

Our Best Recipes



1991

First Baptist Church
Hopkinsville, Kentucky

Introduction

The recipes in Our Best Recipes, appeal to the varied tastes and interests of our membership. We trust that you will enjoy serving these recipes to your family and guests as well.

It is no exaggeration to say that this cookbook would not be possible without the help of the members of First Baptist Church, Hopkinsville, Kentucky.

Our Best Recipes, range from the quick-and-easy to gourmet fare, but all have a special touch and flair that will delight your family and friends. Whatever your taste, I hope you will enjoy the many outstanding and treasured recipes.

Peggy Hyams
Editor

*How to find what you're looking for
in
Our Best Recipes*

We've tried to make it as easy as possible to find any recipe in this cookbook.

There is an **Index by Recipe Name** arranged alphabetically immediately following the section index. Please note, recipes such as Grandmother's Jam Cake will be listed with the jam cakes as follows: Jam Cake, Grandmother's.

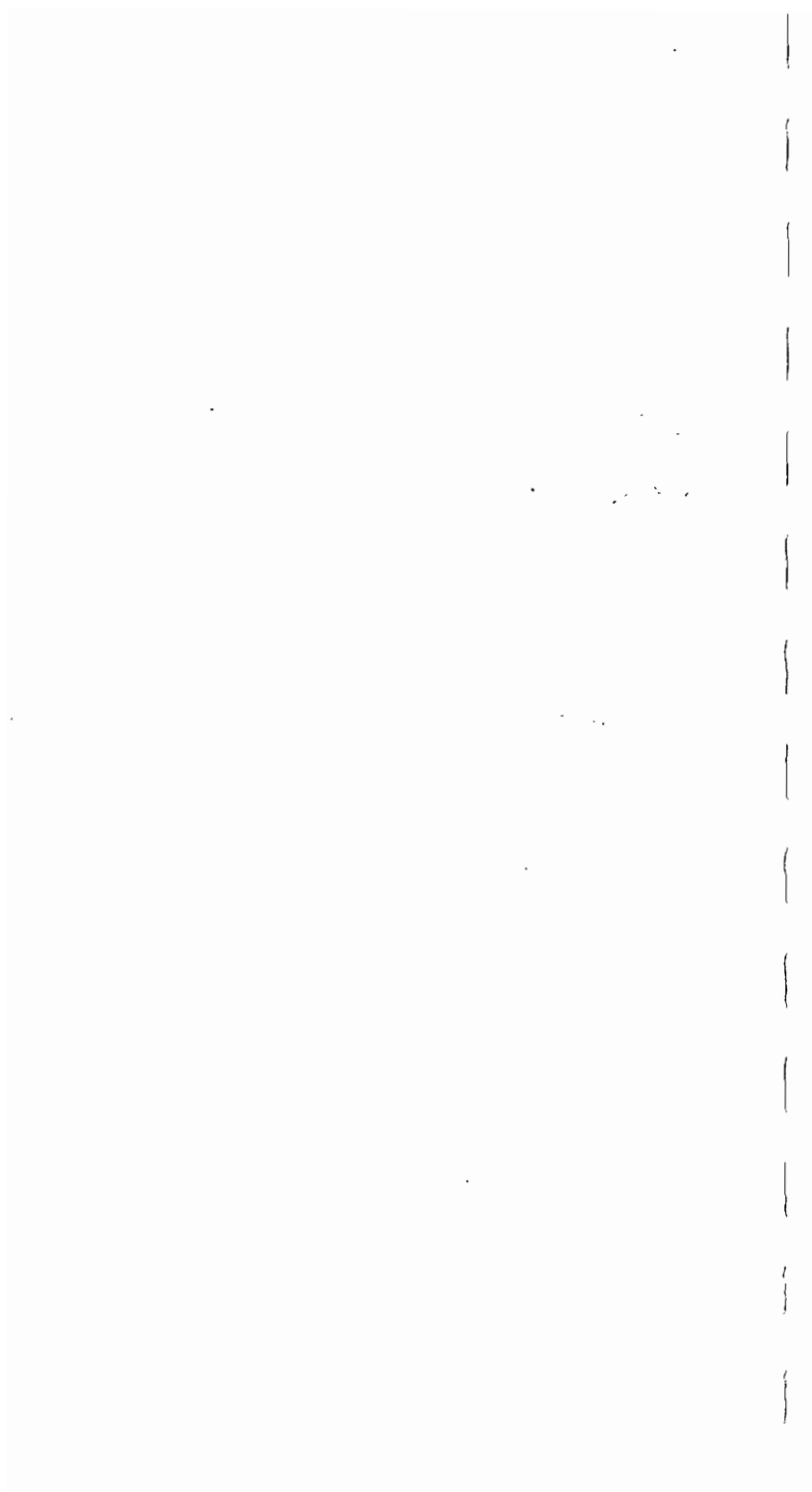
If you are not sure of the recipe name but know who makes it, you will be able to find the recipe by looking in the back of this book at the **Index of Recipes by Contributor**. As the name implies, this index lists all the persons who contributed to this book in alphabetical order along with their recipe and the page on which it appears.

Following this page is an **Index by Recipe Group** in which we've listed the page number on which the breads, desserts, dips, main dishes, etc., begin.

Finally, each section is color coded. For example, the Breads all are on tan colored paper, the main dishes are on white, etc.

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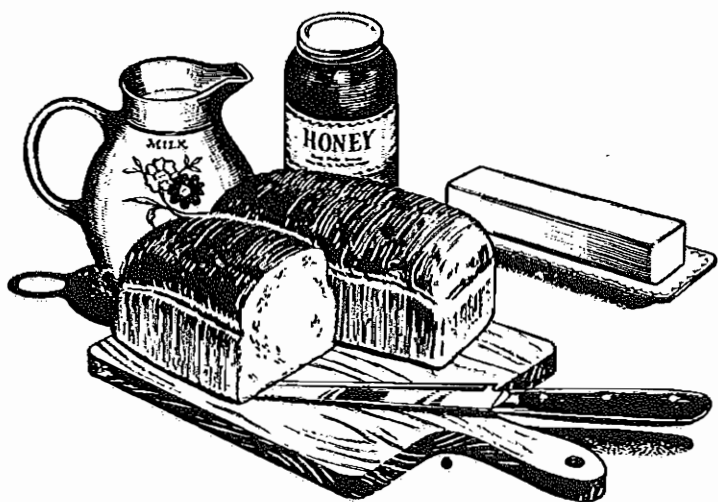
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Breads



Garlic Toast

1 loaf bread

Cut bread in 4ths. Spread generously with butter and sprinkle with garlic powder.

Bake at 250° for 3 hours.

Cheryl Hoover

Ice Box Bran Muffins

2 cups 100% Nabisco Bran

2 cups boiling water

1 cup margarine

2 cups sugar

4 eggs, beaten

1 qt. buttermilk

5 cups flour (can use part whole wheat)

5 tsp. soda

1 tsp. salt

4 cups Kellogg's All-Bran

Pour boiling water over 100% Bran and allow to cool. Cream margarine and sugar; add eggs,

buttermilk and cooled 100% Bran. Sift dry ingredients together with All-Bran and add all at once to liquid mixture and mix. Fill greased muffin tins. Bake at 400° for 10-20 minutes depending on size of muffins. Batter will keep in a covered glass container in the refrigerator for up to 6 weeks. Batter will be thick. These muffins remain moist and tasty after baking.

Sandra Gott

Mom's Yeast Donuts

1 cup milk scalded

2 pkg. dry yeast

1 cup warm water

3 1/2 cups Bread flour

1/2 cup shortening

1 cup light brown sugar

1/2 t. salt

2 eggs

4 cups Bread flour

Donuts: Scald milk, add shortening, sugar and salt to hot milk. Add beaten eggs. Put yeast in warm water (1 cup) to dissolve. When milk mixture cools add yeast. Add 3 1/2 cups flour and let rise until bubbles come on

top of dough. Add rest of flour to make a soft dough. Knead lightly. Let rise til double in bulk. Roll 1/3 inch thick on floured surface. Cut with donut cutter. Let rise until double in bulk. (about 45 min.) Fry in deep fat in electric skillet at 375° until light brown. Drain on absorbant paper. Glaze while hot.

Glaze

1 lb. powdered sugar

3/4-1/2 cup water

1 t. vanilla

Make a thin icing and dip hot donuts in. Let excess drip off.

Pamela Humes

Mom's Yeast Rolls

1 cup milk, scalded
1/2 cup shortening
1/2 cup sugar
3 eggs
2 t. salt
2 pkg. yeast (dissolved in 1/2 cup warm water)
5-6 cup bread flour

shortening to hot milk. Add eggs and yeast mixture. Add 2 1/2 cup flour, then add 2 1/2-3 cups more flour. Knead to make a soft dough, let rise twice and punch down. Make into rolls. Put in greased muffin tins, let rise to double in bulk, about 1 hour. Bake at 375°.

Scald milk, add sugar, salt,

Pamela Humes

Yeast Rolls

2/3 crisco butter flavor
shortening--melted
1 cup sugar
1 t. salt
2 eggs
2 yeast cakes (dry yeast won't work)
1 cup boiling water
1 cup cold water

yeast in cup of cold water and add to the first mixture. Stir in 7-8 cups of flour. Refrigerate 2 days. Roll on floured surface - cut out. Melt some Crisco on cookie sheets. Turn the roll on the sheet to grease top side. Let rise at least 2 hours in a warm place. Bake at 375° for 12 minutes. Makes 5 dozen.

Pour boiling water over sugar, shortening, and salt. Let cool then beat in eggs. Dissolve

Becky Bostick

Yeast Rolls

1 1/2 cups warm water
2 packages yeast
1/3 cup sugar
1 teaspoon salt
2/3 cup Crisco (melted and cooled)
2 eggs

5-7 cups flour
1 cup mashed potatoes (I use 3/4 cup dry mashed potatoes soaked in warm water)

Dissolve yeast and sugar in warm water. Add salt and eggs,

beating them with wire whisk. Add mashed potatoes. Add flour to make a fairly stiff dough. Turned on floured board and knead thoroughly. Place in covered greased bowl and let rise until double in bulk. Knead again, roll thin, placing

one cut roll on top of another. After they have been dipped in melted butter, let rise 1 to 2 hours. Bake at 400° until done. Dough will keep in refrigerator three or four days.

Vera Fuqua

Pumpkin Bread

1/2 cup vegetable oil
2 eggs
1 cup cooked pumpkin
1 2/3 cup self rising flour
1 1/4 cup sugar
1/3 cup water
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
1/2 cup chopped nuts

and flour a loaf pan 9 by 5 by 3.

In a large bowl, mix oil, eggs, water and pumpkin. Sift flour, sugar, cinnamon and nutmeg. Add dry ingredients to first mixture and beat until smooth. Fold in nuts. Pour into pan and bake for 1 hour

Heat oven to 350°. Grease

Mary C. Garnett

Pumpkin Bread

3 cups sugar
1 cup salad oil - cream together
4 eggs beaten
1 (1 lb.) can pumpkin
2/3 cup water
3 1/2 cups sifted all purpose flour
1/2 teaspoon cloves
1 teaspoon allspice
2 teaspoons soda
1 teaspoon cinnamon
2 teaspoons salt

1 teaspoon baking powder
1 teaspoon nutmeg

Add eggs and pumpkin to creamed sugar and oil. Mix well. Sift all dry ingredients. Add dry ingredients alternately with water. Pour into greased and floured 9 by 5 loaf pans. Bake at 350° until done.

Peggy Hyams

Easy Hot Rolls

1 cup self-rising flour
3 T. salad dressing
1 T. sugar
1/2 cup milk

Stir all ingredients together. Bake in 6 greased muffin tins. Bake at 450° for 10 minutes. Adjust baking temp. to own oven.

Orange Muffins

2 eggs
3/4 cup buttermilk
3 cups flour
1/4 tsp. salt
1 orange rind (grated)
1/2 cup ground raisins
1 cup sugar
1 cup shortening
1 tsp. soda
1 tsp. baking powder

Cream sugar, shortening, and raisins. Add eggs; beat well. Add flour, buttermilk, salt, soda. Stir in orange rind. When muffins are done (350°-20 mins.) and while hot, dip top of each muffin in orange sauce--drain until cool.

Orange Sauce

2 cups sugar
juice of 3 oranges

a large double boiler for sauce)
Leave on low heat while muffins are baking.

Pour orange juice over sugar and stir over low heat until sugar is completely dissolved (I use

Peggy Hopson

Little Orange Muffins

1 cup of butter (2 sticks)
1 cup of white sugar
2 large eggs
1 t. soda
1 cup buttermilk
2 cups sifted flour
Squeeze juice from two nice oranges. Then grate the rind.
1 cup brown sugar
1/2 cup golden raisins.

then flour. When mixed nicely add your orange rind and raisins.

Mix your orange juice and your cup of brown sugar. Pour one teaspoon of this mixture over your muffins while hot. Let set in pans for awhile. These will freeze nicely. They can be heated or served cold. Makes about 5 dozen. Bake 400° for 20 minutes.

Cream butter and sugar. Add eggs and beat them well into your mixture. Add soda to buttermilk then alternately add this;

Peggy Hyams

Raisin Bran Muffins

2 1/2 cups plain flour
1 1/2 cups sugar
2 1/2 teaspoons soda

3/4 teaspoon salt
3-3/4 cups Raisin Bran cereal
2 cups buttermilk

1/2 cup vegetable oil
2 eggs

Blend dry ingredients including cereal. Add buttermilk, oil, and eggs. Mix well and pour into tightly sealed container.

Will keep in refrigerator for 6 weeks. Use as needed by filling foil muffin cups about 3/4 full.

Bake at 350° until brown.

no name given

Chicken & Egg Bread

2 cups white corn meal
1/2 tsp. soda
1 cup buttermilk
2 well beaten eggs
1 tsp. baking powder
6 T. melted shortening
1 tsp. salt

Enough sweet milk to make a medium thin batter. Bake in oblong pan for 30 minutes in 450° oven. Cut into squares and butter while hot.

Sauce

1/3 cup finely chopped onion
1/2 cup finely chopped celery

1/2 cup chicken fat or butter
4 T. flour
3 cups concentrated chicken stock
3/4 cup cream
salt & pepper to taste.

Slightly brown onion and celery in fat and blend in flour. Add stock and cream and season. Cook until the desired thickness is reached. Place a healthy sized slice of hot, boiled or baked chicken breast in the cornbread square and pour sauce over it and serve.

Audrey Stapp

Ice Box Rolls

1/4 cup sugar
1 t. salt
1 kitchen spoon of lard

Pour over this one cup of boiling water and let cool.

Dissolve 1 cake of yeast in a little luke warm water and 1 tea-

spoon of sugar. Add yeast mixture to first mixture.

Beat egg and add to mixture. Add enough flour to make a soft dough.

Let rise 2 hours.

Bake in quick oven.

Sue Garrott

Angel Biscuits

5 cups flour
1/2 cup sugar
3 tsp. baking powder
1 tsp. soda
1 tsp. salt
1 cup shortening
1 pkg. dry yeast
4 T. warm water
2 cups buttermilk

Dissolve yeast in warm water. Sift dry ingredients, cut in shortening. Add yeast mixture and milk. Roll 1/4 inch, cut with biscuit cutter. Dip in melted butter and fold in half. Bake 400° for 15 minutes.

Kay Bond

Mayonnaise Biscuits

1 cup flour (selfrising)
2 t. sugar
1/2 cup milk
1 T. mayonnaise

Mix, then spoon into well greased muffin pans. Cook at 400° until brown. Makes 8-12 biscuits.

Ruby Traugher

All Bran Muffins

15 oz. Raisin Bran Cereal
3 cups sugar
5 cups flour
5 t. baking soda
4 egg
1 quart buttermilk
1 cup crisco oil

in a large bowl. Beat egg, milk, & oil in large container. Add to dry ingredients.

Store mixture in fridge to use when needed. Keeps 6 weeks.

Grease muffin tins 400°-15 minutes.

Combine dry ingredients

Becky Bostick

Charles Cornbread

1/2 cup corn oil
1 cup corn meal
2 tsp. baking powder
1 cup sour cream
2 eggs
1 can cream style corn

Mix together in large bowl. Bake in greased 8x10 pan. 400° approx. 30 minutes.

Becky Bostick

Cornbread

Melt 1 stick of margarine in heavy iron skillet. Stir in 8 oz. carton of sour cream, 1 can cream style corn, 2 t. sugar, 2

eggs, and 1 cup of self-rising cornmeal.

Bake 20-30 minutes at 400°.

Jan Myers

Cornbread Sticks

1 cup cornmeal
3 T. all-purpose flour
1/4 t. baking powder
1/4 t. salt
1 cup buttermilk
1 egg, slightly beaten
2 T. shortening, melted

Combine first 5 ingredients, mixing well. Combine buttermilk and egg, mixing well. Add to dry ingredients, stirring until

dry ingredients are moistened. Stir shortening into batter.

Place a well-greased, cast-iron corn-stick pan in a 475° oven for 3 minutes or until hot. Remove pan from oven; spoon batter into pan, filling 2/3 full. Bake at 475° for 12-15 minutes.

Yield 11 cornsticks.

Peggy Hyams

Pizza Bread

1 loaf Bridgeford frozen bread (or some comparable brand)
1 pkg. of pepperoni
1 pkg. of shredded mozzarella
4 or 5 slices of American cheese
1 egg
1 pinch of sugar

Let frozen bread rise, then roll out flat. Brush 1 egg beaten with sugar over dough. Cut pep-

peroni in quarters. Sprinkle on dough. Then sprinkle mozzarella cheese and 4 or 5 slices of American cheese on dough. Roll dough as if making a cinnamon roll. Put on cookie sheet and cook for 20 to 25 minutes at 375°.

Martha Petty

Beaten Biscuit

6 cups flour (plain)
1 1/2 cups milk
1 1/4 cups lard (not over)
1 1/2 t. Baking powder
2 t. salt (scant)

4 1/4 T. sugar
300°--10 minutes
275°--20 minutes
(Total of 30 minutes)

Nancy & Bill Adkins

Biscuit Mix

This mix is less expensive and keeps well on a cupboard shelf. It will stay fresh longer, though, if stored in the fridge.

Mix together 8 cups all-purpose flour, $\frac{1}{3}$ cup baking powder, 2 t. salt and 8 t. sugar (optional). Using a pastry blender, cut in 1 cup shortening until the mixture resembles coarse

meal.

Store in a well-sealed container in pantry or fridge. When making biscuits, use $\frac{1}{3}$ cup milk for every cup of mix. For pancakes, add enough liquid for the batter consistency desired.

Charles Clark

Refrigerator Rolls

1 pkg. dry yeast
 $\frac{1}{2}$ cup warm water
 $\frac{1}{2}$ cup shortening
 $\frac{1}{2}$ cup sugar
1 egg, beaten
2 cups warm water
1 $\frac{1}{2}$ t. salt
6 cups sifted flour

Dissolve yeast in $\frac{1}{2}$ cup warm water. Cream shortening and sugar together and add beaten egg, salt, water and yeast mixture.

Add flour and mix well. Put in large greased bowl. Grease top of dough and cover and refrigerate.

When ready to use take as much dough as needed and shape into rolls and put in greased pan. Let rise from 2 $\frac{1}{2}$ to 3 hours. Bake in 400° oven from 12 to 15 minutes.

Charles Clark

Poppy Seed Bread

3 cups flour
2 $\frac{1}{4}$ cups sugar
1 $\frac{1}{2}$ t. baking powder
1 $\frac{1}{2}$ t. salt
3 eggs
1 $\frac{1}{2}$ cups milk
1 $\frac{1}{2}$ cups oil
1 $\frac{1}{2}$ T. poppy seed
2 t. butter flavoring
2 t. vanilla

in greased bundt pan at 350° for 1 hour.

Glaze

$\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ cup orange juice
 $\frac{1}{2}$ t. vanilla
 $\frac{1}{2}$ t. butter flavoring

Mix and pour over hot bread

Mix all ingredients and beat with mixer for 2 minutes. Bake
Page

Mary Gaines

Spoon Bread

3 cups milk
3 whole eggs
1 cup corn meal, not full
3 T. butter, 4 is better
3 level t. of baking powder
1 t. salt

Stir meal into two cups of milk until smooth, bring to boil to make a mush. Add rest of

milk, beaten eggs, salt and baking powder and melted butter.

Pour into medium size casserole and bake about 30 minutes or until firm to touch. Serve from casserole. Serves 5-6.

Sarah Dalton Todd

Spoon Bread

Scald 1 qt. sweet milk until it comes to a boil. Stir into it 1 cup meal, 1/2 t. salt. Cook until it thickens, stirring constantly.

Remove from heat, add 1 T. butter. Beat yolks of 4 eggs add to mixture.

Beat the 4 egg whites until

froth stage, carefully stir into mixture.

Pour into well buttered baking dish. Bake for 40 minutes in not too hot oven until center tests done. May take 1 hour, 350° or 325°.

Jewel Owen

Mexican Cornbread

3 cups corn meal mix (self rising)
4 jalapeno peppers (chopped)
1 t. salt
3 eggs, beaten
3 t. sugar
1/2 cup Wesson oil
1 onion chopped
1 (15 oz.) cream style corn

1 2/3 cup milk
1 1/2 cup longhorn grated cheese (can use cheddar)

Mix together and bake in a 13 x 9 x 2 inch pan at 475° for 45 minutes.

Carolyn Self

Cornmeal Flapjacks

Beat together until smooth:

1/2 cup flour
1/2 cup cornmeal
1 1/2 t. sugar
1/3 t. salt
2 t. baking powder
1 beaten egg

7/8 cup milk
1 T. oil or melted shortening

Cook on hot greased griddle, turning to brown on both sides.

Margaret Arvin

Mexican Cornbread

3 cups self rising meal
2 1/2 cups sweet milk
1/2 cup oil
3 eggs
1 grated onion
1/2 tsp. hot pepper (I use more)

1 1/2 cups grated cheese
1 cup cream style corn

Bake in large pan 350°

Lemma Warren

Mexican Cornbread

1 cup yellow cornmeal
2 eggs, beaten well
1/4 cup oil or bacon grease
1 cup sweet milk
3/4 t. salt
1/2 t. soda
1 (no 303) can cream style corn
1/2 to 1 lb. ground beef
1 large onion chopped
1/2 lb. cheddar cheese, grated
2 mild chopped jalapeno peppers

Mix corn meal, eggs, bacon grease, sweet milk, soda and corn and set aside. Saute ground beef and drain on paper towel. Prepare onion, cheese and peppers and set aside. Grease and flour iron skillet. Heat skillet. Pour 1/2 batter into skillet. Add meat, onions, peppers, cheese. Then other half of batter. Bake at 350° for 30 to 50 minutes or until brown.

Audrey Stapp

Carrot Bread

2 cups sifted flour
1/2 t. salt
2 t. baking soda
2 t. cinnamon
1/4 cups chopped nuts
1 cup vegetable oil
1 t. vanilla extract
1 1/2 cups sugar

3 eggs, beaten
2 cups grated carrots
1 cup raisins or 1/2 cup raisins
and 1/2 cup coconut (optional)

Preheat oven 350°. Combine flour, salt, soda, and cinnamon; sift into a large mixing bowl. Add remaining ingredients, mix well.

Turn into a well-greased 9x5 inch loaf pan. Let stand 20 minutes before baking 1 hour or until done. Remove from pan, cool on rack. yield 1 loaf.

An easy to get children to eat carrots.

Betty W. Adams

Cheese Pop-up Bread

3 to 3 1/4 cups self-rising flour
1 pkg. dry yeast
1/2 cup milk
1/2 cup water
1/2 cup oil
1/4 cup sugar
2 eggs, room temperature
1 cup shredded cheddar cheese

Stir together 1 1/2 cups flour and yeast. Heat milk, water, oil and sugar over low heat only until warm. Add liquid ingredients to flour mixture and beat until smooth, about 2 minutes on medium speed of electric mixer or 300 strokes by hand.

Blend in eggs and cheese. Stir in more flour to make a stiff batter. Beat until batter is smooth and elastic, about 1 minute on medium speed or 150 strokes by hand. Divide into 2 well-greased 1 lb. coffee cans. Let rise in warm place 80 to 85° until light and bubbly, about 1 hour. (Batter should be about 1/4 to 1/2 inch below upper rim.) Bake in preheated 375° oven 30 to 35 minutes or until golden brown. Cool 15 minutes in can before removing.

Sue Higgins

Zucchini Bread

3 eggs beaten
2 cups sugar
1 cup oil
1 T. vanilla
2 cups grated unpeeled zucchini
3 cups sifted plain flour
1 t. salt
1 t. soda
1/2 t. baking powder

1 T. cinnamon
1/2 cup nuts

Cook at 350° for 45 minutes to 1 hour. Makes 2 loaf pans or 1 tube pan. Oil pans really well.

Vickie Wingo

Zucchini Bread

3 eggs, beaten
3 cups flour
1 cup oil
1/4 t. baking powder
2 cups sugar
2 t. baking soda
1 t. salt
2 t. vanilla
1/2 t. cinnamon
2 cups grated zucchini
3/4 cup chopped nuts

Combine eggs, sugar, oil and vanilla. Add zucchini gradually. Add dry ingredients, and mix until moistened. Pour into greased and floured loaf pan. Bake at 350° for an hour or until toothpick comes out clean. Cool on racks 10 minutes then remove from pans. Makes 2 loaves.

Wilma Mills

Zucchini Bread

Cream together:

3 eggs

2 cups sugar

1 cup vegetable oil

Combine dry ingredients as follows:

3 cups flour, sifted

1 t. each soda, baking powder, and salt.

2 t. cinnamon

1 t. nutmeg

Add to egg mixture gradually, stirring well. Add:

2 tsp. vanilla

1 cup golden raisins (before adding flour slightly)

1/2 cup chopped pecans (optional)

Fold in:

2 cups grated zucchini

Pour into greased loaf pans.

Makes 2 large or 1 large and 2 small. Bake 1 hour at 325°.

Mary Ann Waldron

Zucchini Nut Bread

Beat 3 eggs

Add 1 cup oil

2 cups sugar

2 t. vanilla

Mix well.

Grate zucchini unpeeled enough to make 2 cups mix zucchini into eggs, oil, sugar, and vanilla mixture.

Sift together...

2 cups flour

1 1/4 t. soda

1 t. salt

2 t. cinnamon

1 t. nutmeg

Add dry ingredients to zucchini mixture and blend. (1 cup of nuts optional) Makes 2 small loaves or 1 large. Bake at 350° for 1 hour. Test center with straw or pressing of loaf with finger. If it springs back it is done.

This bread tends to fall apart if removed at once. Let stand several minutes. Remove on to foil--break while hot.

Lennie Wallis

Banana Bread

Cream 1 cup sugar and 1/4 cup butter, add 2 eggs, 1 cup crushed bananas (2 bananas); 2 cups Bisquick baking mix.

Bake at 350° for 55 minutes if making loaf, or 30 minutes for

muffins.

Add walnuts if desired.

Makes 12 muffins or one loaf.

Rosemary Lewis

Zucchini Oatmeal Muffins

2 1/2 cups flour
1 cup sugar
1/2 cup pecans
1/2 cup quick cooking oats-
uncooked
1 T. baking powder
1 t. salt
1 t. cinnamon
4 eggs
1 medium zucchini 10 oz. finely
shredded
3/4 cup salad oil

Grease muffin pans or pa-
pers. Preheat oven 400°. In
large bowl, measure first 7 in-
gredients. In medium bowl beat
eggs with fork. Stir in zucchini
and oil. Stir mix all at once
into flour mix till just mois-
tened. Batter will be lumpy.
Spoon into muffin cups. Bake
25 minutes.

Sue Anderson

Dill Bread

Soften in:

1 pkg. dry yeast
1/4 cup warm water

Combine in mixing bowl:

1 cup lukewarm cottage
cheese

2 T. sugar
1 T. butter, soft or melted

1 t. salt

1 unbeaten egg

1/4 t. soda

1 T. minced onion

2 t. dill seed

softened yeast

Add: 2 1/4 to 2 1/2 cups flour,

beating well after each addition,
to make fairly soft dough.

Cover bowl: Let dough rise in
warm place until doubled in
size, about 50 to 90 minutes.

Stir dough down.

Turn into greased casserole or
loaf pan. Let rise 30 to 40 min-
utes until light. Bake at 350°

40-50 min., until golden brown.

Brush with butter and sprinkle
with salt.

Margaret Arvin

Banana Nut Loaf

1/2 cup shortening or margarine

1 cup sugar

2 eggs

1 cup bananas

2 cups flour

3/4 t. baking powder

1/2 t. salt

1/4 cup chopped nuts

1/4 cup water

1 t. baking soda

Mix shortening with sugar
add eggs, bananas, flour, and
other ingredients. Mix well.

Bake at 350° for 40-45 min-
utes.

Audrey Baker

Banana Nut Bread

1/2 cup butter
1 cup sugar
2 eggs, beaten
3 bananas mashed
1 t. salt
1/2 t. soda
1 1/2 baking powder
2 cups flour
3 T. sour milk
1 T. lemon juice
1 cup chopped pecans

Cream butter and sugar together. Add beaten eggs and mashed bananas, sift soda, salt, and baking powder with flour and add to the banana mixture with the milk, lemon juice, and nuts. Turn into greased loaf pan 9x5x3.

Bake 350° for 1 hour.

Virginia Porter

Banana Nut Bread

1 cup sugar
1/2 cup shortening
2 eggs
1 t. soda
1/4 t. salt
2 cups flour
1 1/2 cup mashed bananas
1/4 cup nuts

Cream sugar and shortening and add well beaten eggs. Add sifted flour, soda and salt, then bananas and nuts.

Bake in loaf pan for 45 minutes at 325°.

Dottie Gray

Banana Bread

1/2 cup butter
1 cup sugar
2 eggs
3 bananas (diced)
1/2 cup chopped nuts
1/4 box raisins
2 T. buttermilk
2 cups flour
1 t. soda
1/2 t. salt
1/2 t. nutmeg
1/2 t. cinnamon
1/2 t. baking powder
1 t. vanilla

Cream butter and sugar. Add eggs and mix well. Sift together dry ingredients. Fold in vanilla, nuts, raisins, and bananas.

Bake about 55 minutes in a 5x9 pan. I have enough batter to make 6 cups cakes also. Cook them 20 minutes. Both at 350° or you can bake in 4x8 pan and use 2 pans. Cook 45 minutes.

Evelyn Hewell

Homemade Noodles

Beat until very light 3 egg yolks, 1 whole egg. Beat in 3 T. cold water, 1 t. salt. Stir in 2 cups sifted flour. Divide dough into three parts to make it easier to handle. Roll out each piece as thin as possible on lightly floured cloth covered board. It should be as thin as paper.

Place rolled out noodle dough between 2 towels until dough is partially dry. If dough is too dry it will crack and crumble

when cut. When it feels somewhat like a chamois skin, it is just dry enough.

Roll up dough as for jelly roll. With a thin sharp knife cut into strips of desired width. Shake out the strips and allow to dry before using.

Makes about 6 cups. May be stored in covered jar.

Margaret Pollard

Pizza Dough

1 cup warm water
1 pkg. yeast
1 t. sugar
1 t. salt
2 T. oil
2 cups flour and 1 1/2 cup flour.

Dissolve yeast in warm water, add salt, oil and sugar. Add 2 cups flour and stir until smooth. Then gradually add 1 1/2 cups flour. Knead until elastic. (I do the above in my food processor.) Put in greased bowl and brush top with shortening.

Cover and let rise until double about 45 minutes.

Use your favorite pizza sauce or make your own with small can of tomato sauce and Italian seasonings. Use your choice toppings and mozzarella cheese.

Bake 350° on cookie sheet about 15 minutes. Watch closely.

Jan Myers

Cheese Loaf

3 cups self-rising flour
1/4 cup sugar
1 cup (4oz.) shredded cheddar cheese
1/2 t. minced onion flakes

1 egg slightly beaten
1 1/2 cups milk
1/4 cup vegetable oil

Combine first 4 ingredients;

mixed well. Add remaining ingredients; stir until dry ingredients are moistened. Grease bottom of a 9x5x3 inch loaf pan.

Bake at 350° for 1 hour until golden brown. Let cool for 10 minutes. Remove to wire rack to cool completely.

Gloria Hatzakorjian

Angel Biscuits

5 cups self rising flour
3/4 cup shortening (scant)
3 T. sugar
2 cups buttermilk
1/2 cup hot water
1 pkg. yeast

and yeast, add to the flour mixture. Work together well.

The biscuits are best if they stand overnight in the ref. Either drop by spoon on cooking sheet or roll and cut out biscuits for baking.

Dissolve 1 pkg. of yeast in 1/2 cup hot water. Sift flour and sugar together, work in shortening. Combine 2 cups buttermilk

Bake at 400° until brown.

Jean Tuitele

Mayonnaise Biscuits

2 cups self rising flour
2 T. sugar
4 t. mayonnaise
1 cup milk

muffin tins (that have been sprayed with Pam or greased).

Bake at 400° until brown.

Mix and pour into ungreased

Jean Tuitele

Moist Gingerbread

1 cup butter or margarine
1 cup sugar
3/4 cup molasses (sorghum best)
1/2 cup buttermilk
2 t. ginger
1 t. cinnamon
1/2 t. cloves

2 t. soda
3/4 cup boiling water
4 cups plain Sunflower
2 whole eggs

Bake in 9x13 pan at 350° until firm to touch.

Sarah Dalton Todd

Quick Light Cornbread

3 cups corn meal
1 1/2 cup self-rising flour
1/2 t. salt
1 cup sugar
2 T. cooking oil or melted shortening
3 cups buttermilk

Heat oven to 450°.

Generously grease and heat 1 (10 inch) iron skillet. In mixing

bowl combine meal, flour, salt, and sugar. Add shortening and buttermilk. Mix lightly and pour into hot skillet.

Cook for 10 minutes at 450°; reduce heat to 375° and cook 50-60 minutes or until golden brown. Turn out and cool.

Jean Tuitele

Tennessee Cornbread

1 1/2 cup cornmeal
1/2 cup flour
1 t. salt
1 t. baking powder
1/2 t. soda
2 eggs, slightly beaten
1 cup buttermilk
3 T. fat or cooking oil

Heat oven to 400°.

Sift dry ingredients into a bowl. Add eggs and buttermilk;

stir just enough to blend. Heat oil or fat in 9 inch skillet, allowing skillet to be completely greased. Pour excess fat into cornbread batter. Pour batter into hot skillet and bake for 25 minutes or until brown.

This batter may be cooked in corn sticks also. Makes 12 pie shaped servings or 6 cups crumbs for dressing.

Jean Tuitele

Banana Nut Bread

1/4 lb. margarine
1 cup sugar
1 t. soda
1/2 cup pecans
2 eggs
2 cups flour
3 bananas--very ripe

Whip bananas until light.

Cream butter and sugar. Add eggs. Sift flour and soda together. Add flour mixture to butter and eggs. Mix with pecans. Last add bananas.

Pour into well-greased loaf pan. Bake 350° for about 1 hour.

Jan Myers

Punch/Tea



Banana Slush Punch

5 ripe bananas--mashed
1-12oz. can frozen lemonade
2-12oz. cans frozen orange
juice
1-46oz. can pineapple juice
6 cups water
4 cups sugar
Ginger Ale

syrup. Cool. Mix all ingredients EXCEPT Ginger Ale and freeze in 3-1/2 gallon milk cartons or containers of choice.

To serve: Take 1 carton frozen mixture to 2 or 3 liter bottles ginger ale. Easy to make ahead for later use.

Boil water and sugar to make

Kalli Ziegler

Golden Summer Punch

1-6oz. can frozen orange juice
1-6oz. can frozen pineapple
juice
1-6oz. can frozen lemonade

1-2 liter 7-Up, Sprite or Ginger Ale.

Mix according to directions on cans.

Mix first 3 ingredients and chill. Add 4th ingredient just before serving.

Dottie Gray

Strawberry Slush

1/2 cup sugar
2 cups Ginger Ale
4 diced bananas
1 pint strawberries
20oz. can crushed pineapple, un-

drained
1-16oz. can orange juice

Freeze until slushy.

Jan Myers

Almond Punch

1-46oz. pineapple juice
1 small frozen orange juice
1 small frozen lemonade
1 1/2 cups sugar
7 cups water
3 t. almond flavoring

4 t. vanilla

Chill before serving. Makes 1 gallon.

Martha Petty

Hot Chocolate Mix

8 qt. powdered milk mix
16oz. Nestle's Quik
8oz. Coffeemate
3/4 cup powdered sugar
1 t. salt
1 cup miniature marshmallows

Mix all together and store in plastic container. Use approximately 1/4 cup mix for each cup of hot water.

Sandra Gott

Fruit Tea

1 gallon tea
3 cups sugar
1 cup lemon juice
1 pkg. lemonade Kool Aide
3/4 cup white grape juice

Mix all ingredients together and chill. Mint leaves just before serving.

Becky Bostick

Special Tea

1 gal. instant tea
3 cups sugar
1 cup lemon juice
1 small pkg. Kool Aid

Lemonade mix
3/4 cup white grape juice

Pat Sellars

Summertime Tea

6 tea bags (regular)
4 cups tap water

Bring water to boil, add tea bags and steep about 5 minutes. Remove tea bags and stir in 1 cup sugar until thoroughly dissolved. Set aside.

In a gallon container add 10 cups water, 1-6oz. undiluted frozen orange juice, 1-6oz. undiluted frozen lemonade. Stir in tea mixture until juices dissolved. Yield 1 gallon.

Mary Anne Waldron

Wassail
(from the Gold Shop
Dahlonga, Georgia)

1 gallon apple cider	broken
1 quart grape juice	1 t. or 3 whole cardamon
1 quart strong tea (14 tea bags)	or mace
1 cup real lemon juice	
1 box brown sugar	Boil--Simmer 10 minutes.
SPICE: 7 cloves	Strain
10 allspice balls	
7-9 cinnamon sticks	<i>Vickie Wingo</i>

Fruit Punch

Makes 2 Gal. Strawberry Punch	1 small can crushed pineapple in syrup
46 oz. pineapple juice	1 pkg. strawberries (frozen in syrup)
1 2-Liter ginger ale (or 7-Up)	
2 pkg. unsweetened cherry Koolaid	Mix--Freeze; then let set out about 45 minutes before serving.
1 pkg. orange Koolaid	Should be served slushy.
(water 1/2 of what Koolaid calls for - about 2 quarts)	Make up ahead of time and keep frozen until needed.
3 cups sugar	
1T. lemon juice	
3 bananas (sliced or blended)	

Belinda Finch

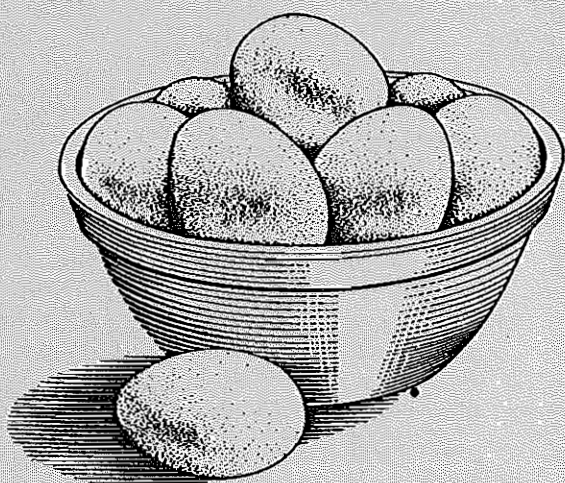
Condensed Milk

1/2 cup warm milk	Let it get cold (about 15 minutes)
1 cup + 2 T. powdered milk	
3/4 cup sugar	

Mix by shaking in jar.

Dottie Gray

Breakfasts/ Miscellaneous



Ham and Cheese Souffle

12 slices of bread (cubed)
3 cups of milk
3 eggs
6 T. melted margarine
10-12oz. shredded cheddar
cheese
1/2 t. dry mustard (optional)
1/2 t. salt
1 to 1 1/2 cups cubed ham

Cube bread (12-16 blocks per
piece) Separate eggs. Pour dry

ingredients over the cubed bread
(use a large bowl.) Beat egg
yolk and pour over dry ingre-
dients. Pour milk, ham, and
cheese over dry ingredients.
Keep egg whites--beat very stiff
(5 minutes). Fold in last.

Pour into 9x12 casserole.

Refrigerate overnight.

Bake 375° for 30 minutes.

Becky Bostick

Zutche Lorraine

1 1/2 cups grated cheese
2 eggs
4 T. flour
1/2 cup milk
1/2 cup chopped ham
1/4 t. salt
1/4 t. dry mustard
1-9 inch pie shell

Combine cheese and flour.

Sprinkle into pie shell. Spread
ham evenly over this. Combine
eggs, milk, salt, and mustard.
Beat until smooth and pour into
pie shell.

Bake 375°-45 minutes.

Freezes well.

Becky Bostick

Zutche

Makes its own crust

8x12x2 pie dish.

1 1/2 cup of ham, sausage or
ground beef.

1 1/2 cup shredded cheese

3 T. chopped onion flakes, green
peppers

Beat:

1 cup pancake mix

2 cups milk

5 eggs

1/4 t. salt and pepper

Bake 325° for 40 minutes.

No name given

Quick Ham Quiches

1 pkg. of 8 refrigerated crescent rolls
1 cup diced fully cooked ham
1-4oz. pkg. (1 cup) shredded cheddar cheese
2 beaten eggs
1-5oz. can (1/2 cup) evaporated milk
1/4 t. dry mustard
1/2 of a 3oz. can of french-fried onions (optional)

Grease four 5x1 inch tart dishes, 10oz. custard cups, or 4 1/4x1 inch pie plate. Unroll crescent rolls and press 2 rolls onto the bottom and sides of

each prepared dish. Mark edges of pastries with tongues of a fork, if desired.

Divide ham and cheese equally among dishes. In a mixing bowl beat together eggs, milk and mustard. Divide mixture evenly among the dishes. Place dishes in a 15x10x1 inch baking pan. Bake in 375° oven 18-22 minutes or until a knife inserted near centers comes out clean. Sprinkle with onions, if desired. Let stand 4 minutes before serving.

Wilma Mills

Breakfast Souffle

1 1/2 pounds smoked pork sausage
9 eggs beaten
3 cups milk
1 t. salt
1/2 t. pepper
3 slices bread, cubed
1 1/2 cups sharp Cheddar cheese

Cook sausage until done. Crumble and drain well. Combine ingredients and mix well. Pour into greased 13x9x2 inch baking dish. Bake at 350° for one hour. Can be prepared the night before, refrigerated and baked the next morning.

Sandra Gott

Baked Breakfast Casserole

8 slices American cheese
12 strips bacon, fried
1 cup milk
10 eggs
1/2 cup chopped mushrooms
salt and pepper to taste

pan. Beat milk and eggs together. Break up slices of bacon and add to eggs along with mushrooms. Salt and pepper to taste. Pour over cheese slices. Bake at 350°-30 minutes. Cool 5 minutes and cut into squares.

Grease a 9 inch baking dish. Arrange cheese on bottom of

Peggy Hopson

Sausage Breakfast Casserole

Brown and drain 1 pound sausage

Butter both sides of 6 slices bread and cube

Combine:

5 or 6 eggs

2 cups half and half

1 t. salt

1 t. dry mustard

and sprinkle sausage over it. Pour egg mixture over all. Sprinkle top with 1 1/2 cups shredded cheddar cheese.

Chill overnight (at least 8 hours). Bake at 350° 40 to 50 minutes.

Serves 6-8

Kay Bond

Spread bread cubes in pan

Breakfast Casserole

2 1/4 cups seasoned croutons

2 1/4 cup milk

1 1/2 pounds pork sausage

4 eggs beaten

1-10 oz. cream of mushroom soup

1-4oz. can sliced mushrooms-drained

3/4 t. dry mustard

2 cups shredded cheddar cheese

drain well, Combine eggs, milk, mustard, mushrooms, and mushroom soup. Mix well and pour over sausage. Cover and refrigerate at least 8 hours or overnight. Remove from refrigerator let stand 30 minutes. Bake uncovered 50-55 minutes at 325°. Sprinkle cheese on top-bake an additional 5 minutes or until cheese melts.

Spread croutons into a lightly greased 13x9x2 inch baking dish and set aside.

Garnish with cherry tomatoes and parsley if desired.

Cook sausage until browned;

Becky Bostick

Eggs Newport

Blend:

1 can mushroom soup

1/2 cup mayonnaise

Slice 6 hard boiled eggs and layer in 1 quart casserole with above mixture.

Sprinkle top with 8 slices crisp bacon.

Bake 20 minutes at 350°

Serve over English Muffins

Grace Hill

Grits and Sausage

4 cups water
1 t. salt
1 cup quick cooking grits
1/2 cup corn meal
Black pepper to taste
1 pound pork sausage
4 T. butter or more

Bring the water with salt to boil. Add the grits and cook three or four minutes, stirring occasionally, add corn-meal and pepper and mix well.

Meanwhile cook sausage until it loses its pink color, stirring to break up as it cooks. Drain sausage thoroughly and mix with grits mixture. Place in loaf pan and refrigerate overnight.

To serve cut loaf in slices and brown on both sides in hot butter. Makes 8 servings.

Note: Dish can be prepared without sausage and becomes plain fried grits.

Bessie Deweese

Sausage Strata

6 slices bread
1 pound bulk pork sausage
1 t. prepared mustard
1 cup shredded process swiss cheese
3 eggs, slightly beaten
1 1/4 cups milk
3/4 cup light cream
1/2 t. salt
dash pepper
dash nutmeg
1 t. Worcestershire sauce

casserole dishes of one 10x6x1 1/2 baking dish, greased. Brown sausage, drain off all excess fat, stir in mustard. Spoon sausage evenly over bread, sprinkle with cheese.

Combine remaining ingredients, pour over cheese, bake in moderate oven 350° for 25-30 minutes or till puffed and set. Trim with fluffs of parsley. Serve immediately. Makes 6 serving.

Trim crusts from bread, fit bread in bottom of individual

Brenda Miller

Waffles

2 cups flour
4 t. baking powder
1/4 t. salt
2 eggs
1 1/4 cups milk
6 T. melted butter

again. Separate yolks and whites of eggs and beat each well. Combine yolks, milk and butter. Add flour gradually, beating until smooth. Fold in egg whites.

Serves 6

Sift flour once, measure, add baking powder and salt and sift

Peggy Hyams

Cheese Souffle

1/4 cup butter--softened
1 pkg. Kraft Old English
cheese--softened
8 slices thick bread--crusts re-
moved

Cream butter and cheese to-
gether with mixer. Spread on
bread. Cut into quarters and
place in buttered casserole 9x12

Beat well 4 eggs, add 2 cups
milk and salt and pepper to
taste.

Pour over bread.

Refrigerate overnight.

Bake approximately 1 hour
until puffy and brown. 350°.
Serve hot.

Peggy Hyams

Cheese Grits

4 1/2 cup boiling water
1 rounded T. salt
1 cup grits
2/3 cup milk
1 stick margarine
2 rolls Kraft garlic cheese
2 cups crushed corn flakes
dash of Tabasco sauce

Turn off heat and add butter
and cheese. Stir until melted.
Beat eggs and milk together.
Add to grits mixture.

Pour into well greased 8x13
casserole. Sprinkle with
crushed corn flakes. Dot with
butter and paprika.

350° for 1 hour.

Cook grits in salt water.

Becky Bostick

Excellent Egg Casserole

12 hard cooked eggs
Salt and pepper to taste
White Sauce made by follow-
ing:

1/3 cup flour
1/3 cup margarine or butter
1 1/2 t. salt
3 cups milk

Tobasco to taste--about 3
shakes

Buttered crumbs--better is
home made bread is used--
however may use store bread

Put alternate layers of salted-
sliced eggs and white sauce in
oiled baking dish. The eggs

may be covered with a country
ham pieces or with store ham.
Country ham makes it very deli-
cious. If country ham is used
do not sprinkle salt on eggs or
use salt in your sauce--if ham is
real salty. Cover with white
sauce--Cover with crumbs.

Bake at 350° oven until
sauce bubbles and crumbs are
slightly browned.

You may use any left ham
bits such as one has when using
country ham or boiled ham.

Martha Roberts

Cheese Suffley

1 pound cheese--grated
1 quart milk heated
3 1/2 cups bread crumbs
7 eggs
1 t. salt

Pour hot milk on crumbs and stir, add cheese and yellows of eggs. Last, add beaten whites.

Bake in moderate oven 30 minutes.

Emmy Caudle

Cheese Grits

1/2 cup uncooked instant grits
(Cook according to directions)
Melt the following into the hot grits.

1/2 stick margarine
1/2 pound sharp cheese (grated)
1/2 t. salt
1/8 to 1/4 cup milk

Dash paprika

Fold in 3 beaten eggs.

Bake in greased casserole 1 hour at 350°.

Nancy Claxton

Cheese Pudding

1/2 cup butter
2 cups milk
3 eggs
10 slices of bread trimmed and cubed
1/2 t. red pepper
1 t. dry mustard
16oz. grated sharp cheddar cheese

cubes. Add beaten egg yolks, milk, cheese and dry ingredients. Beat egg whites until stiff. Fold into egg-cheese mixture.

Refrigerate 12 hours. Bake 350° for 45 minutes. 9x12 casserole. Freezes well.

'Becky Bostick

Melt butter and add to bread

Cheese Pudding

1/2 cup butter
2 cups milk
3 eggs, separated
1 pound sharp cheese
10 slices bread (trimmed & cubed)

1 t. dry mustard
1/2 t. salt
1/2 t. red pepper

Melt butter and mix in cubed bread. Grate cheese, add dry in-

gredients, milk and egg yolks. Mix well. Add bread and butter to cheese mixture. (any vegetable may be added here if desired) Whip egg whites and fold into cheese and bread mix.

Refrigerate 12 to 24 hours.

(May be frozen; thaw before baking.)

Bake at 350° to 375° until set; approximately 45 minutes.

Serves up to 15 people.

Carolyn Self

Cheese Pudding

Scald:

- 1 cup milk
- 1 T. butter or margarine
- in mixing bowl put
- 1 cup diced cheese
- 1 cup soft bread crumbs
- 1/2 t. salt
- 1/4 t. dry mustard
- 1 t. Worcestershire sauce (optional)

Pour hot milk over cheese,

etc. Add 3 beaten eggs.

Let stand in refrigerator until bread is well soaked. Pour into greased casserole. Bake at 350° 20 to 25 minutes. Set casserole in pan of hot water to bake.

Variation: Beat eggs separately. Stir yolks into bread and cheese mixture, then fold in beaten whites. Bake as above.

Margaret Arvin

Chocolate Sauce

2 cups sugar

1 T. Flour

4 T. milk

1 cup water

1 lump of butter

4 t. cocoa

Mix sugar and flour, then add cocoa. Mix thoroughly. Add milk, water and butter. Let boil until it thickens.

Serve hot over yellow cake.

Ruth Proctor

Chocolate Sauce

(like Shoney's)

1 stick margarine

2-6oz. pkg. chocolate chips

Melt in double boiler. Stir to smooth. Add:

1 large can evaporated milk

1 pound powdered sugar

Continue mixing in top of double boiler for 5 minutes.

If there are left overs--heat again as used.

Mildred Gott

Chocolate Plunge

2/3 cup Karo light or dark corn
syrup
1/2 cup heavy or whipping
cream
8 squares (1oz. each) semi-
sweet chocolate
assorted fresh fruit

In medium saucepan stir corn
syrup and cream. Bring to a boil
over medium heat. Remove
from heat. Add chocolate; stir
until completely melted. Serve

warm as a dip for fruit or sauce
for ice cream. Makes 1 1/2
cups.

Microwave directions: In
medium microproof bowl stir
corn syrup and cream. Micro-
wave at high (100%) 1 1/2 min-
utes or until boiling. Add choc-
olate, stir until completely
melted.

Cyndi White

Hot Fudge Sauce

1 can Eagle Brand
1/4 t. salt
1 1/2 cups sugar
1/4 cup dark Karo
1/4 stick butter or margarine
5 squares unsweetened
chocolate
1 cup milk

constantly until chocolate dis-
solves and thickens to look like
dark fudge sauce. After cools
just add a little more milk and
reheat.

If you don't have double
boiler melt chocolate and milk
in saucepan over very low heat.

Cook in double boiler--stir

Linda Adcock

Jezebel Sauce

18oz. pineapple preserves
18oz. apple jelly
1 small box dry mustard
1 small jar horseradish
1 T. coarse black pepper

serve over a block of cream
cheese, with assorted crackers.
Keeps well in refrigerator for
months.

Lemma Warren

Mix above ingredients and

Pickles & Relishes



1875

1876

1877

Candied Dill Pickles

1/2 gallon jar of dill pickles
5 cups sugar
2 T. pickling spice

Put sugar in container and slice dill crosswise 1/4 inch slices over sugar. Add spice. Cov-

er and let stand over night. Be sure sugar is dissolved before putting in jars. Keep in refrigerator.

Wait three days to use.

Ruth Proctor

Mom Cleland's Dill Pickles

For 2 quarts :

1/8 cup salt
1 1/2 pint water
1/2 cup vinegar
1/4 t. alum.

For 16 quarts or 8 1/2 gal.

1 pint salt
6 quarts water

1 quart vinegar
2 t. alum

Pack pickles and dill, cover with boiling brine (above) Seal; set jars in hot water to jar neck until water cools. Store 3 months before opening.

Carolyn Self

Sweet Pickles

1 jar Kosher Dill Pickles (10 or 12 inch jars)
2 cups sugar
1 clove (bud) of garlic-cut up
1/2 box pickling spices

Drain pickles and slice pickles. Tie spices in a small cheesecloth bag. Put sliced

pickles into a crock or plastic container. Add the spices, sugar and cover.

Keep in refrigerator for 3 days. Stir about twice a day. Then put into clean jars.

Margaret Cayce

Sweet Pickles

1 gallon dill or sour pickles
1 box pickling spice (put in bag so the pieces don't get in the pickles--I usually cup a piece of silk hose to make a bag)
5 cups sugar
3 garlic buds sliced

1 cup liquid from dill pickles

Put all this in a big bowl. Stir several times a day for 5 days--taste--add sugar if pickles are not sweet enough.

Jo Quarles

Sweet Pickles

Use large enamel or plastic container 5-6 quarts

1 1/2 cup lime dissolved in 43 cups of water. All won't dissolve. Add 24 cups of sliced cucumbers. (To double add 48 cups). Keep a top on them and stir as often as possible. Dump off lime after 24 hours. Rinse real well in sink getting all lime off pickles.

Cover with water and ice and let set 3-5 hours.

Pour off ice water and rinse again.

Put pickles in large container on stove.

Pour over:

1 1/2 T. pickling salt

1 1/2 T. celery see (whole)

1 1/2 T. pickling spice

20 cups vinegar

17 cups sugar

1/2 cup fructose

Boil all for 45 minutes-1 hour until clear looking. Can in hot sterilized jars.

This is enough for 48 cups of cucumbers.

Becky Bostick

14-Day Pickle

Put 2 gallons cucumbers (cut into chunks) into stone, enamel or glass container.

Dissolve 2 cups canning salt in 1 gallon boiling water and pour over cucumbers. Cover and keep weighted down 1 week.

8th day--Drain cucumber--wash cucumbers and container--then pour 1 gallon boiling water over cucumbers which have been returned to container.

9th day--Drain--Pour 1 gallon boiling water and 2T. powdered alum over cucumbers.

10th day--Drain and pour 1 gallon boiling water over cucumbers.

11th day--Drain--Mix pickling mixture of 5 pints of boiling vinegar, 6 cups sugar, 1/2 box of pickling spices (tied in cloth). Pour over cucumbers.

12th day--Drain this mixture off cucumbers into pan. Heat to boiling and pour back on pickles

13th day--Do same as day 12.

14th day--Drain mixture into pan. Add 1 cup sugar. Heat this mixture. Pack pickles in jars and cover with this liquid. Seal.

Hint: For crisper pickle, leave in alum water an extra day.

Dottie Gray

Sweet Pickle Chips

1 gallon Kosher dill pickle
5 pounds sugar
2 cups white vinegar
1 box pickling spices

or

1 quart Kosher dill pickle
1 1/4 cups sugar
1/2 cup white vinegar
1/4 box pickling spices

Drain pickle and cut in chunks. Cover with ice for 1 1/2 hours, drain thoroughly. Mix other ingredients and pour over pickle in glass or ceramic bowl.

Let stand for 5 days, stirring well each day.

Pack in jars. Refrigerate before serving.

