

GRACE



BEFORE MEALS

GRACE EPISCOPAL CHURCH

MUSKOGEE, OKLAHOMA

A HAPPY HOME RECIPE

4 cups of love	5 spoons of hope
2 cups of loyalty	2 spoons of tenderness
3 cups of forgiveness	4 quarts of faith
1 cup of friendship	1 barrel of laughter



Take love and loyalty, mix it thoroughly with faith. Blend it with tenderness, kindness and understanding. Add friendship and hope, sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

Expression of Appreciation

The Women of Grace Church wish to sincerely express our appreciation and thanks to all of those individuals who donated recipes, helped with the compiling, typing, and proofreading, or in any other way contributed to the publication of this cook book.

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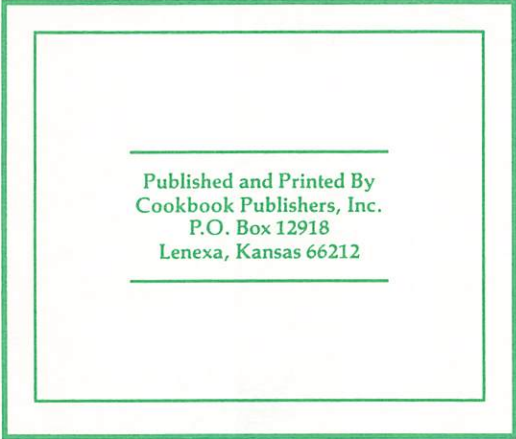
*The Women of Grace Episcopal Church,
Muskogee, Oklahoma, joined by their
friends and neighbors, happily offer
you this collection of favorite recipes,
old and new. Bon Appetit!*



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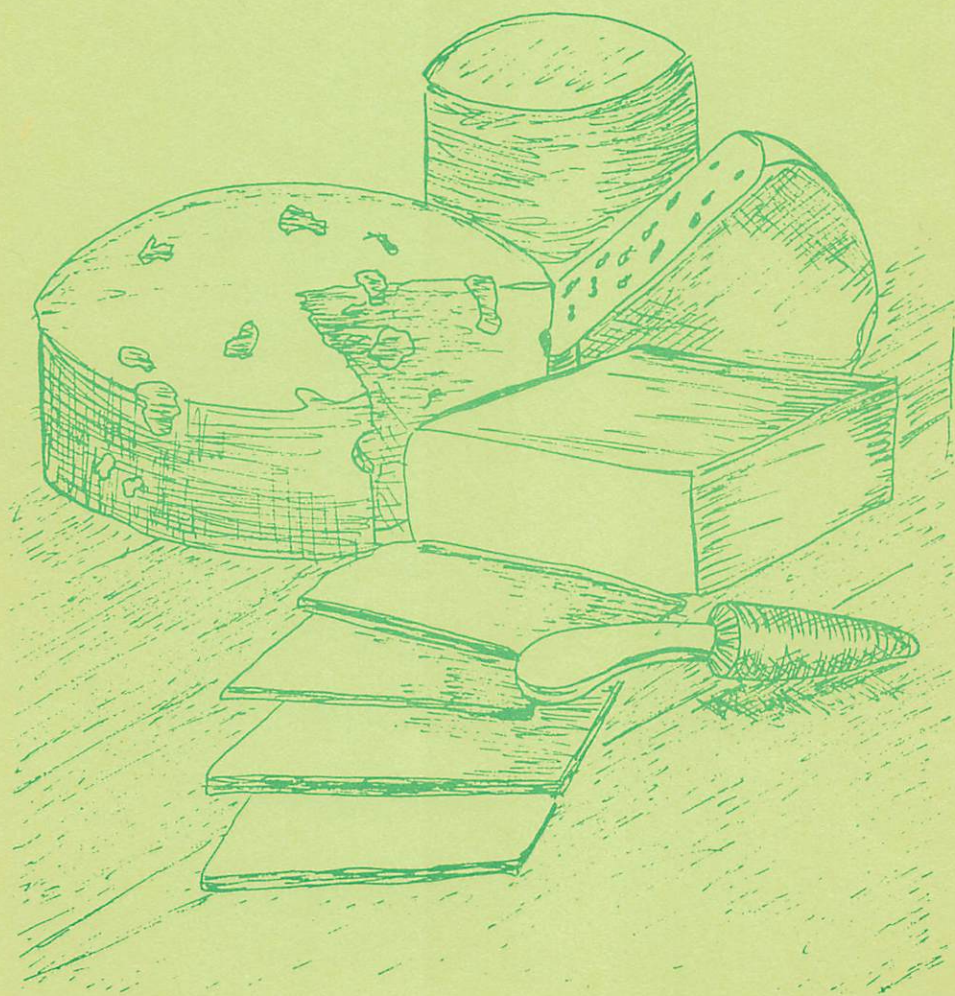
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TABLE OF CONTENTS

Appetizers and Beverages- - - - - 3
Salads and Dressings - - - - - 21
Soups and Sandwiches- - - - - 41
Breads - - - - - 53
Vegetables - - - - - 69
Pasta - - - - - 95
Entrees- - - - - 103
Desserts - - - - - 137
Potpourri- - - - - 207

APPETIZERS AND BEVERAGES



APPETIZERS AND BEVERAGES

CHEESE BISCUITS

1 lb. grated cheese	1/2 tsp. salt
1/2 lb. butter	2 c. flour
1/4 tsp. red pepper	

Mix together and make into balls about size of a marble. Bake at 400° for 15 to 20 minutes, or until browned. Makes about 115 to 125 biscuits and can be stored in freezer and used as needed.

Henrietta Johnson (1951
Cookbook)

CHEESIE MUNCHIE

1 c. grated Cheddar cheese	Cayenne pepper or hot sauce to taste
2 Tbsp. margarine	Pimento stuffed olives
1/2 c. flour	Pecan halves
	Water chestnuts

Mix first 4 ingredients into a soft dough. Using fingers, work up to a tablespoon of dough around olives, chestnuts and pecans. Bake at 400° until brown (10 to 15 minutes).

Kathryn Burke

POCKETBOOK CHEESE (Hors D'Oeuvres)

1/2 lb. sharp cheese	2 Tbsp. lemon juice
3 oz. Blue cheese to taste	Small amounts of garlic, red pepper and paprika
8 oz. Philadelphia cream cheese	1 Tbsp. mayonnaise
1 Tbsp. Worcestershire sauce	Extra thin day old bread
Few drops of Tabasco	

Butter one side bread with crust removed. Put 1 table-
spoon mixture in it. Pull up sides and press. Turn upside
down, have buttered side on outside. Freeze. Bake at 400°
for 15 minutes, or until brown, and serve hot. Sprinkle paprika
on top.

Lynn Yates
Corpus Christi, Tx.

CHEESE PASTRY

1/2 lb. cream cheese or	1/2 lb. butter
1 c. American cheese, shredded, or 1 c. Blue cheese, crumbled	2 c. flour, sifted 1 tsp. salt

Have cheese and butter at room temperature and mix well together. Add flour and salt, work together with hands until dough is firm. Chill 3 hours or more. Roll dough 1/3 inch thick, cut and bake on a floured cookie sheet at 425° for about 10 minutes for flat cookies, a little longer for rolled. Caraway and sesame seeds are good with all the cheese flavors, sprinkle on top of cut cookies. On flat dough, roll into a pinwheel, slice and bake. Also, make very small tart shells. After baking them, fill with dab of red caviar and sour cream or with creamed mushrooms. Or wrap dough around small, cooked sausages and bake.

Eula Faye Wilson

ANN'S CHEESE PUFFS

1 (1 lb.) unsliced sandwich bread	1 (8 oz.) pkg. sharp Cheddar cheese
2 (3 oz.) pkg. cream cheese	1 c. margarine 4 egg whites, beaten stiff

Trim crust from all sides of bread, discard the crust. Cut bread into 1 inch cubes and set aside. Combine cheese and margarine in top of double boiler. Cook over boiling water until cheese is melted and mixture is smooth. Stir constantly. Fold small amount of hot cheese into egg whites. Fold into remaining cheese mixture. Use a fork to dip each bread cube into cheese mixture, coating the bread on all sides. Place bread cubes 1 inch apart on greased baking sheet. Cover and refrigerate overnight. Remove from refrigerator, uncover, and bake at 400° for 10 to 12 minutes until golden brown. Serve. Makes 8 dozen.

Barbara Newell

RUTH HOOTEN'S CHEESE PUFFS

1 loaf very thin sliced white bread	10 oz. pkg. Coon cheese, cubed
1/4 lb. margarine	3 egg whites

Stack 6 slices of bread, trim off crusts and cut into fourths - 4 squares per slice. Melt margarine and cheese over

low flame, stirring until blended. Beat egg whites stiff, but not dry. Fold in blended cheese mixture. Dip bread squares one at a time into cheese mixture just to coat tops. For each puff, place one square dry side down on baking sheet, then stack two more on top. Freeze on cookie sheet, then wrap. Bake at 350° temperature for 15 to 18 minutes, or until golden brown. Serve hot. Makes 24.

Fern Purcell

SPICY CHEESE BALLS

2 c. all-purpose flour	8 oz. (2 c.) shredded sharp Cheddar cheese
1 tsp. ground red pepper	1 c. finely chopped pecans
1/2 tsp. salt	2 tsp. caraway seed
1 c. butter, softened	

Preheat oven to 350°F. Combine dry ingredients, set aside. In medium bowl, cream butter and cheese. Stir in dry ingredients, nuts and caraway. With 2 teaspoons, shape teaspoons of dough into balls. Place on ungreased cookie sheets. Bake 15 to 18 minutes until golden. Cool completely. Cover tightly and freeze in containers for up to 3 months. To serve, thaw at room temperature. Makes about 100.

Antoinette Fuhr Harrison

QUICK CHEESE BALL

1 (8 oz.) pkg. Kraft's Cracker Barrel sharp Cheddar cold pack cheese	Pecan slithers or chopped pecans
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Let cheese stand at room temperature until it can be handled easily when removed from container. Form into ball and roll in pecans. Wrap in clear wrap and refrigerate for a few hours before serving.

Jeannie McDowell

HOLIDAY CHEESE BALL

1 lb. mild Cheddar cheese	2 Tbsp. Worcestershire sauce
1 (8 oz.) pkg. cream cheese	4 drops of Tabasco sauce
1/2 c. margarine	2 Tbsp. red wine (port)
1 small onion, grated	Chopped pecans

Cream margarine and cream cheese. Add Cheddar cheese and mix well. Add onion, Worcestershire sauce, Tabasco and

mix well. Add wine (or you may make ball and plug with wine). Divide mixture into 2 balls and roll in chopped pecans. Wrap in waxed paper and refrigerate for 24 hours.

Jaque Jordan, Jeri Landholt

PARTY CHEESE BALL

2 (8 oz.) pkg. Philadelphia brand cream cheese	1 Tbsp. finely chopped onion
2 c. (8 oz.) shredded Cracker Barrel sharp natural Cheddar cheese	2 tsp. Worcestershire sauce
1 Tbsp. chopped pimento	1 tsp. lemon juice
1 Tbsp. chopped green pepper	Dash of cayenne
	Dash of salt
	Finely chopped pecans

Combine softened cream cheese and Cheddar cheese, mixing until well blended. Add remaining ingredients, except nuts, mix well. Chill. Shape into ball, roll in nuts. Serve with crackers.

Patricia N. Buckley, Patty Kice

BAKED CRAB SPREAD

1 1/2 c. crabmeat	2 Tbsp. minced onion
1 (8 oz.) pkg. cream cheese	1/2 tsp. salt
1/4 c. slivered almonds	1/4 tsp. cayenne pepper
3 Tbsp. milk	

Combine all ingredients in a medium bowl. Mix well. Bake mixture in a one quart casserole dish at 375° for 20 minutes. Serve warm with crackers or thin party bread.

Judy K. Walter

CRABMEAT ROSETTE

1 large bottle chili sauce	1 tsp. salt
1 c. water	1 1/2 Tbsp. Knox gelatine
1 small green pepper, minced	1/4 c. water
2 Tbsp. finely chopped onion	Crabmeat
Few drops of Tabasco	Toast rounds
	Mayonnaise

Simmer first 6 ingredients together for 20 minutes. Force through sieve. Add gelatine, which has been soaked in the 1/4 cup water, and stir until dissolved. Beat until slightly cooled

and pour into a large, flat, well buttered pan to the depth of 1/4 inch. Chill. Cut rounds with small biscuit cutter, place on slightly larger rounds of toast. In center, place crabmeat, which has been mixed with mayonnaise. Chopped capers or lemon juice may be added to the mayonnaise, if needed for extra seasoning. If you fear the crab mixture may "run", a bit of Knox gelatine may be mixed with a little lemon juice and added to the mixture.

Marie Rhodes

HAM SPREAD

2 cans tenderized ham	4 Tbsp. butter, melted
1 c. shredded mild Cheddar cheese	2 Tbsp. prepared mustard
6 Tbsp. mayonnaise	1 Tbsp. cream style horseradish

Combine ham, cheese, mayonnaise, butter, mustard and horseradish. Refrigerate overnight. Let stand to room temperature before serving, so butter softens. Good on crackers of any kind.

Barbara Newell

MARTHA'S DEVEILED EGGS

6 eggs	1/2 tsp. salt
2 Tbsp. mayonnaise	Dash of pepper
1 tsp. vinegar	1/4 tsp. paprika
1 tsp. mustard	

Boil eggs. Cook for 20 minutes. Cool eggs in cold water. Then, tap them lightly all over to make them crack. Peel. Carefully cut the eggs in half lengthwise. Remove the yolks and put them into a bowl. Mash yolks. Stir in mayonnaise, vinegar, mustard, salt, pepper and paprika until smooth. Spoon into egg whites.

Martha Nichols

AMANDA'S PATE

2 Tbsp. butter	1 slice day old bread, finely cubed
1 c. finely chopped onion	1 egg
8 - 10 slices bacon	2 tsp. salt
1 lb. lean ground pork	1/2 tsp. thyme
1 lb. ground veal or premium ground beef	1/2 tsp. freshly ground black pepper
1/2 lb. chicken livers, finely chopped	1/4 tsp. allspice

3 garlic cloves, crushed 1/4 c. brandy

In small skillet, melt butter. Add onion and saute over medium heat until transparent. Line bottom and sides of a 9 x 5 x 3 inch loaf pan crosswise with bacon, reserving remaining pieces for top. In large bowl, combine onion with remaining ingredients, mix well. Spoon into loaf pan and tap gently until settled. Place bacon slices as needed on top, lengthwise. Pre-heat oven to 350°F. Cover pan tightly with foil and bake 45 minutes. Remove foil, tilt pan gently and drain liquid. Return to oven and bake an additional 30 minutes. Pour off liquid, cool 5 to 10 minutes. Remove from pan. When cold, wrap well in foil, refrigerate overnight. This pate stores and freezes well.

Antoinette Fuhr Harrison

MUSHROOM PATE

1 c. blanched almonds, toasted on low heat, cool	1 small onion, sliced
2 Tbsp. salad oil	1 clove garlic, minced
3/4 lb. mushrooms, sliced	3/4 tsp. salt
4 Tbsp. butter	1/4 tsp. thyme
	1/8 tsp. white pepper

Chop 2 tablespoons almonds, set aside. In blender, chop rest of nuts until fine, gradually add 2 tablespoons salad oil. Blend until creamy. Saute mushrooms in butter. Add remaining ingredients. Cook, stirring until drier. Add mushroom mixture to blender, whisk until smooth. Remove from blender, add chopped almonds for crunch. Serve at room temperature with vegetables or Melba toast.

Audre Lynde

PATE O'CONNELL

(Hotel - Cahercean Co., Kerry, Ireland)

1 1/2 lb. chicken livers	1/2 pt. heavy cream
1/2 lb. very fat bacon	10 anchovies
4 eggs	1 clove of garlic
	Pepper and salt

Mince liver and fat bacon and put through blender. Crush garlic, add salt to taste, add to contents of blender. Beat eggs and mix with cream, add to liver, add a few grinds of black pepper. Mix well. Line a casserole with fat bacon. Pour in liver mixture. Stand dish in pan of hot water. Cover with foil. Bake in a moderate oven for 1 1/2 hours.

Mary Rafter

STUFFED GRAPE LEAVES
(Dolmathes)

50 canned or fresh grape leaves	1 c. olive oil or salad oil
2 lb. ground chuck	3 Tbsp. butter or olive oil
1/2 c. rice	Juice of 4 or 5 lemons
1 medium onion, grated	1 c. boiling water
1/2 tsp. garlic powder	1 Tbsp. parsley flakes
	1/2 tsp. oregano

Rinse grape leaves and drain. In saucepan, heat butter or oil with onion until browned. Add spices, salt and pepper, rice and mix well. Remove from heat. Add this to meat and mix well. Put 1 teaspoon mixture in center of leaf (shiny side on outside) and fold securely. Place in heavy pan, folded side down. Pour oil and lemon juice over Dolmathes. Add boiling water. Place a plate over Dolmathes while cooking and cover with lid and bring to a boil. Lower heat and cook for about 30 minutes. Insert toothpick and serve as appetizers.

Mary Cousparis

CAPONATA

1/2 c. olive oil	1/4 c. wine vinegar
1 large eggplant, peeled and diced	1/4 c. sherry
2 medium sized onions, sliced thin	1/4 tsp. salt
1 c. celery, diced	1/2 tsp. black pepper
1 lb. can Italian tomatoes, strained or 2 c. tomato puree	1/4 tsp. oregano
1 Tbsp. sugar	1/4 tsp. basil
	2 Tbsp. capers
	3 Tbsp. black olives, chopped
	2 Tbsp. green olives, chopped

In large skillet, heat oil and saute eggplant until brown. Remove and drain on paper towels. In same skillet, adding more oil, if necessary, saute onion and celery until tender and golden. Add tomatoes, sugar, vinegar, salt, pepper, basil and oregano. Simmer 15 minutes. Add capers, olives, eggplant and wine. Cook over very low heat, stirring, for 15 minutes. Cool. Pack in jars and refrigerate. Serve with crackers or thin slices of Italian bread.

Mary Rafter

SAUSAGE BALLS

1 lb. sausage
3 1/2 c. Bisquick mix

1 (10 oz.) pkg. Cheddar
cheese

Combine ingredients with hands. Shape into small balls. Bake at 350° for 15 to 20 minutes. Makes 100 cocktail balls.
Marylin Wilson

SAUSAGE PINWHEELS

1 pkg. Pillsbury crescent
rolls

1/2 lb. hot bulk sausage

On waxed paper, spread both halves of roll dough so that a long rectangle is formed. Press perforations together. Spread with raw sausage and roll jelly roll fashion, beginning with the long edge. Freeze 3 to 4 hours. Cut into 1/2 inch rounds and freeze solid. Package. Cook at 400° until brown.
Henrietta Johnson

MAMA'S MARINATED MUSHROOMS

2 lb. small, fresh
mushrooms

Juice of 1/2 lemon

Salt

2/3 c. wine vinegar

2/3 c. olive oil

4 cloves of garlic, crushed

1 sprig thyme

2 sprigs parsley

1 bay leaf

4 to 6 peppercorns

Trim mushroom stems and dry brush thoroughly. Rinse, drain and place in a saucepan with cold water, lemon juice and salt to taste. Bring gently to boil, lower heat and simmer for 10 minutes. Drain and place mushrooms in a shallow dish (preferably earthenware). Combine the remaining ingredients in an enamel saucepan, bring to a boil, lower heat and simmer for 20 minutes. Pour mixture over mushrooms and marinate, covered, in the refrigerator for 24 hours.
Linda Nichols

STUFFED MUSHROOMS

1/2 lb. fresh mushrooms
(medium size)

2 c. cracker crumbs

1/4 lb. butter or margarine

4 - 6 cloves of garlic

Some mushroom stems

Clean mushrooms with damp cloth. Remove stems. Chop some of the more tender stems. Mince the garlic very fine. Mix cracker crumbs, butter, garlic and some stems. Stuff the mushroom caps (molding tops slightly). Place on cookie sheet and bake at 375° for about 20 to 30 minutes. If serving as an appetizer, use smaller mushrooms. Shrimp or other items may be added, if desired.

Lois V. Mitchell

BACON DELIGHT

12 slices bacon	Salt
12 chicken livers	Toothpicks
12 water chestnuts	

Cut bacon slices in half. On each bacon half, place 1/2 chicken liver and 1/2 water chestnut. Sprinkle with salt, roll bacon over liver and chestnut and secure with toothpick. Be sure that toothpick spears all ingredients. Broil, turning once, until bacon is cooked thoroughly, but not crisp. Serve hot. Makes 24.

Kathryne Nichols

APPETIZERS

1 can Pillsbury crescent rolls	1 (4 oz.) can drained mushrooms
1 (8 oz.) Philadelphia cream cheese	1/2 tsp. garlic powder
	1/4 tsp. instant onion or 1 Tbsp. fresh grated onion

Pinch dough together lengthwise and spread with above mixture. Roll up like cinnamon rolls and slice off and bake at 350° for 10 minutes until done.

Betty Weaver

TIJUANA TARTS

1 lb. lean ground beef	3/4 c. coarsely crushed Tostitos
2 Tbsp. taco seasoning mix	1/2 pt. sour cream
2 Tbsp. cold water	2 Tbsp. taco sauce
1 c. shredded Cheddar cheese	2 oz. chopped green chiles

Mix beef, taco seasoning and water. Press into bottom and sides of mini muffin cups. Mix sour cream, taco sauce, green chiles and chips. Pile filling high in meat cups. Sprinkle with cheese. Bake at 425° for 8 to 10 minutes. Cool 5 minutes in

pans. Remove from pans. Cool on paper towels. Can be frozen at this point. Wrap tightly. Reheat to 375° for 10 to 15 minutes.

Audre Lynde

AILENE MARTIN'S CHICKEN ROLL

12 oz. cooked breast of chicken	Salt and pepper to taste
1/2 c. chopped candied ginger	2 tsp. lemon juice
1/2 c. ground almonds	4 Tbsp. butter, softened
2 fresh shallots, minced	1 (8 oz.) pkg. cream cheese
2 tsp. curry powder	3/4 c. sesame seeds
	1 Tbsp. sugar

Chop chicken very fine. Crush (cut) ginger in small bowl separately. Combine remaining ingredients, except sesame seeds and sugar, with the butter and cream cheese. Toast sesame seeds with sugar in a heavy skillet over medium heat. Seeds should be crisp, but not dark. Let cool. Shape the chicken mixture into 4 rolls. Cut waxed paper into pieces, each big enough to hold one roll. Place rolls in refrigerator to make firm. Sprinkle sesame seeds on rolls until thoroughly coated. Put rolls back in paper, wrap in foil and freeze. When ready to serve, bring rolls to room temperature and serve with sesame crackers.

Sally King

PARTY MIX

1 lb. margarine	1 box Cherrios
4 tsp. celery salt	1 box Rice Chex
4 tsp. garlic salt	1 box Corn Chex
4 tsp. savory salt	1 box Bran Chex
4 tsp. onion salt	1 box thin pretzel sticks
4 tsp. Accent	2 lb. pecan halves
2 Tbsp. Worcestershire sauce	1 lb. cashews

Combine cereals, nuts and pretzels. Melt margarine and stir in seasonings and mix well. Pour over cereal and bake in an electric cooker or oven at 250° for 3 hours, stirring every 20 minutes.

Lillian Jernigan

MOTHER'S PIMIENTO CHEESE

1 1/2 lb. American cheese, grated	2 c. pimiento with juice
1/2 lb. mild Cheddar cheese, grated	1/2 c. sugar
	1 c. Miracle Whip

Mix all ingredients and blend well.

Eula Faye Wilson

MITZI'S WHITE DIP

1/2 qt. mayonnaise	1/2 c. chopped onion
2 oz. Bleu cheese	1/4 c. olives, minced
1/4 tsp. garlic powder	

Mix all ingredients in blender. If mixture is too thick, add a little milk.

Mitzi Anderson

TART AND TANGY DIP

1 (5 oz.) jar pimento cheese spread	2 Tbsp. minced onions
1 can deviled ham	4 drops of Tabasco sauce
1/2 c. mayonnaise	Sliced green olives (optional)

Mix first 5 ingredients until smooth and well blended. Chill for 2 to 3 hours. Garnish with sliced olives. Serve with crackers or chips.

Mitzi Anderson

TOMATO SOUP DIP

2 (8 oz.) pkg. Philadelphia cream cheese	1 medium onion, chopped
1 can tomato soup	3 dashes garlic powder
1 medium green pepper, chopped	Tabasco sauce to taste
	2 to 3 Tbsp. picante sauce (or to taste)

Beat ingredients together and refrigerate overnight.

Em Basolo

"BREAD" BASKET DIP

- | | |
|-----------------------------------|---|
| 1 1/3 c. Hellmann's
mayonnaise | 2 Tbsp. parsley flakes |
| 8 oz. sour cream | 2 Tbsp. minced onion |
| 2 tsp. Beau Monde spice | 2 (3 oz.) pkg. corned beef,
chopped fine |
| 2 tsp. dill weed | 1 round pumpernickel bread |

Mix ingredients and put in hollowed out space in bread. Serve little pieces of bread as dip.

Terry Weaver

MY FAVORITE DIP

- | | |
|--------------------------------|--------------------------------------|
| 1 (3 oz.) pkg. cream
cheese | 2 tsp. chili sauce |
| Dash of black pepper | 1/4 tsp. salt |
| 2 Tbsp. cream | 1/8 to 1/4 tsp. dry mustard |
| 1 tsp. grated onion | Few drops of Worcestershire
sauce |

Soften cheese with cream. Add rest of ingredients and blend by hand. Do not use blender. If using electric mixer, blend on low speed. (If doubling the ingredients, do not increase dry mustard.) When adding the mustard to the 3 ounces cream cheese, add 1/8 teaspoon, then increase to taste.

Jeri Landholt

CRABMEAT DIP

- | | |
|---------------------------------|---------------------|
| 1 c. minced, cooked
crabmeat | 1 Tbsp. horseradish |
| | 2 Tbsp. cream |

Combine all ingredients and mix thoroughly. Serve on crackers or toast round.

Mrs. Bruce Jackson (1951
Cookbook)

DEVIL'S DELIGHT

- | | |
|--|------------------------------|
| 1 (8 oz.) pkg. frozen,
chopped broccoli | 1/4 c. chopped onions |
| 1 can cream of mushroom
soup | 1/4 c. chopped celery |
| 1/4 c. sliced mushrooms | 1 (6 oz.) pkg. garlic cheese |
| | 3 Tbsp. margarine |
| | Dash of Tabasco sauce |

Cook broccoli according to directions. Saute mushrooms, celery and onion in margarine until soft, but not brown. Add

soup, broccoli and cheese. Simmer slowly until cheese is melted. Add dash of Tabasco, stir and serve with Fritos.

Rolleen Bishop

HOT BROCCOLI DIP

1/2 c. chopped onion	1 (10 oz.) pkg. frozen, chopped
1/2 c. chopped celery	broccoli, cooked and drained
1/2 c. chopped mushrooms	1 (10 3/4 oz.) can cream of
3 Tbsp. melted butter	mushroom soup, undiluted
	1 (6 oz.) pkg. garlic cheese,
	diced

Saute onion, celery and mushrooms in butter until tender. Combine broccoli, soup and cheese. Cook and stir over low heat until cheese melts. Add other vegetables to broccoli mixture, stirring well. Serve hot with chips or crackers. Yield: 1 quart.

Betty Brown Rawlins

CHOPPED SPINACH DIP

1 (10 oz.) pkg. frozen, chopped spinach	1 c. sour cream
1 (8 oz.) can water chestnuts	1 medium onion, chopped fine
1 c. mayonnaise	1 (1 5/8 oz.) pkg. vegetable soup mix

Thaw spinach, place on paper towels and press until dry. Chop water chestnuts. Blend all ingredients together in food processor until just finely chopped. Serve with raw vegetables or crisp corn chips.

Adelaide Pritchett

CHILI DIP

1 (2 lb.) block of Velveeta cheese	5 scallions or green onions, minced
1 can Hormel chili	1/4 tsp. garlic powder
	1 can chopped green chilies

Melt all ingredients in double boiler, stir while melting. Can cook in microwave. Can be reheated. Serve with chips or crackers.

Ruby Jean Jackson

MARTHA'S CHILI CON QUESO

1 lb. Velveeta cheese

1 can Ro-Tel tomatoes

Cut cheese and melt over low heat. Add chopped Ro-Tel tomatoes with juice. Stir frequently until well blended. Serve hot as a dip for Doritos or Tostados. Also, can be used as a sauce for vegetables or on scrambled eggs.

Linda J. Nichols

JALAPENO DIP

1 pt. mayonnaise

1 large onion

2 lb. Velveeta cheese, room temperature

3 - 4 jalapeno or chili peppers

2 Tbsp. lemon juice

2 garlic buttons

Grind onions, garlic and peppers. Put cheese, mayonnaise and lemon juice in mixing bowl, add other ingredients and mix thoroughly. Refrigerate.

Bernice Smith

MEXICAN DIP

Large can bean dip

1/2 pkg. taco seasoning

Frozen guacamole, thawed

Chopped onions

1/2 c. mayonnaise

Grated Cheddar cheese

1/2 c. sour cream

Chopped black olives

Mix the mayonnaise, sour cream and taco seasoning together. Spread by layers in a pie pan the following: Bean dip first, next guacamole, then the combined mayonnaise, sour cream and taco seasoning, then enough chopped onions to cover, then the same with the cheese and lastly the chopped olives. Refrigerate several hours. Serve with Doritos or Fritos.

Barbara Newell

DEANNA'S FAVORITE GUACAMOLE

6 to 8 ripe avocados,
mashed

1 large (or 2 medium) tomatoes,
peeled and chopped

Juice of 1 lime

1 tsp. salt

Mix together carefully. Serve in lettuce cups or with tostados or on cocktail bread for canapes.

Linda J. Nichols

TAMALE DIP

1 can chili (no beans)	1 medium onion, chopped
1 lb. Velveeta cheese, melted	2 small cans tamales, mashed

Combine all ingredients and serve hot in a chafing dish with corn chips.

Betty Brown Rawlins

LEMONADE DELUXE

2 c. sugar	Juice of 2 oranges
2 1/2 c. water	Juice of 6 lemons
1 c. mint leaves (fresh)	Grated peel of 1 orange

Combine sugar and water and cook for 5 minutes, until sugar is dissolved. Pour sugar mixture over mint leaves in a glass bowl, add the juices and rind. Cover and let stand (steep like tea) for one hour. Strain brew into a glass container. Refrigerate. Use 1/3 cup of base to each glass of cold water and ice. Will keep indefinitely, if refrigerated.

Maggie Harris

PINEAPPLE PUNCH

1 (46 oz.) can pineapple juice, chilled	1 (33.8 oz.) bottle ginger ale, chilled
3 c. cranberry juice cocktail, chilled	1 c. light rum (optional)
	1 lemon, thinly sliced

Combine pineapple juice, cranberry juice cocktail and ginger ale in a punch bowl, stirring gently. Stir in light rum, if desired. Add lemon slices.

Bernice Smith

CRANBERRY PUNCH

1 pkg. fresh cranberries	1 tsp. whole cloves
1 or 2 fresh oranges, quartered	4 c. water
1 cinnamon stick, broken into pieces	3/4 c. sugar (or less, according to taste)
	1/2 gal. apple juice (fresh or frozen)

Wash and pick over cranberries. In a large pan, combine cranberries, orange quarters, spices and water. Bring to boil and simmer until all berries pop (about 15 minutes). Strain into

large pitcher, add sugar and apple juice. Stir well. This can be frozen and stored until needed. Serve at Christmas, hot or cold.

Kathryn Burke

TULSA CLUB TOMATO JUICE

2 1/2 Tbsp. celery salt	1 Tbsp. salt
4 Tbsp. lemon juice	2 1/2 Tbsp. sugar
1 Tbsp. horseradish	1 (No. 4) can tomato juice
1/2 pt. orange juice	(large fruit juice size)
1/2 bottle Worcestershire	

Mix all ingredients. Good Bloody Mary mix.
Dorothy Fite, Linda Edwards

TOMATO-VEGETABLE DRINK

20 or more ripe tomatoes	6 medium sized beets
8 large onions	1 bunch of celery
6 to 8 carrots	

Cook onions, carrots, celery and beets until soft. Cook tomatoes, unpeeled, until soft, but not too long. Combine the 2 mixtures and run through Foley Food Mill. Add salt and pepper, 1/2 cup Worcestershire sauce and 1 tablespoon Tabasco sauce. Can be frozen. If canned, it must be processed.
Cynthia Haugland

DECADENT HOT CHOCOLATE

6 oz. semi-sweet chocolate chips	1/2 c. boiling water
1/4 c. sugar	1/2 pt. whipping cream

Melt chocolate chips and sugar in double boiler. Add boiling water. Whip cream into soft peaks. Fold chocolate mixture into whipped cream. For each cup of warm milk, add 1 heaping tablespoon of the chocolate mixture. Stores in refrigerator for a week.

Jaque Jordan

INSTANT RUSSIAN TEA

2 (9 oz. size) jars Tang	1 tsp. cloves, ground
1/2 c. instant sweetened lemon tea	1 tsp. cinnamon, ground
1/2 c. sugar	3 Tbsp. regular instant tea

Mix thoroughly and store in jar with tight lid. Use 2 teaspoons of tea per teacup of hot water.

Lillian Jernigan

PAULINE'S HOT TEA MIX

2 c. Tang	1/2 tsp. cloves, ground
1 pkg. Wyler's lemonade mix	1/2 tsp. allspice, ground
1/2 c. instant tea	1/4 c. sugar
1/2 tsp. cinnamon, ground	

Mix all ingredients together and put in a tightly closed glass container. Add 2 teaspoons of mixture to a cup of hot water.

Linda J. Nichols

CHAMPAGNE PUNCH

2 bottles champagne, chilled	1 bottle brandy
1 qt. (4 c.) sweetened tea (5 c. sugar)	2 c. gin
1 1/2 qt. orange juice	1/4 c. lime juice
	Dash of nutmeg

To sweetened tea, add orange juice, brandy, gin, lime juice and nutmeg. Add chilled champagne, stir. Pour into ice cream freezer and churn. Serve in champagne glasses. Top with one cherry for decoration.

Bernice Smith

EGGNOG

6 eggs	1/2 pt. whipping cream
1 c. sugar	1/2 of 1 (fifth) of whiskey
1/2 gal. milk	

Separate eggs and beat whites until stiff. Whip the cream. In a large bowl, beat egg yolks. Pour whiskey slowly while mixing. Add sugar and milk while adding egg whites and whip cream, slowly. Serve with nutmeg.

Marsha Ross

NED'S FAVORITE SPARKLING PUNCH

- | | |
|--|--|
| 2 (10 oz.) pkg. frozen strawberries, sweetened and slightly thawed | 2 (28 oz.) bottles ginger ale, chilled |
| 1 (6 oz.) can frozen pink lemonade concentrate, slightly thawed | 1 (28 oz.) bottle club soda, chilled |
| 1 (4/5 qt.) bottle Rose wine, chilled | 1 ice ring or 2 c. ice cubes |
| | Orange slices for garnish |

Using blender at high speed, thoroughly blend strawberries and lemonade concentrate. Pour this into a chilled large punch bowl. Add wine and remaining ingredients (except orange slices), stir punch until sugar is completely dissolved. Garnish with orange slices or whole strawberries. Makes 36 servings of 4 ounces each.

Linda J. Nichols

ANTIQUA LIQUEUR

- | | |
|--------------------------------------|------------------------|
| 1 (2 oz.) jar Antiqua instant coffee | 2 c. boiling water |
| 4 c. sugar | 1 to 2 pt. good brandy |
| | 1 whole vanilla bean |

Combine coffee, sugar and boiling water. Stir until coffee and sugar are dissolved. Cool. Add brandy. Pour equally into 2 bottles (about 26 ounce size). Cut vanilla bean in 2 pieces, split each half and add a half to each bottle. Close bottles tightly and let stand about one month. Serve in stemmed glass, add a bit of thick cream, barely stir for visual effect.

Marie Rhodes

KAHLUA

- | | |
|--------------|------------------------------|
| 1 lb. coffee | 2 oz. vanilla |
| 3 lb. sugar | 1 qt. grain alcohol or vodka |

Boil coffee in 2 quarts water for 40 minutes. Boil sugar in 1 1/2 quarts water for 7 minutes. Allow both to cool. Strain coffee through cheesecloth. Pour into sugar water, add vanilla and alcohol and stir.

Marsha Ross

SALAD

DESIGNER — ZIZU



SALADS AND DRESSINGS

GREEN SALAD

- | | |
|-------------------------------------|-------------------------------|
| 1 head lettuce | 1 can water chestnuts, sliced |
| 6 green onions, sliced | 1 c. mayonnaise |
| 1 pkg. frozen green peas,
thawed | Parmesan cheese |

Break lettuce into bite-size pieces, add other ingredients, except cheese. Sprinkle Parmesan cheese on top.

Martha D. Holcombe

SALAD DELIGHT

- | | |
|--|---------------------|
| 6 medium size avocados | 1/2 c. raisins |
| 1 (15 oz.) can pineapple
tidbits, drained | 1/2 c. spicy pecans |
| 1 (10 to 12 oz.) can
mandarin oranges | 1/4 c. honey |
| 1 small red onion | 1 Tbsp. MSG |
| | French dressing |

Chop and peel avocados, chop (fine) red onion. Mix together and add MSG. Add pineapple and orange sections and toss lightly. Add raisins, pecans and honey and toss lightly. Let stand for 4 to 6 hours, or overnight. Toss again with the French dressing and spoon onto lettuce leaves to serve.

Bob Clarkson

FESTIVE SPINACH SALAD

- | | |
|--|--|
| 2 lb. fresh spinach, torn | 1 medium onion, sliced |
| 1 small head cauliflower,
broken into flowerets | Sweet and sour dressing |
| 4 oz. pimento, chopped | 6 slices bacon, cooked and
crumbled |

Dressing for Salad:

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|--------------------|---|
| 3/4 c. sugar | 1 tsp. each paprika and celery
seeds |
| 1/2 c. vinegar | |
| 1 c. vegetable oil | 3/4 tsp. salt |

Combine spinach, cauliflower, pimento and onion in a large salad bowl, toss lightly. Pour 1/2 cup sweet and sour dressing over the vegetables, tossing lightly. Sprinkle bacon over the salad.

Dressing: Combine sugar and vinegar in a medium saucepan. Bring to a boil, remove from heat. Add the oil and the seasonings and mix well. Chill.

Bernice Smith

SHREVEPORT EASTER SALAD

4 c. fresh spinach	2 slices red onion
1 c. fresh strawberries	Poppy Seed Dressing

Wash fresh spinach and tear leaves into pieces. Slice strawberries and red onion. Mix together these 3 ingredients and serve with Poppy Seed Dressing.

Rolleen Bishop

HERBED LAYERED SALAD

4 c. shredded iceberg lettuce	2 Tbsp. Dijon mustard
2 c. chopped parsley	1 tsp. each dry basil and oregano
1 green pepper, chopped	2 tsp. garlic salt
2 c. broccoli or cauliflower, coarsely chopped	1/2 tsp. pepper
3 stalks celery, thinly sliced	2 1/2 c. shredded Cheddar cheese
2 each large carrots and zucchini, shredded	1/2 c. green onions, thinly sliced
2 pkg. frozen peas, thawed	1/2 lb. bacon, crisped and crumbled
1 c. each sour cream and mayonnaise	

In a shallow 4 quart serving dish, place lettuce in an even layer. Distribute all the remaining vegetables, except the onions, in layers on top of the lettuce. Mix together mayonnaise, sour cream, mustard, herbs, salt and pepper. Spread this over the salad. Sprinkle with the cheese and green onion. Cover well and chill up to 24 hours. Before serving, sprinkle bacon bits over the top. Decorate with small wedges of tomato, hard cooked eggs and ripe olives. Serves 10 to 12.

Audre Lynde

SEVEN LAYER SALAD

1 medium head iceberg lettuce, torn	1/4 c. Parmesan cheese
1 bunch green onions, sliced	1 pt. mayonnaise
1 (10 oz.) pkg. frozen peas, thawed, drained, raw	10 slices crisp bacon, crumbled
	5 hard cooked eggs, sliced
	Tomato wedges and parsley

Beginning with the lettuce, layer the first 4 ingredients. Top with the mayonnaise, sealing the edges of the bowl. Chill for at least 2 hours. When ready to serve, sprinkle on the bacon bits and garnish with the egg slices, tomato wedges and the parsley. Serves 6 to 8. This may be made 24 hours ahead.
Sallie Burrow Hajny

LAYERED GREEN SALAD

Shredded lettuce	Sliced water chestnuts
Fresh spinach	1 (10 oz.) pkg. frozen peas, thawed
Bite-sized celery	1 1/2 c. shredded Swiss cheese
Sliced green onions	1 c. mayonnaise
1 tsp. sugar	1 c. sour cream
Salt to taste	

Cover bottom of glass salad bowl with the lettuce, then a layer of fresh spinach, then the celery and sliced onions. Add sugar and salt. Then a layer of water chestnuts and next the peas. Top this with the shredded cheese and then mixing the sour cream and mayonnaise together, cover the cheese layer with the mayonnaise dressing and seal to the edges of the bowl. Cover tightly and chill 24 to 48 hours. Keeps for several days.
Lillian Jernigan

LAYER SALAD

1 medium head lettuce	1 c. thinly sliced celery
1 (10 oz.) frozen peas	1 (6 to 8 oz.) water chestnuts, sliced
1 c. thinly sliced white onions	

Combine:

1 tsp. sugar	1/4 tsp. pepper
1 tsp. salt	
2 c. mayonnaise (not salad dressing)	1 c. shredded Mozzarella cheese
1/2 c. grated Parmesan cheese	Bacon Bits

Shred lettuce into 9 1/2 x 13 inch dish. Pour boiling water over frozen peas to separate and drain well. Pour peas over lettuce. Next, layer sliced onion, next layer sliced celery and layer of water chestnuts. Spread mayonnaise over all. Shake on seasoning mixture. Sprinkle Parmesan cheese and Mozzarella on top. Sprinkle bacon bits. Cover tightly and refrigerate 24 hours.

Mary Inez Phipps

NINE DAY SLAW

1 medium head cabbage, shredded	1 c. salad oil
2 stalks celery, diced	1 c. cider vinegar
2 medium onions, diced	2 Tbsp. salt
2 c. sugar	2 Tbsp. sugar
	Pimento for garnish

Combine cabbage, celery, onion and green pepper. Add 2 cups sugar and blend well. Combine remaining ingredients and bring to a boil, stirring constantly. Pour dressing over cabbage mixture immediately and allow to cool. Cover and store in refrigerator. Slaw will stay crisp and fresh 9 days. Chill at least 1 day before serving. For additional flavor, you may add dry mustard to taste, 1 teaspoon celery seed and sliced stuffed olives.

Mary P. Rafter

9 DAY SLAW

3 lb. head white cabbage, finely shredded	1 c. plus 2 Tbsp. sugar
1 medium green pepper, finely chopped	1 c. salad oil
2 medium onions, chopped	1 c. cider vinegar
	1 Tbsp. celery seed
	1 Tbsp. salt

Mix cabbage, pepper and onion together. Add 1 cup sugar. Bring to boil salad oil, vinegar, celery seed, salt and 2 tablespoons sugar. Pour over cabbage, mix well. Refrigerate. (I use my food processor to chop cabbage, pepper and onions.) May be kept in the refrigerator for 9 days or may be frozen.

