 can cream of chicken soup | 1 c. chicken broth |

Boil chicken in seasoned, salted water; cool and debone. Heat sauce ingredients until smooth. In 2½ quart casserole, layer ½ of chicken, then layer tortilla chips, 1 cup cheese, and ½ of sauce to which the onion has been added. Repeat. Bake, uncovered, at 350° for 45 minutes.

Amelia Semon

CHICKEN A LA MILLIE

- | | |
|--|----------------------------------|
| 6 to 8 boned and skinned chicken breasts or 1 whole chicken | 1 pkg. Stove Top stuffing |
| | Cheese slices |

Mix together:

- | | |
|-------------------------------------|------------------------------------|
| 1 can cream of mushroom soup | 1 can cream of chicken soup |
|-------------------------------------|------------------------------------|

Cover bottom of 9x13x2 inch pan with chicken, sliced or chunked. Spread soups over chicken. Cover with cheese slices. Spread stuffing (mixed according to directions on box, or make your own) over cheese. Bake 1 hour, covered with foil, at 350°, then bake, uncovered, at 300° for 30 minutes.

Betty Winters Porter

CHICKEN CHILI CASSEROLE

- | | |
|--|--|
| 1 chicken, cooked, boned, and cut into small pieces | 1 soup can milk |
| 12 corn tortillas, cut into strips | 1 (7 oz.) can green chili salsa |
| 1 can cream of mushroom soup | 1 lb. Monterey Jack cheese |
| 1 can cream of chicken soup | (peppered or plain) |

Mix soups and milk together; heat until smooth. Butter casserole dish. Layer tortillas, chicken, salsa, cheese, and small amount of soup mixture. Repeat layers, ending with a layer of cheese on top. Bake covered for 45 minutes, then uncovered for 15 minutes at 325°.

Edna Guthrie

CHICKEN CALIFORNIA

1 chicken, cooked, boned, and cut
into small pieces
1 c. chopped onion
1 c. chopped celery

1 c. chopped green bell pepper
1 Tbsp. brown sugar
2 Tbsp. Worcestershire sauce
½ c. tomato catsup

Saute vegetables about 5 minutes, then add next 3 ingredients and cook 10 minutes in skillet. Add chicken to sauce and vegetable mixture and cook 30 minutes more. Serve with rice or noodles.

Edna Guthrie

CRANBERRY CHICKEN

1 (3 to 4 lb.) broiler-fryer chicken,
cut up
½ tsp. salt
¼ tsp. pepper
2 Tbsp. butter

½ c. diced onion
½ c. diced celery
1 (16 oz.) can whole cranberry sauce
1 c. bottled BBQ sauce

Sprinkle chicken with salt and pepper. Brown in skillet in butter. Remove the chicken to a greased 13x9 inch pan. In the drippings, saute onion and celery until tender. Add cranberry sauce and BBQ sauce. Mix well. Pour over chicken. Bake, uncovered, at 350° for 1½ hours, basting every 15 minutes. Makes 4 to 6 servings.

Daisie Fain

BAKED CHICKEN WINGS

3 lb. chicken wings
1 c. soy sauce
1 c. brown sugar
1 tsp. dry mustard

½ c. margarine
¾ c. orange juice (frozen, but not
reconstituted)

Remove tips from wings and split apart at the joint. Arrange in shallow pan. Combine remaining ingredients and heat until margarine melts and sugar dissolves. Cool and pour over wings. Marinate 4 hours or overnight. Simmer wings and sauce in 350° oven for 1½ hours, turning frequently.

Edith Summers

SWEET AND SOUR CHICKEN

½ bottle Russian salad dressing
1 env. onion soup mix

½ c. apricot and pineapple jam
1 chicken, cut up

Mix ingredients. Pour over chicken. Bake, uncovered, in 350° oven for 1 hour. Serve remaining sauce over rice.

Daisie Fain

CHICKEN ENCHILADA CASSEROLE

6 to 8 whole chicken breasts or 1
plump chicken, cooked and
deboned

12 corn tortillas

Mix together:

1 can cream of mushroom soup
1 can cream of chicken soup
¾ c. canned milk

1 medium onion
1 (7 oz.) can diced green chilies
(mild)

Tear tortillas in quarters and dip in broth. Line 11x14 inch pan with half the tortillas. Put layer of chicken, then layer of soup mixture; repeat. Cover with cheese last. Chill overnight. Bake 1 to 1½ hours at 325°.

For broth, I use 1 cup of broth made with chicken flavored bouillon cubes.

Bertha Conrad

CHICKEN IN ORANGE SAUCE

2 lb. skinned and boned chicken,
cut into pieces
Salt and pepper to taste
Paprika to taste
¼ c. minced green pepper
1 pkg. instant chicken broth and
seasoning mix
1 c. tomato sauce (no sugar added)
1 c. orange juice

½ c. crushed pineapple (no sugar
added)
¼ c. catsup
2 Tbsp. soy sauce
1 tsp. Dijon mustard
½ can mandarin orange sections
(no sugar added)
2 c. cooked rice

Place chicken on a nonstick baking sheet. Sprinkle with salt, pepper, and paprika. Bake at 350° for 20 minutes; remove from oven and set aside. In medium saucepan, combine green pepper and broth mix. Cook, stirring occasionally, until green pepper is tender. Add tomato sauce, orange juice, pineapple, catsup, soy sauce, and mustard. Cover and simmer, stirring occasionally, for 25 minutes. Add chicken and orange sections; heat. Serve over hot rice. Makes 4 servings.

Viola Means

CHICKEN CASSEROLE

1 can cream of chicken soup
2 cans green chili salsa
1 can cream of mushroom soup

1½ c. half & half
8 oz. cheese, grated
1 pkg. corn tortillas, torn in strips

Mix all together. Bake 4 whole chicken breasts or 2 chickens, wrapped in foil, 1 hour at 350°. Bone chicken and add to soup/cheese mixture, along with juice in roasting pan. Pour mixture into casserole and refrigerate. (This is more flavorful if allowed to set 24 hours.) One hour prior to serving, bake in 300° oven.

Viola Means

EASY CHICKEN CASSEROLE

8 pieces chicken breasts
(boneless), cut in halves
1 can cream of chicken soup
1 can cream of mushroom soup
1 can cream of celery soup
½ c. cooking sherry

1 c. uncooked rice (can use Uncle
Ben's instant brown rice)
¼ c. melted margarine
½ c. slivered almonds
Parmesan cheese

Mix all ingredients (except chicken) together and blend well. Spread ½ of mixture in bottom of 9x13 inch casserole or baking pan, then lay chicken breasts on top of mixture. Pour the remaining soup mixture over the chicken breasts. Sprinkle almonds over and top with grated Parmesan cheese. Bake very slowly 2¼ hours at low temperature, 275°.

Judy Jeter Zeitler

CREAMY CHICKEN AND GREEN BEANS

3 whole chicken breasts, halved	¼ c. butter
¼ tsp. dried thyme leaves	1 tsp. Dijon mustard
1 small onion, chopped fine	½ tsp. salt
1 c. water	Dash of nutmeg
1 lb. green beans, cut in 1½ inch lengths	Dash of pepper
6 oz. mushrooms, sliced	1 c. half & half
	¼ c. Parmesan cheese, shredded

Put chicken in large frying pan; sprinkle with thyme and onion. Add water; boil and simmer just till tender. Remove chicken; keep liquid. Remove bones and skin; cut meat in bite-size strips. Cook green beans in boiling salt water 10 minutes; drain. Spread beans in buttered 2½ quart baking dish.

Cook mushrooms in butter over medium heat until lightly browned. Mix flour, mustard, salt, nutmeg, and pepper and cook until bubbly. Take from heat. Gradually stir in half & half. Return to heat and cook, stirring, until thickened. Fold in chicken and spoon over beans. Sprinkle with cheese. Broil about 6 inches below heat until sauce is browned, 3 to 5 minutes. Serve at once.

Stephanie Riddle

FORTY GARLIC CHICKEN

1 c. butter, melted	Dry parsley
1 stalk celery, sliced thin	Tarragon (pinch)

Mix preceding ingredients; put in bottom of 9x13 inch glass casserole. Roll 6 chicken breasts in preceding mixture and place on top of mixture. Place 40 garlic cloves over top. Bake in 350° oven for 1½ hours.

Lauretta Oakley

BARBEQUE SAUCE FOR CHICKEN

1 c. ketchup	2 Tbsp. vinegar
2 Tbsp. brown sugar	½ c. lemon juice
½ Tbsp. prepared mustard	3 Tbsp. Worcestershire
½ c. chopped celery	1 c. water
1 medium onion, chopped	2 tsp. salt
¼ tsp. Tabasco sauce	

Combine and simmer 10 minutes. *Good on rice.*

Friends of Jolly Elders

HONEY KETCHUP CHICKEN

6 to 8 chicken breasts (no skin, no bones)
1 c. honey
½ c. soy sauce

2 Tbsp. oil
2 Tbsp. ketchup
½ garlic or 1 tsp. instant onion

Marinate chicken in honey/soy sauce mixture. Bake at 375° for 1 hour.

Mary Lee, via Dotty Dixon

CHICKEN CASSEROLE

Use 9x13 inch pan. Cut 6 chicken breasts (skinless, boneless) into pieces. Cover with 6 pieces Swiss cheese. Mix 3 cans cream of chicken soup together (or 2 cans cream of chicken and 1 can cream of mushroom). Pour over chicken with cheese layers. Prepare 1 package Stove Top stuffing mix (corn bread variety) according to directions and put on top of chicken, cheese, and soup. Bake at 350° for 45 minutes, covered, 15 minutes, uncovered.

Mary E. Lee

ELEPHANT STEW

1 elephant
Brown gravy
1 sack sliced onions

Salt and pepper
2 rabbits (optional)

Cut elephant into bite-size pieces. This should take about 2 months. Cover with onions and brown gravy. Cook over kerosene fire about 4 weeks at 465°. This will serve 3,800 people. If more are expected, 2 rabbits may be added. Do this only if necessary, as most people do not like to find hare in their stew.

Gwen Sheldon (from my brother, R.K. Hewitt)

QUICK BAR-B-QUE SAUCE

1½ c. ketchup
½ c. honey or brown sugar
½ c. apricot jelly or marmalade

Vinegar (just a touch)
Onion (optional)

Place ingredients in small saucepan. Bring to a boil. Use as sauce, or great as a ham dip. Good!

Friends of Jolly Elders

BAR-B-QUE SAUCE

1 gal. catsup
1½ qt. water
1½ c. cider vinegar
6 Tbsp. liquid smoke
2 Tbsp. plus 1½ tsp. chili powder
4 Tbsp. Worcestershire sauce
1½ lb. brown sugar
2 tsp. monosodium glutamate

1½ tsp. paprika
½ lb. honey
1½ tsp. celery seed
2 Tbsp. plus 1½ tsp. lemon juice
1½ tsp. powdered cloves
¾ tsp. oregano
3 Tbsp. garlic powder
¾ tsp. Tabasco sauce

Combine all ingredients; bring to a slow boil. Boil 20 minutes, or to desired thickness. Seal in sterilized canning jars.

In Memory of Barbara Cummings

BAR-B-Q MEAT BALLS (Favorite recipe)

- | | |
|---|-------------------------|
| 1 lb. hamburger | 1 onion, chopped |
| 1 c. saltine cracker crumbs (fine) | ¼ c. cooking oil |
| ¼ c. milk | |

Combine hamburger, cracker crumbs, and milk. Form into 1 inch balls. Brown meat balls in cooking oil until brown on all sides. Add onion to skillet and saute while meat balls continue to brown. Drain off all excess oil. Add sauce and cook slowly for about 45 minutes, or until the sauce is thick.

Sauce:

- | | |
|----------------------|--|
| 1 c. catsup | 2 Tbsp. vinegar |
| ½ c. water | 1 to 2 Tbsp. Worcestershire sauce |
| 2 Tbsp. sugar | |

Barbara Jeter Tiner

CHILI BOWL CHILI

- | | |
|-----------------------------------|----------------------------------|
| 2 lb. ground beef, browned | 1 tall can tomato juice |
| 2 onions | ½ c. water |
| 1 brick chili | 3 or 4 Tbsp. chili powder |
| 2 cans chili | |

Put in crock pot and cook all day.

Ruth Stapleton

TEXAS BEAN BURGERS

- | | |
|------------------------------------|---------------------------|
| 1 pkg. hamburger buns | 1 c. grated cheese |
| 1 medium can pork and beans | Bacon |
| 1 small onion, chopped | Toothpicks |

Open buns; put 3 or 4 tablespoons of pork and beans on bun face (not too much juice). Add a little onion on each face; sprinkle the cheese on top. Cut each piece of bacon in half and put across the top; put toothpicks on end of bacon to keep it from curling. Put in broiler part of oven. Cook until bacon is done. Serve with chips.

Jeanie Pruett

CHUCK WAGON BEANS

- | | |
|--------------------------------------|---|
| 1 (1 gal.) can pork and beans | 1 c. catsup |
| 1 onion, chopped | ½ lb. bacon, diced |
| ¾ c. brown sugar | 1 (8¼ oz.) can crushed pineapple |
| 3 tsp. dry mustard | ½ tsp. salt |

Dice bacon. Combine with all listed ingredients, including juice of pineapple. Mix well. Bake in 350° oven for 1 hour and 20 minutes.

This can be frozen and used later if any is left.

In Memory of Barbara Cummings

SMOKY BEANS

3 cans butter beans
¾ c. catsup
½ c. brown sugar
¼ c. dark Karo syrup
2 dashes of Tabasco

2 tsp. liquid smoke
1 chopped onion (small)
4 strips bacon, cut in approx. 1 inch pieces (can use Spam, ham, etc.)

Drain 2 cans of beans and discard liquid. Keep liquid from the third can and add to preceding ingredients. Mix all ingredients together. Place in a 2 quart casserole and bake for 1 hour at 350°. A *potluck winner*.

Judy Jeter Zeitler

TEXAS RED BEANS

16 to 20 oz. pinto beans
1 medium onion, chopped
1 bell pepper, cut up
Approx. ¾ lb. salt pork
1 large can stewed tomatoes
Salt and pepper

Crushed dried chili beans (2 to 3, depending how hot tasting you like it)
½ to 1 tsp. chili powder (or more to suit taste)

Rinse and soak pinto beans 4 to 5 hours before, then rinse. Add enough fresh water to cover beans, then add all other ingredients. (Salt pork can be cut up and sauteed in pan to reduce fat. Be sure to discard rind. Also discard liquid from stewed tomatoes. It's too sweet.) Cook on top of stove 3 to 4 hours in heavy pot, stirring occasionally and tasting to suit.

Great with steak and corn bread.

Don Guthrie

QUICK BAKED BEANS

1 large can baked beans
1 onion, chopped
2 Tbsp. maple syrup

1½ tsp. dry mustard
2 Tbsp. chili sauce
2 strips bacon

Place all ingredients in casserole. Bake 40 minutes at 400° to 425°.

Mary Lee

SWEET POTATO CRUST

1 c. sifted flour
1 tsp. baking powder
¼ tsp. salt

1 c. cold mashed sweet potatoes
¼ c. melted butter or margarine
1 beaten egg

Sift flour, baking powder, and salt together. Work in mashed potatoes, butter, and egg. Refrigerate until cold. Roll ¼ inch thick. Put on top of turkey or chicken pie in 9x13 inch pan. Bake 40 minutes at 350°.