Gladys Wolfe

Grandmother Barnes' 13-Day Cucumber Pickles

2 gallon cucumbers (8 qts.)
2 2/3 cup salt to 1 1/2 gallon water (6 qts. water)
1oz. alum.
2 quarts vinegar
3/4 quart water (3 cups)
8 cups sugar
2 T. mixed spices
1 T. whole celery seed
1 T. whole allspice
1 box stick cinnamon

1st day--Wash cucumbers. Drain thoroughly--Cut in slices Cover with salt water.

2nd-7th day--Let pickles stand. Remove scum and stirring every other day.

8th day--Drain--cover with boiling water. Let stand.

9th day--Drain--cover with boiling water to which alum. has been added.

10th day--Drain--cover with boiling water. Let stand til cold. Drain well then cover with hot syrup made of vinegar, water, and spices tied in a bag and 2 cups sugar.

11-12th days--Drain off syrup--add 2 more cups sugar. Heat. Pour over pickles.

13th day--Repeat adding last 2 cups sugar and pack pickles in jars. Add syrup and seal.

Peggy Hyams

Freezer Pickle

3 quarts cucumbers--sliced thin
3 or 4 onions--sliced in rings
3 green peppers--sliced in rings
2 cup celery--chopped bite size
2 carrots--sliced round and thin
1/4 cup salt

Sprinkle salt over mixed vegetables and let stand over-

night. Drain well. Mix 6 cups sugar, 4 cups white vinegar and black pepper to taste. Stir this mixture and heat until sugar is dissolved. Pour over drained vegetables. Put into containers and freeze. Let thaw at room temperature when ready to use.

Dottie Gray

Hot Dog Relish

12 large onions
12 cucumbers (may use large ones if you remove seeds)
4 green bell peppers

Grind all together, sprinkle hand full of salt over, Mix well--Let stand overnight. Drain

Add:

7 cups sugar (may use less sugar if desired)

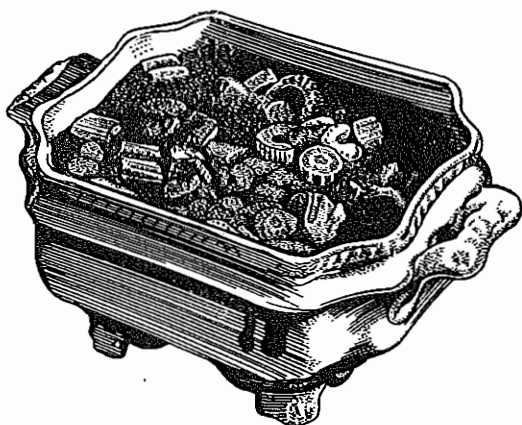
1 quart vinegar
12 whole cloves (tied in cloth)
1 t. tumeric

Mix all together and cook 30 minutes.

Pack in hot sterilized jars. Seal. Refrigerate after opening. Note: If this mixture looks pale, add few drops of green food coloring.

Dottie Gray

Soups



Nancy's Chow-Chow

(Relish that is very good with dried beans)

- 1 gallon chopped cabbage
- 12 large onions
- 12 sweet green peppers
- 12 sweet red peppers
- 1 gallon chopped green tomatoes
- 1 pint chopped celery
- 1/2 cup salt
- 5 cups sugar (adjust up or down to taste)
- 6 T. dry mustard
- 1 T. tumeric
- 1 T. ginger
- 2 T. pickling spices (tied in cloth)

2 quarts vinegar

Peel onions, cut peppers and remove seeds. Cut cabbage, tomatoes, and celery into pieces. Put through medium knife of chopper. Mix with salt and let stand overnight. Drain. Combine sugar, vinegar, and spices. Bring to boil. Simmer gently for 5 minutes. Add vegetables. Bring to boil. Simmer for 5 minutes. Remove spice bag. Put in jars and seal at once.

Hint: May add some hot peppers if desired.

Dottie Gray

Cheesy Chowder

- 1/2 cup chopped onion
- 1 clove garlic minced
- 1 cup sliced celery
- 3/4 cups sliced carrots
- 1 cup cubed potatoes
- 3 1/2 cups chicken broth (may be canned)
- 1 medium can whole kernel corn (drained)
- 1/4 cup margarine
- 1/4 cup plain flour
- 2 cups milk
- 1/4 t. pepper
- 2 T. diced pimento
- 1 T. prepared mustard
- 1/8 t. paprika
- 2 cups shredded cheddar cheese

Bring to a boil, cover-reduce heat-simmer 15-20 minutes until vegetables are tender. Don't overcook. Stir in corn and remove from heat.

Melt margarine in a large skillet. Low heat. Add flour stirring constantly until thickened. Stir in remaining ingredients. Cook just until cheese melts. Gradually stir this mixture into vegetables mixture. Cook over medium heat. Stirring constantly until thoroughly mixed and heated. Serve immediately.

Makes 2 quarts.

Combine first 6 ingredients in a large dutch oven type pan.

Peggy Hopson

Boone Tavern Asparagus Soup

6 T. butter
4 T. flour
3 cups milk
2 cups chicken stock
2-14 1/2 cans green asparagus
(pureed) juice and all
1/2 t. salt
1/4 t. pepper
1/4 cup chopped parsley

Melt butter in top of double boiler. Add flour and blend 4 minutes.

Add the milk and chicken

stock. Blend and cook 12 minutes.

Add pureed asparagus and juice. Mix and beat to boiling point.

Add salt, pepper, and parsley.

Serve either hot or cold.

Can be served with a dash of whipping cream on top and a sprinkling of mace on top of cream.

Nancy Claxton

Broccoli Cheese Soup

Cook:

1 cup water
1 chicken bouillon cube or 1 t. granules
1-10oz. pkg. frozen chopped broccoli
1 medium carrot shredded

Make sauce:

2 T. butter
3 T. flour
2 cups milk

Add:

1 can cream chicken soup
1/2 pound velveta cheese
1 t. onion juice or 1 T. minced onion flakes
1 t. worcestshire sauce
Dash of red pepper
Broccoli mixture

Simmer until soup thickens to desired consistency.

Gladys Wolfe

Elephant Stew

1 Elephant
2 Rabbits (optional)

First, cut elephant into bite-size pieces; this will probably take about 2 weeks. Salt, pepper and spice to taste. Cook over kerosene fire 450° for about 8 days. This will serve

1,360 people. If more are expected, add 2 rabbits. Do this only if necessary, as most people do not like to find "Hare" in their stew.

Copied for fun.

Edna C. Roemer

Cream of Cauliflower Soup

1 medium cauliflower, trimmed
and divided into flowerets

2 medium potatoes

1 quart lightly salted boiling water

1 T. butter

2 cups chicken broth

1 cup light cream

1 cup milk

salt and pepper to taste

Cook cauliflower and potatoes in water for about 25 minutes. Drain well. Put half of cauliflower and potatoes and

half of butter into food processor, puree about 10 seconds. Puree rest of cauliflower, potatoes, and butter. Mix in all remaining ingredients.

Set over medium heat and warm about 3-5 minutes, stirring.

Serve hot or chill well and serve cold.

Recipe works well with almost any vegetable for a variety of soups.

Serves 6

Rosemary Lewis

Quick French Onion Soup

2 t. butter

2 cups thinly sliced onions

1 t. flour

3 cups beef broth, canned

4 slices French bread, lightly
toasted

1/2 cup Swiss cheese, grated

1/2 cup Parmesan cheese, grat-
ed

continue to cook. Stir in broth and bring to boil. Reduce heat and simmer for 15 minutes. Pre-heat broiler. Divide soup between 2 or 3 ovenproof bowls. Top each bowl with a slice or 2 of French bread. Sprinkle with cheese and brown under broiler, taking care not to burn the top.

Melt butter in saucepan. Brown onions. Add flour and

Jan Myers

Miss Jewel's Good Soup

4 cups water

2 cups chopped or cubed pota-
toes

1 cup chopped onions

1 pkg. frozen vegetables

2 chicken bouillon cubes

2 cans cream of celery soup

1 small pkg. Velveeta cheese

Stir constantly but do not let
boil.

Add parsley and chives on
top of soup when serving.

Cook until tender.

Stir in:

Jewel Owen

Pimiento Soup

2 --7oz. cans whole pimientos,
drained

1 --14 1/2 ounce can whole to-
matoes, undrained

juice of 1 lemon

1 t. Worcestershire sauce

3 dashes Tabasco sauce

1--14 1/2 oz. can chicken broth

1/2 cup heavy cream

Salt and freshly ground pepper
to taste

sieve to remove seeds and
pulp. Combine pimientos, toma-
toes, and reserved liquid, lemon
juice, Worcestershire and Tabas-
co in food processor or blender.
Process on high speed 15 sec-
onds or until the vegetables are
pureed. With motor running,
add broth and cream. Season
with salt and pepper, chill.
Serve topped with a thin slice of
lemon and a sprig of parsley.

Serves 6

Rinse pimientos to remove
seeds. Drain tomatoes, reserve
liquid. Press tomatoes through a

Betty W. Adams

Brunswick Stew

One large hen, cooked tender
and shredded.

Add:

3 medium cans of tomatoes

2 cans of corn, shoe peg or
cream style

2 quarts or 2 pkgs. of frozen
lima beans.

Add:

8-10 potatoes depending on
size

6-8 onions.

bottle of Worchershire sauce,
two T. sugar, and 1/4 lb. of but-
ter.

Season to taste and cook
slowly until thick, stir often.

Serve with French bread and
green salad on a cold winter
day.

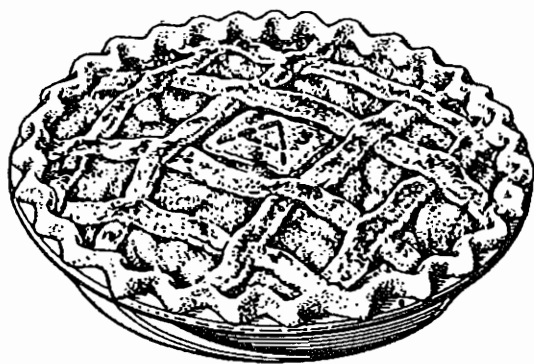
This recipe is from Mary
Crabtree former choir director
of First Baptist Church.

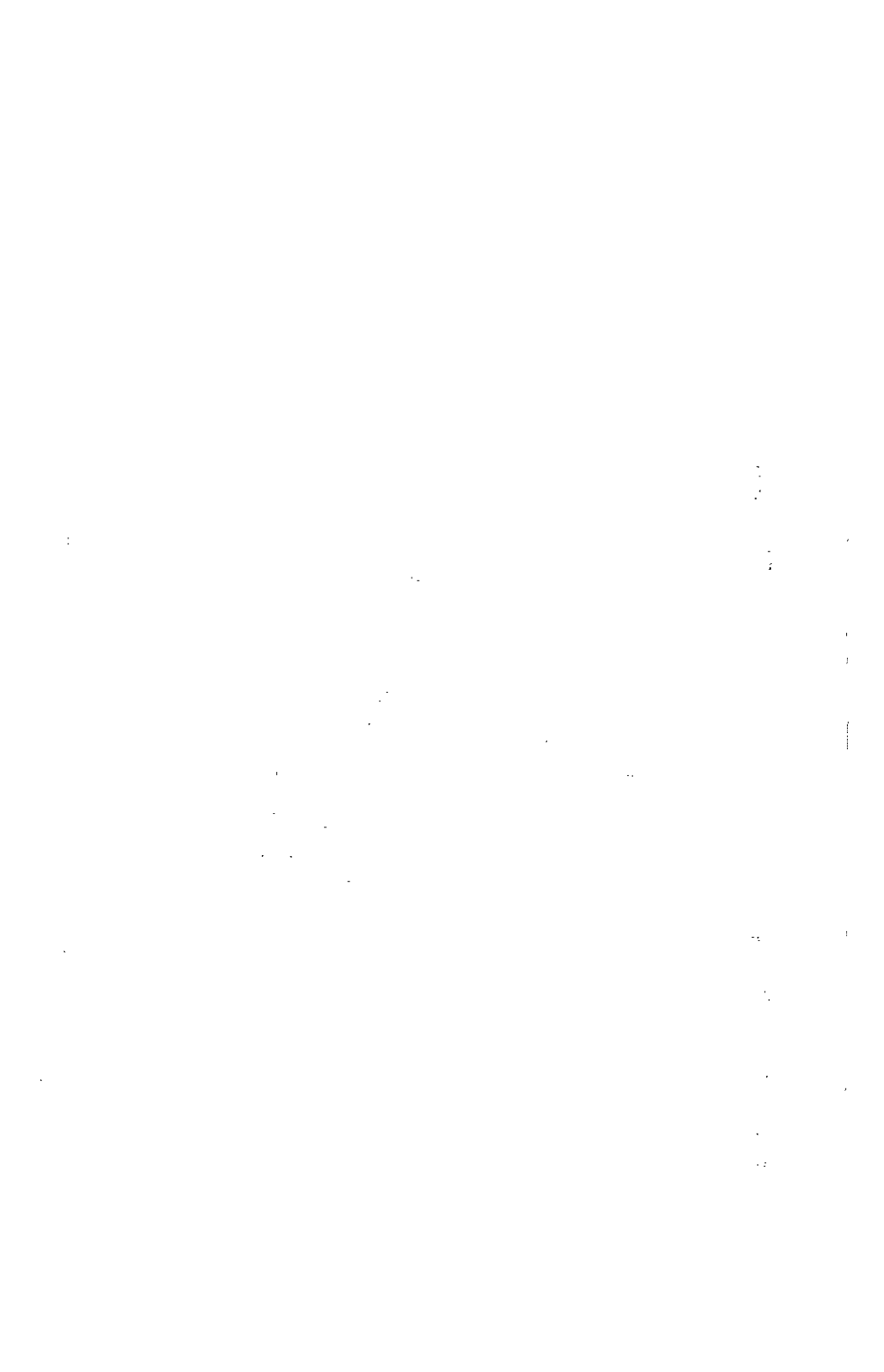
Serves 8-10 or more.

To mixture add one whole

Sarah Dalton Todd

Pies / Candy





Oat Meal Pie

3 eggs
1/2 cup sugar
1 cup brown sugar
2/3 cups quick cooking oats
2/3 cup coconut
1/2 stick butter
1/3 cup sorghum
1/2 cup chopped nuts
1 t. vanilla

Dash salt

Mix well pour in pie shell
bake until set 30-40 minutes at
225°.

Cook crust a little before
pouring in filling.

Bessie Deweese

Pecan Pie

1 cup sugar
1/2 cup dark karo syrup
3 eggs, beaten
melt 1/2 stick butter
1 t. vanilla

Mix together. Pour into un-
baked pie shell. Add pecans on
top.

Bake 350° until set.

Virginia Porter

White House Pecan Pie

1/2 cup butter (1 stick)
1 cup sugar
1 cup dark corn syrup
1/2 t. salt
1 1/2 t. vanilla
3 eggs
2 cups pecans
1 unbaked pastry shell

Soften butter; add sugar, corn
syrup, salt and vanilla. Beat un-
til blended. Add eggs and beat
gently until blended. Fold in pe-
cans. Pour into pastry shell.
Bake at 375° for 40-50 minutes.

Carolyn Self

Pecan Pie

1 stick butter
1/2 cup sugar
1 cup white or brown corn syrup
3 eggs
1 t. vanilla
1 cup pecans

corn syrup mixing until blended.
Add eggs 1 at a time. Stir in va-
nilla and pecans. Pour into an
unbaked deep dish pie shell.

Bake at 350° for 40-50 min-
utes or until golden brown.

Melt butter, add sugar and

Tyler J. Moorefield

My Favorite Pecan Pie

1/2 cup sugar
1 T. flour
2 eggs
1/2 cup butter or oleo
1 cup white Karo syrup
1 T. vanilla
1 cup crushed pecans
pinch of salt

Mix sugar, salt, flour. Add soft butter and cream until smooth. Add syrup and vanilla then nuts, mix well.

Pour in pie crust shell and bake until firm, and crust good and done and brown.

Jewel Owen

Karo Pecan Pie

2 eggs
1 cup sugar
1/2 cup white Karo syrup
2 T. melted butter
1 t. vinegar
1 t. vanilla
3/4 cup pecans

Mix ingredients in order listed. Pour into deep unbaked pie crust. Bake 350° approximately 45 minutes or until filling is "set".

Sue Garrott

Kentucky Derby Pie

1 cup sugar
1/2 cup flour
2 eggs, slightly beaten
1/4 lb. butter, melted and cooled
1 cup chopped pecans
6oz. chocolate chips
1 t. vanilla

Add eggs, butter, pecans, chocolate chips and vanilla. Pour into unbaked pie shell and bake 1 hour at 325°.

Serve warm with cool whip or ice cream.

Mix together sugar and flour.

Sue Fan Covington

Jello Pie

Combine and bring to complete boil:

1 cup sugar
2 well beaten eggs
1 1/2 cups pineapple juice
1 can crushed pineapple (if desired)

one package of any flavored jello (strawberry is best).

Let mixture cool and add 1 large can Carnation milk (well chilled)--whipped until foamy.

Use graham cracker crust. Makes two large pies.

Remove from heat and add

Carolyn Self

Fudge Pie A La Mode

1-9-inch unbaked pie shell
1/2 cup butter (1 stick)
3 sqs. unsweetened chocolate
(or 6 T. cocoa)
1 1/2 cups sugar
4 eggs
3 T. (1/2 cup) lite corn syrup
1/4 t. salt
1 t. vanilla

Preheat oven 350°. Melt butter and chocolate. Mix other ingredients. Bake 30-35 minutes. Serve with ice cream as desired. (Especially good in deep-dish pie shell; make 1 1/2 recipe to fill).

Carolyn Self

Fudge Pie

A very simple dessert which does not have pastry, as you would think from its name.

2 squares bitter chocolate
1 cup sugar
1/2 cup butter (melted with the chocolate)
1 t. vanilla
1/4 cup flour
3 eggs
1/2 cup chopped pecan
1/4 t. salt

Bake in slow oven 300-325° about 20 minutes, or until mixture is set around the edges.

This can be served as pie, but should be slightly "runny" and cannot be cut into wedges. Serve warm with vanilla or peppermint ice cream as a topping. Also pretty to serve with a scoop of vanilla ice cream on top-over which chocolate-mint syrup has been drizzled with a couple of fresh strawberries on the side.

Beat eggs, add flour and sugar, and the remainder of the ingredients. Pour into slightly greased pie pan.

*Sue Fan Covington
Marjorie Hyams
Dottie Gray*

Margaret Scott's Lemon Meringue Pie

1 cup sugar
2 1/2 T. cornstarch
3 egg yolks
1 cup water
juice of 1 1/2-2 lemons

1/4 t. cream of tartar
6 T. sugar

Use graham cracker crust. Bake at 350° till browned. Best when chilled thoroughly.

Cook till thick, stirring constantly. Top with meringue:
3 egg whites

Kay Bond

Lemon Meringue Pie

Regular Pie

1 1/2 cups sugar
1/3 cup cornstarch
1 1/2 cups water
3 egg yolks, beaten
3 T. butter
1/4 cup lemon juice
1 T. grated lemon rind

Deep Dish

2 1/4 cups sugar
1/2 cup cornstarch
2 1/4 cups water
5 egg yolks, beaten
5 T. butter
3/8 cups lemon juice
1 1/2 T. grated lemon rind

Heat oven 400°. Mix sugar and cornstarch in saucepan. Gradually stir in water. Heat slowly until boils and thickens. Stir some of hot mix into egg yolks and beat before adding

into sauce pan. Cook boiling 1 minute. Remove from heat. Continue stirring until smooth. Add butter, lemon juice, lemon rind. Pour hot filling into baked pie shell.

Meringue:

For 3 eggs:

1/4 t. cream of tartar
6 T. sugar

For 5 eggs:

1/2 tsp. cream of tartar
10 T. sugar

Beat egg whites with cream of tartar until frothy. Beat in sugar and whip until stiff and glossy. Cover pie

Bake 8-10 minutes until delicate brown.

Carolyn Self

Chocolate Pudding

1 cup sugar
3 eggs
2 T. cocoa
3 T. cornstarch
1 t. vanilla
1/2 stick butter or margarine
2 1/2 cups milk

Mix well. Cook over low heat until thick. Pour into slightly brown pie shell. Put in oven at 225° while beating egg whites.

3 egg whites stiffly beaten

Add 1 T. sugar
pinch of baking powder
1 t. cornstarch
1 t. vanilla

Beat well add 1 T. sugar and beat well then add 1 T. sugar and 2 T. marshmallow cream and beat well. Spread on pie and bake 220° until golden.

Bessie Deweese

Miss Vera's Chocolate Pie

2 cups sugar
2 cups flour
1 stick margarine
4 T. cocoa
1/2 cup shortening
1 cup water
2 eggs
1/2 cup buttermilk
1 t. cinnamon
1 t. soda

Blend flour and sugar in mixer, Combine margarine, cocoa, shortening and water in sauce pan bring to a boil, pour slowly over flour, sugar mixture beating all the while. Add the remaining ingredients and bake at 350° for 40 minutes in 9

1/2 by 10 inch pan.

Icing

1 stick margarine
4 T. cocoa
6 T. buttermilk
1 box powder sugar
1 t. vanilla

Bring margarine, cocoa and buttermilk to a boil. Add sugar and vanilla. Beat by hand until smooth and spreadable. Put on cake which has been cooled in pan.

This is my favorite cake.

Audrey Baker

French Silk Chocolate Pie

Crust:

2 eggs whites
1/2 t. cream tartar
1/2 cup sugar
1/2 t. vanilla
1/8 t. salt
1/2 c. pecans

Beat egg whites until stiff, adding salt, sugar, cream of tartar, and vanilla. Fold in pecans last. Line sides and bottom of a pyrex pie pan sprayed with Pam. (9x10) pan. Bake 1 hour in 250° oven or until crust begins to brown lightly.

Filling for pie:

1 stick butter
1 t. vanilla
3/4 cup sugar
2 egg yolks
2 whole eggs
1 cup chocolate chips

Cream together the above, beat 5 minutes after each whole egg. Melt chocolate chips and add. Set in refrigerator over night. Top with whipped cream and pecans.

Charlene Arvin

Hershey Bar Pie

Crust:

1 cup flour
1 stick margarine
1 pkg. pecan pieces

ture

1 pkg. 6 Hershey bars with almonds

Bake at 350° until brown,
Cool

Melt Hershey bars in microwave and fold into room temperature cool whip. Put into cooled pie shell and refrigerate.

Filling:

8oz. cool whip-room tempera-

Jennifer McKenzie

Chocolate Ice Cream Pie

1 (14oz.) can Eagle Brand Milk
Sweetened Condensed
2/3 cup Hershey's Syrup
2 cup (1 pint) whipping cream,
whipped

Stir together milk and syrup.
Fold in whipped cream. Pour
into 2 graham cracker crust.
May be frozen.

Charlene Arvin

Impossible Zucchini Pie

3/4 cup Bisquick
3 eggs
2 cup chopped zucchini
1 cup chopped tomato
1/2 cup chopped onion
1/3 cup + Parmesan cheese
1 1/2 cup milk
1/2 t. salt
1/4 t. pepper

Place chopped zucchini, tomatoes and onions in bottom of 10 inch quiche pan. Beat remaining ingredients. Pour into pan.

Bake 400° for 30 minutes.

Cook 5 minutes before cutting.

Jan Myers

Grated Apple Pie

2 cups grated apples (may be
chopped in food processor)
1 cup sugar
1 egg
1 stick margarine (melted)
2 T. flour

1 t. cinnamon

Mix all together. Pour in 9
inch unbaked pie shell. Bake 1
hour at 350°.

Vera Fuqua

Apple Crisp

4 cups sliced pared tart apples
(about 4 medium)

2/3 to 3/4 cups brown sugar
(packed)

1/2 cup all-purpose flour

1/2 cup oats

3/4 t. cinnamon

3/4 t. nutmeg

1/3 cup butter or margarine

Heat oven 375°. Grease square pan 8x8x2 inch. Place apple slicings in pan. Mix remaining ingredients thoroughly. Sprinkle over apples.

Bake 30 minutes or until apples are tender and topping is golden brown. Serve warm.

Becky Bostick

Pinto Bean Pie

1 unbaked pie shell

2 eggs beaten

1 stick melted butter

1/2 cup pinto beans warmed and
mashed

1 1/2 cups sugar

1/2 cup coconut

1 t. vanilla

Mix all ingredients together. Pour into pie shell. Bake 1 hour at 350°. Makes one pie. (very good)

Audrey Baker

Vidalia Onion Pie

3 medium Vidalia onions

3T. butter or margarine

1/2 cup evaporated milk

2 eggs

1 cup grated cheddar cheese

1 deep dish pie shell

Saute onions in butter and put in pie shell. Mix milk and eggs and pour over onions.

Bake 425° for 20 minutes. Last 5 minutes add cheese.

Vickie Wingo

Impossible Pie

4 eggs

1/2 stick butter

1 3/4 cup sugar

1/2 cup self-rising flour

2 cups milk

1/4 cup coconut

Beat eggs, add butter, sugar, flour, milk; stir in coconut.

Pour into two ungreased pie pans and bake at 350° for 35 minutes.

Charles Clark

Fruit 'N Yogurt Pie

2 (8oz.) containers strawberry yogurt
1 (8oz.) carton cool whip
1/2 c. mashed strawberries
1 (8 or 9 inch) graham cracker crust

in whipped topping, blending well. Spoon into crust and freeze (about 4 hours). Remove from freezer and place in refrigerator 30 minutes before serving. Store leftover pie in the freezer.

Thoroughly combine mashed fruit and yogurt in a bowl. Fold

Charlene Arvin

Japanese Fruit Pie

1 1/2 sticks butter or oleo melted and add:
3 eggs, beaten
1 1/2 cups sugar
1 1/2 t. vinegar
1 1/2 t. vanilla
3/4 cup raisins

3/4 cup nuts
3/4 cup coconut

Pour into an unbaked pie shell and bake until firm at 350°.

Linda Adcock

Japanese Fruit Pie

2 eggs, beaten
1 cup sugar
1/2 cup butter or margarine, melted
pinch of salt
1 t. vinegar
1 cup raisins
1 cup chopped pecans
1 cup flaked coconut
Deep unbaked pie crust

Combine first 8 ingredients. Mix well. Pour into deep unbaked pie crust. Bake in preheated oven 325° 40 to 45 minutes or until set in center. Cool 1 hour before cutting.

This is Mrs. Dan (Louise) Brame, Jr.'s recipe.

Sue Garrott

Lemon Pie

1 graham cracker crust
1 small can lemonade (thawed)
1 (8oz.) pkg. cool whip (thawed)
1 can sweetened condensed milk

and condensed milk. Pour in graham cracker crust. Refrigerate until time to serve.

Tasty and easy.

Mix lemonade, cool whip,

Bess Caudle

Peanut Butter Pie

1 (8oz.) cream cheese (softened)
1 cup peanut butter (crunchy or smooth)
1 cup powder sugar
1 (16oz.) cool whip

Mix together and put into 2 graham cracker crust. Chill before serving for several hours.

Nancy Claxton

Banana Split Pie

2 bananas
2 egg yolks
1 can Eagle Brand milk
1 (8oz.) can crushed pineapple
1/4 cup lemon juice
1 graham cracker crust

pie crust. Mix beaten egg yolks, milk, pineapple, and lemon juice and mix well. Pour into pie shell and top with dream whip then sprinkle with pecan pieces. Chill several hours.

Slice bananas and place in

Mary Whitaker

Mabel Hopson's Brown Sugar Pie

2 eggs
1 cup brown sugar
1/2 cup white sugar
2 T. melted margarine
2 T. flour
1 t. vanilla
1/4 cup milk

Beat eggs slightly. Add sugar, flour, butter, milk. Mix, add vanilla.

Pour into unbaked pie shell. Bake 350° for 30-35 minutes until golden brown on top.

Peggy Hopson

Apricot-Mandarin Pie

2 graham cracker pie shells
1 can sweetened condensed milk (Eagle Brand)
juice of 2 lemons
1 medium cool whip
1 small can crushed pineapple (drain)
1 small can mandarin oranges (drain)

1 cup chopped apricots (dried)

Mix all ingredients well. Pour into pie shells. Refrigerate overnight. A light creamy tart pie.

Makes 2 pies

Peggy Hopson

Caramel Pie

Boil until syrupy 1 cup white sugar, 2/3 cup water, and 1/4 stick butter.

Brown 1/2 cup sugar in skillet and add to syrup. Break 3 eggs into bowl, saving 2 whites for meringue. Beat until smooth and add 3 T. flour rubbed smooth in 1/2 cup cream. Mix with eggs and pour slowly in

boiling syrup as you stir while adding. Cook until thickened. Pour in baked pie shell. Prepare meringue and brown.

Note: (the browned sugar may lump when poured into syrup. Stir until it dissolves before adding egg mixture.)

Vera Fuqua

Fresh Strawberry Pie

1 cup sugar
2 to 3 T. cornstarch
1 cup cold water
2 T. white Karo
pinch of salt

Cook 5-6 minutes. Add 2 T. strawberry jello powder (and red food coloring if desired.)

Carolyn Self

Don Hunter Good Strawberry Pie

1 quart strawberries
1 cup sugar
1 cup water
red food coloring (few drops)
6 T. cornstarch
3 T. strawberry jello
1 pie crust (9 inch) baked until lightly browned.

Cook sugar, water, and cornstarch until thick and clear. Add cake coloring and jello, let cool. Put strawberries in cooled pie crust; spoon filling over berries. Chill before serving and add whipped cream.

Don Hunter

Dot's Banana/ Strawberry Pie

1 box instant vanilla pudding, prepared
1 cooked pie shell, cooled
sliced bananas
strawberries (drained, slightly sweet, sliced, fresh or frozen)
whipped cream

Gently stir bananas and strawberries into prepared pudding. Pour into baked shell and top with whipped cream. Chill and serve.

Dot Tatum

Cream Cheese Pumpkin Pie

8oz. cream cheese

1/4 cup sugar

1/2 t. vanilla

1 egg

2 pie crust

1 1/4 cup pumpkin

1/2 cup sugar

1 t. cinnamon

1/4 t. ginger

1/4 t. nutmeg

dash of salt

2 slightly beaten eggs

1 cup evaporated milk

Combine cream cheese, 1/4 cup sugar, 1/2 t. vanilla. Add 1 egg, mix well. Spread on bottom of two 8 inch pie crusts (unbaked). Combine pumpkin, sugar, and spices. Blend in 2 slightly beaten eggs and 1 cup evaporated milk. Carefully pour over cheese mixture. Bake 350° for 65-70 minutes.

Sue Anderson

Fresh Peach Pie

1 deep 9 inch pie shell

5 peaches sliced

1/2 stick butter

1 cup sugar

6 T. flour

1 egg

1 t. almond extract

sliced peaches. Combine flour, sugar, and cut in butter, add egg and stir well, add flavoring and pour the peaches.

Bake 400° for 15 minutes then reduce heat to 300° and bake 45 minutes.

Line unbaked pie shell with

Jo Quarles

Ice Cream Pie

2 cups Rice Krispies

1/2 cup peanut butter

2 T. cocoa

1/2 cup corn syrup

1 pint ice cream

Garnish with shaved chocolate and maraschino cherries, if desired. Keep in freezer until ready to eat. Remove five minutes before serving.

Mix first four ingredients together and press into pie plate. Refrigerate until firm.

Scoop ice cream into pie.

Serves 8-10.

Rosemary Lewis

Georgia Lemon Supreme Pie

1 can Eagle Brand Milk
1 large cool whip
1 small can frozen lemonade

pie shells.

Note: Brush pie shells with melted margarine before baking them.

Whip above ingredients thoroughly by hand with a fork. Pour into 2 baked and cooled

Dottie Gray

Sour Cream Raisin Pie

2 eggs (slightly beaten)
3/4 cup sugar
1 cup sour cream
1 T. flour
1/8 t. salt
1/8 t. cloves
1/2 t. cinnamon
1/4 t. nutmeg
1 cup chopped seedless raisins

ar. Gradually stir in sour cream.

Combine flour, salt, and spices; stir in raisins. Add to egg and cream mixture and turn into pastry shell. Bake in hot oven, 450° for 10 minutes; then at 350° for 20-30 minutes--until knife comes out clean.

Beat together eggs and sug-

Carolyn Self

Mother's Raisin Pie

1 cup nuts
2 cups sugar
2 cups cooked raisins
nutmeg to taste
4 eggs
pinch of salt

plenty of butter

Mix all together, bake in 2 unbaked pie shells.

Blanche Griffin

Raisin Nut Pie

1 cup raisins
2 egg yolks
1 cup sugar
1/2 stick margarine
1 cup chopped nuts
pinch of salt
1/2 t. vanilla
(unbaked pie shell)

Cover raisins with water, let sit while mixing the other ingredients. Beat eggs and add sugar, margarine, vanilla, nuts, drain raisins and add. Bake 350° until set about 25 minutes.

Imogene Randolph

Coconut Cream Pie

1/4 cup flour
1/2 cup sugar
1/4 t. salt
1 1/2 cups scalded milk
3 eggs, separated
2 T. margarine
1/2 t. vanilla
6 T. sugar
Baked 8 inch pie shell
1/2 cup shredded coconut

Mix first 3 ingredients in top of double boiler; add scalded milk and stir well. Cook over

direct heat until smooth, stirring constantly. Beat egg yolks well. Stir in a little of the hot mixture and pour back into double boiler. Cook over water 2 minutes. Remove from heat. Add butter and vanilla. Beat egg whites and add 6 T. sugar slowly. Fold in moist shredded coconut. Fold in 1/2 of meringue. Pour filling in pie shell and spread remaining meringue over filling. Bake until brown 350° for 15 minutes.

Betty Jones

Coconut Pie

1 cup sugar
2 rounded T. flour
1 rounded T. butter
3 eggs separated
1 cup milk
1 t. coconut flavoring
about 1 cup flaked coconut
1 baked pie shell

Beat egg yolks, add sugar, flour, and milk. Add butter.

Cook slowly stirring constantly until thick. Add flavoring and coconut. Pour into baked pie shell.

Beat egg whites, add 6T. sugar slowly until meringue is stiff. Add coconut flavoring.

Bake in a 350° until meringue is brown.

Bess Caudle

Pineapple Cream Cheese Pie

Blend 1/3 cup sugar, 1 T. cornstarch, 9oz. can pineapple.

Cook until thick and cool.

8oz. pkg. cream cheese
1/2 cup sugar
1 t. salt
2 eggs
1/2 cup milk
1 t. vanilla

Blend rest of ingredients together. Spread pineapple mixture on bottom of unbaked pie shell. Spread cream mixture on it. Bake at 425° for 10 minutes and then reduce heat to 350°. Bake for 50 minutes.

Serves 6-8

Betty Jones

Lemon Chess Pie

1 1/2 cup sugar
1 T. flour
1 T. meal
3 eggs
1/4 cup melted margarine
1/4-1/2 cup lemon juice
1/4 cup milk

well. Add eggs then lemon juice.

Bake in unbaked pastry shell about 1 hour at 350° oven. Makes 1 pie.

(you may put everything in blender and mix at one time.)

Good luck!

Combine sugar, flour, and meal. Add margarine and mix

Nancy Claxton

Chess Pie

1 1/2 cup sugar
1 heaping t. cornstarch
1/2 t. vanilla
1/2 cup sweet milk
1/2 to 3/4 stick oleo
2 egg yolks
2 egg whites

Mix all ingredients together except egg whites. Beat egg whites and fold into mixture. Mix thoroughly. Bake 325° for 1 hour using 10 inch pie crust.

Louise Hughart

Mom's Chess Pie

3 eggs or 6 egg yolks
1 cup sugar
1 T. flour (add to sugar)
1 T. cold water
1 1/2 t. vinegar
3/4 stick of butter, melted
1 t. vanilla

Top with grated almonds

Mix well--pour in pie shell. Bake at 325°-350° for 25 minutes or until set. Enjoy

Phyllis Boyd

Chess Pie

1 stick butter or oleo
1 3/4 cups sugar
4 egg yolks--1 whole egg
1/2 cup cream
1 T. flour
1/4 t. mace
1/4 t. nutmeg

Meringue
4 egg whites
4 T. sugar
1/4 mace
1/4 nutmeg

or your favorite meringue.

Bake until firm in unbaked crust at 325°.

Lemma Warren

Buttermilk Chess Pie

Cream 2 cups sugar with 1 T. flour, add 2/3 stick of oleo or butter. Mix with sugar mixture (soft or melted oleo).

4 whole eggs
2/3 cup buttermilk
1 t. vanilla

Pour in unbaked pie shell and bake at 350° until well done about 45 minutes.

Be sure pie crust is brown on bottom and mixture solid.

Jewel Owen

Molasses Pie

1 cup sugar
1 cup molasses (any kind)
4 eggs (beaten)
1/3 cup melted butter
1 t. nutmeg
1 t. vanilla

1 T. cornstarch

Bake in unbaked crust.
Makes 2 pies or 12 individual.

Jewel Owen

Pumpkin Orange Chiffon Pie

1 envelope unflavored gelatine
3/4 cup sugar
1/2 t. salt
2 t. pumpkin pie spice
1/4 cup of orange juice
1 cup of evaporated milk
1 can (1 pound) pumpkin
1/2 cup sugar
2 eggs seperated
Bake pie shell--cool

Blend in egg yolks and orange juice. Add milk mix well, cook over low heat until thick. (about 10 minutes). Cool.

Stir in pumpkin. Beat egg whites until stiff, gradually add 1/2 cup of sugar, beat until stiff and glossey. Fold into pumpkin mixture. Turn into pie shell and chill until set 2-3 hours. Serve with ice cream or cool whip.

Serves 8.

Mix gelatine, 3/4 cups sugar, salt and spice in sauce pan.

Bessie Deweese

French Coconut Pie

1 stick melted butter
1 1/2 cups sugar
3 whole eggs, beaten
1 T. vinegar
1 t. vanilla
1 can flaked coconut

Combine all ingredients and pour into an unbaked pie shell. Bake 350° for about an hour.

Nancy Ivy

Orange Coconut Pie

3 whole eggs (beaten)
1 1/3 cups sugar
3/4 stick oleo (melted)
1/2 cup orange juice (fresh or undiluted frozen)
1 cup Angel Flake coconut (or fresh grated coconut)

Mix in order given and pour into unbaked pie crust.

Bake 350° from 35-45 minutes or until well done.

Jewel Owen

Fruit Pie

2--8 inch graham cracker crusts
1 can Eagle Brand condensed milk
1/4 cup lemon juice
1-20oz. can crushed pineapple, drained
1-20oz. can mandarin oranges, drained
1-16oz. container cool whip

topping

Mix condensed milk and lemon juice. Add well-drained fruit. Mix well. Fold in whipped topping. Spread in pie shells and refrigerate.

Nancy Ivy

Cherry Delight

2 cups graham cracker crumbs
1 T. sugar
1 1/2 stick margarine

Cream these two and spread on cooled crust. Sprinkle with chopped nuts.

Melt margarine and mix with crumbs. Place in baking dish and bake 7 minutes at 325°.

Spread 1 can cherry pie filling over this and top with 1 container of cool-whip. Refrigerate until ready to serve.

8 oz. cream cheese
2 1/2 cup powdered sugar

Dottie Gray

Cherry Delight

1 can cherry pie filling
1 large container cool whip
1 can crushed pineapple, drained
1 can Eagle Brand milk
1 cup English walnuts

large bowl and chill. May place in cake pan, spreading thin and freeze. Cut into squares and serve.

no name given

Combine all ingredients in a

Chess Pie

3 whole eggs--beaten with fork
1 1/2 c. sugar
1/2 cup melted butter
1 t. vanilla
1 t. vinegar
1 T. corn meal

Mix above together and put into unbaked pie shell. Bake 370° for 15 minutes then at 350° for about 30 minutes.

Peggy Hyams

Magic Meringue Pie

1 cup of plain flour
1/2 t. salt
1/3 cup shorting
3-4 T. cold water

Oven 450°

Combine flour, salt in mixing bowl, cut in shortening until mixture is the size of small peas. Sprinkle water, a little at a time, over mixture while tossing and stirring lightly with fork. Add water to driest particles, pushing

lumps to side, until dough is just moist enough to hold together. Form into ball. Flatten to 1/2 inch thickness; roll out on floured surface to a circle 1 1/2 inches larger than inverted 9 inch piepan. Fit loosely into pan; gently pat out air pockets. Fold edge to form a standing rim; flute. Prick generously with fork. Bake at 450° for 10-12 minutes until golden brown. Cool

Pineapple Filling

1 pound 4 1/2 oz. can crushed pineapple
3/4 cup sugar
2 T. flour
1/8 t. salt
1 cup dairy sour cream
3 egg yolks
1 T. lemon juice

Drain pineapple; reserve 1/2 cup syrup, combine sugar, flour,

salt in medium saucepan. Stir in crushed pineapple, reserved syrup, sour cream, egg yolks and lemon juice. Cook over medium heat, stirring constantly, until mixture boils and is thick. Cover, cool to lukewarm. Pour into baked pie shell. Top with meringue. Bake 350° for 12-15 minutes until golden brown.

Never Fail Pie Crust

4 cups flour
1 1/2 t. salt
1 egg beaten
1/2 cup water
1 T. sugar
1 1/2 cup crisco
1 t. vinegar

Blend flour, sugar, and salt. Cut in crisco. Mix eggs, vinegar, and water. Add flour mixture. Chill before you roll out best overnight. Keeps several days.

Lemma Warren

Never Fail Pie Crust

3 cups flour
1 cup shortening
5 T. water
1 egg
1 t. vinegar

Blend flour, shortening, then water, egg and vinegar. Chill and roll out.

Tyler J. Moorefield

Oleo Pie Crust

1 stick oleo
1 1/2 cups flour
1/4 t. salt
3 T. water (cold)

Chill a little before rolling out.

This crust stays crisp.

Jewel Owen

Plain Pie Crust

8 or 9 inch pan
1 1/2 cup sifted flour
1/2 t. salt
1/2 cup shortening
4-5 T. cold water

Cut in shortening till pieces are size of small peas. Sprinkle water a tablespoon at the time. Gather up with fingers and form into ball.

Let stand several minutes.

Sift together flour and salt.

Peggy Hyams

Never Fail Meringue

Combine 2 T. sugar and 1 T. cornstarch in small saucepan. Add 1/2 cup water. Cook over medium heat stirring constantly until mixture is thick and clear. Cool. Beat 3 egg whites with 1/8 t. salt and 1/2 t. vanilla extract

until soft mounds form. Add 6 T. sugar gradually, beating well after each addition. Add cornstarch mixture, continue beating until meringue stand in stiff peaks.

Elizabeth Cunningham

Homemade Granola

1/2 cup butter or oleo
2/3 cup brown sugar
1/3 cup honey
2 1/2 cups oatmeal, uncooked
1/2 cup shredded or flaked coconut
1/2 cup nuts
1/2 cup wheat germ
1 cup chopped dried apples, apricots, or raisins.

Heat oven to 350°. In large saucepan melt butter over low

heat. Stir in sugar and honey. Beat until smooth. Remove from heat. Add oatmeal, coconut and wheat germ and nuts. Stir until dry ingredients are coated. Spread mixture evenly on a cookie sheet.

Bake until lightly browned, about 10-15 minutes. Remove from oven. Scrape into a bowl. Add dried fruit.

Nada Fuqua

Mock Sour Cream

2 cups low-fat cottage cheese
1/4 cup plain low-fat yogurt
1 egg
1 T. lemon juice
1 T. water
1/2 t. dry mustard
1/4 t. white pepper
1/8 t. hot sauce

Combine all ingredients in

container of blender or processor. Process until mixture is smooth. Chill. Serve as topping for baked potatoes or as a base for dips and spreads.

Yield: 2 cups (about 14 calories per tablespoon).

Sandra Gott

Silk Pie

3/4 cup sugar
1 stick butter (no substitute)
2 eggs
1 1/2 squares melted chocolate
1 t. vanilla
1/2 pint whipped cream
1 baked pie shell

Beat 5 minutes. Add 1 egg and beat 5 minutes. Add melted chocolate and 1 egg and beat 5 minutes. Add vanilla. Pour in baked pie shell.

Serve with whipped cream.

Cream sugar and butter.

Millie Humphreys

Charlotte's Hardtack

1 cup brown sugar
1 cup flour
1 cup dates chopped
1 cup nuts chopped
1 egg
1/8 t. salt

Mix all ingredients together. Put in a pan 8x12 inch and bake at 250° for 45 minutes, increase heat to 300° for 10-15 minutes. (1 hour baking time).

This will look as if it has fallen when it gets cold. Break in

pieces. Store in glass jars in refrigerator until the day before you wish to use. Break into very small pieces (size of a half-dollar) and fold into 1 cup or 1 1/2 cups of whipped cream. (I like enough cream so that the pieces look coated.)

Put a lid on the bowl. Keep in refrigerator over night. Top each serving with a cherry or a small amount of cream as a garnish.

Charlotte L. Cox

Chess Cake

Duncan Hines deluxe yellow cake mix
1 egg
1 stick butter
1 box confectioners sugar
1 (8oz.) pkg. cream cheese
3 eggs

Mix cake mix, egg and butter

and press into bottom of 13x9 inch pan. Mix sugar, cream cheese and 3 eggs and pour on top of other mixture in pan.

Bake at 350° for one hour and ten minutes.

Jean Tuitele

Pecan Pie

3 eggs slightly beaten
1 cup light corn syrup
1 cup sugar
3 T. margarine melted
1 T. vanilla
1 cup pecans broken
1 unbaked 9 inch pie crust

In large bowl mix first 5 ingredients to well blended. Stir in pecans. Pour in pie crust.

Bake 325° for 55 minutes.

Mildred Gott

No-Cook Divinity

1 pkg. Betty Crocker fluffy white frosting mix
1/3 cup light corn syrup
1 t. vanilla
1/2 cup boiling water
1 pkg. (16oz.) confectioners' sugar
1 cup chopped nuts

Combine frosting mix (dry), corn syrup, vanilla and boiling water in small mixer bowl. Beat on highest speed until stiff peaks form, about 5 minutes. Transfer to large mixer bowl; on low speed or by hand, gradually blend in sugar. Stir in nuts.

Drop mixture by teaspoonfuls onto waxed paper. When outside of candy feels firm, turn over and allow to dry at least 12 hours.

Store candy in airtight container. 5-6 dozen.

Divinity can be frozen in airtight container up to 2 months.

Variations:

Spanish Crunch: Substitute dark corn syrup for the light corn syrup and salted shelled Spanish peanuts for the chopped nuts.

Candied Cherry Delights: Substitute 1 t. almond extract for the vanilla and 1 cup cut-up candied cherries for the nuts. If desired, tint with few drops red food color.

Peppy Mints: Substitute 1/2 t. peppermint extract for the vanilla and 1 cup crushed peppermint candy for the nuts. If desired, tint with few drops green food color.

Jean Tuitele

Frito Pie

1 medium size bag fritos
1 block chili (without beans)
1 medium size onion-chopped
1 small can tomato puree
1/2 lb. lean ground beef-cooked till no longer pink
1/2 lb. cheddar cheese grated

Line 2 quart casserole on bottom with fritos. Make alternate layers of other ingredients including remaining fritos till all

are used. Save some of the cheese for top. Add water till it comes about 2/3 way to the top.

Cover and bake 30-40 minutes at 325°. Enjoy!!

For brown top, uncover and bake last 10 minutes.

Shirley Long

Almond Fudge

2 T. butter or margarine
1/4 cup milk
1 pkg. Betty Crocker creamy
white frosting mix
1 t. almond extract
1/2 cup slivered almonds, toast-
ed

Line bottom of loaf pan,
9x5x3 inches, with aluminum
foil, leaving 1 inch of foil at
each end.

In medium saucepan, heat
butter in milk over low heat un-

til butter melts and mixture just
begins to simmer. Remove from
heat; stir in frosting mix (dry).
Heat over low heat, stirring con-
stantly with rubber scraper, un-
til smooth and glossy, 1-2 min-
utes. Do not overcook. Remove
from heat; stir in extract and al-
monds. Spread mixture evenly
in pan.

Chill until firm. Lift candy
out, cut into squares. 1 lb. or
thirty-two 1 inch squares.

Jean Tuitele

Lemon Coconut Clusters

2 T. butter or margarine
1/4 cup milk
1 pkg. Betty Crocker Sunkist
lemon frosting mix
1 can (3 1/2oz.) flaked coconut
(1 1/3 cups)
1/2 cup slivered almonds, toast-
ed, if desired

In medium saucepan, heat
butter in milk over low heat un-
til butter melts and mixture just
begins to simmer. Remove
from heat; stir in frosting mix
(dry). Heat over low heat, stir-
ring constantly with rubber
scraper, until smooth and
glossy, 1-2 minutes. Do not
overcook. Remove from heat;
stir in coconut and nuts. Drop

mixture by teaspoonfuls onto
waxed paper.

Let stand until firm. 3-4 doz-
en.

Variations:

Cherry Coconut Clusters; Sub-
stitute 1 pkg. Betty Crocker
creamy cherry frosting mix for
the lemon frosting mix.

Orange Coconut Clusters: Sub-
stitute 1 pkg. Betty Crocker
Sunkist orange frosting mix for
the lemon frosting mix.

Jean Tuitele

Strawberry Delight

1 cup flour
1/2 cup chopped pecans
1/2 cup oleo, melted
1/4 cup firmly packed brown sugar

Combine; stir well. Bake at 350° for 20 minutes. Stir occasionally. Cool and press 2/3 mixture in 9x13 inch pan or spring form pan.

1 (10oz.) pkg. frozen strawberries, thawed
1 cup sugar

2 t. lemon juice
2 egg whites
1 cup Cool Whip

Combine in large mixing bowl. Beat at high speed of electric mixer 10-12 minutes or until stiff peaks form. Fold into above.

Spoon mixture over crumbs. Top with remaining crumbs. Freeze until firm. Garnish with fresh strawberries.

Gladys Wolfe

Tea Time Tassies

1 (3oz.) Phil cream cheese
1/2 cup butter
1 cup sifted flour

Let cream cheese and butter stand at room temperature. Blend well and stir in flour. Chill about 2 hours. Shape into one inch balls. Place in ungreased muffin tins (small tart shells).

Filling for Tea Time Tassies

1 egg
3/4 cup brown sugar packed

1 T. butter
1 t. vanilla
dash of salt
2/3 cup pecans chopped

Beat all but pecans until smooth. Divide 1/2 of pecans among muffin tins. Add the egg mixture, and top with the remaining pecans.

Bake 325° for 25 minutes.

May be frozen.

Emmy Caudle

Mints

2oz. cream cheese
1 2/3 cup powdered sugar
1/4 t. mint flavoring

granulated sugar or put granulated sugar in molds and press in mixture.

Roll in small balls. Roll in

Peggy Hyams

Salads



Lime Salad

Mix and let congeal
1 pkg. lime jello
1 cup warm water
pinch of salt
1 cup whipped cream (1/2 pt.
whipping cream)
1 cup small marshmallows
1 cup creamed cheese (1 large

pkg)
1 cup pecans cut up
1 cup crushed pineapple
2 t. lemon juice

Mix with above and freeze.

Kate Osteen

Lime Ambrosia Salad

2-3oz. pkg. lime gelatin
2 cups boiling water
2-8 1/4oz. cans crushed pineapple, in syrup
1/2 cup cold water
2/3 cup undiluted evaporated milk
1/2 cup mini marshmallows
1/2 cup flaked coconut

Dissolve gelatin in boiling water. Stir in pineapple with syrup and cold water. Chill until mixture mounds from a spoon. Stir in evaporated milk, marshmallows and coconut. Pour into 6 cup mold. Chill until firm.

Nancy Ivy

Kentucky Salad

Dissolve and cool until slightly thickened.
1-3oz. box lime jello
1 cup water

1 small cucumber grated
1/2 cup mayonnaise
1 lb. cottage cheese
1/2 cup cool whip or whipped cream.

Mix and fold into jello.

Pour in mold.

1 T. grated onion
2 T. green pepper chopped
3 T. grated carrot

Gladys Wolfe

Tomato Aspic

1 (3oz.) lemon jello
2 small cans hot spicy V-8
and add water to make 1 3/4 cup liquid

but not set. Add, as desired, sliced stuffed olives, chopped celery, green pepper, green onions. Serves 6.

Follow jello instructions.
Cool in refrigerator until thick

Carolyn Fuqua

Calico Salad

1 pkg. (16oz.) frozen mixed vegetables

1 small pkg. frozen lima beans

Cook 6-8 minutes and drain well.

Add:

1/4 cup chopped onion

1/2 cup chopped celery

1/2 cup chopped green pepper

1 small can black pitted olives, sliced

1 pkg. (dry) Hidden Valley Ranch Mix

1 cup mayannaise

Chill overnight

Grace Hill

Hyden Salad

1 gal. ripe or green tomatoes-after grinding

1 quart cabbage (after grinding)

1 quart onions (after grinding)

1/4 pint green pepper (after grinding)

Mix together--add salt. Let drain overnight.

Then add and boil for 20 minutes. Put into pint containers and seal.

3 lbs. sugar

3 T. mustard

1 T. ground cloves

1 T. cinnamon

1 T. celery seed

2 T. ginger

2 T. tumeric

3 pints vinegar

Great with beans and meats.

Grace Hill

Apricot Jello

2 (3oz.) pkgs. Apricot jello

2/3 cup sugar

2/3 cup water

2 (4 3/4) jars strained Apricot baby food

1 (15oz.) can crushed pineapple

1 can Eagle Brand milk

1 8oz. pkg. cream cheese

1 cup nuts

water in saucepan and bring to a boil. Remove from heat and stir in fruit, then set aside to cool.

Combine milk and cream cheese. Beat until smooth. Stir in jello mixture, add nuts and pour into a 9x13 pan and chill until firm.

Jan Myers

Combine jello, sugar and

Apricot Jello Salad

2 small or 1 family size box apricot jello
1/2 cup chopped pecans
1 cup crushed pineapple, drained and reserved
1 cup miniature marshmallows
2 bananas sliced
1/2 cup sugar
1/2 cup pineapple juice
2 eggs slightly beaten
1-8oz. pkg. Philadelphia cream

cheese
cool whip

Prepare jello as directed. Add: pecans, pineapple, marshmallows and bananas. Let jell. Cook sugar, pineapple juice, eggs and cream cheese until thick. Let cool and put on top of jelled mixture. Top this with the cool whip.

Linda Adcock

Huckleberry Dream Salad

1 quart canned or frozen huckleberries
2 pkgs. raspberry gelatin
1 large can crushed pineapple
1 large carton La Creme

Drain juice from fruit. Add enough water for 2 cups. Heat the liquid mixture and dissolve gelatin. Add 1 cup cold water. Let stand until syrupy in regrid-

erator. Save 1/2 cup and add fruit to rest. Let stand until firm. Add the 1/2 cup reserved jello to La Creme and spread on top of gelatin. Sprinkle chopped nuts on top.

This recipe from Kalispell, Montana where huckleberries grow.

Linda Adcock

Mandarin Orange Salad

2 boxes orange jello
2 cans mandarin oranges
1 large can crushed pineapple

1/2 cup sugar
2 egg yolks
1 T. lemon juice

Drain fruit juice from cans and use liquid for jello. Add 2 cups boiling water to jello. Then add 2 cups juice. Let stand.

Topping for Salad

1 pkg. dream whip
1 (8oz.) pkg. cream cheese
1/4 cup milk

Whip dream whip as directed on package. Then add cream cheese and mix. Set aside.

Cook milk, sugar, egg yolks, lemon juice until thick. Cool. Then add to cream cheese/dream whip mixture. Spread on jello and let stand over night.

Cheryl Hoover

Orange Pudding Salad

Bring 3 cups water to a boil. Add 1 small package orange jello, 1 small package vanilla tapioca pudding and 1 small package vanilla pudding. Boil 1 minute, Cool. When cool, fold in 1 package whipped Dream Whip and 1 small can drained mandarin oranges. Chill until

firm. This can also be made with lemon jello and pineapple, Blackberry jello and huckleberries or Raspberry jello with raspberries. Replace the vanilla pudding with french vanilla pudding in this one for better color.

Very good!

Linda Adcock

Orange & Lemon Jello

1-3oz. pkg. orange jello
1-3oz. pkg. lemon jello
1 cup of boiling water
1-20oz. can crushed pineapple
1-11 oz. can mandarin oranges
2 cups miniature marshmallows
1/2 of mayonnaise
8oz. carton of cool whip
Grated American cheese,
enough to cover top of salad.

ter. Add the pineapple and orange segments, undrained.

Pour in a 2 quart dish. Cover this with the marshmallows. Put in refrigerator and let congeal. Stir mayonnaise and cool whip together and spread over top of the salad. Sprinkle with grated cheese, put in refrigerator.