Katie Mistrot

MOLDED COLE SLAW

1 (3 oz.) pkg. lime Jello	2 Tbsp. vinegar
1 1/4 c. boiling water	Salt and pepper to taste
3/4 c. mayonnaise	A bit of grated onion
2 scant tsp. sugar	2 c. chopped cabbage

Dissolve Jello in boiling water, stir and cool. Mix mayonnaise, sugar, vinegar, salt and pepper together. When Jello is cool, blend mayonnaise mixture with Jello. Mix onion and cabbage with the mayonnaise Jello mixture. May be poured into individual molds or a pan. Serves 6.

Betty Weaver

CABBAGE SALAD

4 lb. cabbage, chopped	1 1/2 c. sugar
2 green peppers, chopped	1 pkg. unflavored gelatin
2 carrots, chopped	1 Tbsp. celery seed
1 onion, chopped	1 Tbsp. salt
1/2 c. water	1 c. salad oil
1 c. vinegar	

Dissolve gelatin by package directions. Heat water, vinegar and sugar together. Add dissolved gelatin and stir. Mix all other ingredients with the gelatin and refrigerate for at least 24 hours. This will keep in the refrigerator for 2 weeks.

Beverly Schwarzkopf

COLE SLAW SOUFFLE SALAD

1 c. hot water	Dash of black pepper
1 pkg. lemon gelatin	2 c. chopped cabbage
2 Tbsp. vinegar	2 Tbsp. minced onion
1/2 c. salad dressing	2 Tbsp. minced green pepper
1/4 tsp. salt	1/4 tsp. celery seed

Pour hot water over the gelatin, stir until dissolved and add cold water, vinegar, salad dressing, salt and pepper. Using a rotary beater, beat until well blended. Pour into an ice cube tray, quick chill in freezing unit 15 to 20 minutes, or until firm at edges, but soft in center. Turn into a bowl and using the egg beater, beat until fluffy. Fold in cabbage, green pepper, onion and celery seed. Pour into a 1 quart mold and refrigerate until firm. Makes 6 to 8 servings. May be topped with a little horseradish and sour cream mixed or a salad dressing can be used.

Marjorie Moske

SEA LIME SALAD

3 oz. pkg. lime Jello	8 3/4 oz. can pineapple,
1 c. boiling water	undrained
8 oz. pkg. cream cheese,	1 c. cucumbers, chopped and
cubed and softened	pared
1/4 c. chopped pecans	1/2 c. Dream Whip

Dissolve Jello in boiling water. Gradually stir into cream cheese. Beat until smooth. Chill until partially set. Fold in pineapple, cucumbers, pecans and Dream Whip. Chill until firm.

Esther Rathbun

JELLO SALAD

1 small box lime Jello	1/2 c. chopped pecans
3 grated carrots	8 oz. can crushed pineapple
Chopped celery (to your liking)	

Mix Jello according to directions. Chill until thick. Add remaining ingredients and chill until set.

Jaque Jordan

FRUIT SALAD (Custard Dressing)

Remove seeds from 1 can white sweet cherries (or use green seedless grapes). Add:

1 lb. marshmallows (miniature)	1 c. pineapple tidbits
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Dressing:

Yolks of 2 eggs	1 c. cream (or Cool Whip)
Juice of 1 lemon	

Cook egg yolks and lemon juice in double boiler for one minute. Add whipped cream or Cool Whip. Mix with first ingredients.

Lois V. Mitchell

GLAZED FRUIT SALAD

- | | |
|----------------------------------|-------------------------------------|
| 1 (No. 303) can fruit cocktail | 5 bananas, peeled and sliced |
| 1 (No. 303) can pineapple chunks | 2 Tbsp. lemon juice |
| 2 (11 oz.) cans mandarin oranges | 1 (No. 303) can apricot pie filling |

Drain all fruit. Toss the fruit with the lemon juice. Mix the pie filling with the fruit. Chill overnight.

Mary Ann Highers

COTTAGE CHEESE JELLO SALAD

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|---------------------------------|----------------------------------|
| 1 large Cool Whip | 1 large container cottage cheese |
| 1 large Jello (any flavor), dry | Fruit to taste |
| | Miniature marshmallows (opt.) |

Mix all together and chill.

Mary Ann Highers

FROZEN FRUIT SALAD

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|--------------------------|-------------------------------------|
| 3 ripe bananas, mashed | 12 maraschino cherries, sliced thin |
| 1 c. pineapple, diced | |
| 1 c. canned pears, diced | 1 c. whipping cream |

Mash bananas to a smooth pulp. Combine bananas, pineapple, pears and cherries. Add the following cooked salad dressing:

- | | |
|---------------|----------------------------|
| 1/4 c. sugar | 1 1/2 Tbsp. unsifted flour |
| 1/2 tsp. salt | 2 Tbsp. cider vinegar |

Mix all together and cook until thick and cook before adding the fruit. Whip cream until stiff and add to the fruit mixture. Pour into a tray and freeze. Serves 10 to 12.

Betty Weaver

PURPLE AND LILAC SALAD

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|--|----------------------------------|
| 1 (6 oz.) pkg. black raspberry gelatin | 1 (20 oz.) can crushed pineapple |
| 1 can blueberries | 2 env. Dream Whip |
| | 3/4 c. chopped nuts |

Dissolve gelatin in 2 cups of hot water. Drain juice from fruits and add enough water to make 1 3/4 cups of liquid, add to the Jello and stir. Remove 3/4 cup of the gelatin mixture and save for the topping. Add fruit and nuts to the remaining gelatin and pour into a 13 x 9 x 2 inch Pyrex dish and refrigerate until firm. Whip Dream Whip as it directs you on the package and add the 3/4 cup of gelatin mixture reserved. Pour Dream Whip mixture over the chilled gelatin mixture and chill second time. This serves 12.

Dorothy K. Boen

APRICOT SALAD

2 (12 oz.) cans apricot nectar	1 (20 oz.) can crushed pineapple, drained
2 (3 oz.) pkg. orange gelatin	2 (3 oz.) pkg. cream cheese
	1 c. pecans (optional)

Bring the nectar to a boil. Add the gelatin. Cut the cheese in small pieces and add to the hot nectar. Add the pineapple and nuts. Pour into a Pyrex dish and when cool, refrigerate. Serves 8 to 12.

Sally King

GRAPE SALAD (Health Salad)

1 pkg. orange gelatin	1/2 c. chopped cabbage
1 c. boiling water	1/2 c. chopped celery
2/3 c. cold water	1/2 c. chopped carrots
1/8 c. cider vinegar	1 c. halved and seeded grapes
1/4 tsp. salt	

Dissolve gelatin in the boiling water. Stir and when dissolved, add the cold water and all the remaining ingredients. Refrigerate until chilled and set. Serve with 1/2 mayonnaise and 1/2 sour cream for the dressing. For a party, place a small amount of the gelatin in the pan and add the grapes with skin down, when this is set, add the remaining gelatin and vegetables.

This turns out with the grapes on top when served. You may also add some chopped almonds, but it is important to chop and not to grate.

Mrs. J. E. Burrow

FROZEN CRANBERRY SALAD

1 can whole cranberry sauce	1 Tbsp. mayonnaise
1 (8 oz.) pkg. cream cheese	1 env. Dream Whip
1 large can crushed pineapple, drained	3/4 c. pecan pieces
	2 Tbsp. sugar

Mix all together and fold in the prepared Dream Whip. Place in a large, shallow pan and freeze.

Patricia N. Buckley

FRUIT SALAD

1 pkg. cranberries	2 c. sliced, unpeeled apples
1 c. granulated sugar	1/2 c. chopped pecans
3 c. miniature marshmallows	Cool Whip or whipped cream
1 c. white seedless grapes	

Wash the cranberries and grind them in a food grinder or a blender. Add the sugar and the marshmallows and let stand in the refrigerator overnight. Before serving, add the other fruit. Top with Cool Whip or whipped cream or just sprinkle with sugar.

Ruby Jean Jackson

PAT'S FAVORITE SALAD

1/2 c. sugar	11 oz. can mandarin oranges, drained
2 Tbsp. cornstarch	2 medium apples
20 oz. can pineapple chunks or tidbits	2 bananas, sliced
1 Tbsp. lemon juice	1 Tbsp. grated orange peel
	1/3 c. orange juice

Stir sugar and cornstarch together in a saucepan. Blend in 3/4 cup pineapple juice, lemon juice, orange peel and orange juice. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir one minute. While hot, pour over fruit. Refrigerate, uncovered, for several hours. This recipe provides 12 servings.

Linda J. Nichols

FRUIT SALAD

1 can white grapes	1/2 tsp. salt
1 can white cherries	1/2 tsp. dry mustard
1 large can pineapple chunks	Juice of 1 lemon
1 c. pecan pieces	1/4 c. cream
1 1/2 c. small marshmallows	1 pt. whipping cream
4 egg yolks	

Drain fruit overnight. Beat egg yolks, add salt, mustard, lemon juice and cream. Cook this mixture in double boiler until thick. Let cool and add one pint of whipped cream. Stir fruit into mixture and chill. Serve on lettuce leaf.

Betty Brown Rawlins

COKE SALAD

1 medium can cherries	1 c. water
1 small can crushed pineapple	1 c. pecans
1 c. sugar	2 small boxes cherry Jello
	1 (10 oz.) bottle Coke

Drain cherries. Use juice and add water. Add sugar and bring to a boil. Add cherries and boil 1 minute. Pour over Jello while hot. Stir until dissolved. Cool. Add pineapple, nuts and Coke. Mix and place in refrigerator.

Christine Harrison

EASY TOMATO ASPIC

1 (3 oz.) pkg. lemon Jello	1 tsp. lemon juice
2 c. V-8 juice	1 Tbsp. sugar
	6 whole cloves

Simmer juices, sugar and cloves for 5 minutes. Strain. Dissolve lemon Jello in hot juice. Chill. Serves 4.

Fern Purcell

AVOCADO SALAD

1 (3 oz.) lime gelatin	1 very small onion, chopped
1 (3 oz.) Philadelphia cream cheese	Salt to taste
1 c. chopped celery	1/2 c. mayonnaise
	2 avocados, chopped fine

Dissolve gelatin in 2 cups hot water. While cooling, mix cheese, mayonnaise, onion, salt, celery and avocados and add to gelatin, chill and cut into squares for serving.

Anna Margaret Anderson
(1951 Cookbook)

AVOCADO-V-8 ASPIC

5 1/2 c. V-8 juice	Salt to taste
1/2 c. vinegar	4 env. plain gelatin
2 cloves garlic, cut	1/2 c. cold water
1 tsp. mixed pickling spices	Avocado, peeled and cut in small pieces (amount optional)
5 whole cloves	Parsley for garnish
1 Tbsp. sugar	
1/4 tsp. cayenne pepper	

Place gelatin in cold water to soak. Boil, uncovered, the first 8 ingredients for 15 minutes. Add the gelatin to the V-8 mixture. Stir until gelatin dissolves. Cool. Add the cubed avocado, cool until thick and then pour into a mold, which has been rinsed in cold water. Make a day before planning to serve. If desired, tiny shrimp may be added at the same time the avocado is put in the mixture.

Eloise Cable

GERMAN POTATO SALAD

2 lb. small red potatoes	2 c. water
1/4 c. granulated sugar	6 Tbsp. white vinegar
1 Tbsp. salt	1/4 c. flour
2 Tbsp. finely chopped onion	1/2 c. water
2 tsp. finely chopped celery	Pepper to taste
6 slices bacon	

Boil potatoes in jackets. Let cool in water until cool enough to handle. Peel and cut up potatoes into a large bowl, sprinkling the salt and sugar over the potatoes. Add pepper, celery and onions and stir gently. In meantime, fry diced bacon and add about 2 tablespoons bacon grease to the bowl of potatoes. Place bacon bits in a separate bowl. Stir potatoes, being careful not to break up the potatoes too much. In the frying pan, add 2 cups water, the vinegar, heat and thicken with the 1/4 cup flour and the 1/2 cup water. Stir until bubbly, then add potatoes, bacon bits and other seasonings. Serve warm or cold.

Sallie Burrow Hajny

COTTAGE CHEESE POTATO SALAD

3 c. cooked potatoes, diced	1 tsp. salt
1 c. celery, diced	1/2 tsp. pepper
1/4 c. chopped green pepper	1/4 tsp. celery salt
1/4 c. chopped onion	1 tsp. dry mustard
1/2 c. pickles, chopped	1 Tbsp. lemon juice
1/4 c. mayonnaise	1 c. cottage cheese

Combine all ingredients together. Mix thoroughly. Before serving, place on crisp salad greens or lettuce cups. Makes 6 to 8 servings.

Carolyn Powell

SHOE PEG STANDBY

3 cans shoe peg corn, drained	1 c. green onions, chopped
1 can tiny peas, drained	1 c. stuffed olives, chopped
1 can green pepper, chopped	3/4 small bottle Italian salad dressing

Alternate Dressing for Italian:

1 c. sugar	1/2 c. wine vinegar
1/2 c. salad oil	1 tsp. each salt and pepper

Mix first 5 ingredients either with the Italian dressing or the alternate. May be served immediately or will keep for several days when refrigerated. This is a good salad to prepare ahead. The Italian dressing is preferable.

Helen Carnell

FRESH BROCCOLI AND CAULIFLOWER SALAD

1 head fresh cauliflower, diced	1 bottle Green Goddess dressing
Equal amount of fresh broccoli, diced	Diced onion or onion powder
	Salt and pepper to taste

Mix cauliflower and broccoli with the salad dressing. Add onion or onion powder (if using fresh onion, use purple for color). Add salt and pepper to taste.

For a variation: Use less onion and add grated carrots to taste.

Sally and Donna King

MINTED CUCUMBERS IN SOUR CREAM

2 cucumbers (1 1/4 lb.)	2 Tbsp. 5% cider vinegar
1 3/4 tsp. salt	4 tsp. sugar
1 hard cooked egg yolk	Pepper to taste
1/3 c. thick sour cream	3 - 4 leaves sprigs fresh mint

Pare cucumbers thinly. Slice 1/8 inch thick into mixing bowl. Sprinkle 1 1/2 teaspoons salt over cucumbers and toss gently to distribute. Cover and refrigerate for 20 to 30 minutes. Meanwhile, mash egg yolk fine and add 1/4 teaspoon salt and the next 4 ingredients, blending well. Just before serving, turn the "cukes" into a sieve to drain. Press gently to remove excess liquid. Return to mixing bowl and pour sour cream mixture over cucumbers and add mint leaves, cut fine with the kitchen shears. Toss gently. Serve immediately or chill. Serves 4 to 5.

Virginia Eager

RAW CAULIFLOWER SALAD

1/2 head cauliflower	1/2 c. sugar
1 bunch broccoli	1/2 c. oil
1 small red onion	1/3 c. vinegar
1 medium green pepper	1 tsp. dry mustard
1 c. mayonnaise	

Chop all vegetables very small. Mix mayonnaise, sugar, oil, vinegar and dry mustard together. Marinate vegetables in the mayonnaise mixture for 4 hours before serving.

Marsha Ross

BEET AND BEAN SALAD

1 (No. 2) can shoestring beets	2 Tbsp. sugar
1 (No. 2) can French style green beans	1 clove garlic
1/2 c. cider vinegar	1 tsp. salt
1/2 c. salad oil	1/2 tsp. pepper
	1 tsp. Worcestershire sauce

Topping for salad:

Mayonnaise	6 hard cooked eggs
Red onions	

Drain beets and green beans and marinate in the vinegar, oil and seasonings. When ready to serve, drain and place in a

serving bowl. Cover top with a layer of thinly sliced red onions, a layer of mayonnaise and a layer of six hard cooked eggs, chopped fine.

Lillian Jernigan

BEET-NUT SALAD

1 (20 oz.) can crushed pineapple	3 Tbsp. lemon juice
1 (16 oz.) can julienne beets	2 (3 oz.) pkg. black raspberry gelatin
1/2 c. water	1/2 c. chopped pecans
1/2 c. vinegar	1 (8 oz.) sour cream (optional)
2 Tbsp. sugar	3 Tbsp. mayonnaise
	1 Tbsp. Bleu cheese dressing (optional)

Drain pineapple and beets, reserving the juice. Combine juice, water, vinegar, sugar and lemon juice, bring to a boil. Dissolve gelatin in hot liquid. Chill until mixture is the consistency of unbeaten egg white. Stir pineapple, beets and nuts into thickened gelatin. Pour into lightly oiled 6 cup mold, chill until firm. If dressing is desired, combine sour cream, mayonnaise and Blue cheese. Mix and serve with salad. If julienne beets are not available, sliced beets may be cut into strips and used in this recipe.

Bernice Smith

BEET AND PINEAPPLE SALAD

1 can julienne beets	2 c. hot water (use juice from beets and pineapple)
1 (6 oz.) lemon Jello	1 large can crushed pineapple

Dissolve Jello in hot water. When cool, add beets and pineapple. Fills a large Pyrex dish. One half mayonnaise and one half sour cream makes a good dressing. This recipe serves 15.

Betty Weaver

MARY JANE'S

2 c. raw parsnips (ground fine)	1 tsp. minced onion
1 c. diced celery	8 or 9 ripe olives, sliced
1 pimento, chopped	Salt to taste

Mix all ingredients with mayonnaise. Chill. Serve on lettuce.

PASTA SUMMER SALAD

1/2 lb. flat Japanese noodles or linguine, broken in half	1/3 - 1/2 c. soy sauce 1/4 c. sake 1/4 c. toasted sesame seed
1 lb. cooked, small shrimp	2 Tbsp. grated fresh ginger
1 bunch scallions, thinly sliced	3 eggs
1/4 c. each sesame and peanut oil, mixed	2 garlic cloves, mashed
1/2 lb. white mushrooms, sliced	1/2 tsp. salt 1 Tbsp. coarsely crumbled seaweed

Bring large pot of salted water to rapid boil. Add noodles, stir and cook until just tender, but firm to the bite (al dente), about 10 minutes. Drain and rinse under cold water. Drain and pat dry with paper towels. Transfer noodles to large bowl. Add shrimp and onions and mix well. Heat 2 tablespoonfuls oil mixture in large skillet over medium high heat. Add mushrooms and saute 5 minutes. Add to shrimp mixture. Blend in soy sauce, sake, sesame seed, ginger, garlic and remaining oil mixture. Cover and refrigerate for up to 2 hours. Beat eggs with salt in small bowl. Stir in seaweed. Lightly oil heavy 8 inch skillet. Place skillet over medium high heat. Add 1/4 cup egg mixture and cook until crepe loosens from pan when lightly shaken. Turn crepe over, cook briefly, then slide onto work surface. Repeat twice for a total of 3 crepes. Cool completely. Roll crepes up and slice rolls crosswise to from thin shreds. Toss noodle mixture gently to reblend. Spoon evenly into individual bowls. Top with crepe shreds. Serves 6.

Antoinette Fuhr Harrison

CONGEALED CORNED BEEF SALAD

1 pkg. lemon gelatin	1 small onion, chopped fine
1 c. boiling water	1/2 tsp. salt
1 c. mayonnaise	1 c. celery, chopped fine
3 hard cooked eggs, chopped	1/2 cucumber, chopped
1 (12 oz.) can corned beef	

Dissolve gelatin in boiling water. Add mayonnaise, eggs, corned beef (chopped fine), onion, celery, cucumber and salt. Put into an oiled mold and refrigerate.

Adelaide Pritchett

MOLDED CHINESE CHICKEN SALAD

2 Tbsp. unflavored gelatin	1/2 c. sliced water chestnuts
1/2 c. cold water	3 Tbsp. chopped pimento
3/4 c. mayonnaise	1 Tbsp. chopped parsley
Pepper and paprika to taste	1 Tbsp. lemon juice
1 - 1 1/2 c. diced, cooked chicken	1 tsp. curry powder
1/2 c. sliced pimento stuffed olives	1/2 tsp. ginger
	1 Tbsp. soy sauce

Soften gelatin in cold water in top half of a double boiler. Place over hot water and stir until gelatin is completely dissolved. Cool slightly. Fold in mayonnaise, pepper and paprika. Add remaining ingredients, mix well. Turn into an oiled 3 1/2 to 4 cup mold and refrigerate until set. Unmold onto crisp salad greens. Serves 4 to 6.

Bernice Smith

HOT CHICKEN SALAD

2 c. cooked chicken, bite-size	2 tsp. grated onion
2 c. chopped celery	2 Tbsp. lemon juice
1/2 c. toasted, slivered almonds	1 c. mayonnaise
1/2 tsp. salt	1/2 c. grated cheese
	1 c. crushed potato chips

Combine all ingredients, except the cheese and the potato chips. Pile into flat custard cups or a large Pyrex dish. Sprinkle with grated cheese and the potato chips and bake for 10 minutes at 450°.

Jo Weeks

SUMMERY CHICKEN SALAD

3 c. cooked chicken, cut in large pieces	1/4 tsp. pepper
1 c. celery, cut diagonally	1/4 c. mayonnaise
1/2 c. French dressing	1/4 c. sour cream
1/2 tsp. salt	1 (3 3/4 oz.) pkg. potato chips
	1/2 c. grated Cheddar cheese

The day before serving, combine chicken, celery and stir in French dressing, salt and pepper and refrigerate. Twenty minutes before serving time, combine mayonnaise and sour cream and toss with the drained chicken-celery mixture. Place this mixture in the center of a 9 inch pie plate. Stand potato chips around the inside edge of the pie plate. Sprinkle grated

cheese around the base of the chicken salad. Broil until cheese melts and serve at once. Serves 4 or 5 generously.

Sandy Odom

TOKYO TOSS

2 c. cooked chicken or turkey, diced very fine	1 c. chopped celery
2 c. or 1 lb. can bean sprouts, drained and rinsed	1 c. coarsely shredded carrots
1 c. cooked rice	2 Tbsp. chopped green pepper
	1/4 c. French salad dressing
	2 Tbsp. soy sauce
	1/4 tsp. salt

In a large bowl, mix all of the ingredients. Just before serving, add 1/2 cup mayonnaise or salad dressing and 1/2 cup slivered almonds. Serves 6 to 8.

Reba Gordon

FRUITED CHICKEN SALAD

5 c. diced, cooked chicken or turkey	1/2 c. diced green pepper
1 - 1 1/2 c. fresh pineapple cubes	2 Tbsp. grated onion (optional)
1 (11 oz.) can mandarin oranges, drained	1 c. mayonnaise (or salad dressing)
1 1/4 c. diced celery	1 Tbsp. prepared mustard
1/2 c. sliced ripe olives (optional)	1 (5 oz.) can chow mein noodles
	Lettuce leaves

In a large bowl, combine chicken, pineapple, oranges, celery, olives, green pepper and onion. Stir together mayonnaise and mustard, toss gently with the chicken mixture. Cover and chill several hours. Just before serving, mix in the chow mein noodles and then turn mixture into lettuce lined bowl for serving.

Linda J. Nichols

FIESTA SALAD

1 onion, chopped	1 avocado, sliced
4 tomatoes, cut up	1 lb. ground beef, browned
1 head lettuce, cut up	1 lb. can kidney beans
8 oz. bottle French or 1000 Island dressing	Cheddar cheese, grated
	1 medium size bag plain Doritos, crunched

Simmer browned ground beef and kidney beans together for 10 minutes. Add to remaining ingredients and toss. This salad is a main dish and may be a complete meal.

Ruth Rhode

HOT TACO SALAD

1 1/2 lb. ground beef	1 can chopped green chilies
1 c. diced celery	Shredded lettuce
1 c. green pepper, diced	Chopped tomato
6 shakes cumin	Crumbled corn chips
1 lb. Velveeta cheese	

Brown meat, add celery, peppers, chilies and cumin. Cook over low heat 15 minutes. Add cheese and cook 5 minutes more. Salt to taste. Toss lettuce, tomato and Fritos. Place on plates and top with meat mixture.

David Edwards

ONION SALAD DRESSING

1/2 c. sugar	3 Tbsp. vinegar
1 tsp. salt	1 c. salad oil
1 Tbsp. dry mustard	1 tsp. celery seed
1 Tbsp. onion juice	

Mix sugar, salt, mustard and onion juice together. Add vinegar and beat the oil in a little at a time, at first add just 1 tablespoon oil and then gradually increase the addition as the mixture thickens. When oil is all added and dressing has thickened, add celery seed. Wonderful on avocado and grapefruit salads.

Mildred Kerns

MAMA'S FAVORITE DRESSING

1/2 c. vegetable oil	1 Tbsp. sugar
3 Tbsp. white vinegar	2 Tbsp. onion, finely grated
1 Tbsp. salt	1/4 c. Heinz chili sauce
1/4 tsp. black pepper	

Mix all ingredients lightly in a shaker. Serve on salad of sliced tomatoes, asparagus and grapefruit slices. Serves 4.

Lucy Glee Fullingim

CELERY SEED DRESSING

1/2 c. honey	1 Tbsp. grated onion
1 tsp. celery seed	1 c. salad oil
1/2 tsp. dry mustard	1/2 c. lemon juice

Blend in the electric blender 1 to 2 minutes at high speed. Taste. You may want to add more honey or a little grated lemon rind.

Eloise Cable

BLUE CHEESE DRESSING

1 c. sour cream	Dash of Tabasco
2 1/2 heaping Tbsp. mayonnaise	Few drops cider vinegar (opt.)
Juice of 1/2 lemon	1/4 tsp. salt
	3 oz. Blue cheese, crumbled

Mix ingredients together well. Store covered in refrigerator. Yields: 1 1/2 cups.

Karen A. O'Neal

BUTCH'S ROQUEFORT CREAM DRESSING

1/4 lb. Roquefort cheese	1/4 tsp. Worcestershire
1 c. mayonnaise	1/4 tsp. garlic salt
1/2 c. light cream	1/4 tsp. black pepper
2 Tbsp. lemon juice	Dash of cayenne
2 Tbsp. chopped parsley	Salt to taste
1 tsp. grated onion	1/2 tsp. monosodium glutamate (Accent)

Place cheese in bowl and mash with fork, add mayonnaise and other ingredients. Mix well.

Mrs. Robert Butcher (1951
Cookbook)

ORANGE WALNUT SALAD DRESSING

3/4 c. orange juice	1 1/2 tsp. salt
6 Tbsp. walnuts	1 Tbsp. wine vinegar
6 Tbsp. olive oil	3/4 tsp. dry mustard
1/2 tsp. curry powder	

Combine and mix well in a jar. Serve with tossed greens. May be doubled. Very good with any spaghetti dishes.

Martha Alford

SPINACH SALAD DRESSING

1/2 c. mayonnaise
3 Tbsp. ketchup
2 Tbsp. chili sauce
1 egg yolk

1 Tbsp. olive oil
1 Tbsp. wine vinegar
1 large clove garlic
Marjoram, thyme, basil (opt.)

Mix together all ingredients one or two hours before using on fresh spinach leaves. You may increase or decrease any of these ingredients, however, under no conditions should you omit the garlic.

Kathryn Burke

BOILED SALAD DRESSING

2 tsp. salt
4 tsp. flour
8 Tbsp. sugar
8 Tbsp. butter

4 tsp. mustard
2 c. vinegar
3 c. sour cream
8 eggs

Mix dry ingredients, add the others and cook in double boiler until it thickens. Wonderful on slaw, also on deviled ham.

Lynne H. Reynolds

** NOTES **

As a community project, the Women of Grace Church traditionally provide the noontime meal for the Soup and Sermon series during the Lenten season on alternate years.



Grace Episcopal Church

Muskogee — Oklahoma

SOUPS

'n

SANDWICHES

SOUPS AND SANDWICHES

SPINACH SOUP FOR 2 TO 4

2 1/2 c. milk	2 c. raw spinach, cut up
1 Tbsp. flour	1 c. celery leaves, cut
2 Tbsp. butter	1/8 tsp. nutmeg
1 tsp. salt and dash of pepper	

Put all in blender, mix and heat.

Betty Weaver

CREAM OF BROCCOLI SOUP

1/2 lb. fresh broccoli	2 c. half & half
1 c. chicken broth	Salt and pepper to taste
3 Tbsp. butter or margarine	1/8 tsp. nutmeg
2 heaping Tbsp. flour	

Cook broccoli in chicken broth until very tender. Drain (save broth), then puree broccoli. Melt butter in large, heavy saucepan and stir in flour to make a paste. Slowly add broth in which broccoli was cooked, stirring constantly, until mixture is smooth. Add half & half.

Betty Weaver

CREAM OF BROCCOLI SOUP

4 c. water	8 oz. (2 c.) shredded American cheese
1 (10 oz.) pkg. frozen, chopped broccoli	1 c. milk
3/4 c. finely chopped green onion	1 c. cream
1 tsp. salt	1/4 c. butter
1 tsp. garlic powder	1/3 c. flour
2 tsp. white pepper	1/2 c. water

In 3 quart saucepan, bring 1 quart water to a boil, add broccoli and onion and boil 10 minutes. Add seasonings and shredded cheese, stir until cheese melts. Add milk, cream and butter, stir and heat to boiling. Slowly add water to flour, stirring constantly until texture is smooth. Slowly add to hot mixture, stirring rapidly. Cook and stir until soup is the consistency of heavy cream. (The consistency can be changed just by adding water if you prefer a thinner soup.) Also, you can use spinach in place of broccoli.

Linda J. Nichols

CREAM OF PUMPKIN SOUP

2 Tbsp. butter or margarine	1 (1 lb.) can pumpkin
1/4 c. onion, finely chopped	1 tsp. brown sugar
1 tsp. curry powder	1/8 tsp. mace or nutmeg
1 Tbsp. flour	1 tsp. salt
2 (14 oz.) cans regular strength chicken broth	1/8 tsp. pepper
	1 c. light cream

Heat butter in 2 quart saucepan and saute onion over medium heat until limp. Stir in curry and flour, cook until bubbly. Remove from heat and gradually stir in chicken broth, add pumpkin, sugar, mace, salt and pepper. Cook, stirring until mixture begins to simmer. Stir in cream and continue beating, do not boil. Sprinkle a few minced chives or parsley into bowl when serving. Serves 8.

Kay Fullenwider,
Connie Haugland

RICE FLORENTINE SOUP

1 c. chopped onion	5 c. chicken stock
1/2 c. chopped leeks	Salt, pepper and grated nutmeg to taste
1 clove garlic, minced	Parmesan cheese, grated
2 Tbsp. olive oil	
2 1/2 c. chopped fresh spinach	

Saute onion, leeks and garlic in olive oil until soft, but not brown. Add chopped spinach and cook 10 minutes. Add stock and rice, bring to boil and simmer 20 minutes. Salt and pepper to taste. Serve with grated Parmesan and nutmeg.

Gen Horstman

ONION WINE SOUP

1/2 c. butter	1 Tbsp. vinegar
5 large onions, chopped	2 tsp. sugar
5 c. beef broth	1 c. light cream
1/2 c. celery leaves	1 Tbsp. minced parsley
1 large potato, sliced	Salt and pepper
1 c. dry white wine	

Melt butter in large saucepan. Add chopped onion and mix well. Add beef broth, celery leaves and potato. Bring to boiling. Cover and simmer for 30 minutes. Puree mixture in a blender. Return to saucepan and blend in wine, vinegar and sugar. Bring to boiling and simmer 5 minutes. Stir in cream,

parsley and salt and pepper to taste. Heat thoroughly, but do not boil. Yield: 6 to 8 servings.

First Lady Nancy Reagan

CARROT VICHYSOISE

2 c. peeled, diced potatoes	Dash of white pepper
1 1/4 c. sliced carrots	1 tsp. salt
1 leek, sliced (white part only)	1 c. heavy cream
3 c. chicken broth	Shredded raw carrot

Into saucepan, put potatoes, carrots, leek and broth. Bring to a boil and simmer 25 minutes, or until vegetables are tender. In blender, puree 2 cups at a time using high speed or off and on method. Pour into mixing bowl, stir in pepper, salt and cream. Chill thoroughly. Serve in chilled bowls with a topping of shredded carrots, raw. Serves 6 amply or 10 demitasse.

Mrs. James Rowsey

NEW ENGLAND CORN CHOWDER

4 slices thick bacon, diced	2 c. whole kernel corn with liquid
1 medium onion, diced	1 Tbsp. butter
2 c. chicken stock	2 c. light cream
2 c. potatoes, diced	Salt and pepper

Saute bacon, as fat is rendered, add onions. Cook until transparent. Add 2 tablespoons flour and make a roux. Cook 3 to 5 minutes, add chicken stock, stirring well. Add diced potatoes and corn. Simmer 20 minutes, add cream and butter.

Fern Purcell

IOWA CORN CHOWDER

4 slices bacon, chopped	1/4 tsp. pepper
1 c. chopped onion	2 (1 lb.) cans whole kernel corn
2 c. potatoes, peeled, diced	1 tall can evaporated milk
2 1/4 c. water	1/4 c. flour
1 tsp. salt	1/2 tsp. paprika

Cook bacon in large, heavy pan until crisp, add onion and saute until soft. Add potatoes, 2 cups water, salt and pepper and cover, simmer 15 minutes, or until potatoes are tender. Remove from heat, stir in corn with can liquid and evaporated

milk. Blend flour with remaining 1 2 cup water, stir into chowder. Cook, stirring constantly over medium heat until chowder thickens and bubbles 1 minute. Ladle into soup bowls and sprinkle with paprika.

Betty Brown Rawlins

CREAM OF POTATO SOUP

3 c. diced potatoes	2 Tbsp. butter or oleo
1 c. sliced celery	1 tsp. instant chicken bouillon granules
3/4 c. chopped onion	1/2 tsp. salt
1 Tbsp. chopped fresh parsley	1/4 tsp. pepper
1/2 c. water	2 c. half & half
	2 Tbsp. all-purpose flour

Combine first 9 ingredients in a 3 quart casserole. Cover and microwave at high 4 minutes, stir well. Cover and microwave at high 7 to 9 minutes, or until vegetables are tender, stirring once. Combine 1/4 cup half & half and flour in a jar. Cover tightly, shake vigorously until combined. Combine flour mixture and remaining half & half, gradually stir into vegetable mixture. Cover and microwave at high for 3 minutes, stir well. Cover and microwave at high 2 to 4 minutes, or until thickened and bubbly, stirring at 2 minute intervals. Yield: 1 quart.

Barbara Newell

POTATO SOUP

3 c. diced potatoes	1/4 tsp. salt
1/2 c. diced celery	2 c. milk
1/2 c. diced onion	1 (8 oz.) ctn. sour cream with chives
1 1/2 c. water	1 Tbsp. flour
2 chicken bouillon cubes	

Cook first 6 ingredients until tender. Mash, add 1 cup milk and heat through. Blend sour cream and flour, stir in 1 cup milk into sour cream. Pour 1/3 of potato mixture into sour cream. Return to the same pan. Cook until thick. Makes 6 1/2 cups. When serving, you can top with parsley for color. Can top with popcorn for crunch.

Christine Harrison,
Rollen Bishop

VEGETABLE. MACARONI AND SOY SOUP

1 c. dry lentils	1/2 c. chopped carrot
5 c. water	4 vegetable bouillon cubes
1 (28 oz.) can tomatoes, cut up	1 clove garlic, minced
3/4 c. onion, chopped	1 c. soy macaroni, uncooked
2 c. cabbage, shredded	Salt

Rinse lentils, drain and place in soup kettle. Add water, undrained tomatoes, cabbage, chopped onion, carrot, vegetable bouillon cubes and minced garlic. Cover and simmer about 1 hour. Add uncooked soy macaroni, cook, covered, until vegetables and soy macaroni are done (about 20 minutes). Season to taste with salt. Makes 6 servings.

Carolyn Powell

STEAK SOUP

1 lb. ground round steak	1 large carrot, diced
1/2 lb. oleo	1 medium onion, diced
1 c. flour	1 stalk celery, diced
1/2 gal. (8 c.) water	1 (16 to 20 oz.) pkg. frozen, mixed vegetables
Fresh ground pepper to taste	1/2 (No. 303) can tomatoes
<u>Omit salt</u>	4 Tbsp. beef base granules

Make a roux: (Melt oleo, stir in flour and gradually add 2 cups of the water. Stir until smooth and brown.) Add all other ingredients, except the hamburger. In skillet, brown the hamburger and drain. Add the meat to the first mixture and simmer, stirring occasionally, for 1 to 1 1/2 hours until the vegetables are tender. This may be frozen. Actually it is almost better if frozen. Yield is 1 gallon of soup.

Barbara Newell

THICK LENTIL STEW

1 (12 oz.) pkg. lentils	1/2 tsp. each thyme, marjoram, and pepper
1/4 lb. bacon, diced	1 1/2 lb. ham hocks
2 large onions, diced	1 large russet potato
2 large carrots, diced	Lemon wedges
2 stalks celery, diced	2 bay leaves
3 cloves garlic, minced	

Wash lentils and drain. In 6 to 8 quart kettle, cook bacon over medium heat until lightly browned, add onion, carrot, celery, cook until onion is limp. Add water, lentils, ham hocks and seasonings. Cover and simmer 1 1/2 hours, or until ham

hocks are tender. Remove ham hocks, when cool, dice meat and return to kettle. Peel and shred potato, add to soup, cover and cook until done. Serve with lemon wedges.

Audre Lynde

MARVELOUS MINESTRONE

1 1/2 lb. beef, cut in 1 inch pieces	1 1/2 tsp. salt
3 Tbsp. oil	1 1/2 tsp. Italian seasoning
3 c. water	1 large zucchini, sliced
2 (14 3/4 oz.) cans tomatoes	16 oz. frozen mixed vegetables
2 medium onions, chopped	8 oz. cooked noodles
	Parmesan cheese

Brown beef in oil, add water, tomatoes, onions and seasonings. Cover and cook, medium heat, one hour, add vegetables, beans and noodles. Add seasoning, cook only until frozen vegetables are done. Serve with Parmesan cheese.

Anna Jean Woods

OLD FASHIONED CHICKEN SOUP

1 qt. water	1 bay leaf
1 c. dry white wine	Pinch of thyme
3 - 4 lb. stewing chicken	2 Tbsp. chicken fat or butter
1/2 c. chopped celery	2 Tbsp. flour
1/2 c. chopped onion	1/2 c. whipping cream
1/2 c. chopped parsnips	Salt, freshly ground pepper and nutmeg to taste
1/2 c. chopped carrots	

Bring water to a boil, add wine and chicken, reduce heat, cover, simmer for 1 hour. Add celery, onion, parsnips, carrots, bay leaf and thyme. Simmer 1 hour longer, strain, reserving chicken and vegetables. Cool chicken, skin and bone and cut into bite-size pieces. Melt chicken fat in a saucepan and stir in flour. Add chicken stock, stirring well to prevent lumps. Add chicken pieces and vegetables and stir in cream. Add salt, pepper and nutmeg to taste. Heat until piping hot. Makes 6 servings.

Myrtle B. Wilson

CHICKEN CHOWDER

2 chicken breasts (whole)	2 medium carrots, coarsely chopped
4 c. water	1 (17 oz.) can cream style corn
1/2 tsp. salt	
2 medium potatoes, peeled and cubed	

1 (15 oz.) can tomato sauce with tomato bits 1/4 tsp. pepper

Combine first 3 ingredients in a Dutch oven, bring to a boil. Cover, reduce heat and simmer 30 to 45 minutes, or until chicken is tender. Remove chicken from broth, reserving 3 cups broth in Dutch oven. Remove the meat from the bones and cut into pieces, set aside. Add potatoes and carrots to broth, bring to a boil. Cover, reduce heat and simmer 10 to 12 minutes. Add chicken, corn, tomato sauce and pepper, cover and simmer 15 minutes, or until vegetables are tender, stirring occasionally. Yield: 2 quarts.

This is a great dish for people with colds or flu.
Rosemary Ryan

CHEESE SOUP

1/4 c. butter	1/2 c. finely diced celery
1/2 c. diced onion	1 c. grated American cheese
1/2 c. flour	Dash of salt
4 c. milk	Dash of paprika
4 c. chicken broth	Dash of nutmeg
1/2 c. finely diced carrots	

Saute onion in butter until onion is translucent. Blend in flour. Do not brown, stir in milk and water, stir until thick. Combine carrots and celery with chicken broth. Cook until vegetables are tender. Add to milk mixture. Add cheese, salt and paprika, stir until well blended. Cook and stir for 10 minutes, or until thick. Add nutmeg, garnish with paprika.

Sally King

TUNA CHEESE CHOWDER

2 medium carrots, shredded	1 (6 1/2 oz.) can tuna, water packed
1 onion, chopped	1/2 tsp. celery seed
1/4 c. butter	1/2 tsp. Worcestershire sauce
1/4 c. all-purpose flour	1/4 tsp. salt
2 c. milk	1 c. shredded American cheese
2 c. chicken broth (Campbell's or Swanson's)	

In 3 quart saucepan, cook carrots and onions in butter until onion is tender, but not brown, blend in flour. Add milk and chicken broth, cook, stir until thick and bubbly. Stir in tuna, celery seed, Worcestershire sauce and salt, heat through. Add cheese, beat and stir until cheese melts. Makes 4 servings.

The Rev. Frankie Faster

CHATEAU FRONTENAC FISH CHOWDER

- | | |
|---------------------------------------|------------------------|
| 1 wall-eye pike, simmer
15 minutes | 2 celery stalks, diced |
| 5 slices bacon, cooked,
crumbled | 4 Tbsp. flour |
| 4 small onions, chopped | 1 tsp. salt |
| 6 potatoes, diced | 1/2 tsp. pepper |
| | 1 pt. milk |
| | 1/2 pt. cream |

Cook bacon, reserve fat after removing bacon. Simmer onions until soft, add flour and blend. Add milk and cream and simmer. Cook together in water (2 cups) potatoes, celery until barely done. Take simmered fish off bones, add to vegetables and bacon to milk mixture. Add seasonings and let stand one hour. When ready to serve, heat with addition of 1 can shrimp, 1 can clams, stir in 1 tablespoon butter and serve.

Florence Jacques

SHRIMP GAZPACHO

- | | |
|--|--------------------------------------|
| 1 clove garlic | 1/2 c. onion, chopped |
| 1 (10 oz.) pkg. baby
shrimp, cooked | 1/4 c. parsley, minced |
| 4 Tbsp. lemon juice | 1/4 - 1/2 c. cucumber, chopped |
| 3 c. tomatoes, peeled
and chopped | 2 Tbsp. chives, minced |
| 2 c. tomato juice | 2 1/2 tsp. salt |
| 1/2 c. green pepper, chopped | 1/3 c. oil (at least half olive oil) |
| | Tabasco to taste |

Mix well. Rub large salad bowl with garlic, add remaining ingredients and refrigerate overnight.

Gen Horstman

CRAB BISQUE

- | | |
|---------------------------------|---|
| 1 can Campbell's tomato
soup | Dash of cayenne pepper |
| 1 can Campbell's pea soup | Good size dash of Worcestershire |
| 3/4 c. cream | 1/4 c. sherry wine |
| | 2 (medium size cans) crabmeat
or 1 large (shrimp can be
used instead) |

Combine undiluted soups. Add cream and other ingredients. Can be served with small amount of croutons, but not necessary. Serve with hard rolls instead of crackers. I think better without croutons.

Frieda J. Reynolds

CURRY BISQUE

1 can cream of mushroom soup	1 can milk
1 can tomato soup	1 Tbsp. curry
1 can pepper pot soup	1 can crabmeat
	8 oz. frozen small shrimp

Mix all ingredients, except shrimp, and simmer over hot water for 1 hour. Add shrimp and simmer 10 minutes. Do not boil.

Lucy Bell

BLENDER TOMATO BISQUE

4 medium tomatoes	1 tsp. basil
1 c. buttermilk	1/2 tsp. salt
1 (12 oz.) can cocktail vegetable juice	1/4 tsp. pepper

One and one half hours before eating, in covered blender, blend buttermilk, cocktail juice, basil, salt, pepper and cut up tomatoes. Refrigerate 1 hour.