Lauretta Oakley

DOVE BREAST

Dove breast
Butter

1 pkg. French onion soup mix
1 can cream of mushroom soup

Brown dove breast in pan with butter. Mix French onion soup mix with mushroom soup and pour over dove breast. Simmer until done. Serve over rice.

Frances Blankenship

SPICED CABBAGE SAUSAGE CASSEROLE

1 lb. kielbasa or other smoked
sausage, fully cooked
2 Tbsp. butter
2 onions, cut julienne
½ medium head cabbage, shredded
½ c. chicken broth
1 bay leaf
1 apple, peeled and cut julienne
2 Tbsp. brown sugar

1 tsp. salt
¾ tsp. paprika
½ tsp. pepper
¼ tsp. onion powder
¼ tsp. garlic powder
¼ tsp. cayenne pepper
¼ tsp. dried thyme
¼ tsp. basil leaves

Cut sausage in 3 inch lengths (diagonal). Heat butter in skillet. Add onions, cabbage, chicken broth, and bay leaf. Bring to a boil 5 minutes. Add remaining ingredients, along with the sausage. Cover and simmer for 15 minutes, or until cabbage is tender and sausage is hot. Serve portions of cabbage along with the sausage.

If you don't want flavors so hot, cut back on peppers.

Stephanie Riddle

QUICK GROUND BEEF SKILLET

1 lb. lean ground beef
4 Tbsp. butter
3 medium carrots, thinly sliced
2 medium onions, quartered and
slivered
1 clove garlic, minced
1 (9 oz.) pkg. frozen cut green beans,
thawed

3 Tbsp. soy sauce
1 Tbsp. cornstarch
¼ tsp. salt
¼ tsp. ground ginger
2 c. fresh bean sprouts

Brown ground beef in fry pan with 2 tablespoons butter. When brown, remove from pan; set aside. Add 2 tablespoons butter to pan with onions and carrots. Cook, stirring over medium heat, until carrots are tender-crisp, 6 to 8 minutes. Add garlic and green beans; cook 1 minute longer. Put beef in pan. Blend soy sauce, cornstarch, salt, and ginger till smooth. Mix into ground beef mixture. Cook, stirring until thickened. Add bean sprouts and cook about 1 more minute.

Betty A. Porter

STUFFED PORK CHOPS

Slice onions round. Peel and slice potatoes thin. Arrange onions and potatoes on each pork chop. Season with salt and pepper. Wrap each in foil and bake in moderate oven until tender, 1 to 1½ hours. Good!

Friends of Jolly Elders

PEACHY PORK PICANTE

- | | |
|--|--|
| 1 lb. boneless pork, cut into $\frac{3}{4}$ inch cubes | 2 tsp. vegetable oil |
| 1 Tbsp. taco seasoning mix | 1 (8 oz.) bottle chunky style salsa |
| | $\frac{1}{3}$ c. peach preserves |

Coat pork in taco seasoning. Brown in oil in pan. Add salsa and preserves to pan. Lower heat; cover and simmer for 15 to 20 minutes.

Nancy Summers

BEEF SHORT RIBS WITH NOODLES

- | | |
|--|-----------------------------|
| 4 to 5 lb. short ribs (deboned will be about 3 lb.) | Mushrooms (optional) |
| 1 large onion | Salt and pepper |
| 1 large can stewed tomatoes | Paprika |
| 2 or 3 cloves garlic | About 1 c. flour |

Mix flour with about 2 teaspoons paprika, 1 teaspoon salt, and $\frac{1}{2}$ teaspoon pepper. Coat each rib in flour mixture and brown in olive oil. After all pieces are browned, arrange in skillet. Add tomatoes and juice and diced garlic. Slice onion; arrange on top. Cover and cook about 2 to 3 hours, until ribs are tender. Serve with hot noodles.

Deboned ribs are easier if you have guests. Great company dinner. This can be decreased or increased with no problems.

Edna Guthrie

SHORT RIBS

- | | |
|---|--|
| 3 to 4 lb. beef short ribs, trimmed of fat | 2 Tbsp. molasses |
| Salt and pepper | 2 Tbsp. cider vinegar |
| 1 (8 oz.) can tomato sauce | 1 tsp. liquid smoke flavoring |
| | 1 Tbsp. dehydrated minced onion |

Sprinkle beef all over with salt and pepper, then place in a 3 quart casserole. In a small pan, stir together tomato sauce, molasses, vinegar, liquid smoke, and onion. Bring to boil and simmer for 5 minutes. Pour sauce over meat. Cover and bake in a 275° oven until meat is very tender, 3 to 4 hours. Before serving, spoon off fat. Serve with hot cooked rice or noodles.

Helen Wagner

CURRIED MEATBALLS

- | | |
|--|---|
| 1½ lb. ground lamb | $\frac{2}{3}$ c. quick old-fashioned oats |
| $\frac{1}{3}$ c. chopped onion | $\frac{1}{4}$ tsp. garlic powder |
| $\frac{1}{2}$ c. milk | 1 egg, beaten |
| 1¼ tsp. salt | 2 Tbsp. cornstarch |
| 2 c. cold water | 2 tsp. sugar |
| $\frac{1}{2}$ tsp. ginger | 1½ tsp. salt |
| $\frac{1}{2}$ c. raisins | 1½ tsp. curry powder |

Combine the lamb, oats, onion, garlic powder, milk, egg, and 1¼ teaspoons salt. Form into 18 meatballs. Brown in small amount of hot shortening. Drain off all but 2 tablespoons of drippings.

Prepare sauce by combining cornstarch and water. Mix well and pour over meatballs. Bring to a boil. Add the sugar, ginger, 1½ teaspoons salt, raisins, and curry powder. Cover and simmer about 30 minutes. Serve over cooked rice. Serve with chopped peanuts, chopped green onions, chopped tomato, toasted flaked or shredded coconut, chutney, or other favorite condiments. Serves 6.

Amelia Semon

TENDERLOIN CASSEROLE

1 lb. pork tenderloin
Salt and pepper
Flour
Fat

2 cans mushroom soup
1 small can mushrooms
1 c. milk
1 (3 oz.) can chow mein noodles

Cut tenderloin into cubes. Roll in a mixture of salt, pepper, and flour. Fry in a little fat. When meat is almost done, stir in soup and mushrooms. Place mixture in a casserole. Pour milk over the top; do not mix. Add noodles on top; do not mix. Bake, uncovered, at 375° for 1 hour. Serves 4.

Daisie Fain

PORK CHOPS WITH MUSHROOMS

6 pork chops (1 inch thick)
Prepared mustard
Salt and pepper to taste
Bread crumbs

Butter
1 can mushroom soup
½ c. water

Rub both sides of pork chops with mustard, salt, and pepper. Roll in bread crumbs. Brown in butter. Place in casserole. Pour soup over chops; add water. Bake at 300° for 1 hour and 30 minutes.

Daisie Fain

TAMALE CASSEROLE

1 lb. ground beef
2 Tbsp. fat
1 c. chopped onions
1 can whole kernel corn
1 (15 oz.) can tomatoes

1 Tbsp. chilli powder
4 tsp. salt
¾ c. corn meal
1 c. pitted olives
1 c. grated Cheddar cheese

Brown beef; add onions. Cook until onions are clear. Add tomatoes, corn, and seasoning and bring to boil. Cook corn meal as directed. Line casserole with cooked corn meal. Add meat mixture and olives. Bake 40 minutes. Top with Cheddar cheese the last 20 minutes of cooking.

Frances Blankenship

TACO CASSEROLE

1 lb. ground beef
1 env. taco seasoning mix
1 (4 oz.) can chopped green chilies
2 (8 oz.) cans tomato sauce

2½ c. crushed corn chips (tortilla)
1 (15½ oz.) can refried beans
1 c. shredded Cheddar cheese

Brown ground beef. Add 1½ cups tomato sauce and taco seasoning. Line bottom of large baking dish with 2 cups chips. Spoon meat mixture over chips. Combine remaining tomato sauce, refried beans, green chilies, and ½ of the shredded cheese. Spread over ground beef mixture. Sprinkle with remaining cheese and crushed chips. Bake at 350° for 25 to 30 minutes, or until mixture is heated through. *Good!*

Friends of Jolly Elders

CHILI RICE BAKE

1 lb. ground beef	1 (6 oz.) can tomato paste or sauce
1 chopped onion	2 Tbsp. chili powder
1 or 2 c. beef broth	3 c. cooked rice
1 tsp. garlic salt	1 c. grated Cheddar cheese

Saute ground beef and onion until meat is almost done. Add tomato sauce and seasonings to rice. Put grated cheese over top. Bake at 350° for 20 minutes.

Hazel Lain

ANN LANDERS' MEAT LOAF

2 lb. ground round	½ c. warm water
2 eggs	1 pkg. Lipton onion soup mix
1½ c. bread crumbs	1 (8 oz.) can tomato sauce
¾ c. ketchup	

In bowl, thoroughly mix the ground round, eggs, bread crumbs, ketchup, water, and onion soup mix. Place in 9x5 inch loaf pan. Pour tomato sauce over and bake at 350° for 60 to 75 minutes.

Mary Lee

BOB'S MEATLOAF

1½ lb. ground chuck	1 tsp. salt
1½ c. Grape-Nuts	1 tsp. pepper
1 medium onion, chopped	1 tsp. garlic powder
2 eggs	¾ c. Ketchup Mix

Ketchup Mix:

1 c. ketchup	2 Tbsp. mustard
½ c. syrup	

Mix all ingredients for meatloaf well. Press even in large iron skillet or 8 inch square pan (or large meatloaf pan). Punch holes in loaf and pour remaining Ketchup Mix over the loaf. Bake at 350° for 1¼ hours.

Bob Semon

KATIE'S IRISH MEATLOAF

1 lb. ground round
1 egg
½ c. chopped celery
½ c. chopped onion
½ c. grated carrots

½ c. dry crushed bread crumbs
Salt and pepper to season
½ tsp. crushed sage (or ¼ tsp. ground)

Can add a little basil and marjoram if desired.

Mix all together with hands until well mixed. Form into loaf and place in baking dish. Add about 2 tablespoons water. Bake about an hour at 350°.

Katie Roll

CAULIFLOWER CENTER MEAT LOAF

1 small cauliflower
¼ c. catsup or chili sauce
⅓ c. bread crumbs
1 lb. hamburger
1 medium onion

2 Tbsp. butter
1 egg
½ tsp. garlic salt
Dash of pepper
Deep souffle dish

Clean cauliflower and place, core down, in 2 inches salted boiling water; cover and steam 5 minutes. Drain and place in greased dish. Cook onion in butter. Beat egg. Mix catsup, bread crumbs, garlic salt, and pepper, then lightly mix onion mixture and ground beef. Mold ground beef mixture evenly around sides and top of cauliflower. Bake, uncovered, at 350° for 45 to 50 minutes, or until meat is well browned and cauliflower is tender when knife is inserted. Let stand 5 or so minutes, then cut in wedges and serve. Serves 4.

For 8 servings, double recipe and bake 2 meat loaves. Good with baked potatoes and green salad.

Daisie Fain

PINEAPPLE MEATLOAF

1 lb. lean hamburger
1 (4 oz.) can deviled ham
½ c. finely chopped onion
½ c. sour cream
1 egg
¼ c. fine dry bread crumbs

1 (8 oz.) can tomato sauce, mixed with 1 can sliced mushrooms
2 Tbsp. pineapple topping
¾ tsp. salt
4 slices pineapple

Combine beef, deviled ham, onion, sour cream, egg, bread crumbs, and ¼ cup tomato sauce with some mushrooms, pineapple topping, and salt. Shape into shallow loaf pan. Bake 45 minutes at 350°. Top with pineapple slices and remaining tomato sauce and mushrooms. Bake 15 minutes longer, or until done.

Daisie Fain

DONNA HARVEY'S BREAKFAST CASSEROLE

3/4 stick butter
12 slices white bread, crusts removed, cubed
3/4 lb. Cheddar cheese (1/2 inch slices)
7 to 8 eggs

3 c. milk
1 1/2 tsp. dry mustard
1 1/2 tsp. Worcestershire sauce
1 1/4 tsp. salt
Dash of cayenne pepper
Sausage, ham, or bacon pieces

Melt butter in 9x13 inch pan. Toss cubes of bread in butter to coat. Layer bread with cheese, starting and ending with cheese. Mix or beat rest of ingredients together and pour over the bread, including either ham, bacon, or sausage pieces. Cover and refrigerate overnight. Bring to room temperature and bake at 325° for 1 hour, or until puffed or set.

Mary Lee

BREAKFAST CASSEROLE

1 lb. bulk sausage, cooked and drained
8 slices white bread, cubed or broken up
3/4 lb. Cheddar cheese, grated
2 1/4 c. milk

1/2 tsp. dry mustard
Salt and pepper to taste
4 eggs
1 can cream of mushroom or cream of chicken soup
1/2 can milk, mixed with soup

In a 9x13 inch baking dish sprayed with Pam, put cubes of bread. Cover with cooked sausage and cheese. Pour over the mixed milk, eggs, mustard, salt, and pepper. Add soup mixture and bake at 350° for 1 hour. *Great at any meal.*

Frances Blankenship

JANESVILLE CASSEROLE

1 pkg. salad macaroni
1 can whole kernel corn, drained
1 can peas, drained
2 small cans chopped olives
1 large onion, chopped
2 cans tomato sauce

1 can tomatoes
1 can V-8 juice
2 tsp. Worcestershire sauce
2 lb. ground beef
Salt as needed
Swiss or American cheese on top

Cook macaroni, then drain. Fry ground beef and onion together. Mix all together; put in cooking unit. Put cheese slices on top. Bake at 350° for 30 minutes.

Irma McAtee

QUICK HAMBURGER CASSEROLE

1 lb. macaroni
1 lb. hamburger
1 large can tomatoes

2 c. cheese
Salt and pepper to taste

Cook macaroni until done. Drain. Cook hamburger until brown and drain. Add tomatoes, cheese, salt, and pepper. Bake 45 minutes in 350° oven.

Viola Means

MEATLESS TAMALE PIE

1 onion, chopped

½ c. oil

1 c. yellow corn meal

3 eggs

1 tsp. salt

1 Tbsp. chili powder

1 c. shredded Cheddar cheese

1 green pepper

1 (1 lb. 14 oz.) can tomatoes

2 c. milk

1 (1 lb.) can whole kernel corn

½ tsp. pepper

2 c. pitted ripe olives

Saute onion and pepper in oil until onion is tender and golden. Stir in tomatoes and simmer 20 minutes. Stir corn meal into milk and cook until mushy. Beat eggs in large bowl and stir in corn meal mush, corn, salt, pepper, chili powder, and olives. Turn into a greased 2 quart casserole and top with cheese. Bake at 350° for 1 hour, or until firm.

Peggy Buelow

TAMALE PIE DIFFERENT

1 c. corn meal

1 large onion

1 lb. ground beef

1 small can corn

Chili pepper to taste

Salt to taste

2 c. milk

2 pods garlic

1 can tomato sauce

A few olives

Soak corn meal and milk 4 hours. Fry onion, garlic, and meat until brown. Add chili pepper, tomato sauce, salt, corn, and corn meal. Mix together; put in buttered baking dish. Bake 1 hour at 400°.