Dissolve jello in boiling wa-

Sue Moseley

Orange and Pineapple Salad

1 (11 oz.) can mandarin oranges
(drained)
1 (20oz.) can pineapple chunks
(drained)
2 cups cottage cheese
1 (8oz.) whipped topping
(thawed)
1 t. vanilla extract
1 (6oz.) orange jello
1/4 cup chopped pecans
1/4 cup coconut

Combine first 5 ingredients.

Sprinkle jello and stir well. Put into a 13x9x2 inch dish. Combine pecans and coconut, sprinkle over salad. Chill at least 6 hours.

Ernestine Barnes

Orange Sherbert Salad

- 1 (6oz.) pkg. orange jello
- 1 pint orange sherbert
- 2 bananas sliced
- 2 cups boiling water
- 1 (11oz.) mandarin oranges
- 1 small can crushed pineapple

Dissolve jello in the boiling water, add sherbert, stir until dissolved. Add remaining ingredients. Pour into mold and refrigerate.

Blanche Griffin

Orange Salad

- 2 pkg. orange jello
- 2 cups liquid (liquid from orange sections and water)
- 2 cans mandarin orange sections
- 1 pint orange sherbert

has been heated. Let chill until it begins to congeal. Beat with electric mixer until fluffy. Fold in sherbert and add drained orange sections. Place in refrigerator until firm.

Dissolve jello in liquid which

Peggy Hyams

Dairy Orange Salad

(start with a large mixing bowl)

- 1 pkg. orange jello
- 1 cup boiling water
- 2 cups miniature marshmallows
- 1 small can frozen orange juice
- 1/2 cup sugar
- 1 small can mandarin oranges (drained)
- 1 small pkg. Philadelphia cream cheese
- 1 small can crushed pineapple
- 1 cup cottage cheese (small curd)
- 2 bananas mashed
- 1/2 pint whipped cream

Pour boiling water over jello, and add marshmallows and stir until both are dissolved. Defrost orange juice and stir in the 1/2 cup sugar. Add to jello mixture. Cream the cheese, and crushed pineapple. Add this to jello mixture. Next add cottage cheese, bananas, and orange sections. Stir until well mixed. Fold in whipped cream. Pour into a large container as it will make about 15 servings. Place in refrigerator 3-4 hours or overnight.

Emmy Caudle

Beet Salad

1 can sliced beets (canned)
1 pkg. lemon jello
2/3 cup sugar
2/3 or 1/2 cup vinegar
(I prefer 1/2 cup)
1 t. salt
1 cup chopped celery
onion juice (optional)

but leave enough liquid to make a cup full. Heat liquid and dissolve jello. Add the other ingredients. Chill until firm. I stir mine once while congealing. Serve on lettuce or with cottage cheese.

Jewel Owen

Drain canned sliced beets,

Frozen Dream Cherry Salad

1 large carton dream whip
1 can condensed milk
1 can cherry pie filling
1 large can crushed pineapple
(drained)
1 large banana diced

1/2 cup chopped nuts

Mix and freeze.

Mildred Gott

Elegant Wild Rice Salad

2 quarts water plus 1 cup
3 cups wildrice
2 (6oz.) jars marinated artichoke hearts
1 (10oz.) pkg. frozen peas
1 green bell pepper, chopped
1 bunch green onions, chopped
1 pint cherry tomatoes, halved
toasted slivered almonds

Heat water and rice in large saucepan; bring to a boil. Reduce heat, simmer for 45 minutes. Drain. Drain artichoke hearts--save marinade. Combine all but almonds. Add 1/2 of dressing, add some marinade. Chill before serving and add almonds and more dressing.

Dressing:

Combine in a jar--shake well--Refrigerate until ready to use:

1 1/3 cups vegetable oil
1/4 t. paprika
1/2 cup vinegar
1 clove garlic, minced
1/4 cup grated parmesan cheese
1 T. sugar
t. celery salt
1 t. salt
1/2 t. white pepper
1/2 t. dry mustard

Genia Westerfield

Tomato Aspic

1 pkg. lemon jello
2 cups tomato juice
2 T. chopped onions
2 T. chopped pimento
4 T. chopped green pepper
1 T. vinegar
1 t. salt
1/2 cup finely chopped celery

Dissolve jello in 1 cup hot tomato juice. Chill and add peppers, pimento, onions, and celery.

Congeval in refrigerator. Serve on lettuce.

Jewel Owen

Tomato Aspic Mold

1 large box lemon jello
1 3/4 cup water
3 T. cider vinegar
2 hard boiled eggs
1 can artichoke hearts
1/4 cup each, chopped green pepper, green onions, and celery
1 jar stuffed olives

Make jello according to box directions. Place 1/4 cup of jello in bottom of large ring mold

and let it set firmly enough to hold the following arranged decoratively:--sliced hard boiled egg, quartered artichoke hearts, sliced olives. Place in refrigerator until set. Mix remaining ingredients and add to remaining jello. Pour over decorated layer. Chill. Serves 12.

Carolyn Fuqua

Strawberry Pretzel Salad

Crust:

2 cups pretzels, crushed
3/4 cup butter, softened
3 T. sugar

Mix together and press into 13x9 inch baking dish. Bake at 400° for 8 minutes.

Cheese Layer

1 (8oz.) pkg. cream cheese
1 cup sugar
2 cups cool whip

Cream together cream cheese and sugar until smooth. Fold in cool whip and spread over cooled crust.

Strawberry Layer:

Put 2 (10oz.) pkg. frozen sliced strawberries over cream cheese mixture. Add 2 cups boiling water to a 6oz. pkg. of strawberry jello. Let set until it begins to jell. Pour over other layers.

Denise Kellow

Cherry Salad

Dissolve:

- 1 (3oz.) pkg. cherry jello
- 1 1/4 cup juices from fruit

Chill until syrupy.

Add:

- 1/2 cup coca cola
- 1 (20oz.) can black bing cher-

ries, drained

1 small can crushed pineapple,
drained

1/2 cup chopped pecans

Pour in mold.

Gladys Wolfe

Delicious Chicken Salad

3 cups cubed chicken (cooked)

1 1/2 cups diced celery

3 T. lemon juice

Combine and let set in re-
frigerator 1 hour.

Add:

1 cup seedless green grapes
(sliced)

1 small can drained pineapple

tidbits

1 cup toasted almonds

1 cup mayannaise or salad
dressing

1/2 cup half and half

1 t. mustard

dash of salt and pepper

Mix and chill.

Imogene Randolph

Chicken Salad

Cook 1 fryer in salted water un-
til tender, remove skin and
bones while warm. Cut chicken
into small chunks.

Add:

2 hard boiled eggs chopped
fine

1/2 cup chopped pecans

1 cup finely chopped celery

1/2 cup sliced green olives
(stuffed with pimento)

1 T. lemon juice

1/4 t. red cayenne pepper
additional salt if needed

enough Hellman's mayonaise to
moisten mixture well (about 1
cup). I use homemade oil dress-
ing if I have it.

Note: I add a chopped apple
(peeled) when ready to serve. I
also add a cup of white grapes
cut in halves if I want to dress
up the salad.

Good served with tomato or
fruit or in sandwiches.

Vera Fuqua

Chicken Salad

4 cups boned chickens
1/2 cup toasted almonds
2 cups green grapes
can add chopped celery

Toss with dressing or pour
dressing over chicken mixture.

1/2 cup butter melted and stir
into 2 cups mayonaise, add 1/4
cup fresh parsley or 1 T. dry
parsley, 1/2 t. curry powder, 1/4
t. garlic powder and pinch of
majoram. Paprika over top.

Sue Anderson

Dressing:

Fruited Chicken Salad

chicken
pineapple tidbits
mandarin oranges
black olives, sliced
green onion
celery

green pepper
mustard
miracle whip
chow mein noodles (crisp Chi-
nese noodles)

Linda Adcock

Aunt Mildred's Hot Chicken Salad

4 cups cooked and diced chick-
en breast
4 cups thinly sliced celery
4 T. grated onion
2 cups mayonaise
1 cup sliced almonds
1 cup sliced water chestnuts
3 t. lemon juice
1/2 t. black pepper
1 cup shredded cheese
2 cups crushed plain potato

chips

Lightly toss all the ingre-
dients, (except cheese and pota-
to chips)

Pour into a 9x13 glass bak-
ing dish, sprinkle cheese and
chips on top.. Bake at 450° for
10-15 minutes.

Judy Estes

Lazy Day Salad

1 large can fruit cocktail drained
2 cans mandarin oranges drained
1 large can crushed pineapple
with juice
1 box instant vanilla pudding
1 box lemon jello instant pud-
ding

Mix all ingredients by hand.
Fold in 1 large cool whip. Re-
frigerate two hours before serv-
ing.

Pauline Roper

Chinese Chicken Salad

1 head lettuce, bite-sized pieces
1/2 lb. cooked, cubed chicken
breasts (2)
4 green onions, chopped
2 T. chopped or slivered almonds
2 T. toasted sesame seeds
1 pkg. Chinese maifon noodles
(or Rice Vermicelli)

cooked noodles and mix gently.
Then, add the following dressing:
2 T. sugar
1 t. salt
1 t. MSG (optional)
juice of 1 lemon
1/2 t. pepper
1/4 cup oil
3 T. vinegar

Cook maifon noodles in hot oil either in skillet or deep fryer. They will "pop" or expand and turn light brown. Drain. Toss first 5 ingredients together, add

I got this recipe while living in the Seattle area. It always gets raves!

Lynn Shepherd

Molded Apricot Salad

1 large can whole peeled apricots
1/3 cup peanut butter
1/4 cup chopped pecans
1/4 cup chopped dates
juice of 1 lemon
1 pkg. lemon jello
1 cup boiling water
1 cup apricot juice

Remove pits from apricots. Fill with peanut butter, dates, nuts, and lemon juice that has been mixed together. Put in individual molds and add jello.
Makes 8 molds.

Emmy Caudle

Apricot Salad

2 pkgs. orange jello
1 cup hot water
1 cup fruit juice (drained from apricots and pineapple)
1 t. lemon juice
1 can apricots (or 1 full cup)
1 can crushed pineapple (or 1 full cup)
1 cup small marshmallows

Mix jello in hot water until dissolved, then add fruit juices and put in refrigerator until partially set. Add fruits and marshmallows and return to refrigerator to jell completely while making custard for topping.

Custard Topping

1 cup fruit juice (from apricots
and pineapple)
1/2 cup sugar
1 beaten egg
3 T. flour
1 T. lemon juice
3 t. butter
1 cup whipping cream
Grated cheese
Maraschino cherries

Mix fruit juice, sugar, egg,
flour, lemon juice and butter and
cook until thick over low heat.
Cool thoroughly, then fold in
whipped cream and spread on
top of first mixture. Sprinkle
finely grated cheese over top-
ping, cut in squares and top with
cherries.

Emmy Caudle

Asparagus Salad

Chop lettuce on each salad plate
Place 4 or 5 asparagus spears on
lettuce
Place 1 thin slice red onion next
(onion may be chopped)
Place 2 slices of crumbled bacon
on each

Place 3 or 4 sliced ripe olives
on each plate.

Serve with favorite dressing,
preferably Ranch Dressing.

Vera Fuqua

Asparagus Salad

1 cup sugar
1 cup water
1/2 cup vinegar
1/2 t. salt
1 can green asparagus
1 can pimento
1/2 cup pecans
1 T. lemon juice
Juice from asparagus
1 cup celery
small can peas (optional)
small amount chopped onion
2 envelopes Knox gelatine
softened in 1/2 cup cold water.

Mix sugar, water, vinegar,
and let come to a boil. Add salt,
and gelatin. Stir until dissolved.
Add liquid from asparagus and
lemon juice. Place in refrigera-
tor until slightly thick.

Fold in other ingredients.

Will do 10-12 molds -- de-
pending on size and how full.
The peas are optional, but I
think they stretch the salad and
are tasty.

Peggy Hyams

Asparagus Salad

Let these ingredients come to a boil.

1 cup boiling water

1 cup sugar

1/2 cup vinegar

Add 2 pkgs. gelatin which has been dissolved in cold water.

Add the following:

1 cup chopped asparagus (Joan of Arc)

1 cup chopped celery

1/2 cup chopped nuts

2 T. grated onion

Juice of 1/2 lemon

Pour into molds and refrigerate.

Jo Quarles

Marinated Asparagus Salad

1 (7oz.) pkg. garlic salad dressing mix or Italian

1 (15oz) can asparagus, drained

1 (8 1/2oz.) can peas, drained

3 hard cooked eggs, chopped

shredded lettuce

according to pkg. directions; set aside. Combine asparagus, peas, and eggs; pour dressing over mixture. Stir gently. Cover and chill several hours. Drain well, serve on shredded lettuce.

Prepare salad dressing mix

Denise Kellow

Pea Supreme Salad

1/2 cup mayonaise

1 t. dry mustard

1 t. salt & small amount of sugar

2 T. chopped onion

2 T. chopped green pepper

3/4 cup chopped celery

1 cup sweet pickle relish

1 T. chopped pimento

1 (10 oz.) pkg. frozen green peas or 1 can green peas

1 cup shredded cheddar cheese

3 hard boiled eggs, chopped

Combine ingredients except peas and eggs and mix thoroughly. Pour this mixture over peas and mix gently. Add chopped eggs.

Chill several hours before serving.

Peggy Hyams

Blueberry Salad

1 large pkg, black cherry jello
dissolved in 2 cups boiling water

Add:

1 large can crushed pineapple
(drained)

1 large can blueberries (drained)

Chill in refrigerator until
firm. Make topping of:

1 carton sour cream

1/2 cup sugar

1 (8oz.) cream cheese

Mix softened cream cheese
and sugar. Add sour cream.
Spread over firm jello.

Top with pecans. (optional)

Serve on lettuce leaf.

Peggy Hyams

Layered Salad

1 large head lettuce chopped

1 head cauliflower sliced

1 bunch green onions chopped
and use all

1 large pkg. fresh mushrooms
sliced

2 green peppers chopped

Layer ingredients in large
clear (plastic or glass) salad

bowl in order as above. Spread
layer of mayonaise about 1 1/2
pints.

Crumble hard boiled eggs
and crisp bacon on top. Cover
with plastic wrap and refrigerate
at least 4-6 hours. Better over
night. Toss when ready to serve.

Margie White

Layered Salad

1/2 head lettuce (in bite size
pieces)

4 green onion, chopped

1/2 cup grated carrots

1 (10oz.) pkg. frozen green peas

1 cup mayonaise (or enough to
cover peas)

real bacon bits

3 hard boiled eggs, chopped

1 (4oz) pkg. grated cheddar
cheese

Layer in above order in a
9x13 non-metal dish. Refriger-
ate 1 hour before serving.

Judy Estes

Congealet Cranberry Salad

1 pkg. orange jello
1 cup hot water
1 1/2 cups ground orange sections
1 cup ground cranberries
1 small can crushed pineapple
1/2 cup chopped pecans

Use juice from ground orange sections, cranberries, and juice from pineapple and squeeze additional orange juice

to make 2 cups of liquid. Add a few drops of red cake coloring.

Add 1/2 cup sugar to ground fruit. Heat water and put in jello and let dissolve, add remaining liquid. When it begins to congeal add the fruits and nuts. Mold in individual molds or salad mold.

Lillian Sauteben

Macaroni Salad

2 cups macaroni, boiled, drained and cooled
1 cucumber diced
1 can peas, drained
1 medium size onion, chopped
1 cup mayonaise
celery seeds
salt and pepper (optional)

In big bowl, mix together macaroni, peas, cucumber, onion, celery seeds, and mayonaise (mayo to taste about 1 cup). Salt and pepper, if desired.

Wilma Mills

Boyd's Peach Jello

Crush 2 cups pretzels and add 2 T. sugar and 3/4 cup melted margarine. Spray pan in 9x13 pan and press in pretzel mixture. Bake 8 minutes at 400°.

Mix 2 small boxes peach jello and 2 cups boiling water. Add juice from 1 large can sliced peaches. Chill until thick.

Beat together the following:
8oz. bar cream cheese
1 cup sugar
8oz. container cool whip

Spread over crust and place peach slices on top. Pour thickened jello mixture over all and chill

Patsy Clark

Buttermilk Salad

Heat until dissolved; needs to come to a boil:

1-20oz. can crushed pineapple with juice

1-6oz. box jello any flavor

Cool and add:

8oz. cool whip

1 cup chopped nuts

2 cups buttermilk

Pour in 9x13 dish. Refrigerate.

Gladys Wolfe

Allena's Buttermilk Salad

1 small jar maraschino cherries

1 small can crushed pineapple

1 cup sugar

1 t. vanilla

pinch of salt

1 quart buttermilk

and use juice. Use juice of pineapple also. Mix all ingredients. Put in bowl or molds and freeze.

Remove from freezer a few minutes before serving.

Dottie Gray

Cut cherries in small pieces

Star Dust Salad

1-3oz. box lemon jello

1-3oz. box orange jello

2 bananas

1 can crushed pineapple drain and save

1 bag small marshmallows

1/2 pint whipping cream

8oz. cream cheese

1 bag cheddar cheese

9x13 pan

While jello congeals make sauce.

1 cup sugar

2 T. flour (self rising)

1 cup pineapple juice

1 egg and beat until foamy

Cook until thick, then let get cold. Spread on top of marshmallows when jello is set. Whip 1/2 pint whipping cream. Blend in 8oz. cream cheese and spread on top of sauce. Sprinkle on cheddar cheese.

Ruby Traugher

Dissolve jello in 2 cups hot water together. Add 1 cup cold water. Dice bananas into jello, add crushed pineapple to jello. Pour into 9x13 pan on top place marshmallows. Let congel.

Pineapple Delight

Chill in freezer until ice crystals form around edges:

3/4 cup evaporated milk

In a large bowl dissolve:

1 pkg. fruit gelatin

1/2 cup boiling water

1/2 cup cold water

Stir in and Add:

64 miniature marshmallows or

8 marshmallows, cut fine

1 9oz. can crushed pineapple, undrained

1/2 cup nuts broken

Whip chilled evaporated milk until stiff. Fold into gelatin mixture. Pour into mold, cover and chill until set.

Margaret Arvin

Pineapple-Nut Salad

1 no 2 1/2 can crushed pineapple

1 pkg. lemon gelatin

2 small pkg. cream cheese

1/2 pint whipped cream

1 small bottle marachino cherries, sliced

2 cups pecans, chopped

gelatin. Stir until dissolved; chill until thickened. Mash cream cheese; add whipped cream. Fold into thickened gelatin. Add reserved pineapple, cherries, and pecans. Pour into mold; chill until firm. 10-12 servings.

Berta B. Leavell

Drain pineapple; reserve fruit. Heat pineapple juice, add

Broccoli Salad

Whole head broccli (cut up)

4 eggs boiled and chopped

1 small onion chopped

Mix with dressing:

1 8oz. sour cream

1/2 cup mayo

1 envelope Ranch dressing

Chill and serve

Kay Bond

Applesauce Jello Salad

1/2 cup red hots

2 cups boiling water

2 boxes lemon jello (3oz.)

1 can or 2 cups applesauce

1 t. lemon juice

dash of salt

water. Add jello and stir until all is dissolved. Add applesauce, lemon juice, and salt. Pour into pan or mold. Optional add nuts. Let set.

Cheryl Hoover

Dissolve red hots in boiling

Unquini Salad

1 pkg. Deli Unquini noodles
Boil 1 minute, drain
1 8oz. bottle zesty Italian dressing
2 cucumbers large diced
3 tomatoes, large diced
1/2 bottle Kroger salad season-

ing (dried spices)

Mix salad seasoning well, pour over noodles. Mix all ingredients well and refrigerate. Better the longer it stands!

Cheryl Hoover

Orange Salad

2 pkg. orange jello
1 cup cold water
3/4 cup miniature marshmallows
3 bananas sliced
2 cups hot water
6oz. can frozen orange juice
1 #2 can crushed pineapple

Dissolve jello in hot water, add cold water and orange juice. Mix until well dissolved then mix in marshmallows and fruit. Chill until firm.

Topping:

1 egg
1/2 cup sugar
2 T. flour
1 cup pineapple juice
1/2 pint whipping cream

Cook the egg, sugar, flour, and juice until thickened. After completely cold, fold in whipped cream. Spread on salad.

Peggy Hyams

German Potato Salad

3 lbs. potatoes (about 9 medium)
6 slices bacon
3/4 cup chopped onions
2 T. flour
2 T. sugar
2 t. salt
1/2 t. celery seed
dash pepper
3/4 cup water
1/3 cup vinegar

Wash potatoes, pare thinly. Heat in salted water (1/2 t. salt

to 1 cup water) to boiling add potatoes. Cover lightly, heat to boiling and cook 30-35 minutes or until tender. Drain set aside. In large skillet fry bacon-drain. Cook and stir in onion in bacon drippings until tender. Stir in flour, sugar, salt, celery and pepper. Cook over low heat, stir in water and vinegar. Heat to boiling; stir 1 minute. Crumble bacon over potatoes and heat thoroughly.

Lucille Martin

Old Fashioned Potato Salad

1 cup mayonnaise
1 T. cider vinegar
1 1/2 t. salt
2 t. prepared mustard
1/2 t. celery seed
dash pepper
4 hard cooked eggs, chopped
4 cups diced cooked potatoes
1 1/2 cups sliced celery
1/2 cup sliced green onion

1/4 cup sliced radishes
2 T. chopped parsley

In large bowl, stir mayonnaise with next 5 ingredients until mixed; add remaining ingredients and mix well. Cover and refrigerate.

Betty Jones

Mexican Bean Salad

5 cups cornbread (regular kind)
2 small cans pork and beans or pinto beans
1 cup green pepper, chopped
1 cup onion, chopped
2 cups fresh tomatoes, chopped
2 lbs. crisp bacon
2 cups mayonnaise (light or regular)
1 cup sweet pickle juice or

sweetened vinegar

Mix juice and mayonnaise (blender is best)

Mix dry ingredients, tomatoes last.

Mix lightly and serve.

Will be juicy--but good!

Carolyn Self

Lettuce Salad

1 crisp head of lettuce (medium size)
1 1/2 cup celery (cut in small pieces)
1 sweet onion (cut into thin rings)
1 pkg. frozen peas (pre-cooked and chilled)
Kraft Miracle Whip salad dressing
5-6 T. sugar
Parmesan cheese
bacon or baccos

bowl break lettuce into bite size pieces. Top with layer of celery, then onion rings, next layer of peas. Sprinkle sugar on top of this. Cover entire top with a generous layer of salad dressing (1/4 inch thick). Generously sprinkle with Parmesan cheese. Prepare several hours ahead or overnight. Store in refrigerator. (It will keep several days) Just before serving, sprinkle crisp bacon pieces over top.

10-12 serving.

Into bottom of large shallow

Betty Jones

Three-Bean Salad

1 can yellow wax beans
1 can green beans
2 cup cooked dry kidney beans
(or 1 can)
3/4 cup sugar
1/2 onion-sliced very thin
2/3 cup vinegar
1/3 cup salad oil
1 t. salt

1 t. pepper

Drain all the beans. Put all ingredients in a bowl. Mix gently. Cover bowl and keep in refrigerator overnight. Stir before serving.

Betty Jones

Rhubarb Jello Salad

1 box frozen rhubarb-cook as on package
2 pkgs. raspberry jello-add to rhubarb
Add:

1 cup nuts
2 bananas diced if desired.

Pour into molds and chill.
Serves 8.

Carolyn Self

Sawdust Salad

2 small pkg. cherry/orange jello
(any flavor is o.k.)
prepare as on pkg. then add:
1 large can pineapple drained
2 or 3 bananas
1 cup nuts

Add 3/4 cup shredded coconut on top of custard.

Topping:

Beat 1 pint whipping cream/cool whip with 8oz. Phil cream cheese.

Spread over custard.

Refrigerate, cut in squares, serve. Serves 10-12.

Carolyn Self

Blueberry Jello Salad

2 small boxes grape/raspberry jello. (make as on package)
Add:
1 can blueberry pie filling
1 can drained pineapple
1 cup nuts (or less)
2 bananas if desired

For topping mix 3oz. cream cheese, 1/2 cup sour cream, 1/4 cup sugar plus 2/3 T. lemon juice.

Serves 8-10

Carolyn Self

Emmy's Salad

2 pkg. instant vanilla pudding
1 (8oz.) cool whip
1 large can fruit cocktail (not
drained)
1 medium can chunk pineapple
(drained)
1 medium can mandarin oranges

(drained)

Fold together. Add nuts.
Top with sliced bananas.

May freeze in cup cakes
cups. If you freeze fold bananas in.

Emmy Caudle

Cucumber Ring

1 pkg. lime jello
1 cup hot water
2 (3oz.) pkg. Philadelphia
cream cheese
1 t. horseradish
1/4 t. salt
1 cup mayonnaise
2 T. lemon juice
1/4 cup chopped green onion
3/4 cup unpared cucumber
grated or ground (drain)

Dissolve gelatin in hot water.
Add cheese, mayonnaise,
horseradish, and salt. Beat until
smooth. Add lemon juice.
Chill until partially set. Stir in
drained cucumber and onion.
Turn into a 3 cup mold or individual
molds.

Emmy Caudle

Sweet-Sour Salad

1 large can and 1 (8oz.) can of
French style green beans,
drained
1 large can English peas drained
4 stalks celery, diced
1 large can pimientos drained
and diced.
1 medium onion diced
1 green pepper diced
1 cup sugar
1 cup apple vinegar
1/2 cup Zesty Italian oil dressing,
shake well before measuring

ing
1 t. salt
1 t. paprika
add an 8oz. pkg. of almonds

Mix the vegetables in large
bowl (one you can put a tap on)
combine sugar, vinegar, oil, salt
and paprika, pour over vegetables
and refrigerate over night. It
is good as long as it lasts.
(Delicious)

Arista Mason

Best Ever Cole Slaw

1 small to medium head of cabbage	1/4 t. tumeric
1 green pepper	1/2 t. salt
1 chopped onion or minced onion	1/2 cup vinegar
	3/8 cup vegetable oil

Chop or shred the above with 1/3 to 1/2 cup sugar.

Bring to boil the following:

1 T. sugar
1/2 t. celery seed
1/2 t. dry mustard

While hot, pour mixture over cabbage ingredients. Cover. Cool and refrigerate overnight. Will make approximately 1 quart.

Martha Petty

Pea Salad

1 can English peas, drained (tiny ones)	2 slices American or cheddar cheese, chopped
1 small onion, chopped	salt, pepper, mayonaise to taste
1 medium green pepper, chopped	Sliced black or green olives on top.
2 hard boiled eggs	
1 small jar pimento, chopped	

Marguerite Maddux

Penny Carrot Salad

2 lbs. carrot
1 small green pepper (cut in strips)
2 small onions, thinly sliced
1 can tomato soup
1/4 cup salad oil
1 cup sugar
3/4 cup vinegar
1 t. prepared mustard
1 t. worchester sauce
salt and pepper

Slice carrots and boil in salted water until fork tender. Drain. When cool, add other vegetables and pour marinade of remaining ingredients over vegetables. Refrigerate. Can be prepared several days before using.

May be heated before serving.

Marguerite Maddux

Broccoli Salad

3 bunches broccoli broken into pieces
1/2 cup chopped Spanish/sweet onion
1/2 cup raisins
8-10 slices bacon fried, crumbled

hours. Two hours or less before serving, mix and stir into vegetables :

1 cup mayonaise
1/2 cup sugar
4 T. vinegar
Serves 10-12

Mix and refrigerate 4/more

Carolyn Self

Broccoli Salad

1 large bunch broccoli, cut in small florets
1/3 red onion, sliced thinly
1/2 cup raisins
10 slices bacon, fried and crumbled

refrigerate over night. Just before serving, toss salad with dressing.

Dressing:
1/2 cup mayonaise
2 T. red wine vinegar
1/4 cup sugar

Toss above ingredients and refrigerate at least two hours.
Make following dressing and

Cheryl Hoover

Broccoli-Cauliflower Salad

Cauliflower-1 bunch chopped or florets
Broccoli-1 bunch chopped or florets
green onion-1 bunch chopped
1-3 T. vinegar or to taste
1 T. sugar
1 t. salt

1 cup mayonnise

Combine all ingredients in bowl mix and marinate over night.

Linda Adcock

Vegetable Salad

Layer as given:

1 head lettuce--cut up or broken
1 cup celery-chopped
1 large onion-chopped
1 cup bell pepper-chopped
1 can green peas-drained
1 cup mayonnaise or salad
dressing

1 T. sugar
2 boiled eggs-chopped
6 strips bacon cooked and
chopped
2 T. parmesan cheese

Refrigerate 6-12 hours.

Dottie Gray

Marinated Vegetable Salad

1 can cut green beans
1 can small peas
1 can shoe peg corn
1 jar pimentos
1 green pepper, sliced
1 small onion, sliced
2 stalks celery, chopped
1 cup vinegar
1/2 cup oil

1 cup sugar
1 t. salt
2 t. seasoned pepper
1 t. celery seed

Drain and mix vegetables.
Mix remaining ingredients and
pour over vegetables.

Cheryl Hoover

Marinated Salad

1 can French green beans
1 can early June peas
1 chopped onion
1/2 green pepper, chopped
1 small jar pimento, drained
1/2 cup oil
3/4 cup sugar

1 cup vinegar
1/2 t. salt

Combine all ingredients
overnight. Salad will keep (re-
frigerated) for several days.

Roxanna Maddux

Rabbit Salad

1 cup grated carrots
1 cup chopped celery
1 cup chopped apples
1/2 cup raisins
3/4 cup mayonnaise

Mix all ingredients. Chill in
the refrigerator before serving.
Serves 6.

Mildred Gott

Pretzel Salad

1st Layer--Crush 2 cups pretzels. Add 3 t. sugar and 3/4 cup margarine (melted). Press into the bottom of a 9x13 inch pan. Bake at 400° for 8 minutes. Cool.

2nd Layer--Beat 8oz. cream cheese. Add 1 cup sugar and 1 medium cool whip. Spread over cooled 1st layer.

3rd Layer--Mix 2 boxes of fruit

jello with 2 cups boiling water. Mix 2 (10oz.) pkg. of frozen fruit or cooled canned fruit. (1 large can juice and all). Let it set to cool (not long enough to set up). Arrange some of the fruit on top of 2nd layer. Pour mixture over cream cheese mixture.

Chill before serving.

Pat Sellars

Eddie's Tuna Salad Spread

1 can tuna
1 T. mayonnaise
1 3oz. pkg. cream cheese
1 t. soy sauce
horseradish to taste
1/4 t. each garlic salt, celery

salt, onion salt.

Mix thoroughly; serve on crackers.

no name given

Chinese Salad

1 head lettuce shredded
6 green onions chopped
3 T. ~~toasted~~ sesame seed
2oz. rice noodles (must be rice noodles)
2 T. toasted slivered almonds

calories)
3 T. vinegar
2 T. sugar or (sweet 'n' low)
1 t. salt
black pepper to taste

Dressing:

Variation:

Add 2 cubed chicken breasts

1/2 cup salad oil (1/4 if counting

Jennifer McKenzie

Kraut Salad

1 cup vinegar
1 cup sugar
1 red pimento
1 green pepper
1 cup celery
1 #2 can chopped kraut

1 medium onion

Mix all together. Let sit in refrigerator over night. Will keep in jars along time.

Lennie Wallis

Frozen Salad

2 cups miniature marshmallows
small can crushed pineapple
(juice and all)
1 cup chopped nuts
3oz. cream cheese
1 T. salad dressing
1 large cool whip
10-12 red cherries may be added

Whip cream cheese and salad dressings. Then mix the other ingredients. Fold in cool whip and freeze in an oblong container. May be cut in squares to serve.

Dot Hyde

Frozen Salad

2 (3oz.) pkg. cream cheese
3/4 cup sugar
Cream together add juice of 1/2 lemon
1 envelope plain gelatin dissolved in 1/2 cup water
1 large can crushed pineapple-drained

Heat above mixture until it comes to a boil. Cool and add 1 pint whipped cream and 1 cup nuts.

Freeze

Ermine Goodman

Frozen Fruit Salad

2 (3oz.) pkg. cream cheese
1 cup mayonnaise
1 #2 1/2 can (3 1/2 cups) fruit cocktail, well drained
1/2 cup drained maraschino cherries, quartered
2 1/2 cups tiny marshmallows or 24 large marshmallows cut in pieces
1 cup whipping cream, whipped
few drops food coloring or maraschino cherry juice.

whipped cream. Tint with few drops red food coloring or cherry juice. Pour mixture into two 1 quart ice cream or freezer containers, or two #2 1/2 cans, or use refrigerator trays. Freeze until firm or about 6 hours or overnight.

To serve let stand out a few minutes, then remove from containers. Cut in slices and serve atop lettuce leaves. Trim with cherries if like. Serves 10-12.

Lucy A. Leavell

Soften cream cheese, blend with mayonnaise. Stir in fruits and marshmallows. Fold in

Frozen Salad

2 cups sour cream
3/4 cup sugar
1/8 t. salt
2 T. lemon juice
1 (9oz.) crushed pineapple and
juice
1 or 2 diced bananas

nuts

I freeze in paper lined cup-
cakes tins for indiv. servings.

Serves 8-10

Carolyn Self

Frozen Salad

1 large Philadelphia cream cheese
1 can Eagle Brand milk
1 large cool whip
1 T. mayonnaise

1 cup strawberries

Mix and freeze in pyrex dish.

Dottie Gray

Frozen Salad

1 (16oz.) carton sour cream
1 T. lemon juice
1 cup sugar
1 (9oz.) can crushed pineapple,
drained
1/4 cup chopped cherries
1/4 cup chopped pecans

1 banana mashed

Mix all ingredients in order
and put in pyrex dish and freeze
(2-3 hours).

Sue Garrott

Frozen Fruit Salad

1 cup mayonnaise
1 cup whip topping (or whip
cream) or 2 cups sour cream
3 T. lemon juice
1 large can pineapple chunks
1 small jar maraschino cherries
(cut in half) (use all the juice for
color)
1/2 cup broken pecans
3 or 4 bananas cut in big chunks

Mix sour cream, lemon
juice, mayonnaise, sugar, pinch
of salt, add all other things and
fold in fruits. Freeze in pyrex
dish and cut into squares to
serve on lettuce or put in cup-
cake holders and freeze in muf-
fin tins.

Emmy Caudle

Fruit Salad

1 can chunk pineapple drained
1 cup white grapes
1 can mandarin oranges drained
1 small pkg. frozen or 1/2 quart
fresh strawberries
3 bananas sliced
1 jar Musslemans Peach Pie
Filling mix

Combine the pineapple,
grapes, oranges, strawberries
and bananas. Pour the peach
pie filling mix over this and stir.
Musslemans is the only mix to
use for this salad. This is deli-
cious served with country ham.

Audrey Stapp

Fruit Salad

1 pkg. French vanilla instant
pudding mix
2 cups fruit juice
1 can fruit cocktail, drained
1 can chunk pineapple, drained
3 T. Tang

2 or 3 sliced bananas

Mix and enjoy! You can add
more fruit after you have eaten
some of it.

Sandra Gott

Fruit Salad

1 large can fruit cocktail drained
1 cup coconut
1 small can seedless grapes
drained
1 small can crushed pineapple
drained
1 or 2 cups miniature marshmal-

lows
1 small carton sour cream
1 or 2 bananas diced (optional)

Mix all ingredients and chill.

Sue Garrott

Tommy's Favorite Happy Birthday Fruit Salad

1 (3 3/4oz.) pkg. instant vanilla
pudding
1/2 pint whipping cream,
whipped
1 (30oz.) can fruit cocktail,
drained
1 (11oz.) can mandarin orange
sections, drained
1 (4oz.) jar maraschino cherries,
drained and halved

4 bananas, diced
1 cup miniature marshmallows

Prepare pudding according to
package directions; fold in
whipped cream. Fold in remain-
ing ingredients, and chill well.

Serves 8-10

Peggy Hyams

Strawberry Salad

2 pkg. strawberry jello
2 (10oz.) pkg. frozen strawberries
2 cups boiling water
2 or 3 bananas (optional)
1 cup crushed pineapple drained
1 cup nuts
1 cup sour cream (or 1/2 cup sour cream and 1/2 cup Phil. cream cheese)

Dissolve jello in boiling water. Add frozen strawberries, stir until thawed. Add fruit and nuts. Pour half mixture into mold or oblong pan. Chill until firm. Spread sour cream mixture over congealed layer. Add remainder of mixture and chill.

Peggy Hyams

Todd's Favorite Salad

1 box cool whip
1 cup marshmallows
1 cup crushed pineapple (drained)

1 box pistachio instant pudding

Mix all together and chill.

Peggy Hyams

Janet's Easy Fruit Salad

strawberries
large can chunk pineapple drained
large can mandarin oranges drained
3 or 4 bananas
1 can peach pie filling

medium size container cool whip
coconut (optional)
pecans (optional)

Mix all together and chill.

Peggy Hyams

Honey Mustard Dressing

Combine in blender until well mixed:

1/2 cup honey
1/4 cup mustard
1 1/2 cup salad oil
2 cup mayonnaise

1/4 cup cider vinegar
1/8 cup chopped onion
chopped parsley
pinch of salt
dash of Worcestershire sauce

Grace Hill

Dressing for Spinach Salad

1 cup red wine vinegar
1 1/2 cups sugar
1/4 cup oil
1 T. mustard seed
1 t. celery seed

Blend all with a wire whip.
Serve over spinach with orange
pieces and onion.

Becki Wells

Homemade French Dressing

1 can Campbell's tomato soup
1 cup sugar
1 t. salt
1 t. dry mustard
1 t. garlic salt
1 t. paprika

1 cup crisco oil
1 cup vinegar
2 T. dry onion chips

Place all in open mouth bot-
tle or jar and shake.

Stir all of this together (1-6
ingredients)

Shake well before each use.

Nancy Claxton

2 T. Worcestershire sauce

Poppy Seed Dressing

1/2 cup sugar
1 t. dry mustard
1 t. salt
1 1/2 t. grated onion
5 T. white vinegar
1 cup salad oil
1 T. poppy seed

ion and 2 T. of the vinegar. Add
salad oil slowly--beating con-
stantly. Add remaining vinegar
and continue beating until
dressing is thick. Stir in poppy
seed by hand. Store in refriger-
ator. Delicious over fresh fruit
as a salad.

Mix sugar, mustard, salt, on-

Peggy Hopson

Penny Slaw Dressing

1 quart mayonnaise
2 1/2 cups sugar
1 1/2 cups vinegar
1 1/4 t. salt
1 t. pepper

Mix and store in refrigerator.
Then when you want slaw, sim-
ple chop cabbage and dress with
it.

Billie Boyd

French Dressing

1/2 cup sugar
1/2 cup oil
1 clove of garlic cut in half
1/4 t. celery salt
1/2 cup vinegar
1/2 cup hot tomato catsup
1 t. chopped chives
salt and pepper to taste

Mix all above ingredients, let stand in refrigerator over night. Remove garlic halves and pour into bottles.

Keep in refrigerator. Shake well before using.

Jewel Owen

Homestyle Dressing

1 cup mayonnaise
1 cup buttermilk
1 batch (2T.) seasoning mix

4 T. instant minced onion
3 t. salt
6 T. parsley flakes
3/4 t. garlic powder

Blend thoroughly

Homestyle Seasoning Mix

Makes approximately 6 batches of 2 T. each.

Dottie Gray

Salad Dressing

1 whole egg beaten at #10 speed until foamy and stiff. Add 1 pint Wesson oil slowly a drop at a time until it starts to mulcify. Then you can add oil faster.

Mix together:

1 t. salt

1 t. sugar
1 t. dry mustard
1/2 t. red pepper (to taste)
1 t. peprika

Add to mixture. Turn speed down and add 3 t. lemon juice. Add 1 T. boiling water.

Emmy Caudle

Thousand Island Dressing

1 cup mayonnaise
1/2 cup shili sauce
1 dill pickle minced
3 hard boiled eggs chopped
1/3 cup chopped celery
2 T. chopped green pepper

1 finely chopped small onion
1/4 cup chopped stuffed olive
1 1/2 t. paprika

Blend all into mayonnaise.

Emmy Caudle

Tomato and Cream Cheese Salad

1 can Campbells Tomato Soup undiluted

1 T. plain gelatin dissolved in cold water

1 cup mayonnaise (Miracle Whip)

3 (3oz.) pkgs. cream cheese softened

1 cup celery cut fine

1 green pepper cut fine

pinch of onion salt

Heat soup to boiling point, add gelatin, mayonnaise and

cream cheese. Mix well and when it begins to thicken add pepper and celery.

Pour into individual molds or square pyrex dish and refrigerate.

Serve on lettuce leaf in blocks.

Makes a pretty salad. Serves 8-10.

Sarah Dalton Todd

Hot Artichoke Dip

1 cup mayo

1 cup Parmesan cheese

1 can NONmarinated Artichoke Hearts chopped

Mix. Bake 350° about 30 minutes. Serve very hot with plain Doritos.

Kalli Ziegler

Five Cup Salad

8oz. pkg. cream cheese

1 cup mandarin orange drained

1 cup coconut

1 cup miniature marshmallows

1 cup pineapple chunk

1 cup pecans

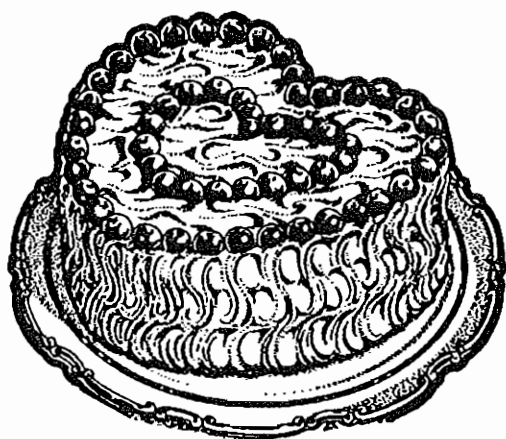
with mixer. Add pineapple, pineapple juice, orange sections, coconut, marshmallows, and nuts.

Mix and put in refrigerator over night.

Soften cream cheese mix

Juanita Casey

Cakes



Friendship Cake

Fruit and Juice Starter

1 can (6oz.) frozen apple juice concentrate, thawed

3 apple juice cans of water
1/2 cup sugar
2 t. lemon juice
1 package dry yeast
1 jar (10oz.) maraschino cherries, undrained

Make starter in one gallon glass jar or other large container. Combine apple juice, water, sugar, lemon juice, yeast, cherries and juice in container that has a lid. Stir until sugar is dissolved. Cover and let stand at room temperature, stirring twice during the day.

In 10 days add:

2 1/2 cup sugar
1 can (29oz.) sliced peaches, chopped and juice
1 can (20oz.) crushed pineapple with juice

Stir until sugar is dissolved. Stir daily until the next addition.

In 20 days add:

2 1/2 cups sugar
1 can (20oz.) fruit cocktail with juice

Stir well and set aside for 10 more days. Stir daily.

In 30 days:

Drain off juice and give 1 1/2 cup as starter to friends. Use fruit to make 4 cakes. Cake freezes well.

Recipe for one Friendship Cake:

1 box yellow cake mix (without pudding)
1 box instant pudding (vanilla, pineapple, pistachio, or butterscotch)
4 eggs
2/3 cup oil
1 1/2 cup drained fruit
1 cup chopped nuts

Combine cake mix, pudding mix, eggs and oil. Follow box mixing instructions. Add fruit and nuts. Grease and flour either two loaf pans or one tube pan. Bake at 350° for 30-35 minutes for loaf pans; 45 minutes for tube or until cake tests done.

Tips: Do not refrigerate starter or fermenting will not occur. Do not refrigerate fruit. Stir often to keep mixture from crystallizing.

Patsy Clark

Italian Cream Cake

1 stick margerine
1 t. soda
1/2 cup Wesson oil
1 cup buttermilk
2 cups sugar
1 t. vanilla
5 egg yokes
1 can small coconut
2 cups plain flour
1 cup chopped nuts

Cream butter and oil, add sugar, beat until smooth. Add egg yolks and beat well. Combine flour and soda to mixture alternately with buttermilk. Stir in vanilla and nuts and fold in egg

whites.

Add coconut and chopped nuts, fold in stiff beaten egg whites.

Bake in 3 (8.inch) cake pans that have been greased and floured. Bake 350° for 25 minutes, let cool.

Icing:

1 big cream cheese, 1 stick margerine, beat until smooth. Add 1 box powder sugar and 1 cup chopped pecans and spread over cake.

Hildegard Almy

Unbaked Fruit Cake

1 cup butter
1 cup honey
1 t. lemon flavoring
2 t. cinnamon
1/2 t. nutmeg
1/2 t. allspice
1/2 t. salt
1 cup chopped English walnuts
1 pound graham crackers
2 cups raisins
1 cup candied pineapple chopped
1 cup candied cherries chopped
1 cup chopped figs
1 cup chopped dates

1 cup chopped pecans

Cut up fruit and nuts. Roll graham crackers real fine. Cream butter and honey, add flavoring. Pour over fruit. Let set for 2 hours. Then add spices, salt and crackers. Mix very thoroughly. Pack in tin box lined with wax paper. Refrigerate. Can be made at Thanksgiving for Christmas.

Audrey Stapp

Vanilla Wafer Cake

2 cups sugar
2 sticks oleo
1 (12oz. or 15oz.) pkg. vanilla wafers crushed
1 medium pkg. flaked coconut
1 1/2 cups nuts chopped
6 eggs

1/2 cup milk

Cream sugar, oleo, add eggs, milk and vanilla wafers. Add coconut and pecans. Bake in tube pan for 2 hours at 275°.

Martha B. Thornton

Meringue Cake

Beat stiffly 3 egg whites (room temperature is best). Slowly add 1 cup sugar. Add 1/2 t. vanilla and 1 t. vinegar. Line 2 layer cake pans or one cookie sheet with brown paper. Shape meringue into layers and bake at 275° for one hour.

cream. Ice layers with whipped cream and 6 crumbled Heath Bars. Let stand 24 hours (if you can).

Great variation: Use fresh strawberries instead of Heath Bars.

Whip 1/2 pint whipping

Mary Eve Deason

Ugly Ducklin' Cake

1 pkg. yellow cake mix
1 (16oz.) can fruit cocktail
2 1/3 cup coconut
2 eggs
1/2 cup brown sugar
1/2 cup butter
1/2 cup sugar
1/2 cup evaporated milk

Combine cake mix, fruit-cocktail with syrup, 1 cup of the coconut and the eggs in large mixer bowl. Blend; then beat at

medium speed for 2 minutes. Pour into greased 13x9 inch pan. Sprinkle with brown sugar. Bake at 325° for 45 minutes, or until cake springs back when lightly touched. Bring butter, granulated sugar and milk to a boil in small saucepan; boil 2 minutes. Remove from heat, stir in remaining coconut. Spoon over hot cake in pan. Serve warm or cold.

Mary Eve Deason

Aunt Sally's Spice Crumb Cake

Mix together:

- 1 1/2 cups white sugar
- 2 cups flour
- 1/2 cup butter
- 2 t. cinnamon
- 2 t. nutmeg

Reserve 1/2 cup this mixture for topping. To remainder add 2

eggs, 1 cup buttermilk with 1 1/2 t. of soda mixed in. Mix together and pour in greased sheet cake pan. Sprinkle top with reserved crumbs and 1 1/2 cups chopped pecans.

Bake 25 minutes at 350°

Mary Eve Deason

Mother's "Best" Pound Cake

- 4 sticks margarine
- 1 box confectioners sugar sift
- 3 cups plain flour
- 6 eggs
- 1 t. vanilla
- 1 t. lemon juice

Cream margarine and sugar. If needed, add 2 T. boiling water to cream well. Add eggs one at a time, beating well. Add flour 1 cup at a time. Beat well after each addition. Pour in a lined tube pan. Bake 300° for 1 1/2 hours.

Lemon Glaze

- 3 T. milk
- 2 T. margarine
- 2 T. lemon juice
- 1 T. grated lemon rind
- 3 cups confectioners sugar sift

Melt margarine and add milk, lemon juice and rind. Gradually add sugar. Bring to a boil until thickened. Let cool. Pour over warm pound cake.

Peggy Hopson

Loaf Cake

- 5 egg whites or 3 whole eggs
- 1 cup butter
- 2 cups sugar
- 3 cups (scant) flour
- 1 cup milk
- 2 t. baking powder

- 1 t. vanilla

Bake 350° for 1 hour.

Emmy Caudle

Cajun Pound Cake

1 pkg. Devil Food Cake mix
4 eggs
1 cup water
1/2 cup vegetable oil
1 pkg. chocolate instant pudding

Chocolate Icing

1 stick oleo
6 T. milk
6 T. cocoa

Blend all ingredients and beat at medium speed, 2 minutes. Pour in greased and floured 10 inch tube or bundt pan. Bake at 350° for 45-50 minutes. Cool right side up about 15 minutes. Spread with Chocolate Icing.

Bring to a boil stirring constantly, remove from heat and add 1 pkg. confectioners sugar and 1 t. vanilla. Beat until smooth. Can add 1 cup pecans if desired.

Sue Higgins

Chocolate Pound Cake

1/2 lb. butter
1/2 cup crisco
3 cups sugar
3 cups flour
5 eggs, beaten
4 T. cocoa
1 t. vanilla
1 cup milk
1 t. baking powder

Dark Chocolate Glaze

2 T. of butter, or margarine
2 squares unsweetened chocolate
1 cup sifted confectioners sugar
2 T. boiling water

Sift dry ingredients, add butter and crisco, then beaten eggs and milk. Beat at medium speed. Add vanilla and bake in large tube pan at 325° for 1 hour and 15 minutes to 1 1/2 hours. Start in COLD oven.

Melt butter and chocolate over boiling water. Remove from heat and blend in the sugar and boiling water. Beat until smooth, adding more water if it becomes too thick.

Sue Higgins

Summer Delight

1 can strawberry pie filling (or cherry)
1 large can drained crushed pineapple
1 (9oz.) can Cool Whip
1 can Eagle Brand Milk

1/2 pkg. Knox gelatin in 1/3 cup water bring to boil

Mix all ingredients together. Chill for about five hours.

Bessie Deweese

Chocolate Pound Cake

1/2 lb. oleo
3 cups all purpose flour
4 eggs
2 cups sugar
2 t. vanilla
3/4 t. soda
1 t. salt
1 pkg. German sweet chocolate
1 cup buttermilk

Cream butter and sugar well. Add eggs one at a time beating well. Add vanilla. Add flour

and buttermilk alternally, begin and end with flour. Add melted chocolate. Bake in ungreased tube pan for 1 hour and 15 minutes or until done at 350°.

Remove cake from oven. Wrap pan and cake in heavy alum. foil. Let completely cool in pan.

Peggy Hyams

Aunt Kit's Apricot Pound Cake

1 cup butter
2 cups sugar
4 eggs
3 cups sifted cake flour
1/2 t. soda
1/2 t. baking powder
3/4 t. salt
1 cup buttermilk
2 t. lemon extract
1/4 pkg. (11oz.) dried apricots

Cream butter and sugar. Add eggs one at a time and blend well. Add dry ingredients (ex-

cept apricots). Sift flour, salt, baking powder together and add alternately with buttermilk begin and end with flour. Chop apricots very fine and fold into cake batter.

Bake in a well greased floured tube or bundt pan at 325° for 1 hour and 25 minutes or until done.

Peggy Hyams

Sandy Bridges Pound Cake

3 cups sugar
2 sticks butter
3 cups flour
6 eggs
1 cup sour cream
1 t. vanilla
1/2 t. salt

Cream sugar and butter, gradually blend in eggs. Add sifted flour gradually then add sour cream small amount at a time. Add vanilla and salt. Bake 1 1/2 hours at 350°.

Peggy Hyams

Coconut Pound Cake

3 cups flour
1/2 t. salt
1 t. baking powder
1 3/4 stick oleo
2/3 cup crisco
3 cups sugar
5 eggs
1 cup milk
1 t. coconut flavoring
1/2 t. vanilla
1 small can flaked coconut

ing powder. Cream oleo, crisco and sugar. Add eggs one at a time creaming well after each addition. Add flour mixture alternately with milk and blend well. Add flavorings and coconut.

Bake in a greased floured 10 inch tube pan. Bake at 325° for 1 1/2 hours.

Sift flour with salt and bak-

Peggy Hyams

A Simple Pound Cake

2 sticks oleo (I think butter is better)
1 3/4 cups sugar
2 cups flour
5 eggs
vanilla

flavoring. Bake at 350° for 55 minutes. You might check at 50 minutes.

Mix 1/2 cup sugar and 1/4 cup water. Come to good boil and pour over cake in pan. Let cool in pan (stem)

Cream butter and sugar (low speed). Add eggs, flour and

Kate Osteen

Strawberry Box Cake

1 white cake mix (Betty Crocker)
1/2 cup water
1/2 cup salad oil
1 pkg. strawberry jello
3 eggs

Use the juice in the icing. Bake 35-45 minutes in preheated 350° oven.

Icing:

1 stick butter
1 lb. powdered sugar
strawberry juice.

Mix well. Then add by hand one package of frozen strawberries which have been drained.

Carolyn Self

Brown Sugar Pound Cake

Cream together:

3 sticks margarine
1 box light brown sugar
1 cup white sugar
5 eggs

Mix all together, adding:

1 cup milk
1 t. vanilla
1 cup chopped nuts

Sift together:

3 cups plain flour
3/4 t. baking powder

1/2 t. salt

Bake about 1 1/2 hours at 325°.

Caramel Frosting

Bring to boil:

1 stick margarine
1/3 cup milk
1 cup brown sugar

Cool slightly. Add enough powdered sugar to make right consistency for spreading.

June T. Nicholson

Strawberry Cake

1 pkg. white cake mix
2 T. flour
1 pkg. (3oz.) strawberry jello
4 eggs
1/2 cup water
1/2 pkg. (10oz.) frozen strawberries (thawed)
3/4 cup Crisco oil

Combine: mix, jello, eggs and water and beat at medium speed for 2 minutes; add strawberries and beat for 1 minute; add oil and beat for 1 minute; pour batter into greased and floured pan and bake at 350° until done about 40 minutes. Cool 10 minutes.

Frosting:

1/2 cup margarine
1 box conf. sugar
1/2 pkg. (10oz.) frozen strawberries (thawed)
1 t. vanilla

Beat margarine until soft; add sugar and strawberries a little at a time alternately and vanilla and mix thoroughly and spread on cake.

If frosting is too thick, thin with milk or cream. If too thin, add more sugar.

GOOD LUCK!

Denise Kellow

Our Mother's French Chocolate Cake

whites of 7 eggs
2 cups sugar
2/3 cup butter
1 cup milk
3 cups flour
3 t. baking powder

The chocolate part of cake is made same way only use the yolks of the eggs with not quite a cup of melted chocolate into it.

Cream butter and sugar. Sift flour and add to flour 3 t. baking powder. Beat egg whites. Cream sugar and butter well. Add alternately with milk and flour. Mix well. Fold in egg whites.

Bake in 3 round cake pans at 350° until done.

Custard for French Chocolate Cake

2 eggs

2 cups milk
1/2 cup sugar
1 T. flour
when cool add 2 t. vanilla

Cook over low heat and stir constantly. Cook until thick. When cool add vanilla.

Chocolate Fudge Icing

2 cups sugar
3/4 cup milk
1 T. shortening
4oz. bitter chocolate

Place all ingredients in saucepan. Mix well and cook until a small amount dropped into cold water will form a soft ball. Allow to cool and then beat until thick enough to spread on cake (8 T. of cocoa may be used for chocolate.) 1 t. vanilla adding while beating.

Emmy & Bess Caudle

Mint-Cheesecakes

12 vanilla wafers
2 (8oz.) pkg. cream cheese, softened
1/2 cup sugar
1 t. vanilla
2 eggs

Line muffin tin with foil liners.

each liner. Mix cream cheese, vanilla and sugar on medium speed until well-blended. Add eggs. Mix well. Pour over wafers, filling 3/4 full. Bake 25 minutes at 325°. Remove from pan when cool. Chill. Top with fruit, preserves, nuts, or chocolate. Be creative!

Place one vanilla wafer in

Cyndi White

Hungarian Coffee Cake

Mix:

2 cups luke warm milk
1/2 cup sugar
1 t. salt

Add 2 yeast cakes and stir until dissolved. Stir in 2 eggs, 1/2 cup soften shortening.

7-7 1/2 cups flour--add flour in 2 additions mix well with hands. Knead--place in greased bowl and cover with a damp cloth for 2 hours in a warm place.