Betty Weaver

STRAWBERRY CONSOMME

1 pt. strawberries	2 c. water
1 1/2 c. fresh rhubarb	1/2 c. red wine (burgundy preferable)
1 stick cinnaon	1/2 - 3/4 c. soda water
1 c. sugar	

Put cut up strawberries and rhubarb in saucepan with cinnamon, sugar and water, bring to boil, lower heat and simmer until rhubarb is tender (5 minutes or so). Pour into strainer and press out juice. There should be 3 cups rosy juice. Add wine and soda. Serve hot or chilled, garnished with sliced berries and mint leaves. Makes 4 to 6 servings.

Carole Woods

BLENDER AVOCADO-CHIVE SOUP

1 medium onion	1 tsp. chopped chives
Lemon juice	1 (8 oz.) pkg. plain yogurt
1 tsp. salt	1 1/2 c. half & half cream
Dash of pepper	

Two hours before serving, cut avocados into quarters in small bowl, cube one quarter and toss gently with lemon juice.

Cover and refrigerate. In covered blender at low speed, blend until smooth the remaining avocado, salt, chives, pepper and yogurt, half & half, 2 teaspoons lemon juice. Pour soup into medium bowl, cover and refrigerate until well chilled. Combine soup and reserved avocado. Makes 3 cups or 6 first course servings. For Avocado Dill Cream Soup, substitute 1/4 teaspoon dill for chives.

Betty Weaver

WAYNE'S FAVORITE SANDWICH SPREAD

2 (2.2 oz.) cans chopped ripe olives	1 small onion, chopped fine
2 - 3 boiled eggs, chopped fine	1/4 c. Miracle Whip

Combine olives, eggs and onions, mix gently. Add Miracle Whip, mix gently. Serve on thin wheat bread or regular white bread. Also makes nice filling for cherry tomatoes.

Linda J. Nichols

BAHAMA SPECIAL

3 English muffins	1 sack grated Cheddar cheese
6 thin slices avocado	1/2 tsp. grated onion
6 thin slices peeled tomato	Enough Hellmann's mayonnaise to moisten well
1 can crabmeat	

Slice muffins, butter lightly. Put one slice of avocado and one slice of tomato on muffin. Mix other ingredients and spread on muffins. Put under broiler until melted.

F. Reynolds

CUSTARD SANDWICHES

2 c. ground ham	16 slices bread, crusts removed
2 tsp. mustard	Butter for bread
1/4 tsp. garlic salt	2 to 3 eggs
1 c. grated American cheese	2 c. milk

Butter bread on both sides. Arrange 8 slices in 9x13 inch pan. Mix ham with mustard and garlic salt and place on bread slices, then put cheese on top of ham mixture. Place 8 remaining bread slices on top. Beat eggs and add milk. Pour egg-milk mixture over all and let stand one hour or longer. Bake one hour at 350° or until brown.

Betty Brown Rawlins

HELICOPTER SANDWICH

(Recipe created by an ambitious 8 year old.)

Bread	Toothpicks
Treet	Mayonnaise
Cheese	

Take two slices of bread and two slices of Treet. Put the mayonnaise on the bread. Put the Treet on the bread. Stick a toothpick in the Treet. Put the other toothpick in the top. Put the cheese on the toothpicks.

Heather Harrington

EGG AND ANCHOVY SANDWICHES

10 anchovies	1/2 tsp. lemon juice
3 hard-boiled eggs	Salt to taste
2 Tbsp. cheese	3 Tbsp. melted butter
1 tsp. curry powder	

Spread on decrusted thin bread.

Lynne H. Reynolds

INDIVIDUAL PIZZA

1 can tomato paste	1/4 tsp. thyme
1/2 tsp. salt	1 can biscuits
1/2 tsp. Worcestershire sauce	1/2 lb. ground beef
1/2 tsp. garlic salt	3/4 to 1 c. sharp cheese
2 - 3 drops Tabasco sauce	Grated oregano

Combine tomato paste, salt, Worcestershire sauce, garlic salt, Tabasco and thyme. Mix well. On floured board, roll each biscuit to a thin circle about 4 inches across. Cover with a thin layer of uncooked ground beef. Spread with tomato paste mixture, sprinkle with sharp cheese and oregano. Place on ungreased cookie sheet and bake at 425° for 10 minutes.

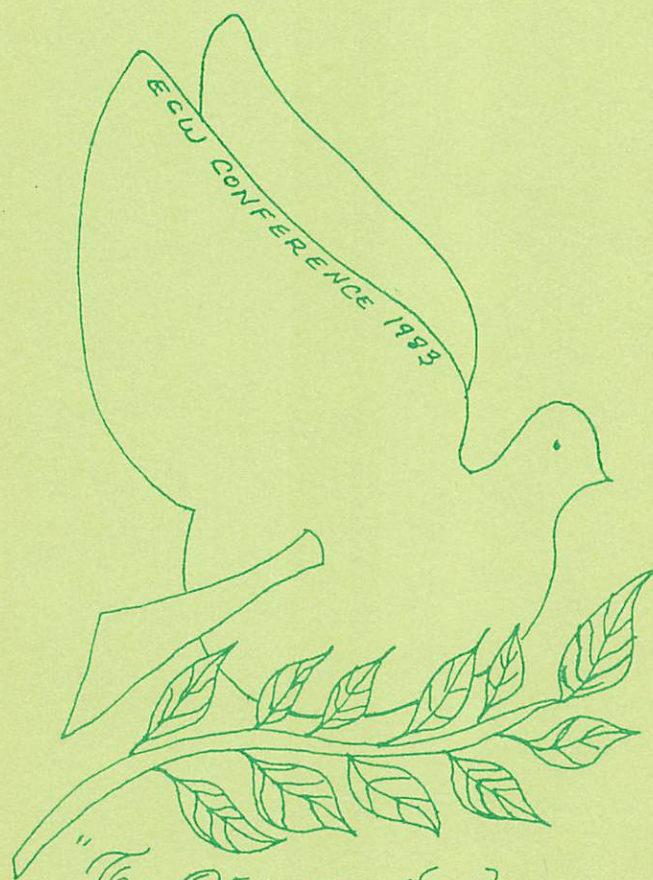
Marjorie Moske

* * * * *

She didn't have potatoes, so she used a cup of rice;
She couldn't find paprika, so she used some other spice;
Tomatoes weren't in season, so she used tomato paste;
The whole can, not just a little, she couldn't stand to waste!
And now she isn't speaking, she thinks I pulled a fast one,
So don't ask me for a recipe, that time was the last one!

* * * * *

BREADS



"The PEACE which
PASSES ALL UNDERSTANDING"

BREADS

BAMA LYNDE'S ROLLS

2/3 c. shortening	1 1/4 c. potato water
2/3 c. sugar	1 pkg. yeast
1 c. mashed potatoes	1/4 c. water
2 eggs, beaten	8 c. flour
1 1/2 tsp. salt	

Cream shortening and sugar. Add potatoes and eggs, well beaten. Dissolve yeast in warm water. Add salt to first mixture, then alternate 4 cups flour and water, add dissolved yeast last. Put in bowl and cover. Let stand until doubled in bulk. Add 4 more cups flour, kneading in well. Chill before using. Make into dinner rolls or sweet rolls. Let rise 2 hours. Bake at 400°.

Connie Haugland

REFRIGERATED ROLL RECIPE

2 eggs	3/4 c. sugar
2 yeast cakes	1 c. shortening
6 c. flour	Pinch of salt

Dissolve 2 cakes of yeast in 1 cup cold water. Cream shortening and sugar, add 1 cup boiling water. Let cool. Add 2 eggs (don't beat), add yeast, then flour. Knead and let stand in refrigerator long enough to chill, about 1 hour. Take out dough and roll out and cut into rolls. Put in pan after dipping in butter. Let rise (about 1 hour). Bake in oven at 400°.

Jamie B. Robertson

ROLLS

3 eggs, beaten	1 c. warm water with 1 cake
1 large tsp. salt	compressed yeast
1/2 c. sugar	Beat in 4 1/2 c. flour
1/2 c. melted butter	

Let rise 4 hours, then take 1/4 dough and roll out in circle. Cut into 12 pie shaped sections. Roll each section from outside in. This makes 12 rolls. Let rise 3 or 4 hours and then bake 12 minutes in hot oven. Put rest of dough in icebox until needed. Will keep 10 days.

Mrs. Tams Bixby (1951
Cookbook)

QUICK HOT ROLLS

2 c. Bisquick
1 Tbsp. sugar

1 1/2 c. sour cream
2/3 c. cold water

Mix all ingredients. Grease muffin pan with butter. Bake at 425° for 15 to 20 minutes. Makes 12 rolls.

Marylin Wilson

ANGEL BISCUITS

5 c. flour
1/4 c. sugar
3 tsp. baking powder
1 tsp. baking soda
1 tsp. salt

1 c. shortening
1 pkg. dry yeast
1/4 c. warm water
2 c. buttermilk

Sift dry ingredients together, cut in shortening. Dissolve yeast in warm water and add with buttermilk to dry ingredients. Roll out 1/4 inch thick, cut round biscuits. Dip in melted butter and fold in half. Bake on cookie sheet at 400° for 15 minutes.

Lillian Jernigan

OLD DOMINION BEATEN BISCUITS

4 c. flour
1/2 c. shortening (may be lard, Crisco, or half butter and Crisco)

1 tsp. salt
1 tsp. baking powder
1 Tbsp. sugar (optional)
1 c. liquid, half milk and ice water

Cut (or work with fingertips) shortening into dry ingredients until mixture is well blended. Add liquid for stiff dough. Knead for a few minutes, then beat with a mallet or rolling pin, or run through a beaten biscuit machine until the dough blisters and becomes smooth and glossy. Fold the dough over frequently while beating. Roll the dough to about 1/2 inch thickness, cut with small biscuit cutter. Pierce through the biscuits with a fork. Bake at 325° for about 30 minutes. Biscuits should be pale in color.

Marie Rhodes

JESSIE L'S FAVORITE BISCUITS

1 c. flour	1/2 c. milk
3 tsp. baking powder	1/4 tsp. salt
1 tsp. butter	1/2 c. grated cheese

Sift flour, measure and sift with baking powder and salt. Work in butter and cheese with 2 spatulas or tips of fingers. Add milk. Mix quickly and lightly. Drop by teaspoonfuls on well oiled baking sheet. Bake in hot oven (450°) for 12 minutes. Makes 8 servings.

Myrtle B. Wilson

DATE MUFFINS

2 c. sifted flour	1 egg, slightly beaten
1/4 c. sugar	1 c. buttermilk
2 tsp. baking powder	1/4 c. safflower oil or corn oil
1/2 tsp. soda	1 c. dates, chopped fine
1 tsp. salt	

Sift together dry ingredients. Add egg and buttermilk and mix. Add safflower oil (or corn oil) and mix before adding chopped dates. Grease muffin tin and fill approximately two thirds full. Bake 20 to 25 minutes in 400° oven. Makes 12 or 14.

Melba Gale

REFRIGERATOR BRAN MUFFINS

1 (13 oz.) box Raisin Bran	2 c. sugar
5 tsp. soda	4 eggs
5 c. flour	1 tsp. salt
1 c. oil	1 qt. buttermilk

Mix all dry ingredients. Beat eggs slightly and add milk and oil. Then mix wet and dry ingredients together. This will store in the refrigerator for 6 weeks. Makes approximately 6 dozen, depending on the size. Bake in a 325° oven about 25 minutes, or until done and lightly browned. Batches of this mix make gifts for holiday times. Be sure to tape baking instructions on the container for baking.

Dorothy Boen

SURPRISE BRAN MUFFINS

Bran Muffin Mix:

2 c. flour	1 1/2 tsp. salt
1/4 c. sugar	2/3 c. shortening
4 tsp. baking powder	2 1/2 c. Raisin Bran

Surprise Muffins:

1 c. milk	12 tsp. cherry preserves
1 egg, well beaten	

For Muffin Mix: Mix flour with sugar, baking powder and salt. Cut in shortening with pastry blender or 2 knives. Stir in cereal. Store covered jar in the refrigerator up to 1 month. Makes 5 cups.

For Surprise Muffins: Place 2 1/2 cups mix in a bowl. Combine 1 cup milk and 1 well beaten egg, add to mix and stir just enough to moisten flour. Spoon half of batter into 12 muffin pans. Add 1 teaspoon cherry preserves to each, top with remaining batter. Bake at 400° for 25 minutes, or until lightly browned. Makes 12 muffins.

Shelia Harrington

FRUIT BRAN MUFFINS

1 1/2 c. whole bran cereal	1/2 tsp. salt
1 c. milk	1/2 tsp. grated lemon peel
1 egg	1/2 tsp. cinnamon
1/4 c. cooking oil	1 c. desired fruit (chopped
1 c. all-purpose flour	apples, apricots, bananas,
1/4 - 1/3 c. sugar	peaches, plums, cherries,
2 tsp. baking powder	blueberries or raspberries)
1/2 tsp. soda	

In small bowl, combine bran and milk, let stand 3 minutes. Stir in egg and oil, set aside. In separate bowl, stir together flour, sugar, baking powder, soda, salt, lemon peel and cinnamon. Add bran mixture, stir until moistened (batter will be thick). Fold in fruit. Fill greased muffin pans 2/3 full. Bake in 400° oven for 20 to 25 minutes. Makes about 15 muffins.

Willie Ella Fuhr

CRUMPETS
(English Muffins)

1/2 c. water	1 pkg. yeast, dissolved in 2 tsp.
4 Tbsp. (1/2 stick) butter	85° water
2 c. milk	4 c. flour
Pinch of salt	

In large pan, melt butter in 1/2 cup water. Add milk, sugar and salt, stir well. Add dissolved yeast, sift in flour and blend well. Pour into large, greased crock and let rise until double in size (about 2 hours). To fry, use 3 to 4 tuna cans for molds (remove both ends) or egg rings. Pour thin coat of oil over bottom of large cast iron skillet and when hot, put molds in and fill each mold 1/3 full. Cook over medium heat until bubbles appear on top. Hold mold with paper towel and work with blunt knife around edge to loosen and then turn crumpet with spatula. Cover, let brown on other side about 5 minutes. Drain on paper towel. Cut in half and brown in toaster or grill.

Kathryn Burke

BEER MUFFINS

3 c. Bisquick	1 can (regular size) beer
3 Tbsp. sugar	

Combine ingredients. Bake in greased muffin tins until brown at 350°.

Christine Harrison

ST. LUCIA SAFFRON BREAD BUNS

8 Tbsp. margarine	1 tsp. crushed saffron leaves or powder
2 c. milk	
1 pkg. active dry yeast	1 egg
1/4 c. warm water	6 c. all-purpose flour
1/4 tsp. salt	Raisins
1/4 c. sugar	

Melt margarine in medium size pan, remove from heat and stir in milk. Dissolve yeast in water, stirring as necessary, then add to mixture in saucepan. Add salt, sugar and saffron. Pour into large bowl and add egg, beat until well blended. Add flour, little by little, knead into hard, smooth, glossy dough. Cover dough and let rise in bowl for 10 minutes, then place dough on pastry board and knead until it rolls out easily. Cut dough into finger thick strips 8 inches long and roll strips from each end to form letter "S". Place on lightly greased baking

sheet and place raisins in middle of each curl. Let rise 1 hour and bake in preheated oven at 325° for 15 minutes.

Patrick Burke

RYE BREAD

2 c. rye flour	1/2 c. brown sugar
1 pkg. yeast	1/2 c. shortening
2 c. hot water	1 Tbsp. salt, well rounded
1/2 c. molasses	2 c. hot water
8 - 9 c. unbleached flour	

In the evening, pour 2 cups hot water over rye flour, when warm, add yeast, dissolved in 1/2 cup warm water. Cover, put in warm place. In the morning, add 2 cups hot water to molasses, sugar, salt and shortening. When lukewarm, add to rye mixture. Finish with 8 to 9 cups white flour, knead well (10 minutes). Put in greased bowl, cover, let rise until double. Form in 3 large or 4 small loaves. Bake at 375° for 15 minutes, then 350° for 45 minutes, or until done. Should have hollow sound when tapped on bottom.

Audre Lynde

HEALTH BREAD

2 c. warm-to-hot water	3 Tbsp. Wesson oil
1 pkg. dry yeast	1/4 c. sunflower seeds
2 Tbsp. sugar	1/4 c. wheat germ
2 tsp. salt	1/4 c. molasses
3 c. unbleached flour	2 beaten eggs
3 c. whole wheat flour	1/2 c. hot water

Pour 2 cups warm-to-hot water into large mixing bowl. Sprinkle 1 package yeast into water. Add sugar and salt. Sift and measure 3 cups unbleached flour, stir into above mixture. Let rest 20 minutes. When bubbly, pour in Wesson oil, sunflowers, wheat germ, molasses, eggs and hot water. Add whole wheat flour until too stiff to stir, then knead with remainder until it doesn't stick to hands. Put in greased bowl and let rise until double in bulk (about 2 hours). Punch down, form into 3 small or 2 large loaves, place in greased loaf pans and let double in size. Bake at 350° for 40 to 45 minutes. Place on cooling rack. Brush top with butter.

Renna Elliott

JULE KAKE-NORWEGIAN CHRISTMAS BREAD

2 pkg. dry yeast	5 1/2 c. sifted flour
1/4 c. water	2 eggs, slightly beaten
1 c. milk	2 Tbsp. ground cardamon
3/4 c. sugar	1/2 c. chopped candied citron
2 Tbsp. salt	1/2 c. golden, seedless raisins
1/2 c. butter, melted in milk	

Soften yeast in water, scald milk, add butter, sugar and salt. Cool to lukewarm, add 2 cups flour, mix well. Add eggs, cardamon, softened yeast, citron and raisins, mix well. Add enough flour to make soft dough. Turn on floured board and knead until smooth and satiny. Place in greased bowl and let rise in warm place until doubled in bulk, turn on floured board and punch down, cut in 2 halves and let rest for 10 minutes. Form into loaves, place in greased bread pans, let rise until doubled in size. Bake at 400° for 10 minutes, turn down to 350° and bake 45 minutes to 1 hour or golden brown.

Frances Mejlaender

TUPPERWARE BREAD

4 1/2 c. flour	2 eggs, beaten
3/4 c. milk, scalded	1 pkg. dry yeast
3/4 c. water, cooled	1 stick or 1/2 c. butter or
1/3 c. sugar	margarine
1 tsp. salt	

Put flour into bowl and make a well in the center. Add cooled water to scalded milk and the balance of ingredients, except the butter. Pour liquid into well. Do not stir! Seal bowl and whisper out air. When seal pops off, melt butter and add to bowl. Stir until dough consistency. Add more flour until dough doesn't stick to fingers. Seal bowl again and the next time it pops off, shape dough into rolls or loaves. Let rise until doubled in size. Cook 30 or 40 minutes at 375°.

Deanne Nichols

QUICK AND EASY SPOON BREAD

1/2 c. corn meal	1 tsp. baking powder
1 c. boiling water	1/2 tsp. salt
1 c. milk	1 Tbsp. shortening
2 eggs	

Set oven to 375°. Scald meal with the boiling water. Melt shortening in the casserole in which bread is to be cooked.

Beat eggs, add milk and mix. Add to scalded meal, together with baking powder, salt and melted shortening from casserole. Batter will be very thin. Beat with rotary beater for one minute, or until perfectly smooth. Cook 30 to 40 minutes until top is brown and crusty.

Marie Rhodes

SPOON BREAD

1 c. meal	1 Tbsp. baking powder
1 1/2 c. boiling water	1/4 tsp. salt
1 Tbsp. melted shortening	1 c. milk
3 eggs, well beaten	

Add water slowly to meal and let cool. Add shortening and eggs, then add baking powder, salt and milk. Pour in well greased pan (7x13 inches). Bake at 375° for 30 minutes.

Henrietta Johnson

SPOON BREAD

1 c. corn meal	2 eggs
1 c. milk	2 tsp. baking powder
2 c. boiling water	2 tsp. salt
1 Tbsp. melted shortening	

Mix water and meal together. Beat eggs well and add to mush. Add other ingredients and bake in hot greased casserole 30 minutes in 450° oven.

Mrs. J. O. Banks (1951
Cookbook)

PEPPER BREAD

1 c. milk	2 Tbsp. sugar
3 tsp. shortening	1 Tbsp. butter
1 pkg. yeast	1 c. warm water
5 c. flour	2 c. cubed sharp Cheddar cheese
1 Tbsp. black pepper	

Scald milk with sugar, salt and shortening. Cool to warm. Sprinkle yeast into warm water in large bowl, stir to dissolve, stir in milk mixture. Beat in 2 cups flour, beat in cheese and pepper. Work in remaining flour. Turn on lightly floured board, knead until smooth and elastic, using only enough flour to keep from sticking. Place in greased bowl and turn to coat all over. Cover with towel and let rise to doubled. Divide in

half, knead each a few times, shape each into ball and place in greased 8 inch pan, cover, let rise again. Bake at 350° for 30 minutes, spread with butter and sprinkle with coarse salt.

Henrietta Johnson

JALAPENO CORN BREAD

1 1/2 c. yellow corn meal	5 large jalapenos, chopped fine
3 Tbsp. baking powder	3 eggs, lightly beaten
1/2 tsp. salt	1/2 c. vegetable oil
1 c. grated Longhorn cheese	1 c. sour cream
1 c. minced onion	1 (8 1/2 oz.) can creamed style corn

Mix together corn meal, baking powder and salt. Stir in cheese, onion and peppers. Add eggs, oil, sour cream and corn. Mix well. Bake in greased 9x13 inch pan at 400° for 15 to 20 minutes.

Linda Edwards

JALAPENO CORN BREAD

1 c. yellow corn meal	1 (17 oz.) can cream style corn
1 c. milk	1 lb. extra lean ground beef
2 eggs, beaten	1 lb. shredded Cheddar cheese
3/4 tsp. salt	1 onion, chopped
1/2 c. bacon drippings	4 - 5 jalapeno peppers, chopped

Combine above through corn, set aside. Saute ground beef until lightly browned, drain, set aside. Pour half corn meal mixture batter into a greased 13 x 9 x 2 inch pan. Sprinkle on cheese. Crumble beef over cheese. Sprinkle with onion and peppers. Pour remaining corn meal batter on top. Bake at 350° for 50 minutes. Serves 10 to 12.

Nancy Warner

GOURMET CORN BREAD

1 c. yellow corn meal	1 c. buttermilk
1/4 tsp. soda	1 egg, slightly beaten
1/4 tsp. salt	1 Tbsp. chopped green pepper
1 tsp. baking powder	1 Tbsp. chopped onion
3 Tbsp. sugar (level)	1 Tbsp. pimento

Sift together first 5 ingredients. Mix and add buttermilk and egg. Add last 3 ingredients last. Bake in 8x8 inch square pan or 9 inch pie plate. Add 2 tablespoons corn oil to pan and

heat before pouring mixture. Bake at 400° approximately 20 minutes. Will serve 4 to 5 persons.

Melba Gale

DOUBLE CORN BREAD

1 (12 oz.) can Spam luncheon meat	1 (8 oz.) can whole kernel corn, drained
1 (8 1/2 oz.) box corn muffin mix	1/2 c. Cheddar cheese, shredded

Cut Spam luncheon meat into 8 slices, then diagonally into 16 triangles. Arrange 8 triangles, spoke fashion, in bottom of a greased 9 inch round cake pan. Prepare corn bread mix as directed on box, stir in corn and cheese. Pour into pan. Arrange remaining 8 triangles of Spam luncheon meat on top of batter spoke fashion. Bake 25 to 30 minutes at 400° until corn bread is golden brown. Serve in wedges with syrup. Serves 4 to 6.

Shelia Harrington

SOURDOUGH BREAD

2 pkg. dry yeast	4 tsp. baking powder
2 c. buttermilk	2 tsp. salt
3/4 c. oil	1/4 tsp. soda
1/4 c. sugar	6 c. flour
1 c. warm water	

Mix yeast, sugar and water. Let stand a few minutes. Then add remainder of ingredients. Can be baked then or good kept a few days in the icebox.

Charlotte Keith

SOUR DOUGH BREAD

1 pkg. dry yeast, dissolved in 1 c. warm water	2 Tbsp. vinegar
1/4 c. sugar	3/4 c. corn oil
2/3 c. powdered milk, dissolved in 2 c. warm water	4 tsp. baking powder
	1 tsp. salt
	Approx. 7 c. flour

Mix well and knead on floured board. Let rest awhile and work again. Put in large, covered container that has been greased and refrigerate for at least 24 hours. Make into loaves or rolls or muffins as needed. Let rise and bake in medium oven.

SCOTTISH SHORT BREAD

1 lb. butter
1 1/2 c. white sugar

4 1/2 c. sifted flour

Combine the butter and sugar and mix well with a wooden spoon. Add 4 1/2 cups flour and mix. After mixed, take 11x17 inch cookie sheet and flatten into pan. Bake 1 hour at 250°. Cut 1 inch squares before they cool.

Richey Hooper Lorette

SWEDISH LEMON BREAD

1 lb. butter
2 c. sugar
6 eggs
5 c. sifted flour
6 Tbsp. lemon extract

1 lb. whole shelled pecans
2 c. white raisins
1 tsp. soda, dissolved in 1
Tbsp. boiling water

Cream butter and sugar, beat in eggs, one at a time. Mix remaining ingredients in order listed. Place in 4 (1 pound) loaf pans that have been greased. Bake one hour, 15 minutes in 275° oven. Yield: 4 loaves bread.

Sally King

YAM BREAD

1 c. mashed yams
1/2 c. vegetable oil
1/3 c. water
2 eggs
1 3/4 c. all-purpose flour
1 1/2 c. sugar
1/2 c. finely chopped pecans
1 tsp. soda
1 tsp. bottled lemon rind

3/4 tsp. cinnamon
3/4 tsp. nutmeg
1/2 tsp. salt
1 Tbsp. margarine or butter
1/2 c. powdered sugar
1 tsp. bottled lemon rind
1 tsp. lemon juice
1 Tbsp. milk

Combine yams, oil, water and eggs in large mixer bowl, beat until smooth. Mix flour, sugar, pecans, soda, lemon rind, cinnamon, nutmeg and salt, gradually stir into yam mixture. Pour batter in greased 9 x 5 x 3 inch loaf pan. Bake at 350° for 60 to 70 minutes. Cool in pan 10 minutes, invert on wire rack. Cream butter, beat in powdered sugar, 1 teaspoon lemon rind, lemon juice and milk. Frost warm bread with glaze. Yield: 1 loaf.

Bernice Smith

DATE LOAF

3 eggs	1 box dates, cut up, flour dates
1 c. sugar	1/2 c. nuts
1 c. bread crumbs	2 tsp. vanilla

Beat egg yolks lightly, stir in sugar and add vanilla. Beat well, then add other ingredients. Stir mixture, then fold in egg whites. Bake at 325° for 30 minutes.

Elizabeth Seibold

DRIED FRUIT LOAVES

2 c. all-purpose flour, unsifted	4 c. lightly packed dried fruit (everything)
1 1/2 c. sugar	3 c. blanched almonds or pecans, walnuts or combination
2 tsp. baking powder	5 eggs, lightly beaten
3/4 tsp. salt	1 tsp. vanilla
1/4 c. water	
1/2 c. Tang	

Stir together flour, sugar, baking powder, salt and breakfast drink until blended. Mix about 1/2 cup of mixture with fruits and nuts. Stir together eggs, vanilla and water. Blend liquids into flour mixture. Stir in fruit and nuts. Spoon mixture into 4 (6 x 3 1/4 inch) foil or metal pans. Bake at 325° for 1 1/4 hours. Let cool 10 minutes. Turn out and peel off paper.

Audre Lynde

STRAWBERRY NUT BREAD

2 (10 oz.) pkg. frozen, sliced strawberries	1 tsp. cinnamon
4 eggs	1 tsp. baking soda
2 c. sugar	1 tsp. salt
3 c. all-purpose flour	1 1/4 c. nuts, chopped

Defrost berries. Beat eggs in bowl until fluffy, add cooking oil, sugar and berries. Sift together flour, cinnamon, soda and salt into mixing bowl, add berry mixture and mix until well blended, stir in nuts. Pour in 2 greased and flour 9 1/2 x 5 x 3 inch pans. Bake at 350° for one hour and 10 minutes. Cool 10 minutes, turn out of pan and cool on racks for 10 minutes.

Mitzi Anderson

BANANA NUT CAKE BREAD

4 oz. margarine	6 c. flour
2 eggs	7 tsp. baking powder
2 c. sugar	1/2 c. chopped nuts (preferably pecans or walnuts)
1 c. bananas, mashed	
1 1/2 c. milk	

(Quantities may be halved if only one loaf is required.) Grease and flour 2 loaf pans (9 x 5 x 3 inches). Heat oven to moderate temperature (350°F.). Mix margarine, eggs and sugar thoroughly in a large bowl. Add baking powder to flour and sift into mixture two cups at a time, alternating with milk 1/2 cup at a time. Mix in nuts and stir for 2 minutes. Transfer mixture to greased loaf pans. Bake for 60 to 70 minutes, or until crust turns golden brown. (Crack in top crust is characteristic of cake bread.) Allow to cool for 20 to 30 minutes. Turn cake bread out of loaf pans and allow to cool completely on cake rack. When cool, cake bread may be sliced thinly and served with butter and jelly.

Kathryn and Patrick Burke

CRANBERRY-NUT BREAD

Mix:

2 c. sifted flour, measured after sifting	1 1/2 tsp. baking powder
1/2 tsp. salt	1/2 tsp. soda
	1 c. sugar

Add:

1 c. chopped nuts	Grated rind of 1 orange
1 c. quartered cranberries	1 beaten egg

Put 2 tablespoons shortening and juice of 1 orange in measuring cup. Add enough boiling water to make 3/4 cup. Add to first mixture and mix well. Bake at 325° for 1 hour in medium size greased bread pan.

Mrs. Ruth Hansell (1951
Cookbook)

RHUBARB BREAD

3/4 c. honey	2 1/2 c. whole wheat flour
1/2 c. oil	1 tsp. salt
1 egg	1 1/2 c. rhubarb, diced
1 c. buttermilk	1 1/2 tsp. vanilla
1 Tbsp. baking soda	1/2 c. chopped pecans (opt.)

Topping:

1/2 c. brown sugar
1 tsp. cinnamon

1 1/2 Tbsp. butter

Mix honey and oil, add eggs and heat. Dissolve soda in buttermilk and set aside. Sift flour and salt together, add honey and oil mixture, alternate with buttermilk. Stir in rhubarb, vanilla and nuts. Pour into 2 bread pans, sprinkle with topping. Bake at 325° for 1 hour.

Mary Ann Highers

DUTCH BABY

1/4 c. butter
3 eggs

3/4 c. milk
3/4 c. flour

Put butter in 2 to 3 quart iron skillet or baking dish and set in 425° oven. Put eggs in blender on high for one minute. Gradually pour in milk, then flour, whirl for 30 seconds. Remove pan from oven and pour batter in hot butter. Return to oven and bake 20 to 25 minutes. Remove and serve at once.

Rolleen Bishop

POPOVERS

2 eggs
1 c. milk
1 tsp. cooking oil

1 c. sifted flour
1 tsp. salt

Beat eggs, add milk and oil. Add to flour and salt which has been sifted in another bowl. Beat smooth. Pour into sizzling hot muffin tin (fill 1/2 full). Bake at 450° for 30 minutes. Makes 8 popovers.

Katie Mistrot

COOKSON HILLS CORN DODGERS

1 1/2 c. yellow corn meal
1 tsp. salt

Boiling water
Hot fat or oil

Mix salt and meal, add boiling water, stir. Keep mixture thick so it can be formed into flat patties (about 1 inch thick). Fry until light brown and crisp, turn once. Split and butter.

Helen Carnell

CORN BREAD SOUFFLE

1/4 c. margarine	1 pkg. corn muffin mix
1 1/2 c. chopped onion	1 egg, beaten
1 c. sour cream	1/2 c. Carnation evaporated milk
1/4 tsp. salt	1 (8 oz.) can cream style corn
1 c. (4 oz.) sharp Cheddar cheese	7 drops of Tabasco sauce

Preheat oven to 425°. Use 9x9 inch Pyrex dish. Saute onions until transparent, cool slightly. Add sour cream, salt and half of cheese. Set aside. Combine corn bread mix, egg, milk and Tabasco sauce, stir until smooth. Spread batter in pan, place onion mixture on top, sprinkle with remaining cheese. Bake 30 to 35 minutes.

Ruth Haven Rhode

DUMPLINGS

1 1/2 c. self-rising flour	3/4 c. milk
2 tsp. baking powder	1 egg
Pinch of salt	

Mix ingredients well. Roll out dough thin and let rest for 30 minutes or more. Drop into boiling broth. Cover for at least 5 minutes, then uncover and boil until done. Do not have the broth too deep above the meat as it is the steaming that makes them light and fluffy.

Optional: Parsley may be added for Parsley Dumplings.

Jane Haworth

VEGETABLES



VEGETABLES

* * * * *

RECIPE FOR A SPRING GARDEN

First plant three rows of Peas:
Perserverance,
Politeness, and
Prayer

Next to them, plant three rows of Squash:
Squash gossip,
Squash selfishness, and
Squash indifference.

Then plant three rows of Lettuce:
Let us be loyal,
Let us be truthful, and
Let us love one another.

And no garden is complete without Turnips:
Turn up for work,
Turn up for church, and
Turn up with a smile.
Author Unknown

* * * * *

SPINACH CASSEROLE

2 lb. small curd cottage cheese	1/4 lb. butter, cut in small cubes
2 pkg. frozen spinach, simmer 3 minutes, drain and cool	1/2 lb. Velveeta, cut in small cubes
	6 eggs, slightly beaten
	6 Tbsp. flour

Mix all ingredients well and pour into ungreased 9x13 inch
casserole. Bake at 350° for one hour. Serves 12.
Betty Brown Rawlins

RICE AND SPINACH CASSEROLE

1 (10 oz.) pkg. frozen, chopped spinach, cooked and drained well	1 (10 3/4 oz.) can cream of mushroom soup
	1 soup can milk
	2 eggs, beaten

2 Tbsp. vegetable oil	1/4 - 1/2 tsp. red pepper
1 medium onion, chopped	1/2 tsp. salt
1/2 lb. sharp Cheddar cheese, grated	2 dashes thyme
Juice of 1 lemon	2 c. cooked rice (3/4 c. dry)

Mix all ingredients, adding rice last. Place in 2 quart casserole. Bake at 325° for 1 hour. For variety, substitute broccoli for spinach. Can be frozen. Serves 8.

Karen A. O'Neal

BETSEY'S SPINACH

1 1/2 Tbsp. butter	3/4 c. grated Cheddar cheese
3 pkg. frozen, chopped spinach	1 1/2 tsp. salt
5 eggs, slightly beaten	3/4 tsp. pepper
1 1/2 Tbsp. flour	1/2 tsp. onion powder
3/4 lb. cottage cheese	1/2 tsp. nutmeg

Melt butter in a 2 quart casserole. Cook and drain spinach. Combine all ingredients and place in buttered casserole. Bake at 325° for 45 minutes. This may be made the day before you need it and refrigerated. This recipe serves 12.

Helen D. Lewis

BROCCOLI CASSEROLE

1 bag frozen, cut broccoli	1 can onion rings
1 can cream of mushroom soup	Butter (1/4 lb. or 1/2 tub of soft margarine)
1 garlic cheese (snack) tube) by Kraft	

In 2 inches of boiling, salted water, cook broccoli until tender. Drain. Add garlic cheese and soup to broccoli. Stir in 1/2 bucket of butter and add 3/4 can onion rings. Stir all together. Put into a greased casserole dish. Bake 20 minutes at 350°. Sprinkle rest of onion rings on top of casserole. Return to oven for 15 minutes.

Patricia N. Buckley

BROCCOLI-TOMATO BROIL

20 oz. chopped broccoli	1/4 c. Swiss cheese, grated
3 large tomatoes	1/2 tsp. salt
2 Tbsp. butter	1 1/2 Tbsp. sherry
2 Tbsp. flour	1 Tbsp. lemon juice
1 c. light cream	

Cook broccoli in boiling water, drain. Cut tomatoes in half, widthwise, sprinkle with a dash of salt and pepper. Broil for 5 minutes. Set aside. Melt butter in saucepan, add flour and stir until bubbly. Add cream and cook over medium heat until thick. Add Swiss cheese, salt and sherry. Set aside. Put broccoli in baking dish (11 x 7 x 2 inches), sprinkle with lemon juice. Arrange tomatoes on top of broccoli. Pour cream sauce over all and bake 30 minutes at 300°.

Jaque Jordan

BROCCOLI PIZZA

1 pkg. frozen, chopped broccoli or spinach	1 c. milk
2 eggs, beaten	1 c. flour
1/2 c. melted butter	1 tsp. baking powder
	1 lb. Monterey Jack cheese, cubed

Mix together and pour into jelly roll pan or cookie sheet with short sides. Bake 40 to 46 minutes at 350°. Slice and serve. Makes a thin crust on bottom. Let set and cool 5 minutes before cutting.

Joanna Hamilton

CREAMY BROCCOLI BAKE

1 1/2 lb. fresh broccoli or 20 oz. frozen	1/4 c. milk
1 (10 3/4 oz.) can cream of mushroom soup	1/2 c. shredded Cheddar cheese
	1 c. Bisquick baking mix
	1/4 c. firm butter or margarine

Heat 1 inch salted water to boiling. Add broccoli. Cover and heat to boiling. Cook until stems are almost tender, 10 to 12 minutes, drain. Place broccoli in ungreased 1 1/2 quart casserole. Beat soup and milk until smooth, pour over broccoli. Sprinkle with cheese. Mix baking mix and butter until crumbly, sprinkle over cheese. Bake at 400° until crumbs are light brown, about 20 minutes. Serves 6 to 8. Substitute cauliflower for the broccoli.

Karen A. O'Neal

BROCCOLI RICE CASSEROLE

1/4 c. butter or margarine	1 can cream of chicken soup
1 (10 oz.) pkg. frozen chopped broccoli	1/2 c. grated cheese
1 medium onion, chopped	1/2 c. milk
	1 1/2 c. cooked rice

Saute onion and broccoli in butter. Add undiluted chicken soup, cheese and milk. Mix in the cooked rice, put in casserole. Bake at 350° for 30 minutes.

Gen Horstman

BROCCOLI CASSEROLE

2 pkg. frozen, chopped broccoli	2 Tbsp. butter
1 c. Minute rice	Salt and pepper
1 1/2 c. Cheez Whiz	Grated cheese
	Dash of soy sauce

Cook and drain broccoli, cook and drain rice. Combine rice and broccoli, add Cheez Whiz, butter, salt and pepper, soy sauce to taste. Mix. Put in greased casserole. Top with grated cheese. Bake at 350° until hot and bubbly.

Betty Weaver

PIZZAZ GREEN BEANS

2 cans green beans	2 tsp. seasoning (olive oil, butter or bacon drippings)
1 (8 oz.) can tomato sauce	1/2 c. chopped onion
1 tsp. oregano	

In medium saucepan, combine beans, tomato sauce, onions, seasoning and oregano. Simmer at least 30 minutes.

Mame Palmer

COMPANY BEANS

1 qt. green beans	1 c. tomato juice or chopped fresh tomatoes
1 onion, cut fine	Salt and pepper to taste
Butter, enough to season	

Cook beans 20 minutes in as little water as possible. Brown onions in butter. Add tomato juice or fresh tomatoes and cook slowly for 10 minutes. Add to beans, which have been drained. Simmer 20 minutes. Green pepper and more tomato juice may be used, if desired.

Mrs. Ruth Finley (1951
Cookbook)

GREEN BEANS WITH ALMONDS

2 cans Bluelake green beans	1/2 c. milk
3 tsp. dill seed	1 c. bean juice
2 slices bacon	3 Tbsp. grated onion
6 Tbsp. butter or oleo	3 dashes of Tabasco
6 Tbsp. flour	1 c. sliced almonds

Cook beans with dill seed and bacon over low heat for 30 minutes. In a saucepan, melt butter, add flour, milk and bean juice. Add other seasoning. Mix beans with sauce and put into a buttered casserole dish. Sprinkle almonds over top. Let set in refrigerator overnight. Bake for 30 minutes at 350°.

Marion Stratton

GREEN BEAN CASSEROLE

2 cans green beans	2 Tbsp. Lipton onion soup mix
2 cans French fried onion rings	1/2 lb. Old English cheese, grated
1 can cream of mushroom soup	1/2 c. milk
	1 (4 oz.) can sliced mushrooms, drained

Cook beans, season with salt, pepper and butter. In another pan, melt cheese with onion soup mix, mushrooms and mushroom soup and milk, bring to slow boil. Drain beans, layer (beans, onion rings, sauce). Bake at 350° until bubbly.

Eula Faye Wilson

GREEN BEAN CASSEROLE

1 (8 oz.) can mushrooms	3/4 lb. sharp Cheddar cheese
1 medium onion, chopped	1/2 tsp. Tabasco
1 stick butter	2 tsp. soy sauce
1/4 c. flour	1 tsp. salt
2 c. warm milk	5 pkg. green beans
1 c. light cream	3/4 c. almonds, sliced
	1 can water chestnuts, sliced

Saute mushrooms, onions and butter. Add flour, blend, add milk, cream, cook until thickened. Add shredded cheese, Tabasco, soy sauce and salt. Simmer until cheese melts. Cook green beans, mix with sauce, add chestnuts. Pour into 2 casseroles or 1 (9x13 inches). Bake at 375° for 20 minutes. Serves 12 to 15.

Betty Carlton

CREAMED GREEN BEANS WITH ONIONS

3 Tbsp. butter or margarine	12 slices American cheese
2 Tbsp. flour	2 (9 oz.) pkg. frozen
1 tsp. dry mustard	French-style green beans,
1 tsp. salt	thawed and well drained
1/4 tsp. pepper	1/2 c. chopped pecans or
1 c. half & half	walnuts
1 (20 oz.) pkg. frozen,	
small, whole onions,	
thawed and very well	
drained	

Preheat oven to 350°. In large saucepan, melt butter, stir in flour, mustard, salt and pepper. Cook and stir over low heat until mixture is bubbly, gradually stir in half & half. Stir in vegetables. In 8 inch square baking dish, place 1/3 vegetable mixture, top with 4 slices of cheese. Repeat 2 times, ending with cheese, then nuts. Bake, uncovered, 35 minutes, or until hot.

Mary Inez Phipps

GREEN BEANS AND MUSHROOMS

2 cans green beans	1/4 tsp. salt
1 (6 oz.) can sliced mushrooms	2 Tbsp. flour
1 (5 oz.) can water chestnuts	2 Tbsp. chopped onion
1 Tbsp. butter	1 c. sour cream
Dash of pepper	1 (8 oz.) pkg. Swiss cheese, grated
	Crushed corn flakes

Cook green beans. Drain well. Combine butter, flour, salt, pepper, onions, mushrooms, chestnuts and sour cream. Mix lightly with green beans. Place mixture in greased casserole. Top with grated cheese, sprinkle with corn flakes. Bake at 400° for 20 minutes, or until bubbly. Serves 8.

Kathryne Nichols

FASOLAKIA (Green Beans)

2 lb. string beans	1 small can tomatoes
2 c. chopped onions	Salt and pepper to taste
1/2 c. olive oil	

String the beans and cut in half lengthwise. Cook with water to cover. Saute onion in heated oil until yellow. Add

tomato and cook slowly for about half an hour. Add to string beans, season and cook until done. Several sprigs of parsley may be minced and added just before serving.