The size of dish depends on whether or not you want a deep dish or a flatter dish. May use mushroom sauce and a can of tomatoes instead of tomato sauce. The creamed style corn makes a more moist concoction.

Peggy Buelow

20-MINUTE TAMALE PIE

1 onion, chopped

1 lb. ground beef

1 (16 oz.) can stewed tomatoes

1 (17 oz.) can whole kernel corn

1 c. sour cream

1 c. corn meal

1 (4½ oz.) ripe olives

2 tsp. salt

1 Tbsp. chili powder

½ tsp. cumin

2 c. shredded Monterey Jack cheese

Cook onion and meat in skillet until lightly browned. Add tomatoes, corn with liquid, sour cream, corn meal, olives, and seasonings. Stir until thoroughly mixed. Sprinkle with shredded cheese. Cover and simmer for 20 minutes. Serve with tortilla, lettuce wedge, and Blue cheese dressing. Makes 6 to 8 servings.

BAKED SPAGHETTI

- | | |
|---|--|
| 1 c. chopped onion | 1 lb. ground beef, browned and drained |
| ¼ up to 1 c. chopped green pepper | 12 oz. spaghetti, cooked and drained |
| 1 Tbsp. butter or margarine | 2 c. (8 oz.) shredded Cheddar or Jack cheese |
| 1 (28 oz.) can tomatoes with liquid, cut up | 1 (10¾ oz.) can condensed cream of mushroom soup (undiluted) |
| 1 (4 oz.) can mushroom stems and pieces, drained | ¼ c. water |
| 1 (2¼ oz.) can sliced ripe olives, drained | ¼ c. grated Parmesan cheese |
| 1 Tbsp. Italian spices (or your own mix of oregano and basil) | |

In a large skillet, saute onion and green pepper in butter till tender. Add tomatoes, mushrooms, olives, Italian seasoning, and ground beef. Simmer, uncovered, for 10 minutes. Place half of the spaghetti in a greased 13x9x2 inch baking dish. Top with ½ the vegetable mixture. Sprinkle with 1 cup Cheddar or Jack. Repeat layers. Mix the soup and water till smooth and pour over casserole. Sprinkle with Parmesan cheese. Bake, uncovered, at 350° for 30 to 35 minutes, or till heated through. Yield: 12 servings.

Amelia Semon

MONTEREY SUNDAY SUPPER

- | | |
|------------------------------|------------------------------|
| 1 c. raw rice | 2 c. sour cream |
| 1 (4 oz.) can green chillies | 1 tsp. oregano |
| 3 medium zucchini | 1 tsp. garlic salt |
| 2 medium tomatoes | 2 Tbsp. chopped green pepper |
| 1 lb. Jack cheese | 2 Tbsp. chopped green onion |
| 1 Tbsp. parsley | Salt and pepper |

Cook rice till tender. Slice and parboil zucchini. Mix sour cream with spices, green pepper, and onion. Butter 2 quart casserole. Place rice evenly over bottom, then chillies, then zucchini. Top with sliced tomatoes. Pour sour cream mixture over top and finish with grated Jack cheese and parsley. Bake at 350° for 40 minutes.

Amelia Semon

QUICK CHEESEBURGER BAKE

- | | |
|---|------------------------------|
| 1 lb. ground beef | ¼ c. milk |
| ¾ c. chopped onion | 2 c. Bisquick |
| 1 (10¾ oz.) can condensed Cheddar cheese soup | ¾ c. water |
| 1 c. frozen mixed vegetables | 1 c. shredded Cheddar cheese |

Heat oven to 400°. Grease 13x9 inch pan. Cook beef and onion in skillet until beef is brown; drain. Stir in soup, vegetables, and milk. Stir baking mix and water in baking dish until moistened. Spread evenly; spread beef mixture over batter. Sprinkle with cheese. Bake 30 minutes.

Ann Parish

TAMALE LOAF

1 lb. hamburger
4 Tbsp. Wesson oil
1 onion, chopped
1 clove garlic, crushed
1 can whole kernel corn, drained
3 Tbsp. chili powder, dissolved in
small amount of water

1½ c. yellow corn meal
3 eggs, beaten
1 small can chopped olives
1 tsp. salt
1 (No. 2½) can whole tomatoes
(undrained)

Mix ingredients together and place in loaf pan. Bake at 350° for about 1 hour, or until meat is done.

Bill Jeter

HOT TAMALES

Meat Filling:

2 lb. pork or veal or 1 large chicken
2 Tbsp. chili powder
1 clove garlic, mashed
1 tsp. black pepper

2 tsp. salt
2 tsp. cumin seed or powder
Broth to moisten

Wrapping:

Corn husks
2 lb. masa or corn meal
1 lb. lard

Salt
Broth
2 tsp. baking powder

Meat Filling: Cook meat in unsalted boiling water until tender. Remove from broth and cool. Chop fine or run through coarse food grinder; add seasonings and broth to moisten. Mix thoroughly.

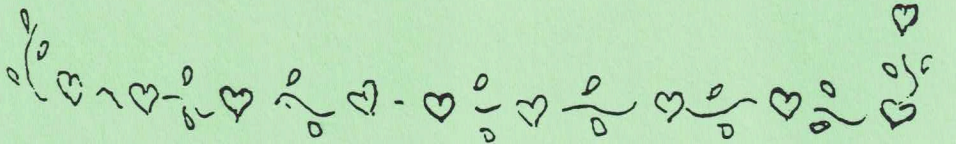
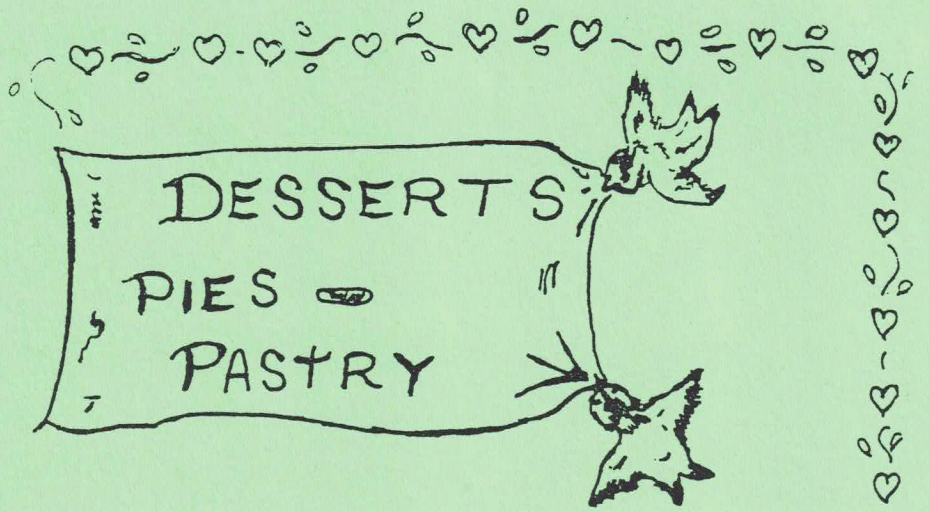
Wrapping: Remove silks from dried corn husks and trim ends straight across, or use ready-cut corn husks. Place in a large pan; cover with water and let stand while preparing cereal paste so they will become pliable.

Combine masa or corn meal, softened lard, and enough salt to make mixture taste very salty. (Considerable salt is lost during cooking.) Add a little broth and beat until mixture is white and fluffy, adding the baking powder when about half through beating. (The natives place the large kettle on a low stand or chair and beat it with a kneading motion.)

Remove husks from water with a clean cloth. Lay them flat on a table and spread with a thin layer of the cereal paste, beginning at the wide end of the husk and covering a space about 4 inches long and 2 inches wide. Place a tablespoonful of the meat filling along the middle of the paste and roll up lengthwise, beginning on the paste side. Fold up end of the husks and tie in bundles of 6, using strips of husks to tie with. Cook in a steamer or stand upright, with folded sides down in a large tightly covered kettle in which a false bottom, such as a wire rack, has been placed. Pour boiling water in kettle to a depth of about 1½ inches, being careful not to pour it directly on the tamales. Cover and steam for 1 hour. Serve hot with or without mole sauce poured over them. Makes 16 to 18 tamales.

Variations: Fresh green corn may be used with corn meal. Add 1 onion and 3 bay leaves to water in which meat is cooked. Strain broth. Place a green olive in each tamale before rolling.

Bill Jeter



DESSERTS, PIES, PASTRY

MIX-IN-THE-PAN CAKE

- | | |
|---|--|
| ½ c. butter | 1 c. sugar |
| 1¼ c. flour | 1 tsp. soda |
| 1 tsp. cinnamon | 1 egg |
| ½ tsp. salt | 1 (8½ oz.) can crushed pineapple,
drained |
| ½ c. (4¾ oz. jar) sweet potato baby
food | 1 c. raisins or chopped nuts
(optional) |
| 1 tsp. vanilla | |
| 1¼ c. flour | |

Melt butter in 9 inch square pan. Remove from heat. Add remaining ingredients. Mix with fork until smooth and well blended. Bake at 325° for 40 to 45 minutes.

Can be topped with Cool Whip or sour cream. Keep refrigerated.

Peggy Buelow

CARROT CAKE

- | | |
|-----------------|--|
| 2 c. flour | ¾ c. buttermilk |
| 1½ c. sugar | 2 tsp. vanilla |
| 1 tsp. soda | ½ (20 oz.) or 1 (8 oz.) can crushed
pineapple |
| 2 tsp. cinnamon | 2 c. shredded carrots |
| ½ tsp. salt | 1 c. nuts, chopped |
| 3 eggs | 1 c. coconut |
| ½ c. oil | |

Glaze:

- | | |
|-------------------|--------------------|
| ⅔ c. sugar | ½ tsp. vanilla |
| ⅓ c. buttermilk | ¼ tsp. soda |
| 2 tsp. Karo syrup | ⅓ c. melted butter |

Mix all ingredients in large bowl and mix with electric beater for about 2 minutes. Bake in lightly greased 9x13 inch baking dish for 45 minutes in 350° oven. Put glaze ingredients in a saucepan and boil about 3 to 4 minutes; add vanilla after boiling. Prick cake with fork when warm and pour hot glaze over cake; cool. Serve warm or cool.

Edna Guthrie

A MAN'S FAVORITE (APPLESAUCE CAKE)

- | | |
|-------------------------|-----------------|
| ½ c. Crisco | 1 tsp. cinnamon |
| 1 c. sugar | 1 tsp. soda |
| 1 egg | ½ tsp. allspice |
| 1 c. seedless raisins | ½ tsp. salt |
| 1 c. applesauce (sweet) | 1 c. flour |
| ½ tsp. nutmeg | |

Cream Crisco and sugar. Add egg, raisins, applesauce, and dry ingredients. Bake in 9 inch square pan, greased and floured, at 350° for about an hour.

This cake is a good traveler. My mother sent this to my brother in the service to FPO's, and he was in many different ports.

Peggy Buelow

CHOPPED APPLE CAKE

2 c. chopped Pippin apples	1 tsp. cinnamon
1 egg, dropped in (stir)	1 c. flour
1 c. sugar (1½ c. when doubled)	1 tsp. soda
¼ c. (scant) shortening	¼ tsp. salt

Combine all ingredients and put into 8x8 inch baking dish that has been greased. Bake at 350° about 50 minutes.

Can add nuts and raisins.

POPPY SEED CAKE

1 yellow cake mix	1 c. oil
1 c. cream sherry	4 eggs
2 tsp. vanilla	2 tsp. poppy seed

Mix all ingredients, except poppy seeds, together. Mix about 2 minutes, then add poppy seeds and mix well. Pour into greased tube pan. Bake at 350° for 40 minutes. Turn out after 10 minutes. May sprinkle top with powdered sugar.

Daughters of Gene Marsh

FRUIT COCKTAIL CAKE

1 c. flour	1 tsp. salt
1 c. sugar	1 egg
1 tsp. soda	2 c. drained fruit cocktail

Sift together all dry ingredients. Add egg and fruit cocktail. Mix well. Do not use electric mixer. Batter will be very thick. Bake in greased 8x8x2 inch pan at 300° for 1 hour. Serve with whipped topping. Serves 6 to 9.

Friends of Jolly Elders

HIGH ALTITUDE COCOA FUDGE CAKE

1¾ c. flour	1⅔ c. buttermilk
1⅓ c. sugar	½ c. shortening
⅔ c. cocoa	2 eggs
1¼ tsp. soda	1 tsp. vanilla
1 tsp. salt	

Grease and flour pans, 9 x 13 inch or 9 x 1½ inch round. Measure all ingredients in large mixer bowl. Blend ½ minute on low speed, scraping bowl constantly. Beat 3 minutes at high speed, scraping bowl occasionally. Pour into pans. Bake in 375° oven 25 to 35 minutes, or until cake tests done.

Mary Lee

LEMON CAKE

1 c. boiling water
1 yellow cake mix
¼ c. water

1 pkg. lemon jello
½ c. oil
4 eggs

Preheat oven to 325°. Dissolve jello in boiling water. Let cool. In another bowl, mix the remainder of ingredients and beat until smooth, then add cooled jello and beat again. Pour into large 9x13 inch pan which has been slightly greased. Bake 40 minutes. Remove from oven and, while hot, prick holes all over cake with fork; pour mixed topping all over cake.

Topping - Mix:

1 c. powdered sugar

Juice of 2 lemons

Bea Jeter

JELLO CAKE AND FROSTING

Mix:

1 yellow cake mix
4 eggs
⅓ c. oil
⅔ c. water

1 (10 oz.) pkg. frozen strawberries,
thawed (set aside ⅓ c. for
frosting)
1 small pkg. strawberry jello

Bake according to package instructions for 9x13 inch pan.

Frosting:

1 cube margarine
⅓ c. strawberries (left from cake
mixture)

1 pkg. powdered sugar

Cream ingredients and spread evenly over cake.

She liked this cake because it was "pink" and also very good!

Bea Jeter

WACKY CAKE

3 c. flour
⅓ c. cocoa
2 c. sugar
2 tsp. salt
2 tsp. soda

2 c. cold water
2 Tbsp. vinegar
⅔ c. Wesson oil
2 tsp. vanilla

Mix all together. Bake 25 to 30 minutes at 350°. Frost with butter cream frosting. Add nuts if desired.

Jewell Tiner

LEMON CAKE

1 pkg. lemon cake mix
1 c. water
½ c. oil

4 eggs
1 pkg. lemon instant pudding mix

Mix all together. Bake in 9x13 inch pan, greased and floured, 30 to 35 minutes.

Frosting - Mix:

2 c. powdered sugar

⅓ c. lemon juice

Let set while cake bakes. Spread on cake while hot.

Elfredia Escobar

FRUIT COCKTAIL CAKE

2 c. flour
1½ c. sugar
¼ tsp. salt

2 tsp. soda
1 can fruit cocktail
2 eggs

Beat all together. Pour into pan, 9x12x2 inches.

Sprinkle on top:

½ c. nuts

½ c. brown sugar

Bake at 350° for 35 to 40 minutes.

Topping:

¾ c. sugar
½ c. canned milk
1 c. coconut

½ tsp. vanilla
1 stick butter

Cook until thick, or about 1 minute. Spread on baked cake while still hot. Place under broiler till browned.