Punch down in bowl and turn

completely around. Let rise 45 minutes.

Round up cover and let rise 15 more minutes.

Cut dough into small pieces and form a small ball. Roll in 1/2 cup butter, 3/4 cup sugar, 1 t. cinnamon, 1/2 cup chopped nuts.

Put in greased tube pan. Let rise 45 minutes.

Bake 35-40 minutes at 375°

Emmy Caudle

Sour Cream Coffee Cake

1 box white cake mix
1/2 cup sugar
4 eggs
3/4 cup oil
1 cup sour cream

Filling:

4 T. brown sugar
2 t. cinnamon
3/4 cup chopped nuts

Glaze:

1 cup powdered sugar
2 T. milk

To cake mix add sugar, sour cream and oil. Blend well. Add eggs, one at a time, beating well after each addition.

Grease and flour a large tube pan.

Mix well brown sugar, cinnamon and nuts. Sprinkle some this mixture in the bottom of the tube pan reserving the remainder. Pour in half of the batter, sprinkle remaining filling now and pour the rest of the batter on top of filling.

Bake 325° for 1 hour. Test cake before removing from oven. Cool 10 minutes.

Pour glaze over top of cake.

Jan Myers

Coffee Cake

1 cup butter
1 1/4 cup sugar
2 eggs
1 1/2 t. baking powder
1 cup sour cream
2 cups sifted flour
1/2 t. soda
1 t. vanilla

Filling:

3/4 cup chopped nuts
2 T. sugar
1 t. cinnamon

Beat butter, sugar, and eggs. Blend in sour cream and stir in soda, baking powder and flour. Add vanilla. Combine filling ingredients and spoon 1/2 batter into greased floured bundt pan. Sprinkle with half the filling. Repeat with remaining batter and filling.

Bake 350° for 55-60 minutes. Cool in pan 10 minutes before turning out.

Jackie Walker

Blackberry Cake

1 cup shortening
2 cups sugar
2 cups blackberries leave juice in
3 cups flour
1/2 T. cocoa
1/2 t. salt
1 t. cinnamon
1/2 t. allspice
2 t. soda
1 cup raisins (optional or 1 cup nuts)

Cream sugar and shortening. Add eggs one at a time. Beating after each one. Sift flour with soda, salt and spices. Add to

sugar and shortening mixture. Bake in two 8 inch pans at 350° until done about 55 minutes.

Icing:

1 pound brown sugar
2 T. butter
1 cup milk
1 t. vanilla

Cook until it will form a soft ball in cold water stirring often. Remove from heat and beat until it will spread well on cake.

Lennie Wallis

Wacky Cake

1 1/2 cups flour
1 t. soda
3 T. cocoa
1 cup sugar
1/2 t. salt (optional)
1 t. vanilla
6 T. melted shortening
1 T. vinegar
1 cup cold water

Make 3 holes in mixture. Put vanilla in one, vinegar in another, and shortening in the third. Pour cold water over all. Stir and mix well for 2 minutes. Do not over mix. Pour into a greased and floured 8x8 pan. Bake at 350° for 40 minutes. Leave in pan. Frost if desired.

Sift flour, sugar, soda, salt, cocoa into a bowl. Blend well.

Cindy Powell

Hershey Pound Cake

8oz. Hershey milk chocolate bar-melted
4oz. Hershey syrup
2 sticks oleo, soft
4 eggs
2 cups sugar
Sift together:
2 1/2 cups flour
pinch of salt
1/2 t. soda
1 cup buttermilk
2 t. vanilla

1 cup chopped nuts

Blend oleo, eggs until creamy. Add sugar, beat till fluffy. Add flour mixture alternately with buttermilk. Add melted chocolate, syrup and vanilla. Mix well. By hand stir in chopped nuts.

Bake 350° for 1-1 1/4 hours.

Martha Rodas

Applesauce Cake

1 1/2 cups sugar
3/4 cups shortening
2 eggs
2/3 t. salt
1 1/3 t. cinnamon
1 1/3 t. nutmeg
1 1/2 cup applesauce
1 cup walnuts
1 1/2 t. soda dissolved in 3 T. warm water
3 cups flour
1 1/2 cups raisins

Cream shortening and sugar. Add eggs. Add soda water and dry ingredients which have been sifted together. Save some of the flour to coat the raisins before adding to the batter.

Bake at 350° for 30 minutes or more.

June T. Nicholson

Dried Apple Cake

3 cups pecans
4 t. soda
1 t. cinnamon
1 t. nutmeg
1 t. cloves
1 t. all spice
1 cup chopped candy cherries
1 cup butter
4 cups cake flour
2 cups sugar
2 1/2 cups dried apples (cooked)
1/2 box raisins
1 t. salt

Sift flour and soda together.

Mix apples, butter and sugar while apples are warm then add all ingredients except nuts, raisins, and cherries. Mix well. Fold in nuts, raisins, and cherries.

Bake in a well greased and floured tube pan.

Bake very slow for 2 hours
1st hour 350°
2nd hour 300°

Jo Pelham

Nada's Apple Cake

1 cup cooking oil
2 cups sugar
1 t. vanilla
2 eggs
3 cups flour
1 t. salt
1 t. soda
2 cups fresh diced apples

1 1/2 t. cinnamon
3/4 t. nutmeg

Bake at 350° in 9x13 inch pan approximately 45 minutes. Test for doneness.

Carolyn Self

Fudge Cake

Cream 2 sticks butter or margarine and 2 cups sugar
Mix well 4 eggs
Melt 4 squares bitter chocolate and add to mixture
1 cup flour
1 t. vanilla
2 cups chopped pecans or 1 cup chopped pecans

slowly. Beat eggs and sugar together. Combine with flour. Blend well. Stir in nuts and add the chocolate mixture and vanilla. Pour into a greased and floured oblong cake pan and bake for 45 minutes in a 275° oven.

Yields about 20 squares.

Melt chocolate and butter

Lois Goldsmith

Apple Cake

2 cups sugar
3 eggs
1 1/2 cups vegetable oil
1 t. vanilla
3 cups flour
1 t. baking soda
3 cups raw apples, peeled and chopped
1 cup pecans, chopped (optional)
1 t. salt

Topping:

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

Preheat oven to 350°.

Grease and flour 2 standard size loaf pans. Combine sugar, eggs, and oil; beat well. Add vanilla. Sift flour, baking soda, and salt together; add to sugar mixture. Add apples and pecans. Pour into loaf pans and bake for 1 hour.

Make topping just as cakes finish baking. Combine brown sugar, margarine and evaporated milk in a saucepan. Bring to a boil and boil 2 1/2 minutes. Pour over hot cakes while topping is hot. Cool completely in pans before removing. Freezes well.

Brenda Miller

Dirt Cake

Crush 20oz. pack of Oreo cookies. Set aside.

Combine 16oz. cream cheese, 2 cups confectioners sugar, and 16oz. whipped cream. Cream well, and set aside.

Mix two large boxes of vanilla instant pudding with 4 cups of milk.

Cream the vanilla pudding mixture into the cream cheese mixture.

flower pot (a clay pot can be used), by first placing a layer of cream cheese mixture, a layer of crushed cookies, a layer of cream cheese mixture, and so on until all have been used. Oreo cookies should be the top layer, making sure that cream cheese mixture has been adequately covered.

Cake can be garnished by placing flowers (and even gummy worms can be used) on top of cake.

Place by layers in an 8 inch

Becky Bostick

Dirt Cake

Crush a 20 oz. bag of oreo cookies with rolling pin or food processor. Combine two 8oz. pkgs. cream cheese, 2 cups powdered sugar and one 16oz. carton cool whip. In another bowl combine 2 large pkgs. vanilla or chocolate instant pudding mixes and 4 cups milk. Mix. Combine the cream cheese and pud-

ding mixes. In clay pots (3-4 inch diameter) layer the cookie crumbs and the pudding, ending with crumbs. Stick flowers, real or artificial, upright in the pots. Gummy worms are a nice addition.

Makes at least 12 servings.

Nada Fuqua

Lula Ellis' Fudge Cake

1 stick margarine
1 cup sugar
4 eggs
1 cup plain flour
1 t. baking powder
1 (16oz.) can Hershey Syrup
1 t. vanilla

Mix together and beat 5 minutes. Put in 9x13 inch pan. Bake 350° for 30-40- minutes.

Icing:

1 cup sugar
1/3 cup evaporated milk
1 stick margarine

Mix and bring to a boil over medium heat. Remove from heat and add 1/2 cup chocolate chips. Beat 1 minutes more and spread over cake.

Grace Hill

Turtle Cake

1 box German Chocolate cake mix
14oz. bag of Kraft caramels
1 stick butter
1 can Eagle Brand milk
6oz. bag chocolate chips
1 cup of pecans (optional)

Mix cake mix like directions say. Pour half of the batter into 9x13 greased pan. Bake at 350° for 15 minutes. Let cool. Melt

butter and caramels together and add Eagle Brand milk. Pour this over layer of cake. Sprinkle chocolate chips and pecans over butter, caramel and Eagle Brand layer. Pour remaining batter in and bake at 350° for 20 minutes.

*Pat Hutcheson
Becky Bostick*

Chocolate Fudge Cake

1 1/2 cups plain flour
1 t. soda
1 t. salt
3 T. cocoa
2 whole eggs
2/3 cups Wesson oil
1 cup buttermilk
1 t. vanilla
1 1/4 cups sugar

Sift flour, soda, salt, and cocoa. Add Wesson oil, buttermilk and vanilla. Beat until mixture is smooth and free from lumps. In separate bowl beat eggs until thick and foamy. Gradually add 1 1/4 cups of sugar and blend well. Add this

mixture to the first batter. Pour into pan that has been lined with wax paper. Bake at 325° for 25 minutes.

Icing:

6 T. melted margarine
6 T. buttermilk
1 box powdered sugar
3 T. cocoa
1 t. vanilla

Mix all ingredients and beat well.

Freezes well.

Tommy Hyams

"Fudgy" Chocolate Cake

1 1/2 cups boiling water
1 cup uncooked oatmeal
1 1/2 sticks margarine
1 cup white sugar
1 cup brown sugar
2 eggs
1 1/2 cups plain flour
1 t. soda
1/2 t. salt
3 T. cocoa
1 t. vanilla

Pour boiling water over oatmeal. Let stand 10 minutes. Cream butter and sugar, add oats and mix well; add vanilla and eggs. Sift flour, soda, salt, and cocoa and add to mixture. Pour

into greased and floured 9 inch tube pan. Bake 40 minutes at 350°.

May be iced or eaten plain. The icing I use is:

1 cup sugar
5 T. oleo
1/3 cup milk
6oz. pkg. chocolate chips

Bring to boil and let boil one minute. Stir in chocolate chips and continue stirring until melted.

Vera Fuqua

Inside-Out Chocolate Cake

1 pkg. instant chocolate pudding
1 two layer chocolate cake mix
1 (12oz.) pkg. chocolate chips
2 eggs

1 3/4 cup milk
Combine all ingredients and mix by hand until well blended. (about 2 minutes). Pour into

greased and floured bundt pan. Bake at 350° for 60 minutes or until cake springs back. DO NOT OVERCOOK. Cool 15 minutes in pan. Remove and continue cooling. No frosting needed, but you can use a glaze.

Lynn Shepherd

Fudge Puddin Cake

This recipe sounds incredible, but try it.

In 13x9x2 pan, mix 1 cup brown sugar and 1/2 cup cocoa. Stir in 2 cups of water. Add 12 marshmallows, cut into quarters and spread evenly.

Spoon over this Devil's food cake mix batter. Top with 1 cup

broken nuts. Bake at 350° for 45 minutes. Cut in squares serve with whipped cream or ice cream.

For a glass baking dish, use about 2/3 of cake batter. Bake the rest as cup cakes. Bake at 325°.

Mildred Gott

German Chocolate Upside Down Cake

1 box chocolate cake mix
1 cup chopped pecans
1 cup coconut

Mix cake mix as directed on box. Put nuts and coconut in bottom of greased floured 13x9 inch pan. Pour cake mix on top of nuts and coconut.

1 stick margarine
8oz. cream cheese
1 box 4x sugar

Cream margarine, cream cheese and sugar. Put on top of batter. Cook in 350° oven for 35 minutes. Put knife in center, if it comes out clean, cake is done.

Vickie Wingo

Chocolate Cherry Cake

1 pkg. chocolate cake mix
3 eggs
1/2 cup cooking oil
1 regular can cherry pie filling
1/2 cup milk

(add about 10 minutes after cake is taken from oven)

1 cup sugar
1/3 cup milk
5 T. oleo

Mix all of the above and pour into a greased 9x13 inch pan. Bake at 350° for at least 45 minutes, perhaps longer. Test with toothpick for doneness.

Bring to a good boil, then stir in 6oz. of chocolate chips and pour on top of cake. Spread evenly.

Frosting:

Carolyn Self

Brownie Cake

Combine and bring to boil.
2 sticks margarine
1 cup water
4 T. cocoa

12x17 inch jelly roll pan. Bake at 400° for 15-20 minutes.

Frosting:

Spoon mix together. Add chocolate liquid to dry ingredients:
2 cups flour
2 cups sugar
1 t. soda
1 t. cinnamon
1/2 t. salt

Bring to boil in saucepan.
1 stick margarine
4 T. cocoa
6 T. buttermilk

Add:
1/2 cup buttermilk
2 eggs
1 t. vanilla

Add:
1 lb. powdered sugar
1 t. vanilla
1 cup nuts

Frost while cake is still warm.

Pour into greased and floured

Roxanna Maddux

Mississippi Mud Cake

2 sticks butter or margarine
1/2 cup cocoa
2 cups sugar
4 eggs, slightly beaten
1 1/2 cups all-purpose flour
pinch of salt
1 1/2 cups chopped nuts
1 t. vanilla
miniature marshmallows
chocolate frosting

er. Remove from heat and stir in sugar and beaten eggs. Mix well. Add flour, salt, chopped nuts and vanilla; mix well. Spoon batter into a greased 13x9x2 inch pan and bake at 350° for 35-45 minutes. Sprinkle marshmallows on top of warm cake. Frost with your favorite chocolate frosting.

Melt butter and cocoa togeth-

June T. Nicholson

Milky Way Cake

8oz. Milky Way bars
1 cup butter or margarine
1 cup pecans
2 cups sugar
4 eggs
1 1/4 cup buttermilk
3/4 t. soda
2 1/2 cup flour
2 t. vanilla

Melt Milky Way bars, margarine and pecans over low heat. Let cool. Mix sugar, butter-milk, soda, eggs, flour and vanilla. Beat for 1/2 minutes. Fold in candy mixture. Pour into greased and floured 10 inch tube pan and bake at 350° for 45 minutes or until done.

Frosting for Milky Way Cake

2 1/2 cups sugar
1 cup evaporated milk
1 stick margarine
1 (6oz.) pkg. semi-sweet chocolate chips
1 cup marshmallow cream

Cook sugar, margarine and milk to soft boil stage. Add chocolate and marshmallow cream. Beat and spread over cake.

June T. Nicholson

Hershey's Syrup Cake

1 cup sugar
1 stick margarine
1 (16oz.) can Hershey's chocolate syrup
1 cup flour

1 t. baking powder
1 t. vanilla
4 eggs

Mix all together and bake 30 minutes at 375°.

Hershey's Syrup Cake Icing

2 cups sugar
1/4 cup Karo syrup (white or dark)
1/2 cup evaporated milk
1/2 cup butter (1 stick)
2 squares semi-sweet chocolate
1/4 t. salt
1 t. vanilla

Boil hard one minute. Beat and spread on cake.

THIS CAKE IS GOOD
WITH NO ICING AT ALL!

Mary Eve Deason

Date & Nut Cake

2 cups hot water
13oz. dates (finely chopped)
1/2 cup shortening
2 cups sugar
2 eggs
2 t. vanilla
3 cups self-rising flour
1 cup pecans

pan. Pour hot water over dates. Stir in all other ingredients. Pour into pan. Watch-I don't remember how long to bake it (maybe 25 minutes). Bake at 350°.

Serve with cool whip.

Grease and flour 9x13 inch

Pamela Humes

Coconut Pecan Frosting

1 cup evaporated milk
1 cup sugar
3 egg yolks
1 stick margarine
1 t. vanilla
1 1/3 cups flake coconut
1 cup chopped pecans

yolks, margarine and vanilla. Cook and stir over medium heat until thickened (about 12 minutes). Add coconut and pecans. Beat and spread on layers. Use this on a German Chocolate Cake.

Combine milk, sugar and egg

Dottie Gray

Marge's Surprise

Layer #1 Mix 3/4 cup chopped pecans with 1 1/2 cups sifted flour and 1 1/2 sticks melted margarine. Mix well and spread in a 9x13 inch pan. Bake at 350° for 20 minutes. Cool.

Layer #2 Mix well 8oz. cream cheese, 1 cup powdered sugar, and 1 cup cool whip. Spread over bottom layer.

Layer #3 Mix 2 small (3oz.)

pkgs. of instant lemon, chocolate or butterscotch pudding with 3 cups milk. Let set in refrigerator. Then spread on layer #2.

Layer #4 Cool Whip--Spread remainder of container on layer #3. Keep in refrigerator.

Do not freeze.

Dottie Gray

One Egg Cake (great short cake)

1/4 cup butter or margarine melted

2/3 cup sugar

1 egg well beaten

1 1/2 cups all-purpose flour (don't sift)

2 t. baking powder

1/2 cup milk

1/2 t. vanilla

Mix all together and bake at 350° for 30 minutes. Check before time is up. 9x9 inch pan.

Double recipe of layer sheet cake size 9x13 pan. I use 9 inch round cake pan.

Linda Adcock

Robert Redford Cake (Four-layer delight)

Layer #1 Melt 1 stick butter. Add 1 T. sugar, 1 cup flour, and 1/2 cup finely chopped pecans. Make up into dough, then pat out into bottom of 9x13 inch pan. Cook at 350° for 15-20 minutes. Let cool.

Layer #2 Cream together 8oz. pkg. cream cheese, 1 cup confectioner's sugar, 2/3 of large cool whip. Spread on top of

cooled crust.

Layer #3 Mix 1 large pkg. instant chocolate pudding and 3 cups cold milk. Follow instructions on pudding pkg. Spread on top of second layer.

Layer #4 Spread remaining cool whip on top. Sprinkle with chopped pecans.

Mary Eve Deason

Twinkie Cake

1 box Hostess Twinkies (sliced longwise and placed cut side up in dish)

1 large can crushed pineapple drained well

1 large box instant vanilla pudding (made according to instructions)

bananas (approx. 4-5, sliced; enough to cover pudding)

1 large container Cool Whip
nuts (optional)

maraschino cherries (optional)

Pour pineapple over twinkles. Pour pudding over pineapple. Cut bananas on top of pudding. Spread cool whip on top of bananas. Sprinkle nuts over top. Let sit over night.

*Carolyn Self
Peggy Hyams*

Coconut Mist Cake

3 cups sifted cake flour

2 t. baking powder

1/4 t. salt

1 cup butter

1 lb. confectioners sugar

4 egg yolks

1 cup sweet milk

1 t. vanilla

1 cup fresh or frozen grated coconut

4 egg whites stiffly beaten

Cream butter, add powdered sugar and beat until fluffy. Add egg yolks. Combine dry ingre-

dients and sift together three times. Add alternately with milk to batter. Add coconut and vanilla. Fold in beaten egg whites. Bake in three or four greased cake pans. Bake 350° for 25 minutes.

Take 1 cup grated coconut and cover with hot water. Let stand while cake is baking. Spread this over layers of cake and cover with white frosting.

Lemma Warren

Carrot Cake

2 cups plain flour

2 t. soda

1 t. salt

2 cups sugar

4 whole eggs

1 1/2 cups liquid shortening

3 cups finely grated carrots

2 t. cinnamon

Mix dry ingredients. Blend in eggs and shortening. Bake in cake pans for 30 minutes at 350°. Cool and frost.

Charlene Arvin

Pineapple Pound Cake

1/2 cup shortening
1 cup butter
2 3/4 cups sugar
6 eggs
3 cups all purpose flour
1 t. baking powder
1/4 cup milk
1 t. vanilla
3/4 cup crushed pineapple not drained

Combine shortening, butter and sugar. Cream until light and fluffy. Add eggs one at a time beating well after each one. Combine flour and baking powder, add to creamy mixture along with milk. Stir in crushed pineapple.

Pour into a well greased and floured 10 inch tube pan. Place in a COLD oven and bake at 325° for 1 hour and 15 minutes.

Cool 10-15 minutes in the pan and then add glaze.

Glaze for Pineapple Pound Cake

1/4 cup butter, melted
1 1/2 cup powdered sugar
1 cup crushed pineapple drained

Melt butter and add sugar. Mix until smooth then add pineapple.

*Becky Bostick
Peggy Hyams*

Hootenholler Molasses Cake

1/2 cup butter, softened
1 cup sugar
3 eggs
1 cup all-purpose flour
1/2 t. baking powder
1/4 t. salt
1/2 t. ground nutmeg
1/4 cup milk
1/4 cup molasses
1/4 t. baking soda
1/4 cup orange juice
3/4 pound raisins
2 cups chopped pecans

Cream butter, gradually add sugar, beating until light and

fluffy. Add eggs, one at a time, beating well after each addition. Combine next 4 ingredients; add to creamed mixture alternately with milk, beginning and ending with dry ingredients. Combine molasses and baking soda; add to creamed mixture. Stir in remaining ingredients. Pour into a greased and floured 9x5x3 loaf pan. Bake at 300° 1 hour and 55 minutes or until toothpick comes out clean.

Refrigerate for easier slicing.

Carolyn Self

Chess Cake

1 lb. light brown sugar
1 cup granulated sugar
2 t. baking powder
2 sticks butter
4 eggs
2 1/4 cups flour
1/2 t. salt
2 t. vanilla

1 cup nuts

Cream sugar and butter. Add other ingredients. Bake in 9x13 inch pan, 45-50 minutes at 350°. Can use a 11x15 pan if desired and cook 30-35 minutes.

Carolyn Self

Mandarin Orange Cake

1 box Duncan Hines Orange cake mix
1 can Mandarin oranges and juice
3/4 cup oil
3 eggs
2 t. vanilla

Frosting:

1 pkg. instant vanilla pudding
1 (15oz.) can crushed pineapple
1 large cool whip
1 t. vanilla

Mix all of the above and beat 2 minutes. Pour in 3 greased, 9 inch pans. Bake at 350° for 15-18 minutes.

Mix well. Place between layers and on sides. Keep refrigerated.

Carolyn Self

Rum Cake

1 pkg. Betty Crocker Yellow Butter cake mix
1/2 cup chopped pecans
1 pkg. instant vanilla pudding mix
1/2 cup rum
1/2 cup cooking oil
1/2 cup water
4 eggs

pan. Mix remaining ingredients. Pour into pan. Bake at 350° approx. 60 minutes.

Glaze:

Mix 1 stick butter, 1/4 cup water, 1 T. rum, 1 cup sugar. Boil 3 minutes. Pour over cake as soon as taken from oven. Let cake cool in pan.

Grease and flour bundt cake pan. Sprinkle nuts in bottom of

Carolyn Self

Italian Cream Cake

1 stick butter
1/2 cup crisco
2 cups sugar
2 cups flour
5 egg yolks
5 egg whites beaten
1 t. soda
1 cup buttermilk
1 t. vanilla
1 can coconut
1 cup walnuts

Cream butter, crisco and sugar. Add egg yolks one at a time. Sift flour and soda. Add alternately with buttermilk. Add vanilla, coconut and nuts. Fold in

egg whites. Pour into three 9 inch pans. Bake 25 minutes at 350°.

Icing:

1 (8oz.) Phil cream cheese
1/2 stick butter
1 box powder sugar
1 t. vanilla

Cream the cream cheese and butter. Add sugar and vanilla. Beat well. Ice top and sides and sprinkle with nuts.

Kay Bond

Chewy Cakes

2 cups brown sugar
1 stick butter
2 cups self rising flour
1 cup chocolate chips (optional)
2 eggs
1 cup nuts
1 t. vanilla

er. Cool and add eggs, beat well. Add rest of ingredients.

Bake in a 9x13 inch pan for 25-30 minutes at 325°. DON'T OVERCOOK. They're supposed to be "Gooney".

Melt butter and sugar together.

Kay Bond

Mix Easy Gold Cake

Have shortening at room temperature. Sift flour once before measuring. Measure into sifter 2 cups cake flour, 2 t. baking powder, 3/4 t. salt, 1 cup sugar. Measure into bowl 1/2 cup crisco. Measure into cup 3/4 cup milk, 1 t. vanilla. Have ready 5 egg yolks not beaten.

slow speed). Sift in dry ingredients, add egg yolks and 1/2 of milk and mix until flour is dampened. Then beat 2 minutes. Add remaining milk and beat 1 minute.

Bake 1 hour at 350°.

Emmy Caudle

Mix crisco just to soften (at

Flower Garden Cake

1 1/2 T. gelatin dissolved in 1/4
cup cold water
6 egg yolks
3/4 cup lemon juice
1 cup orange juice
1/2 t. grated orange peel
3/4 cup sugar
3/4 cup white Karo

Cook in double boiler til
coats a spoon. Put in gelatin

and stir til cool. When cool fold
in egg whites that have been
beaten stiff. (I make Duncan
Hines Angel Food Cake).

Grease a tube pan. Break
cake up in small pieces. Pour
custard over cake. Let set over
night. Two hours before serving
cover with whipped cream.

Emmy Caudle

Carrot Pineapple Cake

1 1/2 cups all-purpose flour
1 cup sugar
1 t. baking powder
1 t. baking soda
1 t. ground cinnamon
1/2 t. salt
1 t. vanilla
2/3 cups cooking oil
2 eggs
1 cup finely shredded raw carrot
1/2 cup pineapple (crushed with
syrup)

In large mixing bowl, stir to-
gether dry ingredients. Add oil,
eggs, carrot, pineapple and va-
nilla; mix till all ingredients are
moistened. Beat with electric
mixer 2 minutes at medium
speed. Pour batter into greased
and lightly floured 9x9x2 inch
baking pan. (Can use different
size pan(s) and make a layer

cake.)

Bake in 350° about 35 min-
utes. Cool. Frost with Cream
Cheese Frosting.

Cream Cheese Frosting

Cream together:

1 (3oz.) pkg. cream cheese
softened

4 T. softened butter or marga-
rine

Beat in 1 t. vanilla and a
dash of salt. Gradually add 2 1/
2 cups sifted powdered sugar;
blend in well. Stir in 1/2 cup
chopped pecans.

Carolyn Self

Pineapple Supreme Cake

Beat together:

1 box yellow cake mix
4 eggs
1/2 cup oil
1 (11oz. can) Mandarin oranges
with juice

Bake in 3 (8 inch) greased
pans at 325° for 25 minutes. If
baked in 2 larger pans or one
9x13 pan, split layers.

Frosting:

Mix:

1 (3oz.) pkg. vanilla instant
pudding
1 (20oz.) can crushed pineap-
ple with juice
3 T. lemon juice

Fold in 1 (8oz.) carton cool
whip.

Spread between layers and
over top.

Gladys Wolfe

Kentucky Funeral Cake

1 cup (2 sticks) butter at room
temperature
2 cups sugar
4 eggs
2 2/3 cups all purpose flour
1 T. baking powder
1 cup milk
1 t. salt
1 1/2 t. vanilla or almond extract

Preheat oven 400°. Butter a 9
inch spring form pan.

In a bowl, cream together the
butter and sugar. One at a time,
add the eggs and beat thorough-

ly.

Sift the flour with the baking
powder. Fold into the creamed
mixture. Fold in the milk and
then the salt and vanilla. Pour
into the prepared pan. Bake for
10 minutes. Reduce the oven
temperature to 300° and bake
for 40 minutes more until a
toothpick comes out clean. Cool
on a rack for 5-10 minutes. Run
a knifr around the edge of the
pan to loosen and invert onto a
rack to cool completely.

Genia Westerfield

Coca-Cola Cake

2 cups unsifted flour plain
2 sticks butter or margarine
1 cup coca-cola
1 t. vanilla
1/2 cup buttermilk (put 1 t. of
soda in milk)
2 cups sugar
3 T. cocoa
2 eggs beaten
2 cups miniature marshmallows

Combine flour, sugar, then heat butter, cocoa and coke. Bring to boil and pour over flour and sugar mixture and mix well. Add buttermilk, beaten eggs, vanilla and beat well. Add

marshmallows and this makes a thin batter with marshmallows floating on top. Pour in flat long pan which has been greased and floured. Bake 30-40 minutes in a 350° oven.

Ice while hot with 1 stick margarine, 3 T. cocoa and the rest of the coke (1/4 cup). Bring to a boil and pour over 1 box of powdered sugar. Beat well and add 1 t. vanilla. Last add 1 cup nuts. Spread over cake while hot.

Ellen Arvin

Prune Cake

2 cups flour
3 eggs
1 cup Wesson oil
1 cup buttermilk
1 cup chopped cooked prunes
1 cup black walnuts
2 cups sugar
1 t. soda
1/2 t. salt
1 t. nutmeg
1 t. allspice
1 t. cinnamon
1 t. vanilla

Blend sugar, oil and eggs. Add dry ingredients alternating with buttermilk. Add prunes and nuts. Pour into 2 greased cake square pans and bake at 350° about 40 minutes.

Have icing ready when you take cakes from oven and pour over them then. (I leave them in their pans).

Icing:

1 cup sugar
1/2 cup buttermilk
1/2 t. soda
1 T. white syrup
1/2 cup oleo
1/2 t. vanilla

Cook on medium high and it will change color. Turn down and let simmer until cake is done.

Caroline C. Williams

Prune Cake

Combine and set aside:

2 cups sifted flour

1 t. soda

1/2 t. salt

1 t. nutmeg

1 t. allspice

1 t. cinnamon

Blend together:

3 beaten eggs

1 cup Wesson oil

2 1/2 cups sugar

Alternately add to egg mixture 1 cup buttermilk and the dry ingredients.

Add:

1 t. vanilla

1 cup chopped nut

1 cup cooked prunes (I use baby

food prunes)

Pour in greased 9x13 pan and bake at 325° for 45 minutes. Pour icing over cake while still warm.

Icing:

1 cup sugar

1/2 cup buttermilk

1/2 t. soda

1/2 cup butter

1/2 t. vanilla

1 T. white or dark Karo

Cook over medium heat until forms soft ball when tested in cold water. Pour over hot cake without beating.

Mary Anne Waldron

Coconut Oatmeal Cake

1 1/4 cup water

1 cup quick cooking oats

1 stick butter

1 cup white sugar

1 cup brown sugar

2 eggs

1 t. cinnamon

1 t. vanilla

1 t. soda

1/2 t. salt

1 1/3 cups sifted flour

Bring water to boil. Pour over oats and let stand 20 minutes. Cream butter and sugars, mix oats, add eggs, cinnamon, vanil-

la, soda, and flour. Mix well. Pour into sheet-cake pan. Bake at 350° for 35 minutes.

Topping:

1 cup brown sugar

1 stick butter

1/2 cup evaporated milk

1 cup coconut

Mix ingredients; cream well. Spread on hot cake and return to oven. Broil for a few minutes.

Charlene Arvin

Mississippi Mud Cake

2 cups sugar
1 cup shortening
4 eggs
3 t. vanilla
5oz. marshmallows
1 1/2 cups plain flour
1/2 cup cocoa
1/4 t. salt
1 cup chopped nuts

Cream sugar and shortening together. Add eggs and beat by hand. Sift flour, cocoa and salt together. Add the creamed mixture and pour into a greased and floured pan. Bake for 30 minutes at 350°. Remove from oven and pour marshmallows over top and return to oven for 10 minutes. Cool for 1 hour before icing.

Mississippi Mud Cake Icing

1 lb. box confectioners sugar
1/2 cup cocoa
2 sticks butter
1/3 can (small) condensed milk
1 t. vanilla
1 cup nuts

Sift sugar with cocoa. Mix with milk and melted butter, then add vanilla and nuts. Spread on cake.

Ellen Arvin

Sue's Chocolate Sauerkraut Cake

2 1/4 cups flour.
1 t. baking powder
1 t. baking soda
1 1/2 cups sugar
2/3 cups shortening or butter
2/3 cup sauerkraut, rinsed and drained
3 eggs
1 1/4 t. vanilla
1/4 t. salt
1/2 cup cocoa
1 cup water

baking powder. Alternately add flour and water. Fold in kraut by hand.

Bake for 35-45 minutes at 375°. Bake in greased and floured 9x13 pan.

If you have a chocolate cake mix, use it and just add flavoring and kraut.

Use any good chocolate icing on it.

Cream together sugar and shortening; add eggs, mix well. Add flavoring, salt, and cocoa. Sift together flour, soda and

*Sue Higgins
Dottie Gray*

Red Velvet Cake

1/2 cup shortening
1 1/2 cups sugar
2 beaten eggs
2oz. red food coloring
3 T. Nestles Quick cocoa
1 t. salt
1 t. vanilla
2 1/2 cup sifted cake flour-
sifted 3 times
1 cup buttermilk
1 t. soda dissolved in 1 T. vine-
gar

Cream shortening and sugar; add beaten eggs. Make a paste of coloring and cocoa, add to creamed mixture. Add salt, vanilla, and flour alternately with buttermilk. Fold in vinegar and

soda mixture. Bake at 350° until cake tests done.

White Fluffy Frosting:

5 T. flour
1 cup milk
1/2 cup butter
1/2 cup shortening
1 cup sugar
2 t. vanilla

Cook flour and milk until thick. Cool to lukewarm. Cream butter, shortening, sugar and vanilla; add to flour and milk paste and beat at high speed until fluffy.

Genia Westerfield

Red Velevet Cake

1/2 cup crisco
1 1/2 cups sugar
2 eggs
1oz. red food coloring
2 1/2 cups flour
1 t. salt
1 cup buttermilk
1 T. cocoa
1 t. soda
1 T. vinegar
1 t. vanilla

Cream sugar and crisco. Sift dry ingredients (except soda) together and add alternately with buttermilk. Add eggs and coloring. Mix vinegar and soda and

sprinkle over the batter. Mix well. Add vanilla, bake in 3 pans at 350° for 30-35 minutes.

Icing:

Cook 2 T. corn starch and 1 cup water until thick, cool. Cream 2 sticks margarine and add 1 cup sugar and beat until fluffy. Add corn starch mixture and beat until creamy, then add 1 t. vanilla. 1 can Angel Flake coconut and 1 cup chopped nuts (pecans or black walnuts.)

Dottie Gray

Grandmother's Jam Cake

4 whole eggs, beaten
2 cups sugar
4 cups flour, plain
2 cups blackberry jam
1 cup raisins
1 cup buttermilk
1 cup butter, melted (or margarine)
2 t. soda
1 t. cinnamon
1 t. allspice
1 t. nutmeg
1 cup currants
1 cup chopped nuts

In large bowl mix-alternating dry and liquid ingredients.

Bake at 325° until broom straw or toothpick inserted into the center comes out clean.

Makes two 9 inch layers and 2 small loaves. Also makes

good cupcakes.

Frost with Penuche Icing.

Penuche Icing

1/2 cup margarine or butter
1 cup brown sugar packed
1/4 cup milk
1 3/4 to 2 cups confectioner's sugar

Melt butter or margarine in pan. Add brown sugar. Boil over low heat for 2 minutes, stirring constantly. Stir in milk. Bring to boil, stirring constantly. Cool to lukewarm. Gradually add confectioner sugar. Beat until thick enough to spread. If icing becomes too stiff, add a little hot water.

Dottie Gray

Pistachio Nut Swirl

1 box yellow cake mix
1 pkg. pistachio instant pudding
4 eggs
1/2 cup sour cream
1/4 cup yogurt
1/2 t. almond extract

Filling:

1/4 cup sugar
1/2 cup chopped nuts

1 t. cinnamon

Mix cake above. Place 1/2 mixture in prepared bundt pan. Sprinkle on filling. Top with remaining cake batter.

Bake 350° for 45-50 minutes.

Kalli Ziegler

Jam Cake

Have ready in a bowl:

- 3 cups flour
- 1 t. soda
- 1 t. cinnamon
- 1 t. cloves
- 1 t. allspice
- 1 t. nutmeg
- 1 t. cocoa

Mix in mixer:

- 1 cup sugar
- 1 cup brown sugar
- 1 cup butter

Add 4 eggs to mixture in mixing bowl and mix. To this mixture add 1/2 of the flour mixture and mix. Add 1 cup buttermilk and mix. Add remaining flour mixture and mix. Finally add 1 cup blackberry jam and mix.

Place in a greased angel food or bundt cake pan and bake at 350° for 60-75 minutes. Remove from pan when cool and frost

cake with carmel icing.

Carmel Icing

Melt 1 stick margarine.

Add 1 cup brown sugar to melted margarine. Let mixture come to a boil and boil for 3 minutes. Add 1/4 cup milk and let come to a boil. Remove from heat and let mixture cool for several hours until it is completely cool. When mixture is completely cool add 2 cups powdered sugar to mixture and ice cake.

If icing is too thick it may be thinned by adding milk until desired consistency is obtained. If icing is too thin it may be thickened by adding powdered sugar until desired consistency is obtained.

Pamela Smith

Baby Food Cake

- 2 cups self-rising flour
- 2 cups sugar
- 3 eggs
- 1 cup oil
- 1/8oz. jar plum baby food
- 1 t. cinnamon
- 1 t. nutmeg
- 1 t. allspice

Combine all ingredients in a large bowl. Bake at 325° for 30

minutes in a bundt pan. Cooking time can vary according to ovens.

This recipe can be altered by adding almost any baby food fruit instead of plums. Nuts are a nice addition.

Brenda Miller

No Icing Surprise Cupcakes!

Filling:

1 (8oz.) pkg, cream cheese
1 egg
1/8 t. salt
1/3 cup sugar
1 cup mini chocolate chips

1 T. white vinegar

Combine filling and set aside.

In separate bowl stir dry ingredients. Slowly add liquids. Mix well.

Batter:

1 1/2 cup flour
1/4 cup cocoa
1/2 t. salt
1 cup sugar
1 t. baking soda
1 cup water
1 t. vanilla
1/3 cup oil

Fill cupcakes liners 1/3 full with batter. Top with heaping T. filling mixture.

Bake 350° for 30-35 minutes. Don't let tops get too brown.

Makes 24.

Kalli Ziegler

Orange Slice Cake

3 1/2 cups all purpose flour
1/2 t. salt
1 lb. bag orange slice candy
8oz. chopped dates
2 cups chopped pecans
3 1/2oz. can coconut
1 cup butter or margarine
2 cups sugar
1 t. baking soda
1/2 cup buttermilk
1 t. vanilla
4 eggs

eggs one at a time and beat well. Mix soda in buttermilk. Add small amount to flour mixture beating well after each addition. Add candy mixture and mix well. Pour in 10 inch tube pan. Bake 1 hour and 45 minutes at 300°.

Cover with topping: 1 cup orange juice, 2 cups powdered sugar.

Coat chopped candy with 1/2 cup flour. Sift flour and salt and set aside. Combine candy, dates, nuts, and coconut. Mix sugar and butter until light. Add

Mix orange juice and sugar. Heat and pour over warm cake.

Bessie Deweese

Oreo Cake

1/2 gallon vanilla ice cream
8oz. cool whip
1 pkg. oreos

oreos and mix.

Freeze.

Crush oreos. Mix softened ice cream and cool whip. Add

Peggy Hyams

Chocolate Chip Cookies

1 cup plus 2 T. sifted flour
1/2 t. soda
1/2 t. salt
1/2 cup granulated sugar
1/4 cup firmly packed brown sugar
1 egg
1/2 cup soft butter or other shortening
1 t. vanilla
1/2 cup chopped nuts
1 pkg. Bakers Semi-sweet chocolate chips

and sift into mixing bowl. Add sugar, egg, shortening and vanilla. Blend then mix thoroughly, about 1 minute. Stir in nuts and chocolate chips.

Drop from teaspoon onto ungreased baking sheet, about 2 inches apart. Bake 350° for 10-12 minutes.

Makes about 4 dozen cookies.

Measure flour, soda, and salt

Tommy Hyams

Easy Chocolate Chip Cookies

1 box vanilla Pillsbury Plus cake mix
1/3 cup oil
2 eggs
1 T. - 2 T. water
12oz. mini chocolate chips

Grease cookie sheets and bake at 325°.

Pamela Humes

Chocolate Mint Squares

Cake Layer

- 1 cup sugar
- 1/2 cup butter or margarine
- 4 eggs, beaten
- 1 cup flour
- 1/2 t. salt
- 1 t. vanilla
- 1 (16oz.) can chocolate syrup

Mix all together. Pour into a 9x13 inch pan. Bake at 350° for 30 minutes. Cool in pan.

Mint Layer

- 2 cups powdered sugar
- 2 T. mint flavoring (can use

whatever you want to tint it pink or green)

- 1/2 cup butter or margarine

Mix together, spread over cooled cake.

Glaze:

- 6oz. pkg. chocolate chips
- 6 T. butter or margarine

Melt together (microwave) and cool a bit. Spread over mint layer. Chill 5-10 minutes. Cut into desired size pieces.

Martha Davis

Banana Drop Cookies

- 2 1/2 cup sifted flour
- 2 t. baking powder
- 1/2 t. salt
- 1/4 t. soda
- 3/4 t. vanilla
- 2 eggs
- 2/3 cup shortening
- 1 cup sugar
- 2 medium bananas, peeled and in 2 inch pieces.

All ingredients room temperature. Preheat oven 400°. Grease cookie sheets.

Sift flour, baking powder, salt, soda into mixing bowl, set aside. Mix remaining ingredients at high speed of mixer until smooth. Add this to flour until well blended. Drop by teaspoonfuls onto cookie sheet.

Bake 10-12 minutes. Tastes like banana bread. Makes 5 dozen.

Betty Jones

Blonde Brownies

- 1 stick butter melted
- 2 cups brown sugar
- 2 eggs beaten
- 1 1/2 cups plain flour
- 2 t. baking powder
- pinch of salt
- 1 t. vanilla

- 1 cup nuts

Mix together. Pour into 10x8 baking dish.

Bake 300° for 55 minutes.

Virginia Porter

Fruit Cake Cookies

1/2 cup butter or oleo
2/3 cup brown sugar
1 1/2 cups flour
1 1/2 t. soda
1 1/2 T. sweet milk
1 egg
1 lb. candied cherries (1/2 red &
1/2 green)
1/2 lb. candied pineapple (1/2
red & 1/2 green)
1 quart chopped pecans
1/2 t. nutmeg
1/2 t. cloves
1 t. cinnamon

Blend sugar and butter. Stir fruit in half the flour. Mix all other ingredients. Add fruit and nuts last.

Drop by teaspoon on greased cookie sheet and allow room to spread.

Bake 275° for 30 minutes or until done. DO NOT OVER-
COOK

Lemma Warren

Miss Ophie's Fruit Cake Cookies

1 stick oleo
1 3/4 cups sugar
3 whole eggs
3 cups flour
3 t. cinnamon
1 t. allspice
1 t. nutmeg
1/2 t. salt
1 t. vanilla
2 lbs. dates

1/2 lb. candied pineapple
1/2 lb. candied cherries
1 lb. pecans
1/2 t. soda dissolved in 1/3 cup warm water.

Drop on greased baking sheet. Cook 15-20 minutes at 325°

Peggy Hyams

Cheese Crisps

1 stick melted butter
1/4 lb. sharp ceddar cheese grated
1 cup flour
1 cup rice crispies
1/2 cup pecans chopped
dash red pepper

Roll into small balls and flatten on cookie sheet. Sprinkle with celery salt.

Bake 325° for 15 minutes.

Cool and store in air tight container.

Pour melted butter over cheese and flour. Add crispies, pecans and red pepper (mixture will be thick).

Flavor improves with age.

Ruth Moats

Shakertown Cheese Wafers

1 cup butter
3 - 3 1/2 cups flour
1/2 lb. sharp cheese grated
1 beaten egg
pecans (optional)

Mix butter, flour and cheese well. Roll on floured board. Cut with small cutter. Put on cookie sheet and brush top with beaten egg.

Put nut on each if wanted.

Bake 350° for 10 minutes.

Salt and cool on rack.

Makes 75 small.

Nancy Claxton

Lillian Sauteben's Cheese Biscuits

1/2 lb. butter
1/2 lb. sharp cheese
1/2 lb. flour (I use 3 cups sifted less 2 T. flour)
pinch salt
dash red pepper (about 1/4 t.)

Mix butter and cheese together thoroughly and then add red

pepper, salt, and then flour. Chill.

When ready to bake roll in small balls and press a pecan on top of each cheese biscuit.

Bake 400° about 15 minutes.

Peggy Hyams

Oatmeal Cookies

Sift together:

1 cup flour
1 t. baking powder
1/2 t. salt
1 t. cinnamon
1/4 t. nutmeg

Add:

3/4 cup shortening

1 cup brown sugar
2 eggs
1 t. vanilla
half of 1/3 cup milk

Fold in remaining milk, 1 cup raisins, 3 cups uncooked oats.

Bake 375° for 10-12 minutes.

Mary Eve Deason

Oatmeal-Sour Cream Cookies

1 1/2 cups flour
1/2 t. soda
1/2 t. salt
3/4 cup oleo
3/4 cup brown sugar
1 large egg
1/2 cup sour cream
1 t. vanilla
1 cup oatmeal
1 cup cut up dates
1/2 cup chopped dates

Cream brown sugar and oleo. Add one large egg and mix. Add vanilla and 1/2 cup sour cream.

Mix flour, soda, salt, oats, add and mix well then cut up dates and chopped dates fold into batter.

Preheat oven 350°. Put cookie dough by teaspoon full on greased cookie tin. Bake about 11 minutes. When done remove at once from tin.

Will make between 3-4 dozen.

Lois Goldsmith

Oatmeal Cookies

1 cup shortening
1 cup brown sugar
1 cup granulated sugar
2 well beaten eggs
1 t. vanilla
1 1/2 cups enriched flour
1 t. salt
1 t. soda
2 cups old fashion oats
1 cup Angel Flake coconut
1/2-1 cup nuts

Cream shortening, sugar, and eggs. Add flour, salt, soda, vanilla. Add oats, nuts, and coconut.

Bake 350° and WATCH closely. Pull out while still soft in the center.

Linda Adcock

Butterscotch Brownies

1 box light brown sugar (1lb.)
3 eggs
1 1/2 sticks margarine melted
2 1/2 cups plain flour
2 1/2 t. baking powder
1 t. vanilla
1 cup nuts
1 cup chocolate chips

Mix together and cook at 350° until brown (about 25 minutes). Cool cut in squares.

ENJOY!

Leslie Carroll

Chocolate Chip Oatmeal Bars

1 cup white sugar
1 cup brown sugar
1 cup margarine or butter
2 eggs
1 t. soda
1 t. vanilla
1/2 t. baking powder
3 cups old fashion oats
2 cups flour
1 (12oz.) pkg. chocolate chips
nuts is desired

Add eggs and beat again. Add soda, vanilla, baking powder, and beat briefly. Stir in oats and flour, chips and nuts. Spread in large pan or 2 (8oz.) square pans.

Bake at 375° for 25 minutes or till light brown. Cut while warm.

Serves 24.

Combine sugars and butter in medium bowl and beat to blend.

Sue Anderson

Mike's Favorite Brownies

1 stick plus 6 T. margarine
2 1/2 cups sugar
4 eggs
1 (1lb.) can chocolate syrup
1 cup plain flour
1 cup nuts
6 T. milk
1/2 cup chocolate chips

and flour; mix. Add nuts. Spread in 9x13 pan. Bake 350° for 25 to 30 minutes.

Combine remaining sugar, remaining margarine, and milk. Bring to boil for 1 minute. Remove from heat; add chocolate chips. Beat until smooth and spread on brownies.

Cream 1 stick margarine and 1 cup sugar, add eggs and beat well. Blend in chocolate syrup

Patsy Clark

Chocolate Caramel Brownies

40 Kraft light caramels
1/2 cup evaporated milk

Melt together slowly. Set aside

1 reg. box German Chocolate Cake Mix
1/3 cup evaporated milk
1 cup chopped nuts
3/4 cup melted butter

Mix. Press 1/2 of mixture in 9x13 pan covering bottom. Bake 350° for 10 minutes. Sprinkle with 12oz. pkg. chocolate chips. Pour on caramel mixture. Top with remaining cake.

Bake 350° 20 more minutes.

Kalli Ziegler

Caramel Brownies

1 box German Chocolate cake mix
1/3 cup canned milk
3/4 cup melted oleo
1/2-3/4 cup chopped nuts
8oz. (20-25) caramels
1 cup semi-sweet chocolate pieces

Mix first four ingredients. Spread 1/2 of mixture in greased 9x13 pan. Bake at 350°

for 6 minutes. Meanwhile mix 1/3 cup milk and 8oz. caramels. Melt over water in double boiler over low heat. Pour over cake (drizzle). Sprinkle semi-sweet chocolate pieces and nuts next. Then dab on rest of dough.

Bake 20 minutes, cool and cut.

Jennifer McKenzie

Chocolate Ice Cream Brownies

1 pkg. large fudge Brownie Mix
1/2 gallon ice cream
2 cups sifted powdered sugar
2/3 cups semi-sweet chocolate chips
1 1/2 cups evaporated milk
1/2 cup oleo
1 t. vanilla
1 1/2 cups nuts

Cook brownies as directed and bake in a 9x13x2 dish. Spread softened ice cream over

brownies. Freeze. Combine next three ingredients. Bring to boil. Reduce heat and cook 8 minutes. Remove from heat and add butter, vanilla, nuts and cool. Spread over ice cream and return to freezer.

Take out at least 15 minutes before serving.

Peggy Hyams

Potato Chip Cookies

Cream:

1/2 cup butter
1/2 cup oleo
1/2 cup sugar

Stir in:

1 3/4 cup flour
2/3 crushed chips

Drop spoonfuls on ungreased baking sheet. Top each mound with a cherry slice. Bake 350° for 12-15 minutes.

Kalli Ziegler

Texas Chocolate Brownies

Heat 'til melted
1 stick oleo
1/2 cup Crisco
4 T. cocoa
1 cup water

Mix this into:
2 cups sugar
2 cups flour

Then add:

1/2 cup buttermilk or 1/2 cup
milk with 1 t. vinegar
1 t. soda in buttermilk (or
milk)
2 eggs
1t. cinnamon
1t. vanilla

Add all together. MIX BY

HAND. Spread evenly in large
greased cookie sheet or broiler
pan. Bake 20 minutes at 400°.

Frosting;

Bring to boil--
1 stick oleo
4 T. cocoa
6 T. milk

Add:
1 box powdered sugar
1 t. vanilla
1 cup nuts broken

Mix and spread evenly on
bars while they are still hot or at
least quite warm. Makes about
48 bars.

Carolyn Self

Toffie Bars

1 cup softened butter or margarine
1 cup packed brown sugar
1 egg yolk
1 t. vanilla
2 cups all-purpose flour
1/4 t. salt
1 bar (3.5oz.) milk chocolate
candy
1/2 cup chopped nuts

Preheat 350°. Grease 13x9x2
pan. Mix butter, sugar, egg yolk
and vanilla. Blend flour and
salt. Press evenly in bottom of
pan.

Bake 25 to 30 minutes or un-
til very light brown. Crust will
be soft. Remove from oven;
immediately place separated
pieces of chocolate candy or
crust.

As soon as chocolate is soft,
spread evenly. Sprinkle with
nuts. While warm, cut into
bars, about 2x1 1/2 inch.

32 cookies

Becky Bostick

Chocolate Cheesecake Brownie

Cheesecake Batter

2 T. butter
1/4 cup sugar
1/2 t. vanilla
1 T. cornstarch
3/4 cup cottage cheese (seived)
1 egg
1/2 T. lemon juice

Chocolate Batter

3oz. unsweetened chocolate
1/2 stick butter
2 eggs
1 cup sugar
1/2 cup sifted flour
1/2 t. baking powder
1/4 t. salt
1/2 cup chopped nuts
1 t. vanilla
1/2 t. almond

Prepare cheesecake batter.
Cream butter and sugar togeth-

er, beat in vanilla. Add cornstarch, cottage cheese, egg and lemon juice, beating well. Set aside. Prepare chocolate batter. Melt chocolate and butter over hot water. Let cool. Beat eggs until thick. Gradually beat in sugar. Stir in chocolate mixture, flour, baking powder and salt. Add nuts, vanilla and almond extract. Mix well. Spread half of chocolate batter in buttered 9 inch square baking pan. Pour cheesecake batter on top. Distribute remaining chocolate batter. (do not attempt to cover cheesecake batter completely) With spoon, swirl two mixtures together.

Bake 350° for 40 minutes.
Cut into squares while still warm.

Margaret Pollard

Blonde Brownies

2 cups light brown sugar
1 stick margarine, melted
2 eggs
2 cups flour
2 t. baking powder (1 if self rising flour)
1/2 t. salt
1 t. vanilla
chocolate chips

Cream sugar and butter, add

eggs and beat well. Sift dry ingredients, and add to mixture along with vanilla. Pour into baking pan and sprinkle chocolate chips over top.

Bake 20-25 minutes at 350°.

Do not overbake

Mary C. Garnett

Toffee Crunch

1 stack of saltine crackers
2 sticks REAL butter (oleo will not work)
3/4 cup brown sugar

Stir butter and brown sugar, boil 3 minutes stirring constantly. Pour over crackers which are spread in shallow pan.

Bake 5 minutes at 350°. Re-

move and sprinkle with chocolate mini-chips. Let stand until softened. If necessary return to turned off oven briefly. Spread softened chocolate over crackers. Cover with finely ground pecans. Refrigerate 1-2 hours. Break into pieces. Store in refrigerator or cool place.

Mary Anne Waldron

Coffee Toffee Bars

Cream:

1 cup margarine
1 cup brown sugar

Blend in:

1 t. almond extract
1 t. instant coffee

Sift and add to above:

2 1/4 cup flour
1/2 t. baking powder
1/4 t. salt

Stir in:

16oz. pkg. chocolate chips
1/2 cup chopped or sliced
blanched almonds

Press into well greased cook-

ie pan. Bake 350° for 20 minutes or just until slightly brown.

Almond Glaze

1 T. soft margarine
3/4 cup sifted confectioners sugar
1/8 t. almond extract
1-2 T. milk

Mix and spread on warm cake while slightly warm. Cut into squares or diamonds.

Pretty Christmas goodie!

Martha Rodas

Corn Flake Cookies

1 cup white sugar
1 cup white syrup
1 1/2 cups peanut butter
6 cups corn flakes

Mix sugar, syrup and peanut butter together in a heavy saucepan on low heat until mixture

comes to a boil. Remove from heat and stir in corn flakes.

Drop by spoonfuls on wax paper and serve when cool.

Dot Hyde

Magic Cookies

1/2 cup margarine
1 1/2 cups graham crackers
crumbs
1 (14oz.) can of dairy sweet or
Eagle Brand milk (sweetened
condensed milk)
1 (6oz.) pkg. chocolate chips
1 (3 1/2) Angel Flake coconut
1 cup chopped nuts

Preheat oven to 350° (for
glass dish 325°).

In 13x9 baking dish, melt the

margarine.

Sprinkle crumbs over marga-
rine; mix and press over bottom
of dish. Pour condensed milk
evenly over crumbs.

Top evenly with rest of the
ingredients. Bake 25-30 min-
utes or until lightly browned.
Cool then cut.

Arista Mason

Reese's Chewy Chocolate Pan Cookies

1 1/4 cups butter or margarine,
softened
2 cups sugar
2 eggs
2 t. vanilla
2 cups all-purpose flour
3/4 cup Hershey's cocoa
1 t. baking soda
1/2 t. salt
2 cups (12oz.) Reese's Peanut
Butter chips

15 1/2x10 1/2x1 inch jelly roll
pan. In large mixer bowl beat
butter and sugar until light and
fluffy. Add eggs and vanilla,
beat well. Combine flour, co-
coa, baking soda, and salt; grad-
ually blend into creamed mix-
ture. Stir in chips. Spread
batter into prepared pan; bake
20 minutes or until set. Cool
completely. Cut into bars.

Heat oven to 350°. Grease

Valerie Phillips

Best Ever Cookies

(from Patricia Todd Pepper)

2 sticks margarine
1 cup white sugar
1 cup brown sugar
1 egg
1 cup oil
2 cups quick oats
1/2 cup shredded coconut
3 1/2 cups plain Sunflower
1 t. soda

1/2 t. salt

Cream first five ingredients,
add oil, oats, coconut and flour
sifted with soda and salt.

Bake at 325° for 15 minutes.