Mary Cousparis

FRENCH PEAS

6 Tbsp. butter	1 large sprig parsley
1/4 c. finely chopped lettuce	2 - 4 tsp. sugar
1 1/2 lb. fresh, shelled peas (or tiny frozen peas)	1 tsp. salt
1/4 c. minced shallots	1/8 tsp. white pepper

Melt butter in 3 quart saucepan. Place lettuce on top of butter. Add peas, shallots, parsley, sugar, salt and pepper. Simmer, covered, stirring occasionally, 10 to 15 minutes or until peas are tender. Remove parsley before serving.

Nancy Warner

PEA TIMBALES

1 can peas (enough peas to make a cupful, mashed)	1/4 c. rich white sauce
2 eggs	1 Tbsp. melted butter
Drop or 2 of onion juice	Dash of salt
	Dash of cayenne

Press through a sieve the canned peas until you have a cupful. Add 2 beaten eggs, a drop or two of onion juice, 1/4 cup of rich white sauce, a tablespoon of melted butter and salt and cayenne to taste. Beat well, put into pan or molds and bake in hot water until set. Turn out and surround with more white sauce or white sauce with chopped oysters in it.

Lynne H. Reynolds

SQUASH SOUFFLE

2 c. squash, cooked and mashed (about 6 small summer squash)	1 tsp. onion, grated
1/2 c. cream	1/4 c. cheese, grated
	2 eggs, beaten separately

Mix egg yolks and squash, add onion and cheese. Fold in egg whites. Bake in greased baking dish for 1 hour at 350°.

Mrs. Harry W. Gibson (1951
Cookbook)

SUMMER SQUASH CASSEROLE

1 lb. yellow crookneck squash, sliced	3 Tbsp. chopped pimiento
1 c. grated Cheddar cheese	1 c. soft bread crumbs
3 Tbsp. parsley	1 c. milk, scalded
2 eggs, slightly beaten	3 Tbsp. butter, melted

In saucepan, cook sliced squash in boiling, salted water for 5 minutes, drain. Combine remaining ingredients and fold in drained squash. Bake in greased casserole in pan of hot water in 350° oven for 45 minutes.

Lillian Jernigan

SQUASH CASSEROLE

2 - 3 lb. squash, sliced	2 onions, finely chopped
Salt and pepper	1 (5 oz.) can water chestnuts, drained and sliced
1/2 c. butter or margarine, melted	1 (2 oz.) jar pimientos, drained
1 c. commercial sour cream	1 (8 oz.) pkg. herb seasoning stuffing mix, divided
1 (10 3/4 oz.) can cream of chicken soup, undiluted	

Cook squash in boiling water until tender. Drain, reserving 1 1/2 cup of liquid. Season to taste with salt and pepper, mash. Combine reserved liquid and remaining ingredients, except 1/2 cup stuffing mix. Stir in squash. Pour mixture into 2 1/2 quart casserole. Top with reserved stuffing mix. Bake at 350° for 30 minutes. Serves 16.

I make 2 casseroles from this recipe and freeze one.

Anna M. Anderson

SUMMER SQUASH CASSEROLE

2 lb. yellow summer squash (6 c.)	1 c. sour cream
1/4 c. chopped onions	1 c. shredded carrots
1 can condensed cream of chicken soup	1 (8 oz.) pkg. herb seasoned stuffing mix
	1/2 c. butter or margarine

Cook squash and onions in boiling, salted water for 5 minutes. Drain. Combine soup and sour cream, stir in carrots, squash and onions. Combine stuffing mix and melted butter. Spread 1/2 of stuffing mix in flat baking dish. Spoon over vegetables. Sprinkle remaining stuffing over vegetables. Bake at 350° or until bubbling on top.

Annabelle Baldwin Campbell

TIPTON'S SQUASH CASSEROLE

- | | |
|--|--|
| 1 1/2 lb. squash (yellow or zucchini, or both mixed), cooked, drained and mashed | 1 small ctn. sour cream |
| 2 eggs, beaten | 1 can cream of chicken soup |
| 2 carrots, grated | 1 1/2 c. Pepperidge Farm poultry dressing, browned in 1/2 stick butter |
| 1 onion, chopped | Salt and pepper to taste |

Mix all ingredients, but saving part of crumbs for topping casserole. Bake.

Marie P. Lee

SQUASH CASSEROLE

- | | |
|-----------------------------|--|
| 2 lb. yellow squash, sliced | 1 c. Pepperidge Farm corn bread stuffing |
| 1 medium onion, chopped | 1 can cream of chicken soup |
| 1 c. sour cream | 1/2 stick butter or oleo |

Cook squash and onion until tender. Drain and combine with remaining ingredients, except butter. Place in casserole and dot with butter. Bake at 350° for 20 to 30 minutes.

Linda Edwards

ZUCCHINI CASSEROLE

- | | |
|--------------------------|---------------------------------|
| 3 zucchini squash | 8 oz. Philadelphia cream cheese |
| 4 yellow squash | 1 lb. American cheese |
| 1 large onion | 1/2 c. grated Cheddar cheese |
| Salt and pepper to taste | Bread crumbs |

Slice squash after washing and cook 25 minutes. Use very little water. While squash is still hot, add cream cheese, let cool. Add 1 pound American cheese, which has been chopped in small pieces, place in casserole. Sprinkle grated Cheddar cheese, then bread crumbs over top. Bake at 350° for 25 to 30 minutes. Serves 10.

The Honorable George Nigh,
Governor of Oklahoma

SWEET POTATO CASSEROLE

2 large cans sweet potatoes	1/2 c. milk
1 stick margarine	2 eggs, well beaten
1 c. coconut	1 tsp. vanilla
1 c. sugar	

Topping:

1 stick melted butter	1 c. brown sugar
1 c. pecans	

Drain and mash sweet potatoes. Mix the next 6 ingredients with the potatoes and pour in 9x9 inch dish. Heat topping ingredients and pour over sweet potatoes. Bake 30 minutes at 350°. Serves 8 to 10 people.

Marsha Ross

SWEET POTATO CASSEROLE

3 c. fresh sweet potatoes	1 tsp. vanilla
2/3 c. sugar	2 eggs
1/4 c. milk	1 c. coconut

Topping:

1 c. chopped pecans	1/2 c. flour
3/4 c. brown sugar	1/4 c. butter

Take about 3 large sweet potatoes, peel, cut up, boil, drain, add sugar and mash. Add milk, vanilla, beaten eggs and coconut. Put in 9x12 inch dish. Mix ingredients in topping together and spread on top. At this point this may be put in refrigerator for next day. Bake 30 minutes at 350°. Serves 10.

Alexis Nelson

SWEET POTATO CASSEROLE

3 c. cooked sweet potatoes	1/2 c. melted butter or
1/2 c. sugar (or less - I use	margarine
1/3 c.)	1/2 tsp. vanilla
1/2 tsp. salt	1/2 c. milk
2 eggs, beaten	

Topping:

2/3 c. brown sugar	1/3 c. flour
1 c. chopped nuts	1/3 c. melted butter

Mix casserole ingredients together with spoon or beaters. Spoon topping on top of potatoes and bake for 30 minutes at 350°.

Shelia Harrington

SWEET POTATO PINEAPPLE CASSEROLE

5 medium sized sweet potatoes	1/2 stick margarine
1 (10 oz.) can crushed pineapple	1 (10 oz.) pkg. marshmallows

Boil unpeeled sweet potatoes until tender. Drain and peel when cooled. Mash and add margarine. Then add drained, crushed pineapple. Put in casserole and cover with marshmallows. Place in oven at 350° until marshmallows are slightly brown.

Jamie B. Robertson

SWEET POTATO BALLS

2 c. mashed sweet potatoes	1/2 tsp. salt
1 egg, beaten	1/4 tsp. nutmeg
2 Tbsp. melted margarine	6 marshmallows
2 Tbsp. pineapple juice	1 1/2 c. crushed corn flakes

Mix first 6 ingredients. Divide into 6 portions. Mold each portion around one marshmallow. Add 2 tablespoons melted margarine to flakes. Roll potatoes in flakes. Bake at 400° for 15 minutes.

Charlotte Keith

HASH BROWN POTATO CASSEROLE

1 (32 oz.) pkg. frozen hash browns, thawed	1 (10 oz.) can cream of chicken soup
3/4 c. butter or margarine, melted	1 (8 oz.) ctn. sour cream
1/2 c. chopped onion	1 c. shredded cheese (Cheddar)
	2 c. corn flakes, crushed
	Parsley (optional)

Combine potatoes, 1/2 cup butter, onion, soup, sour cream and cheese, stir well. Spoon into greased 2 1/2 quart casserole. Crush cereal and stir in remaining butter. Sprinkle over potatoes. Bake at 350° for 50 minutes. Add parsley for garnish. Serves 10 to 12. A 9x13 inch Pyrex is perfect.

Betty Weaver

POTATOES ROMANOFF

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|--|--------------------------------------|
| 5 c. diced, cooked potatoes
(about 6) | 1/4 c. green onion, finely
minced |
| 2 tsp. salt | 1 small clove garlic, crushed |
| 2 c. creamed cottage cheese | 1/2 c. American cheese,
shredded |
| 1 c. commercial sour cream | Paprika |

Cook unpeeled potatoes only until tender, then cool, peel and cut into small cubes. Sprinkle with 1 teaspoon salt. Combine cottage cheese, sour cream, onion and garlic with the remaining salt. Fold in potato cubes and pour into a buttered 2 1/2 quart casserole or long oblong baking dish. Top with cheese and sprinkle lightly with paprika. Bake at 350° for 40 to 45 minutes, or until thoroughly heated and lightly browned on top. Serves 10 to 12.

Marjorie Moske

POTATO CASSEROLE

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|----------------------------------|--|
| 2 lb. pkg. frozen hash
browns | 1 can cream of chicken soup,
undiluted |
| 1/2 c. chopped green
pepper | 1 can cream of mushroom soup,
undiluted |
| 1/2 c. chopped onion | 1 c. grated Cheddar cheese |
| Salt and pepper | 1/4 c. grated Cheddar cheese
(to add later) |
| 1 small ctn. sour cream | |

Thaw frozen hash browns enough to separate. Mix all ingredients, except the 1/4 cup of cheese. Pour into a large, shallow baking dish. Bake until hot and bubbly (350° for 30 to 40 minutes). Add 1/4 cup grated Cheddar cheese, sprinkling it on top just as you remove it from the oven.

Jeri Landholt

POTATO CASSEROLE

- | | |
|--|--------------------------|
| 6 medium Irish potatoes | 2 cans mushroom soup |
| 2 large onions, thinly
sliced in rounds | Salt and pepper to taste |
| 1/2 lb. sharp Cheddar
cheese, grated | 1 pt. milk |
| | Paprika |

Boil potatoes until nearly done and drain. Peel and slice in thin rounds. Place in greased casserole in layers - layer of potatoes, layer of onion rounds, layer of cheese. Season with salt and pepper. Cover with mixture of mushroom soup and

milk, then repeat layers and seasonings until complete. Garnish with paprika, place in 300° oven and bake until cheese is well melted and bubbly. Serves 6.

Sandy Odom

SCALLOPED CARROTS

12 sliced carrots, cooked	1/4 tsp. dry mustard
1 minced onion	1/8 tsp. pepper
1/4 c. butter	1/4 tsp. celery salt
1/4 c. flour	1/2 lb. sliced cheese
2 c. milk	3 c. buttered bread crumbs
1 tsp. salt	

Cook carrots and drain. Cook onion in butter until tender. Stir in flour, salt, mustard and milk. Cook like white sauce, add pepper and celery salt. Layer carrots and cheese. Pour white sauce over carrots. Top with buttered bread crumbs. Bake at 350° for 30 to 40 minutes. Sometimes I cook in the microwave approximately 8 minutes. Serves 6 to 8.

Esther Rathbun

CATHY'S SCALLOPED CARROTS

2 lb. carrots, thinly sliced	1 tsp. salt
1/4 c. butter or oleo	1/4 tsp. celery salt
1/4 c. minced onion	2 c. shredded Cheddar cheese
1/4 c. all-purpose flour	2 Tbsp. butter or oleo, melted
1/4 tsp. dry mustard	1 c. soft bread crumbs
2 c. milk	

Cook carrots in small amount of boiling, salted water for 12 to 15 minutes, or until tender, drain. Melt 1/4 cup butter over low heat, add onion and cook until tender. Add flour and mustard, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk, cook stirring constantly until thickened and bubbly (10 to 20 minutes). Add salts and cheese, stirring until cheese melts. Combine carrots and sauce in greased 2 quart casserole. Combine 2 tablespoons butter and bread crumbs, sprinkle over casserole. Bake at 350° for 25 minutes, or until sauce is bubbly. Yield: 8 servings.

Barbara Newell

SKILLET CORN

1 c. shredded dried beef	3/4 c. milk
2 Tbsp. minced onion	1 large can creamed corn
2 Tbsp. butter	1/2 c. shredded Cheddar cheese
1 Tbsp. flour	2 Tbsp. chopped green pepper

Saute beef and onion in butter only until beef begins to curl. Stir in flour and blend. Add milk, cook and stir until thick. Add corn, cheese and uncooked green pepper. Serve over corn bread squares or English muffin half.

Betty Brown Rawlins

SCALLOPED CORN

20 oz. frozen kernel corn	3 - 6 tsp. sugar to taste
1/2 c. whipping cream	Pinch of cayenne pepper
1/2 c. milk	2 Tbsp. melted butter
1 tsp. salt	2 Tbsp. flour

Combine all ingredients, except last 2, in a pot and bring to a boil. Simmer 5 minutes. Blend butter with flour. Add to corn, mix, stir well and remove from heat. Serves 8.

Karen A. O'Neal

CORN FRITTERS

1 (17 oz.) can corn, drained	2 eggs
1 c. flour	1/3 c. milk
3 tsp. baking powder	Salad oil one inch deep, heated
2 tsp. sugar	to 400°F.
1/2 tsp. salt	

In a medium bowl, with fork, stir ingredients until blended. Drop batter by heaping tablespoonfuls into hot oil, fry until lightly browned, turning once. Serve with honey, maple syrup or sprinkle with powdered sugar. Makes 6 servings.

Alexis Nelson

CORN PUDDING

1 can cream style corn	1 1/2 Tbsp. flour
3 eggs, well beaten	1 1/4 c. milk
1 Tbsp. sugar	Salt and pepper to taste
1/4 c. butter, melted	

Mix all ingredients together. Bake in 300° oven for one hour.

Mrs. John T. Naylor (1951
Cookbook)

CORN PUDDING

- | | |
|--|---|
| 1 (12 oz.) can whole kernel
corn, undrained | 1 (8 oz.) ctn. sour cream |
| 1 (12 oz.) can cream style
corn | 1 stick butter, melted |
| 2 eggs, slightly beaten | 1 (8 1/2 oz.) can box Jiffy's
corn bread mix |

Combine ingredients and pour into a 9x11 inch casserole. Bake in 375° oven for 45 minutes.

Lillian Jernigan

BAMA DuBEAU'S BEANS

- | | |
|------------------------------------|-------------------------|
| 2 pkg. Great Northern
beans | 2 lb. slab bacon, whole |
| 1 large, whole onion,
peeled | 3/4 c. vinegar |
| 3 lb. fresh loin of pork,
boned | 1 c. sorghum |
| | 1 c. brown sugar |
| | 1 tsp. dry mustard |
| | Salt to taste |

Soak beans overnight in cold water, then wash. Put whole onion on the bottom of the crock (or electric roaster). Mix dry ingredients with vinegar and sorghum. Put beans, meat on top of onion, add rest of mixture and water to barely cover. Keep water at this level throughout cooking time. Bake from 8 to 10 hours in slow oven. Will serve 20.

Connie Haugland

HOMINY CASSEROLE

- | | |
|---------------------------------------|---|
| 3/4 lb. Monterey Jack cheese | 3 (20 oz. each) cans hominy,
drained |
| 3 c. sour cream | 4 (4 oz. each) cans mild green
chilies, chopped and seeded |
| 1/4 c. grated sharp Cheddar
cheese | |

Grease casserole and arrange layers of hominy and cheese slices, or break in pieces. Mix together sour cream and green chilies, fold into hominy. Top with grated Cheddar cheese. Bake in 350° oven for 30 minutes. Serves 12 to 14.

Lillian Jernigan

GOURMET HOMINY BAKE

2 (1 lb. 13 oz.) cans white hominy	1 c. shredded Monterey Jack cheese
2 (4 oz.) cans green chilies, chopped	Sour cream
Salt and cracked pepper to taste	1/2 c. heavy cream or milk

Drain and rinse hominy. Generously butter a 2 quart casserole. Layer the ingredients in the following order: Hominy, green chilies, season with salt and pepper, dot with sour cream and butter. Repeat layers, ending with layer of hominy. Dot the top with butter and pour cream over all. Sprinkle with cheese. Bake at 350° for 25 to 30 minutes. Serve piping hot.

Mildred Kerns

GRITS CASSEROLE

1 c. quick grits	1 (6 oz.) roll garlic cheese
1 tsp. salt	2 eggs, slightly beaten
1 stick butter	1 c. grated sharp Cheddar cheese

Bring 4 cups water to a boil and slowly stir in grits and salt. Cook over direct heat 2 1/2 to 5 minutes, stirring occasionally. Remove and stir in butter, garlic cheese and eggs. Pour into greased 2 quart casserole and bake 40 to 45 minutes, covered, in a 325° oven, or until firm. Remove and top with grated cheese and dust with paprika. Return to oven and brown.

Lillian Jernigan

GRITS SOUFFLE

1 c. instant grits	1 roll garlic cheese*
4 c. boiling water	3 slightly beaten eggs
1 tsp. salt	1/2 c. Cheddar cheese,
1 stick butter or margarine	shredded for topping

Heat water to boiling and add instant grits and salt. Cook for 3 minutes. Remove from heat and stir in butter and cheese. When this is melted, add the slightly beaten eggs and pour into a greased casserole and bake 40 minutes at 325°. Remove from oven and top with 1/2 cup grated cheese and return to oven for 5 or 10 minutes until cheese is melted. Serves 8 and is delicious with ham or chicken. (*Or 2 cups shredded Cheddar cheese plus 1 teaspoon powdered garlic.)

BAKED CHILIES RELLENOS

1 (7 oz.) diced green chili peppers	3 eggs
1/2 lb. Cheddar cheese, grated	1 3/4 c. milk
1/2 lb. Jack cheese, grated	1/4 c. flour
	1/2 tsp. salt

Drain and dry chilies. Layer chilies and cheese in 8x10 inch baking dish. Beat eggs separate. Beat egg whites stiff. Add milk, flour, salt and yolks. (Mix a little flour with milk first, then add to egg mixture - avoids lumps.) Mix together with electric beater. Pour over cheese. Bake at 350° for 50 minutes or until custard is set. Serves 6.

Karen A. O'Neal

CHILES RELLENO (Stuffed Peppers)

6 green peppers	Salt to taste
3 eggs, separated	Picadillo stuffing
6 Tbsp. flour	Ranchera Sauce

Cut off tops of green peppers, remove seeds. Cook peppers in boiling, salted water for 5 minutes. Drain. Stuff peppers with picadillo stuffing and coat peppers thoroughly with flour. For the batter, separate yolks and whites of eggs. Beat egg whites into fluffy peaks. In separate bowl, beat yolks and salt. Blend yolks and whites and fold in flour until mixture is smooth. Heat 1/2 inch oil in skillet. Place pepper in a large spoon, dip in the egg batter and coat thoroughly. Do not touch batter with hands or it will lose the proper texture. Slide pepper from spoon onto a small plate and from the plate into hot oil. Baste peppers with spoon, turning it over to cook on both sides equally.

Mitzi Anderson

MEATLESS MEXICAN DISH

1 can jalapeno peppers	1 can mushroom soup
1 pkg. corn tortillas	1 soup can of milk
1/2 lb. grated sharp Cheddar	1 large onion, chopped
1 green pepper (optional)	

Mix soup and milk in saucepan. Place tortillas in this mixture and heat to warm them, do not boil. Using 2 quart baking dish, alternate layers of tortillas, peppers, cheese and onion. Bake, covered, in 375° oven for about 1 hour.

Katie Mistrot

BAKED EGGPLANT WITH MEAT FILLING
(Mousaka)

3 lb. hamburger or ground chuck	1/2 c. red wine
1 medium onion, chopped	1/2 c. chopped parsley
1/2 stick butter or 1/2 c. olive oil	1 c. water
2 Tbsp. tomato paste	1 tsp. salt and pepper
1/2 c. Parmesan or Kefaloteri cheese	3 medium eggplants
	1/2 tsp. nutmeg
	1/2 tsp. cinnamon

Prepare eggplant, peel and slice crosswise into 1/2 inch slices. Place in bowl and cover with water and 2 teaspoons salt. Let stand 30 minutes. Drain and rinse, pat dry. Place slices on cookie sheets, brush each slice with olive oil. Broil slightly until brown, do not overcook. Turn slices over, brush and broil lightly. Saute onion in butter or olive oil. Add meat and cook until well browned. Add tomato paste, wine, water, salt, pepper, parsley (optional) and spices. Cover and let simmer while preparing sauce.

Bechemel Sauce:

1/2 stick butter	Salt
1/2 c. flour	White pepper
2 c. milk	Grated nutmeg
4 eggs, beaten	

Melt butter in saucepan over low heat. Blend in flour, salt and white pepper. Add milk, stirring constantly. Stir until mixture thickens. Stir small amount of hot mixture into beaten eggs, return to hot mixture. Bring to boil and cook 1 minute, stirring constantly. Add lots of nutmeg. Serve over the baked eggplant.

Mary Cousparis

SCALLOPED EGGPLANT

1 medium eggplant	1 small onion, chopped
1 egg, beaten	1 c. bread cubes
3/4 c. milk	1/2 c. Ritz cracker crumbs
2 Tbsp. melted butter	

Boil eggplant cubes 8 minutes in salted water, drain. Saute onion in butter until tender. Add beaten egg, milk, bread cubes and onion to eggplant and pour into small casserole (8x8 inches). Top with Ritz cracker crumbs and dot with butter. Bake at 375° about 30 minutes, or until browned on top.

Betty Brown Rawlins

EGGPLANT CASSEROLE

1 eggplant	2 tomatoes (fresh or canned
1 c. medium white sauce	if canned, drain thoroughly)
1/2 c. grated cheese	1 1/2 c. bread crumbs

White Sauce:

1 c. milk, scalded	2 Tbsp. butter
2 Tbsp. flour	1/2 tsp. salt and pepper

Pare, cube and cook eggplant in salted, boiling water about 10 minutes. Drain well. Place layers of eggplant in greased casserole. Sprinkle with cheese. Place tomato slices over, cover with white sauce, sprinkle with crumbs. Repeat one or two more layers. Dot top layer of crumbs with butter. Bake at 350° for 25 to 35 minutes.

For white sauce, scald milk, combine other ingredients and add to milk while stirring over a double boiler. Cook until thick.

Lois V. Mitchell

GREEN TOMATO PIE

Pie crust (bottom and top), unbaked	1 1/4 c. white sugar
5 or 6 green tomatoes, unpeeled	1 tsp. cinnamon
	2 tsp. vinegar
	1 Tbsp. cornstarch
	Butter

Slice tomatoes very thin. Mix other ingredients, except butter. Sprinkle over tomatoes (make shell very full). Dot with butter. Cover with top crust, make a couple of slits in crust. Bake at 400° for 1 hour.

Lois V. Mitchell

BAKED TOMATOES

5 or 6 ripe, fresh tomatoes	1/2 c. Parmesan cheese
1/2 cube butter	3 Tbsp. dried onion flakes
1/2 c. commercial bread crumbs	Salt and pepper to taste

Cut tomatoes in half and place cut side up in greased baking pan. Salt and pepper tomatoes lightly. In saucepan, melt butter and add crumbs, cheese and onion flakes. Spread crumb mixture evenly over tops of tomatoes. Bake at 350° about 20 minutes.

Betty Brown Rawlins

CAULIFLOWER WITH MUSTARD SAUCE

1 medium cauliflower
3/4 c. heavy cream
3/4 c. fresh mayonnaise
Salt to taste

1 1/2 Tbsp. prepared mustard,
preferably Dijon or
Dusseldorf
Juice of 1/2 lemon
Paprika

Steam the cauliflower whole until it is barely tender. Drain and keep warm. Whip the cream and set aside briefly. In a mixing bowl, combine the mayonnaise, salt, mustard and lemon juice. Whip until blended, fold in the whipped cream. Pour the sauce over the cauliflower (or serve it separately). Sprinkle with paprika.

Linda J. Nichols

CAULIFLOWER NIVERNAIS

4 c. cauliflowerrets (1
medium)
2/3 c. Miracle Whip dressing
3 Tbsp. sour cream
2 Tbsp. Dijon mustard
1 Tbsp. milk or cream

1 tsp. lemon juice
Salt
Lettuce cups
Red pepper strips
Chopped parsley

Cook cauliflower in boiling, salted water for 5 to 6 minutes. Drain and cool slightly. Combine Miracle Whip, sour cream, mustard, milk or cream, lemon juice and salt to taste. Toss with cauliflower and chill. To serve, spoon into lettuce cups and garnish with red pepper and parsley. Makes 6 to 8 servings.

Mitzi Anderson

DO AHEAD CAULIFLOWER

2 c. water
1 small head cauliflower,
separated
4 Tbsp. safflower oil

2 Tbsp. white wine vinegar
Sea salt
Freshly ground black pepper
6 sprigs parsley, finely chopped

Add cauliflower to boiling water and simmer 6 to 8 minutes (steam, if preferred). Drain and add dressing of the oil and vinegar, salt and pepper. Sprinkle with chopped parsley and serve at room temperature.

Gen Horstman

POLISH SOUR CREAM BEETS

2 oz. butter	1 1/2 c. sour cream
1 large onion, chopped fine	3 Tbsp. vinegar
2 (1 lb.) tins beets, chopped and drained or 4 c. fresh beets, grated	3 Tbsp. sugar
	Salt and pepper to taste

1. Saute onions in butter. 2. Add grated beets. 3. Mix sour cream, vinegar, sugar, salt and pepper in bowl. 4. Add to beets. Stir over medium heat until hot. Serve with rib roast as a hot vegetable. Serves approximately 6 people.

This dish must not boil.

Eloise Cable

STUFFED CUCUMBERS

2 large cucumbers	1 Tbsp. minced parsley
1 egg	1 Tbsp. horseradish
1/2 c. fine bread crumbs	1 tsp. salt
2 Tbsp. melted butter	1/4 tsp. pepper
1 Tbsp. minced onion	1 c. hot water

Wash cucumbers, but do not peel. Cut in half, lengthwise. Scoop out center pulp. Place shells in cold salted water for 30 minutes. Chop pulp and add egg and remaining ingredients, except hot water. Blend into a stuffing, place in skillet and add hot water. Cook slowly, covered, for 30 minutes, until tender. Fill shell with stuffing. Serves 4.

Mrs. E. Ross Jones

CELERY CASSEROLE

4 c. (1 inch) celery slices	1 (10 1/2 oz.) can cream of chicken soup
Boiling water	1/4 c. diced pimiento
Salt	1/2 c. soft bread crumbs
1 (5 oz.) can water chestnuts, drained and sliced thin	1/4 c. toasted, slivered almonds
	2 Tbsp. margarine, melted

Cook celery in small amount of boiling, salted water until crisp tender, about 8 minutes. Drain. Mix celery, water chestnuts, cream of chicken soup and pimiento in a 1 quart casserole dish. Toss soft bread crumbs with 1/4 cup toasted, slivered almonds and 2 tablespoons melted margarine. Sprinkle on top of mixture. Bake in preheated 350° oven for 35 to 40 minutes, or until bubbly. Makes 6 servings.

Mary Cousparis

BUTTERY CELERY AMANDINE

1 chicken bouillon cube	2 tsp. instant minced onion
1/4 c. boiling water	1/2 tsp. salt
2 Tbsp. butter, divided	1/8 tsp. garlic powder or dried garlic
1/2 c. slivered almonds	1 tsp. chopped fresh parsley
4 c. diagonally sliced celery (1/4 inch slices)	2 Tbsp. dry white wine

Dissolve bouillon cube in boiling water, set aside. Melt 1 tablespoon butter in heavy saucepan, add slivered almonds and saute until golden. Melt remaining butter in saucepan, add celery, bouillon, onion, salt and garlic. Cover and cook over low heat 12 minutes. Stir in wine and almonds. Cover and cook additional 3 minutes. Spoon onto serving plate, sprinkle with parsley. Serves 6.

The Rt. Rev. Gerald McAllister,
Bishop of Oklahoma

SCALLOPED ASPARAGUS

1 can green asparagus tips (frozen asparagus may be used, previously cooked)	6 hard-boiled eggs
1 c. grated cheese (or small brick of Old English or Velveeta)	2 Tbsp. butter
	2 Tbsp. flour
	1 c. milk
	Salt and pepper to taste

Make white sauce by melting butter, stirring in flour, salt and pepper and gradually adding milk. Allow to come to boil and cook until thick, adding cheese before the boiling point is reached. Butter Pyrex baking dish, cut up asparagus and the eggs. Place in dish alternately with the cheese sauce. Sprinkle bread or cracker crumbs on top with small amount of melted butter. Bake at 400° for 15 or 20 minutes.

Mrs. Pat Fite (1951 Cookbook)

PEPPER SAUTE

1/4 c. oil	5 large tomatoes, peeled, cut in large chunks
6 large green peppers, cut in chunks	1 tsp. salt
2 onions, chopped	1 1/4 tsp. basil
	2 or 3 grinds of pepper

Heat oil on medium heat. Add onions and pepper. Cook 10 minutes until crunchy. Add rest of ingredients. Cover and cook 10 minutes.

Audre Lynde

POLISH BAKED MUSHROOMS

1 lb. fresh mushrooms	1/4 c. Parmesan cheese, grated
3 Tbsp. butter	2 tsp. chopped dill or dill seeds
2 Tbsp. chopped onions	1 c. cream
1/4 tsp. salt	2 egg yolks
Dash of pepper	3 Tbsp. dry bread crumbs
1 Tbsp. flour	

Clean mushrooms. Melt butter and add mushrooms, onions, salt and pepper. Cover and simmer for 8 minutes, then stir in flour and cheese. Cook 3 minutes. Turn or pour into a buttered baking dish. Sprinkle with dill. Beat cream and egg yolks and pour over mushrooms. Sprinkle with bread crumbs. Bake in 425° oven for 20 minutes or until set and brown.

Mrs. G. B. Wallace
Ardmore, Ok.

MOTHER-IN-LAW'S SWEET AND SOUR ONIONS

4 large onions	1/4 c. boiling water
1/4 c. cider vinegar	1/4 c. sugar
1/4 c. melted oleo	

Slice onions and arrange in a quart baking dish. Mix rest of the ingredients and pour over onions. Bake at 300°F. one hour. Makes 4 to 6 servings.

Eloise Cable

LEEKS WITH BROWN BUTTER

6 leeks	1 tsp. lemon juice
3 oz. butter	Salt to taste
2 Tbsp. toasted bread crumbs	

Clean leeks by washing and cutting away roots and tops of green leaves. Put them into pan of boiling water for 10 minutes. Test to make sure they are cooked by piercing them with a knife. Drain and place in a serving dish. Melt the butter in a pan and cook until it sizzles and turns golden brown. Add bread crumbs, lemon juice and salt. Pour over the leeks. Serve immediately.

Myrtle B. Wilson

SPICY CREAMED TURNIPS

1 1/2 to 2 lb. turnips, peeled and cut into 1/4 inch cubes	2 c. milk
1/2 medium onion, cut in 1/4 inch cubes	2 Tbsp. white wine
3 c. water	1 Tbsp. Dijon mustard
1/2 c. (1 stick) butter	1/2 tsp. Worcestershire
1/2 c. flour	1/2 tsp. salt
	1/8 tsp. hot pepper sauce
	3/4 to 1 c. shredded sharp Cheddar cheese

Combine turnips and onion in large saucepan. Add water and bring to boil over high heat. Reduce heat and simmer until vegetables are tender, about 10 minutes. Drain well, reserving 1 cup of liquid. Melt butter in large saucepan over low heat. Add flour and cook 3 to 4 minutes while stirring, do not brown. Add reserved liquid, milk and wine. Bring to boil and simmer 3 to 4 minutes. Stir in Worcestershire, mustard, salt, pepper sauce and vegetables. Serve immediately or transfer to 9 inch square baking dish. Sprinkle with cheese and bake at 350° until cheese is melted.

Bernice Smith

JAMIL'S CABBAGE ROLLS

Filling:

1 1/2 lb. ground beef	1/4 tsp. ground allspice
1 tsp. monosodium glutamate	3 Tbsp. rice
1/8 tsp. black pepper	1/4 c. pine nuts (optional)

Sauce:

2 1/2 c. tomato juice	1/4 tsp. black pepper
2 tsp. Worcestershire	1 Tbsp. pickling spice in teaball or cloth
1/2 tsp. or 1 clove garlic	3 Tbsp. hot relish or sweet relish and dash of hot sauce
1 tsp. salt	

Cook 10 to 12 large cabbage leaves for 5 minutes in salted water and drain. Fill leaves with beef mixture and secure with toothpicks. Place rolls in sauce mixture and bring to simmer over high heat. Reduce heat and cook 45 minutes.

Note: These are much better if cooked 1 day ahead of time and then reheated just before serving.

Linda Edwards

CABBAGE BRUMUS

1 medium cabbage	1/2 stick margarine
8 oz. noodles	1/2 c. Cheddar cheese
1/2 small onion	Salt and pepper to taste

Roughly chop cabbage. Finely chop onion. Grate cheese. Combine cabbage and onion and cook in as little water as possible, about 10 minutes, stirring occasionally. Cook noodles according to directions. Combine all ingredients and serve immediately. (Can be covered with a white sauce and baked in the oven, also.)

Kathryn Burke

VEGETABLE PIE

1 can cut green beans	2 c. half & half
1 pie crust, unbaked	1/2 tsp. salt
1 c. cooked ham, cut	1/2 tsp. nutmeg
1 c. grated Swiss cheese	1/4 tsp. pepper
4 beaten eggs	Dash or red pepper

Drain beans and put in pie shell. Put ham and cheese over beans. Mix beaten eggs with milk and seasonings and pour over ingredients in pie shell. Bake at 350° about 30 minutes.

The Honorable George Nigh,
Governor of Oklahoma

AUTUMN RATATOUILLE

Fresh vegetables, all medium size:

1 eggplant	2 green (or red) peppers
3 yellow (or zucchini) squash	3 or 4 tomatoes
1 onion	

Other ingredients:

2 Tbsp. Italian salad dressing	Freshly ground pepper
1 Tbsp. olive oil	

Cut all vegetables into 1 inch cubes. Peel eggplant and parboil about 10 minutes. Drain and wash. Add other ingredients, cover pan and simmer on top of stove about 1/2 hour. Serve hot or cold.

Kathryn Burke

VEGETABLE MEDLEY

1 (6 oz.) can whole green beans, drained	6 oz. can water chestnuts, drained and quartered
16 oz. can sliced carrots, drained	1/4 c. ripe olive slices
1 c. celery slices	8 oz. bottle Kraft Italian dressing (zesty or robusto)
	Lettuce

Combine vegetables, pour dressing over vegetables, cover, marinate in refrigerator overnight. Drain vegetables. Arrange on lettuce covered platter. Serves 6.

Betty D. Jones

UNEXPECTED COMPANY VEGETABLES

2 cans black-eyed peas	Pepper to taste
1 can cut green beans	1 tsp. sugar
4 slices bacon	1/4 c. green pepper
Salt to taste	1 tsp. onion powder (optional)

Fry bacon, remove from skillet. Put peas and green beans in bacon drippings, add other ingredients and cook 20 minutes over medium slow heat. Serve with crumbled bacon on top.

Marie P. Lee

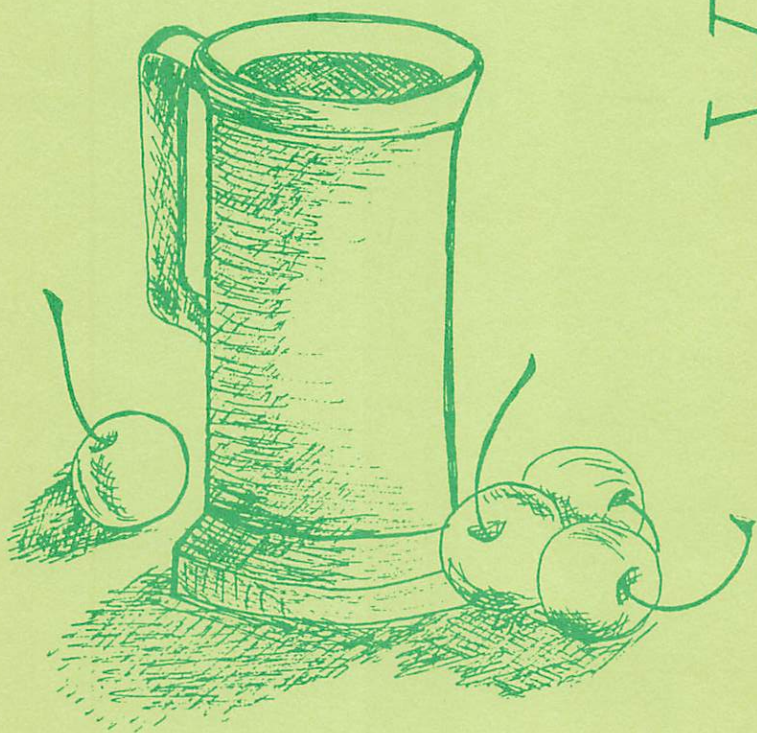
ARTICHOKE SAUCE

1/3 c. mayonnaise	1/4 tsp. each of the following:
1/4 c. sour cream	Salt, tarragon, Dijon mustard
1 1/2 Tbsp. lemon juice	1/2 lb. fresh shrimp
1/2 tsp. grated lemon peel	

Remove center from cooked artichokes and put in a few shrimp. Mix together the above ingredients and serve with stuffed artichokes.

Connie Haugland

PASTA



PASTA

ANNA BOEN'S CHICKEN SPAGHETTI

6 lb. stewing hen*	1 Tbsp. Worcestershire
1 large green pepper	2 (10 1/2 oz.) cans tomato soup, undiluted
1 heaping Tbsp. chili powder	2 (10 1/2 oz.) cans mushroom soup, undiluted
Salt and pepper to taste	2 (10 oz.) pkg. small spaghetti
1 large onion, chopped	
3 c. chopped celery	

Cook hen until tender, remove meat from bones (discard skin and bones). Reserve broth. Saute all vegetables in chicken fat or butter. Add all other ingredients, except spaghetti. Cook spaghetti in chicken broth. Add chicken in rather large pieces and vegetable mixture to this. Serves 20.

*Nine pieces of large fryers may be used instead of hen.

Dorothy Boen

CHICKEN SPAGHETTI

1 1/2 lb. spaghetti, boiled	1 Tbsp. chopped parsley
1 large can mushrooms	1 small bunch celery
1 large green pepper	4 medium onions
2 cloves garlic	2 slices bacon
1/2 lb. butter	Salt
1 large chicken, cut in good sized pieces	Pepper and cayenne
1 small can tomatoes	Pimiento

Melt butter, add finely chopped onion, celery, green pepper, garlic and bacon, cut in small pieces. Cook 5 minutes, add tomatoes and seasoning and cook until soft. Add spaghetti, bake 2 hours at 300°, basting occasionally with chicken stock. Add chicken, mushrooms, parsley and pimiento the last hour.

Mrs. John Jarrett (1951

Cookbook)

CHICKEN TETRAZZINI

12 chicken breasts (or 2 fryers)	2/3 c. flour
12 oz. spaghetti	1 qt. milk
1 medium green pepper, chopped	1 can mushroom soup
1 medium onion, chopped	2 small cans mushroom buttons
4 oz. butter (or margarine)	1 lb. Longhorn cheese, grated
	Bread crumbs
	(Could add pimento for color)

Cook chicken until tender, remove bones and skin. Cook spaghetti in chicken broth, add meat. Saute pepper and onion in butter, add flour, milk, soup, mushrooms and cheese. Cook until thickened and cheese is melted. Combine mixtures. Put

in shallow pans. Add bread crumbs. Bake at 400°F. until brown and hot through.

Note: Can be frozen. Preheat and serve as casserole.
Lois V. Mitchell

NOODLE BAKE

4 oz. (2 1/2 c.) fine noodles	Dash of Tabasco sauce
1 c. cottage cheese	1 Tbsp. poppy seeds
1 c. sour cream	1/2 tsp. salt
1/4 c. finely chopped onion	Dash of pepper
1 clove garlic, minced	1 flat can tuna fish
1 Tbsp. Worcestershire sauce	

Cook noodles in boiling, salted water until tender (or according to package instructions). Drain. Combine noodles with remaining ingredients. Bake in greased (buttered) 10 x 6 x 1 1/2 inch baking dish at 350° for 25 to 30 minutes. Sprinkle with paprika. Serve with grated Parmesan cheese.
Christine Harrison

FETTUCCHINI WITH AVOCADO AND PROSCIUTTO

1 stick butter	1 1/2 avocados, chopped
1 tsp. flour	1/4 lb. Prosciutto, shredded by hand, reserve some for garnish
1 c. whipping cream	1/4 lb. freshly grated Parmesan cheese
4 c. cooked fettuccini	
Ground pepper	
1/2 avocado, sliced, rubbed with lemon, reserve for garnish	

In saucepan, melt butter, stir in flour and cook a few seconds. Do not let it turn brown. Add cream and cook 5 minutes, stirring often. Mix fettuccini with sauce, add chopped avocados, most of Prosciutto and Parmesan. Toss well, garnish with reserved avocado and Prosciutto. Serve at once with more grated cheese. Serves 2 generously.

Nancy Warner

PRESIDENT REAGAN'S FAVORITE MACARONI AND CHEESE

1/2 lb. macaroni	1 tsp. dry mustard
1 tsp. butter	3 c. grated cheese (sharp)
1 egg, beaten	1 c. milk
1 tsp. salt	

Boil macaroni in water until tender and drain thoroughly. Stir in butter and egg. Mix mustard and salt with 1 tablespoon hot water and add to milk. Add cheese, leaving enough to sprinkle on top. Pour into buttered casserole, add milk,

sprinkle with cheese. Bake at 350° for about 45 minutes, or until custard is set and top is crusty.

First Lady Nancy Reagan

ITALIAN MACARONI

4 Tbsp. olive oil	1 1/2 tsp. salt
1/2 c. chopped onion	1/2 tsp. sugar
1 clove garlic, minced	1 Tbsp. Italian seasoning
1/4 c. chopped celery	1/2 tsp. pepper
1 1/4 lb. extra lean hamburger	1 lb. cottage cheese
1 (12 oz.) can tomato paste	1 c. Parmesan cheese
2 c. water	1/2 lb. large macaroni

Saute onion, garlic and celery in olive oil. Add hamburger and simmer until brown. Combine tomato paste with 2 cups of water, salt, sugar, Italian seasoning and pepper. Simmer until well mixed. Boil macaroni according to directions. In large casserole, pour thin layer of tomato and meat. Sprinkle with 1/3 Parmesan cheese, 1/2 macaroni and all the cottage cheese, repeat with tomato sauce, macaroni, top with Parmesan cheese. Bake at 350° for 35 to 40 minutes.

Pat Embody

ERITREAN RIGATONI

1 onion, chopped	1 Tbsp. tomato paste
1/2 stick butter	2 lb. hamburger meat
1 (16 oz.) can tomato sauce	1 tsp. chili powder
1 (16 oz.) can stewed tomatoes, sliced	1 medium pkg. rigatoni
	Salt and pepper to taste

Saute the onion in the butter. Add the tomato sauce, stewed tomatoes, tomato paste, chili powder and meat. Simmer for 45 minutes. Boil the rigatoni until tender, but firm. Serve the sauce over the rigatoni. Spaghetti may be substituted.