Beth Fullingim

FRESH RHUBARB CAKE

½ c. butter or margarine
1 c. sugar
½ c. brown sugar
1 egg
1 c. flour

½ tsp. salt
1 tsp. baking soda
1 c. sour milk or buttermilk
2 c. finely chopped fresh rhubarb

Cream together first 4 ingredients. Add flour, salt, and baking soda alternately with sour milk. Fold in rhubarb. Pour into greased 9x13 inch pan.

Mix together:

⅓ c. sugar
1 tsp. cinnamon

½ c. chopped nuts

Sprinkle on top of cake batter. Bake 40 to 45 minutes in 350° oven. Serve plain or topped with whipped cream or ice cream.

Lauretta Oakley

BLARNEY STONE CAKE

4 eggs
2 c. sugar
1 c. boiling water

1 tsp. vanilla
2½ c. flour
2 tsp. baking powder

Icing:

1 box powdered sugar
½ c. margarine
½ tsp. vanilla

1½ lb. ground or crushed peanuts
(salted)

Beat egg whites *stiff*. Set aside. Cream sugar and yolks. Add hot water and vanilla slowly. Add flour and baking powder. Fold in egg whites. Bake in 15x9x2 inch pan at 350° for 30 to 35 minutes. (Don't grease pan.) Cut into 40 squares when cool. Frost and roll in nuts. *Do not use butter.*

Gene Marsh, daughter

NUT CAKE

3 c. cake flour
1¾ c. sugar
2 tsp. baking powder
½ tsp. salt
1 c. shortening

¾ c. milk
2 tsp. vanilla
4 eggs (unbeaten)
1 c. finely chopped nuts

Grease and flour 9 inch tube pan. Sift flour and next 3 ingredients into large bowl. Drop in shortening, milk, vanilla, and 2 eggs. Beat 2 minutes on medium speed. Scrape bowl and spoon often. Add 2 other eggs; beat 2 minutes. Fold in nuts. Bake 1 hour at 375°. Cool, remove from pan, and top with glaze.

Glaze:

2 Tbsp. white syrup

2 Tbsp. butter

Combine in small saucepan; bring to a boil and boil 3 minutes.

Edith Summers

GUMDROP FRUIT CAKE

1 lb. white raisins
1 to 2 lb. large gumdrops
1 c. pecans
4 c. flour
¼ tsp. cloves
1 tsp. cinnamon
¼ tsp. allspice
¼ tsp. nutmeg

¼ tsp. salt
1 c. butter
2 c. sugar
2 eggs
1½ c. applesauce
1 tsp. soda, dissolved in 1 Tbsp. hot water
1 tsp. vanilla

Cut gumdrops in small pieces. (Do not use black.) Roll in small amount of flour. Mix as for any cake. Bake in a greased tube pan in 325° oven for 1 hour, or until done.

This is an old recipe.

Edith Summers

TWO-EGG CHIFFON CAKE

1 c. sugar
2¼ c. flour, sifted
3 tsp. baking powder
1 tsp. salt
½ c. oil

1 c. milk
1½ tsp. vanilla
2 egg yolks
2 egg whites
½ c. sugar

Sift first 4 ingredients into bowl. Add oil, half the milk, and vanilla. Beat 1 minute. Add remaining milk and egg yolks and beat 1 minute longer. Beat egg whites until stiff; add ½ cup sugar gradually. Fold egg white mixture into cake batter. Line a 13x9x2 inch cake pan. Pour batter into pan. Bake 45 minutes, or until done, in 350° oven. Remove from oven; cool 15 minutes. Turn out and cool completely. Frost.

Edith Summers

MAPLE BLUEBERRY CAKE

¼ c. shortening
½ c. maple syrup
½ c. brown sugar
¾ c. sour cream
2 eggs
¾ c. blueberries, drained

2 c. flour
1 tsp. ginger
1 tsp. baking soda
¼ tsp. salt
½ c. drained blueberry juice

Heat shortening, syrup, and sugar together. Add sour cream, beaten eggs, and blueberries. Sift dry ingredients and add to batter; mix well and pour in greased 10 inch spring form pan or Bundt pan. Bake at 350° for 30 minutes, or until knife comes out dry. After cake cools, pour reserved blueberry juice over cake. (This allows cake to become extra moist before putting Lemon Glaze on.)

Lemon Glaze:

1 Tbsp. milk
2 Tbsp. lemon juice

¾ c. powdered sugar

Gradually blend milk and lemon juice into powdered sugar and pour over cake before serving. Let glaze set, then slice cake.

Daisie Fain

STRAWBERRY ICEBOX CAKE

1 pkg. strawberry jello
2 Tbsp. sugar
1¼ c. boiling water
½ pt. whipped cream

1 (10 oz.) pkg. frozen strawberries
½ angel food cake, cut into squares
(small pieces)

Mix first 3 ingredients and put thawed strawberries into that mixture. Cool. Whip cream until stiff. Fold into mixture, then pour over cut squares of angel food cake which are in loaf cake pan. Refrigerate for couple of hours.

Daisie Fain

RHUBARB PUDDING CAKE

Combine in saucepan:

1 1/3 c. sugar **3/4 c. water**

Cook, stirring occasionally, until rhubarb is tender, about 10 minutes. Keep hot.

Sift together:

1 c. flour **1 tsp. baking powder**
1/4 tsp. salt

Cream:

1/2 c. shortening **2/3 c. sugar**

Add 1 egg and beat until light. Add 1 teaspoon vanilla, 2/3 cup milk, and dry ingredients alternately to mixture; stir until smooth after each addition. Pour into greased and floured 9 inch pan and carefully pour rhubarb sauce over batter. Bake at 350° for 35 to 40 minutes. Serve with whipped cream or ice cream.

Daisie Fain

ORANGE SLICE CAKE

Sift together and set aside:

3 1/2 c. flour **1/2 tsp. salt**

Combine and set aside:

1 lb. orange slice candy, cut up **1 c. chopped walnuts**
1 (8 oz.) pkg. pitted dates, chopped **1 (3 1/4 oz.) can flaked coconut**

Add 1/2 cup flour mixture and mix well. Work with spoon until light 1 cup butter or margarine. Gradually add 2 cups sugar, while beating. Beat well. Add 4 eggs, one at a time. Beat well.

Combine:

1 tsp. soda **1/2 c. buttermilk**

Add alternately with flour mixture. Mix well. Add candy mixture; mix well. Turn into a 10 inch tube pan that has been greased well. Bake at 300° for 1 hour and 45 minutes.

Bertha Conrad

TEXAS SHEET CAKE

2 sticks margarine **2 c. sugar**
4 Tbsp. cocoa **2 eggs**
1 c. water **1 tsp. baking soda**
1/2 tsp. salt **1 c. sour cream**
2 c. flour

Heat and stir margarine, cocoa, and water until mixture comes to boil. Remove from heat; add remaining ingredients and mix. Bake in large greased sheet pan, 11x15 inches, at 375° for 20 minutes. Cool and frost.

Frosting:

1 stick margarine
4 Tbsp. cocoa
4 Tbsp. milk

1 box powdered sugar
1 c. chopped nuts
1 tsp. vanilla

Boil margarine, cocoa, and milk. Remove from heat; add remaining ingredients. Mix and spread on warm cake.

Bertha Conrad

ZUCCHINI CAKE

3 c. grated zucchini
3 c. sugar
1 c. chopped nuts
1½ c. oil
4 eggs

3 c. flour
2 tsp. baking powder
1 tsp. soda
1½ tsp. cinnamon
½ tsp. salt

Mix zucchini, sugar, oil, and eggs. Combine dry ingredients and mix well. Add nuts. Grease and flour angel food cake pan or Bundt pan. Bake at 300° for 1½ hours.

Bertha Conrad

BANANA NUT CAKE

½ c. shortening
1½ c. sugar
4 egg yolks or 2 whole eggs
1 c. mashed bananas
2½ c. cake flour
2 tsp. baking powder

½ tsp. salt
¼ tsp. nutmeg
½ tsp. cinnamon
¼ tsp. allspice
½ tsp. soda
¼ c. buttermilk

Cream shortening and sugar. Add eggs and bananas. Sift dry ingredients 3 times and add alternately with buttermilk. Fold in ½ cup finely chopped nuts. Pour into 2 greased 8 inch cake pans and bake at 350° for 40 minutes. Frost with whipped cream and garnish with sliced bananas and chopped nuts, or frost with a powdered sugar frosting, substituting mashed bananas for liquid.

Bertha Conrad

CHOCOLATE CAKE

1 pkg. devil's food cake mix
1 pkg. instant vanilla pudding

1 c. water
4 eggs (unbeaten)

Combine ingredients in large mixing bowl. Blend at low speed just to moisten, then beat 8 minutes at medium speed. Line 3 (9 inch) layer pans on bottom with brown paper. Do not grease pans. Bake at 350° for 25 to 30 minutes.

Bertha Conrad

SEVEN-UP CAKE

1 pkg. yellow cake mix
4 eggs

1 pkg. instant vanilla pudding mix
¾ c. oil

Mix preceding ingredients together, then add 10 ounces 7-Up. Bake in 14x9x2 inch loaf pan in 350° oven for 40 minutes.

Topping:

1 cube butter, melted
2 eggs, well beaten
1½ c. sugar

1 heaping Tbsp. flour
1 c. crushed pineapple

Mix preceding ingredients and cook until thick. Last, add 1 cup coconut. Pour glaze over cake as soon as you take it from the oven.

Bertha Conrad

PRUNE CAKE

Mix and beat:

2 c. flour
2 c. sugar
3 eggs
1 c. oil
1 c. buttermilk

1 tsp. soda
¼ tsp. cloves
1 tsp. cinnamon
1 tsp. vanilla

Add:

1 c. nuts

1 c. cut-up, cooked prunes

Bake at 350° for 45 to 50 minutes.

Topping:

½ c. sugar
¼ c. butter

½ c. buttermilk
⅓ tsp. soda

Bring to a boil. Poke holes in cake while hot and pour hot sauce over cake.

Bertha Conrad

RAW APPLE CAKE

1 egg
1 c. sugar
¼ c. oil
½ c. nuts

1 c. flour
1 tsp. soda
1 tsp. cinnamon
2 c. chopped apples

Mix well. Bake at 350° until done; use toothpick to test.

Hazel Lain

FRUIT COCKTAIL CAKE

1½ c. sugar
½ c. brown sugar
2 eggs, beaten
2 tsp. soda

½ tsp. salt
2 c. flour
1 (16 oz.) can fruit cocktail
1 c. chopped walnuts

In large bowl, mix all ingredients. Pour into greased cake pan and bake at 350° for 45 minutes. When cake is done, poke holes all over with a fork, then pour topping over hot cake.

Topping:

1 c. sugar
1 cube butter

½ can milk

Bring to rolling boil; cook 2 minutes. Turn off heat; add 2 teaspoons vanilla. Pour over hot cake.

Hazel Lain

GREAT DEPRESSION CAKE

2 c. sugar
2 c. strong coffee
½ c. shortening
2 c. Sun Maid raisins
1 apple, peeled and grated
2 c. flour
1 tsp. baking soda

2 tsp. baking powder
1 tsp. cinnamon
1 tsp. allspice
1 tsp. cloves
1 tsp. nutmeg
1 c. walnuts

In large saucepan, simmer the first 5 ingredients for 10 minutes, stirring occasionally. Cool 10 minutes. Blend together remaining ingredients and stir into mixture. Pour batter into well greased and floured 13x9 inch pan. Bake at 350° for 25 to 30 minutes. Cool and frost as desired.

Viola Means

CHEESE CAKE

Top - Mix and set aside:

1 c. sour cream
1 tsp. vanilla

3½ Tbsp. sugar

Filling:

12 oz. cream cheese
2 beaten eggs
¾ c. sugar

2 tsp. vanilla
Juice of ½ lemon

Mix and beat. Pour into graham cracker crust. Bake at 350° for 15 or 20 minutes. Cool 5 minutes. Pour top on and return to oven for 10 minutes. Refrigerate several hours, overnight for best results.

Jeanie Pruett

LEMON CAKE

1 pkg. lemon cake mix
1 pkg. (small) lemon jello

4 eggs
¾ c. water

Beat all ingredients together. Add ¾ cup oil. Beat again. Bake 35 minutes at 350° in a 9x13x2 inch pan. Poke a lot of holes in hot cake with toothpick. Pour over cake 2 cups of sifted powdered sugar mixed with 5 tablespoons lemon juice - will be quite thin.

Jeanie Pruett

Mix preceding ingredients together, then add 10 ounces 7-Up. Bake in 14x9x2 inch loaf pan in 350° oven for 40 minutes.

Topping:

1 cube butter, melted
2 eggs, well beaten
1½ c. sugar

1 heaping Tbsp. flour
1 c. crushed pineapple

Mix preceding ingredients and cook until thick. Last, add 1 cup coconut. Pour glaze over cake as soon as you take it from the oven.

Bertha Conrad

PRUNE CAKE

Mix and beat:

2 c. flour
2 c. sugar
3 eggs
1 c. oil
1 c. buttermilk

1 tsp. soda
¼ tsp. cloves
1 tsp. cinnamon
1 tsp. vanilla

Add:

1 c. nuts

1 c. cut-up, cooked prunes

Bake at 350° for 45 to 50 minutes.

Topping:

½ c. sugar
¼ c. butter

½ c. buttermilk
⅓ tsp. soda

Bring to a boil. Poke holes in cake while hot and pour hot sauce over cake.

Bertha Conrad

RAW APPLE CAKE

1 egg
1 c. sugar
¼ c. oil
½ c. nuts

1 c. flour
1 tsp. soda
1 tsp. cinnamon
2 c. chopped apples

Mix well. Bake at 350° until done; use toothpick to test.

Hazel Lain

FRUIT COCKTAIL CAKE

1½ c. sugar
½ c. brown sugar
2 eggs, beaten
2 tsp. soda

½ tsp. salt
2 c. flour
1 (16 oz.) can fruit cocktail
1 c. chopped walnuts

In large bowl, mix all ingredients. Pour into greased cake pan and bake at 350° for 45 minutes. When cake is done, poke holes all over with a fork, then pour topping over hot cake.

FRUIT COCKTAIL CAKE

Beat:

2 eggs
1½ c. sugar
2 tsp. soda
Pinch of salt

2 c. flour
1 (No. 303) can (17½ oz. size) fruit
cocktail (including syrup)

Mix:

½ c. brown sugar

½ c. nuts

Sprinkle over batter before baking. Bake at 325° for 40 to 50 minutes.

Icing - Boil:

1 cube margarine

¾ c. sugar

Add:

1 tsp. vanilla

½ c. coconut

Have ready when cake is done and pour thin icing over warm cake.

Barbara Jeter Tiner

CHERRY CHEESE CAKE

1 (8 oz.) pkg. cream cheese
1 can Eagle Brand sweetened
condensed milk
⅓ c. bottled lemon juice

1 tsp. vanilla
1 prepared graham cracker crumb
pie crust
1 can pie filling (cherry or blueberry)

Mix cream cheese, sweetened condensed milk, and lemon juice together until creamy. Add vanilla. Turn into prepared graham cracker crust. Refrigerate several hours before serving. Top with 1 can of cherry or blueberry pie filling.

Note: Only use bottled lemon juice. Recipe will fail if you use fresh juice!!!!