Sarah Dalton Todd

Aunt Helen's Chocolate Covered Cherry Cookies

Dough:

1/2 cup butter
1 egg
1 1/2 cup flour
1/4 t. salt
1/4 t. baking soda
1 cup sugar
1 1/2 t. vanilla
1/2 cup cocoa
1/4 t. baking powder

Mix-Roll into balls (about a heaping tsp. of dough). Press a marischino cherry into center of each ball.

Topping:

Melt over low heat
1 (6oz.) pkg. chocolate chips
1/2 cup sweet cond. milk
Add to above:
1/4 t. salt
1 1/2 t. cherry juice

Drizzle over each cherry dough.

Bake 350° for 10 minutes.

Kalli Ziegler

Krispie Cookies

1 pkg. (12oz.) chocolate chips
1 pkg. (12oz.) butterscotch chips
1 cup peanut butter
8 cups Rice Krispies.

in double boiler.

Pour over Krispies and drop by spoon or pack in pan and cut in squares.

Melt chips and peanut butter

Arista Mason

Rice Krispies-Cheese Treats

8oz. grated sharp or medium cheese

2 sticks softened butter

Mix together and add the following:

2 cups Rice Krispies

2 cups self-rising flour

1/2 t. garlic salt

1/4 t. red pepper

balls (size of small walnut). Place on cookie sheet lined with reynolds wrap. Mash down lightly with fork and sprinkle with chili powder or paprika.

Cook about 15 minutes at 350°.

Makes 100-120 treats.

Mix together to form one large ball. Then make small

Beek Bostick

Cereal Cookies

1 cup sugar
1 cup brown sugar
1 cup margarine
2 eggs
2 cups flour
2 cups oatmeal
2 cups corn flakes
1 t. soda
1 t. salt
1 t. vanilla
1 cup pecans chopped
1 cup raisins

1 cup coconut

Mix in the order listed. Roll into small balls and place on greased cookie sheet. Press flat with a fork.

Bake 350° for 12 minutes.

Makes 4 dozen cookies.

Becky Bostick

Ruth's Peanut Whirls

1/2 cup shortening (margarine)
1 cup sugar
1 egg
1 t. vanilla
1/2 cup chunky peanut butter
1 1/4 cup flour
1/2 t. salt
1/2 t. soda
2 T. milk
1 (6oz.) pkg. chocolate chips

Mix all together and chill. Roll out dough into rectangular shape. Spread melted chocolate chips which have been cooled slightly on this cookie dough. Roll up like jelly roll.

Chill 1/2 hour. Slice and bake.

Dottie Gray

Shaggy Dates

1/2 stick margarine
1 cup chopped dates
1 cup sugar
1 slightly beaten egg

1 t. vanilla
1/2 cup chopped nuts
2 cups Rice Krispies

Boil gently 10 minutes or less, stirring constantly.

Mix well and roll in Angel Flake coconut.

Add:

Blanche Griffin

Date Balls

Mix and cook 5 minutes on stove. Add:

1 cup sugar
1 egg well beaten
1 stick oleo
1 cup chopped dates
1 t. vanilla

1 cup chopped nuts
2 cups Rice Crispies

Cool and make into balls and roll in powdered sugar.

Gladys Wolfe

Potato Chip Cookies

1 cup margarine
1 t. vanilla
2/3 cup sifted powdered sugar
1 3/4 cup flour
1/2 cup sugar
1/4 cup coarsely crushed potato chips

beat until light and fluffy. Add flour, potato chips and vanilla. Beat well.

Drop by teaspoon on ungreased cookie sheet. Bake 10-12 minutes in 350° oven. Cool and roll in powdered sugar.

Cream margarine and sugar,

Blanche Griffin

No-Bake Cookies

Mix in saucepan:

2 cups sugar
1 stick oleo
1/2 cup milk
4 T. cocoa

add:

1/2 cup peanut butter
3 cups oatmeal

Mix thoroughly and drop by teaspoonsful onto wax paper.

Bring to rolling boil for 1 minute. Remove from heat and

Lynn Shepherd

Go To Bed Cookies

Turn on oven at 350°.

Beat 2 egg whites until VERY stiff. Gradually beat in 2/3 cup sugar, a pinch of salt and 1/4 t. vanilla.

Stir in 1 cup chopped nuts and 1 cup chocolate chips.

Drop on foil lined cookie sheet.

Turn off oven, put cookies in oven and GO TO BED.

Mary Gaines

Grandmother's Tea Cakes

1 cup shortening
1 1/2 cups sugar
3 eggs
4 cups all-purpose flour
2 t. baking powder
1 t. baking soda
1/2 t. salt
1/4 cup buttermilk
1 to 1 1/4 t. almond extract
sugar (optional)

Cream shortening gradually add sugar, beating well at medium speed of an electric mixer. Add eggs and combine flour,

baking powder, soda, and salt; add to creamed mixture alternately with buttermilk. Mix well. Stir in extract. Cover and chill 1 hour. Roll dough to 1/4 inch thickness on a floured surface. Cut with a 2 3/4 inch round cookie cutter. Place on greased cookie sheet and bake 350° for 15 minutes. Sprinkle with sugar

Makes 4 dozen.

Phyllis Boyd

Butter Cookies

1 stick margarine
1/2 cup sugar
1 egg
2 cups flour
1/4 t. soda
pinch of salt
1/2 t. vanilla

Mix. Chill. Roll thin and cut into shapes. Bake at 350° for 10 minutes. Makes 2 dozen, depending on size. Can easily be doubled.

Dottie Gray

Cheese Cookies

1 pkg. Duncan Hines yellow cake mix
1 egg
1 stick margarine (melted)

2 eggs
8oz. cream cheese softened

Mix together and press into oblong cake pan (8x13).

Mix together until creamy. Pour over cake mixture. Bake 40 minutes in 350° oven. Cool. Cut into squares.

Then mix:

EASY & DELICIOUS!

1 box confectioners sugar

Denise Kellow

The Great Pumpkin Pan Cookie

2 cups flour
1 cup quick or old fashioned
oats, uncooked
1 t. baking soda
1 t. ground cinnamon
1/2 t. salt
1 cup butter or margarine, softened
1 cup firmly packed brown sugar
1 cup sugar
1 egg
1 t. vanilla
1 cup solid pack pumpkin
1 cup semi-sweet real chocolate morsels
assorted icing or peanut butter
assorted candies, raisins or nuts

Preheat oven 350°. Combine flour, oats, baking soda, cinnamon and salt. Cream butter, gradually add sugars, beating

until light and fluffy. Add egg and vanilla, mix well. Alternate additions of dry ingredients and pumpkin, mixing well after each addition. Stir in morsels. Spread dough into greased and floured 14-inch deep dish pizza pan. Bake 35-40 minutes, until wooden pick inserted near center comes out clean. Cool on rack 15 minutes. Remove cookie from pan. Cool completely. Decorate using icing or peanut butter to affix assorted candies, raisins, or nuts. Cut into squares or wedges to serve.

Yields about 24 servings.

Variation: Substitute 1 cup raisins for morsels.

Denise Kellow

Mother's Pecan Puffs

Beat until soft 1/2 cup butter. Add and blend 2 T. sugar. Add 1 t. vanilla. Crush real fine 1 cup pecans. 1 cup sifted flour with a pinch of baking powder.

Roll into balls size of hickory nuts. Grease baking sheet. Bake at 325° for 45 min. or until done. Roll in powdered sugar while hot.

Peggy Hyams

Surprise Cookies

2 egg whites, beaten stiff to which a small sprinkle of salt has been added. Gradually add 2/3 cup sugar to make a meringue. Fold in 1 t. vanilla. Fold into the meringue 1 cup chocolate bits and 1 cup chopped nuts.

Drop by small teaspoon onto a lightly greased aluminum foil covered cookie sheet. Put into a preheated 350°. Close the oven and turn OFF the heat. Leave closed until completely cooled.

no name given

Jack O' Lantern Cookies

1 cup butter or margarine
1 1/2 cups sugar
3 eggs
1 t. vanilla
3 1/2 cups all-purpose flour
2 t. cream of tartar
1 t. baking soda
1/2 t. salt
1 recipe Powdered Sugar Frosting

In a large bowl, cream together butter or margarine and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Stir in vanilla. Stir together dry ingredients; gradu-

ally add to creamed mixture. Chill dough thoroughly, 3-4 hours.

On well-floured surface, roll dough 1/8 inch thick. Cut with pumpkin-shaped or round cutter.

Bake on ungreased cookie sheet in 375° oven 6-8 minutes. Cool on rack. Frost with Powdered Sugar Frosting. Decorate faces with raisins, candies, and marshmallows.

Makes 5 1/2 dozen.

Powdered Sugar Frosting

Add enough light cream, about 4-5 T. to 4 cups sifted powdered sugar to make of spreading consistency. Add dash of salt, 1 t. vanilla, 2 drops

yellow food coloring, and 4 drops red food coloring. Spread evenly onto cookies.

Peggy Hyams

Mexican Wedding Cookies

2 cups flour
1/2 lb. BUTTER
1/2 cup pecans
4 T. sugar
1/2 t. vanilla

Cream butter, and beat in sugar and add vanilla. Beat in flour and nuts. Shape in marble size

balls.

Bake at 250° for 40 minutes. Roll warm cookies in powdered sugar.

Makes 6 dozen.

Jan Myers

Chocolate Candy

4 1/2 cups sugar
large can evaporated milk

Boil 7 minutes. Take off and add 18 oz. chocolate chips, 1 jar marshmallow cream (1 pt.), 1 stick oleo, 2 t. vanilla, and 2 cups nuts.

Beat and pour in 13x11 greased (bottom) dish. Put in refrigerator.

Cut in squares and enjoy!.

Peggy Hyams

Seafoam Candy

2 cups light brown sugar
1 cup white sugar
1/2 cup Karo syrup
1/2 cup water
1/2 t. salt

Put above in a 2 quart saucepan, cook on medium high till syrup forms a hard ball when small amount is dropped in cold water. While mixture is boiling:

Beat: whites of 3 eggs stiff
chop 1/2 cups nuts

slowly over beaten egg whites. Continue beating and add vanilla 1/2 t. or less if desired. When too thick for electric beater add nuts. Keep stirring till mixture can be dropped by spoon on waxed paper.

Note: If there is a lot of moisture in the air the mixture will not set up right. If you try to make the candy under these conditions, cook the mixture a little longer.

When syrup is ready pour

Shirley Long

Old Fashioned Rock Candy

6 cups sugar
3 cups water
3/4 t. cream of tartar

Cook these ingredients quickly without stirring to 290°.

Substitute fruit juice for liquid or add oil of peppermint and desired food coloring. Pour quickly into greased pan. Chill until

firm. Turn out of pan. Crack into desired pieces.

Yields 2 pounds

May sprinkle with powdered sugar to keep from sticking together.

Dottie Gray

Date Roll Candy

2 cups sugar
1 cup milk
1 lb. dates
1 cup chopped nuts
1 T. butter
1 t. vanilla

Cook milk and sugar until a soft ball forms when dropped in cold water. Add dates and cook 4 minutes.

Beat until fairly cool. Add nuts and beat until creamy. Pour onto dampened cloth and roll. Cut into 1/2 or 1/4 inch slices when it is cool. Roll in sugar. Wrap well and store in refrigerator. A few chopped maraschino cherries may be added while cooking, if desired.

Marguerite Maddux

Divinity Candy

2 1/2 cups white sugar
1/2 cup white Karo corn syrup
1/2 cup water
1 cup broken nuts
whites of 2 eggs

Mix sugar, syrup and water and boil until when dropped from a fork it will spin a long thread.

Pour candy slowly into stiffly beaten egg whites, beating all the time, until half of mixture

has been poured in. Place other half syrup on stove and bring to a boil, then continue to mix to egg whites.

Beat until cool, Add nuts and flavoring desired. (I use vanilla). Beat until it will stand when dropped from a fork. Drop and let cool.

Beautiful at Christmas with red or green food color added.

Mary G. Brandt

Chocolate Fudge

2 1/2 cups sugar
4 T. cocoa
2 T. white Karo
1 small can pet milk
1 stick butter
1 cup nuts (optional)

Boil 'til count of 60.

Beat 'til thick and pour into greased dish.

Marguerite Maddux

Peanut Butter Fudge

3 cups sugar
2/3 cup evaporated milk
1 1/2 stick butter or margarine
1 cup crunchy peanut butter
1 1/2 cup marshmallow creme
(7oz.)
1/2 t. vanilla

Combine sugar, milk and butter or margarine in large heavy saucepan; heat to boiling. Stir

constantly about 5 minutes over medium heat. Remove from heat and add peanut butter and vanilla. Stir until peanut butter is melted. Add marshmallow creme and mix well. Pour quickly into buttered 9x13 dish.

Cool and cut into squares.

Pat Hutcheson

Peanut Brittle

2 cups white sugar
1/2 cup white Karo syrup
1/2 stick margarine
1 T. vanilla
pinch of salt

Stir in pan, (medium heat) when it boils add 1 1/2 cups raw Spanish peanuts. Cook until nuts

are tan on inside 300-320°. Remove from heat and add 1 t. soda, stir quickly and pour on greased cookie sheet or marble slab. As it cools, lift edge with spatula, pull and snip off with kitchen shears.

Sue Higgins

Microwave Divinity

2 cups sugar
1/3 cup water
1/3 cup light corn syrup
1/4 t. salt
2 egg whites
1 t. vanilla
1/2 cup nuts

Combine sugar, water, corn syrup, and salt. Cover with plastic wrap. Micro on High for 5 minutes. Stir well. Uncover. Micro again for 5 minutes. If ball forms in cold water, do not

cook more. If not, micro for 1 more minute.

Let cool 3-4 minutes. Beat egg whites until stiff. Pour sugar mixture into egg whites. Beat. Add vanilla and nuts.

It will become harder for 8-9 minutes. The mixture will go from glossy to dull. Drop on waxed paper.

Dottie Gray

Microwave Peanut Butter Fudge

18oz. Reese Peanut butter chips
(1 1/2 pkg.)
1 can eagle Brand Milk
1/2 stick margarine

Put all ingredients in microwave safe dish and heat 3 min-

utes on high. Stir and then heat 2 minutes on high. Stir and the pour in an 8 inch square greased pan. Put in refrigerator until it gets cool. Cut in small squares and serve.

Dot Hyde

Nut Fudge

1 lb. powdered sugar (3 1/2 cups)
1/2 cup cocoa
6 T. butter
1 T. vanilla
1/4 t. salt
4 T. milk

1 cup nuts

Mix ingredients in large skillet. Heat and stir until smooth. Pour in greased 9x12 dish. Let cool. Cut with warm knife.

June T. Nicholson

White Sour Cream Fudge

2 cups sugar
1/2 cup sour cream
1/3 cup white corn syrup
1/4 t. salt
2 T. oleo

2 t. vanilla extract
1/4 cup candied cherries, quartered
1 cup chopped English walnuts

over medium heat to 235° (soft ball stage). Remove from heat and let stand 15 minutes and do not stir. Add flavoring and beat until it begins to lose its gloss (around 8 minutes). Stir in cherries and nuts and quickly pour into buttered shallow pan, spreading into a thin layer. Cool. Cut.

Combine first 5 ingredients in heavy saucepan and slowly bring to boil, stirring until sugar dissolves. Boil, without stirring

This is a delicious, unusual flavor, and pretty Christmas candy.

Rose Tooley

Fast Cream Cheese Danish

1/4 lb. butter melt and set aside
1 cup sugar plus 1/2 t. cinnamon set aside
1 egg yolk plus 8oz. cream cheese beat; and add WELL drained small can crushed pineapple.

Remove crusts from 15-18 slices of FRESH white bread
ROLL FLAT.

Spread bread with cream cheese mix and roll jelly roll style; slice into 3 sections. Dip in melted butter and roll in sugar and cinnamon. Place seam side down.

Bake 350° for 10-12 minutes.

Serve warm.

Kalli Ziegler

Never Fail Strawberry Preserves

4 cups berries (after washing and capping)
5 cups sugar
1 T. lemon juice

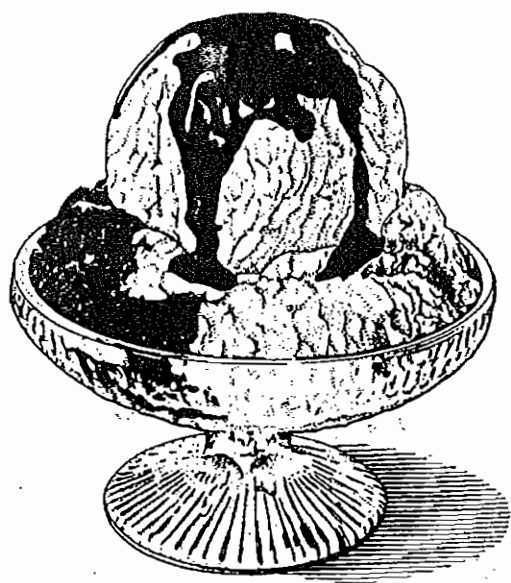
heat. Remove from heat at once. Leave in container 24 hours with out a cover and can cold.

I use a thin paraffin cover for protection.

The berries will be whole and syrup nice and thick.

Audrey Stapp

Dips & Desserts



Planes Cheese Ring

Shred 1 Lb. sharp Cheddar
Grate or finely chop pecans to
make 1 1/2 cups
2 T. grated onions
2 T. milk
1/4 tsp pepper
Dash of cayenne
1/4 cup mayonnaise (not salad
dressing!)

Cream all above ingredients
until smooth. Spread mixture
into 9" round pan or glass pie
plate sprayed with vegetable oil
and press to make a rim. Chill
till sets. Spread strawberry pre-
serves over top (like a pie fill-
ing). Serve with crackers.

Belinda Finch

Nacho Dip

1 (8oz.) cream cheese
1 (8oz.) sour cream
1 (10 1/2) jalapeno bean dip
1 (1 3/4oz.) pkg. chili seasoning
5 drops hot sauce
2 t. chopped fresh parsley (cilantro)
1/4 cup taco sauce
1 1/4 cup shredded cheddar cheese divided
1 1/4 cup shredded monterey jack cheese divided

Combine cream cheese and sour cream, heat till smooth. Stir in bean dip, chili mix, hot sauce, parsley, taco sauce, 3/4 cup cheddar cheese, 3/4 cup monterey jack. Spoon mixture in lightly greased 12x8x2 pan baking dish. Top with remaining cheeses.

Bake at 325° for 15-20 minutes. Serve hot with tortilla chips. Yields about 3 1/2 cups.

Linda Adcock

Hot Chopped Beef Dip

2 T. green peppers chopped
1 medium onion chopped
1 (8oz.) cream cheese soften
4oz. sour cream
1 pkg. chopped beef (cut in small pieces)

350° for 15-20 minutes.

Good with triscuits or ritz crackers, raw vegetables, broccoli, cauliflower, celery, mushrooms.

Mix all together and bake at

Linda Adcock

Spinach Dip

1 pkg. chopped frozen spinach, thaw and press out water
Add 1/2-1 cup chopped onion
3/4 t. salt
3/4 t. pepper
2 cups mayo (can sub 1/2 cup

yogurt and 1/2 mayo)

Mix and set 2-3 hours before serving.

Linda Adcock

Fruit Dip

1 (8oz.) pkg. cream cheese soften
1 (8oz.) jar marshmallow cream
Assorted fresh fruit

Mix the cream cheese and marshmallow cream together. Serve at room temperature.

Cyndi White

Spinach Dip

(for fresh vegetables)

10oz. frozen chopped spinach
thawed
8oz. sour cream
8oz. water chesnuts drained and
chopped
1/2 cup shredded carrot
1 T. mayo

1 T. grated onion
10oz. envelope buttermilk
dressing mix

Stir everything together;
serve cold. Makes 2 1/2 cups.

Pamela Humes

Cheese-Sausage Dip

2 lbs. Velveeta cheese
2 lbs. bulk hot sausage
13oz. can evaporated milk
4oz. chopped pimentos

Place all ingredients in slow
cooker. When cheese melted
and all ingredients mixed, serve
with chips.

Brown and drain sausage.

Cheryl Hoover

Artichoke Dip

2 cans Artichoke hearts-chopped
fine
2 cups mayonnaise
2 cups Parmesan cheese
little garlic salt
1 t. lemon juice

Mix and put in pyrex dish.

Bake 325° for 20 minutes.

Stir and serve with crackers.

Grace Hill

Knorr Creamy Spinach Dip

1 pkg. (10oz.) frozen chopped
thawed spinach
1 1/2 cup sour cream
1 cup mayonnaise
1 pkg. Knorr vegetable soup
mix
1 can (8oz.) water chestnuts
chopped
3 green onions finely chopped

Squeeze spinach until dry. In
medium bowl stir together spin-
ach, sour cream, mayonnaise,
soup mix, water chestnuts, and
green onions.

Cover in refrigerator 2 hours.
Stir before serving.

Virginia Porter

Apple Dip

1 cup brown sugar
1/2 cup butter

2/3 cups sour cream

Cook together until well blended. Remove from heat and add:

Mix well and chill.

Use with Granny Smith large green sliced apples.

1 1/2 t. vanilla

Gloria Hatzakorzian

Mexican Fiesta Dip

Layer:

1) 1 can bean dip
2) 1 can diced green chilies, drains
3) 2 avocados peeled and mashed, 1 T. sour cream, dash chili powder, dash lemon juice (1t.)

4) 1 carton sour cream and minced onions
5) grated cheddar cheese

Dip with Tostitos!

Kay Bond

Taco Dip

1 1/2 T. wine vinegar
3 T. cooking oil
1 cup black olives, chopped
1 cup green chili peppers
2 batches green onions, chopped
2-3 medium size tomatoes, diced
onion salt

garlic salt
seasoned salt
Mrs. Dash

Mix all ingredients together until well blended. Refrigerate until ready to serve. Delicious.

Wilma Mills

Curry Dip

1 cup mayonnaise

Slowly add:

3 T. tomato catsup
2 t. curry powder
1 T. Worcestershire sauce
1 small onion, grated
garlic salt

salt--allow for use with raw vegetables
red pepper to taste

Stir thoroughly and chill. An easy but good raw vegetable dip.

*Mary Anne Waldron
Jewell Owen*

Hot Broccoli Dip

1/2 cup margarine
1 chopped onion
1 can mushroom soup
1 head steamed chopped fresh
broccoli
1 roll of Kraft garlic cheese

Melt margarine and saute onions until clear. Add soup and cheese. Stir until melted. Add cooked, chopped, broccoli. Serve hot with crackers. (Triscuits are great)

Becky Bostick

Derby Dips

Raw Vegetable Dip

1 cup mayonnaise
2 t. Beau Monde
1 cup sour cream
1 t. garlic powder

paprika
2 t. dill weed
parsley flakes

Blend well. Refrigerate

Pat McConnell

Fresh Fruit Dip

1 cup sour cream
1/2 cup brown sugar

Blend well. Refrigerate.

Pat McConnell

Gala Pecan Spread

Combine and mix until well blended:

1 pkg. (8oz.) cream cheese
softened
2 T. milk

Stir in seasonings and mix well
1 jar (2 1/2oz.) sliced dried
beef

1/4 cup finely chopped green
pepper

2 T. dehydrated onion flakes
1/2 t. garlic salt
1/4 t. pepper

Fold in and spoon into 8 inch
pie plate

1/2 cup dairy sour cream

Heat and crisp sprinkle over
cheese mixture

1/2 cup coarsley chopped pecans

2 T. butter or margarine
1/2 t. salt.

Bake 350° for 20 minutes.

Rebecca C. Hatzakorjian

Shrimp Spread

2 cans (tiny) shrimp drained
8oz. cream cheese
1 garlic clove
1 t. grated onion
1 t. mustard
3 drops Hot Sauce
1 t. sugar
1 T. white wine

Put in mixing bowl and mix on medium speed until well blended.

Good on Melba Rounds at parties.

Pamela Humes

Pimiento Cheese Sandwich Spread

Mix in top of double boiler:

1 cup diced cheese
2 T. crisco, oil or butter
1 t. cornstarch
6 T. milk
1/4 t. salt
sprinkle of paprika

Stir over boiling water to a smooth paste.

Stir in desired quantity of chopped pimientos.

Margaret Arvin

Back-To-The-Basics Cheese Sandwich

1 1/2 cups finely chopped apple
1 3/4 cup raisins
1/4 cup salad dressing
8 whole wheat bread slices
4 single slices of American pasturized process cheese food
margarine

each sandwich, cover one bread slice with cheese slice and apple mixture. Top with second slice of bread. Spread sandwich with margarine. Grill until lightly browned on both sides.

Makes 4 sandwiches

Combine apples, raisins, and salad dressing; mix lightly. For

Billie Boyd

Weiner Appetizers

Jumbo weiners-cut in fourths
bacon cut in thirds
1 box brown sugar

picks. Dump into crock pot. Pour entire box of brown sugar over weiners. DO NOT STIR. Cook slowly 3-4 hours or more.

Wrap bacon pieces around weiners securing with tooth-

Pat Sellars

Olive Spread

6oz. cream cheese
1/2 cup mayonnaise
1/2 cup chopped pecans
1 cup salad olives chopped
2 T. olive juice

onnaise. Mix well, add pecans, olives, and juice.

Let stand in refrigerator for 24 hours.

Let cream cheese stand at room temperature until soft. Mash with a fork and add may-

*Ermine Goodman
Sue Higgins*

Delicious Chicken Sandwiches

2 cups chopped chicken (you may use turkey)
1 cup mushroom soup
1 can chicken broth (thickening it)
3 T. pimento minced in smaller pieces
2 T. onion minced
1 can water chestnuts sliced
lemon pepper--according to taste

above mixture on the slice. Wrap in wax paper and freeze. May be frozen for three weeks if necessary for convenient.

When ready to serve remove from freezer. Dip in milk. 2 T. of milk which has 4 eggs beaten in it. Top with crushed potato chips.

Bake 350° for 1 hour.

Cut crust from bread. Spread

Martha Roberts

Super Hero Sandwich

Take one loaf French bread and split lengthwise. Spread each side of bread with pizza sauce. Layer as follows:

slices of banana peppers
slices (thin) of green peppers
slices of ham (cut length wise to fit bread)
slices (thin) of bologna
slices of mozzarella cheese
slices of pepperoni

slices of salami

Put sandwich together, wrap in heavy duty aluminum foil. Heat in a pre-heated 350° oven for 20 minutes. Divide into 4 portions.

A great sandwich!

Peggy Hopson

Becki's Date Balls

1 pkg. chopped dates
1 1/2 sticks oleo
1/2 cup sugar
1/2 t. salt
1/2 t. vanilla
2 - 2 1/2 cups Rice Krispies

from heat and add rice krispies. Let cool in pan until you can handle it and then roll into small balls (to cool it faster pour onto platter). Roll into balls while it is still warm.

Cook on medium heat until dates are cooked down. Remove

Caroline C. Williams

Ham and Cheese Roll Ups

1/4 cup shredded cheddar cheese
1 (3oz.) cream cheese soft
4 slices boiled ham
1/4 cup margarine

Chill several hours.

Slice 1/2 inch serve on Ritz crackers.

Combine all and spread 1/4 of mixture on each piece of ham

Makes 3 1/2 dozen appetizers.

Becky Bostick

Roll up from short sides.

Sausage Balls

1 lb. hot or mild sausage
2 cups shredded cheddar cheese
3 cups bisquick

ungreased cookie sheet about one inch apart.

Bake 350° for 15 minutes.

Cook sausage in skillet until no longer pink and add cheese and bisquick. Combine. Place teaspoon full of ingredients on

Makes 3-4 dozen.

Cindy Powell

Nuts and Bolts

1 box cheerios
1 box wheat chex
1 box corn or rice chex
1 (12oz.) can peanuts
Melt 1 1/2 stick margarine and mix in 8T. Worstershire and 1 T. seasoned salt.

Pour over cereal. Bake 250° 45 minutes stirring every 15 minutes.

Becky Bostick

Pineapple Cheeseball

2 (8oz.) cream cheese
1 small can crushed pineapple
drained
2 cups chopped pecans
1/4 cup finely chopped green
pepper
1 T. onion

pineapple, green pepper, and onion. Add 1 cup pecans and mix into a ball. Then roll on wax paper to cover the ball with the rest of pecans.

Chill and serve with crackers.

Soften cream cheese add

Becky Bostick

Cheese Ball

2 (8oz.) cream cheese
2 cups shredded sharp cheddar
cheese
1 T. pimento
1 T. onion
1 T. green pepper
2 T. Worchester sauce
1 t. lemon juice

dash cayenne powder
dash salt

Mix cheeses together. Add remaining ingredients and mix. Form into ball. Roll in chopped pecans. Chill.

Pamela Smith

Mom's Caramel Corn

2 cups brown sugar
1 t. salt
2 sticks margarine
1 1/2 cup white corn syrup
1 t. vanilla
1/2 t. soda
1 cup spanish peanuts
8 quarts popcorn

enough). Take off stove and add soda. Stir. Have popcorn ready and waiting in largest tupperware cake taker (peanuts too). Shake well holding tight to make sure lid doesn't come off the cake taker. Pour into two cookie sheets. Bake for 1 hour at 225°, stirring every 15 minutes. Spread out very thinly on counter to cool. (pieces stick together)

In small dutch oven, boil brown sugar, salt, margarine, corn syrup and vanilla for 5 minutes. (This will boil very high-make sure pot is large

Pamela Humes

Crackley Corn

4 quarts popcorn
1 cup sugar
1/2 t. salt
1/2 cup margarine
1/2 cup dark corn syrup
1/2 t. vanilla

Freshly pop popcorn. Spread in large shallow baking pan.

In sauce pan stir remaining ingredients. Boil 5 minutes. Pour over popcorn. Bake 250° for 1 hour. Stir every 15 minutes to evenly coat corn. Remove and stir occasionally till cool to prevent sticking into large pieces. Store in air tight container.

Kalli Ziegler

Scrambles

1 lb. salted cashews
1 (12oz.) pkg. bite size shredded wheat squares
1 (10 1/2oz.) pkg. bite size donut shaped oat cereal
1 (6 1/2oz.) pkg. bite size rice squares
1 (6 1/2oz.) can pretzel bits
1 (5 1/4oz.) pkg. SLIM pretzel sticks
2 cups salad oil
2 T. Worcestershire sauce
1 T. garlic salt
1 T. seasoned salt

Mix all ingredients in large roaster. Bake in very slow oven 250° for 2 hours. Turn and stir mixture with wooden spoon every 15 minutes. Be careful not to crush. (USE WOODEN SPOON).

Makes 8 quarts. Leave top on roaster for first hours.

I mix worcestershire with the oil.

Edna C. Roemer

Cookies N' Cream Frozen Desert

1/2 gal. vanilla ice cream
1 pkg. oreo chocolate cookies
1 large cool whip
1/2 cup chopped pecans

over top. Freeze in 9x9 inch container for 3 to 4 hours. Serve with a cherry on top of dash of Cool Whip.

Serves 12.

Let ice cream slightly soften. Mix in crushed cookie crumbs and cool whip. Sprinkle nuts

Sandra Gott

Lemon Squares

2 sticks butter or oleo melted
2 cups flour
1/2 cup powdered sugar

Blend, pat flat in. Bake 15 minutes at 325° oven.

ar, 6 T. lemon juice, 1 T. flour, and 1/2 t. baking powder. Pour on top of baked pastry and bake at 325° for 30 minutes. Sprinkle with powdered sugar. Cool. Cut in squares.

Beat 4 eggs. Add 2 cups sug-

Mary C. Garnett

Ambrosia

2 quarts orange sections
2 T. sugar or as desired between layers
2-3 pkgs. frozen coconut.

Layer in bowl as listed and refrigerate.

Sue Higgins

Boiled Custard

1 1/3 cups sugar
1/2 cup cornstarch
1/2 t. salt
2 quarts milk, scalded
8 egg yolks
4 t. vanilla extract

Blend sugar, cornstarch, and salt in top of double boiler. Add scalded milk slowly to dry ingredients, stirring well. Cook over boiling water, stirring constantly for 15 minutes until it coats spoon. Beat egg yolks and add small amount of hot mix-

ture to yolks slowly, stirring well while pouring. Add this to milk mixture. Cook 2 minutes until desired thickness, stirring constantly. Remove from heat, cool and add vanilla. Strain and refrigerate. Mixture should be thin enough to sip but thick enough to eat with spoon. Whipped cream may be served on top.

Serves 6-8.

Sue Higgins

Pineapple Coconut Dessert

Mix:

1/2 cup lemon juice with 1 can sweetened condensed milk. Stir in 9oz. Cool Whip. Add #2 can drained crushed pineapple and 2 cups coconut.

Pour into crumb crust in 9x13 pan. Chill couple of hours or longer.

Dottie Gray

Nancy Neal's Peach Ice Cream

4 eggs
2 cups sugar
1/4 t. salt
1 quart milk, scalded
1 cup whipping cream
1 t. vanilla
2 cups or blender full of peaches
sweetened with 1/2 cup sugar.

top of double boiler. Add scalded milk. Cook over hot water until mixture coats wooden spoon. Takes about 15 minutes. Chill-add cream, vanilla and peaches. Freeze according to freezer directions.

Dottie Gray

Blend eggs, sugar and salt in

Butterscotch Chews

1 cup flour
2 cups brown sugar
1/2 cup melted butter
2 t. baking powder
2 t. vanilla
1/2 cup nuts
1/2 cup coconut

2 eggs

Mix all together and bake at 350° for 30 minutes. Cool and cut in squares.

Emmy Caudle

Baked Peach Pudding

2 cups sliced peaches
4 T. butter or margarine
1 1/2 cups sugar
1 cup flour
1 t. baking powder
3/4 t. salt
1/2 cup milk
1 T. cornstarch
1 cup boiling water

together flour, baking powder and 1/2 teaspoon salt. Add to creamed mixture alternately with milk, in 4 or 5 additions. Beat until smooth. Spread batter over fruit. Mix remaining 3/4 cup sugar with cornstarch and the remaining 1/4 t. salt. Sift this mixture over the batter. Pour 1 cup boiling water over all. Bake at 325° for 50 minutes.

Arrange peach slices in bottom of greased pan (approximately 10x6x2 inches). Cream butter with 3/4 cups sugar. Sift

Cyndi White

Peach Almond Cobbler

5 cups sliced peaches (freshly
cooked or canned)
1 T. lemon juice
1/4 almond flavoring

1 egg, beaten

Spread evenly over peaches.
Gently pour 6 T. of melted but-
ter over crust mixture.

Mix together. Pour peaches
into a 11x6x8 inch pan.

Bake at 375° for 45 minutes.

For crust, mix the following:

*If using plain flour, include a
pinch of salt and 1/2 t. baking
powder.

1 cup self-rising flour*
1 cup sugar

Martha Petty

Frozen Strawberry Dessert

1 cup flour
1/4 cup dark brown sugar
1/2 cup chopped pecans
1/2 cup margarine (melted)
2 egg whites
1 cup sugar
10oz. frozen strawberries
2 T. lemon juice
1 cup whipped cream

350°.

Combine next 4 ingredients
and beat til it forms stiff peaks.
Fold in whipped cream.

Mix first 4 ingredients and
spread evenly in a shallow bak-
ing pan. Bake 20 minutes at

Spread 2/3 of crumbs in
12x9x2 baking dish. Spoon
strawberry mixture over crumbs.
Top with remaining crumbs.
Freeze 6 hours or overnight.

Becky Bostick

Quick and Easy Dessert

Crumble baked fudge cake in
casserole. (I use a half of fudge
cake).

spread over mousse.

Use packaged chocolate
mousse. Mix according to direc-
tions.

Make the next layer of cool
whip.

Spread mousse over crumbled
fudge cake.

Sprinkle crushed pecans on
top and dip out on serving
plates. (rich but good)

I use the package fudge cake
mix.

Crush about 5 Heath Bars and

Jewel Owen

Pumpkin Squares

Crust:

1 pkg. yellow butter cake mix
1/2 cup melted butter
1 egg

Set aside 1 cup of cake mix.
Mix butter with remaining mix
and egg. Spread evenly on
greased 9x13 pan.

Filling:

1 (16oz.) can pumpkin
1 1/4 t. cinnamon
1/2 cup brown sugar
2 eggs
3/4 t. nutmeg
1/2 t. ginger

2/3 cup milk

Mix well and pour over crust.

Topping:

1 cup reserved cake mix
1/4 cup sugar
1 t. cinnamon
2 T. soft butter

Mix until crumbly. Sprinkle
over top. Bake at 350° for 45
minutes.

May be served warm or cold.
Whipped topping may be served
on top. Serves 12.

Lemma Warren

Apple Dumplings

1 stick oleo
1 1/4 cup sugar
1 1/2 t. vanilla
2 1/4 cup water

Put into 9x13 inch pan and
heat in oven, stirring occasional-
ly.

Filling:

3 1/2 cups chopped peeled ap-
ples
1/2 cup brown sugar

1 1/2 t. cinnamon

Use Pillsburg All-Ready
crusts. Divide double package
into 8-10 parts. Place about 1/8
of filling in pastry. Bring all
edges up and around filling and
seal. Place edge down in water
mixture.

Cook for 35 minutes. Serve
warm.

Marilyn Rowlett

Mrs. Sisk's Cherry Pudding

2 cups sugar
1/2 cup shortening
2 eggs
2 cups flour
2 cups drained cherries
1 cup cherry juice
1 cup nuts
2 t. soda

Mix and pour into 9x13 greased pan. Bake 45 minutes to 1 hour at 350°.

Sauce

2 cups brown sugar
1/2 cup boiling water
1 T. cornstarch

Pour over cooked pudding. Refrigerate 24 hours before serving. Nice served with whipped cream.

Vera Fuqua

Date Pudding

1 cup dates chopped fine (6 1/2 oz. pkg.)
Pour 1 cup boiling water over dates
1 cup sugar
1/2 cup butter or margarine
1 egg
1 cup pecans
1 1/2 cups flour
1 t. soda
1 t. vanilla

Measure and sift soda, flour and sugar together. When dates

are almost cool, add shortening, as well as dry ingredients. Add beaten egg, then nuts and vanilla.

Pour in a lightly greased rectangular pan (9x13). Bake at 375° for 45 minutes.

Delicious served with whipped cream. Will keep well for several days.

Vera Fuqua

Black Forest Trifle

1 pkg. (4 serving size) jello instant chocolate pudding
1 can cherry pie filling
1 pint whipped cream
1 chocolate layer cake
maraschino cherries
grated chocolate for garnish

Prepare instant pudding as directed. Layer cake, pudding, cherry pie filling and cream until all gone, ending with layer of cream on top. Garnish with cherries and chocolate. Keep refrigerated.

Rosemary Lewis

Noodle Pudding

Can be dessert or side dish!

8oz. pkg. medium wide noodles
2 (3oz.) pkg. cream cheese softened
6 T. margarine softened
3 eggs
1 cup milk
1 cup apricot nector or 1/2 cup
orange juice concentrate dilutes
with 1/2 cup water
1/2 cup sugar

Cook and drain noodles. In clean pan add cream cheese and margarine. Toss with hot noodles till both are melted. Beat eggs, sugar, milk, and fruit juice. Pour over noodle/cheese

combo and stir well. Pour entire mixture into buttered 2 quart baking dish and sprinkle with topping. (Can be frozen at this point.)

Bake 350° for 45-50 minutes.
Serve hot.

Topping:

6 T. butter melted

Stir in:

1 cup finely crushed corn flakes
1/2 cup sugar
1/2 t. cinnamon

Kalli Ziegler

Delicious Scottish Shortbread

1 lb. butter no margarine
1 1/2 cup powdered sugar
1 1/2 cup corn starch
2 2/3 cups plain flour

Cream butter, sugar, and corn starch. Add flour slowly. Turn over dough and knead it 100 times. Pat out in 1 inch thickness. Prick deeply with fork. Put in cold oven. Set at 300° for 45

minutes--watch it now and then so it won't get too brown.

You want your dough to be lightly brown. It's best to not put your dough too close to edge of pan. You want it lightly brown. Bake about 15 to 20 minutes.

Martha Roberts

Strawberry Marlo

1 cup strawberries mashed to pulp
2 T. sugar
1 T. orange juice
Set 30 minutes
16 marshmallows
1/4 cup water

Melt in double boiler. Add to strawberries mix. Cool
1 cup cream whip but not stiff.
Add to other and freeze.
Do not stir.

Emmy Caudle

Poached Pears with Chocolate Sauce

4 firm ripe pears
1 cup water
1 cup white grape juice
3/4 cup sugar
6 slices lemon
4 whole cloves
1 cinnamon stick
1 inch piece vanilla bean or 1/2
t. vanilla extract to taste
1 T. calvados (cream may sub-
stitute)
1 (3oz.) pkg. cream cheese, sof-
tened

Peel pears, cut in half length-
wise. Use a melon baller to re-
move cores. (To prevent pea-
rs from darkening, drop
into a bowl of water containing
a little lemon juice.)

In a non-aluminum saucepan,
bring water, grape juice, sugar,
lemon, cloves, cinnamon stick
and vanilla to a boil. Stir con-
stantly until sugar dissolves,
add drained pear halves. Reduce
heat, simmer 30 minutes or until

pears are tender, but not soft.
Cool in syrup. Drain, chill
pears, discard syrup. Whip cal-
vados into cream cheese, fill
cavity of each pear. Arrange on
serving plate cheese side down.
To serve, drizzle chocolate
sauce over each half.

Chocolate Sauce

1 bar Bakers sweet chocolate
1 1/3 cup evaporated milk
1 cup sugar

Melt chocolate, add sugar
gradually then milk. Cook slow-
ly until thickened stirring con-
stantly.

To reduce preparation time or
for those unexpected dinner
guests, serve the chocolate sauce
over warmed canned unsweet-
ened pear halves.

Betty W. Adams

Pineapple Dessert

1 can Eagle Brand Milk
1/4 cup lemon juice
Marshmallows (use as many as
you want)
1 cup crushed pineapple not dri-
ained
1/2 cup whipped cream
10 maraschino cherries

til thick. Add ingredients. Line
a square pyrex with one pkg.
lady fingers. Pour ingredients
over the lady fingers. Put in re-
frigerator until well set.

Pretty topped with mint leave
and a cherry. Serves 9.

Peggy Hyams

Mix milk and juice. Stir un-

Four Stack Dessert

1 1/4 cups flour
1 1/4 cups chopped nuts
3/4 cup margarine
8oz. cream cheese
1 cup powdered sugar
2 (3oz.) pkg. chocolate pudding
3 cups cold milk
4 cups Cool Whip

1st Layer:

1 1/4 cups flour
3/4 cup chopped nuts
3/4 cup margarine

Blend with electric mixer and press into bottom of a 9x13 inch pan. Bake at 350° for 12-15 minutes, let cool.

2nd Layer

8oz. cream cheese

1 cup powdered sugar

Whip together, and add 1 1/2 cups of Cool Whip. Spread over first layer.

3rd Layer:

2 (3oz.) pkg. instant chocolate (or any flavor) pudding
3 cups of cold milk

Mix with electric mixer and pour over second layer.

4th Layer:

Spread Cool Whip over third layer and sprinkle with chopped nuts and chocolate slivers.

Judy Estes

Banana Pudding

1 1/2 cup sugar
3 egg yolks
3 T. flour or cornstarch
1 t. vanilla
dash salt
1 can evaporated milk
5 bananas
1 box vanilla wafers

In a double boiler, mix sugar, egg yolks, flour, add vanilla, salt, evaporated milk and fill

boiler the rest of the way with milk. Stir over heat until thickened. Cool.

In bowl slice bananas and layer with wafers, pouring pudding over each layer.

Meringue on top is optional.
Can top with Cool Whip.

Bill Adcock

Banana Pudding

3 cups milk
1 large pkg. instant vanilla pudding
1 can Eagle Brand milk
1 large carton Cool Whip, divided
1 box Vanilla Wafers
4 large bananas

until thick. Add 1/2 carton Cool Whip and Eagle Brand milk. Mix well. Layer vanilla wafers, bananas, and pudding mixture.

Top with Cool Whip.

Sue Garrott

Mix milk and instant pudding

Banana Pudding

2 boxes INSTANT vanilla pudding--mix with 3 cups COLD milk. Add 1 can Eagle Brand milk--fold in one big carton of Cool Whip. Layer vanilla wafers, pudding mix and bananas. (I usually use 3 large bananas)

go on top. I also put about 1/4 of pudding mix in the bottom of pan at first. This needs to be refrigerated at least 4 hours before using. This makes a large banana pudding. I put it in a 9x9x4 glass pan.

Save 1/3 cup of Cool Whip to

Charles Clark

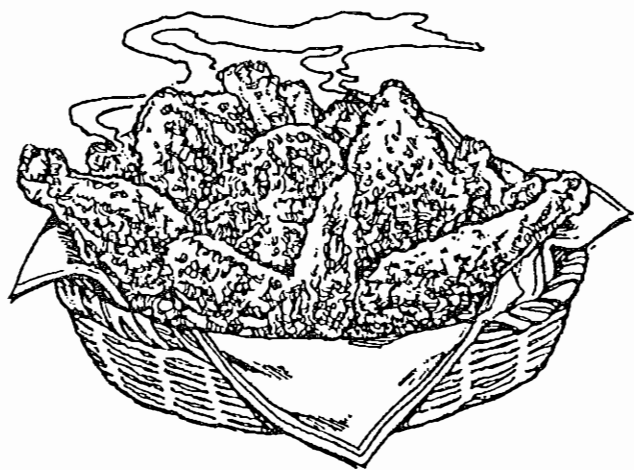
Almond Macaroon Bisque

2 cups heavy cream
4 eggs
1 T. lemon juice
1 dozen macaroons crushed fine
1 cup milk
3/4 cup sugar
1/2 cup dates chopped fine
1/2 t. almond extract
1/4 t. salt
nuts
cherries

Scald milk and stir slowly over well beaten eggs to which has been added sugar. Dry macaroons in oven and crush fine. Stir macaroon into mixture, add dates, lemon juice, and extract. Fold in stiffly whipped cream. Add nuts and cherries and freeze.

Emmy Caudle

Main Dishes



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Crab Delight

1 can shredded crabmeat
1 T. minced onions
1 pkg. cheddar cheese grated
2 T. mayonnaise

roll. Spread mixture on each side of opened roll. Broil until cheese is melted.

Nice for a luncheon.

Mix well. Spread on any good roll. May use hamburger

Martha Roberts

Loula Ellis's Tuna Casserole

1 can solid pack tuna
1 small package thin noodles
2 hard boiled eggs
1 can Campbell's Mushroom Soup
1 large onion, chopped
paprika
parmesan cheese

can of undiluted mushroom soup. Sprinkle with parmesan cheese and paprika.

Bake in 350° oven 40-45 minutes. Cover first 15 minutes of baking.

Place a layer of noodles in bottom of 1 1/2 quart casserole. Then add a layer of flaked tuna, chopped onion, and eggs. Continue layers and over this pour a

Sometimes it may be necessary to add 1 or 2 T. of water to casserole if it appears dry while baking.

Vera Fuqua

Tuna Casserole

1 frozen pie crust
1 can (9oz.) tuna, drained
1 1/2 cups (6oz.) cheddar cheese, shredded
1 cup frozen peas and carrot, thawed
1/2 cup celery, sliced
1/4 cup bread, crumbs
1/4 cup onion, chopped
dash pepper
1/2 cup mayonnaise or salad dressing

Preheat oven to 350°. Invert frozen pie crust onto waxed paper. Let thaw until flat. Combine tuna, cheese, vegetables, and seasoning. Stir in salad dressing. Spoon into baking dish and cover with flat pie crust. Bake until crust is lightly browned, about 35-40 minutes.

Serves 4-6. Use water-packed tuna for a low-calorie dish.

Denise Kellow

Creamed Tuna Fish

Make a cream sauce by melting 2 T. butter salt, 2 heaping T. flour and add 1 1/2 cups of sweet milk. Cook in double boiler until thickened. Add one can of tuna flaked, with a fork.

butter from fire while adding flour and milk it will not lump.

Serve lemon with tuna as it adds to the flavor.

Serve on toast.

If you will remove melted

Bess Caudle

Brides Delight Tuna Salad

1 can tuna, drained
white seedless grapes
raisins
chopped pecans
celery minced
1 sweet apple

1 T. sugar
mayonnaise for your taste

Some round cheddar ritz
crackers go well with it.

Sara Belle Bassett

Tuna Stuffed Baked Potatoes

Filling:

4 large potatoes baked
1 cup mayonnaise
1/2 cup grated cheddar
1/4 cup chopped new green
onions
1/4 cup chopped pimiento
1/4 cup chopped green pepper
2-7oz. cans tuna

Topping:

1/4 cup mayonnaise
2 T. grated cheddar
1 egg white stiffly beaten

Cut small section from top of
potatoes and scoop out shells.
Toss the potatoes with remain-

ing ingredients. Spoon back into
shells.

Heat for 10 minutes at 400°.

For topping: Fold mayon-
naise and cheese into stiffly
beaten egg whites.

Spoon over potatoes and
sprinkle with paprika. Heat for
10 more minutes until lightly
browned.

With a salad, this makes a
complete meal.

Grace Hill

Salmon Squares with Pea Sauce

Combine and spoon into a 12x7x2 inch casserole. Bake 350° for 40 minutes.

2 cups cooked rice
2 eggs, beaten
2 cups (16oz.) cottage cheese

1 can salmon drained
1 small onion, chopped fine
1/4 cup green pepper chopped fine
2 t. soy sauce
1 cup crackers crumbs.

Serve with following sauce.

Mushroom Pea Sauce

3 T. butter
1 cup (4oz.) sliced mushrooms, drained and sliced
2 T. flour
1 t. salt
1 1/2 cups milk
1 1/2 cups green peas
2 T. chopped pimiento

Cook mushrooms in butter for 5 minutes. Stir in flour and add milk.

Cook until thick. Stir in peas and cook until hot.

Grace Hill

Salmon Loaf with Cucumber Sauce

Drain a 1 pound can of Salmon and flake in a large mixing bowl. Beat one extra large egg and add to bowl with 1 can undiluted cream of celery soup. Mix in well 1/2 cup each of chopped onion and Miracle Whip, 1 heaping tablespoon lemon juice, 1 1/4 cup package seasoned stuffing and 1/2 teaspoon salt.

Lightly grease a loaf pan, pour in mixture and bake at 300° for 50-60 minutes.

While this is in progress mix a sauce of 1/2 cup sour cream and 1/4 cup each of mayonnaise, finely chopped cucumber and minced onion.

Place sauce in refrigerator to chill as flavors blend.

This will make five servings easily and maybe even six.

Bessie Deweese

Salmon Dill Pate

1 envelope unflavoured gelatin
1 (8oz.) pkg. cream cheese soft
1/2 cup chopped dill pickle
1/4 cup chopped green onions
6oz. tomato juice
1/4 cup cold water
1 cup mayonnaise
1/2 cup chopped celery or green pepper
1 (7oz.) can salmon drained and flaked

in saucepan for 10 minutes. Add tomato juice and cream cheese. Cook on low heat, whisking until smooth. Remove from heat and add remaining ingredients. Beat well. Turn into an oiled 6 cup mold. Chill for 4 hours or overnight until firm.

Unmold and serve with assorted crackers. Serves 10.

Soften gelatin in cold water

Rosemary Lewis

Salmonettes

1 (14oz.) can of salmon flaked
1 egg
1/2 cup flour
pepper to taste
1 heaping t. baking powder
stirred into 1/2 cup liquid (water, broth or oil fish is packed in)
beating until foamy.

Mix salmon, egg, and flour then add baking powder mixture. Drop by teaspoon into hot oil. These cook quickly.

Note: Flaked chicken the equivalent of 14oz. can of salmon may be substituted.

Ermine Goodman

Seafood Party Casserole

2 (4 1/2oz.) cans shrimp
1 can crab meat
1 can green giant asparagus
2 cups medium white sauce
1 cup shredded cheese
1 T. mayonnaise
bread crumbs, buttered

Sprinkle paprika over and bake at 350° until brown and bubbly.

Serve with Tomato Aspic and hot buttered beaten biscuit.

Mary C. Garnett

Layer in oiled casserole.
Sprinkle with bread crumbs.

Vegetables

(for grill)

1 pkg. (10oz.) frozen green
beans partially thawed
1 small onion thinly sliced
1/2 green pepper cut in strips
1 or 2 yellow squash sliced
1 medium potato cut in cubes
1/2 stick butter or margarine
1 medium tomato cut in wedges
3/4 t. prepared mustard
1/4 t. prepared horseradish
1 T. brown sugar

1 t. salt
dash of black pepper

Combine ingredients, mix well. Place in 9x9 inch foil pan or tin pan. Cover tight with foil. Cook 45-55 minutes on grill. This can be placed in glass dish and cooked in oven for about 50 minutes at 375° --covered.

Vera Fuqua

Marinated Vegetables

1 pkg. Italian dressing mix
1 pkg. Ranch dressing mix

Mix both together dry. Then mix vinegar, water and oil as on the back of the Italian dressing package. Blend with dry ingredients. Cut up your favorite vegetables such as carrots, celery, cauliflower, broccoli, etc. enough to almost fill a gallon

jar. Pour above mixture over vegetables in gallon jar. Put the lid on tightly and turn the jar upside down several times to coat the vegetables. Continue rotating the jar from the top to the bottom several times throughout the day. Store in the refrigerator.

Linda Adcock

Vegetable Casserole

1 pkg. frozen English peas
1 pkg. frozen lima beans
1 pkg. frozen green beans
small bell pepper slivered

Cook vegetables-drain and put in long baking dish spread peppers over vegetables.

Mix 1 cup whipped cream and 1 1/2 cup mayonnaise. Spread over top, sprinkle 1 small can parmesan cheese on top of casserole.

Bake 25 minutes at 325° or until slightly brown.

Blanche Griffin

Mixed Vegetable Casserole

1 large bag frozen mixed vegetables-cooked and drained
1 cup mayonnaise
1 cup chopped celery
1/2 cup chopped onion
1 cup grated sharp cheese

Mix all together and top with
1 cup Ritz crackers crumbs and
2 T. melted butter.

Bake 350° for 30 minutes.

Bess Caudle

Veg-All Casserole

small jar cheese whiz
1 cup mayonnaise
2 or 3 cans veg-all drained
1/2 pkg. almonds

butter ritz crackers.

Bake in 350° oven for 30-45 minutes.

Mix all together. Top with

Arista Mason

Veg-All Casserole

2 (16oz.) can Veg-all drained
3/4 cup grated sharpe cheese
3/4 cup mayonnaise
1/2 cup chopped onions
1 (8oz.) can water chestnuts
sliced and drained
1 tube ritz crackers crushed
1 can cream of chicken soup

Mix all items well in baking dish and top with crushed ritz crackers and dot with 1/2 stick of margarine.

Bake 350° for 30 minutes.

Jo Pelham

Vegetable Casserole

3 cans veg-all
1 can sliced water chestnuts
1 1/2 sticks margarine
16oz. cheese whiz
1 stack ritz crackers

with cheese whiz, pour onto vegetables; stir crushed crackers and sprinkle over vegetables. Melt 1/2 stick butter and pour over crackers.

Drain veg-all and water chestnuts and put into large casserole. Melt 1 stick butter

Bake at 350° for 30 minutes.

Pamela Humes

Vegetable Casserole

3 cans Veg All drained
1 can water chestnuts sliced
1/2 stick butter
1 large jar cheese whiz
1 lb. browned ground beef

Melt cheese and butter in double boiler or microwave. Add all other ingredients. Pour into 9x12 casserole.

Crumble 1 package Ritz crackers over top. Melt 1/2 stick butter and pour over.

Bake 350° for 30 minutes.

Freezes well!

Becky Bostick

Veg-All Casserole

2 cans Veg all drained
1 small jar Cheese Whiz
1 stick margarine
onion to taste
1 small can mushroom peices and stems
1 can water chestnuts sliced

Melt oleo and Cheese Whiz together and mix with all other ingredients.

Topping:

1 stack Ritz crackers
1 stick oleo

Crumble Ritz crackers and mix with stick of melted oleo and sprinkle on top of Veg-all

mixture.

Bake 30 minutes at 350°.

Can be halved.

Another Version

1/2 srick margarine
1 small jar Cheëse Whiz melted together
1 large (29oz.) Veg-All drained

Mix together with cheese and oleo. Cover, top with Ritz crackers crumbs. Pour 1/2 stick melted butter over and bake at 350° or until brown.

Denise Kellow

Potato Skins

Baked crispy potato skins are twice-baked, and never fried. Let me explain by giving you the recipe for this delicious dish.