Judy Gross

HARVEST RICE

1 c. thinly sliced carrots	1 c. uncooked rice
2 Tbsp. margarine	1/2 tsp. cinnamon
1 1/4 c. water	1/2 c. raisins
3/4 c. apple juice	1/2 c. sliced green onions
2 Tbsp. lemon juice	2 c. cored, sliced, unpeeled apples
2 Tbsp. brown sugar	1 Tbsp. toasted sesame seeds
1 tsp. salt	

Cook carrots in margarine until tender crisp (about 5 minutes). Add liquids, brown sugar and salt. Bring to a boil.

Stir in rice, cinnamon and raisins. Reduce heat, cover and simmer until rice is tender and liquid is absorbed (about 15 minutes). Gently stir in green onions and apples, heat through. Turn into serving dish and top with toasted sesame seeds. Serves 6.

Adelaide Pritchett

RICE SOUFFLE

1/3 c. washed rice	3/4 tsp. salt
1 regular can tomatoes	Pepper
1 c. half & half	7 sliced stuffed olives
Butter, size of walnut	

Place ingredients in order in top of double boiler. Do not stir. Cook 2 hours or more and stir well just before serving. Serves 6.

Betty Weaver (1951 Cookbook)

CURRIED RICE WEST TEXAS STYLE

1 1/2 c. cooked rice	2 tsp. salt
1/4 c. mixed onions	1 c. chopped celery
1 Tbsp. vinegar	2 c. frozen peas, cooked
2 Tbsp. salad oil	3/4 c. mayonnaise
3/4 tsp. curry powder	

Mix the first 6 ingredients in large bowl, cover and refrigerate 1 to 3 hours. Then add celery, cooked peas and mayonnaise. Mix well. Serve with ham and sweet pickled peaches.

Richey Hooper Lorette

PELICAN LAKE WILD RICE

1 c. wild rice	Butter
4 c. boiling liquid*	Salt

Wash rice well in several waters, pouring off any light, foreign particles that rise to the top of the water. When thoroughly washed, drain well. Put about 2 tablespoons butter into a heavy saucepan with tight fitting lid. When butter has melted, add rice and salt, stir well until rice is well coated with butter. Add boiling liquid, cover and cook without stirring, over low heat for 35 to 40 minutes. Toasted, slivered almonds, sauted mushrooms, sauted chopped onion, or sherry may be added to the rice after it is cooked.

*May be water, chicken or beef broth, depending on how, and with what, you plan to serve the rice.

GREEN CHILI LASAGNA

1 (16 oz.) pkg. medium noodles	1/2 tsp. pepper
1 tsp. margarine	2 c. large curd cottage cheese
3 lb. lean ground beef	1 (8 oz.) pkg. creamed cheese
5 (8 oz.) cans tomato sauce	1 c. sour cream
1 Tbsp. sugar	2 (4 oz.) cans chopped green chilies
2 tsp. salt	1 c. thinly sliced onions
2 tsp. garlic salt	1/2 c. grated Parmesan

Grease 2 (9x13 inch) dishes. Cook noodles, drain. Add margarine to noodles. Brown beef. In large pan, combine tomato sauce, sugar, salts and pepper. Add drained beef and simmer 30 minutes. In separate bowl, combine cottage cheese, cream cheese, sour cream, onions and green chilies. Mix until smooth. Fill dishes - 1/4 cooked noodles in each dish, 1/4 meat sauce. Then divide cheese mixture between both dishes (1 thick layer). Spread on remaining noodles, sauce and finish with heavy coating of Parmesan. Bake at 350° for 45 minutes.

Dorothy Fite

SUPER EASY LASAGNE

1 (1 lb.) ground beef (extra lean)	1 tsp. salt
2 minced cloves garlic	3/4 tsp. pepper
1 Tbsp. hot Crisco	1/2 tsp. oregano
1 (6 oz.) can tomato paste	8 oz. wide noodles
1 (1 lb. 4 oz.) can tomatoes, chopped	8 oz. Swiss cheese
	1 (12 oz.) ctn. cottage cheese

Cook noodles, drain and set aside. Brown beef and garlic in hot fat. Drain excess grease. Add tomato paste, tomatoes, salt, pepper and oregano. Cover and simmer 20 minutes, stirring occasionally. Heat oven to 350°. In oblong baking dish, 11 1/2 x 7 1/2 x 1 1/2 inches, alternate layers of cooked noodles, Swiss cheese, cottage cheese and meat sauce. Bake 20 to 30 minutes. Serves 6.

Sandy Odom

COLEMAN'S FAVORITE LASAGNA

7 c. canned tomatoes	2 lb. ground beef and sweet Italian sausage
32 oz. tomato sauce	1 Tbsp. parsley
1 Tbsp. salt	1 tsp. ground cloves
3 tsp. oregano	2 tsp. MSG
1 c. minced onion	2 boxes lasagna noodles
2 cloves minced garlic	
2101-83	

2 lb. Ricotta
1 lb. cottage cheese
2 eggs

Salt and pepper
16 oz. grated Mozzarella
Parmesan cheese

Combine first 10 ingredients and simmer 2 hours. Cool and skim off fat. Combine cheeses, eggs, salt and pepper in a bowl. Prepare noodles as directed on package. In 2 (9x13 inch) casseroles, layer sauce, noodles, cheese (twice). Top with sauce and generous amount of Parmesan. Bake at 350° for 1/2 hour or until hot and bubbly. Makes 12 servings per casserole.
Dorothy Fite

RICOTTA LASAGNE SWIRLS

Cook 8 lasagne noodles. Filling:

1 lb. fresh spinach,
washed and finely
chopped

2 Tbsp. grated Parmesan cheese
1 c. Ricotta cheese
1 tsp. ground nutmeg

Sauce:

2 cloves garlic, minced
1 medium sized onion
2 Tbsp. vegetable oil
2 (8 oz. each) cans tomato
sauce

1/2 tsp. leaf basil, crumbled
1/2 tsp. salt
Dash of pepper

Steam spinach until quite limp, but not mushy. Don't need water to do this. Use tight fitting lid, cook over low heat about 7 minutes. Mix spinach with cheese, salt, pepper and nutmeg. Coat each noodle with 2 or 3 tablespoons of mixture along its entire length. Roll up, turn on end, spiral to show and place in shallow baking pan. Saute garlic in oil, combine with sauce ingredients. Pour sauce over noodles. Bake about 20 minutes at 350°. Makes 4 servings. A very attractive dish!

Lois V. Mitchell

ITALIAN SPAGHETTI SAUCE

1 lb. ground beef
2 small cans tomato paste
1 onion, chopped
1 green pepper, chopped

1 (4 oz.) can mushrooms
Garlic salt
Oregano

Brown meat. Add onions and pepper and saute a few minutes. Add tomato paste and enough water to achieve the correct

consistency. Add garlic salt to taste and 1/4 teaspoon oregano. Simmer three hours. Add mushrooms 1/2 hour before serving on cooked Italian spaghetti.

Marion Stratton

** NOTES **

ENTREES



ENTREES

POLITICAL POT ROAST

4 - 5 lb. rump roast 1 1/2 c. apple butter
Salt and pepper to taste

Season roast, spread apple butter on top. Bake, covered, in 325° oven for 3 to 4 hours.

Martha Alford

FANTASTIC STEWED BEEF

2 lb. stewing beef 1 (11 oz.) can tomatoes
1 env. Italian dressing mix

Brown the meat. Sprinkle seasoning over meat. Add the tomatoes, cover and simmer 2 1/2 hours or until tender. Serve with rice. Meat patties may be substituted for stewing meat or meat balls. Simmer 1 1/2 hours.

Ruby Jean Jackson

BARBECUE BRISKET

1 Tbsp. liquid smoke 2 tsp. ground pepper
1 tsp. garlic salt 2 Tbsp. soy sauce
2 tsp. celery seed 1 tsp. onion salt
1 1/2 tsp. salt 3 - 4 lb. beef brisket, well
2 tsp. Worcestershire sauce trimmed

Sauce:

3 Tbsp. brown sugar 3 drops of Tabasco sauce
1/2 c. catsup 1 Tbsp. soy sauce
1 tsp. dry mustard Dash of nutmeg
1 Tbsp. lemon juice

Mix marinade ingredients well. Spread over beef and marinate overnight. Cover with foil. Bake at 300° for 3 1/2 hours, then pour sauce over meat and bake for another hour. Foil should be loose for last hour.

Renna Elliott

ROAST TENDERLOIN OF BEEF

4 to 5 lb. well trimmed tenderloin of beef, at room temperature (ask butcher to tie securely so meat will hold it's shape)	1 c. Madeira wine 3/4 lb. foie gras 1/2 c. beef consomme 1/2 tsp. salt Freshly ground pepper
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Clarified butter

Turn oven to high. In roasting pan in oven, melt about 4 tablespoons butter. When butter turns brown, add prepared beef and brown on all sides, using tongs to turn meat. When meat is browned, lower heat and cook about 20 minutes more for rare beef. Baste frequently. Remove roast from pan. Pour juices from roasting pan into small saucepan with the wine, consomme and salt. Cook until slightly reduced in volume. In meantime, force the foie gras through a fine strainer, stir into the sauce. Serve over each portion of roast.

Marie Rhodes

BEEF STROGANOFF

1 1/2 lb. beef siroloin, cut into 3 x 1/2 inch strips	3 Tbsp. tomato juice
1/4 c. flour	1 Tbsp. prepared mustard
1/2 tsp. salt	1 Tbsp. Worcestershire sauce
1/8 tsp. pepper	1 c. fresh mushrooms, cleaned and sliced
1/4 c. shortening	1 c. dairy sour cream
10 1/2 oz. can condensed beef bouillon	1/4 c. sherry Hot, cooked rice or noodles

Coat beef with mixture of flour, salt and pepper. Brown meat in shortening and sherry in large fry pan or Dutch oven. Stir in remaining ingredients, except sour cream. Heat thoroughly, but do not boil. Before serving, add sour cream and stir in. Serve over noodles or rice. Serves 4.

Patricia N. Buckley

ROGER'S FAVORITE BEEF STROGANOFF

1 1/2 lb. round steak	1 small garlic clove, minced
1/2 c. flour	1 can beef broth
Salt and pepper	8 oz. sour cream
16 oz. can sliced mushrooms	Hot buttered noodles
1/2 c. chopped onion	

Cut steak into thin strips. Put flour, salt, pepper in plastic bag. Place 1/2 of meat in bag, shake to coat meat

thoroughly. Take out and coat other half of meat. Brown meat in 1/3 cup oil. When meat is browned on all sides, add garlic, onions and mushrooms. Cook another 5 to 7 minutes. Stir in beef broth. Gently simmer for 1 hour. When ready to serve, add sour cream and heat, but do not boil. Serve over hot buttered noodles or rice.

Sallie Burrow Hajny
Milwaukee, Wi.

BEEF SHORT RIBS WITH MOSTACCIOLI

3 - 4 lb. beef short ribs	1 garlic clove, minced
3 - 4 stalks celery, chopped (including tops)	1 (6 oz.) can tomato paste
1 onion, chopped	1 tsp. dried oregano
3 - 4 sprigs parsley, minced (may use dried parsley)	1 lb. mostaccioli (pasta)
	Grated fresh Parmesan cheese

In a Dutch oven, brown short ribs (fat removed) in 2 to 3 tablespoons of bacon grease, add next 4 ingredients, cook until onion is transparent. Add tomato paste along with a pinch of sugar and the oregano. Add water to cover, bring to a boil and simmer, covered, for 3 to 4 hours until the meat is tender and the sauce has thickened. Cook mostaccioli until al dente. Serve with short ribs and sauce over mostaccioli. Sprinkle with Parmesan. This recipe tastes better the second day. Serves 4 heartily.

Virginia Clark Lipotich

ERITREAN ROUND STEAK

3 lb. round steak	1 bell pepper
2 sticks butter	1 tsp. chili powder
1 onion	Salt and pepper to taste

Cut the onion, bell pepper and steak into 1/2 inch pieces. Melt the butter and saute the onion and pepper until tender. Add the steak and simmer until the meat is brown. Serve with French bread. This dish is to be eaten by tearing pieces of bread and picking up the steak and vegetables with the bread.

Judy Gross

CHICKEN FRIED SWISS STEAK

2 lb. beef round steak, 1/2 inch thick	1 tsp. garlic salt
1/4 c. flour	1/8 tsp. ground nutmeg
	4 Tbsp. shortening

1/3 c. beef bouillon
Cream gravy

2 Tbsp. chopped parsley

Trim fat from meat, pound meat thoroughly. Combine flour, garlic salt and nutmeg and pound into both sides of meat. Cut steak into serving pieces. Brown meat on both sides in shortening. Add bouillon. Cover pan and simmer until meat is tender, about 40 minutes. Keep meat hot while making gravy. Serve gravy over meat, sprinkle with chopped parsley. Makes 5 to 6 servings.

Cream Gravy: Use 2 tablespoons meat juices in pan, scrape any loose rich brown drippings from bottom. Blend in 1/4 cup flour and 3/4 teaspoon seasoned salt. Gradually add 2 cups milk. Cook and stir until smooth and thickened.

Patricia N. Buckley

ROUND STEAK WITH CREAM OF CELERY SOUP

Round steak
1 can cream of celery soup
Salt, pepper, seasoning
salt

Few drops of Worcestershire
sauce
Onion salt
3/4 c. rice

Brown round steak on both sides. Reduce heat, season with seasoning salt, pepper, onion salt and few drops of Worcestershire. Combine 1 can cream of celery soup and 1 can of water. Pour over meat and simmer 1 hour. Then add 3/4 cup regular (not Minute) rice and simmer 45 more minutes.

Marian Della Maggiora

DANISH GOULASH

1 lb. chuck beef, cubed
2 Tbsp. butter
Pepper and 1 tsp. salt
2 medium onions, sliced thin

1 1/2 c. cold water
1 Tbsp. brown sugar
2 bay leaves

Brown beef in butter and season with salt and pepper. Add onion and continue browning. Add remaining ingredients and mix well. Cover and simmer about 1 1/2 hours. (You could cook all day in crock-pot.) Thicken.

Martha Alford

RABBIT GRAVY
(Sauerbraten)

3 - 4 lb. lean beef	1/3 tsp. thyme
2 c. water	2 ribs of celery, chopped
2 c. vinegar	1 medium onion, chopped
1/2 medium onion, sliced	1 c. pitted prunes
6 whole cloves	1/2 c. raisins
2 bay leaves	Ginger snaps

In non-corrosive bowl, soak beef in water and vinegar with onion slices, cloves, bay leaves and thyme for at least 24 hours (up to 48 hours) in refrigerator. When ready to cook (in non-corrosive kettle), add celery, chopped onion, chopped prunes and raisins. If most of meat is not covered with liquid, add a mixture of 1/2 water and 1/2 vinegar to cover. Let simmer 3 to 4 hours or until tender. When meat is tender, remove and cover so meat won't dry out. If vegetables are not extremely tender, continue cooking until tender. Mash vegetables and strain gravy. Return to pan. Add ginger snaps to thicken (approximately 12). Adjust seasonings to taste. Slice meat and return meat to gravy to heat gently.

Sallie Burrow Hajny

GROUND BEEF ORIENTAL

1 c. sliced celery	1 soup can water
1 large onion	2 1/2 Tbsp. soy sauce
3 Tbsp. butter	1 can water chestnuts
2 lb. ground beef	1/4 tsp. pepper
1 1/3 c. cooked rice	1 can bean sprouts
1 can cream of chicken soup	1 large can chow mein noodles
1 can cream of mushroom soup	

Saute celery and onion in butter. Remove from pan. Brown ground beef, add cooked rice. Remove from pan. Heat soups, water, pepper and soy sauce in pan. Add celery, onion, beef, drained bean sprouts and water chestnuts which have been sliced. Bake, covered, in 2 quart casserole for 20 minutes at 350°. Put Chinese noodles on top of meat mixture and bake 20 minutes more, uncovered.

Anna M. Anderson

SKILLET MEAT LOAF

1 lb. ground chuck beef	Dash of pepper
1/2 lb. ground sausage meat	1/4 tsp. dry sage
1 egg, slightly beaten	1 tsp. prepared horseradish
1 medium potato, shredded	1 Tbsp. shortening
1 small onion, chopped	1 beef bouillon cube
1 tsp. salt	1 c. hot water

Preheat electric skillet to 350°. Melt shortening. In a bowl, mix thoroughly first 9 ingredients. Shape into oval loaf (not over 3 inches thick). Dust lightly with flour. Place loaf in skillet. Brown well on all sides. Dissolve beef cube in 1 cup hot water. Add to skillet. Reduce heat to 210°. Cover with vent closed and simmer 30 to 40 minutes.

Anna M. Anderson

SWEDISH MEAT BALLS

2 lb. veal (I substitute venison too)	2 eggs
1 lb. pork	1 tsp. salt
1 c. ground crackers	1/4 tsp. pepper
1 c. liquid (half milk, half sour cream)	1/2 tsp. sage

Grind meat fine and add other ingredients. Then work together very thoroughly until mixture is fine and smooth. Form into small balls and brown in butter. Put into double boiler, steam for 1 1/2 hours. As you put it in double boiler, pour over balls 1 cup sweet or sour cream and let steam.

Connie Haugland (Recipe by:
Mrs. Edgar Sather
Alexandria, Mn.)

YANKEE MEAT BALLS

1 lb. chuck, ground	1 egg
4 slices dry bread	1/2 tsp. salt
1 medium onion, cut up	1/2 tsp. freshly ground pepper
3 Tbsp. ketchup	Paprika
2 Tbsp. water	1 pkg. French's brown gravy mix

Blend bread until fine in blender. Pour over meat. Blend ketchup, water, cut onion, egg, salt and pepper in blender until smooth. Pour over meat and mix with fork. Form into 2 inch balls. Roll in paprika. Put in oven on cookie sheet at 350° for 15 minutes or in microwave for 5 minutes. Mix gravy 108

by package directions. Pour over cooked meat balls and cook in gravy 10 minutes or longer. Serve with toothpicks.

Beverley Small
Dallas, Tx.

TATER TOT CASSEROLE

1 1/2 lb. ground beef	1/2 lb. grated sharp Cheddar cheese
1 can mushroom soup	16 oz. pkg. tater tots (Ore-Ida)

Crumble ground beef in bottom of 13x9 inch casserole (do not brown), spoon mushroom soup (undiluted) on top of meat, add grated cheese on top, arrange tater tots on top of all. Bake at 300° at 350° for 30 to 45 minutes.

Jeannie McDowell

EASY BEEF CASSEROLE

2 lb. stew meat, cubed	1 pkg. Lipton's onion soup mix
1 can cream of mushroom soup	1 c. Burgundy or water

Pour all ingredients in a casserole dish. Cover dish and bake at 300° for 3 to 4 hours. Serve with rice or noodles. Serves 6.

Fern Purcell

CRISPY ENCHILADA CASSEROLE

2 c. sharp cheese, grated	2 Tbsp. minced onion
1 (15 oz.) can chili with beans	1 (6 oz.) pkg. corn chips
1 small can tomato paste	1 c. sour cream
1/2 c. water	1 2/3 c. enchilada sauce

Combine 1 1/2 cups grated cheese, enchilada sauce, chili, tomato paste, water, onion and all but 1 cup of corn chips. Pour into lightly greased oblong baking dish. Bake, uncovered, at 375° for 30 minutes. Spread sour cream over top, sprinkle with 1/2 cup cheese. Make a circle of the remaining corn chips around edge. Bake an additional 5 minutes. Serves 6.

Kathryne Nichols

TAMALE PIE

1 c. corn meal	2 Tbsp. flour
1 tsp. salt	1/2 c. chopped pitted olives
1 c. cold water	1 (1 lb.) can tomatoes
2 c. boiling water	2 tsp. chili powder
1/3 c. chopped onion	3/4 tsp. salt
1 Tbsp. shortening	1/2 c. cubed sharp cheese
1 lb. ground beef	

Combine corn meal, salt and cold water. Add to boiling water. Stir until thickened. (With white meal, cook 5 minutes; yellow meal cook 10 minutes.) While corn meal is cooking, saute onion in shortening. Add ground beef, brown lightly, stir in flour, olives, tomatoes, chili powder and salt. Spread corn meal mush evenly in bottom of greased baking dish (8x12 inches). Top with meat mixture. Arrange cubes of cheese on top of meat. Bake at 350° for 30 minutes.

Bernice Smith

ARIZONA STEW

2 lb. ground beef	2 cans chili beans
1 large onion	1 can stewed tomatoes
2 cans Mexican style corn	1 pkg. chili mix

Brown meat and onion. Drain. Mix all remaining ingredients with meat. Simmer 20 minutes. Serve hot.

Charlotte Keith

TEXAS HASH

1 lb. ground beef	2 large onions, chopped
1 large green pepper, chopped	1 (16 oz.) can tomatoes
1/2 c. uncooked rice	1/2 c. mushrooms, chopped (optional)
2 tsp. chili powder	2 tsp. salt
	1/8 tsp. pepper

Heat oven to 350°. In large skillet, cook and stir meat, onions and pepper until meat is brown. Drain off fat, stir in rice, chili powder, tomatoes, mushrooms, salt and pepper. Mix thoroughly. Pour into ungreased 2 quart casserole. Cover. Bake 1 hour. Serves 4 to 6. Can be frozen.

Katie Mistrot

BEEF MACARONI CASSEROLE

1 lb. ground beef	2 c. elbow macaroni, cooked and drained
1 c. chopped onion	1 Tbsp. paprika
1 clove garlic, minced	1 1/2 tsp. salt
2 (8 oz.) cans tomato sauce	1 c. sour cream

Brown beef in skillet. Drain grease. Add onion, garlic. Cook until tender. Add remaining ingredients. Turn into 2 quart casserole. Bake at 350° for 30 minutes. Makes 4 to 5 servings.

Katie Mistrot

CHILI

2 lb. chopped beef or coarse ground hamburger	4 Tbsp. chili powder
1 onion	2 tsp. cumin
1 (8 oz.) can tomato sauce or paste	1 tsp. oregano
1 or 2 cans El Paso sliced or chopped chilies	Salt to taste
	1 c. water, more or less as desired

Chop and saute onion in oil until soft, add meat and cook until gray. Add remaining ingredients and simmer one hour, or longer. If you prefer hotter taste, add cayenne to taste.

Walter Weber

CHILI

1 lb. ground beef	1/2 tsp. ground cumin
3/4 c. chopped onion	1/2 tsp. sugar
1 garlic clove, minced	1 (8 oz.) can tomato sauce
2 Tbsp. chili powder	1 c. water
1 Tbsp. flour	1 bay leaf
1 tsp. salt	1 can red kidney beans (opt.)

Brown together ground beef, onion and garlic. Drain excess fat. Stir in remaining ingredients. Cover and simmer 1 hour. Before serving, remove bay leaf. If desired, add kidney beans and simmer 10 minutes.

Bernice Smith

CHILI CON CARNE

2 large onions, sliced thin	1 can tomato soup
1 lb. ground beef	2 tsp. chili powder
2 cans red kidney beans	Salt and pepper to taste

Fry onions until golden brown. Add ground beef and fry until brown. Add chili powder, kidney beans, soup, salt and pepper. Cook slowly for 30 minutes, stirring occasionally.

Adelaide Pritchett

HEARTY POTATO CHILI

1 lb. ground beef	1 c. hot water
2 c. chopped onions	3 cans kidney beans, undrained*
1/2 c. chopped green pepper	2 cans stewed tomatoes*
1 Tbsp. poppy seed (opt.)	3 Tbsp. sugar
1 tsp. salt	Lots of garlic powder
1 Tbsp. chili powder (add plenty)	Dash of sweet basil, cumin, oregano, pepper
1 pkg. Hungry Jack potatoes	Parmesan cheese

In 11 or 12 inch skillet, brown first 3 ingredients, drain, if necessary. Take out half of potatoes, crunch rest in box, then add to mixture in packet and add with remaining ingredients. Cover and simmer, stirring occasionally, 40 to 45 minutes or until liquid is absorbed and potatoes are tender. Sprinkle with Parmesan cheese if desired, just before serving. Refrigerate any leftovers.

*Rinse cans with water and pour into mixture.

Bernice Smith

CHILI

3 lb. ground beef	1/2 medium onion, chopped
3 cans Ranch Style Beans	1/2 medium green pepper, chopped
1 (15 oz.) can tomato sauce	2 (15 oz.) cans stewed tomatoes
2 pkg. Williams chili seasoning	

Brown beef slightly, brown onion and pepper until tender. Add all ingredients and simmer 2 hours.

Marsha Ross

SHEPHERD'S PIE

1 c. (or more) cooked meat*, minced, chopped or hashed	1/2 c. (or more) peas Pepper Herbs (optional) Onions (optional)
1 c. gravy or stock	
2 c. mashed potatoes	

1. Mix the meat and peas and then season with pepper and herbs, if desired. 2. Moisten with gravy or stock. 3. Put the mixture in the bottom of a pie dish or Pyrex bowl and cover with a thick layer of mashed potatoes. 4. Heat in a moderately hot oven (375°F.) for 45 minutes. 5. Serve hot and with a green vegetable, if desired.

*The ideal meat is mutton, but beef or pork may be used. Hamburger may be substituted, but it must be well cooked.

Patrick Burke

CREOLE SMOTHERED LIVER

1 (1 lb.) calf liver, cut in strips	2 Tbsp. bacon drippings
1/2 c. flour	1 c. hot water
	1 Tbsp. minced onions

Salt and pepper liver and dip in flour. Fry in bacon drippings for 5 minutes, turning once. Add hot water and onions. Reduce heat, cover and cook about 15 minutes.

Sandy Odom

SUNDAY'S GOURMET CHICKEN

6 boneless, skinned chicken breasts	1/4 c. little green onions
1/3 c. flour	Dash of garlic salt
1/3 c. butter	1/2 - 3/4 c. white wine
12 thin slices ham	1 c. chicken broth
6 slices Monterey Jack cheese, cut in squares	1 tsp. each of thyme and oregano
1/2 lb. mushrooms, sliced	1/2 c. each dry sherry and cream sherry
	Salt and pepper

Coat chicken lightly with flour, brown in butter. Arrange in buttered 13 x 9 x 2 inch baking dish. Top each with 1 slice ham and 1 slice cheese. Cook chopped green onions with tops with dash of garlic until soft, add mushrooms, wine, broth and herbs. Bring to a boil and cook for 7 to 10 minutes. Stir into hot mixture 1 tablespoon flour and a small amount of sherry. Stir in remaining sherry and cream. Salt and pepper to taste. Pour sauce over chicken and bake at 350° for 20 minutes.

EASY BAKED LEMON CHICKEN

2 boned, skinned chicken breasts, cut in halves (or unboned chicken parts)	1 tsp. finely grated lemon rind
1 whole egg	2/3 c. bread crumbs or wheat germ
Juice of 1/2 lemon	3 Tbsp. butter or margarine

Wash and dry chicken parts. Beat egg and lemon juice. Briefly soak chicken in egg mixture. Mix crumbs or wheat germ with lemon rind. Roll chicken in crumbs. Place in well buttered casserole. Pour melted butter over chicken. Cover. Bake in 400° oven for one hour in covered casserole.

Mrs. Fred E. Brown, Jr. (Enid)

BAKED VEGE CHICKEN

1 large fryer	1/2 c. butter, melted*
1 c. chopped onion	1 tsp. salt*
1 c. chopped celery	1 tsp. black pepper*
1/2 c. chopped green peppers	1/4 to 1/2 c. flour

Cut up chicken, coat with salt, pepper and flour. Place in sheet of tinfoil and cover with onion, celery and green pepper. Drizzle with butter, close tinfoil and bake at 375° until tender. Open foil to let chicken brown, adding a cup of water to make natural gravy.

*Or to taste.

Marie P. Lee

PARMESAN CHEESE CHICKEN

2 c. fresh bread crumbs	1 tsp. salt
3/4 c. freshly grated Parmesan cheese	1/8 tsp. pepper
1/4 c. chopped parsley	1/4 c. butter
1 clove crushed garlic	1 fryer, cut in serving pieces

Mix crumbs, Parmesan, parsley, garlic, salt and pepper. Melt butter. Dip in it each piece of chicken. Roll chicken in crumb mixture, being sure each piece is well coated. Arrange the pieces in a shallow, open baking pan. Dribble over any remaining butter. Bake one hour in 350° oven. Do not turn chicken.

Audre Lynde (Recipe of
Lois Palmer)

ITALIAN CHICKEN

4 chicken breasts	1 Tbsp. white wine or Rose
1 pkg. Good Seasons Italian	wine
dressing	1 Tbsp. corn oil

Place chicken breasts skin side up on wire rack with pan underneath. Bake chicken 45 minutes in 325° oven. Mix wine, dry Italian dressing mix and corn oil together to make a paste. Baste chicken and return to oven for 15 minutes. (Especially good served with brown and wild rice, cooked in chicken broth.)

Sallie Burrow Hajny
Milwaukee, Wi.

CHICKEN SUPREME

1 hen or 2 fryers, cooked, boned and cut up	1 can cream of mushroom soup
1 1/2 c. grated American cheese	2 eggs, slightly beaten
1 medium onion	4 c. chicken broth
1 c. chopped celery	1 1/2 tsp. salt
	1/2 tsp. pepper

Mix ingredients all together and add 4 cups crushed Ritz crackers. Bake 45 minutes to 1 hour at 375°. Serves 15.

Christine Harrison

CHICKEN IN RED WINE

1 (3 lb.) chicken	2 Tbsp. flour
1/2 lb. bacon	1 bay leaf
1 onion	2 c. red wine
2 cloves garlic	Salt and pepper
1/2 tsp. thyme	Baby onions
2 Tbsp. parsley	Mushrooms
2 Tbsp. butter	

Cut bacon into 1/2 inch strips and cook until done, but not crisp. Remove to casserole with a slotted spoon. Cut chicken into serving pieces, dry and fry in bacon grease until brown. Remove to casserole. Saute chopped onion and garlic, adding butter, if needed. When soft, add flour, stir well and cook for 2 minutes. Add the wine, a little at a time, stirring well. Add the thyme, parsley, bay leaf, salt and pepper. Pour over chicken. Bake, covered, at 300° for 2 hours. Baby onions and mushrooms sauteed in butter are added toward the end.

Mitzi Anderson

CHICKEN FLORENTINE

- | | |
|---|------------------------------|
| 1 Mrs. Smith's meal
maker pie shell | 1 c. dry curd cottage cheese |
| 1 (10 3/4 oz.) can chunky
chicken soup | 3 eggs, well beaten |
| 1/2 c. cooked, chopped
spinach | 1/2 c. Parmesan cheese |
| | 1/4 c. onion, chopped |
| | 1/2 tsp. oregano |

Prick shell and bake 10 minutes at 350°. Add ingredients after draining spinach well. Bake at 350° for 1 hour and let stand 10 or 15 minutes before serving.

Betty Weaver

MEXICAN CHICKEN

- | | |
|--|---------------------------------------|
| 1 (3 lb.) chicken, cooked
and boned | 1 can Ro-Tel tomatoes with
chilies |
| 1/2 c. diced onion | 1/2 can chopped green chilies |
| 1 can cream of mushroom
soup | 1 c. chicken broth |
| 1 can cream of chicken soup | 12 flour tortillas |
| | 1 c. grated Cheddar cheese |

Mix first 6 ingredients together. Dip 3 to 4 tortillas in warmed broth. Line a 13 x 9 x 2 inch baking dish. Spoon 1/3 chicken mixture over tortillas. Continue to layer tortillas and chicken mixture. Sprinkle cheese over top. Bake at 350° for 45 minutes. Allow to stand before cutting squares for serving. Serves 6 to 8.

Judy K. Walter

MEXICAN CHICKEN

- | | |
|----------------------|-------------------------------|
| 4 chicken breasts | 1/4 c. oleo |
| 1 tsp. salt | 1/4 c. oil |
| 1/2 tsp. pepper | 1/2 c. stuffed olives, sliced |
| 1/2 c. flour | 1 c. chopped onion |
| 2 Tbsp. chili powder | 1 c. water |
| 1/4 tsp. oregano | |

In a sack, shake chicken with first 5 ingredients. Pack in a casserole and add oleo and oil. Cover and bake 1 hour at 350°. Add olives, onions and water. Cover and bake 1 hour more. Serve over rice.

Linda Edwards

CHICKEN WITH CARROTS

4 - 6 chicken breasts, skinned and boned	2 Tbsp. cream
1/2 - 2 c. chicken bouillon	1/2 tsp. salt
1/2 c. dry white wine	6 carrots, peeled and cut in chunks
2 Tbsp. butter	1/2 lb. fresh mushroom caps
4 Tbsp. flour	1/2 c. finely chopped onions

Brown chicken lightly in very little oil (1 to 2 tablespoons). Add bouillon, cover lightly with wax paper and poach about 10 minutes. Remove to a shallow casserole, add carrots and mushrooms. In a skillet, melt the butter and saute the onions until soft and transparent. Stir in flour and then poaching liquid, adjusted to 2 cups, stir with a whisk until thickened and smooth. Add cream and seasonings and perhaps a little wine to taste. Pour over the chicken and vegetables, cover with foil and cook it for 45 minutes to one hour.

Ellen Fullenwider Jacobi
(Dorothy Boen)

ERITREAN CHICKEN AND RICE

1/2 stick butter	1 (16 oz.) can tomato sauce
1/2 tsp. chili powder	1 Tbsp. tomato paste
1 onion, chopped	1 boiled chicken
1 (16 oz.) can stewed tomatoes, sliced	4 c. rice
	Salt and pepper to taste

Cut the chicken in quarters. Remove the skin. Saute the onion in the butter until tender. Add the tomato sauce, tomato paste, stewed tomatoes and chili powder. Simmer the sauce for 25 minutes, add the chicken parts and simmer for 15 minutes. Prepare the rice. Serve the chicken and sauce over the rice.

Judy Gross

SALLIE'S CHICKEN SCALLOPINI

3 Tbsp. grated Parmesan cheese	2 chicken breasts, deboned and halved
3 Tbsp. bread crumbs	1/3 c. dry sherry

Combine cheese and bread crumbs on wax paper. Moisten chicken, press crumb mix into both sides of chicken. Heat in Teflon skillet over medium heat. Arrange chicken in single layers in skillet. Cook until golden brown, about 5 minutes.

Turn over and cook about 5 more minutes. In small saucepan, heat sherry almost to boiling. As chicken finishes cooking, pour sherry over chicken and cook another 1 to 2 minutes. Serves 4.

Sallie Burrow Hajny
Milwaukee, Wi.

SCALLOPED CHICKEN

1 (2 1/2 to 3 lb.) chicken 2 - 3 c. cracker crumbs (not
5 eggs too fine)

Boil chicken. When cool, remove bones and skin and grind the chicken (coarse). Boil eggs and crumble with fork. Roll crackers (not too fine). Place layer of chicken in 9x14 inch baking dish, layer of eggs and a layer of cracker crumbs. Repeat with layer of chicken, layer of eggs and layer of cracker crumbs. Mix and pour enough chicken broth, seasoned with salt and pepper, over the mixture to moisten well. Sprinkle lightly with paprika. Bake in oven at 325° for approximately 30 minutes, or until golden brown. Will serve 6 to 8 persons.

Melba Gale

ORIENTAL STYLE CHICKEN

2 to 2 1/2 lb. chicken Pepper to taste
1/2 c. vinegar 1 c. pineapple cubes
1 crushed garlic clove 1 large tomato, diced
2/3 c. soy sauce 1/4 c. melted butter
1 bay leaf

Cut chicken into pieces. Place pieces in fry pan. Add vinegar, garlic, soy sauce, bay leaf and pepper. Cover, simmer until chicken is tender. Add pineapple, tomato and butter. Simmer until heated through.

Willie Ella Fuhr

CHICKEN CARUSO AND RICE

2 whole chicken breasts 1 (15 1/2 oz.) jar spaghetti
(about 1 1/2 lb.), skinned, sauce (2 c.)
boned and cut in thin 1 tsp. Italian seasoning
strips 2 c. sliced celery
Garlic salt and pepper 3 c. hot, cooked rice
3 Tbsp. butter or margarine

Season chicken with garlic salt and pepper. Saute in b. about 2 minutes. Stir in spaghetti sauce and Italian seasoning, cover and simmer 10 minutes. Add celery, continue cooking until celery is tender crisp. Serve over bed of fluffy rice. Sprinkle with grated Parmesan cheese, if desired. Makes 6 servings.

Patricia N. Buckley

CHICKEN ROMANO

4 boneless chicken breast halves	Bread crumbs
4 slices pastrami or ham	Butter or margarine
4 slices Mozzarella cheese	4 toothpicks
1 slightly beaten egg	1 pkg. chicken gravy

Place chicken halves in between plastic wrap and beat with a meat mallet until about 1/4 inch thick. Place pastrami or ham and cheese in chicken and fold. Pin with toothpick. Dip in egg and coat with bread crumbs. Fry chicken in butter. Serve with chicken gravy. It's fast, easy and delicious.

Deanna Nichols

DIXIE FRIED CHICKEN

2 (2 1/2 lb.) fryers	2 tsp. parsley flakes
1 c. corn meal	2 tsp. Worcestershire powder (if you can get)
1 c. pancake mix	2 slightly beaten eggs
2 tsp. minced onion	Shortening
1 Tbsp. salt	
Pepper	

Cut fryers into serving pieces. Combine corn meal, pancake mix with all ingredients (except shortening). Dip pieces of chicken in eggs, then in flour mixture and fry in deep skillet in 1/2 inch hot shortening over medium heat until brown on all sides. Finish baking in shallow baking pan at 350° until done. You may prefer to fry only.

Mary Cousparis

RANCH CHICKEN CASSEROLE

1 chicken, cooked and chopped	1 medium onion, chopped
1 can cream of mushroom soup	1/2 green pepper, chopped
1 can cream of chicken soup	3 stalks celery, chopped
	1 tsp. chili powder
	1/2 tsp. garlic powder
	1 tsp. parsley flakes (optional)

itter

Ro-Tel tomatoes
Doritos

Grated Cheddar cheese

1/2 c. onion, celery and green pepper in small amount of
chicken soups, chicken, Ro-Tel, chili powder, garlic powder,
parsley flakes and vegetables. Stir lightly until well mixed.
Crush Doritos and sprinkle in bottom of 8x8 inch casserole dish.
Pour mixture over chips. Sprinkle grated cheese over top.
Cook in 350° oven until bubbly.

Bernice Smith

BROCCOLI-CHICKEN CASSEROLE

- | | |
|------------------------------------|-------------------------|
| 2 - 4 c. chopped chicken | 1 c. mayonnaise |
| 2 pkg. frozen, chopped
broccoli | 1/2 tsp. curry powder |
| 2 cans cream of chicken
soup | 2 Tbsp. lemon juice |
| | 1 to 2 c. grated cheese |

Grease casserole dish. Cook broccoli and drain. Layer the
broccoli, chicken and other ingredients which have been mixed
together. Top with buttered bread crumbs. Cook in 350° oven
for 45 minutes. Serves 8 to 12. Turkey may be used instead of
chicken.

Bernice Smith

CHICKEN CASSEROLE

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| 1 box Creamettes, uncooked
(approx. 2 3/4 c.) | 1 (16 oz.) can chicken or 2 1/2
c. cooked chicken |
| 1/2 lb. Velveeta, cubed | 1 can mushrooms |
| 2 cans cream of mushroom
soup | 2 c. milk |
| | 4 hard cooked eggs |

Mix all together and refrigerate all night. One hour before
baking, remove from refrigerator. Bake one hour at 325°.
(Sometimes I cook in microwave oven for approximately 20 min-
utes.)

Mary Harrington

MAURINE FITE'S CHICKEN CASSEROLE

- | | |
|-------------------------|--|
| 5 strips bacon | 1 box Uncle Ben's wild rice and
and seasoning |
| 3 boned chicken breasts | 2 cans cream of chicken soup |

Lay strips of bacon in bottom of casserole. Split chicken breasts, which have been cut in half. Flatten bacon. Sprinkle rice and seasonings over chicken. Pour soup over all. Do not dilute soup. One can of cream of celery may be substituted for chicken soup. Sprinkle with paprika and cook in 350° oven for 30 minutes.

Mary Ann Highers

B.J.'S CHICKEN-RICE CASSEROLE

3 - 3 1/2 lb. hen	1 1/2 c. rice, cooked
1 bell pepper, chopped	1 c. broth
1 bunch onions, chopped	1 lb. Velveeta cheese
1 c. celery, chopped	8 oz. cream cheese
1 stick oleo	8 oz. sour cream

Boil and bone chicken (cut into bite-size pieces). Saute vegetables in oleo. Add 1 cup chicken broth, bring to boil. Meantime, in large bowl, cut or dice cheese. Add hot vegetables and hot, cooked rice. Mix, then add sour cream and chicken. Place in casserole and bake until bubbly in moderate oven.

Eloise Cable

HOT CHICKEN SALAD PIE

2 c. cooked and cubed chicken	2 Tbsp. grated onion
1 c. finely chopped celery	2 Tbsp. lemon juice
1 c. broken nuts	1 Tbsp. Worcestershire sauce
1/2 c. chopped bread and butter pickles	1 (9 inch) pie shell half, baked and cooled
3/4 c. mayonnaise	1/2 c. Cheddar, shredded fine
	1 c. crushed potato chips

Combine chicken, celery, pecans, pickles, mayonnaise and seasonings. Mix together. Pour into the partially baked pie shell. Sprinkle with finely grated cheese, top with crushed potato chips. Bake at 325° for 30 minutes. Cut into wedges. Serve hot accompanied by a green vegetable. Garnish with a canned apricot half. This recipe is also delicious served cold. When doing this, leave off the cheese and the potato chips. For a special party, you might like to serve in individual pie shells.

Dorothy Boen

DUMPLINGS AND FARM STYLE CHICKEN

1 qt. chicken stock with chicken	1/4 tsp. salt
1 1/2 c. flour	3/4 c. shortening
1/2 tsp. baking powder	Milk

Sift flour, baking powder and salt together. Crumble in shortening. Add enough milk to make a stiff dough. Roll out on floured board until very thin. Cut into strips and drop into rapidly boiling stock to which I add a lump of butter. Lower heat, cover and cook very slowly for 20 minutes. Do not remove lid during cooking time. Serves 4 generously.

Katie Mistrot

NO-PEEK TURKEY

1 turkey, prepared and stuffed with favorite dressing	1 large, brown, heavy paper sack (no writing on it) from grocery
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Broiler pan and rack

Note: Exact weight of bird as shown on wrapper. Preheat oven to 325°. Slip stuffed bird into sack, making sure no holes are in sack, twist end tightly, shut and tie with string. Set bird and bag on rack in broiler pan (or put bag on rack, then put turkey in). Turkeys 12 pounds or under are roasted at 25 minutes per pound and larger ones at 20 minutes per pound. Do not peek! After cooking time is up, take broiler pan out of oven. Carefully tear away sack, allowing juices to run into pan below. Make gravy.

Helen Carnell, Enid, Ok.

QUAIL ROYALE

4 quail, cleaned	1/4 tsp. poultry seasoning
1 egg	1 stick butter
1 c. instant potato flakes	Paprika
1/2 tsp. MSG	1/2 c. medium dry white wine
8 shallots	8 oz. sour cream
1/4 tsp. thyme	

Chop shallots fine and add MSG, thyme, poultry seasoning. Stuff quail cavity. Whip egg and dip quail in and roll in potato flakes. Melt butter and add white wine to lay quail in. Cover and bake at 300° approximately 40 minutes. Uncover, dust with paprika and cook 20 minutes more and remove from pan. Whisk in sour cream in pan and add pepper to taste. Serve on side with quail. Will do 2 Cornish hens perfect.