Barbara Jeter Tiner

PUMPKIN PIE CAKE

1 large can (about 3 c.) pumpkin
1 (13 oz.) can evaporated milk
4 tsp. pumpkin pie spice

1 c. sugar
3 eggs, beaten
½ tsp. salt

Mix preceding ingredients together. Pour into lightly greased 9x13 inch baking pan. Sprinkle 1 box yellow cake mix (dry) evenly on top of pumpkin mixture. Melt 1½ cubes of margarine and pour evenly over top of dry cake mix. Sprinkle 1½ to 2 cups chopped walnuts over top. Bake at 350° for 50 minutes (more or less), or until crisp and brown. Cool. Serve with whipped topping.

Barbara Jeter Tiner

RAW APPLE CAKE

2 c. chopped apples	1/2 tsp. cinnamon
1 c. flour	1/4 c. oil
1 c. sugar	1 egg
1/2 tsp. baking powder	2 pinches of salt
1 tsp. baking soda	Nuts (optional)

Combine all ingredients. Place in greased 8x8 inch pan and bake in 350° oven 45 minutes, or until cake tests done.

Irma McAtee

FRUIT COCKTAIL CAKE

1 c. flour	1 egg
1 c. sugar	1 (15 oz.) fruit cocktail
1 tsp. salt	3/4 c. brown sugar
1 tsp. soda	3/4 c. chopped nuts

Mix together first 4 ingredients and add the egg that has been beaten well, then add fruit cocktail. Pan size: Approximately 8x8 inches.

Irma McAtee

BLARNEY STONE CAKE

4 eggs	1 tsp. vanilla
2 c. sugar	2 1/2 c. flour
1 c. boiling water	2 tsp. baking powder

Icing:

1 box powdered sugar	1 1/2 lb. ground or crushed salted peanuts for coating after icing
1/2 c. margarine	
1/2 tsp. vanilla	

Beat egg whites until stiff, then set aside. Cream sugar and egg yolks. Add hot water and vanilla slowly, then add flour and baking powder. Fold in egg whites. Bake in ungreased pan or baking dish (15x9x2 inches) for 30 to 35 minutes at 350°. Cut into 40 squares when cool. Frost and roll in nuts. *Do not use butter.*

Daughters of Gene Marsh

CATHERINE NASH'S SUGAR COOKIES

2 c. sugar	1 c. light cream
1/2 c. butter	2 eggs
1 tsp. vanilla	2 level tsp. baking powder

Add enough flour to make dough. Roll out and cut into cookies. Bake in moderate oven 15 minutes, or until done.

If sour cream is used, also use 1/2 teaspoon soda.

Beth Fullingim

PEANUT BUTTER BARS

½ c. butter, softened
½ c. sugar
½ c. brown sugar
½ c. peanut butter
1 egg, beaten
1 tsp. vanilla

1 c. all-purpose flour
½ c. quick-cooking oats
1 tsp. baking soda
¼ tsp. salt
1 c. (6 oz.) chocolate chips

Icing:

½ c. powdered sugar
2 Tbsp. peanut butter

2 Tbsp. milk

In a mixing bowl, cream butter (or margarine), sugars, and peanut butter. Add egg and vanilla; mix well. Combine flour, oats, baking soda, and salt; stir into creamed mixture. Spread into a greased 13x9x2 inch pan. Sprinkle with chocolate chips. Bake at 350° for 20 to 25 minutes, till lightly browned. Cool 10 minutes. Combine icing ingredients; drizzle over bars.

Bob Semon

RANGER COOKIES

½ c. shortening
½ c. butter or margarine
1 c. sugar
½ c. flour
½ tsp. baking powder
2 c. quick oats
2 c. crushed corn flakes

½ c. coconut
1 c. golden raisins
2 eggs
1 c. brown sugar
1 tsp. soda
1 tsp. vanilla

Cream shortening, butter, sugar, eggs, and vanilla. Add flour with baking powder and soda. Stir in oats, corn flakes, raisins, and coconut. Dough will be stiff. Drop by teaspoon onto baking sheet. Bake at 350° for 10 to 15 minutes.

Gwen Sheldon

OATMEAL COOKIES

1 c. white sugar
1 c. brown sugar
1 c. shortening
2 eggs
1½ c. oatmeal

1½ c. Rice Krispies, corn flakes, etc.
1½ c. flour
1 tsp. baking powder
1 tsp. soda
1 tsp. vanilla

Mix sugars into shortening, then add eggs. Mix in oatmeal and Rice Krispies. Blend flour, baking powder, and soda and add to mixture, then add vanilla. Drop by tablespoon size onto ungreased cookie sheet. Bake in 325° oven. Yield: About 4 dozen.

Raisins or nuts or both can be added to this recipe.

Edna Guthrie

YUM YUM BARS

1 lb. marshmallows
1 (6 oz.) pkg. chocolate chips
3 Tbsp. butter

1 tsp. vanilla
½ tsp. salt
2 c. Rice Krispies

Melt over low heat or hot water, then add ½ cup nuts. Put in greased 9x9 inch pan. When cool, cut in bars.

Mary Lee

SALTED PEANUT COOKIES

1½ c. sifted flour
¾ tsp. baking soda
½ tsp. baking powder
½ tsp. salt
½ c. margarine

1 egg, slightly beaten
¼ c. milk
1¼ c. brown sugar, firmly packed
1½ c. corn flakes
¾ c. chopped salted peanuts

Sift flour with soda, baking powder, and salt. Cut in margarine. Combine egg with milk; add with sugar to flour mixture and mix well. Stir in cereal and peanuts. Drop from teaspoon onto greased baking sheet. Bake at 375° for about 8 minutes. Makes about 4 dozen cookies.

Bertha Conrad

CRISP LEMON COOKIES

1 pkg. lemon cake mix
1 c. crisp rice cereal

½ c. margarine, melted
1 egg, slightly beaten

Heat oven to 350°. Combine all ingredients; mix well. Shape into 1 inch balls. Place on ungreased baking sheet. Bake for 9 to 12 minutes, or until light brown around the edges.

Edith Summers

CRY BABY COOKIES

2 Tbsp. shortening
1 c. sugar
1 or 2 eggs
1 c. molasses
1 c. sour milk
4 c. flour

2 tsp. soda
1 tsp. cloves
1 tsp. nutmeg
1 c. raisins
1 c. nuts

Mix and bake as you would any cookie.

Bertha Conrad

PEANUT BUTTER COOKIES

½ c. shortening
½ c. brown sugar
½ c. white sugar
½ c. peanut butter

1 egg
1 tsp. (scant) soda
2½ c. flour
1 tsp. vanilla

Cream shortening and sugars. Add peanut butter and well beaten egg. Add flavoring and flour to which soda and salt have been added. Break off small pieces and flatten down on cookie sheet with fork in crisscross pattern. Bake in moderate oven 10 minutes, or until slightly browned.

Bertha Conrad

SUGAR COOKIES

Cream together well:

2 cubes butter or margarine
1 c. sugar

1 c. confectioners sugar
2 eggs

Add:

1 c. oil
2 tsp. vanilla
1 tsp. soda

4 c. flour
1 tsp. cream of tartar

Mix well; let stand 1 or 2 hours in refrigerator. Roll into balls the size you prefer. Flatten with fork on greased cookie sheet. Bake at 350° for 12 minutes.

Hazel Lain

PEANUT RAISIN COOKIES

1 c. soft butter or margarine
1½ c. peanut butter
1 c. brown sugar, packed
2 eggs
1 c. honey
2 c. whole wheat flour

2 c. oatmeal
1 c. unsweetened wheat germ
1 c. coconut
1 c. raisins
1 c. peanuts

In large bowl, beat together butter, peanut butter, and brown sugar until creamy. Add eggs, one at a time, beating well until fluffy. Mix the honey, flour, oats, and wheat germ into mixture, then add coconut and raisins, blending evenly. Drop by spoonfuls on cookie sheet and bake at 375° for 10 to 12 minutes. Makes 7 dozen.

Edna Guthrie

PEANUT CRUNCH COOKIES

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs
1 c. peanut butter
3 c. flour

1 tsp. salt
1 tsp. baking powder
1 tsp. soda
½ c. chopped peanuts
1 Tbsp. cold water
1 tsp. vanilla

Cream shortening; add sugars and eggs. Beat until creamy, then add peanut butter and blend thoroughly. Sift together flour, baking powder, soda, and salt. Add this to the first mixture and fold in nuts. Shape dough into small portions and roll in hands to form balls. Place on greased cookie sheet and press at right angles with a fork dipped in cold water. Bake in 350° oven for 12 minutes.

Edith Summers

DATE COOKIES

1 c. dates, cut up
2 c. sugar
1 tsp. soda
3 c. flour

1 c. nuts, broken (not too small)
1 c. butter or margarine
1 tsp. salt
3 eggs, beaten

Cream sugar and butter. Add the beaten eggs. Sift the dry ingredients together. Alternately add dates and nuts and the dry mixture. Refrigerate overnight, or at least 4 hours. Bake on an ungreased cookie sheet. Drop by teaspoon. (I form a small mound; as the dough bakes, it spreads.) Bake at 325° in a preheated oven about 11 minutes; the cookie should look like it's not quite baked. *Do not overbake.*

This recipe can be baked a cookie sheet at a time, as it will keep in a covered bowl in the refrigerator for quite awhile. A very rich cookie.

Peggy Buelow

SOFT MOLASSES COOKIES

1 c. molasses
½ c. shortening
½ c. sugar
½ c. undiluted evaporated milk,
soured with 1 tsp. vinegar
2 eggs

2 tsp. ginger
1¾ tsp. baking soda
Pinch of salt
3 c. (about) sifted flour
3 Tbsp. sugar

Mix the first 8 ingredients together in order given. Stir in flour until the mixture is stiff enough to hold a spoon upright. Drop from teaspoon to greased and floured cookie sheet, placing cookies 1½ inches apart. Flatten with wet cloth wrapped over bottom of tumbler. Bake at 400°F. for 10 to 15 minutes. Yields 4 dozen cookies.

Peggy Buelow

7 LAYER COOKIES

1 cube butter, melted
1 c. graham crackers, crushed
1 c. chocolate chips

1 c. butterscotch chips
8 oz. coconut
1 can Eagle Brand milk

In a 9x13 inch pan, layer ingredients in order given. Bake at 350° for 25 minutes.

Jeanie Pruett

CARROT COOKIES

½ c. margarine
1 Tbsp. granulated brown sugar
replacement
2 Tbsp. granulated sugar
replacement
1 egg

2 Tbsp. water
1 tsp. vanilla extract
1 c. cooked carrots, mashed
2 c. flour
½ tsp. salt
2 Tbsp. baking powder

Cream together margarine and sugar replacements. Add egg, water, and vanilla, beating until light and fluffy, and beat in carrots. Combine flour, salt, and baking powder in sifter. Sift dry ingredients into carrot mixture; stir to blend completely. Drop by

teaspoonfuls onto lightly greased cookie sheets. Bake at 375° for 10 to 12 minutes. Yield: 50 cookies.

Microwave: Place 6 to 8 cookies on wax paper. Cook on LOW for 3 to 4 minutes, or until tops are set.

Exchange - 1 cookie: 1/2 vegetable, 35 calories.

Betty McClelland

CARAMEL CRUNCH COOKIES

Caramel Crunch: Heat 1 cup granulated sugar in heavy skillet over medium heat. Gently stir until all sugar melts and becomes a clear syrup. Pour onto buttered baking sheet in thin layer. Set aside to cool and harden. Break into small pieces. Make cookie dough.

1½ c. sugar
1 c. shortening
2 eggs
3 Tbsp. evaporated milk
1 tsp. vanilla

3 c. sifted flour
½ tsp. salt
½ tsp. soda
Caramel Crunch

Cream shortening and sugar; beat in eggs. Add milk and vanilla. Sift flour, salt, and soda and mix well. Stir in Caramel Crunch. Drop in small mounds on cookie sheet. Bake at 375° for 10 to 12 minutes.

Barbara McMillin

MOIST PINEAPPLE COOKIES

2/3 c. butter
1¼ c. brown sugar, packed
2 eggs
1 (15¼ oz.) can crushed pineapple,
drained well (save juice)
1 tsp. baking soda

1 tsp. baking powder
1 tsp. vanilla
½ tsp. salt
2½ c. flour
½ c. chopped nuts

Glaze:

6 Tbsp. butter
1½ c. powdered sugar

3 to 4 Tbsp. pineapple juice

Cream butter with brown sugar; add eggs. Beat until fluffy. Put in pineapple, soda, baking powder, vanilla, and salt; mix well. Add the flour; mix well. Put in nuts and mix. Drop by spoonfuls on greased cookie sheet. Bake at 375° for 10 to 12 minutes, or until golden brown around edges. Meanwhile, brown butter for glaze in a saucepan over medium heat. Put in powdered sugar and enough of the reserved pineapple juice to make a smooth, drizzlable glaze. Cool cookies; spread on the glaze. Top with thin slices of candied pineapple if you want.

Gladys Caballero

CORN FLAKE COOKIES

1 c. brown sugar
2 stiffly beaten egg whites
2 c. corn flakes

1 c. moist shredded coconut
½ c. chopped walnuts
½ tsp. vanilla

Beat sugar into egg whites, then fold in corn flakes, coconut, and nuts. Add vanilla. Drop teaspoonfuls of batter onto well greased cookie sheet. Bake at 350° for 15 to 20 minutes. Place pans on damp towel and remove cookies immediately with spatula. If cookies stick to pan, return to oven to soften. Yield: 1½ dozen.

Irma McAtee

BOILED COOKIES

Part 1:

2 c. sugar
3 Tbsp. cocoa

½ c. milk
¼ c. butter

Part 2:

1 tsp. vanilla
Pinch of salt

½ c. peanut butter
3 c. oatmeal

Boil part 1 for 1 minute, then add part 2; stir. Drop on wax paper.

Friends of Jolly Elders

LEMON BARS

½ c. margarine
1 c. flour
¼ c. powdered sugar
2 eggs
1 c. sugar

¼ tsp. salt
½ tsp. baking powder
3 Tbsp. lemon juice
Dash of lemon extract
2 Tbsp. flour

Mix first 3 ingredients and press into bottom of an 8 inch square pan. Bake at 250° for 20 minutes. Meanwhile, beat eggs well in medium bowl. Add sugar, salt, and lemon ingredients. Mix baking powder and flour and add to egg mixture. Spread on hot baked layer and bake another 30 minutes at 350°, until lightly browned. Cool well and sprinkle with about 1 tablespoon powdered sugar. Cut into large or small squares, small squares for bars and large served as a dessert with ice cream or whipped cream.

Edna Guthrie

RASPBERRY PECAN STICKS

¾ c. butter
1½ c. sugar
3 eggs, separated
1 tsp. vanilla

2½ c. plus 1 Tbsp. flour
1 c. pecan halves or pieces
1 c. raspberry jam (seedless)

Cream butter, 1 cup sugar, and egg yolks until light; beat in vanilla. Stir in 2½ cups flour; mix thoroughly or work with hands. Roll or press dough evenly to ¼ inch thickness on 17x14 inch cookie sheet. (For ease in rolling, roll toward rather than away.) Bake at 375° for 6 minutes. Remove from oven; spread with jam.

Beat egg whites until almost stiff, then gradually beat in remaining sugar and 1 tablespoon flour to form a meringue. Fold in pecans. Spread mixture over jam covered dough. Bake at 375° for about 15 minutes. Cool in pan on wire rack, then cut into 3x1 inch bars.