Scrub 8 large baking potatoes, pierce each with a fork or aluminum baking nails, and bake in a 400° oven until tender, 45 minutes to an hour. Cut in quarters lengthwise, and scoop out flesh, leaving about 1/8 inch of flesh on the shells. Cut each piece

cross-wise. Increase oven heat to 475°. Melt 1/2 cup butter with 1 teaspoon soy sauce, and brush lavishly on both sides of skins. Place on cookie sheets, and bake until crisp from 8-12 minutes. Sprinkle with coarse (kosher) salt to serve.

If making ahead, these can easily be rewarmed in a 400° oven.

Sandra Gott

Oven-Fried Potatoes

8 large unpeeled baking potatoes
2 T. grated Parmesan cheese
1 t. salt
1/2 t. garlic powder
1/2 t. paprika
1/4 t. pepper
1/2 cup oil

Cut each potato into eight wedges, arrange, peel-side

down in shallow baking pan. Mix remaining ingredients and brush over potatoes. Bake in preheated 375° oven for 45 minutes or until potatoes are golden brown and tender. Baste occasionally.

Makes 8 servings.

Dottie Gray

Hash Brown Casserole

2 lb. frozen hash browns, thawed
1/2 cup melted margarine
1 t. salt
1/2 t. pepper
1 or 2 onions diced
1 can cream of chicken soup
1 1/2 cup sour cream
1 cup grated cheddar cheese

Mix all ingredients together. Pour into a greased 2 quart casserole dish. Top with additional cheese.

Bake at 350° for 45 minutes or until potatoes are done.

Sue Garrott

Sausage Potato Casserole

3 or 4 medium potatoes sliced thin

1 medium green pepper

1 medium onion

Dice onion, green pepper and mix together.

salt and pepper to taste

1 lb. sausage (hot is better)

1 can cream of tomato soup undiluted

Fry out sausage only til red is out. Place in layers in a buttered casserole. Cover bottom with sliced potatoes. Next add a layer of onions and peppers then a layer of sausage; then a layer of tomato soup. Keep this up until the dish is full.

Bake at 400° for 1 hour.

Ruth Moats

Crunch Top Potatoes

1/3 cup margarine

3/4 cup crushed corn flakes

1 1/2 cup cheddar cheese, shredded

3 or 4 potatoes, cut in 1/2 inch slices

2 t. salt

1 1/2 t. paprika

square pan.

Dip potato slices in margarine; turn and coat. Sprinkle with remaining ingredients.

Bake for 30 minutes at 375°.

Can be made and refrigerated until time to bake.

Valerie Phillips

Hashbrown Potato Casserole

2 lbs. frozen hash brown potatoes

1 cup diced onion (little too much)

1 can cream chicken soup

1 cup sour cream

1 stick butter melted

8oz. grated cheddar cheese

salt and pepper to taste

Mix all together, put in 9x13 baking dish.

Put 1 cup crushed potato chips on top and bake in oven 375° for 1 hour.

Margie White

Hashbrown Casserole

1 bag frozen hashbrowns thawed
1 (8oz.) sour cream
1/4 cup chopped onion
1 can cream of chicken/or mushroom soup
1 cup grated cheddar cheese

Mix together and place in buttered casserole dish. Top with crumbled corn flakes and cook at 375° for 1 hour.

Kay Bond

Potato Casserole

2 lb. sack frozen hash brown potatoes
2 cans cream of mushroom soup
2 (8oz.) cartons sour cream
3 T. finely chopped onion
1 1/2 cups grated cheese (your choice)
1 stick oleo
2 or 3 cups corn flakes, crushed

Mix potatoes, soup, sour cream, onions and cheese.

Put corn flakes and butter in

large baking dish. Put in oven to melt butter. Mix and empty in a bowl.

Put potato mixture in baking dish. Put buttered flakes on top. Bake at 325° for 1 hour.

This makes a very large casserole, or 2 medium ones. I sometimes freeze one before baking.

Peggy Hyams

Hashbrown Potato Casserole

1 lb. hash brown potatoes thawed
1 1/4 cup shredded cheddar cheese
1 cup sour cream
1/2 stick margarine
1 can cream of chicken soup
1 onion chopped

1 t. salt
1/2 t. pepper

Mix all ingredients together. Top with cheddar cheese.

Bake 350° for 1 hour.

Virginia Porter

Hashbrowns Casserole

32oz. pkg. frozen hash browns
thawed
1 can undiluted celery soup
1 (8oz.) carton sour cream
1 (8oz.) pkg. sharp cheddar
cheese

Mix above ingredients and
pour into greased casserole dish.

Bake for 1 hour at 375°.

Charles Jackson

Hashbrown Potato Casserole

2 lb. bag frozen hash brown po-
tatoes
1 stick melted butter
1 can cream chicken soup
1 (8oz.) carton sour cream
1 pkg. grated cheddar cheese
1/4 cup chopped onion
salt and pepper

Mix all ingredients together
and pour into greased pan 8 1/
2x12 1/2 casserole pan. Top
with grated cheese.

Bake 350° for 45 minutes.

Denise Kellow

Pineapple Casserole

1 large can chunk pineapple
1/2 cup sugar
3 T. flour
1 cup grated cheddar cheese
1/2 stick melted margarine
Ritz crackers crumbs

apple juice and pour over pine-
apple. Cover with ritz cracker
crumbs. Pour melted margarine
over crumbs.

Bake in 325° oven for 25
minutes.

Drain pineapple (save juice)
and put in greased 10 inch pie
pan or 9 inch casserole. Add
sugar, flour, and cheese to pine-

May be served hot or cold.
Great with ham or pork roast.

Vickie Wingo

Baked Pineapple with Cheese

20oz. can pineapple chunks
1/2 cup sugar
1 cup sharp cheddar cheese,
grated
3 T. flour
1/2 cup margarine, melted
1/2 cup Ritz crackers, crushed

Drain pineapple, reserving 3
T. juice. Combine sugar and
flour. Stir in the 3 T. pineapple

juice. Mix all ingredients well.
Spoon into greased 1 quart
casserole dish.

Combine margarine and
crackers. Sprinkle over above
mixture.

Bake in 350° for 20-30 min-
utes or until brown.

Charles Jackson

Pineapple Casserole

2 (15 3/4oz.) cans pineapple
drained
1 cup sugar
1/2 cup flour
1 stick butter
1 pkg. Ritz crackers crushed
(about 36 crackers)

Blend sugar and flour togeth-
er till well blended. Add drained

pineapple. Stir well and place in
greased casserole.

Melt butter and add crushed
crackers. Stir till well coated and
add on top of casserole.

Bake for 45 minutes at 350°.

Linda Adcock

Sweet Potatoes Supreme

1 large can of sweet potatoes
3/4 sticks of margarine
2 eggs
1 cup sugar
1 cup Pet Milk
dash of cinnamon

Topping:

1 cup frosted flakes
1/2 cup pecans chopped
1/2 stick margarine
1/2 cup brown sugar

Martha Roberts

Pineapple-Coconut Sweet Potatoes

3 medium sweet potatoes (about
1 1/2 lbs.)
1/4 cup pineapple juice
2 T. butter melted
1/2 cup crushed pineapple,
drained
1/2 cup shredded coconut
1/4 cup packed brown sugar
1/4 t. salt
1 T. sugar
1/2 cup pecans, chopped

In enough water to cover all,
cook potatoes until tender. Cool
slightly. Peel; cut into chunks
and whip. Gradually add pine-

apple juice and butter. Stir in
pineapple, coconut, brown sug-
ar, and salt until blended. Place
in well greased 1 1/2 quart bak-
ing dish. Cover and bake in
375° oven for 30 minutes or un-
til lightly browned and bubbly.
Uncover and sprinkle with sug-
ar and pecans. Broil until sugar
browns.

This recipe is from Boone
Tavern Inn in Berea, Kentucky.

Tyler J. Moorefield

Tropical Glazed Sweet Potatoes

4 large sweet potatoes cook and
cool
1 can crushed pineapple drain
and save juice 1/3 cup
3/4 cup brown sugar
1 1/2 T. corn starch
1/4 t. salt
1/8 t. cinnamon
1 can apricots drained and pu-
reed
2 T. margarine softened
1/2 cup pecans

Slice potatoes into 1/2 inch
slices. Place in baking dish that
has been greased. Over lap po-

tatoes, set aside. COMBINE:
pineapple juice, sugar, corn
starch, salt, cinnamon, and apri-
cots.

Cook over medium heat till
thick and creamy, stirring con-
stantly. Pour over potatoes. Add
together pineapple, butter and
nuts and spread over other mix-
ture.

Bake at 375° for 20-25 min-
utes.

Ruby Traughber

Sweet Potato Casserole

Peel and slice 3-4 large sweet potatoes. Boil in large saucepan until soft. Drain. Mash well.

Add:

3/4 cup sugar

1/2 stick margarine

2 beaten eggs

1 t. vanilla

cinnamon and nutmeg to taste

Mix and beat well. Pour into a 2 1/2-3 quart casserole.

Top with topping:

Topping:

1 cup brown sugar

2/3 stick oleo, melted

1/2 cup flour

1 cup chopped pecans

Mix topping and crumble on top. Bake at 350° for 30-40 minutes or until set inside.

Martha Rodas

Sweet Potato Casserole

3 cup mashed sweet potatoes

1 cup sugar

1/2 t. salt

2 eggs

1/3 stick margarine

1/2 cup milk

1 t. vanilla

Mix ingredients and pour into well-buttered baking dish. Mix and sprinkle over potatoes.

1 cup brown sugar

1/3 cup flour

1 cup chopped pecans

1 stick butter, melted

Bake at 350° for 35 minutes. (Can top with marshmallows and brown if you really want do O. D.)

Mary Eve Deason

Sweet Potato Casserole

3 cups mashed sweet potatoes (boil, peel and mash)

1 cup sugar

1/2 cup butter

1/2 cup milk

1 egg

1 t. vanilla

Mix above and pour into 12x9 inch casserole dish. Cover

with topping and bake 350° for 30-45 minutes.

Topping:

1 cup brown sugar

1/2 cup flour

1/3 cup butter

1 cup nuts

Roxanna Maddux

Cheesy Onions

2--1lb. cans onions drained
1 (10oz.) can condensed cream
of celery soup (I use only 3/4
can)
1 cup shredded cheddar cheese
1/2 cup slivered almonds

Stack in the order listed.

Bake at 375° for 25 minutes.

Ruth Moats

Egg Plant Casserole

1 large eggplant, peeled, cooked
and drained and seasoned
1/2 can mushroom soup
1/2 cup mayonnaise
1 egg beaten
1 onion chopped fine
3/4 cup cracker crumbs
1/3 stick butter or margarine
1/2 cup grated cheese

with soup (undiluted) egg, onion
and mayonnaise. Pour in but-
tered casserole, cover with
crumbs, dot with butter and
cheese.

Bake at 350° for 20 minutes.

Serves 4-6.

Cook and mash eggplant. Mix

Elizabeth Workman

Green Bean Casserole

1 pkg. frozen green beans
1 pkg. frozen onion rings
1 can cream mushroom soup
1/4 lb. grated American Cheese

rings. Over this pour the cream
of mushroom soup. Sprinkle
grated cheese on top. Bake in
moderate oven until the cheese
bubbles.

Cook green beans according
to directions. Remove green
beans from liquid and add
cream of mushroom soup. Heat

This casserole may be pre-
pared ahead of time and put in
the refrigerator until time to
bake.

In pyrex bowl place a layer of
green beans, a layer of onion
rings, alternating until you have
used all the beans and onion

Serves 6.

Ruth Proctor

Green Bean and Corn Casserole

1 can shoe peg corn
1 can French style green beans
1 (8oz.) sour cream
1 cup grated cheese
1/2 cup chopped onion
1 can cream celery soup

1 pkg. crumbled Ritz crackers
3/4 stick melted butter
almond slivers

Mix and top casserole.

Bake at 350° for 30-40 minutes.

Mix all ingredients and put in 9x12 casserole.

Peggy Hyams

Topping:

Green Bean Casserole

2 cans French cut green beans
1 can cream of mushroom soup
1/2 can milk or cream
1 T. margarine
1/2 t. Worcestershire sauce
1/2 cup grated sharp cheese
2 T. chopped pimento (optional)
salt and pepper
1/2 cup buttered bread crumbs

1 can French fried onions
1/2 cup slivered almonds

Mix all together. Top with either of the toppings.

Bake at 350° about 30 minutes.

or:

Sue Higgins

Italian Veg-Noodle Casserole

In large rectangular baking dish, layer as follows:

1 large pkg. cooked small noodles
1 (8oz.) pkg. grated sharp cheddar cheese
1 (16oz.) can drained French-style green beans
1 (16oz.) can cream-style corn
1 to 1 1/2 lbs. browned ground chuck (Add 1 pkg. powdered

Creamy Italian Dressing and 1 large or 2 small cans tomato sauce to meat.)

1 (8oz.) pkg. grated Mozzarella cheese
1 small can Parmesan cheese

Bake in medium oven 30 minutes.

Serves up to 20 people.

Carolyn Self

Mashed Potatoes

The first step is mental preparation. Do not take potatoes for granted. You must have the faith that your mashed potatoes will be the best mashed potatoes your family and friends have ever experienced. Second, decide how many you will feed. Then grab that number of double handfuls of Idaho potatoes. Add 1/3 more.

Take large pot 1/2 full of fresh water. Peel potatoes with care, preferably looking out the kitchen window pondering your purpose. Don't ponder yourself into a cut finger - just think a little. Dice and put peeled potatoes into pot, put potato peels somewhere else.

Pour off first water and cover diced potatoes with fresh water. Add salt - measure in the squinched-up palm of your left hand. Bring to boil and then turn down to simmer. Do not allow

children, dogs, or newscasts to draw you away from potatoes at this point. Stir occasionally - do not let burn. Take potatoes off heat when tender - before they become soup. Drain water. Dump in 2 sticks of butter and keep adding butter until your wife yells about calories. Add 1/2 stick more.

Pour in a little milk and mash with a hand-held potato masher - do not use electric mixer or blender. Salt and pepper to taste, allowing your oldest child final taste approval. Leave a few lumps for character. When this has been done, take a large wooden spoon and fluff up potatoes one last time.

If you did everything right, people will say, "Hmm, good potatoes." And no matter how many you cooked there will be none left.

Rick Deason

Asparagus Casserole

2 cans asparagus
3/4 can cream of mushroom soup
1/2 cup milk
saltine cracker crumbs
1/2 cup cheddar cheese
1 boiled egg

pour over asparagus, slice egg; place on top and sprinkle with cheese.

Bake at 350° until bubbly. Top with crackers crumbs, dot with butter. Return to oven and brown crackers.

Drain asparagus and place in baking dish. Mix soup and milk,

Pamela Humes

Asparagus Casserole

Cook:

1 1/2 cup asparagus until tender (15 minutes)
melt 4 T. butter in sauce pan
add 3 T. flour--stir in--
add 1 1/2 cups milk

Stir over medium heat till just begins to thicken.

Add 1 jar Kraft Old English cheese and stir till melts.

Spray pam in medium size casserole dish. Layer asparagus-cracker crumbs-sauce. Butter cracker crumbs on top.

Bake at 450° for 12 minutes.

Beek Bostick

Asparagus Casserole

2 cans cream of mushroom soup
2 cans asparagus spears drained
1 can tiny peas drained
6-8 slices of cheese
4 boiled eggs sliced (optional)

Grease casserole dish. Use one can of cream of mushroom in bottom of dish; alternate remaining ingredients in order;

salt and pepper to taste. Add second can cream of mushroom soup and cover with crackers crumbs. Dot with butter.

Bake 350° for 30-45 minutes until crumbs are a golden brown.

Sue Garrott

Horseradish Mousse

1 T. unflavored gelatin
1/4 cup cold water
2 cups low-calorie cottage cheese
1 T. grated onion
3 T. prepared horseradish
1/4 cup skim milk
few drops of Tabasco sauce
salt and freshly ground pepper to taste

Soften gelatin in water. Combine cheese, onion and horseradish in a food processor or blender, process until smooth.

Heat milk in a small saucepan, add gelatin, stir over low heat until dissolved. Add to cheese mixture. Stir in Tabasco, season with salt and pepper. Spoon into a lightly-oiled 1 pint mold, refrigerate. Unmold and serve with barbecued brisket.

Yield 2 cups.

This piquant mousse adds a touch of refinement to barbecued brisket or chicken.

Betty W. Adams

Garlic Cheese Grits

1 cup grits
4 1/2 cups hot water
1 t. salt
3/4 to 1 lb. Velveeta type cheese
2 eggs, beaten
1/2 cup milk
1/2 cup margarine
garlic powder to taste
1/4 cup grated American cheese

Cook grits in salted water until done but not thick. While hot and on the stove, pinch off cheese and drop into grits. Stir

eggs into milk along with butter and garlic powder; mix into grits. Cook until thick, stirring constantly.

Pour into 2 quart greased casserole. Top with grated cheese. (May be frozen at this point for later.)

Bake at 350° for 30-40 minutes. Cool 10-15 minutes before serving.

Carolyn Self

Green Pea Casserole

1 can green peas
1 can mushrooms
2 T. chopped pimento
salt and pepper
1 1/4 cups milk
juice from peas
4 T. flour
1/2 t. salt
4 T. butter
2 hard boiled eggs

Drain peas. Save draining for sauce, add chopped drained

mushrooms and pimento.

Make a cream sauce of butter, flour, milk and juice from peas. Cook until thickened, add peas and sliced eggs.

Pour into casserole and cook in oven 375° until mixture bubbles. Cracker crumbs may be added to top.

Vera Fuqua

English Pea Casserole

2 cans tiny English peas or green peas
1 can cream of mushroom soup
1 can sliced water chestnuts
1/2 stick margarine melted
1/2 pkg. Herb stuffing

Mix and pour into casserole dish. Mix 1/2 stick of margarine. With other half of herb

stuffing spread on top of casserole.

Bake at 350° for 30-40 minutes.

Very good!

Ruby Traugher

Pea Casserole Supreme

3 T. butter
1/3 cup chopped green pepper
1 small chopped onion
2 cups finely chopped celery
2 cans peas (baby) drained
2 T. diced pimientos
1 (8oz.) water chestnuts drained
and sliced
1 can cream mushroom soup,

undiluted
2 T. milk
3/4 cup fine bread crumbs

Mix ingredients and microwave on high until heated through, about 10 minutes.

Jennifer McKenzie

Corn Casserole

1 stick corn oil margarine melted. Add flour (begin with 1/3 cup) stir until it thickens. Salt and pepper to taste. Add milk 1/2 and cup continue stirring. Let cool.

Add 1 1/2 cups cream style

corn. Stir in 3 eggs, one at a time. Mix together well.

Put in casserole. Top with 1 cup grated sharp cheese.

Bake 400° for 30 minutes.

Martha B. Thornton

Corn Pudding

1 no. 10 can cream style corn
3 eggs
2 T. minute tapioca
1 cup sugar
1 cup or more crushed crackers
1 T. baking powder
1 T. flour
1/2 cup melted butter
paprika

Put can of corn in large bowl and sprinkle tapioca over it. Mix flour and baking powder and sift over corn and fold in.

Beat eggs until light and fluffy; fold in and mix to blend.

Add sugar, add about 3/4 of crumbs mixed with the 1/2 cup of butter. Pour mixture into lightly buttered casserole and sprinkle remaining crumbs over top.

Sprinkle lavishly with paprika. Bake at 350° for 35 minutes until topping is nice and brown and pudding is set.

(Make 1/2 the recipe for two people).

Ernestine Barnes

Corn Pudding

2 eggs, beaten
2 T. sugar
1 t. salt
2 cups milk
2 cups whole kernel corn
(fresh corn works well also)
1 T. butter
4 T. flour

In large bowl beat eggs. Add sugar, salt, flour. Mix until very creamy. Add milk. Then corn.

In baking dish 9x13 inch melt butter and spread about the dish. Pour in mixture and bake at 350° for 1 hour.

Jan Myers

Corn Pudding

2 cups corn
3 T. sugar
1 T. flour
2 T. butter or corn oil
1/4 t. salt
2 eggs
1 cup sweet milk

Beat eggs then add milk and other seasonings. Stir in corn and bake in greased baking dish about 45 minutes at 325°.

Roxanna Maddux

Corn Pudding

1 pound corn undrained
1/2 T. minced onion
2 eggs beaten
1 T. cornstarch
1/2 stick butter melted
1/4 cup chopped green pepper
1 t. salt
1/4 t. pepper

1 T. sugar
1 cup milk

Mix all together.

Bake at 350° for 1 hour.

Denise Kellow

Corn Pudding

1 small onion
1 t. crumbled sage leaves or 1/2 t. of ground sage
1/2 cup margarine
5 slices of toast cut up in cubes
1 can cream style corn (17oz.)
salt and pepper

pepper. Add toast until margarine is absorbed.

Pour in baking dish and pour corn over top.

Bake 25 minutes at 350°.

Saute onions in margarine, then sprinkle with sage, salt and

Louise Gray

Corn Pudding

1/4 cup butter (can use oleo)
1/2 cup sugar
3 eggs
2 cups milk
3 T. plain flour
2 cups frozen corn (white)
1/2 t. salt
1/4 t. pepper

zen corn, salt and pepper. Blend well.

Pour into casserole and bake in hot oven (350-400°) for 50-60 minutes until firm.

Stir 3 times the first 20 minutes.

Yield 6 serving.

Jewel Owen

Melt 1/4 cup butter in 2 quart casserole. Combine in blender the sugar, eggs, milk, flour, fro-

Squash Casserole

8 medium squash cut and cooked until tender-drain
2 eggs
1/2 lb. sharp cheese
1/2 cup milk
1/4 stick margarine
6 soda crackers
1/2 bell pepper

1 chopped onion

Cook onion and pepper in margarine until tender. Mix all ingredients in baking dish and bake at 350° for 30 minutes.

Jackie Walker

Squash Casserole

6 or 8 squash or more if desired
1 can condensed cream of mushroom soup
4 T. butter
1/2 cup cracker crumbs
1/4 cup almonds (or peanuts)

crumbs in hot butter.

Roast almonds, arrange alternate layers of squash, soup undiluted, crumbs and almonds in a casserole.

Cook squash until tender and drain for an hour, this is important. When drained, melt butter in skillet and saute cracker

Bake 20 minutes in 400° oven.

Audrey Baker

Baked Squash Casserole

2 lbs. yellow squash (cooked and drained)
1 onion chopped
1 small can sliced water chestnuts
1 can cream of chicken soup
1 (8oz.) carton sour cream
1 pkg. pepperidge farm (bread) dressing mix
1 stick margarine

Melt margarine-add dressing mix. Line large baking dish with 1/2 mixture. Add sour cream, soup, onion, and chestnuts to cooked squash. Mix.

Put in pan lined with dressing. Sprinkle rest of dressing mixture on top. Bake 350° for 30 minutes.

Peggy Hopson

Squash Casserole

1 lb. yellow squash
1 cup water
1 cup cooked rice
1/2 stick oleo
salt and pepper to taste
1 lb. zucchini squash
1 lb. cottage cheese
1 egg
4 T. dry onion flakes
parmesan cheese
2 T. parsley

1 cup water for 5 minutes. Layer in casserole (sprayed with Pam) with melted oleo, cottage cheese, egg, rice, onion, parsley, salt and pepper. Sprinkle with parmesan cheese.

Bake covered for 30 minutes at 350° or until bubbly.

Serves 10.

Parboil squash (both kinds) in

Louise Hughart

Squash Fluff

4 T. melted margarine
1 small onion chopped
1 2/3 cups ritz crackers
1 cup milk
1 t. salt
1 t. pepper
2 cups cooked squash
4 eggs beaten

Combine cracker crumbs, milk, salt, pepper and squash. Fold in beaten eggs. Pour into well greased 2 quart casserole.

Bake 350° for 1 hour.

Serves 4-6 people.

Saute onions in margarine.

Blanche Griffin

Squash Casserole

1/2 pkg. Stovetop Stuffing mix
1 stick melted margarine

Mix and put in bottom of oven safe bowl. (save some to sprinkle on top)

Mix 2 pkg. or 1 1/2 lb. yellow squash, (cooked, salt and pepper as desired, and drained)

1 cup sour cream
1 can undiluted cream of mush-

room or chicken soup
1 medium onion, chopped
2 carrots, shredded
1 medium can pimento

Pour the mixture into cassero-
la. Sprinkle reserved stuffing
mix on top.

Bake at 350° for 30-35 min-
utes.

Dottie Gray

Squash Casserole

3 cups sliced yellow squash
1/4 t. salt
1 1/2 T. butter
1 1/2 T. flour
1 1/2 cups diced tomato
1/4 cup chopped green peppers
1/4 cup chopped onion
1/2 t. salt
1/4 t. black pepper
1/4 t. sugar
1 T. melted butter
1/4 cup shredded cheese
1/2 cup bread crumbs

with salt until partially tender.
Drain and place in casserole
dish. Melt 1 1/2 T. of butter and
blend in the flour. Add toma-
toes, green peppers and onion.
Cook 5 minutes or until vegeta-
bles are tender. Add seasonings
and pour over squash. Mix
cheese and bread crumbs with
1 T. melted butter and sprinkle
over top.

Bake at 350° for 30 minutes.

Cook squash in boiling water

Judy Estes

Squash Casserole

1 quart squash
1 medium onion

sage to taste
salt and pepper
3/4 cup corn bread crumbs

Cook tender and drain water
off.

Pour in pan and bake 350-
400° until brown.

1 stick oleo
1 beaten egg

Denise Kellow

Summer Squash Casserole

1 quart summer squash
1 medium chopped onion or
minced onion
1 green pepper

Cook above until squash is
tender. Drain well.

1 can cream of mushroom soup
1 cup sour cream
salt and pepper to taste
1 small jar of pimientos (option-
al)

Mix the squash crumbs with

above ingredients.

4 cups cornbread crumbs or
cracker crumbs. Mix crumbs
with enough melted butter for
consistency.

Line the bottom of large
casserole with 2 cups of
crumbs; pour in the squash mix-
ture. Sprinkle remaining crumbs
over squash.

Bake at 400° for 30 minutes.

Martha Petty

Cauliflower Delight

1 medium head cauliflower,
sliced
2 stalks celery, chopped
1 medium-size green pepper,
chopped
1 (2oz.) jar pimientos, drained
3/4 cup sliced stuffed olives
1/2 pound cheddar cheese,
cubed
1 (8oz.) bottle Caesar salad

dressing
1 cup commercial sour cream
3 T. olive juice

Combine all ingredients, mix-
ing well.

Refrigerate several hours or
overnight.

Dottie Gray

Hot Spiced Fruit

1 can pears, drained
1 can peach halves, undrained
1 can fruit cocktail, undrained
1 can bing cherries, undrained
1 cup dark brown sugar
1-2 T. allspice
Pecan halves

Cook all ingredients except
the pecans over low heat, until
hot. Add pecans and serve.

(Can also use apricot halves
or pineapple rings.)

Sandra Gott

Wax Beans with Onions

2 T. margarine
2 medium onions, minced
2 (15 1/2oz.) can whole wax beans, drained
1 t. seasoned pepper

About 15 minutes before serving:

In medium skillet in hot margarine, cook onions until tender, about 5 minutes. Add beans and pepper; cook until hot stirring often.

Makes 6 servings.

Betty Jones

Three Bean Bake

3 slices bacon
1 medium onion chopped
1 medium green pepper, chopped
2 (16oz.) can baked beans
1 (16oz.) can lima beans
1 (15 1/2oz.) can kidney beans drained
1/2 cup chili sauce
2 T. brown sugar
3 T. vinegar
1/2 t. dry mustard
1/4 t. pepper

Cook bacon to crisp, drain and crumble. Saute onion and green pepper in skillet with 2 T. of bacon drippings until tender.

Combine all ingredients, stir well. Spoon into 2 1/2 quart casserole.

Bake uncovered at 350° for 1 hour.

Serves 8-10

Sandra Gott

Baked Beans with Meat

1 large can Van Camp's Pork & Beans
1/2 cup white sugar
1/2 cup brown sugar
1 T. vinegar
1/3 cup catsup
10 slices bacon
2 T. any steak sauce
1 large onion chopped fine
1 1/2 lb. ground chuck

ion, set aside. Combine all other ingredients except bacon together.

Pour into 13x9 inch pan, stir in hamburger and top with bacon.

Bake about 45 minutes or until bacon is done at 350°.

Brown ground chuck and on-

Pamela Humes

Easy Baked Beans

1 (16oz.) pork and beans with tomato sauce
1 small onion, chopped
1 green pepper, chopped
1 t. prepared mustard
1 t. chili powder
3-4 T. molasses (or more, if you like beans sweeter)
catsup or tomato sauce to taste
2 slices bacon

Combine all ingredients ex-

cept bacon slices. Place in a greased 2 quart casserole and lay bacon slices on top.

Bake, uncovered at 350° about 30-40 minutes or until mixture thickens and bacon is thoroughly cooked.

Yield 4-6 servings.

Cyndi White

Stewed Tomato Quarters

1/2 cup melted butter
1 T. onion
1 large can tomato quarters (or fresh) tomatoes
1 full T. sugar
1/4 t. salt
1/8 t. black pepper

1 1/2 T. chopped green pepper

Melt butter in heavy skillet. Add onion and cook lightly, but do not brown. Add remaining ingredients and cook gnetly and quickly.

Millie Humphreys

Rice With Beef Broth

1 cup rice (not instant)
1 can beef
1 can beef broth
1/2 stick oleo
3 T. onion flake

slivered almonds

Mix and cook 1 1/2 hours at 325°. This needs to be covered.

Dot Sallee

Mary Mcfarland Rice And Cheese

3 cups rice (cook and season) salt and pepper
2 cups sour cream
2 cans Cactega chili peppers
1/2 lb. Monterey Jack grated cheese (or use the cheese with peppers already in it)
1 1/2 cups grated cheddar cheese

Mix rice and sour cream. Put in layers with chilies and Monterey cheese. Top with cheddar cheese.

Bake at 350° until cheese is melted.

Sue Anderson

Spring Carrots With Yellow Rice

2 cups chicken stock
1/8 t. turmeric
2 t. fresh marjoram or 1/2 t.
dried
1/4 t. oregano
pinch cinnamon
2 t. minced fresh parsley
2/3 cup uncooked rice
1 medium onion, minced
4-5 whole carrots, sliced thinly

1 T. wine vinegar
1/2 t. sugar
3 T. butter or oleo

Combine ingredients in covered saucepan. Bring to boil. Lower heat to barely simmer for 14 minutes. Let stand 10 minutes before serving.

Nada Fuqua

Marinade Carrots

2 lbs. carrots
1 cup sugar
1 (10oz.) Campbell Tomato
soup
3/4 cup vinegar
1/2 cup oil
1 small green pepper chopped
1 onion chopped
1 t. dry mustard

Cut carrots in round slices. Cook until tender and drain. Mix soup, sugar, oil, vinegar, pepper, onion and dry mustard.

Pour over carrots and refrigerate overnight.

*Virginia Porter
Peggy Hyams*

Special Carrots

2 lbs. sliced carrot (I use small bunch)
1 cube chicken bouillon
8oz. velveta cheese
8oz. sour cream
2 T. oleo
6-8 T. chopped green onions

all with bouillon cube until tender. Drain well, add remaining ingredients.

Add the cheese last and leave on stove until cheese is well melted (do not boil).

Jewel Owen

Cook sliced carrots tops and

Buffet Carrots

2 1/2 lb. fresh carrots cut into narrow strips

1/2 cup mayonnaise of 1/4 cup mayonnaise and 1/4 cup sour cream

2 T. minced onion

1 T. prepared horseradish
salt and pepper to taste

1/4 cup fine cracker crumbs

2 T. butter

paprika

chopped parsley (optional)

Cook carrots in salted water until just tender. Drain, saving 1/4 cup of cooking liquid. Arrange strips in shallow pan for baking.

Combine 1/4 cup of the cooking liquid with mayonnaise, onion, horseradish, salt and pepper.

Pour sauce over carrots, top with cracker crumbs and dot with butter. Sprinkle with paprika and parsley if desired.

Bake, uncovered at 375° until brown, approx. 15-20 minutes.

Serves 6.

Denise Kellow

Marinated Carrots

5 cups cooked carrots

Heat all of this and pour over carrots.

1 can tomato soup

1/2 cup salad oil

1 cup sugar

3/4 cup vinegar

1 t. worcestershire sauce

1 t. salt

1 t. pepper

You may use onion rings and green peppers on top.

Put in refrigerator for 12 hours. Take out and heat.

Martha B. Thornton

Green Rice

1 pkg. frozen Broccoli cooked

small jar cheese whiz

1/4 cup milk

1 can cream of chicken soup

2 T. butter

2 large onions, chopped

1 cup minute rice (before cook-

ing)

Brown onion in butter. Cook rice. Combine ingredients.

Cook 325° till bubbly.

Grace Hill

Sauced Vegetable Melange

3 cups celery sliced diagonally
in 1 inch pieces
2 (10oz.) pkg. frozen Broccoli
spears
2 (10oz.) frozen lima beans
about 15 tiny onions fresh or
canned ones
1 can cream of chicken soup
1 soup can milk
1/2 cup shredded swiss cheese
1/2 cup grated Parmesan
paprika

In separate pans, simmer vegetables until barely tender. Drain

and arrange in baking dish.

Combine soup, milk and cheese and pour over vegetables.

Sprinkle with paprika.

Bake at 350° for 30 minutes or until bubbly hot and top is faintly brown.

Makes 10 or more servings.

Grace Hill

Fried Green Tomatoes

6 medium firm green tomatoes
with some red on them
1 t. salt
oil for frying
1 cup flour
1/2 t. pepper

Cut unpared tomatoes into one inch slices. Combine flour, salt, and pepper. Dip each slice

of tomato into flour mixture. Fry slowly in hot oil (about 1/2 inch) until brown. Turn and brown on other side.

Drain on paper towel.

Serve hot.

Kay Hunter

Barbecued Lima Beans

1 pkg. frozen lima beans
1 cup chopped onion
1 cup chopped celery
1 can mushroom soup
1 stick butter
1 small can pimentos
1 small can mushroom
3/4 cup grated sharp cheese

Cook the beans in boiling water for 15 minutes. Drain. Mix

beans and all other ingredients except cheese and place in buttered casserole.

Cook in 375° oven for about 45 minutes. A few minutes before taking out of oven sprinkle grated cheese over top and heat until bubbly.

Pauline Roper

Stuffed Broiled Avacado

1/4 cup sliced green onions
2 T. olive oil
2 (16oz.) cans whole tomatoes,
drained chopped
1/3 cup soft bread crumbs (di-
vided)
1/2 cup grated parmesan cheese
6 ripe avacodos, unpeeled
2 T. oleo
1/4 t. salt
1/4 t. pepper

Saute onions in olive oil. Re-

duce heat, add tomatoes and
simmer 5 minutes. Add 1/4 cup
bread crumbs. Set aside. Cut
avacodos in half lengthwise, re-
move seeds. Brush with melted
oleo, sprinkle with salt and pep-
per. Top avacadoes with tomato
mixture.

Broil 2 minutes or until
cheese melts.

Vickie Wingo

Avacado Bombay

1 small onion chopped
1 small apple peeled and
chopped
saute in 2 T. butter
add 1 can cream of chicken soup
add salt to taste plus 1 or 2 T.
curry powder
2 cups cooked chicken or

shrimp

Simmer all together.

Serve over rice with some
sliced avacado on top.

Dot Sallee

Artichoke And Spinach Casserole

1/2 cup green onions with tops,
chopped
1/2 cup butter
2 (10oz.) pkgs. frozen chopped
spinach
1 (10oz.) can artichoke hearts
1/2 pint sour cream
1/8 t. garlic salt
salt and pepper to taste
1/2 cup Parmesan cheese (fresh-
ly grated)

cooked, drained spinach. Drain
artichoke and add. Add sour
cream and seasonings. Place in
buttered casserole and sprinkle
Parmesan cheese over the top.

Bake in 350° preheated oven
for 30 minutes.

Serves 6.

Dot Sallee

Saute onions in butter. Add to

Spinach Souffle

1 small carton old-fashioned cottage cheese (small curd)
3 eggs beaten
4 T. butter cut in large cubes
10oz. pkg. chopped frozen spinach, cooked and drained
1/2 lb. American cheese, cut in large chunks

In a bowl, combine cottage

cheese, beaten eggs, cheese and butter. Mix well. Cook spinach, drain and add. Mix. Put in a greased 1 1/2 quart casserole and top with cracker crumbs.

Bake 1 hour in a 350° oven.

Vickie Wingo

Spinach Casserole

1 (10oz.) pkg. frozen chopped spinach
1 envelope onion soup mix
1 small container of sour cream
1 cup grated Cheddar or Swiss cheese
Grated Parmesan cheese

Cook spinach in a small amount of salted water. Drain

very well. In an oven proof vessel combine spinach, soup mix, sour cream, and Cheddar or Swiss cheese. Stir to mix well. Smooth the top and sprinkle with Parmesan to taste.

Bake at 350° for 20 minutes.

Sue Higgins

Scalloped Tomatoes-Zucchini

2 (16oz.) can stewed tomatoes
1 T. cornstarch
1 T. sugar
1 t. salt
2 medium zucchini
1/2 cup green pepper
1/2 cup onion
3 cups fresh bread crumbs
3 T. melted butter

Saute onion and green pepper. Drain 1/4 cup liquid from tomatoes. Blend cornstarch and sea-

sonings with liquid. Toss bread crumbs with melted butter. Mix half with tomatoes, zucchini, onion and pepper. Spoon into a 3 quart casserole. Top with remaining crumbs. Add parmesan cheese.

Bake at 350° for 45 minutes.

Makes 8 servings.

Linda Adcock

Spinach Casserole

1 (10oz.) pkg. frozen chopped spinach
1 T. minced onion
2 T. butter or margarine
2 T. flour
1 cup milk
3 hard cooked eggs
1/2 t. salt
1/8 t. pepper
1/2 cup grated cheese
1/2 cup buttered bread crumbs
paprika

Cook spinach according to directions on package; drain.

Cook onion in butter until transparent. Add flour and blend thoroughly. Add milk and cook until thickened, stirring constantly. Add spinach, chopped eggs, and seasonings. Pour into buttered casserole. Top with cheese and crumbs. Sprinkle with paprika.

Bake 350° for 20-30 minutes.

Makes 4-5 servings.

Linda Adcock

Broccoli Souffle'

2 (10oz.) pkgs. frozen chopped broccoli
1 can cream mushroom or celery soup
1/2 cup mayonnaise
2 eggs well beaten
2 T. finely chopped onion
1 cup grated cheddar cheese
buttered bread crumbs

Cook broccoli according to

package directions; drain well and cool. Stir in remaining ingredients except crumbs. Blend well. Pour into greased 2 quart casserole. Top with crumbs.

Bake 350° for 35-40 minutes.

Makes 6-8 servings.

Linda Adcock

Broccoli Casserole

2 pkg. chopped broccoli
1 large onion
1 stick margarine
1 cup rice
2 cans mushroom soup
1 1/2 cups grated cheese medium or sharp. Save 1/2 cup cheese to put on top.

Cook rice according to pack-

age directions. Cook broccoli, drain well. Saute onion in margarine and mix all ingredients together. Put in buttered casserole 9x11. You may freeze. Thaw ahead of time.

Bake 375° for 30-35 minutes.

Lillian Sauteben

Broccoli Casserole

1 pkg. frozen broccoli (10oz.)
1/2 cup minute rice (measured
before cooking)
1/2 cup chopped onion
1 can cream mushroom soup
1/2 cup grated cheese

Cook broccoli (with little salt
and butter) and cook rice.

Layer all ingredients and mix
a little.

Bake 20 minutes at 350° or
until bubbly.

Serves about 4.

Dottie Gray

Broccoli Casserole

4 pkg. frozen broccoli-under
cooked drain-arrange in large
casserole. Chop 1 stick butter
over broccoli, and 1 lb. velveeta
cheese-sliced and layered over
top.

Crumble Ritz or cheese crack-
ers over top.

Cook at 350° about 35-40
minutes.

Grace Hill

Broccoli and Rice Casserole

2 pkgs. chopped broccoli
1 cup rice (uncooked)
1 small onion chopped
1 1/2 cans cream mushroom
soup
grated cheese (cheddar or vel-
veeta)

ately as directed on boxes (salt
water lightly). Add chopped
onion to broccoli before cook-
ing. Mix cooked broccoli and
rice with soup in casserole. Top
with cheese.

Bake 350° until bubbly.

Cook broccoli and rice separ-

Mary Eve Deason

Broccoli Casserole

2 pkg. frozen chopped broccoli
cooked and drained

Mix together:

1 cup mayonaise
1 cup undiluted mushroom soup
2 eggs
1 medium onion chopped
1/2 cup shredded cheddar cheese

Mix broccoli and rest of ingredients and top with more cheese and cracker crumbs.

Bake at 350° for 35-40 minutes.

Delicious

Mary G. Brandt

Broccoli Oriental

1 1/2 T. cornstarch
1 cup water
1 t. sugar
1 t. salt
1/2 t. pepper
2 t. (2 cubes) instant chicken bouillon
4 t. soy sauce
1/4 cup margarine
1/2 cup chopped onion
1 small can of mushrooms sliced

1 large pkg. cut broccoli

In a saucepan, combine cornstarch and water until smooth. Add sugar, salt, pepper and bouillon. Stir in soy sauce and margarine. Add onion, mushrooms and broccoli. Cover and cook until crispy tender, stirring frequently.

Sue Higgins

Pea Supreme

1/2 cup mayonnaise
1 t. dry mustard
1 t. salt
2 T. finely chopped onion
2 T. chopped green pepper
3/4 cup finely chopped celery
1/4 cup sweet pickle relish
1 can (1 lb.) peas drained
1 cup cheddar cheese cubes
3 hard cooked eggs chopped

Combine ingredients except peas and eggs. Mix thoroughly. Pour this mixture over peas and add chopped eggs.

Chill several hours before serving.

Bessie Deweese

Dixie Eggs

3 T. butter melted
4 T. flour

Blend over low heat till smooth. Remove from heat and blend in 2 cups milk till smooth to make a white sauce. Add 1 heaping cup of grated cheddar cheese, stirring constantly over low heat till blended. Season to taste with salt and dash cayenne

pepper. Have ready 4 hard cooked eggs which are sliced. Fold eggs gently into sauce. Turn into buttered casserole. Cover with buttered cracker crumbs.

Bake 375° till bubbly.

no name given

"Hoppin' John"

1 (6oz.) can white crab meat
1 cup cooked black eyed peas
1 cup cooked wild rice
1/2 t. salt
1/4 t. curry powder
1/4 cup mayonnaise

Rinse crab, combine all ingredients. Serve on salad greens with tomato wedges.

Lemma Warren

Beef Stroganoff

1/2 lb. fresh mushrooms sliced
1 large chopped onion
1/4 cup butter
2 lb. round steak (1/4-1/2 Inch thick)
1 t. salt
1 can (10 1/2oz.) bouillon diluted to make 2 cups
1 cup sour cream

long-3/4 inch wide. Melt additional 2 T. butter in pan. Toss strips of meat in flour (coating thoroughly). Brown meat in butter. Add salt, bullion and water mixture. Simmer 1 1/4 hours stirring occasionally until meat is tender. Add mushrooms, onions, and sour cream.

Serve over noodles or rice.

Becky Bostick

Saute onions and mushrooms in 2 T. butter and remove from pan. Remove fat and bone from steak. Cut into strips 2 1/2 inch

Sister Ellen's Beef Stroganoff

1 lb. round or sirloin steak
3 T. flour
1 t. garlic salt
1 3/4 t. salt
1/4 t. pepper
1 t. paprika
1/4 cup crisco shortening

Rub both sides of meat with garlic salt, then cut into small cubes. Mix flour, etc. and add meat strips and toss lightly until well coated with flour. Save remaining flour mixture. Heat shortening in skillet. Add meat and brown well.

Then add:

1 can beef consomme
1/4 cup finely cut onion

Cook until onion is transparent. Add remaining flour mixture and 8oz. can sliced mushrooms. Cover and cook slowly until meat is tender (30-45 minutes). Stir occasionally, then remove the cover and continue cooking until mixture is slightly thickened (10 minutes). Add sour cream 1 1/2 cup, 2 T. parsley; blend.

Serve over boiled thin noodles (12oz.).

Kay Bond

Enchilada Casserole

1 1/2 lb. ground beef
1 cup chopped onion
2 clove garlic crushed
1 1/2 t. cumin
4 t. chili powder
1 1/2 t. salt
1/2 t. pepper
1 cup water

Saute meat and onion. Add spices and water. Simmer uncovered 10 minutes.

2 cups Taco sauce
8 corn tortillas
1 lb. shredded Monterey Jack
1 cup sour cream

Pour 1/2 cup Taco sauce on bottom of greased 9x13 casserole. Arrange 1/2 of tortillas on top of sauce. Pour 1/2 cup Taco sauce over this and spread. Spoon in beef mixture. Top with sour cream. Sprinkle on 1/2 of cheese. Arrange rest of tortillas on cheese. Spread on remaining 1 cup Taco sauce and remaining cheese. Bake covered for 40 minutes in a 375° oven. Remove foil and bake 5 minutes more.

Serves 8.

Vickie Sisk

Zucchini Skillet Casserole

1 lb. ground beef
1 cup chopped onion
1 clove garlic
1 1/2 t. salt
1/4 t. pepper
1 T. chili powder
5 cups sliced zucchini
2 large tomatoes chopped (or 1 large can)
1 1/4 cups whole kernel corn
1 1/2 cups shredded sharp

cheese

Saute meat, onion and garlic in a large skillet or wok. Mix in other ingredients. Cover and simmer 10-15 minutes or until squash is tender. Top with cheese. Continue cooking until cheese melts.

Vickie Sisk

Sausage Cabbage Casserole

1 lb. sausage (hot is better)
1/2 cup chopped onion
1 cup chopped celery
2 1/2 cups tomatoe (no. 2 can, with juice)
1 t. salt
dash of black pepper
1/2 t. worchershire sauce
4 cups coarsly shredded cabbage
1/4 cup prepared stuffing

onions. Saute for 5 minutes. Add tomatoes, salt, pepper and worcestershire sauce. In casserole make and alternate layers of cabbage, meat, cabbage, meat.

Sprinkle stuffing on top.

Bake at 375° for 3/4 to 1 hour. Serve piping hot.

Ruth Moats

Brown meat, add celery and

Beef n' Tater Casserole

1 lb. beef or chuck
2 t. instant minced onion
1 lb. pkg. frozen tater tots
1 can cream of celery
1 can cream of mushroom (can sub. can of cheddar)

and add to beef and tater mixture. Top with grated cheese.

Microwave high 8-10 minutes.

Serves 6.

Brown beef and onion. Pour in 2 quart casserole. Top with 'ater tots mix together soups

Becky Bostick

Beefed Up Biscuit Casserole

1 1/2 lbs. ground beef
1/2 cup chopped onion
1/2 medium green pepper diced
1 (8oz.) can tomato sauce
2 t. chili powder
1/2 t. garlic salt
1 (8oz.) Pillsburg flaky biscuits
1 1/2 cup shredded mild cheddar cheese
1 (8oz.) carton sour cream
1 egg slightly beaten

In frying pan, brown beef, onion and green pepper. Drain. Stir in tomato sauce, chili powder and garlic salt. Simmer while preparing dough. Separate dough into 10 biscuits. Pull each

biscuit into 2 layers. Press 10 layers over bottom of ungreased 8-9 inch square baking dish. Combine 1/2 cup cheese (save remainder for topping), sour cream and egg. Mix well. Remove meat mixture from heat and stir in sour cream mixture. Spoon over dough. Arrange remaining biscuit layers over top and sprinkle with remaining cheese.

Bake 375° for 25-30 minutes or until biscuits are golden brown. Has Mexican flavor!!

Vickie Wingo

Dreamy Spaghetti Casserole

1 (7oz.) pkg. spaghetti

Cook in boiling water; drain.

1 1/2 lbs. ground beef
salt and pepper

Saute until brown. Pour off fat. Add 2 (8oz.) cans tomato sauce. Remove from heat.

Combine:

1/2 lb. cottage cheese
1 (8oz.) pkg. Philadelphia cream cheese
1/4 cup sour cream
1/3 cup chopped scallions
1 T. minced green pepper

2 T. melted butter

Spray 2 quart square casserole with Pam. Spread half the spaghetti and cover with cheese mixture. Add remainder of spaghetti and pour melted butter over the top. Spread tomato meat sauce over top. Chill.

Remove from refrigerator 20 minutes before baking. Bake at 350° for 45 minutes.

Serves 6.

This recipe may be assembled the day before needed and stored in refrigerator until time to remove for baking.

Gladys Wolfe

Skillet Casserole

Use large skillet

Cook until tender but not brown:

1 cup chopped onion
2 T. oil

Add 1 lb. ground beef and brown lightly.

Pour in layer over meat 3 cups medium noodles.

Combine and pour over noodles:

3 1/2 cup tomato juice
1 1/2 t. celery salt
dash pepper

2 t. Worcestershire sauce
1 1/2 t. sugar

DO NOT STIR! Bring to boil, cover and simmer over low heat for 20 minutes.

Add, 1 cup green pepper rings, cover and continue cooking 10 minutes.

Stir in and heat just to boiling point:

1/2 cup sour cream or buttermilk
1 (3oz.) can sliced mushrooms, drained

Serves 6.

Gladys Wolfe

Hamburger Vegetable Delight

2 cans mixed vegetables (Veg-all)

1 lb. box velveeta cheese
1 lb. lean ground beef
1/4 stick margarine
12-15 ritz crackers
1 can French fried onions

Drain both cans of mixed vegetables and pour into large bowl.

Brown and drain ground beef and add to vegetables.

Melt Velveeta in double boiler or microwave and pour into beef-vegetable mixture.

Melt and add 2 T. margarine to this and mix all together. Pour into 9x13 inch dish and crush crackers with the melted (2T.) margarine. Pour this over top of casserole.

Bake 350° until hot and bubbly, add french onions when almost done.

My experience is that the onions will burn if put on top at beginning of baking.

Elizabeth Workman

Roast Beef in Foil

2 1/2 -3 lb. chuck roast
1/2 envelope Lipted onion soup
mix
1 can cream of mushroom soup
1/2 can water

and mushroom soups and water.
Pour over beef and close foil.

Bake 350° about 2 hours.

Sue Higgins

Line pan with foil. Mix onion

Beef and Rice Casserole

3 lbs. stew beef, cut in small
pieces
1/2 cup onion chopped
1 can mushrooms
1 can golden mushroom soup
1/2 soup can of water
3 T. cooking sherry

Put all ingredients in casse-
role, cover and cook 2 1/2 to 3
hours at 350°.

Serve over rice or noodles.

Sue Higgins

Hungarian Goulosh

Brown 2 lb. beef chuck or
rump cut into 1 inch pieces in 4
T. hot fat.

1 t. vinegar
1 T. brown sugar
2 1/2 t. paprika

Add and brown lightly 1 cup
sliced onions, 1 small clove gar-
lic minced

Add 3 cups water cover and
simmer 2-2 1/2 hours.

Mix together and stir into
meat mixture.

Thicken with a mixture of 2
T. flour and 1/4 cup water.

2 t. salt
1 t. dry mustard
dash pepper
3/4 cup catsup
3/8 cup Worcestershire

Pour goulash over cooked
noodles. Garnish with parsley.

Serves 8.

Margaret Pollard

Tomato Doodle Dandy

1 lb. ground beef
2 cups cooked noodles
1 can tomato soup
small green pepper
onion and celery
2 T. dry mustard
1 cup diced cheese
1 T. shortening

meat and cook until meat turns white. Add tomato soup, cook until bubbles. Stir in mustard, black pepper, cheese and noodles. Pour in baking dish. Cover with buttered bread crumbs and bake in hot oven about 30 minutes.

Saute diced pepper, onions, and celery in shortening. Add

Margaret Pollard

Belgian Meat Balls

1 lb. hamburger
2 T. onion finely chopped
2 T. green pepper chopped
1/4 cup cornmeal
1 t. chili powder
1 t. dry mustard
1 t. salt
1/8 t. pepper
1/2 cup milk
1 egg
1/4 cup flour
1/4 cup shortening

1 1/2 cup tomatoes

Combine hamburger, onion, pepper, corn meal, seasonings. milk, egg and blend. Form into balls. Roll in flour, brown in hot shortening. Add remaining flour and tomatoes. Cover and bake in hot oven.

Margaret Pollard

Ground Beef Casserole

3 lbs. ground beef (browned and drained)
1 can cream of mushroom soup
1 can tomato soup
1 T. dry onion flakes
1 t. Worcestershire sauce
1/2 cup tomato Ketchup
6oz. egg noodles (cook as pkg. direct)
4oz. grated mozzarella cheese

4oz. grated cheddar cheese

Mix first 6 ingredients and simmer. Place cooked noodles in a butter 13 inch baking dish. Spread meat mixture on top of noodles. Cover with cheeses and bake in 375° oven until it bubbles and cheese melts.

Dot Hyde

Beth's Favorite Casserole

1 1/2 lb. ground beef
2 T. margarine
garlic salt to taste
1/2 chopped green pepper
1 t. salt
dash pepper
1 t. sugar
2 (8oz.) cans tomato sauce
1 pkg. flat noodles
6 green onions and tops or 1
chopped onion
8oz. cream cheese
8oz. sour cream

Cook ground beef in oleo,
add salts, pepper and sugar.
Cook over low heat 20 minutes.
Cook noodles. Add onions to
cream cheese and sour cream.

Pour noodles, meat mixture and
onion, cream cheese, sour cream
mixture in layers in greased
casserole.

Bake at 350° for 30-40 min-
utes.

Caroline C. Williams

Beef 'N Bean Barbecue Bake

1 lb. ground beef
16 oz. can pork and beans
1/2 cup barbecue sauce
1/2 cup chopped onion
1 t. salt
pasteurized cheese spread
8oz. can refrigerated buttermilk
or country style biscuits

Preheat oven 375°. Brown
meat, drain.

Add pork and beans, barbecue

sauce, onion and salt; simmer 5
minutes. Stir in 1/4 lb. cheese
cubes. Pour into a 11 3/4x7 1/2
inch baking dish. Cut biscuits in
half, forming half circle. Place,
cut edge down, around edge of
casserole.

Bake 375° for 20 minutes.
Top with additional cheese slic-
es, return to oven until cheese
melts.

Cheryl Hoover

Deviled Hamburgers

3/4 lb. hamburger meat
1 cup ground mushrooms (op-
tional)
2 T. ketchup
1 t. salt
1 t. pepper
1 clove garlic
1 t. chili powder
1 T. grated onions

1 T. Worcestshire sauce
1 t. mustard

Mix together and form into
patties. Sprinkle parmesan
cheese on top after frying.

Grace Hill

Hamburger Pie

4 medium onions, chopped
4 lbs. ground beef
3 t. salt
dash pepper
2 no. 2 1/2 cans cut green
beans, drained
4 cans condensed tomato soup
5 lbs. medium potatoes, cooked
2 cups warm milk
4 eggs beaten
salt and pepper
1/2 lb. process cheese, shredded

Cook onion in small amount
hot fat till tender but not brown.

Add meat and seasonings,
brown lightly. Spoon off excess
fat. Add drained beans and

soup, pour into two ungreased
13x9x2 inch pans.

Mash potatoes while hot, add
milk, egg, and seasonings.
Drop in fluffs over meat. Sprin-
kle potatoes with shredded
cheese. Bake at 250° 30 minutes
or till hot through. Makes 24
servings.

Or, use instant mashed pota-
toes, for 24 servings, and add
milk as directed on package.
Add eggs and seasonings as
above.

Brenda Miller

Pizza Burgers

1 lb. ground beef--browned and
drained

Add:

1 t. minced onion (more is opt)
1 can mushroom soup
1 can tomato paste
oregano (to taste)

Mix and heat thoroughly.

Allow mixture to cool (better
flavor if refrigerated several
hours. Can be frozen)

To serve: Place on top of
open faced hamburger bun. Top
with mozzarella cheese.

Bake 300-350° until hot.

Kids love it.

Barbara Sledd

Fresh Fruit Pizza

1 pkg. Golden Sugar Cookie box recipe--mix by directions. Put into a large round pizza pan. Bake and cool well.

Cover cool cookie spread with cream cheese softened with 2 T. or more of sugar and place fresh dry fruit on this cover with

warmed apricot preserves as a glaze. Cool and cut like pizzar.

Slice thin your fruit; apples, bananas, peaches, grapes in center; place in layers or rounds.

Sue Anderson

Mini Party Pizzas

1 lb. sausage (hot or mild)
1 lb. velveeta cheese
oregeno

Brown sausage (pour off grease) melt cheese in it.