Bob Clarkson

5 CAN CASSEROLE

2 c. boned, cooked chicken	1 can cream of mushroom soup
1 small can evaporated milk	1 (5 oz.) can Chinese noodles
1 can cream of chicken soup	(1/2 mixed in and 1/2 on top)

Mix all together. Bake in 350° oven until hot and bubbly.
Lucille Nichols

ONE-POT PORK CHOP SUPPER

4 pork chops, about 1 lb.	1/2 tsp. caraway seeds or oregano (optional)
1 can tomato soup	6 - 8 small, whole potatoes or 3 medium potatoes, quartered
1/2 c. water	4 small onions, split lengthwise and cut in 2 inch pieces
1 tsp. Worcestershire sauce	
1/2 tsp. salt	

Brown chops in skillet. Add rest of ingredients. Cover.
Simmer 45 minutes, or until tender.

Shelia Harrington

PORK TENDERLOIN

1 c. chicken stock	1 clove garlic
1/4 c. each soy and honey	1 tsp. each cinnamon and salt
2 Tbsp. sherry	1/4 tsp. ginger
1 Tbsp. lemon juice	2 Tbsp. cornstarch

Marinate whole pork tenderloins for 6 hours or so. Before cooking, remove from marinade and roll in cornstarch until coated. Baste with marinade and bake in 325° oven for 1 to 1 1/2 hours, depending on size, until tender.

Connie Haugland

GRACE CREW'S JAMISSETTA

2 lb. pork loin, in 1 piece	4 medium onions, thinly sliced
1 large can tomatoes	Salt and pepper to taste
1 lb. Cheddar cheese	

Boil the pork, tomatoes, onions and enough water to cover until well done. Remove pork and let cool. Cook a large package noodles in the broth until done. Add meat, which has been cut into small pieces. Also, add 1/2 pound cheese, which has been cut into small pieces. Mix until cheese melts. Pour into baking pan, cover top with rest of cheese. Bake 30 minutes in moderate oven.

BAKED PORK CHOPS WITH SWISS CHEESE

8 (4 oz. each) loin pork chops	4 oz. finely shredded Swiss cheese
1 Tbsp. butter	1/4 c. sour cream
1 Tbsp. cooking oil	2 tsp. Dijon mustard
3 Tbsp. (1 1/2 oz.) brandy	Salt
1/4 c. (2 oz.) dry cocktail sherry	Freshly crushed black pepper
1 c. chicken broth	Paprika

Preheat oven to 325°. Sprinkle chops with salt and pepper. Melt butter in skillet. Add oil. Saute chops until medium brown on both sides. Add more butter and oil, if necessary, during sauteing. Remove chops from skillet and set ablaze. When flames subside, add chicken broth and scrape skillet to loosen drippings. As soon as chicken broth boils, remove skillet from flame. Place chops in a single layer in a shallow casserole. Pour chicken broth mixture over chops. Bake chops, uncovered, 40 to 50 minutes or until very tender, basting occasionally with gravy in pan. Combine cheese, sour cream and mustard. Spread over chops. Sprinkle with paprika. Return chops to oven 3 to 4 minutes, or until cheese is soft.

Eula Faye Wilson

PARTY PORK BARBECUE

1 lb. pork shoulder, cut in 1 inch cubes	1 green pepper, cut in strips
1/4 c. flour	1 small onion, sliced
1 1/2 tsp. salt	1 (13 1/2 oz.) can pineapple tidbits, undrained
1/8 tsp. pepper	3/4 c. catsup
2 Tbsp. oil	1 Tbsp. mustard
1 c. sliced celery	1 Tbsp. Worcestershire sauce

Coat pork with mixture of flour, salt and pepper. Brown in oil in skillet, using all the flour. Add celery, green pepper, onion, pineapple, catsup, mustard and Worcestershire sauce. Simmer, covered, 30 minutes. Serve over rice or Chinese noodles.

Beverly Schwarzkopf

BAKED LAMB CHOPS

Lamb chops	Oregano
Salt	Garlic powder
Pepper	Lemon juice

Allow one to two lamb chops per person. Season on both sides and place in shallow pan. Bake for about 20 to 30 minutes, depending on thickness. Dot with butter and lemon juice and finish baking, for another 10 to 15 minutes or until done. Sprinkle more lemon juice or oregano, if desired.

Mary Cousparis

LAMB STEW

Salt	1 bouquet garni, made of thyme,
Pepper	bay leaf and celery stalks
2 lb. lamb, cut for stew	1 Tbsp. flour
5 Tbsp. butter or oleo	1/2 c. dry white wine
4 carrots, peeled and cut in thick sticks	3 medium tomatoes, peeled and chopped
12 baby onions, peeled	1 lb. new potatoes, peeled

Generously salt and pepper the lamb. Melt butter in large pot, add meat and brown, turning frequently. Add carrots and onions and bouquet garni - cook for 5 to 10 minutes to brown vegetables. Stir in the flour, white wine and tomatoes. Bring to boil, stirring constantly, then immediately lower the heat, cover the pot and simmer for 10 minutes. Add the potatoes, cover and finish cooking 30 minutes more, stirring from time to time. Salt and pepper when potatoes are done. Serve immediately. Makes 4 servings.

Betty Carlton

WILD RICE KABOBS

1 lb. lamb or beef cubes	1 large green pepper, cut into wedges
1 clove garlic	12 large, fresh mushrooms
2 Tbsp. oil	1/2 tsp. salt
1 (6 oz.) pkg. long grain wild rice	1/4 tsp. pepper
2 1/2 c. hot water	1 tomato, cut into wedges
1/4 c. dry white wine	1 onion, cut into wedges

Brown meat cubes in oil and garlic. Add package rice and stir fry until rice is clear (about 3 minutes). Add water, wine, onion, mushrooms, salt and pepper. Cover and simmer 25 minutes. Add tomatoes and serve.

Nancy Warner

VEAL SCALLOPINI

1 lb. veal cutlets	1/2 c. chopped onion
3 Tbsp. flour	1/2 c. dry white wine
1/2 tsp. salt	1/2 c. broth or water
Dash of pepper	1/2 tsp. marjoram
1/2 c. butter or olive oil	Chopped parsley (optional)
1/4 lb. coarsely cut mushrooms	

Dredge cutlets in flour, salt and pepper. Saute in butter or oil in large skillet, about 3 minutes on each side. Place in quart casserole, reserving drippings. Saute mushrooms and onion in drippings. Add wine, marjoram, pour over cutlets. Cover and bake until tender at 325° (about 20 to 25 minutes). Put in a serving dish. Heat mushroom mixture and pour over and sprinkle with parsley. Serve over rice or noodles.

Mary Cousparis

HAM LOAF

2 lb. cured ham	4 eggs
4 lb. veal	Seasonings - green pepper,
1 lb. lean, fresh pork	parsley, onion and garlic
3 c. oatmeal	

Mold into 2 loaves, wrap in waxed paper with cut onion and couple of strips bacon on top. Bake in slow oven for 2 to 2 1/2 hours in covered roaster.

Sauce:

1 1/2 heaping Tbsp. flour, browned in skillet	1 Tbsp. butter 1 c. hot water
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Cook. Add 1 medium size can tomatoes. Then add:

2 large onions	1 clove garlic
Celery	Red pepper
Salt	Salt

Simmer gently until done.

Virginia Clark Lipotich

HAM LOAF

1 1/2 lb. ground cured ham	3 Tbsp. chopped onions
1 lb. ground pork	1 Tbsp. chopped parsley
1/2 c. milk	Whole cloves
2 eggs	1/2 c. brown sugar
1 c. bread crumbs	1/4 c. vinegar

Mix meat and add milk, eggs, bread crumbs, onions and parsley. Form into a loaf. Stick with whole cloves. Pour vinegar and brown sugar, mixed together, over the top. Bake at 350° for 1 1/2 hours. When time is short, you may form this loaf into individual ones and they will bake in about 35 minutes. Instead of vinegar and brown sugar, you may add brown sugar and crushed pineapple to individual (well oiled) baking dishes, packing the ham loaf on top. When these are turned out, they resemble small upside down cakes.

Mrs. Ed Boen (1951 Cookbook)

HAM LOAF

1 lb. ground ham	2 eggs
1 1/2 lb. ground pork shoulder	1/2 c. milk
	1 c. bread crumbs

Sauce:

1 c. vinegar	2/3 c. brown sugar
1/2 c. water	1 Tbsp. Worcestershire sauce

Make into loaf. Put in slow oven, 325°, and baste with sauce. Cook about 1 1/2 hours. Put sauce in bowl and serve with loaf.

Mrs. John Rafter

HAM LOAF

2 lb. ground ham	1/2 to 3/4 c. milk
1 lb. ground lean pork	Pepper
1 c. cracker crumbs	1 can tomato soup
2 eggs	

Mix all but tomato soup together, working with hands. Mold in oven pan, leaving room on all sides. Pour tomato soup over and around loaf. Cover and bake for 1 hour at 350°, take off cover and bake 1/2 hour more. Serve with Whipped Cream Horseradish Sauce.

Donna King

HAM AND LIMAS

- | | |
|--|---|
| 2 cans lima beans (or 2
pkg. frozen, cooked
and drained) | 1 (8 oz.) can or ctn. fresh
sour cream |
| 2 c. cooked ham, cut into
small chunks | 1 small can pimentos, chopped |

Mix all of above in casserole dish and bake 30 minutes at 350°. May sprinkle with grated Cheddar cheese on top.

Walter Weber

SPINACH 'N HAM ROLL-UPS

- | | |
|--|--------------------------------|
| 1 (10 1/4 oz.) can condensed
cream of celery soup | 1 c. small curd cottage cheese |
| 1 c. sour cream | 2 eggs |
| 2 Tbsp. Dijon mustard | 1/2 c. finely chopped onion |
| 1 c. quick cooking rice | 1/4 c. unsifted flour |
| 1 (10 oz.) pkg. frozen,
chopped spinach, thawed,
press dry with paper towels | 18 slices boiled ham |
| | Parsley buttered bread crumbs |
| | Dash of paprika |

In small bowl, mix soup, sour cream and mustard. In medium bowl, combine 1/2 cup soup mixture, rice, spinach, cheese, eggs, onion and flour, mix well. Place about 2 table-spoons spinach mixture on each ham slice. Roll up and place close together, seam side down, in 11x7 inch baking dish. Spoon remaining soup mixture over ham rolls, top with crumbs and paprika. Bake, uncovered, 30 to 35 minutes, or until hot in 350° oven. Let stand 10 minutes before serving.

Mary Inez Phipps

HAM AND ASPARAGUS ROLL-UPS

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|--|-----------------------------|
| 2 (14 1/2 oz.) cans asparagus
spears, drained | 1 c. melted Velveeta cheese |
| 8 (6x4 inch) slices boiled
ham | 1/3 c. half & half |
| | 1/4 tsp. paprika |
| | 2 tsp. prepared mustard |

Divide asparagus evenly on slices of ham. Roll up and place in shallow casserole. Combine cheese, paprika, mustard and half & half. Pour over ham roll-ups. Bake at 350° for 30 minutes. Makes 4 servings.

Marylin L. Wilson

RAISIN SAUCE FOR BAKED HAM

1/4 c. brown sugar, firmly packed	1/4 c. raisins, cut in halves
1 1/2 Tbsp. cornstarch	8 whole cloves
1/8 tsp. salt	1 Tbsp. butter
1 c. apple cider	Piece of stick cinnamon

Mix sugar and cornstarch. Add other ingredients, except butter. Cook about 10 minutes, stirring constantly until the raisins are plump. Add butter, remove from fire and remove the spices. Serve over baked ham.

Mrs. Earl Sneed, Jr. (1951
Cookbook)

CRAB CASSEROLE

1/2 c. Crisco	1 c. shredded American or Cheddar cheese
1/2 c. green pepper, chopped	1 can crabmeat
1/2 c. onion, chopped	1 can tomatoes, drained
1/2 c. flour	2 tsp. Worcestershire sauce
1 tsp. dry mustard	1/2 tsp. salt
1/2 tsp. Accent	
1 c. milk	

Melt Crisco, add green pepper and onion. Cook 10 minutes or until tender, blend in flour, mustard, Accent, milk and cheese. Cook until thick. Add crabmeat, tomatoes, Worcestershire and salt. Pour into 2 quart casserole.

Biscuit Topping for Crab Casserole:

1 c. flour	1/4 c. shredded cheese
2 tsp. baking powder	2 Tbsp. shortening
1/2 tsp. salt	1/2 c. milk

Mix flour, baking powder and salt. Add cheese. Cut in shortening. Add milk. Drop by rounded teaspoon on top of crabmeat mixture. Bake 15 to 20 minutes at 450°.

Martha D. Holcombe

DEVILED CRAB

2 c. (13 oz. can) crabmeat	1 tsp. Worcestershire
2 hard cooked eggs, chopped	2 tsp. lemon juice
1 c. mayonnaise	1 c. chopped celery
1 tsp. grated onion	1 tsp. prepared mustard
1 tsp. chopped parsley	3 Tbsp. sherry

Combine all ingredients and place in buttered shells. Top with buttered bread crumbs. Bake in 400° oven 20 minutes. Serves 8 or 9.

Adelaide Pritchett

HOT CRAB-SHRIMP BAKE

1/4 c. butter	4 Tbsp. flour
2 c. milk	1 tsp. salt and 1/2 tsp. pepper

Add to above white sauce:

1 (6 1/2 oz.) can crabmeat	1 (4 oz.) can shrimp
1/4 c. pimento, chopped	2 sliced hard cooked eggs
1/2 c. slivered almonds	1 small can sliced mushrooms

Topping: Toasted, buttered bread crumbs. Make white sauce and add next 6 ingredients. Pour into greased casserole. Top with toasted, buttered crumbs. Bake at 350° for 30 minutes. Serves six.

Mrs. William Horstmann

NEW ORLEANS SHRIMP CREOLE

4 Tbsp. bacon drippings	1 qt. can tomatoes
2 medium onions	3 Tbsp. tomato paste
1 green pepper	Salt and pepper to taste
1 1/2 c. chopped celery	3 c. cooked shrimp

Chop onions, green pepper and celery, fry in bacon drippings for 15 to 20 minutes. Add tomatoes and tomato paste. Simmer to thickened for 30 to 45 minutes. Add salt and pepper. Add cooked shrimp 15 minutes before serving. Serve with rice.

Sandy Odom

TEXAS FRIED SHRIMP

1 small can Carnation evaporated milk	2 Tbsp. vinegar
2 eggs	1 c. flour
1 Tbsp. baking powder	Salt and pepper
	18 to 20 large shrimp

Peel, devein and split shrimp down back. Salt and pepper shrimp. Mix milk, eggs, baking powder and vinegar. Marinate shrimp for at least one hour in mixture. Remove shrimp and dip in flour. Deep fry at 380° in Crisco until golden brown, turning once. Do not overcook!

Sandy Odom

SHRIMP IN BEER

5 lb. shrimp in shell	2 large stalks celery
6 cans beer	1/2 green pepper
1 pkg. green onions, including stems	1/2 tsp. red pepper
	1 bay leaf

Sauce:

1 egg	4 Tbsp. lemon juice
1 tsp. salt	1 1/2 c. salad oil
1 tsp. sugar	Dash of pepper, paprika, cayenne
3/4 tsp. dry mustard	

Pour beer into large kettle. Add all seasonings. Bring to boil. Add shrimp. Boil 12 minutes. Drain. Chill. Serves 8 to 10 people. To make sauce, combine egg, salt, sugar, mustard, pepper, paprika and cayenne. Add 1 tablespoon vinegar. Add 1/2 cup oil gradually, beating constantly, slowly add remaining oil alternately with lemon juice, beating constantly until thick. Makes 2 cups.

For this dinner, prepare hot, buttered French bread in foil, make a tossed salad with Roquefort cheese dressing, have a bottle of good dry white wine. Sit at table peeling shrimp and dunking in sauce. Enjoy!

Katie Mistrot

SHRIMP CURRY

3 Tbsp. butter	1 Tbsp. flour
1 medium onion	2 Tbsp. chutney
1 clove garlic	2 c. milk or buttermilk
2 - 3 Tbsp. curry powder	1 lb. cooked shrimp

Melt butter in top of double boiler. Chop onion and garlic, cook in butter until onion is transparent. Combine curry powder, flour and chutney. Mix to smooth paste with warm water. Add to onion and butter. Stir in milk and cook over boiling water, stirring occasionally, for 45 minutes. Add shrimp and heat to serving temperature. Makes 4 to 6 servings.

Carolyn Powell

SHRIMP CASSEROLE

1 pkg. frozen French cut green beans	1 can bean sprouts, drained
1 can water chestnuts, sliced	1 (4 oz.) can mushrooms, drained
	8 oz. cooked shrimp

1 c. grated Cheddar cheese 1 can French fried onion rings
 1 can cream of mushroom soup

Cook green beans according to package directions. Drain. In casserole, layer green beans, water chestnuts, bean sprouts, mushrooms, shrimp, cheese and cream of mushroom soup. Bake at 350° until heated through and bubbling, about 20 minutes. Sprinkle onion rings over top of casserole and return to oven for 5 minutes. You may substitute 1 1/2 cups of cooked chicken (cut in small pieces) for the shrimp for a Chicken Chinese Casserole.

Patty Kice

SIMPLE SEAFOOD CASSEROLE

1 can celery soup 8 oz. can tuna or 12 to 16 oz.
 1 can Cheddar cheese soup scallops or 12 to 16 oz.
 (or 8 oz. grated Cheddar cooked shrimp
 cheese) Paprika to taste
 8 oz. sour cream

Mix together first 3 ingredients. Pour into casserole dish and sprinkle top with 1/2 cup grated Cheddar cheese. Sprinkle with paprika. Bake 30 minutes at 350°.

Walter Weber

SEAFOOD CASSEROLE A LA COPENHAGEN

5 Tbsp. butter 2 lb. cooked, shelled and
 5 Tbsp. flour* deveined shrimp
 1/2 tsp. dry mustard 2 (5 oz.) cans lobster
 Salt and pepper to taste 2 (7 1/2 oz.) cans King crab
 Dash of cayenne pepper (if frozen lobster and crab
 1 c. milk are used, cook first, mop
 3 egg yolks dry with paper towels)
 2 c. heavy cream 6 Tbsp. Maderia wine

Melt butter in large, heavy saucepan, stir in flour, salt and peppers until smooth, add mustard. Gradually add milk, stirring constantly. Bring to boil, cook, stirring constantly for one minute. In small bowl, slightly beat egg yolks with cream and wine. Gradually stir into hot mixture. Cook over low heat, stirring constantly, until hot, but not boiling. Stir in shrimp, lobster and crab. Cook over low heat until very hot, but do not boil. Serve over rice, or over toast, or in patty shells.

*Amount of flour depends on liquid used, as adding more wine.

Marie Rhodes

SEAFOOD PILAF

- | | |
|---|--|
| 3/4 c. uncooked long grain rice | 1 (7 1/2 oz.) can crabmeat, drained and flaked |
| 2 Tbsp. butter or oleo | 1 (4 1/2 oz. or 5 oz.) can shrimp, drained |
| 1 (3 oz.) can broiled, sliced mushrooms | 1/4 c. dry sherry |
| 1 can condensed chicken rice soup | 1 Tbsp. instant minced onion |

In skillet, brown rice in butter, about 5 minutes. Add mushrooms (and liquid) and remaining ingredients. Turn into 1 1/2 quart casserole. Bake, covered, in moderate oven (350°) for 55 minutes. Fluff with fork. Bake, uncovered, 5 minutes longer. Makes 6 servings.

Bernice Smith

CLAMS GENOVESE

Simmer for 20 minutes the following:

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|---|---|
| 2 (7 oz.) cans minced clams | 1/2 c. dry white wine or cooking sherry |
| 1/2 tsp. garlic powder | |
| 1 tsp. spaghetti sauce mix (package type) | |

Cook until done:

- | | |
|-----------------------------------|--------------------|
| 1/2 lb. thin vermicelli spaghetti | 2 c. boiling water |
|-----------------------------------|--------------------|

Garnish with fresh parsley and 1/3 cup grated Parmesan cheese. Drain and rinse spaghetti in hot water, then butter. Arrange on platter. Pour clams over spaghetti. Sprinkle with parsley and Parmesan. A little cornstarch mixed with wine or vermouth helps thicken sauce, not too thick, just a little. Delicious with steak or green salad and French rolls.

Bonnie Jennings

TUNA BUFFET

- | | |
|------------------------------|-------------------------|
| 2 c. (2 cans) drained tuna | 1/2 c. chopped celery |
| 1 1/2 c. diced cucumber | 2 Tbsp. French dressing |
| 2 c. unpeeled apple slices | 1/2 c. sour cream |
| 3 Tbsp. finely chopped onion | 1/2 tsp. salt |
| | 2 large avocados |

Break tuna with fork. Combine with cucumber, apples, onion and celery. Toss lightly and chill. Add dressing, sour cream, salt and pepper, if desired. Mix lightly. Pile salad on greens and surround with avocado slices. Makes 6 to 8 servings.

TUNA SPECIAL

3/4 stick butter	6 dashes Worcestershire sauce
6 dashes Tabasco	Dash of garlic salt
10 Tbsp. flour	12 oz. bag spinach noodles, cooked
1/4 pkg. large Velveeta cheese	3 cans white tuna
4 c. milk (this includes 1 can Pet Milk)	2 cans water chestnuts
2 Tbsp. Madeira wine	2 small jars pimentos

In double boiler, melt butter and stir in flour slowly. Add milk and cheese and stir in slowly until it is smooth. Add Tabasco, Madeira wine and Worcestershire sauce, then add garlic salt, white tuna and pimentos. Be sure to rinse tuna. Put noodles in Pyrex dish at least 12x9 inches. Pour ingredients over and gently mix. Put in oven for 45 minutes at 350°.

Frieda Reynolds

FILET OF SOLE

6 sole fillets	2 egg yolks
12 cooked and peeled shrimp	Juice of 1 lemon
12 poached oysters	Dry white wine
1 c. cream	Butter

Lay the sole fillets on a well buttered baking dish. Sprinkle with salt and brush well with melted butter. Pour the lemon juice and some white wine around the fillets, add a bit of water, if necessary, to cover the dish. Bake in 400° oven about 12 to 15 minutes. Transfer the fish to a serving platter, garnish with the shrimp and oysters and keep warm. Reduce the cooking liquor over high heat to about 1/3 its volume. Add cream, beaten egg yolks and 4 tablespoon butter. Heat without boiling, stirring constantly. Strain over the fillets of sole. Run the platter under the broiler for a moment to glaze the sauce. Serves 6.

Marie Rhodes

FRIED SCALLOPS OR OYSTERS

18 to 20 scallops or oysters	1 Tbsp. water
1 c. flour	1 1/2 c. fine dry bread crumbs
1 beaten egg	

Drain scallops or oysters and dry between paper towels. Roll in flour, seasoned with salt and pepper. Dip into mixture of egg and water and roll in bread crumbs. Fry in deep, hot

fat (375°) for about 2 minutes, turning once. Drain and serve hot.

Sandy Odom

SCALLOPED OYSTERS

1/4 c. butter, melted	4 tsp. cream (heavy cream)
2 c. coarse bread crumbs	1 Tbsp. Worcestershire
1 pt. oysters	1/4 tsp. Tabasco
1/4 c. oyster liquor	Dash of cayenne
1/4 tsp. black pepper	Salt, if needed
2 Tbsp. sherry	

Mix melted butter and cracker crumbs. Place 1/3 mixture on bottom of greased, shallow 1 quart baking dish. Add layer of 1/2 of oysters. Combine remaining ingredients and cover oysters with 1/2 the sauce. Repeat layers, ending with remaining crumbs. Bake for 20 minutes or until brown at 425°.

Adelaide Pritchett

** NOTES **

**** NOTES ****

DESSERTS



DESSERTS

HEAVENLY HASH

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|---|--|
| 1 small can crushed
pineapple | 1/2 c. chopped pecans |
| 16 large marshmallows or
62 miniatures | 1 c. whipped cream |
| | 6 - 8 red maraschino cherries,
halved |

Heat pineapple to boiling. Add marshmallows and stir until melted. Add pecans and cherries. Let cool completely. Add whipped cream. Refrigerate until ready to serve.

Sandy Odom

FROZEN FRUIT

- | | |
|--|---|
| 1 1/2 c. sugar, dissolved
in 2 c. hot water | 1 (No. 1) can crushed pineapple |
| Juice of 2 lemons | 1 small bottle maraschino
cherries, chopped (I find that
it is better to use less than
the whole bottle) |
| 1 small can frozen
orange juice | |
| 2 bananas, chopped | |

Stir all together and put in freezer. (I freeze it in a medium size plastic bowl.) Stir a few times while it is freezing. Take out to partially thaw about 20 minutes before serving. It will be "slushy". Serve in sherbet dishes with plain cookies. Or use at breakfast or brunch for a special fruit dish. Serves 4 to 6.

Jeri Landholt

FRUIT PIZZA

- | | |
|--|---|
| 1 sugar cookie roll | 1 c. chopped nuts |
| 1 (8 oz.) Philadelphia cream
cheese | 3 c. canned or fresh fruit,
well drained |
| 1/2 c. powdered sugar | Any flavored jam |

Cut cookie roll into 1/8 inch slices and put around edge and cover pan. Bake about 12 to 15 minutes at 350°. Cool. Mix sugar with cheese, spread over crust, sprinkle nuts over this. Spread jam, mixed up with a little water, over fruit. Refrigerate, preferably overnight. (Makes a beautiful desert and serves 8 to 10.)

Mary Cousparis

APPLE CRISP

1 can Comstock apples, sliced	2 Tbsp. butter
3/4 c. sugar	1 c. flour
1/2 tsp. cinnamon	1/2 c. brown sugar
	1/4 c. melted butter

Put apples in 9 inch baking dish, sprinkle 3/4 cup sugar, 1/2 teaspoon cinnamon over apples, dot with 2 tablespoons butter, let set. Mix:

1 c. flour	1/4 c. melted butter to a corn meal look
1/2 c. brown sugar	

Sprinkle this mixture over the apples, cinnamon and butter mixture. Bake at 350° for 30 to 40 minutes.

Jeannie McDowell

APPLE DUMPLINGS SUPREME

Pastry:

2 1/4 c. sifted flour	3/4 c. shortening
3/4 tsp. salt	

Filling:

6 medium apples	1 1/2 tsp. cinnamon
1/2 c. sugar	1 Tbsp. butter

Syrup Recipe: (Boil together for 3 minutes.)

1 c. sugar	1/4 tsp. cinnamon
4 Tbsp. butter	2 c. water

For pastry: Stir together flour, salt and shortening. Sprinkle 5 tablespoons water over mixture, mix with fork. Round up into a ball, let stand a few minutes. Roll out dough 1/8 inch thick. Cut into 6 or 7 inch squares. Pare and core 6 medium apples. Place apples on dough squares. Fill cavities of apples with mixture of 1/2 cup sugar and 1 1/2 teaspoons cinnamon and dot with 1 tablespoon butter. Moisten points of pastry squares, bring points up over apple, overlapping them, seal well. Place 2 inches apart in baking pan. Pour hot syrup around dumplings. Bake 40 to 45 minutes in hot oven at 425°.

Marjorie Moske

WINNIE'S CANDIED APPLES

2 c. sugar
1 c. hot water

4 or 5 apples

Heat water and sugar to boiling. Flavor as desired. Pare and quarter each apple. Cut each quarter into thirds. Cook apples, a few pieces at a time, until clear and transparent. Drain. Place on waxed paper. Let dry 24 hours. Roll in granulated sugar.

Linda Nichols

MOTHER'S PEACHES IN WHITE WINE

8 unblemished, firm, ripe
peaches
2 c. cold water

2 c. dry white wine
1 Tbsp. lemon juice
1 c. sugar

Wash and dry peaches (leaving the skin intact). Bring the water, wine, lemon juice and sugar to a boil in a stainless steel saucepan. Simmer until sugar is dissolved. Drop the peaches into the boiling syrup. When the mixture returns to a boil, simmer until peaches are tender. Chill in the syrup.

To serve, peel the peaches and serve in the syrup.

Linda Nichols

DOUBLE-DECKER PEACH COBLER

3 c. all-purpose flour
1 tsp. salt
1 c. shortening
6 to 8 Tbsp. cold water
6 c. sliced fresh peaches
1 1/2 c. sugar

1 tsp. ground cinnamon
1 tsp. ground nutmeg
1/2 c. butter or margarine,
divided
Vanilla ice cream (optional)

Combine flour and salt, mixing well. Cut in shortening with pastry blender until mixture resembles coarse meal. Sprinkle cold water evenly over surface, stir with a fork until all dry ingredients are moistened. Shape dough into a ball, chill 30 minutes. Combine peaches, sugar, cinnamon and nutmeg, stir well and set aside. Roll out half of dough to 1/8 inch thickness on a lightly floured board, cut into a 9 inch square. Spoon half of peach mixture into a lightly buttered 9 inch square baking dish, dot with 1/4 cup butter and top with pastry. Bake at 375° for 30 minutes, or until pastry is golden brown. Spoon remaining peach mixture over baked pastry and dot with remaining 1/4 cup butter. Roll out remaining chilled dough, cut into 1 inch wide strips. Arrange lattice fashion over filling. Return

to oven for 30 additional minutes, or until lightly browned. Serve with ice cream, if desired. Yield: 8 to 10 servings.

Jeanne Treadway

STRAWBERRIES WITH CREAM MERINGUE

1 qt. firm, ripe strawberries	2 egg whites
1/4 c. almond paste	6 Tbsp. sugar
1/3 c. orange juice	1/2 c. heavy cream
2 Tbsp. sugar	1/4 c. sour cream

Four hours ahead, wash, stem and drain the berries. In a bowl, mix the almond paste, orange juice and 2 tablespoons sugar. Slice berries into the bowl, mix gently with the almond paste mixture and refrigerate. Two hours before serving time (no sooner, or the meringue-cream mixture won't hold up) beat the egg whites until foamy, gradually add the 6 tablespoons sugar and continue to beat until the meringue is thick and glossy. Fold in the stiffly beaten heavy cream and the sour cream. Pour the berries into a serving bowl, spoon meringue-cream mixture on top and refrigerate until serving time. This is also delicious made with fresh peaches or raspberries, or both. Makes 6 to 8 servings.

Marie Rhodes

GREAT GRANDMOTHER'S "GOOSEBERRY-BAR-LE-DUC"

1 can gooseberries (enough to make 2 c. pulp) or any tart berry	1 tsp. orange rind
1 c. raisins	1 tsp. lemon rind
2 Tbsp. orange juice	1/2 tsp. mace
	1 1/2 c. sugar

Heat canned gooseberries and press through sieve. Soak 1 cup raisins in 1/2 cup water and simmer a few minutes. Add 2 cups of gooseberry pulp, add orange juice also lemon rind, and orange rind, 1/2 teaspoon mace, also sugar. Cook until consistency of heavy syrup. Bar-Le-Duc is usually served with cheese and wafers.

Lynne H. Reynolds

CRANBERRY CRUNCH

1 c. uncooked rolled oats	1/2 c. butter or oleo
1/2 c. flour	1 lb. can whole or jellied cranberry sauce
1 c. brown sugar	

Mix together the first 3 ingredients. Cut in butter or oleo until crumbly. Place half this mixture in 8x8 inch greased baking dish. Cover with cranberry sauce. Spread rest of oatmeal mixture over sauce. Bake 45 minutes at 350°. Cut into squares, top with vanilla ice cream and serve.

Eloise Cable

APRICOT JELLO

6 oz. apricot Jello, dry	2 c. buttermilk
17 oz. can fruit cocktail, not drained	8 oz. Cool Whip
	1 c. nuts (optional)

Add Jello and cocktail, mix well and bring almost to a boil. Cool. Add buttermilk and when almost congealed, fold in Cool Whip and nuts and let set.

Eula Faye Wilson

FINGER JELLO

4 env. unflavored gelatin	4 c. boiling water
3 small pkg. flavored gelatin	

In large bowl, combine gelatins, add water. Stir until dissolved. Pour into shallow pan and chill until firm. Cut into squares and serve as candy.

Esther Rathbun

CUSTARD

3 eggs	1/4 tsp. salt
3 c. milk, scalded	1 tsp. vanilla
1/2 c. sugar	Cinnamon

Beat eggs slightly in a 1 1/2 quart baking dish, stir in the sugar and salt. Then stir in the scalded milk and vanilla. Sprinkle cinnamon lightly on top. Place in a shallow pan with water and bake in a 325° oven for 45 minutes, or until an inserted knife comes out clean.

Adelia Hall, San Francisco, Ca.

ALICE'S CHOCOLATE DESSERT

2 doz. ladyfingers	4 oz. unsweetened chocolate
1/2 c. sugar	1/4 c. water
8 egg yolks, well beaten	1/4 c. rum
1 lb. butter	1 lb. powdered sugar
8 egg whites	1/2 c. sugar
1 c. whipped cream	

Line bottom and sides of spring form pan with ladyfingers, flat side in. Melt chocolate, 1/2 cup of sugar and water in top of double boiler. When smooth, pour small amount into egg yolks, mix well. Return to double boiler and cook 5 minutes. Cream butter and powdered sugar until light and fluffy, add rum, fold into chocolate mixture. Beat egg whites until stiff, gradually beating in remaining 1/2 cup sugar. Fold this mixture into first mixture and pour into pan. Chill 24 hours. You may garnish with ribbons of whipped cream, pressed through pastry tube.

Virginia Clark Lipotich

ORANGE SOUFFLE

1/4 c. sifted all-purpose flour	1 tsp. orange peel
2 Tbsp. sugar	2 Tbsp. butter
1 1/2 c. skim milk	3 egg yolks, slightly beaten
1 1/2 tsp. orange liqueur	4 egg whites

Blend flour, sugar and 1/2 cup of skim milk until smooth. Heat rest of milk and orange liqueur and orange peel in medium saucepan over low heat until bubbles form around edge. Slowly stir flour mixture into milk in saucepan, bring to boiling point, stirring constantly until thickened. Beat in butter and slightly beaten egg yolks, set aside to cool. Preheat oven to 350°F. Beat egg whites until stiff peaks form. Fold egg whites into egg yolk mixture. Gently pour into lightly greased 1 1/2 quart souffle dish. Bake for 30 to 35 minutes, or until puffed, golden and firm to the touch. Makes 8 servings.

Amanda Harrison

AMARETTO MOUSSE

5 eggs, separated	1 env. gelatin
1/2 c. sugar	2 Tbsp. cold water
Pinch of salt	1 pt. whipped cream
1 tsp. vanilla	Amaretto liqueur
1 c. milk	

1. Beat egg yolks and sugar until light and lemon colored. Add salt and beat briefly. 2. Bring vanilla and milk just to a boil, cook slightly. Dissolve gelatin in cold water. Add to milk mixture and strain, if necessary. Add milk mixture to beaten egg yolks and heat over low heat, stirring constantly. Do not boil! Mixture will begin to thicken. 3. Cool mixture, preferably by placing in a bowl of ice. When cooled, fold in whipped cream and then, fold in egg whites, stiffly beaten. Add about three ounces of amaretto. Chill in serving bowl or individual dishes. 4. When serving, put a tablespoon or more amaretto on top and, if desired, add whipped cream and toasted almonds.

Ann Schriber (Sneed)
 Connie Haugland

BANANA SPLIT CAKE

2 sticks margarine, used separately	1 (20 oz.) can crushed pineapple, drained
1 1/2 - 2 c. crushed graham crackers	1 (9 oz.) container Cool Whip
2 c. powdered sugar	1/2 c. chopped pecans or walnuts
2 eggs	1/4 c. drained, chopped cherries
1 tsp. vanilla	
4 or 5 bananas	

Melt 1 stick margarine, add to cracker crumbs, mix well and pat into oblong pan or 2 pie pans. Combine sugar, 1 stick margarine, eggs and vanilla. Beat until creamy and spread over crust, add layer of sliced bananas, layer of crushed pineapple, spread Cool Whip over all, add nuts and cherries, chill at least 1 hour.

Note: Pineapple must be almost dry drained or dessert will be soupy.

Jamie B. Robertson

PUMPKIN PUDDIN' CAKE

1 large can pumpkin	1/2 tsp. cloves
1 large can evaporated milk	1/2 tsp. salt
4 eggs	1 tsp. cinnamon
1 c. sugar	1 box spice cake mix
1 tsp. vanilla	1 1/2 sticks margarine
1/2 tsp. ginger	1/2 c. pecans

Combine first 9 ingredients together and pour in 9x13 inch greased pan. Sprinkle cake mix over ingredients. Melt margarine and pour over dry cake mix. Then sprinkle pecans on top. Bake at 350° for 1 hour.

Marsha Ross

PUMPKIN-SPICE CAKE

1 pkg. spice cake mix	2 eggs
1 c. canned pumpkin	1 c. chopped dates
3/4 c. sweet milk (a little more, if pumpkin is dry)	1 c. chopped nuts
	1/4 c. maraschino cherries

Icing:

1 stick soft oleo	1 1/2 tsp. vanilla
3 Tbsp. milk	1/2 tsp. salt
3 c. sifted powdered sugar	1 1/2 tsp. brown sugar

Cake: Mix all ingredients well. Bake 40 to 45 minutes in a 350° oven. Use a 13 x 9 x 2 inch oblong pan.

Icing: Mix brown sugar and milk. Set aside. Mix butter, powdered sugar, vanilla and salt. Add to brown sugar mixture and spread on cooled cake.

Ruth Odom

PUMPKIN CAKE

2 c. sugar	2 tsp. soda
4 eggs	1/2 tsp. salt
1 c. oil	2 tsp. cloves
2 c. canned pumpkin	2 tsp. cinnamon
2 c. flour	

Beat sugar and eggs until very smooth and creamy. Add oil slowly. Add flour that has been sifted with other dry ingredients. Add pumpkin. Bake in pan at 350° for 55 to 60 minutes. Cool for 1 hour. Then frost with Brandy Icing.

This cake is good the first day, better the second day and best on third.

Mitzi Anderson

PUMPKIN CAKE ROLL

3/4 c. flour	3 whole eggs
1 tsp. baking powder	1 c. sugar
2 tsp. cinnamon	2/3 c. cooked pumpkin
1 tsp. ginger	1 tsp. lemon juice
1/2 tsp. nutmeg	1 c. fine chopped nuts
Sprinkle of salt	Powdered sugar

Filling:

1 c. powdered sugar	2 (3 oz.) pkg. cream cheese
4 Tbsp. butter	1/2 tsp. vanilla

Sift together the first 6 dry ingredients and set aside. Beat eggs 5 minutes with electric mixer or until very thick. Gradually beat in 1 cup sugar, stir in pumpkin and lemon juice. Fold in dry ingredients in pumpkin mix. Spread in a greased and floured 15x10 inch pan. Sprinkle top with finely chopped nuts. Preheat oven to 375° and bake 15 minutes. Loosen edges and turn at once on a towel sprinkled with powdered sugar (wax paper will do also). Starting at narrow end, roll towel and cake together. Cool and unroll. Combine powdered sugar, cream cheese, butter and flavoring and spread over cake. Roll and chill before slicing to serve.

Eula Faye Wilson

PUMPKIN ROLL

3/4 c. flour	3 whole eggs
1 tsp. baking powder	1 c. sugar
2 tsp. cinnamon	2/3 c. pumpkin (canned)
1 tsp. ginger	1 tsp. lemon juice
1/2 tsp. nutmeg	1 c. finely chopped walnuts
Sprinkle of salt	Powdered sugar

Filling:

1 c. powdered sugar	4 Tbsp. butter
2 (3 oz.) pkg. cream cheese	1/2 tsp. vanilla

Stir together first 6 dry ingredients and set aside. Beat eggs 5 minutes with electric mixer. Gradually beat in 1 cup sugar. Stir in pumpkin and lemon juice. Fold dry ingredients into pumpkin mixture. Spread in a greased and floured 15x10 inch jelly roll pan. Sprinkle top with nuts. Preheat oven to 375°. Bake roll 15 minutes. Loosen edges and turn out inverted on a towel, sprinkled with powdered sugar. Starting at narrow end, roll towel and cake together. Cool, then unroll. Combine all filling ingredients. Whip until smooth. Spread over cake. Roll. Wrap in foil and chill before slicing.

Renna Elliott

* * * * *

BIBLE VERSE CAKE

4 1/2 c. 1 Kings 4:22	2 c. Nahum 3:12 - f
1 c. Judges 5:25 (last clause)	1/2 c. Judges 4:19 (last clause)
2 c. Jeremiah 6:20 - s	2 tsp. 1 Samuel 14:25
2 c. 1 Samuel 30:12 - r	6 tsp. Jeremiah 17:11
	2 tsp. Amos 4:5

Season to taste with 2 Chronicles 9:9.

* * * * *

FRESH APPLE CAKE

1 c. chopped nuts	2 c. flour
4 c. chopped apples	1 tsp. baking soda
2 c. sugar	2 tsp. cinnamon
1 tsp. vanilla	1/2 tsp. nutmeg
2 eggs, well beaten	1/2 tsp. salt
1 c. oil	

Topping:

1 c. caramel topping	1/2 c. sour cream
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Mix well apples, sugar, vanilla, eggs, oil and nuts. Add flour, baking soda, cinnamon, nutmeg and salt. Mix well. Pre-heat oven to 350°. Bake in greased 9x13 inch pan for 1 hour.

Topping: Mix caramel with sour cream. Frost while hot. (Freezes well.)

Mame Palmer

APPLESAUCE CAKE

1 1/2 c. applesauce	2 tsp. cinnamon
2 eggs	1 tsp. mace
2 1/2 c. sifted flour	1 tsp. nutmeg
1/2 c. shortening or 1 cube margarine	1 c. raisins and 1/2 c. nuts (optional)
2 c. sugar	2 tsp. soda in 1/2 c. boiling water
1 1/2 tsp. salt	

Cream shortening and sugar until fluffy. Blend in beaten egg, stir in applesauce. Sift flour, salt, spices and 2 table-
spoons flour with raisins. Dissolve soda in boiling water. Add
sifted dry ingredients alternating with soda water. Pour into
angel food pan and bake at 350° for 56 minutes.

Elizabeth Seibold

FRUIT COCKTAIL CAKE

2 c. flour	1/2 c. flaked coconut
1 1/2 c. sugar	1/2 c. brown sugar
1 tsp. soda	1/2 c. chopped nuts
1/2 tsp. salt	1 c. sugar
2 eggs	1/2 c. Milnot
1 (16 oz.) can fruit cocktail including juice	1 stick butter (1/2 c.)
	1 tsp. vanilla

Sift all dry ingredients together, add beaten eggs and
fruit cocktail, mix lightly. Pour into 9 1/2 x 13 x 2 inch

greased pan. Sprinkle over the unbaked cake the following mixture: 1/2 cup flaked coconut, 1/2 cup brown sugar, 1/2 cup chopped nuts. Bake at 350°F. for 40 minutes. Remove from oven and pour the following sauce over hot cake: 1 cup sugar, 1/2 cup Milnot, 1/4 pound butter and 1 teaspoon vanilla.
Patty Kice

YUM-YUM CAKE

Cake:

2 c. flour	2 tsp. soda
2 c. sugar	2 eggs
2 c. crushed pineapple	(No shortening)

Topping:

1 c. sugar	1 tsp. vanilla
1 stick margarine	1 c. coconut
1 small can Pet Milk	1 c. pecans

Cake: Mix all ingredients together. Bake in 13 x 9 x 3 inch well greased baking dish at 350° for 40 minutes. If glass baking dish is used, bake at 325°.

Topping: Boil sugar, margarine and milk for 2 minutes. Add remaining ingredients. Mix well and spread over warm cake.