Stephanie Riddle

OLD-FASHIONED OATMEAL JUMBOS

1 c. flour (all-purpose)
1 c. shortening
¾ c. brown sugar
½ c. white sugar
3 Tbsp. water
¾ tsp. salt

½ tsp. baking soda
¾ tsp. vanilla
1 egg
¾ c. quick cooking oats
(uncooked)

Into a large bowl, measure all ingredients except oats. With mixer at low speed, beat ingredients until well blended. With wooden spoon, stir in oats until well mixed. Drop half of dough by heaping tablespoonfuls about 2 inches apart. Bake in 375° oven 10 to 12 minutes, until golden. Remove cookies to wire racks to cool. Repeat with rest of dough. Store in tightly covered container.

Mary Lee

COCONUT CHEWS

¼ c. butter
1 c. brown sugar, packed
⅔ c. flour
1 egg
¼ tsp. salt

1 tsp. baking powder
1 tsp. vanilla
½ c. flaked coconut
½ c. chopped pecans or walnuts

Melt butter. Stir in sugar, flour, egg, baking powder, salt, and vanilla; mix well. Add coconut and chopped nuts; put in a buttered 9 inch square pan. Bake at 350° for 30 minutes. Cut into 16 squares as soon as you take them out of the oven. Cool.

Edna Mae Hart

CHRISTMAS MELT-AWAYS

3 egg whites, beaten stiff
2 Tbsp. granulated sugar
replacement or granulated
fructose

½ tsp. cream of tartar
¼ tsp. salt
2 tsp. green mint flavoring

Beat sugar replacement, cream of tartar, salt, and flavoring into egg whites. Drop by teaspoonfuls onto lightly greased cookie sheets. Bake at 325° for 10 minutes. Remove from pan right away. Yield: 36 cookies.

Exchange - 6 cookies with sugar replacement: 10 calories. Six cookies with fructose: ½ fruit, 22 calories.

Betty McClelland

CHOCOLATE CHIP COOKIES

¼ c. margarine
1 Tbsp. granulated fructose
1 egg
3 Tbsp. water
1 tsp. vanilla extract

¾ c. flour
¼ tsp. baking soda
¼ tsp. salt
½ c. small semi-sweet chocolate
chips

Cream together margarine and fructose. Beat in egg, water, and vanilla. Combine flour, baking soda, and salt in sifter. Sift dry ingredients into creamed mixture, stirring

to blend thoroughly. Stir in chocolate chips. Drop by teaspoonfuls onto lightly greased cookie sheet 2 inches apart. Bake at 375° for 8 to 10 minutes. Yield: 30 cookies.

Exchange - 1 cookie: 1/2 fruit, 1/2 fat, 41 calories.

Betty McClelland

STRAWBERRY BARS

1 c. flour	1/2 c. oatmeal
3/4 tsp. baking powder	1/3 c. butter
1/2 tsp. cinnamon	1/4 c. milk
1/4 tsp. salt	2/3 c. strawberry jam
1/2 c. sugar	Powdered sugar
1 egg	

In bowl, stir together flour, baking powder, cinnamon, salt, and sugar and mix in oatmeal. Cut in butter until mixture forms coarse crumbs. Beat egg and milk. Gradually add egg mixture to flour mixture, mixing well. Spread about half of dough in greased paper lined 8 inch square pan. Spread jam over dough. Drop remaining dough evenly by spoonfuls over jam. Bake at 375° until well browned, 35 or 40 minutes. Cut into bars while still warm; sift powdered sugar on top lightly.

Other jams, such as pineapple and peach, are good, also.

Sharon Heard

SPICY WHOLE WHEAT DIAMONDS

1 c. brown sugar, packed	1/8 tsp. cloves
1/3 c. oil	1/4 tsp. salt
1 egg	1/2 c. buttermilk
1 c. whole wheat flour	1/2 c. dates
1/4 c. toasted wheat germ	1/2 c. raisins
1/2 tsp. baking soda	1/2 c. chopped walnuts
1/2 tsp. cinnamon	1 tsp. lemon rind

Beat together sugar, oil, and egg. Mix flour, wheat germ, baking soda, spices, and salt. Add to creamed mixture with buttermilk. Stir until well mixed. Fold in dates, raisins, and nuts. Put in greased and lightly floured 9 inch square pan. Bake at 350° for 35 to 40 minutes, or till done. While warm, spread with Lemon Glaze. Sprinkle with lemon rind; cool. Cut into 16 diamonds.

Lemon Glaze:

1 c. powdered sugar
4 tsp. lemon juice (or enough to make spread well)

Beat until smooth.

Gladys Caballero

BROWNIES

Cook 1 package chocolate pudding and pie filling as directed on package. Blend 1 package chocolate cake mix into hot pudding. Stir well. Pour into prepared oblong pan.

Sprinkle over top:

½ c. chocolate chips

½ c. nuts

Bake at 350° for 30 to 35 minutes.

Bertha Conrad

APRICOT JAM STRUDEL

½ lb. butter

2 c. flour

½ tsp. salt

1 c. sour cream

Powdered sugar

Filling:

1 c. shredded coconut

⅔ c. chopped nuts

¼ c. apricot jam

Cut butter, flour, and salt together as for pie crust. Moisten with the sour cream. Roll in Saran Wrap and refrigerate overnight. Remove from refrigerator and let stand until room temperature. Divide into 2 parts and roll each into 10x15 inch rectangle. Spread with apricot jam; sprinkle with coconut and nuts. Roll as for jelly roll. Place each roll on greased cookie sheet and bake at 350° for 1 hour, or until nicely browned. Cool 10 minutes and sprinkle with powdered sugar. Slice crosswise to serve.

Keeps well; can be frozen.

Barbara McMillin

MISSISSIPPI MUD

Add 1 cup nuts to favorite brownie mix; cook only until soft done. Remove from oven and cover with one layer of marshmallow immediately, then cool. Make favorite chocolate frosting. (Butter cream is good.) Add ½ cup chopped walnuts. Frost brownies.

Bertha Conrad

CARROT PUDDING

1 c. grated carrots

1 c. grated potatoes

1 c. sifted flour

1 c. sugar

1½ c. raisins or currants

½ c. butter

1 large sour apple

1 tsp. soda

1 tsp. cinnamon

1 tsp. cloves

1 tsp. allspice

1 tsp. nutmeg

Flavor with wine, brandy, or vanilla. Mix thoroughly and steam in a tightly covered, greased tin for 3 hours.

Irma McAtee

FIGGY PUDDING

- | | |
|-------------------------|----------------------|
| 1 c. grated potatoes | 1 c. bread crumbs |
| 1 c. grated apples | Butter (size of egg) |
| 1 c. grated carrots | ½ tsp. salt |
| 1 c. ground raisins | 1 tsp. cinnamon |
| 1 c. chopped nuts | ½ tsp. nutmeg |
| 1 c. sugar | ½ tsp. cloves |
| 1 c. plus 2 Tbsp. flour | |

Mix all by hand and steam 3 hours. Serve with pudding sauce.

Always served at the Methodist Christmas "Figgy" Pudding Program.

Mary Lee

RICE PUDDING

- | | |
|------------------|----------------|
| 2 c. cooked rice | ¼ tsp. salt |
| ½ c. raisins | 2 c. milk |
| 2 large eggs | 1 tsp. vanilla |
| ½ c. sugar | Nutmeg |

Beat slightly the eggs, sugar, and salt; set aside. Put cooked rice with raisins into 1 quart casserole dish. Scald milk and pour into egg mixture; add vanilla. Pour into rice and sprinkle top with nutmeg. Set casserole dish in pan of water 1 inch deep and bake 1 hour and 15 minutes in 350° oven. Makes 6 servings.

Frances Blankenship

FIVE INGREDIENT AMBROSIA

- | | |
|---|-----------------------------|
| 1 (15 oz.) drained chunk pineapple | 1 c. flaked coconut |
| 1 (11 oz.) drained mandarin orange slices | 3 c. miniature marshmallows |
| 1 c. sour cream (whip cream or 1 small container whipped topping) | |

Mix together in bowl and refrigerate till cold. Let blend at least 2 hours.

The whipped cream is richer and sweeter. I prefer the sour cream.

Edna Guthrie

APPLE CRISP

- | | |
|--------------------------|---------------------|
| 8 c. fresh sliced apples | 1½ c. quick oatmeal |
| 2 c. brown sugar | 2 tsp. cinnamon |
| 1 c. butter | 1 c. flour |

A 12x8 inch pan is required.

Arrange sliced apples in pan. Combine oatmeal, brown sugar, flour, and cinnamon. Cut in butter like pastry. Sprinkle mixture over apples. Bake at 350° for 35 to 40 minutes. Serve with whipped cream.

Gwen Sheldon

APPLE CRISP

4 c. (about 4 medium) sliced tart apples
2/3 to 3/4 c. brown sugar
1/2 c. flour

1/2 c. oats
3/4 tsp. cinnamon
3/4 tsp. nutmeg
1/3 c. margarine or butter, softened

Heat oven to 375°. Arrange apples in greased square 8 inch pan. Mix remaining ingredients. Sprinkle over apples. Bake till top is golden brown and apples are tender, about 30 minutes.

Hazel Lain

MARGARET'S APPLE DESSERT

4 c. apples, sliced
1/2 c. brown sugar
1 Tbsp. flour

1/4 c. milk
1/2 c. water

Mix all together. Put in 8x10 inch baking dish.

Topping:

2/3 c. flour
1/2 c. oatmeal
1 small box pudding (vanilla or butterscotch)

1/2 c. butter
Nuts (if desired)
1/4 c. sugar
1/2 tsp. salt

Melt butter; add rest of ingredients and mix. Spread over top of apples and bake in 350° oven.

Viola Means

APPLE DUMPLINGS BAKED IN SYRUP

2 c. flour
2 tsp. baking powder
1/2 tsp. salt

2 Tbsp. sugar
1/3 c. shortening
1/2 c. milk

Sift dry ingredients; cut in shortening and stir in milk. Cut dough in 4 or 5 parts and roll each out separately. Put whole peeled apple in each piece of dough; prick each several times. Pour syrup over apples in shallow pan and bake 35 minutes in 375° oven.

Syrup:

1 c. sugar
1/2 c. butter

1 1/2 c. water

Boil 5 minutes.

Bertha Conrad

CARROT PUDDING

Jeter traditional family holiday dessert.

- | | |
|------------------------------|--------------------------------|
| 1½ c. flour | ½ c. shortening |
| 1 tsp. salt | 1 c. brown sugar |
| 1¼ tsp. cinnamon | 1 c. grated raw carrots |
| ¼ tsp. cloves | 1½ c. grated potatoes |
| ½ tsp. nutmeg | ¾ c. seedless raisins |
| 1½ tsp. baking powder | |

Cream shortening and sugar thoroughly. Mix all dry ingredients together and add to shortening mix. Add carrots, potatoes, and raisins, mixing thoroughly. Put into buttered jars. Steam in pressure cooker 90 minutes. (Steamer can be used.)

Hard Sauce for Carrot Pudding:

- | | |
|-------------------------------------|--------------------------------------|
| ½ cube butter or margarine | 1 egg white |
| 2 c. (1 pkg.) powdered sugar | 1 tsp. vanilla or sherry wine |

Start with soft (not melted) butter and blend in the sugar slowly, adding the egg white toward the middle of the mixing. Flavor with vanilla or sherry wine. Serve 1 teaspoon sauce with the pudding.

PUMPKIN DESSERT

- | | |
|-------------------------------|--|
| 3 eggs | ½ tsp. salt |
| 1 c. sugar | ½ tsp. cloves |
| 1 (29 oz.) can pumpkin | 1 large can evaporated milk (not condensed) |
| 1 tsp. cinnamon | |
| ¼ tsp. ginger | |

Mix the preceding ingredients and pour into 13x9x2 inch pan. Sprinkle a white or spice cake mix over the preceding mixture. Dribble cube of melted margarine or butter over cake mix; sprinkle with 1 cup chopped nuts. Bake 45 minutes at 350°, or until done.

Gwen Sheldon

LEMON CAKE PIE

- | | |
|--|-------------------------------------|
| 1 c. sugar | ¼ c. flour |
| ¼ c. butter, melted (can use margarine) | ⅛ tsp. salt |
| 2 lemons (juice and grated peel) | 2 eggs, separated |
| 1 c. milk | 1 (9 inch) unbaked pie shell |

Combine sugar, flour, butter or margarine, salt, and egg yolks. Beat in lemon juice and peel. Add milk, beating slowly. Beat egg whites stiff, but not dry; fold in. Bake pie shell at 350° for 5 minutes. Pour in filling. Bake 40 minutes, or until filling is firm. When cut, there will be a delicate cake on top of the pie filling.

Peggy Buelow

YUM YUM

1 c. flour
1 cube margarine
½ c. chopped pecans
1 (8 oz.) pkg. cream cheese,
softened
1 c. powdered sugar

1 c. Cool Whip, thawed
1 (3 oz.) pkg. instant vanilla pudding
mix
2⅔ c. milk
1 (3 oz.) pkg. instant chocolate
pudding mix

Blend together flour, margarine, and pecans. Press into 8x12 inch glass baking dish. Bake at 350° for 10 minutes. Let cool. Combine cream cheese, powdered sugar, and whipped topping till well blended. Spread on cooled crust. Combine 1⅓ cups milk and vanilla pudding mix and spread on for second layer. Do same with chocolate pudding mix for third layer. Top with thin layer of whipped topping. Refrigerate a few hours before serving.

Edith Summers

STRIPED DELIGHT

1½ c. graham cracker crumbs
¼ c. sugar
⅓ c. melted butter or oleo
1 (8 oz.) pkg. cream cheese,
softened

¼ c. sugar
2 Tbsp. milk
1 (8 oz.) Cool Whip, divided in half
2 pkg. instant chocolate pudding
3½ c. cold milk

1. Combine cracker crumbs, sugar, and butter. Press firmly into bottom of 13x9 inch pan.
2. Beat cream cheese with sugar and milk until smooth. Fold in half of Cool Whip. Spread over crust.
3. Using 3½ cups cold milk, prepare pudding as directed. Pour over cream cheese layer. Chill several hours or overnight.
4. Spread remaining Cool Whip over pudding before serving.

Try using pistachio, lemon, or butterscotch pudding.

Frances Blankenship

THE NEXT BEST THING TO ROBERT REDFORD

1 c. flour
½ c. butter
1 c. finely chopped pecans
1 (8 oz.) pkg. cream cheese
1 c. sugar
3 c. cold milk

1 (9 oz.) Cool Whip
1 (6¾ oz.) pkg. instant vanilla
pudding mix
1 (6¾ oz.) pkg. instant chocolate
pudding mix
Grated chocolate candy bar

Prepare bottom crust by mixing together flour, butter, and pecans until crumblike. Press mixture into greased 9x13 inch baking pan. Bake at 350° for 15 to 20 minutes, or until lightly golden. Cool.