Spread on party size. Rye bread, place on cookie sheet. Sprinkle with oregeno and bake at 350° about 10 minutes.

Kay Bond

Vegetable Pizza

2 cans crescent rolls rolled out

Bake as directed. Then mix:

1 small jar Hellman's Mayo
1 pkg. cream cheese
1 pkg. Ranch dry dressing

cooled spread mixture above on top.

Then add your choice of either frozen or fresh vegies and top with your choice of shredded cheeses.

After crescent rolls have

Lissa Adams

Hershey's Vanilla Chip Fruit Tart

Crust:

3/4 cup butter
1/2 cup powdered sugar
1 1/2 cups flour

Heat oven to 300°. Beat butter and sugar until fluffy, blend in flour. Press mixture onto bottom of 12 inch pizza pan. This takes a little patience. I used fingers.

Bake 20-25 minutes. Cool.

Vanilla filling:

10oz. pkg. Hershey's vanilla chips
1/4 cup heavy cream
8oz. pkg. cream cheese softened

Melt chips with cream and beat in cream cheese. (I used

microwave and mixer). Spread on crust, cover and chill.

Arrange fruit on top in your own design.

Pour glaze over all and chill.

Glaze:

1/4 cup sugar
1 T. cornstarch
1/2 cup pineapple juice
1/2 t. lemon juice

In small saucepan, combine sugar and cornstarch, stir in juices. Cook, stirring, until thickened, cool. (I used microwave and cooked it 1 minute, stirred, and then 45 seconds.) This was about twice the amount I needed to cover the pizza.

Martha Davis

Mexican Casserole

1 1/2 lbs. ground chuck (brown with onion)

Add:

1 (10 1/2oz.) can cream of chicken soup
1 (10 1/2oz.) can cream of mushroom soup
1 (10 1/2oz.) can Enchilada Sauce (mild)

Place tortilla on bottom of 9x13 inch dish. Alternate layers of meat mix and layer of grated longhorn cheese (1/2 lb.). After 2 or 3 layers, end with cheese on top.

Bake 350° for 20 minutes.

Serves 6-8.

Carolyn Self

Baked Chop Suey

1 lb. hamburger
2 T. fat
2 medium onions (1 cup)
chopped
2 cups celery finely chopped
1 can cream chicken soup
1 can cream mushroom soup
1/3 cup soy sauce
salt and pepper to taste
2 cups water
1 cup uncooked rice

Brown onions and celery.
Brown hamburger in hot fat.
Add remaining ingredients,
rinsing soup cans with 2 cups
water.

Bake in 350° for 1 hour. Cover
with chow mein noodles.
Bake 15 minutes more.

Cheryl Hoover

Steak and Potato Supper

1 1/2 lb. round steak, cut into
serving pieces
1/3 cup flour
4 T. vegetable oil
4-6 potatoes, peeled and cut in
half
1 small onion, chopped
2 T. chopped parsley
1/2 t. salt
1/8 t. pepper
2 (8oz.) cans tomato sauce
(I often use 1 can tomato sauce
and 1 can cream of tomato
soup).

Dredge steak in flour. Brown
well on both sides in hot oil.
Place meat in a 1 1/2 quart
casserole. Pour off excess fat.
Scrape up browned drippings
left in pan and add to meat. Sprin-
kle onion, parsley, salt and pep-
per over all and add tomato
sauce.

Cover and bake in moderate
oven (350°) for 1 1/2 hours.

Dottie Gray

Barbecued Spareribs

4 lbs. spareribs
salt
1/2 cup prepared mustard
1/2 cup syrup or molasses
1/2 cup vinegar
1/2 cup tomato ketchup

next 4 ingredients. Brush on
spareribs. Bake about 1/2 hour
longer, basting and turning
spareribs several times.

Serves 4.

(This is also good when you
substitute a cut-up fryer for the
spareribs.)

Dottie Gray

Cut spareribs in pieces; put in
baking pan and sprinkle lightly
with salt. Bake in 350° oven 1
1/4 hours. Pour off fat. Mix

Susan Hooks Barbecued Pork

2 whole pork tenderloins
1/4 cup soy sauce
2 T. dry red wine
1 T. brown sugar
1 T. honey
1/2 t. ground cinnamon
1 clove garlic crushed
green onion cut in half length wise

Combine soy sauce, wine, sugar, honey, cinnamon, garlic and onion in large bowl. Spray a baking dish with Pam. Put in tenderloin and coat with soy

sauce mixture. Cover and refrigerate over night, turning occasionally.

Bake in preheated oven 350° until done about 45 minutes. Turn and baste frequently during baking. Sauce will look very dark. Remove pork from oven and cool but do not baste any more. Cut in diagonal slices.

Bess Caudle

Italian Style Pork Chops

2 t. butter
4 boneless pork chops
1 large green pepper, chopped
1 large onion, chopped
1/2 t. minced garlic
1 (8oz.) can tomato sauce
1 T. red wine vinegar
1/4 cup chicken broth
2 t. sugar
1 t. dried parsley
salt and pepper

Melt butter in skillet, brown pork chops. Remove to baking dish. Add green pepper, onion, and garlic to skillet, cook on medium 5-7 minutes. Add remaining ingredients, stir to blend. Pour over pork in baking dish. Cover and bake in preheated oven at 350° for 45-50 minutes, or until chops are tender.

Rosemary Lewis

Pork Chop Casserole

6 pork chops
potatoes, sliced 1/4 inch thick
bell peppers, sliced 1/4 inch thick
onions sliced 1/4 inch thick
tomatoes sliced 1/4 inch thick
1 can cream mushroom soup

Layer in casserole as listed and cover with mushroom soup diluted with 1/4 can of water.

Cover and bake 350° about 1 hour, removing cover last 15 minutes.

Sue Higgins

Turkey (or Chicken) Chili Tamale Pie

1 pkg. corn muffin mix
1/2 cup shredded cheddar cheese
1 can Campbell's cream of chicken soup
1 t. chili powder
1 clove garlic, minced
1 each 4oz. can chopped green chilies
1/2 cup chopped green onion
1 cup whole kernel corn, drained
1 1/2 cup shredded cooked turkey or chicken

Have oven preheated to 350°. Prepare muffin mix according to package directions, adding shredded cheddar cheese. Set aside.

In heavy saucepan, stir remaining ingredients until blended. Heat through. Spoon muffin mix into 2 quart casserole dish. (I prefer an iron skillet), lightly greased, spreading well to outer edge. Spoon hot soup mixture over top to within one-half inch of edge.

Bake 25 minutes, or until cornbread golden and crusty. Garnish with green onions, cheese, and sliced cherry tomatoes.

Really good!

Rose Tooley

Chili "D.B. Style"

2 lb. ground chuck
2 large green peppers
1 large onion
1 (15oz.) can hot chili beans
2 (15oz.) cans Hunts Tomato Sauce Special
1 small can whole tomatoes
2 pkg. chili seasoning mix
4 medium hot peppers
1 cup chopped fresh mushrooms

Brown meat and drain.

Chop and mix peppers, onions, mushrooms, tomatoes with the rest of ingredients in a large pan. Add beef and 3 cups water. Simmer 45-60 minutes. Season to taste with salt and pepper.

David Bostick

Chili

1 lb. hamburger meat
3/4 cup chopped onion
1 clove garlic minced
1/2 t. salt
1/8 t. pepper
3 T. chili powder
1 (28oz.) can Tomato puree
1 (15oz.) can chili beans undrained
3 cups water

Mix beef, onions and garlic in dutch oven and cook until brown stirring to crumble meat. Drain and add remaining ingredients, cover reduce heat and simmer 1 hour stirring often.

Juanita Casey

Ham Delight

1/2 lb. butter room temperature
1 medium onion grated or minced finely
1 t. Worcestershire sauce
3 T. poppy seeds
3 T. prepared mustard

Honey Baked Ham or any good ham. Slice according to your need. Cover your sliced ham with Swiss Cheese.

You can put the above in a pan or casserole. Cover well

with foil.

Bake 400° oven until hot or at less degrees if you want it to bake longer.

You can spread your ingredients on rolls. Warm in oven in tightly covered foil. These freeze nicely. This serves five nicely. You may also make more sauce and some more ham according to your needs.

Martha Roberts

Easy Ham Casserole

1 1/2 cups uncooked rice (cook--drain--set aside)
1 onion chopped
1 green pepper chopped
3 T. melted sharp cheese
1 can tomato soup
1 cup water
6 oz. cubed sharp cheese
1/2 lb. cubed cooked ham
1/8 t. pepper
1/2 t. salt

Saute onion and green pepper in margarine until tender. Combine with cooked rice and add remaining ingredients. Mix. Spoon into a lightly greased 3 quart casserole.

Bake 350° for 20-30 minutes.

Peggy Hopson

Cheese Casserole

4 slices of bread
4 slices of cheese
salt and pepper
butter
2 cups milk
3 well beaten eggs
dash of tobasco

Butter bread and make cheese sandwiches. Butter baking dish and place sandwiches in the bottom cutting them to fit your casserole.

Mix eggs and milk together, beating well; pour mixture over sandwiches. Let stand at least 3 hours in refrigerator. Sprinkle a little grated cheese on top.

Bake 325° for 1 hour.

This may be made the day before and baked when ready to use. It may be served with strips of crisp bacon on top.

Millie Humphreys

Meat Loaf

1 1/2 lb. ground beef
1 cup bread crumbs
1 medium sized chopped onion
1 egg
1 1/2 t. salt
1/4 t. pepper
2 cups tomato sauce
1/2 cup water
3 T. vinegar
3 T. brown sugar
2 T. Worcestershire sauce

2 T. mustard

Mix beef, crumbs, onion, egg, salt and pepper, 1/2 cup tomato sauce and form loaf. Combine rest of ingredients and pour over loaf.

Cook 1 hour and 15 minutes for 350° basting occasionally.

Louise Hughart

Meat Loaf

1 1/2 lb. hamburger (1 good lb. will do)
2 eggs well beaten
1 medium size onion chop fine
1 medium sweet pepper chop fine
4 T. Tomato Catsup
2 T. Worcestershire Sauce
1 cup Tomato Juice
1 cup cracker crumbs (about 20)
salt and pepper to taste 1 t.-1/2t.
1 T. chili powder

into loaf. (I make 2 loafs) and put into greased square pyrex dish.

Pour 3/4 cups tomato juice over and around it.

I like to mix this in the morning. Covering with plastic wrap and set in refrigerator to set until time to cook for supper.

Bake 350° for 1 1/2-2 hours.

Mix all thoroughly. Make

Amos Caudle

Meat Loaf

1 1/2 lbs. ground beef
1 cup medium cracker crumbs
2 beaten eggs
1 cup tomato ketchup
1/2 cup finely chopped onion
2 T. chopped green pepper
1 1/2 t. Lowry's Seasoned Salt
1 t. pepper

well. Shape mixture in a loaf in shallow baking dish. Press two green pepper rings and an onion ring atop meat loaf, if desired.

Bake at 350° about 1 hour.

Serves 6-8

Combine all ingredients, mix

Cyndi White

Spaghetti

2 lbs. beef
2 T. oil
1 large onion
1 green pepper
1/2 lb. mushrooms
2 garlic bulbs
2 (15oz.) cans tomatoe sauce
1 (12oz.) can tomatoe paste
1 t. thyme
1/2 t. oregano

1/2 t. basil
1/2 t. marjoram
1 bay leaf
2 t. salt
1/4 t. pepper

Brown beef.

Charles Clark

Easy Lasagne

1 lb. ground beef
1 t. garlic powder
1 can tomatoes (1 lb.)
2 (6oz.) cans tomato paste
1/2 t. pepper
2 t. salt
10oz. lasagne noodles
2 beaten eggs
3 cups creamy cottage cheese
1/2 cup grated parmesan cheese
2 T. parsley flakes
1 lb. mozzarella Cheese (thinly sliced)

minutes, stirring occasionally. Cook noodles in boiling salted water; drain, rinse. In a separate bowl combine remaining ingredients except for mozzarella cheese. Place half noodles in 13x9x2 inch baking dish. Spread with half of cottage cheese mix. Add half mozzarella cheese slices and half of meat sauce. Repeat layers.

Bake 375° for 30 minutes. Let stand for 10 minutes. (This is very important.)

Brown meat slowly. Spoon off excess fat. Add next 5 ingredients. Simmer uncovered 30

Gloria Hatzakorzian

The Best Lasagna Ever

1 lb. hamburger
1 clove minced garlic
3 T. minced parsley
1 T. minced basil
1 t. salt
1 lb. sliced mozzarella
1/2 cup Parmesean cheese
16oz. can tomatoes undrained
12oz. tomato paste
8oz. pkg. lasagne noodles
24oz. cream style cottage cheese
2 beaten eggs
1/2 t. salt
1/2 t. pepper

Brown beef-drain, add garlic,
1 T. parsley, basil, 1 t. salt, to-
matoes, tomato paste and sim-
mer uncovered about 30 min-

utes (until thick).

Cook noodles, drain.

Combine cottage cheese,
eggs, 1/2 t. salt, pepper, 2 T.
parsley and parmesan cheese.

Spread 1/2 cup meat sauce in
greased oblong 13x9 inch dish,
layer half each of noodles, cot-
tage cheese, mozzarella and
meat sauce, repeat.

End up with meat sauce on
top. Bake 375° for 30 minutes.
Let stand 10 minutes before
serving.

Pamela Humes

Lasagna

Sauce:

1 medium onion chopped
1 lb. ground chunk
1 can tomato paste
2 T. Wesson oil
1 t. Thyme
1 t. oregano
1 t. marjoram
2 t. salt
1/4 t. pepper

Brown meat and onion in oil.
Add spices and tomato paste.
Simmer 45 minutes. Add water
if needed.

Filling:

1 carton cottage cheese
1/2 lb. swiss or mazzarelli
cheese
2 eggs beaten

Cook 1/2 lb. Lazazna noodles.

Layer in casserole:

Sauce, noodles, and cheese, etc.

Top with 1/4 cup Parmesan
cheese. Bake 350° for 30 min-
utes.

Sauce may be made in ad-
vance. Will feed 6 generously.

Virginia Porter

Lasagna

1 lb. Italian sausage
1 garlic clove, minced
1 T. whole basil
1 1/2 t. salt
1 (16oz.) can whole tomatoes
1 (12oz.) can tomato paste
10oz. lasagna noodles
2 eggs
3 cups cottage cheese
1/2 cup Parmesan cheese
2 T. parsley flakes
1 t. salt
1/2 t. black pepper
1 lb. sliced Mozzarella cheese

Brown sausage and drain fat.

Add the next five ingredients, plus one cup of water, cover and simmer 20 minutes, stir often. Cook and drain noodles. Beat eggs and add all remaining ingredients, except the mozzarella cheese, to the eggs. In a 13x9x2 pan layer half the noodles, half the cottage cheese mixture, half the mozzarella, and half the meat sauce. Repeat.

Bake at 375° for 30 minutes.

Judy Estes

Barbecued Beef Cakes

Combine:

1 1/2 lb. ground beef
3/4 cup rolled oats
1 cup undiluted evaporated milk
1 1/2 t. salt
1/4 t. pepper
3 T. finely chopped onion

Form into cakes and brown on all sides in greased skillet.

Combine:

2 T. Worcestershire sauce
3 T. vinegar
2 T. sugar
1/4 cup catsup

3/4 cup cooked tomatoes
1/2 cup water
6 T. chopped onion

Pour sauce over meat cakes in skillet and cover.

Simmer slowly about 20 minutes. A little more water may be added if needed to prevent sticking.

(Cakes may be rolled in flour before browning, if desired.)

Margaret Arvin

Barbecue Beef Sauce

1/2 cup vinegar
1 cup beef broth
3 T. sugar
2 t. black pepper
8 T. Worcestershire sauce
1 tall can tomatoe sauce, 1 lb.
can
1 large onion chopped
2 t. prepared
1/2 bottle of barbecue sauce

bowl. Cook a beef roast (cover with water) till tender. Shred meat apart put in large casserole dish pour sauce over meat and bake for about 20 minutes or until heated all the way through.

Heat oven to 350°.

Freezes Great!!!

Mix all ingredients above in

Linda Adcock

Barber Pole Franks

Make biscuit dough with:

2 cups flour
1 t. salt
3 t. baking powder
5-6 T. lard or other shortening
1/2 - 2/3 cup milk with 4 t. prepared mustard blended in.

Heat frankfurters in boiling water.

Roll out dough to rectangle not over 1/4 inch thick. Cut into strips about 3/4 inch side and 8-10 inch long.

Drain frankfurters and split lengthwise. Spread with mustard.

Wrap dough spirally around frankfurters, sealing ends.

Bake on greased cookie sheet at 450° for 10-12 minutes. If desired, brush with melted butter before baking.

Serve hot.

Margaret Arvin

Barbecued Pork Chops

6 pork chops
2 t. chili powder
1/2 t. paprika
1/2 cup brown sugar
1/2 cup vinegar
1 can tomato soup

Put chops in bottom of baking dish. Mix remaining ingredients and pour over pork chops.

Bake 1 1/2 hours at 350°.

Juanita Casey

Johnny Mozette

Brown together and pour off grease:

1 lb. ground beef
1 medium onion chopped
1 medium green pepper chopped

Add:

1 bunch celery chopped
1 large can mushrooms

1 medium can tomato juice
1 medium can tomatoes

Cook until tender (about an hour).

Add 1 (8oz.) pkg. noodles that have been cooked. Just before serving add 3/4 lb. velveeta cheese.

Sue Fan Covington

Johnnie Mozette

2 T. fat
1 large onion chopped
1 1/2 lb. ground beef
salt
pepper
grated cheese
(I also use chopped celery and green pepper)
8oz. pkg. medium size noodles
1 can white peg corn
1 can tomato soup
1 can tomato sauce

Melt fat in skillet, cook onions, pepper and celery until transparent, set aside.

Cook noodles until tender. drain.

Brown meat. Mix meat and tomato soup and sauce. Season.

Combine noodles, corn and sliced green olives.

Pour into casserole, top with grated cheese.

Bake 1 hour at 350°.

Blanche Griffin

Johnny Mozette

2 or 2 1/2 hamburger meat
1 large onion chopped
3 sticks celery chopped
1 (8oz.) pkg. noodles cooked
1 can cream style corn
1 large can tomato paste
salt & pepper to taste
Water enough so it won't be dry

Cook onion, celery and hamburger meat on low heat until brown. Add all other ingredients, mix and put in large greased casserole. Grate cheese on top and bake 350° oven until it starts cooking, turn down on low heat for 30 minutes.

Juanita Casey

Swiss Steak

1 1/2 lb. round steak
1 can mushroom soup
1/2 cup chopped canned tomatoes
1/4 cup chopped onion
2 T. shortening
dash of pepper
1/4 cup water
salt to taste

Cut steak into serving size pieces. Brown steak in a skillet; pour off fat. Add other ingredients; cover and cook over low heat for 1 hour and 15 minutes or until tender, stirring often.

Makes 4-6 servings.

Don Hunter

Patio Party Kabobs

1 (8oz.) can tomato sauce
2 T. brown sugar
1 t. salt
3 T. Worcestershire sauce
2 T. cider vinegar
1 t. sesame seed (optional)
2 lb. beef round steak, cut into 1 1/2 inch cubes
1 green pepper, cut into cubes
12 mushrooms
1 onion sliced

mushrooms and onion with tomato mixture; thread alternately on skewers. Place on rack over hot charcoal.

Grill 8-10 minutes; baste and turn several times.

Serve over rice.

I usually marinate overnight for more flavor.

Combine first 6 ingredients. Gently toss beef cubes, pepper,

Becki Wells

Baked Chicken

3 cups self rising flour
1 T. paprika
2 packets tomato cup-a-soup
cup a soup
2 packets Good Seasons Italian dressing
1 t. salt
chicken cut up

Mix preceding ingredients thoroughly, roll chicken in the mixture. Place on a pan, pour melted oleo on top.

Bake 350° for 1 hour.

Tastes fried.

no name given

Swiss Chicken and Ham Roll

1 1/2 cups coarsley ground
cooked chicken
1 can condensed cream of
chicken soup
1 green onion thinly sliced
6 slices boiled ham
2 cups cooked rice
1/4 cup dairy sour cream
1/4 cup milk
1/2 cup shredded swiss cheese
paprika

Combine chicken, 1/3 cup
soup, and onion in mixing bowl.
Spoon 1/4 cup chicken mixture
on each slice of ham and roll up.
Secure with wooden tooth picks

if necessary. Spread rice in shallow 1 1/2 quart microwave dish.
Place roll ups on top of rice.
Mix remaining soup with sour
cream and milk. Pour over ham
rolls.

Cook on high 8-10 minutes
rotating dish half way through
cooking time. Sprinkle with
cheese and paprika; cover and
let stand 5 minutes.

Microwave dish.

Ruby Traugher

Excellent Chicken Divan

3 pkg. of frozen broccoli
3 whole chicken breast chopped
in bite size pieces
2 cans cream chicken soup
1 cup mayonnaise
1 t. lemon juice
1/2 t. curry powder
1/2 cup shredded sharp cheese
(American)
1/2 cup soft bread crumbs
1 T. of butter (more is desired)

tender-drain. Arrange in 11 1/
2x7 1/2x1 1/2 casserole
greased. Add chicken. Com-
bine soup, mayonnaise, lemon
juice, and curry powder. Pour
over chicken and broccoli.
Sprinkle with buttered bread
crumbs. Add cheese bits.

Bake 350° for 25-30 min-
utes.

Cook broccoli until barely

Martha Roberts

Chicken Casserole

1 stick melted butter
6 boned chicken breast (halves)
1 can cream of chicken soup
mixed with 1/3 cup of milk
salt and pepper
sliced swiss cheese
Pepperidge Farm Herb Dressing

Dip breast in butter. Place in dish. Salt and pepper. Pour

soup mixture over chicken.
Cover with Swiss cheese.

Top with Herb Dressing and rest of butter.

Cook at 350° for 1 hour uncovered.

Marilyn Rowlett

Chicken Scallop

Prepare ahead of time a chicken (preferably roasting chicken). Let cool and dice up 3 cups chicken meat (no skin)--
SAVE BROTH!!

Stuffing preparation

1 (8oz.) pkg. Pepperidge Farm Herb stuffing mix (or another equivalent brand name)

Sauce to cover chicken

1/2 cup butter
1/2 cup flour
4 cups chicken broth
1/2 t. salt and pepper
5 slightly beaten eggs

Grease long pan or casserole dish with shortening. Prepare stuffing according to package direction, adding 1 egg. Line pan with prepared stuffing. Cover stuffing with the three cups of diced chicken. (I usually use whatever 1 chicken yields if more than 3 cups).

Mix butter, flour, chicken broth, salt and pepper and cook on medium heat until mixture thickens; then add small amount of mixture to eggs. After stirring mixture with eggs, then pour eggs into hot mixture. Pour over chicken.

Bake 325° for 40-45 minutes until top is golden brown.

Cut baked dish into squares. Yields about 10 or more squares or servings depending on size of squares.

Pimento Sauce Topping

1 can cream of mushroom soup
1 cup sour cream
1/4 cup chopped pimento

Mix all ingredients and heat over low heat. Spoon over chicken squares when ready to serve.

Vickie Wingo

Hot Baked Chicken Salad

4 cups chicken, cooked & diced
3 cups celery, diced
1 cup almonds, chopped or sliced
1 cup mayonnaise
4 T. onion, grated
4 T. lemon juice
2 cans cream of chicken soup
1 t. salt

Add water chestnuts to mixture if desired (small flat can)

Combine all ingredients and place in a shallow baking dish buttered. Spread topping over

surface before baking.

Bake 350° for 30 minutes.

Can make half of the recipe if you desire and can refrigerate, before cooking, a day ahead but do not put topping on until time to bake.

Topping:

1 cup sharp cheese, grated
2 cups potato chips, crushed

Evelyn Hewell

Deboned Chicken Breast

Line pyrex 9x12 with sliced beef (Armour brand in jar)

Roll each chicken breast with slice of bacon.

Mix:

1 can mushroom soup
1 pint sour cream

Spoon over chicken breast

and refrigerate.

May be fixed day ahead.

Bake 3 hours at 280° uncovered.

Sauce enough for 16-20 breast servings.

Virginia Porter

Chicken Casserole

8 chicken breasts or 1 whole chicken cooked and cut into bite size pieces.

Mix with:

2 cans cream of chicken soup
1 carton sour cream

Add on top of mixture:

1 roll of Ritz crackers crushed
1 stick butter melted

Opt. sprinkle with poppy seeds.

Bake 350° for approx. 30 minutes.

Barbara Sledd

Country Fair Chicken

1 cup parmesan cheese
1/2 cup flour
2 t. paprika
1 t. salt
dash or 2 of pepper
2 1/2 -3 lbs. chicken pieces
(can use whole chicken pieces
or all breasts.)
1/2 cup butter
2 eggs slightly beaten
2 T. milk

Combine cheese, flour, and seasonings. Dip chicken in combined egg and milk mixture. Then cover well with flour and cheese mixture. Dot each piece with butter.

Bake 1 hour at 350° and 30 minutes at 300°.

Do not cover in baking.

Jewel Owen

Party Chicken

8 boned chicken breasts
8 slices of bacon, wrap breast with bacon but can be omitted
1 small jar of dried beef
1 carton sour cream
1 can cream of mushroom soup
1 1/2 cup rice (can be omitted)

Place slices of dried beef in bottom of dish, place chicken on top of beef slices and rest of dried beef on top of chicken.

Mix cream of mushroom soup and sour cream and pour over chicken.

Bake 1 1/2 hours at 300° or until tender.

Serve over rice, or without rice.

Elizabeth Workman

Barbecued Chicken

1 (3lb.) chicken cut up
salt and pepper
3 T. brown sugar
3 T. catsup
2 T. vinegar
2 T. butter, optional
2 T. Worcestershire sauce
1 T. lemon juice
1 t. mustard
1 t. chili powder
1 t. paprika

Salt and pepper chicken. Mix remaining ingredients; dip chicken in sauce. Place in casserole pan; pour remaining sauce over chicken.

Cover; bake 15 minutes at 500°. Lower heat to 350°; bake 1 hour and 15 minutes.

Valerie Phillips

Chicken Up Side Down

2 T. lemon juice
2/3 cup margarine
3 cups chicken broth
2/3 cup self rising flour
2 cups milk
2 1/2 cups chicken, deboned
1 t. salt
1/2 t. pepper

Cornbread Topping:

1 egg
2/3 cup milk
3 T. bacon dripping
1 cup self-rising meal
1 t. sugar

Melt butter over low heat.

Blend in flour, salt, and pepper. Let mixture come to a boil over low heat and then remove from heat and stir in broth and milk. Return to heat and bring mixture to a boil stirring constantly. Boil 1 minute. Fold in chicken and lemon juice. Put 2/3 of this mixture in casserole or 10 inch skillet, spread cornbread topping over this, and then spoon rest of chicken mixture on top of this mixture.

Bake 400° for 25 minutes.

Audrey Stapp

Barbecued Chicken in Paper Bag

1 t. mustard
4 T. catsup
3 T. vinegar
2 T. Worcestershire sauce
3 T. brown sugar
3 T. butter
1 t. salt
5 T. water
1/2 t. cayenne
1 t. chili powder
1 t. paprika
1 large chicken

Place all ingredients except chicken in a saucepan and bring to a boil. Remove from heat. Grease the inside of a medium-sized heavy paper bag and place

in a baking pan. Season the chicken with additional salt. Dip each piece in sauce and place in the bag. Pour remaining sauce into bag and tie top of bag tightly.

Bake at 500° for 15 minutes. Reduce temperature to 350° and bake for 1 hour and 15 minutes longer.

Do not open bag while baking.

Serves 4

Tommy Hyams

Creamie Chicken and Rice Soup

1/2 stick butter
1 cup boneless chicken breasts
cut into 1/2 inch cubes
1 pkg. chicken flavored rice
(Rice-A-Roni)
4 chicken flavored boullion
cubes
8 cups water
1/2 cup chopped mushrooms
1 t. parsley
2 t. onion flakes
1 cup sour cream
1/2 cup milk

Cook chicken pieces in butter. Add one cup water, boullion cubes, parsley, and onion flakes. Bring to a boil (Boullion cubes should melt). Add rice, mushrooms, and remaining water. Reduce to low heat and cook for 30 minutes. Add sour cream and milk.

Serve

Elsie Cowherd

Chicken Casserole

Layer in oven proof pan.

Bake 350° for 30 minutes.

rice-cooked

Saute:

1 box chopped broccoli-cooked
chopped chicken
1 can golden mushroom soup
shredded cheddar cheese
sauteed vegetables

celery, onion, green pepper,
and water chestnuts in one stick
of margarine. Cook until color
changes slightly but vegetables
are still crisp.

Charles Clark

"Melt In Your Mouth" Chicken Casserole

Cook and bone 4 chicken
breasts or one whole chicken.
Put in bottom of casserole dish.
Reserve 2 cups broth.

Topping:

In saucepan, put 1 can cream
of chicken soup. Add the re-
served broth, heat and pour over
the chicken. Add salt and pep-
per to taste.

Mix 1 cup self-rising flour, 1
cup buttermilk, and 1 stick melt-
ed margarine.

Pour over chicken and bake
425° for 30 minutes.

Genia Westerfield

Lemon-Herb Chicken Legs

3-4 lbs. chicken legs
juice and rind of 1 lemon
6 garlic cloves
1 t. rosemary
coarse salt and pepper

Wash chicken legs and pat dry. Arrange on broiler pan. In a food processor, combine the lemon juice and rind, garlic, and rosemary. Process until finely minced. Brush on the legs.

Broil for about 40 minutes, turning and basting with the lemon mixture 2 or 3 times.

These are delicious warm or cold. The lemon flavor becomes more pronounced on second day.

Serves 12-16

Charles Jackson

Chicken Tetrazini

Cook together:

1/2 cup chopped green pepper
1 chopped onion
2 stalks chopped celery
1 cup chicken broth

And mix with:

2 cups fine noodles cooked
2 cups chopped cooked chicken

1/4 cup chopped pimento
1 can cream of mushroom soup
1/4 lb. grated cheese

Put in casserole and top with 1/4 lb. grated cheese. 9x13 inch casserole.

Bake until heated through at 350°.

Kay Bond

Chicken Casserole

4 halves chicken breast cooked and cubed
2 cups chicken broth
1 stick butter
4 cups Pepperidge Farm stuffing mix
1 can cream of mushroom soup
1/2 soup can of milk

350° for 35-40 minutes.

Don't cook too dry-cover to bake. Freezes well before baking.

Kay Bond

Chicken Sour Cream Enchiladas

1 cooked chicken or 3 chicken breast cut into small strips or pieces

1 carton (small) sour cream
1 can cream of chicken soup
1 chopped onion
1 can green chilies chopped
10-12 four tortillas

with out chicken for top. Place mixture in tortillas, roll, place in large baking dish 9x13 glass. Cover with sour cream and soup mixture making sure all of tortilla is covered with mixture especially the edges. Top with grated cheddar cheese.

Mix all the ingredients--reserve about 1/4 of mixture

Bake at 350° for 30 minutes.

Vickie Wingo

Chicken Pot Pie

3 or 4 chicken breast
1 pkg. thighs

Cook with celery and onions until almost done.

1 can cream of celery soup
4 boiled eggs

Spray dish with Pam--put chicken in dish.

Mix 2 1/2 cups broth

1 can celery soup

Cook until boils.

Pour broth mixture over chicken --slice eggs and put on top of chicken.

Crust:

1 1/2 stick butter
1 1/4 cup self rising flour
1 1/4 cup milk
1/4 cup mayo

Mix together and pour over chicken.

Bake 425° for 45 minutes.

Vickie Wingo

Chicken Casserole

6 whole chicken breasts--debone and boil 45 minutes. Cut in large chunks

Mix with:

1 can cream of chicken soup
1 can mushroom soup

1 (8oz.) carton sour cream

Pour in baking dish and crumble Ritz crackers over top. Pour 1/2 stick melted butter on top.

Bake 350° for 30 minutes.

Tyler J. Moorefield

Chicken Stroganoff

3 t. butter
2 T. chopped onion
1 lb. boneless chicken cut into strips
3 cups sliced mushrooms
1/2 cup chicken broth
1/4 t. salt
1/4 t. pepper
1/4 t. dried thyme
1/4 cup sour cream
egg noodles

Boil noodles in water, drain.
Melt 2 t. butter in skillet, add

onion, cook 2 minutes. Add chicken cook 2-3 minutes. Remove chicken and set aside. Melt remaining butter, add mushrooms, cook 2 minutes. Add broth, salt, pepper, and thyme.

Simmer 7-10 minutes. Return chicken to skillet, stir until hot. Stir in sour cream.

Serve with noodles.

Rosemary Lewis

Chicken Pot Pie

2 Pet Ritz "Deep Dish Pie Crust Shells"
2 T. butter, melted
2 T. flour
1/4 t. dried thyme, crushed
1 cup chicken broth
1/4 cup milk
2 cups cubed cooked chicken
1 (10oz.) frozen peas and carrots, cooked and drained
1 medium onion, chopped

Remove pie crust from freezer. Invert one crust onto waxed paper and let thaw until flattened, 10-15 minutes.

Combine, butter, flour, 1/2 t. salt, thyme, and 1/8 t. pepper. Stir in broth and milk all at once. Cook, stirring constantly until mixture thickens and bubbles. Cook one minute more. Stir in chicken, peas and carrots, and onion. Pour into second crust in pan. Moisten edge of crust with water. Invert flattened crust on top of filling, tuck edge under and crimp.

Cut slits in top. Bake on a preheated cookie sheet at 425° for 35-40 minutes.

Becky Bostick

Chicken and Rice Casserole

1 can mushroom soup
1/2 pkg. dry onion soup
1 soup can of water
3/4 cup of rice
1 fryer, cut into serving pieces
(or use porkchops)

Mix mushroom soup, dry on-

ion soup mix and water in casserole. Stir in the rice. Season chicken or chops and place on top of rice. Cover with foil and bake for 1 hour at 400°. Remove the foil the last 5-10 minutes to brown if you like.

Sue Higgins

Chicken Walkiki Beach

4 whole chicken breasts & 4 legs
1/2 cup flour
1/3 cup salad oil
1 t. salt
1/4 t. pepper

Sauce

1 can sliced pineapple
1 cup sugar
2 T. cornstarch
3/4 cup cider vinegar
1 T. soy sauce
1/4 t. ginger
1 chicken bouillon cube
1 large green pepper

Wash chicken, pat dry with paper towel. Coat chicken with flour.

Heat oil in large skillet. Add chicken, a few pieces at a time, and brown on all sides. Remove as browned to shallow

dish, and sprinkle with salt and pepper.

Preheat oven 350°.

Make sauce. Drain pineapple, pour syrup into 2 cup measure. Add water to make 1 1/4 cups.

In medium saucepan, combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce, ginger, and bouillon cube; bring to boiling, stirring constantly. Boil 2 minutes. Pour over chicken.

Bake uncovered 30 minutes. Add pineapple slices and green pepper sliced in rings. Bake 30 minutes longer or until chicken is tender. Serve with fluffy white rice.

Betty Jones

Chicken Casserole

2 cups diced cooked chicken
1 can cream of chicken soup
1 can cream of celery soup
1 cup chopped celery
1/2 cup chopped onions
1/2 cup slivered almonds
1 t. salt
2 T. lemon juice
1 cup mayonnaise or salad dressing
4 hard boiled eggs chopped

buttered casserole. Cover with 1 cup crushed potato chips or 1 cup crushed Ritz crackers that have been buttered.

Bake 400° for 30 minutes.

Can be prepared day ahead and put in refrigerator except for chips or crackers.

Serves 6-8.

Mix ingredients and put in

Juanita Casey

Baked Chicken Breast

Remove skin and wash thoroughly. Pat partially dry with paper towel.

Spray casserole dish with Pam.

Bread chicken breast with lemon pepper-Italian seasoning

and Italian bread crumbs.

Place in casserole dish. Spray chicken with Pam. Cover and bake 325° until tender and last 5 minutes remove cover. Turn once.

Lucille Martin

Chicken Almond Bake

1 cup chicken, diced
1/2 cup minced celery
1 small onion
1 can Chinese noodles
1 can cream of celery soup
1/4 cup milk
1/2 cup slivered almonds
1/4 t. Worcestershire sauce

mix with all other ingredients. Place 1/2 of the Chinese noodles in bottom of buttered baking dish. Cover with meat mixture. Place other 1/2 noodles on top.

Bake 350° for 30-35 minutes.

Serves 5-6

Blend soup and milk, then

Carolyn Self

Hot Chicken Salad

2 cups cooked chicken, cut in chunks
2 cups chopped celery
3 T. minced onion
3 T. lemon juice
1/2 t. salt
1/2 t. black pepper
1/2 cup pecans
3/4 cup mayonnaise
1 small can sliced mushrooms
1 can cream chicken soup

potato chips

Mix all except soup and chips. Place in a 2 quart casserole. Pour soup over top without mixing. Top with crushed chips and bake at 300° for 30 minutes.

Serves 6-8

Sandra Gott

Chicken Ritz

6-8 chicken breasts cooked and boned
1 carton sour cream
1 stick oleo
1 stack ritz crackers
1 can chicken soup
1 can mushroom soup
2 t. poppy seed

buttered casserole. Mix soups and sour cream and pour over chicken. Crumble crackers and sprinkle over soups. Melt oleo and pour over crackers. Spread poppyseed over last.

Bake 350° for 25-30 minutes.

Place chicken pieces in well

Martha B. Thornton

Chi-Chi Chicken

4 chicken breast (or 8 halves)
(I use a whole chicken, as is cheaper and we like both white and dark meat.)

Simmer chicken until tender with salt, celery leaves, parsley. Cool in broth, debone and remove skin.

Place small pieces of chicken in 9x13 baking dish (ungreased) and pour sauce over it.

2 cans cream of chicken soup
1 cup Hellmans mayonnaise
1/2 cup grated velveta cheese

Do not heat. Mix the sauce in a bowl.

Pour this sauce over chicken. Sprinkle Pepperidge Farm dressing-dry-over all till covered.

Bake 1 hour at 350°.

Sauce:

Mystery Chicken Casserole

2 cups diced chicken
4 t. flour
3 chicken bouillon cubes
1 cup mayonnaise
3oz. slivered almonds
salt and pepper
2 T. butter
2 cups milk
2 eggs
1 can Chinese noodles

Melt butter and stir in flour.
Add milk and bouillon cubes.
Cook until thick. Add eggs,
mayonnaise and FOLD in

chicken, almonds, and noodles.

Bake in loaf pan or casserole
for 30-45 minutes at 350°.

Serve with sauce.

Sauce:

1 can mushroom soup
1 can cream of celery soup

Heat and serve over loaf.

Grace Hill

Broccoli Chicken Casserole

1 (10oz.) pkg. frozen chopped
broccoli
2 (6oz.) cans boned chicken, or
1 1/2 cups chopped, cooked
chicken or turkey
1 (10 3/4oz.) can cream of
mushroom soup
1/2 cup mayonnaise
1/4 t. curry powder
1/2 cup bread crumbs
1/2 cup melted butter or margarine

Cook broccoli according to

package directions; drain well
and place in the bottom of a but-
tered 1 1/2 quart casserole or
baking dish. Arrange chicken
over broccoli. Mix together
soup, mayonnaise and curry;
pour over chicken. Sprinkle
with bread crumbs. Drizzle
with butter.

Bake 350° for 30-40 minutes.
Serves 4.

Denise Kellow

Baked Chicken Casserole

6 chicken breasts skinned
1 can cream of mushroom soup
1 can cream of chicken soup
1/2 pkg. dried onion soup

Place breasts apart in a large
baking dish.

pour over the chicken.

Sprinkle dried onion soup
over the top.

Cover with foil and bake 325°
for 2 hours.

Mix the 2 soups undiluted and

Margaret Cayce

California Style Chicken Casserole

5 lb. stewing hen
1 T. salt
few peppercorns
few sprigs parsley
1/2 green pepper
1 stalk celery
1 small onion
3 T. butter, margarine or chicken fat
3 T. flour
1 cup chicken broth
1/2 cup ripe olives
1 can (48oz.) mushroom slices
2 slices pimiento
1 cup light cream
1 t. salt
1/2 cup grated Swiss cheese
1/2 cup slivered almonds

Cut chicken in serving pieces, toss into a kettle along with salt, peppercorns, parsley and enough boiling water to cover. Cover with lid and cook over low heat until chicken is tender. (1-1/2-2 hours). Cool chicken in broth.

When cool skim off all possi-

ble fat and remove skin and bones, discard. Leave chicken in big chunks. Save broth.

Preheat oven 350°.

Cut green pepper and celery in strips. Cut onion into thin slices. Melt butter, margarine or chicken fat in a saucepan.

Toss in vegetables and cook a few minutes until limp. Now stir in flour as smoothly as possible, add chicken broth and cook until bubbly. Toss in chopped olives, chopped pimiento, drained mushrooms, cream, salt and grated cheese. Cook, stirring constantly until heated through.

Arrange chicken in medium casserole, pour sauce on top and sprinkle with slivered almonds.

Bake 30 minutes.

Kathryn Glover

Chicken and Dressing Casserole

3 lb. cooked chopped, boned chicken (save 2 2/3 cups broth)
1 can cream of chicken soup
1 can cream of mushroom soup
8oz. pkg. herb seasoned stuffing
1/2 cup butter, melted

Combine soups, broth, butter, and stuffing. Spoon 1/2 of stuffing mixture in greased

9x13 inch casserole. Top with all the chicken. Spoon remaining stuffing mix on top.

At this point you can cover and refrigerate overnight.

Uncover and bake at 350° for 30-45 minutes.

Pamela Humes

Buttermilk Chicken

1 (2 1/2-3 lb.) fryer chicken cut up
1 1/2 cups buttermilk
3/4 cup all purpose flour
1 1/2 t. salt
1/4 t. pepper
1/4 cup margarine
1 can condensed cream of chicken soup

Dip chicken into 1/2 cup buttermilk. Then roll in flour seasoned with salt and pepper. Melt

margarine in 13x9x2 inch pan/dish. Put chicken in pan, skin side down, and bake uncovered 30 minutes at 375°. Turn chicken and bake 15 minutes. Blend 1 cup buttermilk and soup; pour around chicken and bake 15 more minutes.

Serves 6.

Enjoy!!!

Leslie Carroll

Broccoli Chicken Casserole

2 cups diced cooked chicken
1 (10oz.) pkg. frozen broccoli stalks, cooked by package directions
1/2 t. salt
1 can condensed cream of chicken soup
1/2 cup mayonnaise
2 t. lemon juice
1/4 t. curry powder

Place chicken and broccoli in bottom of 1 1/2 quart casserole dish. Sprinkle with salt. Com-

bine remaining ingredients and spread over top of mixture.

Bake uncovered at 350° until bubbling hot (about 30 minutes). Serve hot.

Serves 4.

(Luncheon dish serve with cranberry or fruit salad.)

Enjoy!!!

Leslie Carroll

Chicken Rice Casserole

1 pkg. chicken breast (boneless)
1 green onion chopped
2 slices white bread (cut edges off)
1 cup rice
1 can cream of chicken or mushroom soup

1 cup Velveeta shredded cheese

Cook chicken till done. Cut up into small pieces and place in casserole dish. Cook rice and add to dish. Combine all ingredients-bread should be crum-

bled up-add enough milk to mix well.

Place in oven on 350° for 30 minutes.

Cindy Powell

Chicken Bundles

1 onion
3-4 T. diced celery
1 1/2 cups cooked chicken
3oz. cream cheese

Mix this up like chicken salad. It will be stiff.

1 pkg. crescent rolls

Pinch two triangles together to form a rectangle. Divide the

chicken mixture among the five rectangles. Roll each rectangle and then secure the ends.

Bake 350° until brown.

Serve each bundle with a topping of white sauce or chicken gravy.

Jennifer McKenzie

Chicken Spaghetti

4 boned chicken breasts cooked save broth
1 bell pepper chopped
2 cups chicken mushroom soup
1 large onion chopped
1/2 - 1 cup mild cheddar cheese grated
1/2 can sliced black olives
1 stick margarine
1 can mushrooms drained
8oz. thin spaghetti

Mix onions, pepper, margarine, soup and olives with 1/2 cup chicken broth. Cook spaghetti in chicken broth. Butter deep casserole or pan. Layer spaghetti, chicken, sauce and cheese. Repeat.

Bake 350° for 30 minutes.

Jennifer McKenzie

Crispy Chicken

1/4 cup margarine or butter
1 1/2 cups Betty Crocker Potato Buds mashed potatoes (dry)
1/3 cup grated Parmesan cheese
1 t. salt
1/2 t. pepper
2 1/2 - 3 lb. broiler - fryer chick-

en, cut up
1 egg beaten

Heat margarine in 10 inch skillet over medium-low heat until melted. Stir in potatoes, cheese, salt and pepper. Cook,

stirring constantly, until potatoes are dark brown. Dip chicken into egg; roll in potato mixture. Place chicken pieces, skin sides up and with thickest parts to outside edges, in rectangular microwave dish, 12x7 1/2x2 inches.

Cover with waxed paper and microwave on high (100%) 10 minutes; rotate dish 1/2 turn. Microwave until done, 8-12 minutes longer.

Cyndi White

Savory Chicken Crescents

Blend until smooth:

3oz. cream cheese and 2 T. melted margarine

Add and mix well 2 cups chopped chicken, 1/4 t. salt, 1/8 t. pepper, 2 T. milk, 1 T. chopped onion or chives, 1 T. chopped pimento.

Separate 1 (8oz.) can Pillsburg Refrig. Crescent Rolls into

4 rectangles--sealing perforations. Spoon 1/2 cup chicken mixture in center. Pull 4 corners of dough to center. Seal. Brush tops with 1 T. melted margarine. Sprinkle 3/4 cup Pepperidge Farm Dressing mix.

Bake 350° for 25 minutes or until brown, on ungreased cookie sheet.

Peggy Hyams

Chicken & Dumplings

Boil a chicken (2 lb.) with enough water to cover. Remove chicken and take off bones. Cut into bite-size pieces. Set chicken broth aside.

To chicken broth add 1 stick of margarine and 1 can cream of chicken soup. Bring to a boil.

I usually double this recipe for a large chicken.

Dumplings

1 cup flour
1 t. baking powder
1 rounded T. of crisco
1 t. sugar
cold water

Make a dough and roll out on a floured cloth. Cut into 1x5 inch strips. Drop strip by strip into boiling broth. Watch uncovered about 20 minutes. Watch closely and turn down to medium temperature. Last add chicken for about another 5 minutes.

Serve 8-10

(This is my mother's & grandmother's recipe. It is the best in the world. Just ask Bonnie & Bill Adkins)

Jan Myers

Ziegler's Favorite Casserole

1 can cream chicken
1/2 cup mayo
1/2 t. lemon juice
1/4 t. curry
2-3 cup cooked, skinned and de-boned chicken or turkey
1 pkg. Calf. Mix Veg. (broccoli, carrot, cauliflour) cooked and drained

Mix together. Place in casserole 2 quart baking dish.

Top with American Cheese Slices. Top with grape nuts. Top with pats of margarine, salt and pepper.

Bake 350° for 45 minutes.

Serve very HOT. This has a tendency to cool quickly. Can be served over rice.

Kalli Ziegler

Bacon Hot Dogs

1 lb. good beef hot dogs cut into 5ths
1 lb. lean bacon cut into 3rds

Wrap hot dogs with bacon and secure with toothpick. Sprinkle with 3/4 lb. brown sugar mixed with 1 t. cinnamon.

Bake 1 hour at 375°.

Can baste and turn once. Can be made ahead and frozen (be sure to drain grease before freezing).

DO NOT Microwave.

Reheat in oven. Serve Hot. Makes 40.

Kalli Ziegler

Country Ham

Soak at least 2 hours in cold water. (longer if very salty; changing water.) Scrap well. Place in roaster with 5 cups cold water in cold oven. Bring oven temperature to 500°.

DO NOT OPEN DOOR BUT
TURN OFF THE OVEN.

Leave overnite. In morning remove from oven and skin. Score fat in design and cover with brown sugar and dry mustard or whatever you desire. Return to 400° oven to brown slightly. Chill and serve in thin slices.

no name given

Polynesian Pies

1/3 cup fresh lemon juice
1 can sweetened condensed milk
1 (8oz.) pkg. cream cheese
1 large can crushed pineapple
3 large bananas, mashed
2 graham cracker crusts

condensed milk and cream cheese together. Fold in pineapple and banana mixture. Pour into crust.

Refrigerate 2 hours before serving.

Beat lemon juice, sweetened

Jean Tuitele

Japanese Fruit Pies

1 stick margarine
1 cup sugar
1 T. vinegar
2 eggs, well beaten
1/2 cup coconut
1/2 cup raisins
1/2 cup pecans, chopped

Mix margarine, sugar, vinegar, eggs, coconut, pecans and raisins.

Pour into unbaked pie crust. Bake for 45 minutes at 325°.

Jean Tuitele

Lemon Chess Pie

3 whole eggs
1 1/2 cup sugar
2 T. flour
1/2 stick butter
1 T. vanilla
juice of two lemons
1 grated lemon rind

Beat eggs, sugar, and melted butter. Add other ingredients and pour into unbaked pie crust.

Bake at 350° for 30 minutes.

Jean Tuitele

Hawaiian Pie

1 1/2 cup sugar
1 can crushed pineapple
2 t. flour
1 cup coconut
1 cup chopped nuts
4 bananas, sliced
1 pkg. Cool Whip
1 graham cracker crust

Cook pineapple, sugar and flour until thickened; let cool. Add to mixture, coconut, bananas and nuts. Pour into graham cracker crust and top with Cool Whip.

Jean Tuitele

Two Crust Banana Pie

2 1/2 cups bananas (cut in 1/4 inch slices)
1 cup pineapple juice
1/2 cup sugar
3 T. flour
1 t. cinnamon
1/4 t. nutmeg
pinch of salt
1 T. butter
pastry for 2 crust pie
2 T. milk

Soak sliced bananas in pineapple juice for 20-30 minutes.

Drain juice from bananas. Combine bananas and dry ingredients and mix thoroughly. Pour into unbaked 9 inch pastry shell. Dot with butter. Place top crust; seal and flute edges together. Brush top with milk. Cut slits on top crust.

Bake 400° for 30-35 minutes or until golden brown.

Serves 6-8.

Jean Tuitele

Mai Tai Pie

4 cups flaked coconut
1/2 cup chopped macadamia nuts
1/2 cup margarine or butter, melted
1 can (20oz.) Del Monte crushed pineapple
1 T. lime juice
2 envelopes unflavored gelatin
4 eggs, separated
2/3 cup sugar
1 t. grated lime peel
1/2 t. salt
2/3 cup dark rum
3 T. Curacao
1 1/2 cups whipping cream

Combine coconut, nuts and margarine. Press into two 9 inch pie plates to form crust. Bake 325° 20 minutes. Cool.

Drain pineapple, reserving syrup. Add lime juice and water to syrup to make 1 1/2 cups.

Soften gelatin in syrup mixture.

In saucepan, beat egg yolks until light. Stir in syrup mixture, sugar, lime peel and salt. Bring to boil, stirring constantly. Reduce heat, continue stirring; simmer 5 minutes. Remove from heat, stir in rum and curacao.

Chill until partially set.

Beat egg whites until they form stiff peaks; fold into gelatin mixture. Whip cream and fold into mixture with pineapple.

Turn into pie shells. Chill at least 3 hours. Garnish with lime slices and pineapple.

Yield: 2 (9 inch) pies.

Jean Tuitele

Company Beets with Pineapple

2 T. brown sugar
1 T. cornstarch
1/2 t. salt
1 (8 3/4oz.) can pineapple tidbits
1 T. margarine
1 T. lemon juice
2 cups canned sliced beets, drained

Combine brown sugar, cornstarch, and salt in saucepan. Stir in pineapple and syrup. Cook, stirring constantly, until mixture is thick and bubbles. Add margarine, lemon juice and beets.

Cook 6 minutes.

Jean Tuitele

Cheesy Potato Casserole

4 cup peeled, cubed potatoes
1 (8oz.) carton cream-style cottage cheese
1 (8oz.) sour cream
1/2 cup chopped green onion
1 T. chopped fresh parsley
1/2 t. salt
1 clove garlic, minced
1/2 cup shredded Cheddar cheese
paprika
1 green onion with top

Combine cottage cheese, sour cream, chopped green onion, parsley, garlic and salt in a large bowl; mix well. Stir in potatoes. Spoon mixture into a lightly greased 1 1/2 quart casserole dish.

Bake at 350° for 25 minutes. Top with cheese, sprinkle with paprika. Bake an additional 5 minutes or until cheese melts. Garnish with green onion if desired.

Cook potatoes in boiling, salted water for 16 minutes or until tender; drain well. Com-

Jean Tuitele

Grit Casserole

1 1/2 cup Minute grits
2 eggs
1 stick margarine
1 cup milk
1 roll garlic cheese
1/2 t. salt
dash of pepper
1 stack Ritz crackers, crushed

age. Add margarine and cheese while hot. Beat eggs and add milk together. Add this to mixture. Pour into greased casserole and cover with cracker crumbs.

Bake for 1 hour at 350°

Cook grits according to pack-

Jean Tuitele

Cranberry Apple Sweet Potatoes

5-6 medium sweet potatoes, peeled or 2 (18oz.) cans sweet potatoes, drained and cut to bite size pieces

1 can apple filling (21oz.)

1 can whole cranberry sauce (8oz.)

2 T. apricot preserves

2 T. orange marmalade

Cut fresh potatoes into bite size pieces. In a large saucepan cook potatoes, covered, in enough boiling salted water to cover; about 15 minutes or until tender. Drain and set aside.

Spread pie filling in a 8x8x2 inch baking dish. Arrange cooked fresh or canned potatoes on top. In a small mixing bowl stir together cranberry sauce, apricot preserves and orange marmalade; spoon over sweet potatoes.

Bake, uncovered, for 20-25 minutes in a 350° oven, or until heated thoroughly.

Serves 6-8.

Jean Tuitele

Hash Brown Casserole

2 lb. frozen hash brown potatoes

2 cup sour cream

1 cup grated Cheddar cheese

1 can cream of mushroom soup

1 stick melted butter

1/2 cup chopped onions

1/2 t. pepper

1/2 t. salt

1 cup bread crumbs

Put hash browns in 13x9 inch casserole dish. Mix sour cream, Cheddar cheese, soup, butter, onions, pepper and salt. Pour over potatoes. Sprinkle with bread crumbs.

Bake for 1 hour at 350°.

Jean Tuitele

Surprise Hash Browns

12oz. sour cream

1/2 t. pepper

1/2 t. salt

1 can cream of celery soup (undiluted)

1 cup milk

1 (10oz.) pkg. grated cheddar

cheese

2 lbs. frozen hash brown potatoes (slightly thawed)

1 large onion chopped

Mix together the sour cream, seasonings, soup, milk and half

the cheese. Combine in a greased 9x13 inch casserole with potatoes and onions. Sprinkle the rest of the cheese on top.

Bake at 325°, uncovered, for 1 1/2 hours.

Serve 10-12.

Jean Tuitele

Swiss Vegetable Medley

(Ready to bake in just 5 easy minutes)

1 bag (16oz.) frozen broccoli, carrots, and cauliflower combination thawed and drained

1 can (10 3/4oz.) condensed cream of mushroom soup

1 cup (4oz.) shredded Swiss cheese

1/3 cup sour cream

1/4 t. Durkee Ground Black Pepper

1 jar (4oz.) chopped pimiento, drained (optional)

1 can (2.8oz.) Durkee French Fried Onions

2 cup cheese, sour cream, pepper, pimiento and 1/2 can Durkee French Fried Onions. Pour into a 1 quart casserole.

Bake, covered at 350° for 30 minutes.

Top with remaining cheese and onions; bake, uncovered, 5 minutes longer.

Preparation time 5 minutes.

Serves 6.

Combine vegetables, soup, 1/

Jean Tuitele

Aloha Cake

1 Duncan Hines lemon supreme cake mix

1/4 cup Crisco oil

2 eggs

1 1/3 cup water

Filling:

2 boxes vanilla instant pudding

1 (8oz.) pkg. cream cheese

2 1/2 cup whole milk

Topping:

1 large Cool Whip

2 (20oz.) cans crushed pineap-

ple, drained

1 can coconut flakes or fresh grated coconut

Mix all cake ingredients and bake in two 9x13 inch pans for 25-35 minutes until done. The cakes will not be high. Mix filling ingredients together and spread over the two cooled cakes. Spread Cool Whip over the filling and then sprinkle the drained crushed pineapple and coconut flakes on top.