Renna Elliott

DATE CAKE

1 (8 oz.) pkg. pitted dates, chopped	1 c. sugar
1 c. chopped pecans	1 egg
1 c. boiling water	1 1/2 c. cake flour
1 Tbsp. butter	1/2 tsp. salt
	1 tsp. soda

Cover dates and pecans with boiling water. Set aside. Cream well the butter and sugar, add egg. Sift thoroughly flour, salt and soda together. Add alternately flour mixture and date mixture which has cooled. Grease 13 x 9 x 3 inch baking dish. Pour in cake mixture and bake at 350° until done. This will keep indefinitely. If an iced layer cake is desired, cut cake in half and ice with your favorite simple icing. Cream cheese icing is good on this.

Renna Elliott (1951 Cookbook)

DATE-COCONUT CAKE

1 can Eagle Brand condensed milk	1 (8 oz.) pkg. pitted dates, chopped
1 c. candied cherries	1 c. chopped pecans
1 can flaked coconut	

Grease 10 x 4 x 3 inch baking dish, line with waxed paper, greased again. Heat oven to 350° (325° if using glass baker). Mix all the ingredients, pour into greased pan and bake for 35 minutes. Allow to cool 10 minutes, turn out on rack and peel off waxed paper. Allow to cool thoroughly before slicing very thin.

Renna Elliott

RASPBERRY CAKE

Cut up day old bread, crusts removed	Layer of sour cream
	Layer of raspberries

Put waxed paper in cake pan, mold, bowl, etc. Layer the above ingredients. Chill. Cover with sour cream or yogurt.

Mary Ann Highers

DUMP CAKE

1 large can crushed pineapple, do not drain	1 pkg. yellow cake mix
1 large can cherry pie filling	3/4 c. butter (frozen)
	1 1/2 c. pecans

In a 9x12 inch pan, layer ingredients in the following order: Pineapple on bottom, cherry pie filling, sift cake mix over. Cut butter in small pieces and sprinkle over. Sprinkle pecans over all. Bake at 350° for 45 minutes. Cool and serve with ice cream or whipped topping.

Jaquie Jordan, Ruth Odom

CRANBERRY CAKE

2 eggs	1/4 c. vegetable shortening
1 c. sugar	3 c. fresh cranberries
1 c. flour	3/4 c. sugar
1/2 c. butter	1/4 c. chopped nuts

Beat 2 eggs and 1 cup sugar. Add 1 cup flour and mix well. Then add 1/2 cup butter and 1/4 cup vegetable shortening, which have been melted together. Put 3 cups cranberries

in a 9x13 inch cake pan. Sprinkle with 3/4 cup sugar and 3/4 cup chopped nuts. Pour batter evenly over top. Bake at 350° for 60 minutes, or until golden brown. Serve warm with vanilla ice cream.

Gen Horstman

GERMAN APPLE CAKE

3 large eggs	1 tsp. almond
1 c. oil	1/2 tsp. salt
2 c. sugar	1 can apple pie filling
2 tsp. cinnamon	1 c. chopped nuts
1 tsp. baking soda	

Beat eggs, oil and almond until frothy. Add dry ingredients. Add the pie filling and nuts. Stir well. Put in greased and floured pan. Bake at 350° for 45 minutes or little longer.

Frosting:

1 large pkg. cream cheese	2 tsp. melted butter
1 tsp. vanilla or almond	2 c. powdered sugar

Mix well and spread.

Mitzi Anderson

STRAWBERRY SODA POP CAKE

1 Duncan Hines yellow cake mix	1 can strawberry pop
1 pkg. strawberry Jello	1 pkg. vanilla instant pudding
	1 pkg. Cool Whip

Cook cake per box directions. Punch holes with fork all over top of cake. Dissolve package of strawberry Jello in 1 cup boiling water. Cool. Add 1 can strawberry pop to Jello and pour over cake. Add 1 1/2 cups milk to instant pudding and beat, add 1 carton Cool Whip to pudding. Fold together and pour over cake. Keep in refrigerator.

Jeannie McDowell

APRICOT NECTAR CAKE

1 Duncan Hines lemon supreme cake mix	1 small pkg. lemon Jello
4 eggs	2/3 c. Crisco oil
	1 c. apricot nectar

Heat oven to 325°. Grease and flour a tube cake pan or 13 1/2 x 9 inch loaf pan. Mix in large bowl, combining cake mix, Jello, apricot nectar and oil and beat 2 minutes at medium speed. Add eggs, one at a time, while beating. Pour into pan and bake 1 hour. While cake is still warm, pour a glaze over cake. Combine 1 cup confectioners sugar with one ounce of lemon juice. Heat until sugar melts and pour over cake.

Bernice Smith

STRAWBERRY JELLO CAKE

1 pkg. yellow cake mix	^{1 CUP} 1 1/2 c. water
4 eggs ³	1/2 c. fresh or frozen strawberries
1 c. Crisco oil ^{1/2}	
1 (3 oz.) pkg. strawberry Jello	

Icing:

1/2 c. strawberries	1 stick oleo
1/2 box powdered sugar	

Preheat oven to 350°. Grease and flour 13 x 9 x 2 inch pan. In mixing bowl, add eggs to cake mix, 1 at a time, beating well after each addition. Add oil and Jello, beat well. Add water and strawberries, beat 2 minutes at medium speed. Bake 45 minutes. Cream oleo and sugar, add strawberries, spread on cooled cake.

Mame Palmer

LEMON OR PINEAPPLE CAKE

1 pkg. lemon or pineapple cake mix	3/4 c. hot water
1 pkg. lemon pudding	1/2 pt. sour cream
4 eggs	1/2 c. sugar
1/2 c. oil	2 tsp. cinnamon

Put all ingredients in bowl and mix. Pour half of the batter in pan. Then mix:

1/2 c. sugar	2 tsp. cinnamon
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Pour over batter in pan. Then pour remaining batter into pan. Bake in 350° oven for 1 hour and 10 minutes.

The Rev. Frankie R. Easter

PINEAPPLE PUDDING CAKE

- | | |
|---|---|
| 1 (18 1/2 oz.) box butter
cake mix | 1 (4 3/4 oz.) pkg. vanilla
pudding (not instant) |
| 1 (1 lb. 4 oz.) can crushed
pineapple, undrained | 2 3/4 c. milk |
| 1 c. sugar | 1 large (9 oz.) ctn. whipped
topping |
| | 1 1/2 c. flaked cocoanut |

Mix cake according to package directions. Pour into well greased 13 x 9 x 2 inch pan. Bake in oven at required temperature. Cool cake in pan about 10 minutes. Make holes in cake with toothpick. Heat pineapple in juice and sugar until hot and sugar melts. Pour over cake, letting liquid run into holes. Prepare pudding mix with milk according to package directions. Cool slightly, pour over cake. When completely cool, spread whipped topping over pudding and sprinkle with cocoanut. Cool and chill several hours or overnight. Cut into squares. Serve.

Bernice Smith

PINEAPPLE CAKE

- | | |
|--------------------------|---------------------|
| 2 cans crushed pineapple | 1 c. chopped pecans |
| 1 pkg. yellow cake mix | 2 sticks margarine |

Put pineapple in bottom of cake pan. Sprinkle dry cake mix evenly over pineapple. Spread nuts over cake mix evenly. Cut margarine in thin slices and place evenly over nuts. Bake at 350° for 45 minutes.

Charlotte Keith

PINEAPPLE SHEET CAKE

- | | |
|------------------------------------|----------------|
| 2 eggs | 2 c. flour |
| 2 c. sugar | 2 tsp. soda |
| 1 (No. 2) can crushed
pineapple | 2 tsp. vanilla |

Mix and pour into large sheet pan, greased and floured. Bake at 325° for 25 to 35 minutes.

Topping:

- | | |
|--|------------------------|
| 1 (8 oz.) Philadelphia
cream cheese | 1/2 box powdered sugar |
| 1/2 stick margarine | 1 tsp. vanilla |

Mix and pour on hot cake. Add chopped pecans, if desired.

HUMMINGBIRD CAKE

1 1/2 c. buttery Wesson oil	1 tsp. salt
2 c. sugar	1 (8 oz.) can undrained pineapple
3 eggs	2 c. chopped bananas
1 1/2 tsp. vanilla	1/2 c. flaked cocoanut
3 c. flour	1 c. pecans
1 tsp. soda	
1 tsp. cinnamon	

Mix together the first 8 ingredients. Fold in the pineapple, bananas, cocoanut and pecans. Bake 1 hour at 350° in a tube pan or 50 minutes in 9x13 inch oblong cake pan. Cool 10 minutes before removing from pan.

Frosting - boil for 2 minutes:

1 c. brown sugar	1 stick margarine
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Add 1/4 cup milk and bring to boil again. Let cool and add powdered sugar until desired consistency. (You can add 1/2 cup mashed banana for more flavor.)

Marjorie Moske

SACHER TORTE

(Austrian 19th century recipe adjusted for current American kitchens)

3/4 c. butter or margarine	1 1/2 oz. unsweetened chocolate
1 1/2 c. sugar	1 1/2 tsp. vanilla
3 eggs, separated	1 1/2 c. all-purpose flour
3/4 c. milk	

(Note: A box mix may be used, preferably of the "plus" or "moist" variety.) Cream butter or margarine and sugar together until light and fluffy. Beat egg yolks into the butter-sugar mixture. Break or cut chocolate into small bits. Put together with milk in a small saucepan, heat until chocolate is melted. Stir frequently. Allow to cool and then add vanilla. Fold in flour alternately with milk. Be sure to end with flour. Beat egg whites until stiff. Do not overbeat. Fold beaten egg whites into batter. Pour into pre-greased pan(s). Bundt pan may be used or 2 (8 inch) round pans. Bake in a pre-heated moderate oven (350°) for 25 to 30 minutes (longer, if only 1 pan). Allow to cool for 10 minutes and turn out onto cake rack. When cold, slice horizontally, add raspberry jam-whipped cream filling, then coat with chocolate or chocolate frosting and sprinkles. Serves 10 to 12.

Filling for Sacher Torte:

Raspberry jam

Whipped cream (Cool Whip may be substituted)

When completely cool, the Sacher Torte should be sliced into horizontal layers. Bundt type cakes should be sliced into 4 layers, while round pan cakes should each be sliced into 2. Working up from the bottom layer, spread raspberry jam on the top. (If raspberry jam is not available, use apricot jam. Jams of other fruits tend to be "swamped" with the rich taste of chocolate cake). On top of the jam, spread thickly whipped cream. Place the next layer of cake on top of the jam and whipped cream covering. Repeat the operation until there is a 4 layer cake.

Coating for Sacher Torte: The 4 layer cake should be coated with melted chocolate or chocolate frosting. Chocolate sprinkles may then be added to the sides of the cake. Wafer thin curls of chocolate should be added to the top of the cake.

Patrick Burke

GENEVA'S CHOCOLATE RED CAKE

2 c. sour cream
2 c. sugar
4 eggs
2 1/2 c. flour

1/4 tsp. salt
6 Tbsp. cocoa
2 tsp. soda

Dissolve cocoa and soda in 2 tablespoons hot water and set aside. Mix all other ingredients in bowl, add cocoa mix and beat at low speed for 2 minutes. Bake at 350°.

Linda Nichols

GRANDMA MARTHA WILSON'S BEST CHOCOLATE CAKE

2 c. cake flour
2 c. sugar
1 tsp. baking soda
1 tsp. salt
1/2 tsp. baking powder
3/4 c. boiling hot water

3/4 c. buttermilk
1/2 c. shortening
2 eggs
1 tsp. vanilla
4 oz. melted, unsweetened
chocolate, cooled

Heat oven to 350°. Grease and flour baking pan, 13 x 9 x 2 inches (or 2 baking pans 9 x 1 1/2 inches). Beat all ingredients in large mixing bowl on low speed, scraping bowl occasionally, for 3 to 5 minutes. Pour into pans. Bake in oblong pan 40 to 45 minutes, layer pans 30 to 35 minutes. This is good with a cream cheese and confectioners sugar frosting.

Linda J. Nichols

JAMIE'S FAVORITE CHOCOLATE CAKE

2 c. sugar	2 tsp. baking powder
2 eggs	1 tsp. baking soda
1 c. milk	2 tsp. vanilla
1 c. cocoa	3 c. flour
1 c. Crisco	1 c. boiling water
1 tsp. salt	

Grease and flour 13x9 inch pan. Preheat oven to 325°. In large mixing bowl, put all ingredients in order listed, except water. Do not stir. Add boiling water last. Mix 4 minutes at medium speed. Bake 30 minutes. Cool 1 hour before frosting.

Mame Palmer

DADDY'S FAVORITE BUTTER CAKE

3 c. flour	1 c. buttermilk
2 c. sugar	1 c. butter, softened
1 tsp. salt	2 tsp. rum or vanilla extract
1 tsp. baking powder	4 eggs
1/2 tsp. soda	Powdered sugar

Butter Sauce:

3/4 c. sugar	1 or 2 tsp. rum or vanilla
1/3 c. butter	extract
3 Tbsp. water	

Heat oven to 325°. Grease and flour fluted tube pan (12 cup or 10 inch). Blend all cake ingredients in large bowl at low speed. Beat 2 to 3 minutes at medium speed. Pour batter in pan and bake for 50 to 70 minutes at 325°.

Butter Sauce: In saucepan, combine all sauce ingredients until butter melts. Do not boil! Prick cake with long tined fork several times. Pour hot sauce over cake slowly. To serve, sprinkle powdered sugar over cake before slicing.

Linda Nichols

MY BEST GINGERBREAD

1/2 c. shortening	1 tsp. ginger
1/2 c. sugar	1/2 tsp. cloves
1 egg	1/2 tsp. salt
2 1/2 c. sifted flour	1 c. molasses
1 1/2 tsp. soda	1 c. hot water
1 tsp. cinnamon	

Cream shortening and sugar, add egg and beat well. Sift together flour, soda, spices and salt. Mix molasses and water and add alternately with flour mixture to creamed mixture. Line 8 x 8 x 2 inch greased pan with greased wax paper. Pour in batter. Bake in moderate oven about 50 minutes. Cool 5 minutes and remove from pan.

Virginia C. Lipotich (From my mother, Mrs. E. O. Clark)

POUND CAKE

1/2 lb. <u>butter</u>	5 eggs
1 2/3 c. sugar	2 Tbsp. lemon juice
2 c. pastry flour, sifted 3 times	1/4 tsp. salt
	1/4 tsp. almond flavoring

Cream butter and sugar very well. Add eggs and flour alternately, beginning and ending with flour. Add seasonings before adding last of flour. Do not beat long after adding last of flour. Bake in greased and floured tube pan at 325° for one hour or longer. Remove from pan while warm. Sprinkle top with granulated sugar.

Mary Gail Ruark

POPPY TRAIL POUND CAKE

1 lb. powdered sugar	10 eggs
1 lb. flour	1 tsp. almond flavoring
1 lb. butter	1/2 c. poppy seeds

Preheat oven to 325°. Cream butter, sugar and flavoring until light. Add eggs and half the flour, then beat until well blended, add remaining flour and poppy seeds, beat well. Batter will be stiff. Spoon into greased tube pan (10 inch). Bake for 1 1/2 hours. Cake will be cracked on top. Test for doneness.

Helen Carnell, Enid, Ok.

MARY WYSONG'S CHEESE CAKE

24 oz. cream cheese	1 tsp. vanilla extract
4 eggs, well beaten	Graham cracker crust
1 c. sugar	

Soften cream cheese and mix well with beaten eggs, sugar and vanilla. Using 8 or 9 inch square pan lined with graham crust (mostly on bottom with a little up the sides) pour filling into crust and bake at 400° for 20 minutes. Remove from oven

and let cool 10 minutes. Top with 1/2 pint sour cream, mixed with 2 tablespoons sugar and 1/2 teaspoon vanilla. May be well chilled before serving.

Adelaide Pritchett

TEXAS PECAN CAKE

2 c. pineapple, crushed, undrained	2 c. flour
2 eggs	2 tsp. baking soda
2 c. sugar	1 tsp. vanilla
	1/2 c. broken pecans

Icing:

1/2 stick butter or margarine	1 tsp. vanilla
8 oz. cream cheese	1/2 c. pecans
1 3/4 c. powdered sugar	

Cake: Mix, but not too much. Place in a 9x13 inch pan for 45 minutes at 350°. Cool.

Icing: Beat at high speed until fluffy. Fold in pecans last. Cake can be refrigerated or frozen.

Marjorie Moske

VICTORIA SPONGE CAKE

4 oz. margarine	1 c. flour
1/2 c. sugar	1/2 tsp. baking powder
2 large eggs*	

Grease and flour 2 round cakes pans (7 inch diameter). Cream the margarine and sugar until the mix is light. Sprinkle a tablespoon flour over the mix, then beat in eggs, one at a time. Beat well, then sift in remainder of flour plus baking powder. Stir lightly to attain a good mix. Divide between the 2 pans and level off. Bake for 20 to 25 minutes in moderately hot oven (375° to 400°F.) Turn out cakes on to cake rack. Allow to cool, preferably in a draught. When cool, spread top of underneath layer with apricot or raspberry jam. Whipped cream may be added, if desired. Sprinkle top of sandwich with icing sugar.

(Note: A butter sponge cane mix may be used. This contains coconut oil and may give the sandwich a coconut taste.)

*If eggs are not large, add 1 tablespoon warm water after eggs are beaten in.

P. E. Burke

GOLDEN ANGEL FOOD CAKE

2 c. flour, sifted with	3/4 c. water
3 tsp. baking powder	1 c. egg yolks
3/4 tsp. salt	1 Tbsp. mixed, grated lemon and orange rind
1 1/2 c. sugar	Almond flavoring
2 Tbsp. lemon juice	

Beat egg yolks until thick and lemon colored. Add sugar gradually and continue beating. Add flavoring, grated rind and lemon juice. Sift dry ingredients together several times and add to the above mixture alternately with water. Always fold flour in rather than beat. Bake in large tube pan and bake 1 hour in moderate oven. Cake may be iced with a mixture of powdered sugar, melted butter and lemon juice.

Miss Jeannie Cason (1951
Cookbook)

MULE TRAIN CAKE

1 1/2 c. butter	1 tsp. soda
1 c. brown sugar	1/2 tsp. salt
1 c. white sugar	2 Tbsp. cinnamon
2 c. raspberry jam	1 tsp. nutmeg
3/4 c. buttermilk	1/2 tsp. black pepper (important)
4 c. sifted cake flour	

Cream butter, add sugar and cream again. Add buttermilk to jam. Sift dry ingredients together. Add alternately with buttermilk and jam to creamed mixture 6 egg whites, beaten stiff, but not dry. Fold in egg whites. Bake in layer cake pans lined with buttered paper. Cool 10 minutes in pans. Turn out on wire rack. Frost.

Mule Train Cake Frosting:

1 c. brown sugar	1 c. white sugar
3/4 c. sweet milk	2 Tbsp. floured mixed with sugar

Cook until it forms a soft ball in cold water. Remove from fire, add butter, size of an egg, 1 teaspoon vanilla. Let this stand until almost cool. Then beat until hard enough to spread.

Nancy Jo Carpenter (1951
Cookbook)

QUEEN ELIZABETH CAKE

1 c. chopped dates	1 tsp. vanilla
1 c. boiling water	1 1/2 c. sifted flour
1 tsp. soda	1 tsp. baking powder
1 c. sugar	1 tsp. salt
1/4 c. butter	1/2 c. chopped nuts
1 beaten egg	

Pour boiling water over chopped dates and soda. Let stand while the following is being mixed: Cream together sugar, butter and add beaten egg and vanilla. Add sifted flour to which the baking powder and salt have been added. Add chopped nuts. Add all this to date mixture and mix well. Pour into 8x12 inch pan and bake 35 minutes at 350°.

Topping:

5 Tbsp. brown sugar	2 Tbsp. butter
5 Tbsp. cream	

Boil 3 minutes and spread on cake while it is still warm. Sprinkle with ground nuts or coconut.

Marjorie Moske

YUMMY CAKE

1 1/2 c. flour	1 small pkg. vanilla instant pudding
3/4 c. chopped nuts	1 (8 oz.) pkg. cream cheese
3/4 c. melted butter	1 c. powdered sugar
1 (13 1/2 oz.) Cool Whip	3 c. milk
1 small pkg. chocolate instant pudding	

Melt butter (or margarine) and blend in flour and nuts. Press in a 9x13 inch pan and bake in a 375° oven for 15 minutes. Cool completely. Cream cheese, powdered sugar and 1/2 of the Cool Whip and spread over the cooled flour crust. Mix the pudding together with milk and beat 2 minutes. Spread this over the cream cheese mixture. Top this with remaining Cool Whip.

Helen Doke

MAGGIE CAKE

1 c. butter	1 c. buttermilk
2 1/2 c. sugar	5 tsp. coffee
5 eggs, beaten separately	2 tsp. vanilla

3 c. flour	4 tsp. cocoa
1 tsp. baking powder	1 tsp. salt
1 tsp. soda	

Mix ingredients. Add stiffly beaten egg whites last. Makes 5 layers.

Maggie Cake Icing:

1 lb. powdered sugar	2 tsp. cocoa
3 tsp. coffee	1 tsp. vanilla
1 egg	Dash of salt
1/2 c. butter	

Put all ingredients into mixing bowl, except sugar. Start mixing, gradually adding sugar and cream, if needed, to make right consistency for spreading. Icing is good when chocked full of Oklahoma pecans.

David Boren, U.S. Senate

UGLY DUCKLING CAKE

1 box yellow cake mix	1 c. flaked coconut
1 (16 oz.) can fruit cocktail with juice	2 eggs

Mix together and pour into greased and floured cookie pan. Sprinkle with brown sugar. Bake at 325° for 30 or 45 minutes.

Topping:

1/2 c. margarine	1/2 c. Milnot
1 c. granulated sugar	

Cook to boil. Boil 2 minutes. Remove from fire and add coconut and nuts to mixture. Spread on warm cake.

Mary Ann Highers

UGLY DUCKLING CAKE

1 pkg. 2 layer yellow cake mix	1 c. coconut
1 (16 oz.) can fruit cocktail	2 eggs
	1/2 c. firmly packed brown sugar

Mix above using syrup of fruit cocktail. Beat 2 minutes at medium speed. Pour into greased 13x9 inch pan. Sprinkle 1/2 cup firmly packed brown sugar over batter. Bake at 325°

for 45 minutes, or until cake springs back when lightly touched. Bring to a boil and boil 2 minutes:

1/2 c. butter or margarine 1/2 c. evaporated milk
1/2 c. granulated sugar

Remove from heat and stir in 1 1/2 cups coconut. Spread over cake. Serve warm or cold.

Virginia Eager

INDIVIDUAL FRUITCAKES

1 lb. dates, chopped 1/2 tsp. salt
1 jar fruitcake mix 1 c. sugar
2 c. pecans 4 eggs, well beaten
1 c. flour 1 tsp. vanilla
1 tsp. baking powder

Combine dates, fruitcake mix and pecans. Mix well with flour, baking powder and salt. Add sugar, eggs and vanilla. Bake in Christmas decorated cupcake liners at 300° for 25 to 30 minutes. These can be individually wrapped and frozen. For those who like a flavored brandy taste to your fruitcake, pour a little over each fruitcake before storing.

Rosemary Ryan

IMOGENE WILCOX'S WHITE FRUIT CAKE

1 c. butter (no substitute) 5 c. flour (use 1 c. to coat
2 c. sugar fruits and nuts)
6 egg yolks, beaten 1 lb. white raisins
2 oz. lemon extract 4 oz. chopped candied cherries
3 Tbsp. pickled peach juice 4 oz. chopped candied pineapple
1 tsp. soda, dissolved in 2 4 c. broken pecans
Tbsp. warm water 6 egg whites, beaten to peaks
About 1 tsp. salt

In electric mixer, cream butter, gradually add sugar and continue to beat until well creamed. Add beaten egg yolks, mix well. Add 4 cups of the flour alternately with liquids. Mix well. At this time, transfer batter to larger bowl, if necessary. Fold in floured fruits and nuts. Lightly fold in beaten egg whites. Pour batter into greased and floured pans of your choice. This makes one large Bundt and one loaf cake, or 2 smaller Bundt cakes. Bake at 250° about 90 minutes or until cakes test done. Cool on racks. Cakes may be wrapped in brandy or whiskey soaked cloth for storing.

Marie Rhodes

MAGIC FRUIT CAKE

- | | |
|---|-------------------------------------|
| 1 (9 oz.) pkg. Borden's
None-Such mincemeat | 1 can Eagle Brand condensed
milk |
| 1/2 c. water | 1 egg, beaten |
| 1 c. walnut meats, coarsely
chopped | 3/4 c. flour |
| 1 c. (8 oz.) mixed candied
fruit, finely chopped | 1/2 tsp. baking soda |

Break mincemeat into small pieces and put in a 2 quart pan. Add water. Place over heat and stir until lumps are thoroughly broken. Boil briskly one minute, stirring constantly. Remove from heat, cool. Add nuts, fruit, Eagle Brand milk and eggs, blend well. Stir in flour and soda until just blended. Grease a 9 x 4 x 3 inch loaf pan, line with waxed paper and grease again. Pour in cake mixture. Bake at 350° for 1 hour and 30 minutes. If glass pan is used, bake at 325°. Turn out on rack, peel waxed paper off while cake is still warm. Allow to cool thoroughly before slicing.

Renna Elliott

GERMAN FRUIT CAKEBREAD (Stollen)

- | | |
|--|----------------------------|
| 6 c. all-purpose flour | 3/4 c. sugar |
| 1/2 oz. (2 pkg.) active
yeast | 1 1/2 c. margarine |
| 1 1/2 c. warm water or milk | 3 eggs |
| 1/2 c. chopped, candied
peel (or mixture of
raisins and blanched
almonds) | 3/4 tsp. salt |
| | 3/4 tsp. grated lemon rind |

Crumble yeast into water or milk. Allow to stand for 10 minutes, add 1 cup sifted flour. Set in warm place and allow mixture to double in size and become spongy. Place candied peel (or raisins and almonds) in a mixing bowl and sift with a little of the remaining flour. Sift in sugar, beat until soft. Blend in margarine, beat until light and creamy. Beat in eggs, one at a time. Add salt and grated lemon rind. Add the "sponge" and remaining flour to mixture, knead until smooth. Place in greased bowl and let rise until doubled in bulk. Cover. Place on floured board, work into a suitable shape for cutting into 2 loaves. Place the 2 loaves in greased pans or on a large baking sheet. Brush tops of loaves with melted butter, if desired. Cover the loaves and let rise until they have almost doubled in size again. Bake in preheated moderate oven (350°F.) for about 45 minutes.

Alternative: If cake is preferred to cakebread, a near equivalent of "Stollen" can be obtained by adding candied peel (or raisins and almonds) to a box mix of the sour-cream white cake variety. However, too much candied peel in such a mix can cause the cake to break apart.

Patrick Burke

JEANNIE'S BLACK BOTTOM CUPS

Combine in mixing bowl 1 (8 ounce) package cream cheese with 1 unbeaten egg, 1/3 cup sugar and 1/8 teaspoon salt. Beat well. Stir in 1 cup (6 ounce package) semi-sweet chocolate morsels. Sift together into mixing bowl:

1 1/2 c. flour	1 tsp. soda
1 c. sugar	1/2 tsp. salt
1/4 c. cocoa	

Add:

1 c. water	1 Tbsp. vinegar
1/3 c. cooking oil	1 tsp. vanilla

Beat until well combined. Fill muffin cups, lined with paper baking cups, one third full with chocolate batter. Top each one with heaping teaspoonful cream cheese mixture. Sprinkle with sugar. Bake at 350° for 30 to 35 minutes.

Karen A. O'Neal

MARY JANE'S PRUNE CUPCAKES

1/2 c. butter or margarine	1 1/2 tsp. baking powder
1 c. sugar	1/2 tsp. salt
1 tsp. vanilla extract	1 tsp. cinnamon
2 eggs	1/4 tsp. cloves
1 c. pitted, cooked prunes	1/2 c. milk
1 1/2 c. sifted flour	1/2 c. chopped nuts

Cream butter, gradually add sugar and cream until light. Add vanilla and eggs, one at a time, beating well after each. Fold in prunes. Add sifted dry ingredients alternately with milk, beating well. Add nuts. Half fill greased 2 1/2 inch muffin pans, bake in 375°F. oven for 20 minutes. Makes 21.

Eloise Cable

JOAN'S PLUM COFFEE CAKE

Crust:

2 c. all-purpose flour	1/2 tsp. cinnamon
1/2 c. sugar	1/2 c. butter
3/4 tsp. salt	2 eggs, slightly beaten
1/2 tsp. baking powder	1 tsp. vanilla

Filling:

16 oz. cottage cheese	1/8 tsp. cinnamon
1/3 c. sugar	1 1/2 lb. purple plums
2 eggs	1/8 to 1/4 tsp. cinnamon
1 Tbsp. all-purpose flour	

Seed and slice plums into quarters, cover lightly and set aside.

Crust: Preheat oven to 425°F. In large mixer bowl, combine flour, sugar, salt, baking powder and cinnamon. Cut in butter with 2 knives used scissor-fashion or pastry blender until the mixture resembles corn meal. Add eggs and vanilla and mix until smooth. Pat dough evenly onto bottom and up sides of a 13x9 inch pan.

Filling: With mixer or in food processor, beat cottage cheese until smooth. Add remaining filling ingredients and mix until smooth. Pour into prepared crust. Arrange plums, skin side up, in rows. Combine sugar and cinnamon, sprinkle over top. By hand or with spatula, fold pastry down from sides of pan onto fruit. Bake 25 to 30 minutes. Cool on wire rack. (Can be covered and refrigerated up to 24 hours at this point. Reheat in 350°F. oven for 10 to 15 minutes.) Makes 10 to 12 servings.

Antoinette Fuhr Harrison

BOURBON CAKE

1 pkg. yellow cake mix	1/2 c. milk
1 pkg. vanilla or butterscotch pudding	1/2 c. bourbon
1 1/2 sticks margarine	1 c. chopped nuts
5 eggs	1 c. butterscotch chips (tips)

Cream margarine, add eggs, beat well. Add sifted cake mix with pudding. Add milk and bourbon to soften. Fold in butterscotch chips and nuts. Bake in greased and floured tube pan 1 hour at 350° or until done.

Bernice Smith

BOURBON CAKE

1 pkg. yellow cake mix	4 eggs
1/2 c. cornstarch	1/2 c. Crisco oil
1/2 c. sugar	1 tsp. vanilla
1 c. water	

Grease Bundt or tube pan. Mix cake, cornstarch and sugar with mixer on low. Add next 4 ingredients. Beat 3 minutes at medium speed. Bake 55 minutes at 350°. Cool 20 minutes. Remove from pan. Pierce with fork. Drizzle with 1/2 of glaze. Let stand 1 hour. Repeat. Cover tightly. This cake keeps well.

Glaze:

1 c. corn syrup	1/4 c. margarine
1/4 c. sugar	

Mix syrup, sugar and margarine. Stir over medium heat until smooth. Remove from heat. Add 1/2 cup bourbon.
Mame Palmer

CREAM SHERRY CAKE

1 Duncan Hines yellow cake mix	4 eggs
1 (3 1/2 oz.) vanilla instant pudding mix	3/4 c. oil
	3/4 c. cream sherry
	1 tsp. nutmeg

Mix above ingredients for 5 minutes with electric mixer, pour into greased and floured Bundt pan. Bake at 350° about 45 minutes. (Check with cake tester or toothpick.) Sprinkle with powdered sugar, or glaze with 2 cups powdered sugar and enough sherry to drizzle, or ice with can of prepared vanilla sour cream icing.

Jeannie McDowell

RUM CAKE

1 pkg. yellow cake mix	4 eggs
1 (3 3/4 oz.) pkg. Jello instant pudding mix (vanilla)	1/2 c. cold water
	1/2 c. Crisco oil
	1/2 c. dark rum

Preheat oven to 325°F. Grease and flour Bundt pan. Mix all ingredients together. Bake 1 hour. Cool. Poke holes in cake.

Glaze:

1/4 lb. butter	1 c. sugar
1/4 c. water	1/2 c. rum

Melt butter, add water and sugar, boil 5 minutes, stirring constantly. Remove from heat. Stir in rum. Pour over cake until all is absorbed. Decorate with pecan halves.

Mame Palmer

WINE CAKE

1 pkg. yellow cake mix	1/2 c. oil (Wesson)
1 pkg. instant vanilla pudding	1 tsp. nutmeg
4 eggs	1 c. cream sherry

Combine all ingredients and beat in mixer for 6 minutes at medium speed. Pour in a 12 cup Bundt pan that has been generously greased with Crisco. Bake at 350° for 40 to 45 minutes. Turn out of pan when warm and when ready to serve, dust with powdered sugar.

(If using pudding in the cake mix, follow directions on the box.)

Sally King

CHERRY CREAM CHEESE PIE

Crust:

2 c. crushed graham crackers	2/3 c. chopped pecans
	1/2 c. melted margarine

Filling:

2 (8 oz.) pkg. cream cheese	1 tsp. vanilla
2 eggs	Pinch of salt
1 c. sugar	

Crust: Mix well, pack in large pan or 2 (9 inch) pie pans.

Filling: Beat until smooth, spread over crumbs. Bake at 350°. Cool, pour 2 cans cherry pie filling or other prepared fruit toppings. Serve plain or with whipped cream.

Mary Inez Phipps

ORANGE MALLOW PIE

32 marshmallows (1/2 lb.)	1/3 c. evaporated milk
3 Tbsp. lemon juice plus orange juice to make 1/2 c.	1 tsp. grated lemon rind 2/3 c. evaporated milk, chilled icy cold

Melt marshmallows in the milk over hot water. As mixture cools, add the fruit juices and lemon rind. Whip the milk until stiff. Add the cooled marshmallow mixture and mix thoroughly. Pour into an 8 inch pie pan plate which has been lined with a graham cracker crust. Sprinkle graham cracker crumbs on top of filling. Chill at least 1 hour before serving. Makes 1 (8 inch) pie (6 servings). Each serving contains the equivalent of 1/3 cup of milk.

Jamie Robertson

NO CRUST COCONUT PIE

1 1/3 c. sugar	1 tsp. vanilla
4 eggs	1/2 stick margarine
1/2 c. self-rising flour	7 to 8 oz. coconut
2 c. milk	

Beat eggs, add flour and sugar. Add milk, vanilla, melted margarine and coconut. Grease 2 (8 inch) pie tins. Pour mixture in tins and bake at 350° for 40 minutes.

E. Lucille Nichols

COCONUT PIE

2 c. milk	1 c. flaked coconut
4 eggs	1/2 c. margarine, melted
1/2 c. sugar	1/2 c. self-rising flour mix
2 tsp. vanilla	

Grease 9 inch pan with margarine. Combine all ingredients. Pour in pan and bake at 350° for 30 to 35 minutes.

Charlotte Keith

PALMEROS' APPLE PIE

1 stick of margarine	1 egg, well beaten
1 c. sugar	3 1/2 c. thin sliced apples
1 tsp. cinnamon	

Melt margarine, mix cinnamon and salt with sugar, add to melted margarine, mix well. Add egg and apples. Mix well.

Pour into unbaked pie shell (9 inches). Add top crust. Pierce top with fork. Preheat oven to 350°. Bake 40 minutes.

Mame Palmer

DEEP DISH APPLE CRUMB PIE

7 c. peeled, sliced apples (about 3 lb.)	1/2 tsp. nutmeg
1/3 c. orange juice	1/2 tsp. cinnamon
1/2 c. brown sugar	1/4 tsp. salt
1/2 c. sugar	3/4 c. sifted all-purpose flour
2 tsp. grated orange rind	1/2 c. margarine
	1 pt. pkg. ice cream

Place apples in deep pie pan. Add orange juice. Mix together sugars, orange rind, nutmeg, cinnamon, salt and flour. Cut in margarine. Spread evenly over apples. Bake in moderate oven at 350° one hour. Serve warm or cold with a topping of ice cream. Serves 8.

Patty Kice

PINEAPPLE DELIGHT

1 large Cool Whip, thawed	1 large crushed pineapple, drained
1 c. chopped pecans	
1 can Eagle Brand milk	2 graham cracker pie shells

Mix all ingredients together and pour into pie shells. Chill.

Bernice Smith

PINEAPPLE-SOUR CREAM PIE

1 baked pie shell	1/4 c. sugar
1 can crushed pineapple	3 Tbsp. lemon juice
1 egg yolk	1 c. (8 oz.) sour cream
1/4 c. flour	

Mix flour and sugar in top of double boiler. Add crushed pineapple, juice and all. Stir until thick. Add a little to beaten egg yolk, return to pineapple mixture. Add the lemon juice and sour cream. Cook until thickened. Pour into pie shell. Cover with meringue. Bake 4 minutes. Cool and serve.

Bishop William J. Cox

CHERRIES AND CREAM PIE

1 (3 oz.) pkg. cherry flavored gelatin	1 (22 oz.) can cherry pie filling
3/4 c. boiling water	1 (10 inch) graham cracker crumb crust
1 pt. vanilla ice cream	Whipped cream

Combine gelatin and boiling water, stir until dissolved. Add ice cream by spoonfuls, stirring until melted. Set aside 5 or 6 cherries from pie filling, blend remaining into ice cream mixture. Pour into crumb crust. Chill until firm. Top with whipped dessert topping and reserved cherries.

Frankie R. Easter

EASY AND DELICIOUS LEMONADE PIE

Graham cracker crust	Juice of 1 large lemon
1 can sweetened condensed milk (not evaporated)	1 (9 oz.) ctn. frozen whipped topping, thawed
1 (6 oz.) can frozen pink lemonade, thawed	

Graham Cracker Crust Mix:

1 1/4 c. graham cracker crumbs	1/4 c. sugar 1/4 c. softened butter
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Mix crumbs, sugar and butter. Pour into 9 inch pie pan. Press firmly into pan. Bake in 375° oven for about 8 minutes. Prepare 9 inch graham cracker crust and cool. Mix condensed milk, lemonade and juice of lemon until well blended. Fold in whipped topping and pour into cooled crust. Chill.

Helen D. Lewis,
Jeannie McDowell

FROZEN LEMON PIE

2 eggs, separated	Rind of 1/2 lemon, cut in strips
1/2 c. sugar	1/2 pt. whipping cream
1/4 c. lemon juice	1 c. crushed vanilla wafers

Beat egg yolks well in top of double boiler. Add to them the lemon juice and rind. Cook for 10 minutes, stirring constantly. Chill and remove rind. Beat egg whites until stiff, but not dry. Add 1 teaspoon sugar, fold into custard. Whip cream and add mixture. Butter freezing tray. Put a layer of crumbs in the bottom, then custard, then top with crumbs, then freeze.

Anna M. Anderson

PEANUT BUTTER ICE CREAM PIE

Crust:

18 peanut butter cookies 3 Tbsp. margarine
(Double kind with filling) 1/2 tsp. salt

Filling:

1 qt. vanilla ice cream, 1/2 tsp. salt
softened 1 (8 oz.) chopped peanuts
1/2 c. chunky peanut butter

Crust: Crumble cookies with rolling pin. With pastry blender, blend cookie crumbs, butter and salt. Press into 9 inch pie plate.

Filling: Mix peanut butter, salt, 1 cup Cool Whip and ice cream. Spread into crust. Frost top with remaining Cool Whip. Garnish with peanuts. Freeze until firm (6 hours) with plastic wrap closely covering pie. Can be served with hot fudge sauce over top.

Beverly Schwarzkopf

FUDGE PIE

1/2 c. butter Pinch of salt
2 sq. unsweetened chocolate 2 eggs, beaten, slightly
1 c. sugar 1 tsp. vanilla
1/4 c. flour

Melt butter and chocolate over hot water. Take off stove and stir in sugar. Stir in flour and salt, eggs, and vanilla. Put in pie pan, bake in preheated (400°) oven that has been turned back to 350°. Cook about 25 minutes. Serve topped with ice cream.

Beverly Schwarzkopf

CHOCOLATE PIE

1 (6 oz.) pkg. semi-sweet 2 Tbsp. sugar
tidbits 2 Tbsp. milk
2 eggs 1 tsp. vanilla

Melt tidbits in double boiler. Add 2 egg yolks, sugar, milk and vanilla. Cool. Whip egg whites stiff. Fold into chocolate mixture. Pour into baked pie shell. Refrigerate until firm. Top with whipped cream to which sugar to taste has been added.

Katie Mistrot

CHOCOLATE SOUR CREAM PIE

Crust:

3/4 c. flour	1/4 tsp. vanilla
1/4 and 2 Tbsp. margarine	1/4 c. finely chopped nuts
3 Tbsp. powdered sugar	

Filling:

1 c. sour cream	4 oz. pkg. chocolate fudge
1 c. milk	instant pudding

Preheat oven to 400°.

Crust: Mix all ingredients by hand until crumbly. Press firmly against sides and bottom of 8 inch pie pan. Bake 10 to 15 minutes until light brown and cool thoroughly.

Filling: Beat sour cream and milk until smooth. Blend in dry pudding and beat until smooth and thick. Pour in cooled crust and chill.

Renee C. Tyrrell

PISTACHIO PIE

2 small boxes instant pistachio pudding	1 pt. vanilla ice cream
1 c. milk	32 Ritz crackers
	1 stick margarine

Melt margarine, meanwhile break up crackers until fine. Mix pudding, milk and ice cream. Then mix margarine and crackers together, press into pie pan and bake until brown at 350°. Let cool, then pour in pudding mixture. Put pie in refrigerator an hour before serving.

Deanna Nichols

PEANUT CREAM PIE

1 c. graham cracker crumbs	1 c. peanut butter
1/4 c. salted peanuts, ground	1 qt. vanilla ice cream
2 Tbsp. sugar	1/2 c. salted peanuts
1/3 c. melted butter	

Combine crumbs with ground nuts, sugar and melted butter, press onto bottom and sides of greased 9 inch pie plate. Bake at 350° for 12 to 15 minutes. Cool. Blend peanut butter until creamy, blend in ice cream gradually. Pour into crumb crust, sprinkle with remaining peanuts. Freeze until firm.

Shelia Harrington

HEAVENLY PIE

3 egg whites
1 c. sugar

2 tsp. vinegar

Custard for pie:

3 egg yolks
1/2 c. sugar

1 c. milk
1 rounded Tbsp. flour

Beat egg whites stiff, add vinegar gradually, then sugar gradually, beating continuously. Put in greased and floured pie pan. Place in cold oven. Bake one hour very slowly, about 300°.

Make custard for pie. Cook until thick in double boiler, then add pinch of salt and 1/2 teaspoon vanilla. Cool meringue and remove crust. Cover meringue with cold custard, then cover custard with sweetened whipped cream. Crumble meringue crust over whipped cream. Serves 6.

Mrs. Tams Bixby, III
(1951 Cookbook)

PEACH CHESS PIE

1/2 c. butter
1 c. sugar
2 egg yolks

Dash of salt
1 1/2 c. sliced peaches
4 Tbsp. flour

Meringue:

3 egg whites
1/2 tsp. cream of tartar

5 1/2 Tbsp. sugar

Cream butter and sugar. Add egg yolks, salt, peaches, and flour. Pour into unbaked pie shell and bake at 350° for 30 minutes.

Meringue: Beat egg whites until frothy. Add cream of tartar and beat until stiff. While beating, gradually add sugar. Top pie with mixture and brown meringue in oven.

Jaque Jordan

CHESS PIE

2 medium size eggs
1 c. sugar
1/3 c. margarine, melted

1/2 c. half & half
2 tsp. vanilla
1/2 tsp. salt

Beat eggs, add sugar and salt. Add melted margarine, then cream and vanilla. Pour into an eight (8) inch pie shell, unbaked. Bake at 300° for 1 hour.