Beat cream cheese with sugar until smooth. Fold in ½ of the Cool Whip carton. Spread mixture over cooled crust. Combine vanilla and chocolate pudding mixes. Beat in milk until smooth and thickened. Spread over cream cheese layer. Spread remaining whipped topping over top. Sprinkle with grated chocolate candy bar if desired. Cover and refrigerate overnight. Makes 16 servings. *Favorite Recipe.*

Barbara Jeter Tiner

RICH NOODLE PUDDING

½ lb. medium egg noodles	½ tsp. salt
3 Tbsp. butter	½ c. sugar
1 (8 oz.) pkg. cream cheese	1 tsp. cinnamon
½ lb. cottage cheese	1 c. peeled and sliced apple
½ c. sour cream	¼ c. walnuts, chopped
3 eggs, separated	1 tsp. grated lemon peel

Cook noodles in boiling salted water. Drain; toss with butter in large bowl. Break up cream cheese with fork; add cottage cheese and sour cream and beat until light. Add egg yolks; beat well. Pour over noodles in bowl. Add remaining ingredients, except egg whites, and mix well. Beat egg whites stiff; fold in. Pour into greased casserole. Bake in 350° oven about 45 minutes, or until browned. Serves 6.

Daisie Fain

CHERRY COBBLER

1 can cherry pie filling	2 Tbsp. sugar
1 (9 oz.) box cake mix (white)	1 Tbsp. cinnamon
¼ c. butter, thinly sliced	½ c. chopped nuts

Spread pie filling in 8 inch dish. Microwave on HIGH for 3 minutes. Sprinkle cake mix over fruit. Distribute butter slices over the top. Sprinkle cinnamon, sugar, and chopped nuts over the top. Microwave 11 to 13 minutes, rotating dish ½ turn after 6 minutes. Serve warm.

Friends of Jolly Elders

FRESH PEACH COBBLER

Mix in a saucepan:

⅔ c. sugar	1 tsp. tapioca
1 Tbsp. cornstarch	1 c. water

Stir in 3 cups fresh peaches and any juice there might be. Bring to a boil and boil 1 minute, stirring constantly. Pour into 1½ quart baking dish and dot with butter. Sprinkle lightly with cinnamon.

Mix into soft dough:

1 c. Bisquick	1 Tbsp. margarine or butter (room temperature)
¼ c. milk	
1 Tbsp. sugar	

Drop by teaspoons into hot peaches. Spoon syrup over the dough just to coat. Bake approximately 25 minutes at 400°. Serves 6 to 8.

Bill and Bea loved cobblers more than anything. This recipe can also be used with any fresh berries.

Bea Jeter

BETTY CROCKER COBBLER

Sprinkle ½ white or yellow cake mix on bottom of oblong pan, 8x12x2 inches. Put 1 quart sweetened fruit over it. Sprinkle remainder of cake mix over fruit. Pour 1

cup water, which has had lemon juice added, over top. Bake at 350° for 45 to 50 minutes.

Bertha Conrad

APRICOT OR PEACH QUICHE

For 1 (9 inch) quiche:

Pastry shell	2 to 3 Tbsp. sugar (more if desired)
1 can apricot or peach halves	¼ tsp. nutmeg
2 eggs	½ tsp. vanilla
1½ c. half & half	¼ c. sliced almonds
1 Tbsp. cornstarch	

Drain fruit; set aside. Prebake pastry shell 10 minutes. Beat eggs and half & half. Stir in a mixture of cornstarch, sugar, nutmeg, vanilla, and almonds. Mix well. Pour into pastry shell. Bake at 375° for 15 minutes. Arrange fruit around the outer rim of the shell. Bake until golden brown and firm. Cool.

Manu Fain

OREO ICE CREAM CAKE WITH HOT FUDGE SAUCE

20 to 30 Oreo cookies, crushed	7 to 10 additional Oreos, crushed
2 qt. softened vanilla ice cream	

Sauce:

2 sq. unsweetened chocolate	3½ c. powdered sugar
2 sq. semi-sweet chocolate	1 large can evaporated milk
1 stick butter	1½ tsp. vanilla

Place 20 to 30 crushed Oreos in a 9x13 inch pan. Spoon softened ice cream over cookies and top with remaining crushed Oreos. Cover and freeze until firm. Melt chocolates and butter in saucepan; alternately add sugar and milk a little at a time. Bring to a boil and stir constantly until thickened. Remove from heat and add vanilla. Remove ice cream cake from freezer; cut into squares and serve with warm hot fudge sauce. Makes 10 to 12 servings.

Phyllis R. Isenberg

BASIC PIE SHELL

⅓ c. shortening	¼ tsp. salt
1 c. flour, sifted	2 to 4 Tbsp. ice water

Chill shortening. Cut shortening into flour and salt until mixture forms crumbs. Add ice water, 1 tablespoon at a time, and flip mixture around in bowl until a ball forms. Wrap ball in plastic wrap and chill at least 1 hour. Roll to fit 9 inch pie filling or prick with fork. Bake at 425° for 10 to 12 minutes, or until firm, or leave unbaked. Yield: 8 servings.

Exchange - 1 serving: 1 bread, 1 fat, 120 calories.

Betty McClelland

FRENCH APPLE PIE

Pastry for 9 inch 1 crust pie

¾ c. sugar

1 tsp. cinnamon

Dash of nutmeg

6 to 7 c. sliced apples

1½ Tbsp. butter, dotted on top of apples

Mix apples, cinnamon, nutmeg, and sugar. Add to pastry shell and dot with butter.

Crumb Topping:

½ c. butter

½ c. brown sugar

1 c. flour

Mix topping until crumbly and sprinkle on top of apples. Bake 50 to 60 minutes at 425°. Serve warm or cool with cream or ice cream.

Frances Blankenship

CHOCOLATE PIE

1 env. gelatin

½ c. cold water

1 (8 oz.) cream cheese

¼ c. milk

¾ c. sugar

1 oz. chocolate (unsweetened)

2 egg yolks

2 egg whites

¼ c. chopped pecans or walnuts for garnish

Soften the gelatin in the cold water and dissolve over hot water. Place the cream cheese in a bowl and cream until soft and smooth. Gradually blend the milk into the cream cheese. Add the sugar and mix well. Add the melted chocolate and egg yolks and mix until well blended. Add the gelatin. Beat egg whites until stiff and fold into pie mixture. Pour into pastry shell and sprinkle nuts on top. Chill till firm.

Edna Guthrie

PILAR'S CHOCOLATE CHIP PIE

2 eggs

½ c. flour

½ c. sugar

½ c. brown sugar

1 c. melted butter, cooled

1 (6 oz.) pkg. chocolate chips

1 c. nuts

9 inch pie shell

Beat eggs till foamy. Add flour, sugar, and brown sugar. Add butter, chocolate chips, and nuts. Bake 1 hour.

Viola Means

GREEN TOMATO PIE

**3 to 5 medium green tomatoes,
halved and cut into wedges ¼
inch thick (4 c.)**

1 tsp. salt

½ c. sugar

⅓ c. cornstarch

1¼ tsp. nutmeg or mace

⅓ c. light corn syrup

Grated rind of 1 lemon

2 Tbsp. lemon juice

1 Tbsp. butter

Pastry shell for double crust pie

Sprinkle tomato wedges with salt and set aside. Mix together sugar, cornstarch, and nutmeg in small pan. Stir in corn syrup and lemon rind and juice. Cook over medium heat, stirring constantly, until mixture boils. Remove from heat; drain tomatoes. Arrange in prepared pie pan. Pour corn syrup mixture over tomatoes; dot with butter. Make several slits in top crust. Bake at 425° for 40 to 45 minutes. Serve hot or cold and, if desired, with melted cheese or ice cream.

Edna Mae Hart

KARO NUT PIE

3 whole eggs
3 Tbsp. margarine
1 c. sugar
1 c. Karo syrup

½ tsp. salt
1 Tbsp. vanilla
1 c. nuts, floured lightly

Put into pie shell. Bake at 325° for 45 to 50 minutes.

Hazel Lain

VINEGAR PIE

1½ c. sugar
½ c. vinegar
¾ c. flour
½ c. water

1 unbaked pie shell
1 tsp. butter
½ tsp. nutmeg
Lemon (if desired)

Mix first 4 ingredients and pour into pie shell. Dot with butter over top. Sprinkle nutmeg on top. Bake at 350° for 35 minutes, or until firm.

Daisie Fain

SHOO-FLY PIE

1½ c. flour
½ c. sugar
⅛ tsp. salt
½ tsp. cinnamon
¼ tsp. ginger
¼ tsp. nutmeg

¼ c. butter or margarine
½ tsp. baking soda
½ c. molasses
¾ c. boiling water
1 unbaked 8 inch pastry shell

Mix together flour, sugar, salt, cinnamon, ginger, and nutmeg. Cut in butter until mixture resembles coarse meal. Mix together baking soda and molasses and immediately stir in boiling water. Stir in 1⅓ cups of the crumb mixture. Turn into pastry shell. Sprinkle remaining ⅔ cup crumb mixture over top. Bake at 375° for 30 to 40 minutes, until crust is lightly browned.

Bill Jeter

JIMMY CARTER PIE

½ c. peanut butter
1 c. powdered sugar
½ ctn. Cool Whip

4 oz. cream cheese
1 graham cracker pastry crust

Mix first 4 ingredients together and pour into precooked graham cracker pastry crust. Top with remaining half of Cool Whip.

Bea Jeter

CHERRY PIE

1 recipe unbaked Basic Pie Shell
2 (16 oz.) cans tart sour cherries
with juice
3 Tbsp. cornstarch
¼ c. granulated sugar replacement
or granulated fructose

¼ tsp. almond extract
Dash of salt
Red food color

Prepare pie dough; wrap ball in plastic wrap and chill at least 1 hour. Drain cherries; reserve ½ cup cherry juice. Combine reserved cherry juice, cornstarch, sugar replacement, almond extract, and salt in saucepan. Cook and stir over medium heat until slightly thickened, though the mixture will not be clear. Add a few drops of red food color; fold in cherries and allow filling to rest while rolling out dough on lightly floured surface into a circle larger than a 9 inch pie plate. Place in pie plate, securing dough to plate by pressing edge with tongs of a wet fork. Cut away excess and roll it out thinly. Cut into 8 heart-shaped designs with cookie cutter. Prick with fork. Pour cherry filling into pie shell. Arrange hearts evenly on top of cherry filling. Bake at 425° for 40 to 50 minutes, or until crust is brown. Yield: 8 servings.

Exchange - 1 serving with sugar replacement: 1½ fruit, 58 calories. One serving with fructose: 2 fruit, 73 calories. Plus pie crust for each -1 serving: 1 bread, 1 fat, 120 calories.

Betty McClelland

APPLE PIE

9 inch unbaked Basic Pie Shell
2 tsp. lemon juice
10 apples, peeled and sliced
2 Tbsp. granulated sugar
replacement or granulated
fructose

1 Tbsp. flour
1 tsp. cinnamon
½ tsp. nutmeg

Prepare, but do not bake, pie shell. Sprinkle lemon juice over sliced apples, tossing to coat, and pour into pie shell. Combine sugar replacement, flour, cinnamon, and nutmeg in cup and stir to mix. Sprinkle over apples. Bake at 425° about 35 to 40 minutes. Yield: 8 servings.

Exchange - 1 serving with sugar replacement: 2 fruit plus pie shell exchange, 103 calories plus pie shell calories. One serving with fructose: 2⅓ fruit plus pie shell exchange, 113 calories plus pie shell calories.

Betty McClelland

PLUM PIE

1 recipe unbaked Basic Pie Shell
2 lb. fresh red plums
½ c. water
¼ c. granulated sugar replacement

¼ c. cornstarch
¼ tsp. salt
1 recipe crumb topping (optional)

Prepare, but do not bake, pie shell. Pit and quarter plums; combine with ¼ cup of the water in saucepan. Bring to boil. Reduce heat; cover and simmer 3 to 4 minutes. Combine remaining ¼ cup water, the sugar replacement, cornstarch, and salt in shaker bottle, shaking to blend. Pour into hot plum mixture. Cook over low heat, stirring

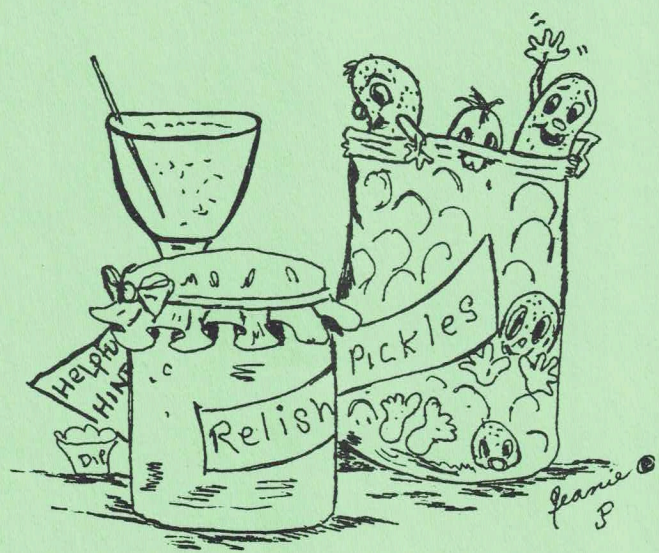
constantly, until thick and clear. Remove from heat; cool. Pour into unbaked pie shell, topping if desired. Bake at 400° for 30 minutes. Yield: 8 servings.

Exchange - 1 serving without crumb topping: 2½ fruit, 79 calories. One serving with crumb topping: 112 calories plus the pie shell calories.

Betty McClelland

Notes

Miscellaneous
or
Other



Decorative border at the bottom of the page consisting of a series of hearts and floral motifs.

OVEN DRY SALAMI

5 lb. lean hamburger
2½ tsp. mustard seed
2½ tsp. coarse black pepper

2½ tsp. garlic salt
5 tsp. Morton's Tender-Quick salt
1 tsp. hickory smoke salt

Mix all ingredients together and refrigerate for 3 days. Hand mix daily. On fourth day, mix thoroughly and form into rolls. Set oven at 140°. Place rolls on flat tray in oven. Turn rolls over every 2 hours, for a total baking time of 8 hours. Salami forms its own outer crust.

Can be frozen or refrigerated after baking.

Bill Jeter used this recipe from Marge Wilkerson, a long time resident of Janesville.

KIRK'S WARM BLUE CHEESE DIP

7 bacon slices, diced
8 oz. cream cheese
4 oz. Blue cheese, crumbled
3 Tbsp. chopped smoked almonds

2 garlic cloves, minced
¼ c. half & half
2 Tbsp. chopped fresh chives

Cook bacon over medium-high heat until almost crisp (7 minutes). Drain excess fat from skillet. Add garlic and cook until bacon is crisp (about 3 minutes). Preheat oven to 350°. Using mixer, beat room temperature cream cheese until smooth. Add half & half and beat till combined. Stir in bacon mixture, Blue cheese, and chives. Transfer to ovenproof dish. Cover with foil. Bake for 30 minutes. Sprinkle with almonds.

Give praise to Kirk for giving you this delectable recipe.

Bob Semon

CARAMEL POPCORN

6 qt. popped corn
2 c. light brown sugar, packed
½ c. corn syrup

½ Tbsp. butter or margarine
2¼ tsp. cream of tartar
1 tsp. salt

Combine sugar, and other ingredients and bring to boil in saucepan, stirring constantly. Boil to hard ball stage, about 5 minutes. Remove; stir in 1 teaspoon baking soda. Pour over popped corn and stir gently until covered. Bake 1 hour in 200° oven, stirring occasionally. Turn out on wax paper and cool. Break in pieces. Store in tight container.