Jean Tuitele

Cranberry Jam Cake

4 eggs
2 1/2 cups sugar
3/4 cup butter
1 cup pecans (chopped)
1 cup black walnuts, chopped
2 cups blackberry jam
1 cup canned whole cranberry sauce
1 cup buttermilk
2 level t. soda
3 cups flour
1 t. baking powder
1 t. cinnamon
1 t. nutmeg
1 t. allspice
1 cup raisins
1/2 t. salt

Cream sugar and butter, add beaten eggs, nuts, jam and cranberry sauce. Sift flour, spices and baking powder. Dissolve soda in buttermilk. Add flour mixture and milk alternately to the first mixture. Mix in raisins.

Bake in slow oven (300-325°).

This is one of the best jam cakes you have ever tasted.

Jean Tuitele

Pineapple Cake

1 box pineapple cake mix
1 cup crushed pineapple drained
1 box pineapple jello
1 cup Wesson oil
4 eggs
1/2 cup hot water

Mix jello and 1/2 cup hot water.

Drain pineapple. Add pineapple to cake mix, eggs, oil, and mix well. Add jello mixture to cake (#2) mixture.

30-35 minutes).

I use an oblong glass baking dish.

Icing

1 box Confectioners sugar
1 cup drained pineapple

Enough pineapple syrup to make mixture above spreadable. Spread this over the cake while it is hot.

Bake 325° until done (about

Jean Tuitele

Pineapple Upside-Down Cake

1 can (20oz.) Del Monte sliced pineapple

1/2 cup margarine or butter

1 cup firmly packed brown sugar

1/3 cup coconut

1/3 cup macadamia nuts

5 maraschino cherries, halved

1 pkg. (18 1/2) yellow cake mix

Melt margarine in 13x9 inch pan. Add sugar.

Arrange fruit, coconut, nuts and cherries in sugar mixture.

Prepare cake mix as package directs. Spread over fruit.

Bake 350° for 45-50 minutes or until tests done.

Cool 5 minutes; invert onto large serving dish.

Serve warm or cold.

Serves 12.

Jean Tuitele

Polynesian Salad

3 cups diced cooked chicken

1 can (8oz.) pineapple chunks drained

2 large oranges, peeled and sectioned

1 cup sliced celery

1/3 cup sliced pitted ripe olives

1/3 cup chopped green pepper

1/2 cup mayonnaise

1 T. yellow mustard

1/4 t. onion powder

1 can (3oz.) chow mein noodles

lettuce leaves

Combine chicken, pineapple, orange sections, celery, olives and green pepper in large bowl. Blend together mayonnaise, mustard and onion powder; toss gently with chicken mixture. Chill. Just before serving, mix in chow mein noodles; spoon into lettuce-lined serving bowl.

Serves 6.

Jean Tuitele

Lomi Fish Salad

For 12 people

2 cups canned fish, drained, and flaked (tuna, salmon, or your choice)

1 can (16oz.) Del Monte Tomato wedges, drained and diced

2 cups whole green onions, thinly sliced

crushed ice

1/4 head shredded lettuce

Combine fish, tomato, and onions; chill thoroughly.

Just before serving layer ice and lettuce in salad bowl. Top with salad.

Serve with lemon wedges, if desired.

Save tomato juice for use in cooking or in gelatin salads.

Jean Tuitele

Salad-On-A-Stick

For 12 people.

1 can (20oz.) Del Monte Pineapple chunks (in its own juice) chilled

1/4 cup reserved pineapple juice

1 head Iceberg lettuce, chilled

1 green pepper

1 can (17oz.) ripe olives, pitted

1 basket cherry tomatoes, chilled

1 cup mayonnaise

1/2 cup shredded cheddar cheese

1/4 t. salt

1/8 t. onion powder

1/8 t. pepper

Drain pineapple, reserving juice.

Cut lettuce into bite-size wedges. Cut green pepper into bite-size squares.

Combine reserved juice, mayonnaise, cheese, salt, onion powder and pepper, chill.

Alternate 2 pineapple chunks, lettuce wedges, green pepper, olives and tomatoes on wooden skewers.

Cover and chill until ready to use.

Serve with dressing.

Jean Tuitele

Creamy Pineapple Roll

1 pkg. (18 1/2oz.) lemon chiffon cake mix

Sifted confectioners' sugar

1 can (20oz.) Del Monte crushed pineapple, drained

1/4 cup sugar

1 t. vanilla extract

2 cups whipping cream

Prepare cake mix as package directs.

Spread evenly in paper-lined 15 1/2x10 1/2 inch jelly roll pans.

Bake at 350° for 20-25 minutes.

Cool 10 minutes; loosen sides and turn out onto towel generously dusted with confectioners' sugar.

Trim edges. Roll up and cool on rack one hour.

Whip cream. Gradually add sugar and vanilla. Fold pineapple into cream.

Unroll cake; remove towel and spread with cream mixture.

Roll again; chill. Sprinkle roll with confectioners' sugar. Garnish with pineapple and cream if desired.

Yield: 2 rolls (8 slices each)

Jean Tuitele

Chicken Breast in Ginger Cream Sauce

4 large whole chicken breast, skinned and halved
1/2 cup flour
2 t. ground ginger
1 1/2 t. salt
1/2 t. pepper
6 T. butter
3 green onions, minced
3 T. flour
3/4 cup chicken broth
1/2 cup Madeira wine
1/2 cup frozen non-dairy creamer, thawed
1/4 cup water
3 T. crystallized ginger, minced

Place chicken breast between 2 sheets of waxed paper and

pound until 1/4 inch thin. Combine 1/2 cup flour, ground ginger, salt and pepper in a bag. Add chicken breast and coat well, shaking off any excess. Heat butter; saute chicken until golden, adding onion when chicken is turned. Remove chicken and keep warm. Add flour to butter in pan; stir over low heat. Gradually blend in chicken broth, wine, thawed non-dairy creamer and water; stir until thick. Mix in 1 1/2 T. ginger. Pour sauce over chicken breast and garnish with remaining ginger.

Jean Tuitele

Hot Dog Casserole

1/2 cup uncooked rice
8 frankfurters, sliced
1 cup chopped onion
2 T. butter or margarine
1 can (17oz.) Del Monte Whole Kernel Family Style Golden

Sweet Corn)
3/4 cup Del Monte Tomato Cat-sup
1/2 cup water
1/2 cup diced green pepper
1 t. chili powder

1/2 t. dry mustard
1/4 t. garlic powder
1/2 bay leaf

Place rice in 2 1/2 quart casserole; add frankfurters. Saute onion in butter. Drain corn reserving liquid. Spread corn over frankfurters. Add reserved liquid, catsup, water,

green pepper, chili powder, dry mustard, garlic powder and bay leaf to onion; pour over corn.

Cover and bake at 400° for 30 minutes.

Serves 6.

Jean Tuitele

Sweet Sour Spareribs

3 lbs. spareribs, cut into serving pieces
2/3 cups brown sugar, packed
1 T. cornstarch
2 t. dry mustard
2/3 cup vinegar
1 cup crushed pineapple undrained
1/2 cup catsup
1/2 cup water
1/4 cup finely chopped onion
2 T. shoyu
salt and pepper to taste

Drain off excess oil IN another pot, combine the remaining ingredients except for salt and pepper-stir until smooth. Cook over medium heat until thick and glossy, stirring constantly. Sprinkle salt and pepper over browned ribs. In a large casserole dish, alternate layers of spareribs and sour and sweet sauce.

Bake 350° for 45 minutes.

Brown spareribs in a pot.

Jean Tuitele

Sweet and Sour Chicken

1 lb. boneless chicken, cut in cubes
2 T. oil
1 garlic clove, minced
1 cup green pepper strips
1 cup carrot strips
1 1/4 cups chicken bouillon
1/4 cup soy sauce
2 T. sherry (optional)
3 T. vinegar
3 T. brown sugar

1/2 t. ginger
1 can (8oz.) chunk pineapple in juice
1 1/2 cups minute rice

Brown chicken. Add garlic, green pepper, carrots, saute briefly. Add bouillon, soy sauce, sherry, vinegar, sugar, ginger and pineapple in juice.

Bring to a full boil. Stir in rice. Cover, remove from heat and let stand 5 minutes. Stir before serving.

Serves 4.

Jean Tuitele

Sesame Chicken

1 (3lbs.) chicken (broiler-fryer)
cut into pieces
1 T. sesame seed
2 T. salad oil
1/4 cup sugar
2 T. cornstarch
1/8 t. ground ginger
1 can Del Monte crushed pineapple (15 1/4oz.)
1 cup water
1/3 cup naturally brewed soy sauce
1 clove garlic, crushed

Brown chicken and sesame seed in hot oil in large frying pan.

Combine sugar, cornstarch and ginger in saucepan; stir in pineapple, water, soy sauce, and garlic.

Cook, stirring constantly, until thickened and translucent.

Pour over chicken; cover and simmer 45 minutes.

Use electric skillets to prepare Sesame Chicken if surface units are limited.

Serves 12.

Jean Tuitele

Sweet and Sour Sauce

1 (16oz.) can apricot halves, or other fruit choice, packed in light syrup or juice
1/4 cup soy sauce
2 T. cornstarch
1/2 cup light brown sugar, firmly packed
1/3 cup cider vinegar

Drain apricots, reserving syrup; cut each apricot half into 3 slices. Set apricots aside. In a 2 quart sauce pan stir soy sauce into cornstarch until blended and smooth; stir in sugar, vine-

gar, and reserved syrup from apricots. Bring to a boil over medium high heat, stirring constantly; cook, stirring, 1 minute.

Add apricots; cook 1 minute, stirring until heated through. Serve hot, or refrigerate to serve cold.

Makes about 2 1/2 cups. (2 T. per serving)

Jean Tuitele

Sweet and Sour Dipping Sauce

1/4 cup soy sauce
1 cup pineapple juice
3 T. vinegar
1/4 cup brown sugar (firmly packed)
1 T. cornstarch

Combine all ingredients: cook over medium heat, stirring occasionally, until sauce thickens.

Makes 1 1/2 cups.

Jean Tuitele

Oven Kalua Pork

2 (5 lbs.) or 1 (10 lb.) pork shoulder roast (butt or loin also could be used)
1/2 cup naturally brewed soy sauce
1/4 cup salad oil
1/4 cup Hawaiian salt (or ice cream salt)
2 cloves garlic, minced
1/2 t. ground ginger
1/4 t. liquid smoke
Ti leaves, banana leaves or corn husks
Heavy duty foil
1 can (15 1/4oz.) Del Monte Sliced Pineapple
1/3 cup pineapple syrup
2 T. brown sugar
1 t. cornstarch

Trim excess fat from pork. Brush pork with mixture of soy sauce, oil, salt, garlic, ginger, and smoke. Place roast in cen-

ter of leaves or husks, fold leaves over top of roast and secure with string. Wrap leaf wrapped pork in foil, securing seams tightly.

Roast at 350° oven for five hours.

In saucepan combine reserved pineapple syrup, sugar, and cornstarch. Cook, stirring constantly until thickened and clear.

Uncover meat and glaze meat with pineapple mixture and pineapple slices; continue baking in 425° for 15 minutes.

Shred pork before serving.

Serves 12.

Jean Tuitele

Egg Drop Soup

6 cups water
2 T. chicken flavor instant bouillon

2 T. cornstarch
1 egg well beaten
chopped green onions

In medium saucepan, combine water, bouillon, cornstarch.

Cook, stirring constantly until bouillon dissolves. Slowly pour in egg; stir. Heat throughly.

Garnish with onion.

Serves 6.

Jean Tuitele

Beef with Carrots and Pineapple

1 lb. beef sirloin, cut into thin strips

2 T. salad oil

1/2 cup diced onion

1 clove garlic, crushed

1 t. salt

1/8 t. pepper

1 can (15 1/4oz.) Del Monte pineapple chunks

1 cup beef bouillon

3/4 cup sliced carrots

1/2 cup diced green pepper

1/2 cup reserved pineapple syrup

2 T. cornstarch

2 T. naturally brewed soy sauce

Quickly saute beef in hot oil. Remove from pan.

Add onion, garlic, salt and pepper; cook 2 minutes.

Drain pineapple, reserving

syrup.

Add pineapple, bouillon, carrots and green pepper, cook 5 minutes. Add meat.

Dissolve cornstarch in soy sauce and reserved syrup; add to meat and vegetables.

Cook, stirring constantly, until thickened and translucent.

It is easier to cut meat into strips or cubes after it has been frozen just until firm (approximately 1 1/2 hours). After removal from freezer, let it stand a few minutes, then cut with a sharp knife.

Serves 12.

Jean Tuitele

Hot and Sour Soup

1oz. dried oriental mushrooms

2 cans (13 3/4oz.) chicken broth or chicken stock

2 cups orange juice

3/4 cup pork, cut into julienne

strips

1 cup carrots, cut into julienne strips

1 can water chestnuts, sliced

1 T. soy sauce

1/4 t. salt
1/2 lb. tofu, cut into 1/2 inch cubes
3 T. white wine vinegar
3/4 T. hot pepper sauce
1/4 cup cornstarch
1/4 cup water

Pour enough boiling water over mushrooms to cover. Let stand about 30 minutes; drain. In a large saucepan combine mushrooms, broth, orange juice, pork,

carrots, water chestnuts, soy sauce and salt; bring to a boil. Reduce heat and simmer 3 minutes.

Add tofu, vinegar, hot pepper sauce. Combine cornstarch and water; stir into soup. Boil 1 minute longer or until soup clears and thickens slightly.

Makes about 8 cups.

Jean Tuitele

Macadamia Nut Cheese Ball

2 pkg. (8oz. each) cream cheese, softened
1 1/2 cup grated Cheddar cheese
2 t. minced onion
1/2 cup chopped sweet pickles
1 t. salt
1/2 cup chopped macadamia nuts

Combine cream cheese, Cheddar cheese, onion, sweet

pickles and salt; mix well. Shape into a ball; roll ball in chopped nuts.

Cover and refrigerate several hours or until well chilled.

Serve with crackers.

Makes 1 cheese ball.

Jean Tuitele

Pineapple Cheese Ball

2 pkg. (8oz. each) cream cheese, softened
1/2 cup grated Cheddar cheese
1 can (8 1/2oz.) crushed pineapple, well drained
2 T. chopped green pepper
2 T. chopped onion
1 T. seasoned salt
1/2 cup chopped macadamia nuts

Combine cream cheese,

Cheddar cheese, pineapple, green pepper, onion and salt; mix well. Shape into a ball; roll ball in chopped nuts.

Cover and refrigerate several hours or until well chilled.

Serve with crackers.

Jean Tuitele

Fried Rice

3 eggs, slightly beaten
8 slices bacon, cut into 1/4 inch pieces
1/4 cup bacon drippings
1/3 cup chopped onions
6 cups cooked rice
1/4 cup naturally brewed soy sauce
1/4 t. salt
1/4 t. pepper
1/2 cup whole green onions, thinly sliced

Scramble eggs, set aside.

Fry bacon until done, but not

crisp. Set aside bacon. Reserve drippings.

Saute chopped onion in drippings.

Add rice, fry.

Add soy sauce, salt, and pepper.

Add eggs, bacon and green onions.

Serves 12.

Jean Tuitele

Aloha Loaf

1 cup margarine or butter
2 cups sugar
4 eggs
1 cup mashed ripe banana
4 cups sifted flour
2 t. baking powder
1 t. baking soda
3/4 t. salt
1 can Del Monte crushed pineapple (15 1/4oz.)
1 cup shredded coconut

Cream margarine and sugar until light and fluffy.

Add eggs; mix well. Stir in banana.

Sift together flour, baking powder, baking soda and salt.

Add to creamed mixture; mix well.

Fold in undrained pineapple and coconut.

Pour into greased and floured 9x5 inch loaf pans. Makes 2 loaves.

Bake at 350° for 1 hour and 10 minutes or until tests done.

Remove from pans to cool.

Jean Tuitele

Low Cal



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Mexican meat Loaf

1 T. & 1 t. veg. oil
1 cup chopped onions
1 cup chopped red or green bell peppers
2 cloves, minced garlic
1 pkg. inst. beef broth mix
16oz. ground turkey or veal
4oz. cheddar cheese, shredded
3/4 cup plain dried bread crumbs
1/2 cup tomato sauce
1/4 cup plain yogurt
2 T. chopped fresh parsley
2 t. Worcestershire sauce
1 t. chili powder
dash pepper

Preheat oven to 375°.

In a 9 inch skillet heat oil

over medium heat, add onions, peppers, garlic and broth mix. Saute until onions are translucent. In a medium bowl combine vegetable with remaining ingredients. Shape mixture into a loaf and place in a 8x8 inch baking dish.

Bake until browned about 45 minutes.

Serves 4.

This is really good with shredded carrots, add about 1 cup or more.

Better if baked on a drained pan or rack.

Pineapple Coconut Pie

4 t. margarine
4 eggs
6 T. self rising flour
4-5 pkg. Equal
1 cup skim milk
2 t. coconut flavoring (do not substitute)
1/4 t. yellow cake color
2 cups crushed Dole pineapple

Mix everything in blender except pineapple, add pineapple and bake at 350° for 30 minutes or til set.

Makes one 9 inch pie - use glass pan - spray with Pam.

Makes 4 serving.

Taco Salad

1 lb. ground turkey
1 medium or large onion
chopped
2 beef bullion

2 T. flour
2 cans tomatos chopped fine
1 T. chili powder
1 t. garlic powder

4oz. sharp cheese grated
4 taco shells
canned mushrooms (optional)

Brown ground turkey in non-stick pan, add onions and cook til clear. Add flour and stir til absorbed. Add remaining ingredients, tomatos, chili powder, garlic powder, (and canned

mushroom is desired). Divide into 4 servings.

Fill plate with desired amount of shredded lettuce, chopped tomatos, chopped onions, chopped bell peppers, etc. Top with 1 serving taco sauce and 1oz. grated cheese, and 1 taco shell crumbled.

Vegetable Soup

1/2 head cabbage shredded
3-4 carrots, chopped
3-4 stalks celery chopped
1 large onion chopped
2 cups water

Cook until tender (4 minutes

in pressure cooker). Add 2 cans tomatos (purreed in blender) and 1 can of green beans.

Add seasoning to taste. I use bullion and garlic and chili powder.

Stuffed Peppers

4 large peppers--cut in half long way
1 lb. ground turkey
1 large onion
1 T. flour
2 beef bullion
2-4 cups chopped tomatos (fresh or canned)

Brown turkey in non-stick pan. Add remainder except peppers and simmer til thickened. Boil peppers 3 minutes in water to cover. Stuff peppers and bake 25 minutes at 375°.

Makes 4 servings.

Chili

1 lb. ground turkey browned in non-stick skillet
1 large onion chopped
24oz. red beans drained
2 cans tomatos chopped fine
1 T. chili powder

1 t. garlic powder
2 beef bullion
2 t. Worcestershire sauce
salt and pepper to taste

Combine and simmer 30 minutes.

Broccoli Quiche

Blend together:

2 eggs
1 cup skim milk
2 t. margarine
6 T. self rising flour

Add to:

1 (10oz.) pkg. frozen chopped broccoli
1 small can mushrooms (that have been heated and drained)

Stir in 2oz. grated sharp cheese. Bake in glass round pan 25 minutes at 350°.

Fish Recipes

Use Blue Hake, Cod, etc.

For each serving fish; (6oz. raw); use 1 1/2 t. diet Ranch dressing and 1 t. cheese and paprika.

Cook, broil or bake in microwave. (3-5minutes)

(You can also use white wine, Worcestershire sauce, garlic powder, dill weed, and paprika to taste. Bake or broil til flakey)
(Also you can use:)

1 beef bullion (instant)
1 T. boiling water
1 t. mustard
1/2 t. hot sauce (to taste)
Broil or bake

Chili Soup

Brown 1 pound ground turkey, add 2 beef bullion, 2 T. Chili powder, 2 cups water, 12oz. drained pinto beans, 1-2 cups each, chopped celery, car-

rots, onions, tomatoes, and green beans, or vegetable of your choice.

Makes 12 servings.

Linguine Pesto

1 T. olive oil
1 garlic clove, minced
1 T. plus 1 1/2 t. chopped basil
1 1/2 cups cooked linguine
1/2 t. salt

dash freshly ground pepper
1 T. plus 1 t. grated Parmesan cheese

In a small skillet heat oil, add

garlic and saute for about 1 minute. Remove from heat and add basil. In bowl combine linguine with basil mixture and

toss well; season with salt and pepper and sprinkle with cheese.

Peas, Pasta and Vegetable Salad

1 pound drained canned chick-peas

2 cups cooked elbow macaroni, chilled

1 cup grated zucchini

1/2 cup each grated carrot and onion

2 T. each olive oil, wine vinegar, and lemon juice

1 t. oregano leaves

1/2 t. each salt and garlic powder

1/8 t. pepper

16 iceberg, romaine, or loose-

leafed lettuce leaves

1 medium tomato, cut into 8 wedges

In a large bowl combine all ingredients except lettuce and tomato wedges and toss until well mixed; cover and refrigerate for at least 1 hour. Toss again just before serving; serve on bed of lettuce leaves and garnish with tomato wedges.

4 servings.

Lasagna

2 T. plus 2 t. olive or vegetable oil

1 cup chopped onions

2 T. minced fresh garlic

8oz. cooked ground turkey (rare) crumbled

2 cups sliced mushrooms

4 cups drained canned Italian tomatoes, seeded and crushed

2 T. chopped fresh basil

1 t. salt

1/2 t. freshly ground pepper, divided

2 cups part-skim cottage cheese

1 egg

2oz. grated cheese, divided

2 T. chopped fresh parsley

1 t. granulated sugar

1 medium zucchini (about 1 pound), pared and sliced lengthwise

8oz. uncooked spinach noodles, cooked according to package directions

5oz. diet cheese

In a 2 quart saucepan heat oil; add onions and garlic and saute until onions are translucent, about 4 minutes. Add beef and cook, stirring constantly, until all pink disappears; add mushrooms and cook until mushrooms begin to soften, about 3 minutes. Add tomatoes, basil, salt, and 1/4 t. pepper; bring to a

boil. Reduce heat; let simmer 20 minutes.

While sauce is simmering in bowl beat together cottage cheese, egg, 1oz. Parmesan cheese, and the parsley, sugar and remaining 1/4 t. pepper; set aside.

On non-stick baking sheet arrange zucchini slices in a single layer and broil, turning once, until lightly browned on each side.

Preheat oven to 375°. In bot-

tom of lasagna pan spread half of the meat sauce; top with half of the cooked noodles, then top noodles with dollops of half of the cottage cheese mixture and spread evenly. Layer remaining noodles over cheese, arranging noodles in opposite direction of first layer and overlapping edges slightly; top with zucchini slices, sprinkle with diet cheese, and spread with remaining cottage cheese. Pour remaining sauce over cheese and bake for 45 minutes. Remove from oven and let set for 15 minutes before serving.

Corn Bread

3oz. yellow cornmeal mix
1 egg white
1/2 cup buttermilk
2 t. oil
1/2 pkg. sweet and low (optional)

Mix and bake in muffin tins as for cornbread, spray tin with Pam.

Bake 400°, 15-20 minutes or til done.

Reuben Patty melt

7oz. ground turkey
4 slices reduced-calorie rye bread
1 T. plus 1 t. reduced-calorie Thousand Island dressing
1/2 cup rinsed drained sauerkraut
2 slices Swiss cheese
2 t. margarine, divided

spray and heat; add patties to skillet and cook over medium heat, turning once, until patties are browned and cooked through, 3-4 minutes on each side.

Set each patty on 1 bread slice; top each with 2 t. dressing, 1/4 cup sauerkraut, 1 cheese slice, and then a remaining bread slice.

Shape turkey into 2 equal patties. Spray 10 inch nonstick skillet with nonstick cooking

Wipe skillet clean; add 1 t.

margarine and melt. Add sandwiches, cover and cook until bottom is lightly browned 2-3 minutes. Add remaining tea-

spoon margarine and turn sandwiches over; cover and cook until bottom is lightly browned, 2-3 minutes longer.

Sausage Rolls

1/4 lb. cooked beef sausage, removed from casing and broken into small pieces

1 T. plus 1 1/2 t. seasoned dried bread crumbs

1 egg white

1/8 t. pepper

4 ready-to-bake refrigerated buttermilk flaky biscuits (1oz. each)

Preheat oven to 400°.

In medium mixing bowl combine sausage, bread crumbs, egg white, and pepper and mix well to thoroughly combine; set

aside.

Using hands shape each biscuit into a 2 1/2 inch square. Spoon 1/4 of the sausage mixture onto bottom portion of each biscuit, then roll each biscuit jelly-roll fashion to enclose filling; tuck edges under and pinch biscuit to seal.

Spray baking sheet with non-stick cooking spray and arrange rolls seam-side down on sheet.

Bake until biscuits are golden, about 10 minutes.

Sweet Fruit Compote

1/2 lb. Red Delicious apples, cored, pared, and chopped

1 cup cranberries

6 medium prunes, pitted and chopped

1/3 cup apple juice (no sugar added)

1/4 cup water

1 T. plus 1 t. granulated sugar

dash ground allspice or ground cinnamon

high heat until mixture comes to a boil. Reduce heat to low, cover, and let simmer, stirring occasionally, until apples are very soft and cranberries burst, about 15 minutes.

Serve warm or chilled.

All the recipes in the Low Calorie section have been shared with us by Tommy Stevenson.

In 1 quart saucepan combine all ingredients and cook over

Miscellaneous

Play Dough

4 cups flour
1/2 cup salt
1 cup water
2 t. cream of tartar
1 T. cooking oil
food coloring

ingredients. Add oil, water, and coloring. Cook 3 minutes, stirring constantly. Cool.

Store in plastic bag.

In heavy saucepan mix dry

Nada Fuqua

Cleaner

1/2 cup plain ammonia
1/4 cup white vinegar
2 T. baking soda
2 quarts warm water

woodwork, tile, plastic, glass, just about anything. The mixture works miraculously and the price per gallon is pretty miraculous, too!

Mix together and use to clean

Vickie Wingo

Loving Cup

1 cup understanding
1 egg of kindness
1/2 cup of sympathy
1/2 cup of patience
1 lb. of good humor
1 lb. of sweetness
1/2 lb. of honey
1 grain of common sense

Put on a big smile before mixing. Bake in even temperature oven. Count to 10 if too hot. Serve generous portions daily. Lasts a life time.

Pamela Humes

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Never Fail Meringue	Elizabeth	Cunningham	54
Chocolate Mint Squares	Martha	Davis	126
Hershey's Vanilla Chip Fruit Tart	Martha	Davis	210
Broccoli And Rice Casserole	Mary Eve	Deason	198
Hershey's Syrup Cake	Mary Eve	Deason	110
Meringue Cake	Mary Eve	Deason	93
Oatmeal Cookies	Mary Eve	Deason	128
Robert Redford Cake	Mary Eve	Deason	111
Spice Crumb Cake, Aunt Sally's	Mary Eve	Deason	94
Sweet Potato Casserole	Mary Eve	Deason	178
Ugly Ducklin' Cake	Mary Eve	Deason	93
Mashed Potatoes	Rick	Deason	181
Chocolate Pudding	Bessie	Deweese	40
Grits And Sausage	Bessie	Deweese	24
Oat Meal Pie	Bessie	Deweese	37
Orange Slice Cake	Bessie	Deweese	124
Pea Supreme	Bessie	Deweese	199
Pumpkin Orange Chiffon Pie	Bessie	Deweese	51
Salmon Loaf With Cucumber Sauce	Bessie	Deweese	167
Summer Delight	Bessie	Deweese	95
Chicken Salad, Aunt Mildred's Hot	Judy	Estes	68
Four Stack Dessert	Judy	Estes	163
Lasagna	Judy	Estes	218
Layered Salad	Judy	Estes	72
Squash Casserole	Judy	Estes	188
Fruit Punch	Belinda	Finch	20
Planes Cheese Ring	Belinda	Finch	146a
Tomato Aspic	Carolyn	Fuqua	60
Tomato Aspic Mold	Carolyn	Fuqua	66
Dirt Cake	Nada	Fuqua	105
Granola, Homemade	Nada	Fuqua	55
Play Dough	Nada	Fuqua	261
Spring Carrots With Yellow Rice	Nada	Fuqua	192
Apple Pie, Grated	Vera	Fuqua	42
Asparagus Salad	Vera	Fuqua	70
Caramel Pie	Vera	Fuqua	46
Cherry Pudding, Mrs. Sisk's	Vera	Fuqua	160
Chicken Salad	Vera	Fuqua	67
Chocolate Cake, "Fudgy"	Vera	Fuqua	106

Green Pea Casserole	Vera	Fuqua	183
Tuna Casserole, Loula Ellis's	Vera	Fuqua	165
Vegetables	Vera	Fuqua	169
Yeast Rolls	Vera	Fuqua	2
Go To Bed Cookies	Mary	Gaines	138
Poppy Seed Bread	Mary C.	Gaines	8
Blonde Brownies	Mary C.	Garnett	133
Lemon Squares	Mary C.	Garnett	156
Pumpkin Bread	Mary C.	Garnett	3
Seafood Party Casserole	Mary C.	Garnett	168
Asparagus Casserole	Sue	Garrott	182
Banana Pudding	Sue	Garrott	164
Frozen Salad	Sue	Garrott	85
Fruit Salad	Sue	Garrott	86
Hash Brown Casserole	Sue	Garrott	172
Ice Box Rolls	Sue	Garrott	5
Japanese Fruit Pie	Sue	Garrott	44
Karo Pecan Pie	Sue	Garrott	38
Apricot Salad	No Name	Given	69
Baked Chicken	No Name	Given	221
Cherry Delight	No Name	Given	52
Country Ham	No Name	Given	239
Dixie Eggs	No Name	Given	200
Easy Hot Rolls	No Name	Given	3
Edie's Tuna Salad Spread	No Name	Given	83
Magic Meringue Pie	No Name	Given	53
Pineapple Filling	No Name	Given	53
Quiche	No Name	Given	21
Raisin Bran Muffins	No Name	Given	4
Surprise Cookies	No Name	Given	140
Chicken Casserole, California Style	Kathryn	Glover	235
Fudge Cake	Lois	Goldsmith	103
Oatmeal-Sour Cream Cookies	Lois	Goldsmith	129
Frozen Salad	Ermine	Goodman	84
Olive Spread	Ermine	Goodman	152
Salmonettes	Ermine	Goodman	168
Chocolate Sauce	Mildred	Gott	27
Frozen Dream Cherry Salad	Mildred	Gott	65
Fudge Puddin' Cake	Mildred	Gott	107
Pecan Pie	Mildred	Gott	56
Rabbit Salad	Mildred	Gott	82
Breakfast Souffle	Sandra	Gott	22
Cookies N' Cream Frozen Desert	Sandra	Gott	155
Fruit Salad	Sandra	Gott	86
Hot Chicken Salad	Sandra	Gott	233
Hot Chocolate Mix	Sandra	Gott	19
Hot Spiced Fruit	Sandra	Gott	189
Ice Box Bran Muffins	Sandra	Gott	1
Mock Sour Cream	Sandra	Gott	55

Potato Skins	Sandra	Gott	172
Three Bean Bake	Sandra	Gott	190
14-Day Pickle	Dottie	Gray	30
Banana Nut Bread	Dottie	Gray	14
Barbecued Spareribs	Dottie	Gray	211
Broccoli Casserole	Dottie	Gray	198
Butter Cookies	Dottie	Gray	139
Buttermilk Salad, Allena's	Dottie	Gray	74
Cauliflower Delight	Dottie	Gray	189
Cherry Delight	Dottie	Gray	52
Chow-Chow, Nancy's	Dottie	Gray	33
Coconut Pecan Frosting	Dottie	Gray	110
Condensed Milk	Dottie	Gray	20
Freezer Pickle	Dottie	Gray	32
Frozen Salad	Dottie	Gray	85
Fudge Pie	Dottie	Gray	39
Georgia Lemon Supreme Pie	Dottie	Gray	48
Golden Summer Punch	Dottie	Gray	18
Homestyle Dressing	Dottie	Gray	89
Hot Dog Relish	Dottie	Gray	32
Jam Cake, Grandmother's	Dottie	Gray	122
Marge's Surprise	Dottie	Gray	111
Microwave Divinity	Dottie	Gray	144
Old Fashioned Rock Candy	Dottie	Gray	142
Oven-Fried Potatoes	Dottie	Gray	172
Peach Ice Cream, Nancy Neal's	Dottie	Gray	157
Peanut Whirls, Ruth's	Dottie	Gray	137
Pineapple Coconut Desert	Dottie	Gray	156
Red Velvet Cake	Dottie	Gray	121
Squash Casserole	Dottie	Gray	188
Teak And Potato Supper	Dottie	Gray	211
Vegetable Salad	Dottie	Gray	82
Corn Pudding	Louise	Gray	185
Potato Chip Cookies	Blanche	Griffin	138
Raisin Pie, Mother's	Blanche	Griffin	48
Squash Fluff	Blanche	Griffin	187
Vegetable Casserole	Blanche	Griffin	169
Orange Sherbert Salad	Blanche	Griffin	64
Shaggy Dates	Blanche	Griffin	137
Johnnie Mozette	Blanche	Griffin	220
Apple Dip	Gloria	Hatzakorzian	149
Cheese Loaf	Gloria	Hatzakorzian	16
Easy Lasagne	Gloria	Hatzakorzian	216
Gala Pecan Spread	Rebecca C.	Hatzakorzian	150
Banana Bread	Evelyn	Hewell	15
Hot Baked Chicken Salad	Evelyn	Hewell	224
Beef And Rice Casserole	Sue	Higgins	205
Boiled Custard	Sue	Higgins	156
Broccoli Oriental	Sue	Higgins	199

Cajun Pound Cake	Sue	Higgins	95
Cheese Popup Bread	Sue	Higgins	11
Chicken And Rice Casserole	Sue	Higgins	231
Chocolate Pound Cake	Sue	Higgins	95
Green Bean Casserole	Sue	Higgins	180
Peanut Brittle	Sue	Higgins	144
Pork Chop Casserole	Sue	Higgins	212
Roast Beef In Foil	Sue	Higgins	205
Spinach Casserole	Sue	Higgins	196
Sue's Chocolate Sauerkraut Cake	Sue	Higgins	120
Artichoke Dip	Grace	Hill	148
Broccoli Casserole	Grace	Hill	198
Calico Salad	Grace	Hill	61
Deviled Hamburgers	Grace	Hill	207
Eggs Newport	Grace	Hill	23
Fudge Cake, Loula Ellis's	Grace	Hill	105
Green Rice	Grace	Hill	193
Honey Mustard Dressing	Grace	Hill	87
Hyden Salad	Grace	Hill	61
Mystery Chicken Casserole	Grace	Hill	234
Salmon Squares With Pea Sauce	Grace	Hill	167
Tuna Stuffed Baked Potatoes	Grace	Hill	166
Sauced Vegetable Melange	Grace	Hille	194
Beef 'N Bean Barbecue Bake	Ceryl	Hoover	207
Applesauce Jello Salad	Cheryl	Hoover	75
Baked Chop Suey	Cheryl	Hoover	211
Broccoli Salad	Cheryl	Hoover	81
Cheese-Sausage Dip	Cheryl	Hoover	148
Garlic Toast	Cheryl	Hoover	1
Mandarin Orange Salad	Cheryl	Hoover	62
Marinated Vegetable Salad	Cheryl	Hoover	82
Unquini Salad	Cheryl	Hoover	76
Apricot-Mandarin Pie	Peggy	Hopson	45
Baked Breakfast Casserole	Peggy	Hopson	22
Baked Squash Casserole	Peggy	Hopson	187
Brown Sugar Pie, Mabel Hopson's	Peggy	Hopson	45
Cheesy Chowder	Peggy	Hopson	33
Easy Ham Casserole	Peggy	Hopson	214
Orange Muffins/Sauce	Peggy	Hopson	4
Poppy Seed Dressing	Peggy	Hopson	88
Super Hero Sandwich	Peggy	Hopson	152
Pound Cake, Mother's "Best"	Peggy	Hopson	94
Chess Pie	Louise	Hughart	50
Meat Loaf	Louise	Hughart	215
Squash Casserole	Louise	Hughart	187
Loving Cup	Pameal	Humes	261
Asparagus Casserole	Pamela	Humes	181
Baked Beans With Meat	Pamela	Humes	190
Caramel Corn, Mom's	Pamela	Humes	154

Chicken And Dressing Casserole	Pamela	Humes	235
Date & Nut Cake	Pamela	Humes	110
Lasagna, The Best Ever	Pamela	Humes	217
Shrimp Spread	Pamela	Humes	151
Spinach Dip	Pamela	Humes	148
Vegetable Casserole	Pamela	Humes	170
Yeast Donuts, Mom's	Pamela	Humes	1
Yeast Rolls, Mom's	Pamela	Humes	2
Easy Chocolate Chip Cookies	Pamela	Humes	125
Cheese Casserole	Millie	Humphreys	215
Stewed Tomato Quarters	Millie	Humphreys	191
Silk Pie	Millie	Humphries	55
Strawberry Pie, Don Hunter Good	Don	Hunter	46
Swiss Steak	Don	Hunter	221
Fried Green Tomatoes	Kay	Hunter	194
Peanut Butter Fudge	Pat	Hutcheson	144
Turtle Cake	Pat	Hutcheson	105
Fudge Pie	Marjorie	Hyams	39
Apricot Pound Cake, Aunt Kit's	Peggy	Hyams	96
Asparagus Salad	Peggy	Hyams	70
Blueberry Salad	Peggy	Hyams	72
Cheese Biscuits, Lillian Sauteben's	Peggy	Hyams	128
Cheese Souffle	Peggy	Hyams	25
Chess Pie	Peggy	Hyams	53
Chicken Crescents, Savory	Peggy	Hyams	238
Chocolate Candy	Peggy	Hyams	142
Chocolate Ice Cream Brownies	Peggy	Hyams	131
Chocolate Pound Cake	Peggy	Hyams	96
Coconut Pound Cake	Peggy	Hyams	97
Cornbread Sticks	Peggy	Hyams	7
Cucumber Pickles,			
Grandmother Barnes' 13-Day	Peggy	Hyams	31
Fruit Cake Cookies, Miss Ophie's	Peggy	Hyams	127
Fruit Salad, Janet's Easy	Peggy	Hyams	87
Fruit Salad, Tommy's Favorite	Peggy	Hyams	86
Green Bean And Corn Casserole	Peggy	Hyams	180
Jack O' Lantern Cookies	Peggy	Hyams	141
Mints	Peggy	Hyams	59
Orange Muffins, Little	Peggy	Hyams	4
Orange Salad	Peggy	Hyams	62
Orange Salad	Peggy	Hyams	76
Oreo Cake	Peggy	Hyams	125
Pea Supreme Salad	Peggy	Hyams	71
Pecan Puffs, Mother's	Peggy	Hyams	140
Pineapple Dessert	Peggy	Hyams	162
Pineapple Pound Cake	Peggy	Hyams	113
Plain Pie Crust	Peggy	Hyams	54
Potato Casserole	Peggy	Hyams	174

Pound Cake, Sandy Bridges	Peggy	Hyams	96
Pumpkin Bread	Peggy	Hyams	3
Strawberry Salad	Peggy	Hyams	87
Todd's Favorite Salad	Peggy	Hyams	87
Twinkie Cake	Peggy	Hyams	112
Waffles	Peggy	Hyams	24
Barbecued Chicken In Paper Bag	Tommy	Hyams	226
Chocolate Chip Cookies	Tommy	Hyams	125
Chocolate Fudge Cake	Tommy	Hyams	106
Corn Flake Cookies	Dot	Hyde	134
Ground Beef Casserole	Dot	Hyde	206
Microwave Peanut Butter Fudge	Dot	Hyde	145
Frozen Salad	Dot	Hyde	84
French Coconut Pie	Nancy	Ivy	51
Fruit Pie	Nancy	Ivy	52
Lime Ambrosia Salad	Nancy	Ivy	60
Baked Pineapple With Cheese	Charles	Jackson	176
Hashbrown Casserole	Charles	Jackson	175
Lemon-Herb Chicken Legs	Charles	Jackson	228
Banana Drop Cookies	Betty	Jones	126
Chicken Waikiki Beach	Betty	Jones	231
Coconut Cream Pie	Betty	Jones	49
Lettuce Salad	Betty	Jones	77
Old Fashioned Potato Salad	Betty	Jones	77
Pineapple Cream Cheese Pie	Betty	Jones	49
Three-Bean-Salad	Betty	Jones	78
Wax Beans With Onions	Betty	Jones	190
Broccoli Chicken Casserole	Denise	Kellow	234
Buffet Carrots	Denise	Kellow	193
Chees Cookies	Denise	Kellow	139
Corn Pudding	Denise	Kellow	185
Hashbrown Potato Casserole	Denise	Kellow	175
Marinated Asparagus Salad	Denise	Kellow	71
Squash Casserole	Denise	Kellow	188
Strawberry Cake	Denise	Kellow	98
Strawberry Pretzel Salad	Denise	Kellow	66
The Great Pumpkin Pan Cookie	Denise	Kellow	140
Tuna Casserole	Denise	Kellow	165
Veg-All Casserole	Denise	Kellow	171
Pineapple-Nut Salad	Berta B.	Leavell	75
Frozen Fruit Salad	Lucy A.	Leavell	84
Banana Bread	Rosemary	Lewis	12
Black Forest Trifle	Rosemary	Lewis	160
Chicken Stroganoff	Rosemary	Lewis	230
Cream Of Cauliflower Soup	Rosemary	Lewis	35
Ice Cream Pie	Rosemary	Lewis	47
Italian Style Pork Chops	Rosemary	Lewis	212
Salmon Dill Pate	Rosemary	Lewis	168
Frito Pie	Shirley	Long	57

Seafoam Candy	Shirley	Long	142
Chocolate Fudge	Marguerite	Maddux	143
Date Roll Candy	Marguerite	Maddux	143
Pea Salad	Marguerite	Maddux	80
Penny Carrot Salad	Marguerite	Maddux	80
Brownie Cake	Roxanna	Maddux	108
Corn Pudding	Roxanna	Maddux	185
Marinated Salad	Roxanna	Maddux	82
Sweet Potato Casserole	Roxanna	Maddux	178
Baked Chicken Breast	Lucille	Martin	232
German Potato Salad	Lucille	Martin	76
Krispie Cookies	Arista	Mason	136
Veg-All Casserole	Arista	Mason	170
Magic Cookies	Arista	Mason	135
Sweet-Sour Salad	Arista	Mason	79
Derby Dips	Pat	McConnell	150
Fresh Fruit Dip	Pat	McConnell	150
Caramel Brownies	Jennifer	McKenzie	131
Chicken Bundles	Jennifer	McKenzie	237
Chicken Spaghetti	Jennifer	McKenzie	237
Chinese Salad	Jennifer	McKenzie	83
Hershey Bar Pie	Jennifer	McKenzie	42
Pea Casserole Supreme	Jennifer	McKenzie	184
Apple Cake	Brenda	Miller	104
Baby Food Cake	Brenda	Miller	123
Hamburger Pie	Brenda	Miller	208
Sausage Strata	Brenda	Miller	24
Macaroni Salad	Wilma	Mills	73
Quick Ham Quiches	Wilma	Mills	22
Taco Dip	Wilma	Mills	149
Zucchini Bread	Wilma	Mills	11
Cheese Crisps	Ruth	Moats	127
Cheesy Onions	Ruth	Moats	179
Sausage Cabbage Casserole	Ruth	Moats	202
Sausage Potato Casserole	Ruth	Moats	173
Chicken Casserole	Tyler J.	Moorefield	229
Never Fail Pie Crust	Tyler J.	Moorefield	54
Pecan Pie	Tyler J.	Moorefield	37
Pineapple-Coconut Sweet Potatoes	Tyler J.	Moorefield	177
Orange & Lemon Jello	Sue	Moseley	62
Apricot Jello	Jan	Myers	61
Banana Nut Bread	Jan	Myers	17
Chicken & Dumplings	Jan	Myers	238
Corn Pudding	Jan	Myers	185
Cornbread	Jan	Myers	7
Impossible Zucchini Pie	Jan	Myers	42
Mexican Wedding Cookies	Jan	Myers	141
Pizza Dough	Jan	Myers	15

Quick French Onion Soup	Jan	Myers	35
Sour Cream Coffee Cake	Jan	Myers	100
Strawberry Slush	Jan	Myers	18
Applesauce Cake	June T.	Nicholson	102
Brown Sugar Pound Cake	June T.	Nicholson	98
Chi-Chi Chicken	June T.	Nicholson	233
Milky Way Cake	June T.	Nicholson	109
Mississippi Mud Cake	June T.	Nicholson	109
Nut Fudge	June T.	Nicholson	145
Lime Salad	Kate	Osteen	60
Pound Cake, A Simple	Kate	Osteen	97
Beet Salad	Jewel	Owen	62
Buttermilk Chess Pie	Jewel	Owen	51
Corn Pudding	Jewel	Owen	186
Country Fair Chicken	Jewel	Owen	225
French Dressing	Jewel	Owen	89
Miss Jewel's Good Soup	Jewel	Owen	35
Molasses Pie	Jewel	Owen	51
Oleo Pie Crust	Jewel	Owen	54
Orange Coconut Pie	Jewel	Owen	52
Pecan Pie, My Favorite	Jewel	Owen	38
Quick And Easy Dessert	Jewel	Owen	158
Special Carrots	Jewel	Owen	192
Spoon Bread	Jewel	Owen	9
Tomato Aspic	Jewel	Owen	66
Dried Apple Cake	Jo	Pelham	103
Veg-All Casserole	Jo	Pelham	170
Almond Punch	Martha	Petty	18
Best Ever Cole Slaw	Martha	Petty	80
Peach Almond Cobbler	Martha	Petty	158
Pizza Bread	Martha	Petty	7
Summer Squash	Martha	Petty	189
Barbecued Chicken	Valerie	Phillips	225
Crunch Top Potatoes	Valerie	Phillips	173
Reese's Chewy Chocolate Pan Cookies	Valerie	Phillips	135
Belgian Meat Balls	Margaret	Pollard	206
Chocolate Cheesecake Brownie	Margaret	Pollard	133
Hungarian Goulash	Margaret	Pollard	205
Noodles, Homemade	Margaret	Pollard	15
Tomato Doodle Dandy	Margaret	Pollard	206
Banana Nut Bread	Virginia	Porter	14
Blonde Brownies	Virginia	Porter	126
Deboned Chicken Breast	Virginia	Porter	224
Hashbrown Potato Casserole	Virginia	Porter	174
Knorr Creamy Spinach Dip	Virginia	Porter	148
Lasagna	Virginia	Porter	217
Marinade Carrots	Virginia	Porter	192
Pecan Pie	Virginia	Porter	37
Chicken Rice Casserole	Cindy	Powell	236

Sausage Balls	Cindy	Powell	153
Wacky Cake	Cindy	Powell	102
Candied Dill Pickles	Ruth	Proctor	29
Chocolate Sauce	Ruth	Proctor	27
Green Bean Casserole	Ruth	Proctor	179
Asparagus Salad	Jo	Quarles	71
Fresh Peach Pie	Jo	Quarles	47
Sweet Pickles	Jo	Quarles	29
Delicious Chicken Salad	Imogene	Randolph	67
Raisin Nut Pie	Imogene	Randolph	48
Crab Delight	Martha	Roberts	165
Delicious Chicken Sandwiches	Martha	Roberts	152
Delicious Scottish Shortbread	Martha	Roberts	161
Excellent Chicken Divan	Martha	Roberts	222
Excellent Egg Casserole	Martha	Roberts	25
Ham Delight	Martha	Roberts	214
Sweet Potatoes Supreme	Martha	Roberts	176
Coffee Toffie Bars	Martha	Rodas	134
Hershey Pound Cake	Martha	Rodas	102
Sweet Potato Casserole	Martha	Rodas	178
Elephant Stew	Edna C.	Roemer	34
Scrambles	Edna C.	Roemer	155
Barbecued Lima Beans	Pauline	Roper	194
Lazy Day Salad	Pauline	Roper	68
Apple Dumplings	Marilyn	Rowlett	159
Chicken Casserole	Marilyn	Rowlett	223
Artichoke And Spinach Casserole	Dot	Sallee	195
Avacado Bombay	Dot	Sallee	195
Rice With Beef Broth	Dot	Sallee	191
Broccoli Casserole	Lillian	Sauteben	197
Congeaed Cranberry Salad	Lillian	Sauteben	73
Blueberry Jello Salad	Carolyn	Self	78
Broccoli Salad	Carolyn	Self	81
Carrot Pineapple Cake	Carolyn	Self	117
Cheese Pudding	Carolyn	Self	26
Chess Cake	Carolyn	Self	114
Chicken Almond Bake	Carolyn	Self	232
Chocolate Brownies, Texas	Carolyn	Self	132
Chocolate Cherry Cake	Carolyn	Self	108
Dill Pickles, Mom Cleland's	Carolyn	Self	29
Fresh Strawberry Pie	Carolyn	Self	46
Frozen Salad	Carolyn	Self	85
Fudge Pie A La Mode	Carolyn	Self	39
Garlic Cheese Grits	Carolyn	Self	183
Hootenholler Molasses Cake	Carolyn	Self	113
Italian Veg-Noodle Casserole	Carolyn	Self	180
Jello Pie	Carolyn	Self	38
Lemon Meringue Pie	Carolyn	Self	40
Mandarin Orange Cake	Carolyn	Self	114

Mexican Bean Salad	Carolyn	Self	77
Mexican Casserole	Carolyn	Self	210
Mexican Cornbread	Carolyn	Self	9
Pecan Pie, White House	Carolyn	Self	37
Rhubarb Jello Salad	Carolyn	Self	78
Rum Cake	Carolyn	Self	114
Sawdust Salad	Carolyn	Self	78
Sour Cream Raisin Pie	Carolyn	Self	48
Strawberry Box Cake	Carolyn	Self	97
Twinkie Cake	Carolyn	Self	112
Apple Cake, Nada's	Carolyn	Self	103
Special Tea	Pamela	Sellers	19
Pretzel Salad	Pat	Sellers	83
Weiner Appetizers	Pat	Sellers	151
Chinese Chicken Salad	Lynn	Shepherd	69
Inside-Out Chocolate Cake	Lynn	Shepherd	107
No-Bake Cookies	Lynn	Shepherd	138
Enchilada Casserole	Vickie	Sisk	201
Zucchini Skillet Casserole	Vickie	Sisk	202
Chicken Casserole	Barbara	Slodd	224
Pizza Burgers	Barbara	Slodd	208
Cheese Ball	Pamela	Smith	154
Jam Cake	Pamela	Smith	123
Chicken & Egg Bread	Audrey	Stapp	5
Chicken Up Side Down	Audrey	Stapp	226
Fruit Salad	Audrey	Stapp	86
Mexican Cornbread	Audrey	Stapp	10
Never Fail Strawberry Preserves	Audrey	Stapp	146
Unbaked Fruit Cake	Audrey	Stapp	92
Broccoli Quiche	Tommy	Stevenson	257
Chili	Tommy	Stevenson	256
Chili Soup	Tommy	Stevenson	257
Corn Bread	Tommy	Stevenson	259
Fish Recipes	Tommy	Stevenson	257
Lasagna	Tommy	Stevenson	258
Linguine Pesto	Tommy	Stevenson	257
Mexican Meat Loaf	Tommy	Stevenson	255
Peas, Pasta And Vegetable Salad	Tommy	Stevenson	258
Pineapple Coconut Pie	Tommy	Stevenson	255
Reuben Patty Melt	Tommy	Stevenson	259
Sausage Rolls	Tommy	Stevenson	260
Stuffed Peppers	Tommy	Stevenson	256
Sweet Fruit Compote	Tommy	Stevenson	260
Taco Salad	Tommy	Stevenson	255
Vegetable Soup	Tommy	Stevenson	256
Banana/Strawberry Pie, Dot's	Dot	Tatum	46
Chicken Ritz	Martha B.	Thornton	233
Corn Casserole	Martha B.	Thornton	184
Marinated Carrots	Martha B.	Thornton	193

Vanilla Wafer Cake	Martha B.	Thornton	93
Best Ever Cookies	Sarah Dalton	Todd	135
Brunswick Soup	Sarah Dalton	Todd	36
Moist Gingerbread	Sarah Dalton	Todd	16
Spoon Bread	Sarah Dalton	Todd	9
Tomato And Cream Cheese Salad	Sarah Dalton	Todd	90
Turkey (or Chicken) Chili Tamale Pie	Rose	Tooley	213
White Sour Cream Fudge	Rose	Tooley	145
English Pea Casserole	Ruby	Traugher	183
Mayonnaise Biscuits	Ruby	Traugher	6
Star Dust Salad	Ruby	Traugher	74
Swiss Chicken And Ham Roll	Ruby	Traugher	222
Tropical Glazed Sweet Potatoes	Ruby	Traugher	177
Almond Fudge	Jean	Tuitele	58
Aloha Cake	Jean	Tuitele	244
Aloha Loaf	Jean	Tuitele	254
Angel Biscuits	Jean	Tuitele	16
Beef With Carrots And Pineapple	Jean	Tuitele	252
Chess Cake	Jean	Tuitele	56
Chessy Potato Casserole	Jean	Tuitele	242
Chicken Breast In Ginger Cream Sauce	Jean	Tuitele	248
Company Beets With Pineapple	Jean	Tuitele	242
Cornbread, Tennessee	Jean	Tuitele	17
Cranberry Apple Sweet Potatoes	Jean	Tuitele	243
Cranberry-Jam Cake	Jean	Tuitele	245
Creamy Pineapple Roll	Jean	Tuitele	247
Egg Drop Soup	Jean	Tuitele	251
Fried Rice	Jean	Tuitele	254
Grit Casserole	Jean	Tuitele	242
Hash Brown Casserole	Jean	Tuitele	243
Hawaiian Pie	Jean	Tuitele	240
Hot And Sour Soup	Jean	Tuitele	252
Hot Dog Casserole	Jean	Tuitele	248
Japanese Fruit Pies	Jean	Tuitele	240
Lemon Chess Pie	Jean	Tuitele	240
Lemon Coconut Clusters	Jean	Tuitele	58
Macadamia Nut Cheese Ball	Jean	Tuitele	253
Mai Tai Pie	Jean	Tuitele	241
Mayonnaise Biscuits	Jean	Tuitele	16
No-Cook Divinity	Jean	Tuitele	57
Oven Kalua Pork	Jean	Tuitele	251
Pineapple Cake	Jean	Tuitele	245
Pineapple Cheese Ball	Jean	Tuitele	253
Pineapple Upside-Down Cake	Jean	Tuitele	246
Polynesian Pies	Jean	Tuitele	240
Polynesian Salad	Jean	Tuitele	243
Quick Light Cornbread	Jean	Tuitele	17
Salad-On-A-Stick	Jean	Tuitele	247
Sesame Chicken	Jean	Tuitele	250

Surprise Hash Browns	Jean	Tuitele	243
Sweet And Sour Chicken	Jean	Tuitele	249
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Sweet And Sour Sauce	Jean	Tuitele	250
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Lomi Fish Salad	Jean	Tuitele	243
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Zucchini Bread	Mary Ann	Waldron	12
Curry Dip	Mary Anne	Waldron	149
Prune Cake	Mary Anne	Waldron	119
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Coffee Cake	Jackie	Walker	101
Squash Casserole	Jackie	Walker	186
Blueberry Cake	Lennie	Wallis	101
Kraut Salad	Lennie	Wallis	83
Zucchini Nut Bread	Lennie	Wallis	12
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Cake Cookies	Lemma	Warren	127
Chess Pie	Lemma	Warren	50
Coconut Mist Cake	Lemma	Warren	112
Jezabel Sauce	Lemma	Warren	28
Mexican Cornbread	Lemma	Warren	10
Never Fail Pie Crust	Lemma	Warren	54
Pumpkin Squares	Lemma	Warren	159
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Red Velvet Cake	Genia	Westerfield	121
Elegant Wild Rice Salad	Genia	Westerfield	65
Banana Split Pie	Mary	Whitaker	45
Baked Peach Pudding	Cyndi	White	157
Chocolate Plunge	Cyndi	White	28
Crispy Chicken	Cyndi	White	237
Easy Baked Beans	Cyndi	White	191
Fruit Dip	Cyndi	White	147
Meat Loaf	Cyndi	White	216
Mini-Cheesecakes	Cyndi	White	99
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Prune Cake	Caroline C.	Williams	118
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