Frances Blankenship

PLAIN YOGURT

**2 Tbsp. starter (small plain yogurt
from store)**

1 can evaporated milk
½ gal. milk

Cook milk only in large pot on low heat until it rises; do not let it boil over. Add canned milk and let cool. Add the 2 tablespoons of starter. At this point, the yogurt needs to be put in a crock or ceramic bowl with a lid. Set crock on thick newspaper, away from draft, and cover with a blanket. It takes about a day and a half to 2 days to set. Place in refrigerator. It makes about 2 gallons.

Fruit can be used if available and desired. Add some sugar if you decide to use fruit.

Edna Guthrie

COEUR A LA CREME

- | | |
|--|--------------------------------------|
| 1 lb. cream cheese | ¼ tsp. salt |
| 1 Tbsp. powdered sugar | ¼ c. cream or half & half |
| 1 ⅓ Tbsp. finely chopped candied ginger | |

Mix well. Line mold with dampened cheesecloth. Fill; press in gently. Chill. Turn mold out on plate. Serve with apple slices and crackers.

Amelia Semon

CHEESE BALLS

- | | |
|--|---------------------------------|
| 2 (8 oz.) cream cheese (room temperature) | 1 tsp. lemon garlic |
| 1 tsp. lemon curly (Shaffieti spices) | 3 Tbsp. walnuts, chopped |

Mix with hands and roll into ball, then roll in walnuts and chill.

Jeanie Pruett

CHEESE LOAF

- | | |
|---|------------------|
| 1 diced green pepper (I like less) | ½ c. milk |
|---|------------------|

Simmer over low heat 3 minutes.

Add:

- | | |
|-------------------------------------|--------------------------------------|
| 2 c. (1 lb.) American cheese | 1 c. whole wheat bread crumbs |
|-------------------------------------|--------------------------------------|

When cheese has melted, add:

- | | |
|---|----------------------|
| 1 small can diced pimentos and juice | 1 tsp. salt |
| | ¼ tsp. pepper |

Serve with mushroom sauce. (Soup works well.)

Hazel Lain

POTATO CHIPS

- | | |
|--------------------------|-----------------------|
| 4 baking potatoes | 4 c. ice water |
|--------------------------|-----------------------|

Slice potatoes thin; put in ice water 30 minutes. Preheat oven to 450°. Drain potatoes. Spread on nonstick baking sheet. Bake 5 minutes each side, or until brown. Let cool.

Lauretta Oakley

KAHLUA

- | | |
|------------------------------|-----------------------------------|
| 1 vanilla bean | 4 oz. Yuban instant coffee |
| 4 c. sugar | 2 c. boiling water |
| 1 qt. brandy or vodka | |

Combine sugar and coffee in bowl and add boiling water; stir until dissolved. Set aside to cool. Add brandy or vodka and pour into 2 bottles of equal size. Split vanilla bean down center and cut in two. Put 2 pieces into each bottle. Let set for 30 days.

Jeanie Pruett

KAHLUA

6 heaping tsp. instant coffee	2 c. sugar
1 c. hot water to dissolve coffee	3 Tbsp. pure vanilla extract
2 c. white Karo syrup	2½ c. vodka

Bring to a boil all preceding ingredients (except vodka and vanilla). Be sure syrup and sugar are all blended and grains of sugar melted. *Do not boil.* Cool slightly, but while still pretty warm, add vodka and vanilla; stir well. Sample lots of times while cooling. Makes nearly 2 fifths.

Bertha Conrad

DAD'S TOM AND JERRY BATTER

6 large eggs	1 lb. powdered sugar
1½ tsp. cinnamon	¾ tsp. nutmeg
⅛ to ¼ tsp. allspice	Brandy and/or rum
⅛ tsp. salt	Additional nutmeg

Separate 4 egg whites into a large bowl. Place the 4 yolks plus 2 whole eggs into another bowl. Beat the whites, adding all the powdered sugar gradually, until absolutely stiff. Beat the yolks until thick. Add the salt and spices to yolks and mix in. Fold yolk mixture into whites with a spatula and mix gently.

Make a blend of ⅔ brandy to ⅓ rum (or to your preference). To serve: Pour a small ladle (or two) of batter in bottom of mug and add near-boiling water, while stirring rapidly. Add a generous jigger (or two) of spirits and stir. Top with a sprinkling of fresh ground nutmeg.

This recipe I wrote down while watching my dad make Tom and Jerries for our family Christmas festivities. Feel free to adjust the spices to your taste.

Bob Semon

RUM SAUCE

¼ c. butter	2 eggs, separated
1 c. granulated sugar	½ c. cream
2 Tbsp. (or more) rum	

Cream butter in double boiler. Add sugar gradually, continuing to stir cream thoroughly. Add rum, a few drops at a time, to prevent curdling. Beat egg yolks and add with cream. Place mixture over hot, not boiling, water. Cook, stirring until thickened. Beat egg whites until stiff. Pour hot mixture gradually over egg whites.

This sauce is best used warm. Very good on apple pie.

Daisie Fain

MARTHA WASHINGTON CANDY

2 boxes powdered sugar
1 stick margarine
1 can Eagle Brand condensed milk
1 lb. pecans, chopped

2 tsp. vanilla
2 (8 oz.) boxes Baker's semi-sweet
chocolate
2 oz. paraffin

Melt margarine and add sugar until blended. Add nuts, milk, and vanilla. Blend and knead dough. Make into 1 inch balls and refrigerate overnight. Melt chocolate and paraffin in double boiler. Dip balls in chocolate with toothpicks and let cool on sheets of wax paper.

Beth Fullingim

CHOCOLATE COVERED CANDY

1 cube butter, softened
1 (14 oz.) can Eagle Brand milk

2 boxes powdered sugar
1 tsp. vanilla

Mix all together; shape into small size balls.

1 (¼ lb.) cube paraffin wax

1 (12 oz.) bag Hershey's chocolate

Melt wax; put in chocolate. Stir until blended well. Drop one ball at a time; cover well with chocolate. Drip excess, then put on wax paper. Refrigerate.

Hazel Lain

SEE'S FUDGE

4½ c. sugar
1 can sweetened condensed milk
½ lb. butter

3 (6 oz.) pkg. chocolate chips
1 (8 oz.) jar marshmallow cream
2 c. chopped walnuts

Bring first 3 ingredients to a brisk boil and cook for 9 minutes, stirring often, as it can burn easily. Quickly add next 3 ingredients and stir until melted and thoroughly mixed. Pour in buttered dish and let stand several hours.

Frances Blankenship

CHOCOLATE COVERED NUTS

1 (6 oz.) pkg. chocolate chips
1 (6 oz.) pkg. butterscotch chips
1 (6 oz.) pkg. peanut butter chips

1 sq. German's chocolate
¼ sq. wax

Melt together in double boiler. Add 2½ cups walnuts, almonds, or pecans. Drop by teaspoonful on wax paper until cool.

Carol Foster

PICKLED BEETS

Combine:

⅓ c. vinegar
¼ c. sugar
¼ c. water

½ tsp. cinnamon
¼ tsp. salt
¼ tsp. cloves

Heat to boiling. Add 2 cups sliced, cooked beets. Cover and simmer 5 minutes. Chill.

Jeanie Pruett

HOT PICKLED OKRA

6 lb. young okra	2 cloves garlic, minced
1 qt. white vinegar	1 Tbsp. Szuchwan or Java pepper, crushed
1 qt. water	1 Tbsp. mustard seed
½ c. salt	
4 hot red pepper pods, minced and seeds removed	

Wash okra and pack into hot sterilized jars. Boil the remaining ingredients and pour over okra. Seal. Process 5 minutes. Makes 10 pints.

Jeanie Pruett

ZUCCHINI RELISH

10 c. zucchini, chopped or coarsely ground	1 tsp. turmeric
4 c. chopped or ground onion	3 green bell peppers, ground
5 Tbsp. salt	1 can pimento, ground
2 c. vinegar	1 Tbsp. cornstarch
3 c. sugar	1 Tbsp. celery seed
1 tsp. nutmeg	Few drops of green vegetable coloring

Combine zucchini, onion, and salt; let stand overnight. Drain and rinse with cold water; drain again. Add vinegar, sugar, celery seed, nutmeg, and turmeric. Grind peppers and pimento; add to preceding mixture with the cornstarch and coloring. Mix all ingredients; cook slowly for 30 minutes. Pack in sterilized pint jars and seal.

Friends of Jolly Elders

ZUCCHINI PICKLE RELISH

10 c. ground squash (do not peel or seed)	4 c. ground onion
	5 Tbsp. salt

Mix and stand in glass container overnight. Rinse until water runs clear, then drain in colander.

Mix the following until sugar is dissolved:

1 tsp. dry mustard	2¼ c. vinegar
1 tsp. cornstarch	1 green pepper, finely ground
1 tsp. turmeric	1 red pepper, finely ground
1 tsp. nutmeg	2 tsp. celery seed
5 c. sugar	1½ Tbsp. pepper

Add squash-onion mixture and cook 30 minutes. Pack in warm jars and seal. Invert 3 minutes, then turn right side up to cool. Yield: 6 to 10 pint jars.

Irma McAtee

SWEET PICKLES OR STICKS

7 lb. cucumbers, washed
1 c. slaked lime
1½ c. white vinegar
7½ c. sugar

Few drops of green food color
1½ Tbsp. celery seed
1½ Tbsp. salt

Mix lime and 1 gallon of water. Soak cucumbers overnight. Wash until water clears. Soak cucumbers in clear water 3 to 4 hours. Combine vinegar, sugar, food color, celery seed, and salt in large kettle. Boil. Pour liquid over cucumbers and let stand overnight. Simmer for 30 minutes, or until liquid is clear. Lift pickles periodically from bottom of kettle to heat evenly. Pack and seal. Makes 10 pints or 5 quarts.

Bill Jeter

CRAB MOLD (Dip)

6 to 8 oz. very soft cream cheese
5 green onions (including tops),
chopped
1 c. cream of mushroom soup
1 env. (pkg.) unflavored gelatin

3 Tbsp. cold water
1 c. fresh crabmeat (or 1 can crab,
drained)
1 c. finely chopped celery
1 c. mayonnaise

Heat undiluted soup. Dissolve gelatin in the cold water. Put into soup and cool a short while. Add cheese to soup, then add rest of ingredients. Mix until smooth. Put into oiled mold and chill overnight. Cover with foil.

Can be used as hors d'oeuvre or salad.

Amelia Semon

CONFETTI BEEF DIP

1 c. sour cream
1 Tbsp. dry minced onion
1 tsp. Beau Monde seasoning
1 pkg. smoked, chopped, pressed,
cooked beef

1 c. mayonnaise
1 tsp. dry parsley
½ tsp. dry bell peppers

Finely dice beef. Mix all ingredients well. Chill 1 hour. Serve with crackers, chips, or cubed sourdough bread.

Amelia Semon

DIP FOR FRUIT

1 large pkg. cream cheese
1 c. powdered sugar

1 medium container Cool Whip

Mix together cream cheese and sugar. Fold in Cool Whip. Dip in fresh fruit, especially cantaloupe, strawberries, honeydew, etc.

Daisie Fain

STRAWBERRY SLUSH

3 (10 oz.) pkg. sliced strawberries
2 c. daiquiri mixer

1 (12 oz.) frozen lemonade
2 large bottles 7-Up or Squirt

Mix all ingredients, except 7-Up, together in a large, flat pan. Freeze overnight. To serve, fill glass $\frac{3}{4}$ full of slush and add 7-Up or Squirt; mix until slushy.

Great for showers. Can be spiked with rum or brandy.

Daisie Fain

MOCK CLAM DIP

1 c. sour cream
1 (3 oz.) cream cheese
1 (8 oz.) can whole kernel corn,
drained
1 green pepper, diced
1 green onion, minced
 $\frac{1}{2}$ tsp. salt

$\frac{1}{4}$ tsp. dry mustard
3 drops of hot pepper sauce
1 Tbsp. soy sauce
1 Tbsp. Worcestershire sauce
Raw vegetables and crisp crackers
for dipping

Put sour cream and cream cheese in blender until smooth. Add to remaining ingredients; cover and refrigerate for 6 hours or overnight to blend flavors. Makes 2 cups.

Betty A. Porter

WAYNE'S CHEESE DIP

1 can beer
Cream cheese

Monterey Jack cheese
Cheddar cheese

Heat beer, but do not boil. Add cream cheese; stir till melted. Add Monterey Jack and Cheddar cheese, equal amount of each, and stir till melted.

Wayne Jarrard

SQUASH JELLY

Boil 6 cups peeled and grated zucchini squash for 6 minutes. Add $3\frac{1}{2}$ to 4 cups sugar and boil for 6 minutes. Add $\frac{1}{2}$ cup lemon juice; boil for 6 minutes. Add 1 cup crushed pineapple (drained); boil for 6 minutes. Remove from heat and add 2 packages any flavor jello you desire.

Daisie Fain

APPLE BUTTER

16 c. thick apple pulp
1 c. vinegar

8 c. sugar
4 tsp. cinnamon

Core and slice apples, but do not peel. Add only enough water to cook apples until soft. Press through fine sieve and measure. Combine all ingredients. Cook until mixture remains in smooth mass when a little is cool, about $1\frac{1}{2}$ hours. During cooking, stir frequently to prevent burning. Pour in sterilized jars and seal while hot.

Bertha Conrad

MAPLE-WALNUT TOPPING

Over medium heat, bring 1 cup maple or maple-flavored syrup to a boil and boil for 7 minutes. Remove from heat. Stir in 2 tablespoons butter until melted.

Stir in:

½ c. chopped walnuts

½ tsp. vanilla extract

⅓ c. whipping cream

Cool; cover and refrigerate. Stir before serving over ice cream or waffles. Makes 1¾ cups.

Hazel Lain

DEODORIZER FOR SKUNK

If Fido decides to get face to face with a skunk, use this to help get rid of smell. It works! I used it on Jake 2 times.

1 qt. hydrogen peroxide (3%)

1 tsp. liquid soap

¼ c. soda

Pour all over animal, then follow with a thorough rinse with tap water. You may have to repeat if real bad.

Jeanie Pruett

PLANT FOOD

2 Tbsp. Epsom salts (for magnesium)

1 Tbsp. salt (for sodium)

2 Tbsp. white sugar (for carbon)

1 c. coffee (for acid)

Feed plants once weekly, 3 or 4 tablespoons around plants. Makes 1 quart.

Recipe developed by Bill "Jolly" Jeter.

COOKED PLAY DOUGH

2 c. flour

2 c. water

1 c. salt

2 Tbsp. oil

4 tsp. cream of tartar

Food coloring

Place all ingredients in pot. Mix thoroughly. Cook over medium heat, stirring constantly, until thick and can be stirred into 1 ball (2 or 3 minutes). Remove from heat. Knead for a few minutes, the longer the better.

If using dry tempera for color, add 2 tablespoons to flour. If using food coloring, add to water.

Bob Summers

Notes

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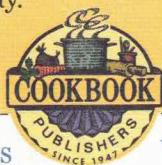
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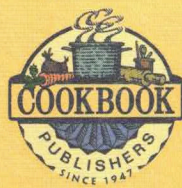
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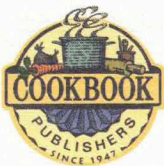
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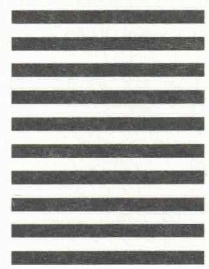
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