Anna M. Anderson

SWEET POTATO PIES

6 medium sweet potatoes or yams	1 c. Milnot
1 stick margarine	1/2 tsp. nutmeg
2 c. sugar	1 tsp. cinnamon
2 eggs, slightly beaten	1/2 tsp. vanilla extract
	1 1/2 tsp. brandy

Makes 2 pies. (Pie crusts can be cooked a little, if desired, stick with a fork to keep from puffing up.) Boil potatoes until done through. Whip. Mix all ingredients thoroughly. Pour in pie shells. Bake at 350° for 45 minutes to 60 minutes. Serve with a "dollop" of Cool Whip or whipped cream or ice cream.

Marie P. Lee

RITZ CRACKER PIE

20 Ritz crackers, rolled fine	1 tsp. baking powder
3 beaten egg whites	1/4 tsp. salt
1 c. sugar	1/2 tsp. vanilla
	1/2 c. chopped pecans

Beat egg whites until fairly stiff. Add sugar, salt, baking powder and vanilla. Combine with crumbs and nuts. Pour into buttered pie pan and bake for 1/2 hour at 325°. When cool, spread with Cool Whip.

Carole Woods

PEACH PRALINE PIE

4 c. fresh sliced peaches	1/4 c. brown sugar
1 Tbsp. lemon juice	1/4 c. margarine
1/2 c. sugar	1/2 c. chopped pecans
2 Tbsp. quick cooking tapioca	9 inch unbaked pastry shell
1/2 c. sifted flour	

Place peaches in large bowl. Sprinkle with lemon juice. Combine granulated sugar and tapioca and mix evenly with peaches. Let stand 15 minutes. Combine flour and brown sugar. Cut in margarine, until mixture is crumbly. Add nuts and mix. Sprinkle 1/3 of the crumb mix on the unbaked

pie shell. Spoon peach mixture into shell. Top with remaining crumb mix. Bake at 375° about 45 minutes.

Jeri Landholt

PECAN PIE

1 1/2 c. brown sugar	4 tsp. flour
2 c. (1 pt. jar) light corn syrup	2/3 c. margarine
6 eggs	Nuts to taste

Mix together above ingredients. Pour into unbaked pie shell. Bake at 350° for 45 minutes, less cooking time for smaller pies. Bake at 200° for 15 minutes, 5 minutes less cooking time for smaller pie, if you prefer only one pie, freeze half in plastic container.

Yield: 2 large pies or 3 small pies.

Patricia N. Buckley

PECAN PIE

3 eggs, well beaten	1/2 tsp. nutmeg
1/2 c. sugar	1 tsp. vanilla
1 c. white Karo syrup	1 c. nuts
Pinch of salt	

Mix as given. Bake at 375° for 15 minutes. Reduce heat to 350°. Cook until knife inserted comes out clean.

Katie Mistrot

PERFECT PECAN PIE

2/3 c. sugar	Pinch of salt
2/3 c. light Karo syrup	1 tsp. vanilla
2/3 stick melted butter or oleo	1 c. pecans
2 eggs	8 inch pie crust

Beat first 5 ingredients until foamy. Add vanilla and pecans and gently mix. Bake at 400° for 5 minutes and then reduce heat to 300° and bake for 45 minutes.

Sandy Odom

PECAN PIE

1/4 c. margarine	4 whole eggs
7/8 c. sugar	1 c. broken pecan meats
1 Tbsp. flour	1 Tbsp. vanilla
1 1/2 c. white corn syrup	1 unbaked pie shell
Pinch of salt	

Cream margarine, add sugar and flour gradually and cream until fluffy. Add syrup. Beat well. Add salt and eggs, one at a time. Beat thoroughly. Add broken pecans and vanilla. Bake at 350° about 50 minutes, or until set. If crust gets too brown around edge, cut out a circle of foil and place over it.

Marion Stratton

RITZ CRACKER MYSTERY PIE

3 egg whites	1 tsp. vanilla
1 c. sugar	1/2 c. whipped cream
23 Ritz crackers, crumbled	2 Tbsp. instant chocolate
1 c. chopped nuts	1 Tbsp. sugar

Beat egg whites, add 1 cup sugar. Then add crackers, nuts and vanilla. Pour into well greased pie plate. Bake 30 minutes at 325°. Cool. Before serving, whip cream and add instant chocolate and 1 tablespoon sugar. Spread over baked pie.

Alexis Nelson

HANK'S FAVORITE WALNUT TART

12 unbaked tart shells	1/4 c. margarine, melted
3 eggs	1 tsp. vanilla extract
1 c. dark corn syrup	1 c. coarsely chopped walnuts
1/2 c. sugar	Whipped cream for garnishing

Preheat oven to 350°F. In medium bowl, with wire whisk, beat eggs well. Beat in next 4 ingredients until blended. Distribute walnuts evenly among the 12 tart shells, carefully pour filling over walnuts. Bake 25 to 30 minutes. Cool 10 minutes, remove from pans and cool on wire rack. Serve topped with whipped cream.

Linda J. Nichols

MAIDS OF HONOR TARTS

Rich Pastry:

2 c. flour	2 egg yolks
1/2 c. sugar	1/4 tsp. salt
3/4 c. softened butter	1/2 tsp. vanilla

Almond Filling:

2/3 c. whole, blanched almonds	3 Tbsp. cornstarch
1 c. sugar	1/2 tsp. almond extract
2 eggs	Raspberry, strawberry or other thick jam of your choice
2 Tbsp. heavy cream	

With fingertips, mix pastry ingredients until moist and crumbly. Shape dough against sides and bottoms of small tart pans or your smallest muffin tins. Makes about 12. Grind almonds with nut grinder or in blender, mix well with other filling ingredients. Place 1 teaspoon (or less) of jam in each pastry lined tin. Divide the almond filling evenly over the jam filled shells. Bake in center of preheated oven (350°) for 20 to 25 minutes.

Mrs. Loran Rhodes

LEMON SPONGE CUPS

1 c. sugar	5 Tbsp. lemon juice
2 Tbsp. butter	1 grated lemon rind
3 eggs, separated	4 Tbsp. flour
1 1/2 c. milk	1/4 tsp. salt

Cream butter, add sugar, flour, salt, juice and lemon rind. Add beaten egg yolks, mixed with milk. Add stiffly beaten egg whites. Bake in custard cups in shallow pan of water at 350° for 45 minutes. Serves 6.

Anna M. Anderson

FRENCH COCONUT CUSTARD TARTS

12 tart shells, make own or buy frozen	3 eggs
1 stick margarine or butter	1 can flaked coconut
1 1/2 c. sugar	1 Tbsp. vinegar
	1 Tbsp. vanilla
	1 c. pecans, finely chopped

Melt butter or margarine, add sugar and eggs and beat thoroughly. Stir in coconut, vinegar and vanilla. Add pecans. Fill tart shells with mixture. Bake 40 minutes at 350°.

Lois Mitchell

ENGLISH PASTIES

Use very rich pie dough made with butter. Cut in circles about size of small saucer. Fill with different mixtures, such as mincemeat, add rum flavor; dried fruits, apricot, peach or apple. Steam the dried fruits until very soft, then mash with butter and sugar and spices. Place spoonful of filling on one side of circle, fold over other side and seal with fork. Brush tops of pasties with slightly beaten egg whites. Place on cookie sheet and bake at 375° until pie crust is brown. Can be frozen - heat before serving.

Lois V. Mitchell

ALMOND KRINGLE PASTRY

Pastry:

1 c. flour
1/2 c. butter

1 Tbsp. cold water

Filling:

1/2 c. water
1 c. flour
1/2 c. butter

3 eggs
1/2 tsp. almond extract

Mix pastry and pat out 2 strips on a cookie sheet. Make sure strips are thin. Set aside. Heat water and butter to boiling. Add flour, stir. Mixture will leave sides of pan. Remove from heat and add eggs, one at a time, beating well after each addition. Add almond extract. Spread mixture over each pastry strip. Bake at 400° for 10 minutes, reduce heat to 350° and bake for 40 minutes. Frost when cool with a thin icing of powdered sugar and cream, flavored with almond extract. Decorate with sliced almonds and candied cherries.

Ellen McFarlane by Audre Lynde

GRAHAM CRACKER CRUST

1 1/4 c. graham crackers
(15 crackers)

5 Tbsp. melted margarine

Crush crackers and add margarine. Press into pie plate.

Jamie Robertson

CREAM CHEESE BROWNIES

1 (4 oz.) pkg. Baker's German's sweet chocolate	1/2 c. plus 1 Tbsp. flour
5 Tbsp. butter	1 1/2 tsp. baking powder
1 (3 oz.) pkg. cream cheese	1/4 tsp. salt
1 c. sugar	1/2 c. pecans, chopped
3 eggs	1/4 tsp. almond extract
	1 1/2 tsp. vanilla

Melt chocolate and 3 tablespoons butter over low heat. Stir and cool. Cream 2 tablespoons butter with cream cheese. Gradually add 1/4 cup sugar, creaming until fluffy. Blend in 1 egg, 1 tablespoon flour and 1/2 teaspoon vanilla. Set aside. Beat 2 eggs until light colored. Slowly beat in remaining sugar until mixture thickens. Add baking powder, salt and 1/2 cup flour. Blend in chocolate mixture, 1 teaspoon vanilla, pecans and almond extract. Spread half of the chocolate mixture in greased 8 or 9 inch square pan. Top with cream cheese mixture. Spoon remaining chocolate mixture on top and zig-zag knife through batter. Bake at 350° for 35 to 40 minutes.

Eloise Cable

LENNY'S FAVORITE BROWNIES

1 egg	1/4 tsp. baking soda
1 c. brown sugar, packed	Dash of salt
3/4 c. chocolate flavored syrup	1/2 c. butter, melted
1 1/2 c. flour	3/4 c. pecans or walnuts, chopped

Beat egg and add sugar and chocolate syrup. Sift flour, baking soda and salt together and add to sugar mixture. Fold in butter and nuts. Spread in a well greased 9 inch square, shallow baking tin. Bake at 350° for 35 to 40 minutes. While warm, cut into squares.

Linda Nichols

ROSAMOND'S BEST-EVER BROWNIES

4 eggs	1/2 c. butter or oleo
2 c. granulated sugar	1 c. all-purpose flour
1 tsp. vanilla	1 c. nuts (I use pecans)
4 oz. bitter-sweet chocolate	

Melt butter and chocolate together and cool. Put the 4 eggs into a big bowl and beat until thick and lemon colored.

Add sugar slowly while beating. Add vanilla and cooled chocolate and butter mixture. Then add flour and the nuts. Bake in a 9x13 inch pan, well greased and floured, at 350° for 30 minutes. These are delicious without frosting.

Helen D. Lewis

BROWNIES

1 stick margarine	1 c. flour
4 sq. unsweetened chocolate	1 tsp. vanilla
2 c. sugar	1 c. nuts (if desired), finely chopped
4 eggs	

Melt margarine and chocolate together, cool. Beat eggs until fluffy. Add sugar gradually. Add melted chocolate mixture, add flour. Pour into a greased 9x15 inch pan. Sprinkle nuts on top. Bake at 350° for 25 to 30 minutes. Do not over bake. They should be soft and chewy.

Dorothy Boen

RYE HAPPIES

(Low sodium, low fat brownie type cookie.)

1/2 c. rye flour, unsifted	1/3 c. vegetable oil
1/2 c. rolled oats	1/2 c. white sugar
1/2 tsp. low sodium baking powder	1/2 c. brown sugar
1/2 c. nuts, chopped coarsely	1 tsp. vanilla
	3 egg whites

Mix flour, oats, baking powder and nuts. Combine oil, sugars, vanilla and egg whites in mixing bowl. Beat until free of lumps. Stir in dry ingredients. Bake in lightly oiled 9 inch square pan at 350° for 30 minutes. Cool in pan, then cut in squares. May dust with powdered sugar.

Rolleen Bishop

BAKED FUDGE

1/2 c. sifted flour	1 c. melted margarine
1/2 c. cocoa	1 c. pecans
2 c. sugar	2 tsp. vanilla
4 eggs, well beaten	Whipped cream

Blend flour, cocoa and sugar. Add to eggs and blend thoroughly. Stir in remaining ingredients. Beat well. Spread in a 9 inch square pan. Set it in a pan of hot water (enough to

come 1 inch up on sides of pan). Bake in a 350° oven for 1 hour. It will be firm like custard and crusty on top. Serve with a dollop of whipped cream on each serving. Makes 6 to 8 servings.

Joyce Wright

PEANUT BUTTER FUDGE

2 c. brown sugar	1 c. evaporated milk (not Pet)
2 c. white sugar	1 c. peanut butter (creamy)
4 Tbsp. butter	2 c. miniature marshmallows

Mix all but peanut butter and marshmallows in heavy pan. Cook over low heat to soft ball stage. Just before removing from heat, add 1 heaping cup creamy peanut butter and 2 cups miniature marshmallows. Do not stir. Take off heat, cover and let cool until just warm. Beat until it loses its gloss and gets thick. Pour in large, buttered sheet cake pan. Cut in squares. Makes 2 pounds.

Patricia Buckley

KATHY'S FAVORITE CHOCOLATE NO-BAKES

1/4 c. butter, melted	Dash of salt
1/2 c. white corn syrup	1 c. nuts, coarsely chopped
2/3 c. cocoa	2/3 c. flaked coconut
1 c. confectioners sugar, sifted	6 oz. (4 1/2 c.) candy coated puffed wheat

In large bowl, blend butter with corn syrup, cocoa, sugar and salt. Add nuts, coconut and cereal, with fork, stir mixture until cereal is well coated. Pack mixture firmly into greased 13 x 9 x 2 inch pan. Refrigerate several hours or until firm. Cut into squares. Makes 3 to 4 dozen.

Linda Nichols

"HELLO DOLLY" SQUARES

1/2 c. margarine	1 (6 oz.) pkg. butterscotch chips
1 c. graham cracker crumbs	1 c. coconut
1 (6 oz.) pkg. chocolate chips	1 c. chopped nuts
	1 c. Eagle Brand condensed milk

Melt margarine in 8x11 inch Pyrex pan. Sprinkle graham cracker crumbs over margarine. Mix chocolate chips, butterscotch chips, coconut and nuts and sprinkle in pan. Pour

Eagle Brand over all. Bake at 325° for 30 minutes. Cool and cut in small squares.

Rev. Frankie Easter

DATE-NUT SQUARES

2 eggs	1/2 tsp. baking powder
1/2 c. sugar	1/2 tsp. salt
1/2 tsp. vanilla	1 c. chopped nuts
1/2 c. flour, sifted	2 c. dates, finely cut

Beat eggs until foamy. Beat in sugar and vanilla. Sift together flour, baking powder and salt. Add eggs, sugar and vanilla. Mix in nuts and dates. Spread in greased 8 inch square pan. Bake at 325° for 25 to 30 minutes. Cut into squares while warm. Cool. Remove from pan. Sprinkle with confectioners sugar. Yields: 6 (2 inch) squares.

Willie Ella Fuhr

LEMON BARS

Crust:

2 c. all-purpose flour	3/4 c. soft butter
1/2 c. sugar	

Filling:

2 c. sugar	2 Tbsp. plus 2 tsp. fresh
2 Tbsp. all-purpose flour	lemon juice
1 Tbsp. baking powder	3 large eggs

Crust: Mix flour and sugar, stir in butter. Press into buttered 9x13 inch pan. Bake in a preheated 350°F. oven for 15 minutes.

Filling: In a medium bowl, mix sugar, flour, baking powder and lemon juice. Beat in eggs, one at a time. Pour over crust. Bake at 325°F. for 30 minutes. Sprinkle with confectioners sugar. Cool slightly, cut into bars. Freezes well.

Antoinette Fuhr Harrison

LEMON BARS

No. 1:

2 c. unsifted flour	1 c. butter, softened
1/2 c. powdered sugar	

No. 2:

1 tsp. baking powder	2 lemons (juice and rind)
2 c. sugar	4 eggs
4 Tbsp. unsifted flour	

Mix and press No. 1 ingredients into the bottom of a 9x13 inch pan, which has been buttered and lightly floured. Bake in 350° oven 15 minutes. Mix together first 4 ingredients of No. 2, then beat in eggs, one at a time. Pour over hot crust and bake in a 325° oven 30 minutes. Sift powdered sugar over top while still hot.

Lillian Jernigan

LEMON CHEESE BARS

1 lemon cake mix	1 tsp. lemon juice or to taste
1 (8 oz.) pkg. cream cheese, softened	1 egg
1/3 c. sugar	1 egg
	1/3 c. oil

Mix dry cake mix, 1 egg and 1/3 cup oil until crumbly, reserve one cup. Pat remaining mixture lightly in an ungreased 13 x 9 x 2 inch pan. Bake 15 minutes at 350°. Beat cheese, sugar, lemon juice and 1 egg until light and smooth. Spread over baked layer. Sprinkle with reserved crumb mixture. Bake 15 minutes longer. Cool. Cut into bars.

Christine Harrison

DATE AND NUT SQUARES

2 eggs	1/2 tsp. baking powder
1/2 c. sugar	1/2 tsp. salt
1/2 tsp. vanilla	1 c. chopped walnuts
1/2 c. flour	2 c. finely cut dates

Beat eggs until foamy, then beat in sugar and vanilla. Sift flour, baking powder and salt together, stir in. Then mix in walnuts and dates. Spread in a well greased 8 inch square pan. Bake in a 325° oven for 25 to 30 minutes. Cut into squares while warm, cool and then remove from pan.

Adelia Hall, San Francisco, Ca.

AUNT BILL'S BROWN

3 pt. white sugar	1 pt. cream
1/4 lb. butter	1/4 tsp. baking soda
1 tsp. vanilla	2 lb. nutmeats

Pour 1 pint sugar into heavy skillet and place over low heat. Begin stirring with wooden spoon and keep sugar moving so it will not scorch. Takes about 1/2 hour and should be the color of light brown sugar syrup. While sugar is heating in skillet, place 2 pints sugar and pint of cream in deep, heavy kettle and set at low heat to cook slowly while melting other sugar. As soon as sugar is melted, pour into kettle in a fine stream, stirring constantly. Cook until it forms a soft ball. Turn off heat, immediately add soda, stirring vigorously. Add butter and stir. Set off stove in a warm place about 20 minutes. Add vanilla and beat, using a wooden spoon, until mixture is thick (it will lose its shine and have a dull appearance). Add nuts, mix and turn into buttered pan. Cut into squares when slightly cool. Makes 6 pounds.

Nancy Warner

ESTELLE'S HONEY BARS

2 c. raisins	1/4 c. honey
1 c. mixed nuts	

Grind raisins and nuts. Mix with honey and press into sheet 1/2 inch thick. Cover and place weight on top for 24 hours. Cut into bars. Roll in white or colored coconut.

Linda Nichols

OATMEAL-RAISIN BAR

2 c. raisins	2 c. oatmeal
1/2 c. granulated sugar	1 c. flour
1 Tbsp. flour	1 tsp. baking soda
1 c. water	3/4 c. melted margarine
1 tsp. lemon juice	

Mix together first five ingredients in saucepan and cook until slightly thick. Cool slightly and set aside. In mixing bowl, mix oatmeal, flour, baking soda and margarine. Pat half of this mixture into a greased 13x9 inch pan. Pour raisin mixture over and pat remaining oatmeal mixture on top. Bake at 350° for 25 minutes.

Sallie Burrow Hajny

CREME DE MENTHE SQUARES

1 1/4 c. butter	1 beaten egg
1/2 c. unsweetened cocoa powder	1 tsp. vanilla
3 c. sifted powdered sugar	2 c. graham cracker crumbs
	1/3 c. green creme de menthe
	1 1/2 c. semi-sweet chocolate pieces

Bottom layer: In saucepan, combine 1/2 butter and cocoa powder. Heat and stir until well blended. Remove from heat, add 1/2 cup powdered sugar, egg and vanilla. Stir in graham cracker crumbs. Press into bottom of ungreased 13 x 9 x 2 inch pan.

Middle layer: Melt 1/2 cup butter. In small mixer bowl, combine melted butter and creme de menthe. At low speed of mixer, beat in remaining 3 cups powdered sugar. Spread over chocolate layer and chill 1 hour.

Top layer: In small saucepan, combine remaining 1/4 cup butter and chocolate pieces. Cook and stir over low heat until melted. Spread over mint layer. Chill 1 to 2 hours. Cut in small squares. Store in refrigerator. Makes about 96 squares.

Barbara Newell

SPICED BAR COOKIES

1 c. brown sugar	1/4 tsp. salt
1/3 c. butter	1/2 tsp. cinnamon
1 egg	1/4 tsp. each nutmeg and cloves
1 1/2 c. flour	1/2 c. raisins
1 tsp. vanilla	Powdered sugar glaze
1 tsp. baking powder	

Cream together sugar and butter. Beat in egg and vanilla. Combine flour, baking powder, salt and spices. Stir dry ingredients into creamed mixture. Fold in raisins. Spread batter in greased 8x8 inch pan. Bake in 350° oven for 25 minutes. While still warm, spread with glaze. Cut into 24 bars.

Powdered Sugar Glaze: Combine 1/2 cup unsifted powdered sugar with 2 teaspoons water.

Karen A. O'Neal

MINCEMEAT SQUARES

1 1/2 c. all-purpose flour, sifted	3/4 c. butter
1 c. brown sugar, packed	2 c. mincemeat
1 1/4 c. rolled oats	1/2 tsp. fresh lemon juice
1/2 tsp. salt	1/2 c. rum, wine or bourbon (if desired)

Preheat oven at 400°. Grease 9 inch square pan. Mix together flour, sugar, rolled oats and salt. Cut in butter until consistency of coarse crumbs. Press half of mixture evenly in pan, covering entire surface. Combine mincemeat and lemon juice (rum, if desired), spread over mixture in pan. Sprinkle with remaining crumb mixture. Bake 20 to 25 minutes. Cool slightly in pan on wire rack. Cut in squares. Makes about 16 squares.

Lois V. Mitchell

LEMON WHIPPERSNAPPERS

1 (18 1/2 oz.) lemon cake mix 1 egg
2 c. frozen whipped topping, 1/2 c. confectioners sugar
thawed

Combine dry cake mix with whipped topping and egg in large bowl. Stir until well mixed. Drop by spoonfuls into sugar. Roll into balls and place 1 1/2 inches apart on baking sheet. Bake at 350° for 10 to 15 minutes, or until golden brown. Makes 5 dozen.

Other cake mixes can be substituted.

Patricia and Glee Handy,
Martha Alford, Ruth Odom

MARY LEE'S DATE COOKIES

2 c. light brown sugar 1 c. chopped pecans
2 eggs, well beaten 2 Tbsp. cream of tartar
1 c. shortening 2 Tbsp. cream or milk
3 1/2 c. flour, sifted 1 tsp. baking soda
1 tsp. vanilla Few drops maple flavoring
1 c. chopped dates

Measure flour and sift with soda and cream of tartar. Cream shortening with sugar, add eggs and cream or milk. Add dry ingredients, dates, nuts and flavoring. Mix thoroughly. Form into rolls and chill overnight. Slice thin, place on well oiled baking sheet. Bake at 350° until a delicate brown. Makes 100 cookies.

Eloise Cable

COCONUT COOKIES

2 sticks Fleishman's margarine	2 c. flour
1 c. sugar	1 c. flaked, sweetened coconut
1 tsp. almond flavoring	1/2 c. chopped pecans
1 tsp. vanilla flavoring	

Mix all ingredients together in bowl until sticky. Roll into balls on cookie sheet and flatten with a fork. Bake at 325° for 10 minutes. Do not overcook.

Lucille Nichols

LORI'S FAVORITE SUGAR COOKIES

1 c. sugar	1 tsp. vanilla
1 c. powdered sugar	4 c. flour
1 c. butter, softened	1 tsp. soda
3/4 c. plus 2 Tbsp. cooking oil	1 tsp. cream of tartar
2 large eggs, well beaten	1/2 tsp. salt

Cream sugars and butter in a large bowl. Add oil, eggs and vanilla, mix. Stir dry ingredients into sugar mixture. Chill 2 hours. Preheat oven to 350°. Place shaped 1 inch balls on ungreased cookie sheet and flatten with a glass dipped in sugar. Bake 12 to 15 minutes. (The dough can also be spread out into a jelly pan, baked and sliced into 1 to 1 1/2 to 2 inch square cookie bars.)

Linda Nichols

MOTHER'S SUGAR COOKIES

1 c. butter	1 tsp. salt
2 c. sugar	1 tsp. vanilla
3 eggs	4 c. flour
1/2 tsp. soda, dissolved in 1 tsp. water	

Cream butter and sugar. Add eggs, soda, salt and vanilla. Work in flour. Chill several hours. Using as little flour as possible, roll dough 1/8 inch thick and cut into shapes. Place on greased cookie sheet, sprinkle lightly with sugar and bake at 350° until lightly brown.

Mary Parks Rafter

CRISP SUGAR COOKIES

1 c. soft butter (don't use margarine)	3 tsp. vanilla
1 2/3 c. sugar	3 1/2 c. sifted all-purpose flour
2 eggs	2 1/2 tsp. baking powder
	3/4 tsp. salt

Beat butter and sugar until light and fluffy. Blend in eggs and vanilla. Add flour, baking powder and salt, which have been sifted together. Roll balls of dough the size of walnuts. Place on cookie sheet and press down with flat bottom of small glass, which has been well buttered and dipped in sugar for each cookie. Bake at 400° for 8 to 10 minutes.

Gen Horstman

GERMAN SUGAR "DROP" COOKIES

1 c. powdered sugar	4 c. flour, sifted
1 c. sugar	1 tsp. soda
1 c. shortening	1 tsp. cream of tartar
1 c. salad oil	1 tsp. vanilla
2 eggs	1/2 tsp. salt

Cream sugars, shortening, salad oil, add eggs. Sift together dry ingredients, add to mixture. Add vanilla and salt. Blend well and drop by teaspoonfuls, allowing space to spread. Moisten flat bottom end glass, dip in sugar and use to flatten cookie drop. Bake at 350° for 10 minutes.

Betty Carlton

LAKEHURST NO-BAKE COOKIES

1/2 c. butter	4 c. oats
2 c. sugar	1/2 c. peanut butter
4 tsp. cocoa	Salt
1/2 c. milk	

Combine the butter, sugar, cocoa and milk and bring to a boil. When cooked well, add the oats and peanut butter and mix well. When mixed well, drop by spoonfuls onto waxed paper.

Martha Nichols

JONATHAN'S FAVORITE COOKIES

1 c. oatmeal (dry)	1/2 c. brown sugar
1 stick margarine, softened	1 1/2 tsp. baking soda
1/2 c. flour	1 tsp. vanilla

Mix all ingredients together and drop by teaspoons onto cookie sheet. Bake at 325° for 10 to 12 minutes.

Linda J. Nichols

OATMEAL COOKIES

3 eggs	3 Tbsp. boiling water
1 c. Crisco	1 tsp. cinnamon
1 c. sugar	1 tsp. baking soda
2 c. flour	1 c. raisins
2 c. oats	1 c. pecans, chopped

Cream together Crisco, sugar and eggs. Add baking soda to boiling water, add to mixture. Add cinnamon, flour and oats, mixing well after each addition. Soak raisins in hot water for 15 minutes. Drain and add. Add chopped pecans. Drop by teaspoon on greased cookie sheet. Bake at 350°F. for 15 minutes.

Mame Palmer

CAPE COD OATMEAL COOKIES

1 1/2 c. all-purpose flour	1 Tbsp. molasses
1/2 tsp. soda	1 c. oleo, melted
1 tsp. cinnamon	1/4 c. milk
1/2 tsp. salt	1 3/4 c. oatmeal
1 egg, well beaten	1/2 c. raisins
1 c. sugar	1/2 c. nutmeats, cut fine

Mix and sift flour, soda, cinnamon and salt. Stir in other ingredients. Arrange by teaspoonfuls on buttered cookie sheet. Bake at 325° until edges are brown (about 12 minutes). Makes 65.

Betty Carlton

MOTHER'S SPICE COOKIES

1 c. white sugar	1 c. sour cream with 1/4 tsp.
1 c. brown sugar	salt and 1 tsp. soda, stirred
1 c. butter or oleo	until foamy
3 eggs, slightly beaten	1 tsp. cinnamon

3 c. flour
1 c. raisins

1/4 tsp. cloves
3/4 c. chopped pecans

Combine sugar and oleo until creamy. Add egg yolks until well blended. Add sour cream with soda and salt. Add flour and spices and mix well. Add floured raisins and pecans and last fold in beaten egg whites. Drop by spoonful on greased cookie sheet. Bake at 350° about 15 minutes. Don't get brown.

Betty Weaver

BLACK WALNUT COOKIES

2 eggs
1/3 c. melted butter
1/3 c. cooking oil
Grated rind of 1 lemon

2 c. sifted flour
2 tsp. baking powder
1/2 tsp. powdered cloves
1/2 c. chopped black walnut
meats

Beat eggs with fork. Stir in butter, oil and lemon rind. Sift in flour, baking powder and cloves. Add walnuts. Drop 1 teaspoon batter on ungreased baking sheet. Bake at 375° for 8 to 10 minutes, or until edges are brown. Wait until cool before removing from baking sheet. Makes about 30 (3 inch) cookies.

Kathryn Burke

CHINESE ALMOND COOKIES

1 c. oleo
1 c. shortening
1 3/4 c. sugar
2 eggs
2 tsp. almond extract
1 tsp. vanilla extract

4 1/2 c. all-purpose flour,
unsifted
2 tsp. baking powder
1 tsp. baking soda
1/4 lb. blanched almonds
1 egg, beaten (for glaze)

Preheat oven to 350°F. Grease 2 large cookie sheets. In large bowl with electric mixer, cream shortenings and sugar until light and fluffy. Add 2 eggs and extracts, beat until well mixed, scraping sides of bowl. Combine flour, baking powder and soda. Add dry ingredients to creamed mixture, beating just until well mixed. Roll dough (which will be crumbly) into 1 inch balls. Press half almond in center of each ball, brush top with beaten egg. Bake 20 to 25 minutes. Makes 60.

Helen D. Lewis

SKILLET COOKIES

1 stick margarine	1 c. Rice Krispies
3/4 c. sugar	1 c. chopped nuts
1 (8 oz.) pkg. chopped dates	1 tsp. vanilla
2 egg yolks, beaten	Coconut

In skillet, melt margarine. Add dates and sugar. Heat and mash dates with fork. Simmer 2 minutes. Remove from heat and add beaten egg yolks. Add remaining ingredients and mix thoroughly. Cool and roll into small balls. Roll in coconut. Store in covered container in refrigerator. Makes approximately 3 dozen.

Nell Boulogne

JAN HAGELS (Cookies from Holland)

1 c. butter	2 c. sifted cake flour
1 c. sugar	1 egg white, beaten
1 egg yolk	1/2 c. broken pecans

Blend butter, sugar and egg yolk. Add cake flour and mix well. Spread dough on 10x15 inch cookie sheet. Spread beaten egg white on top of dough. Sprinkle with pecans. Bake 20 minutes at 300°. Increase temperature to 325° and bake an additional 15 minutes. Cut into 1x2 inch fingers while warm.
Alexis Nelson

WHITE PRETZELS

1 pkg. white almond bark	1 pkg. butter flavored pretzels
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Melt almond bark in top of double boiler over low heat. Coat pretzels until covered. Put pretzels on waxed paper to harden.

Christine Harrison

EASY TOFFEE COOKIES

Graham crackers, approx. 30	1 c. brown sugar
2 sticks butter or margarine	1 c. pecans, chopped

Line a cookie sheet with graham crackers. Melt margarine or butter with sugar and cook until well blended, about 5 minutes. Add pecans and pour over crackers. Bake at 400° until

slightly cool. Cut on cracker lines and remove from cookie sheet.

Annabelle Baldwin Campbell

RANGER COOKIES

1 c. brown sugar	1 tsp. baking powder
1 c. granulated sugar	1/2 tsp. salt
1 c. shortening	2 c. oatmeal
2 eggs	2 c. corn flakes
2 c. flour	1 c. coconut
2 tsp. soda	1 c. pecan pieces

Cream shortening and sugar, add eggs, mix well. Sift flour, soda, baking powder and salt, add to mixture, mix. Add other ingredients. Drop by rounded teaspoon on ungreased cookie sheet. Bake in 375° oven until light brown.

Martha D. Holcombe
Oklahoma City, Ok.

MAKE-AHEAD MERINGUES (275° oven)

4 eggs	Grated rind of 1 lemon
1/2 tsp. cream of tartar	1/2 c. crushed pineapple, well drained
1/2 tsp. vanilla	Sweetened whipping cream
Dash of salt	Coconut
1/2 c. sugar	1 tsp. butter
2 Tbsp. lemon juice	

Beat egg whites until very stiff. Add cream of tartar and salt, add 1 cup sugar, very gradually. Fold in vanilla. Spoon into 9 portions on a buttered cookie sheet and make a well in each. Bake an hour. Cool before filling.

Filling: 4 egg yolks, slightly beaten, add 1/2 cup sugar, pinch of salt, lemon juice and rind. Cook together until thickened. Add butter and pineapple. Fill meringues, top generously with whipped cream and sprinkle thickly with coconut. Cover loosely with waxed paper. Refrigerate overnight.
Helen Carnell, Enid, Ok.

POTATO CHIP COOKIES

1 lb. butter	3 c. flour
1 c. sugar	1 1/2 c. crushed potato chips
2 tsp. vanilla	

When butter is softened, cream with sugar. Add vanilla. Add flour, dough will be stiff since there is no liquid. Stir in crushed potato chips. Bake on ungreased cookie sheet 12 to 15 minutes at 350°. May sprinkle with sugar or powdered sugar. Drop by teaspoonfuls. Makes about 6 dozen.

Mildred Kerns

CHOCOLATE DROPS

1/2 c. Crisco	1/2 tsp. soda
1 1/4 c. sugar	1 tsp. baking powder
2 eggs	1/2 tsp. salt
3 sq. chocolate (unsweetened)	1/2 tsp. vanilla
1/2 c. thick sour milk	Blanched almonds or walnut
1 3/4 c. flour	halves

In one stirring, blend Crisco, sugar and eggs. Add melted chocolate. Beat sour milk until smooth. Add it to Crisco mixture alternately with sifted dry ingredients. Add vanilla. Mix well. Drop by teaspoonfuls on greased cookie sheet. Place nut in center of each. Bake at 350° for 10 to 12 minutes.

Virginia C. Lipotich

ORANGE CRISPS

1 pkg. orange cake mix (2 layer size)	1 egg, beaten
1/4 c. soft butter or oleo	2 Tbsp. water
	1/2 c. chopped pecans

Combine cake mix, butter, egg and water. Beat thoroughly and stir in nuts. Chill. Drop by teaspoonful 2 inches apart on ungreased baking sheet. Bake in hot oven at 425° for 8 to 10 minutes. Do not underbake, cookies will be soft when removed from oven, but will be crisp when cool.

Note: I substitute strawberry, pineapple, etc. cake mix for different flavor and color cookies.

Jeannie McDowell

FRESH COCONUT PUDDING

1 pt. half & half	1 tsp. almond extract
2 Tbsp. gelatin	2 c. fresh grated coconut
1 c. sugar	1 1/2 pt. cream, whipped

Caramel Sauce:

1 Tbsp. butter	1 lb. brown sugar
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2 beaten egg yolks
1 c. light cream

1 tsp. vanilla
Pinch of salt

Bring half & half to a boil, add gelatin soaked in 1/2 cup water. Add sugar and cool. Add almond extract and coconut. Fold in whipped cream and turn into mold, melon or Bundt shape, etc. When set, turn out on plate. Sprinkle lavishly with grated coconut. Serve with Caramel Sauce, warm.

Sauce: Combine ingredients and cook in top of double boiler until smooth and creamy.

Mary Price, Audre Lynde

PLUM PUDDING

2 lb. kidney suet, chopped
3 lb. currants
2 lb. dark brown sugar
22 oz. bread crumbs
1 rounded Tbsp. salt
1 dessert spoon ginger
1 tsp. allspice
3 lb. raisins
3/4 lb. mixed candied
lemon, orange peel and
citron

1 lb. flour
1 dessert spoon cinnamon
1 tsp. nutmeg
1 tsp. cloves
4 to 6 eggs
1 qt. milk
1 c. molasses
Juice and grated rind of 3
lemons
1 tsp. soda

Bread crumbs should be dry, leave crusts on and put all bread through colander. Mix suet and dry ingredients very, very thoroughly. Beat eggs and mix with soda, milk and molasses. Combine mixtures and add fruit. Grease molds and fill to 1 inch from top. Cover with greased paper or greased mold tops and steam for 3 hours.

Mrs. Irwin Donovan (1951
Cookbook)

MY MOTHER'S ENGLISH PLUM PUDDING

1/2 lb. beef suet, chopped
fine
1/2 lb. yellow Sultana raisins
1/2 pkg. currants
1 lb. sugar
3/4 lb. bread crumbs (very
dry)
1 Tbsp. baking powder
5 eggs

1/2 tsp. grated nutmeg
1/2 lb. seedless raisins
1/2 pkg. seeded raisins
1/4 lb. shelled almonds, cut
fine
Grated rind of 1 orange and 1
lemon
1/2 lb. mixed, chopped candied
fruit
2 oz. brandy or whiskey

My mother says: "I mix my puddings entirely with eggs and brandy or whiskey. It should be quite a dry mixture. Press tightly into greased bowls. Dip pudding cloths into hot water and cover center with flour. Put flour side down on top of puddings and tie around sides of bowls with a string, very tightly. The flour forms a paste and protects the pudding and should be scraped off before serving. Place on a rack in a large pan and fill with boiling water about half-way up. Boil medium hard for 5 or 6 hours. Don't let the water stop boiling and replenish only with actively boiling water. Keep cover on tight. Puddings cooked like this will keep 2 or 3 years in a cool place. When ready to use, place pudding in a pan of boiling water for about 30 minutes. Serve with hard sauce. This makes about 3 puddings."

Mrs. Paul R. Palmer (1951
Cookbook)

DELMONICA PUDDING

1 1/2 c. sugar	1/4 c. coffee
1/4 lb. butter	1 tsp. vanilla
4 eggs	2 doz. ladyfingers

Cream butter and sugar. Add eggs, one at a time. Cook in double boiler until it thickens. Pour in dessert cups and surround with ladyfingers.

Lynne H. Reynolds

LEMON PUDDING

1 c. sugar	2 eggs
3 Tbsp. flour	1 lemon
2 Tbsp. butter	1 c. milk

Cream butter, sugar and flour together. Add 2 well beaten egg yolks. Add juice and grated rind of lemon and milk. Fold in whites of 2 eggs, which have been well beaten. Pour batter into pan and set pan in a pan of water to bake. Bake in moderate oven at 350° for 45 minutes.

Elizabeth Seibold

DATE NUT PUDDING

1/2 c. butter or margarine	2 eggs
1 c. sugar	1 heaping Tbsp. flour
1 c. chopped dates	1 tsp. baking powder
1 scant c. nuts	

Mix all ingredients. Bake 1 hour at 350° in a loaf pan, lined with foil.

Patty Kice

STEAMED CHOCOLATE PUDDING

3/4 c. sugar	1 c. black walnuts, if desired
1 egg, beaten	2/3 c. milk
1 1/2 c. flour	1 tsp. baking powder
2 sq. chocolate, melted	1 tsp. vanilla
1/4 c. butter	

Cream together butter and sugar. Sift flour and baking powder together and add to butter and sugar, along with remaining ingredients. Steam 1 1/2 to 2 hours in well greased mold. Serve with hard sauce. Serves 9.

Mrs. C. F. Lynde (1951
Cookbook)

BREAD PUDDING

2 c. diced bread	3 c. milk
1/3 c. sugar	2 Tbsp. melted butter
2 eggs, beaten	1 tsp. salt
1 tsp. cinnamon	1/2 tsp. cloves
1/2 tsp. nutmeg	1 c. chopped nuts
1 c. raisins and dates, mixed	

Mix together bread and milk. Add remaining ingredients. Bake in greased baking dish 1 hour at 350°.

Mrs. William Horstman (1951
Cookbook)

CRANBERRY PUDDING

2 c. cranberries, washed	2 tsp. soda
1/2 c. molasses	1 1/3 c. flour
1/2 c. boiling water	

Sauce:

1 c. sugar	1/2 c. butter
1 c. whipped cream	1 tsp. vanilla

Dredge cranberries in 2 tablespoons flour. Mix all ingredients together. Pour into greased top of double boiler. Fit a piece of foil to cover tightly. Then put on lid. Steam over boiling water for 1 hour and 15 minutes. Cool and slice. Ladle 1 to 2 tablespoons of sauce over. To make sauce, heat, but do not boil ingredients.

Katie Mistrot

MOTHER'S BRITISH RICE PUDDING

1/2 c. short grain rice	1/4 tsp. vanilla (do not use imitation)
3 c. milk	1/2 oz. butter
Pinch of salt	1/4 tsp. nutmeg
5 Tbsp. sugar	

Preheat oven to 275°. Butter a 1 quart souffle dish. Wash the rice and put in the bottom of the dish. Heat milk, salt, sugar and vanilla in a saucepan, stirring to dissolve the sugar. When it begins to simmer, remove from heat. Pour it over the rice, dot with pieces of butter and sprinkle the nutmeg over the top. Set the dish in the middle of the oven and cook for 2 1/2 hours. Stir the pudding occasionally for the first hour (or until the rice gets soft and the milk becomes creamy). The secret to rice pudding is to cook it very slowly so it can form a thick, rich, brown skin. Serve with cream and fresh fruit. Serves 4.

Linda Nichols

PERSIMMON PUDDING

2 c. persimmon pulp	2 c. milk
3 eggs, beaten	2 tsp. cinnamon
1 1/4 c. sugar	2 tsp. ginger
1 tsp. baking powder	1 tsp. nutmeg
1 tsp. soda	1 c. nuts or raisins, if desired
1/2 c. melted butter	

Stir together all ingredients. Bake in greased 9x9 inch dish at 325° until firm, about 1 hour.

Kathryn Burke

GRANDMOTHER'S PERSIMMON PUDDING

1 1/2 qt. persimmons (fresh) - 1/2 c. butter
2 eggs, well beaten Ground cinnamon
3/4 c. sugar Ground nutmeg
1 pt. sweet cream

Flour enough to make a stiff batter. Bake in a moderate oven at 350° until set. Sometimes served with hard sauce.

Lynne H. Reynolds

VANILLA ICE CREAM

2 c. sugar 1 can sweetened milk (Eagle
5 eggs Brand)
2 small pkg. of vanilla 2 pt. whipping cream
instant pudding 1 qt. whole milk (more or less)
1 (13 oz.) can evaporated 2 Tbsp. vanilla flavoring
milk

Mix sugar and eggs, beat for 7 minutes with mixer. Add pudding, milk, whipping cream and flavoring. Beat 8 minutes. Pour into freezer and add remaining milk, leaving approximately 4 inches at the top. Freeze and pack. Makes 6 quarts.

Jeanne Treadway

YOGURT POPSICLES

2 c. plain yogurt 1 (12 oz.) can concentrated
Dash of vanilla or honey unsweetened fruit juice

Combine ingredients, mix well. Freeze in molds, 3 ounce paper cups work well. For handles, insert wooden sticks when partially frozen.

Ashley O'Neal

CHOCOLATE SAUCE

1 c. sugar 1/8 tsp. salt
2 sq. chocolate, melted 1 small can Pet Milk

Melt chocolate, add sugar and dissolve. Add salt. Pour milk in very gradually while stirring over medium heat. When all is added, sauce will be thickened and finished.

Connie Haugland

NUT FILLING

Scald:

1 c. sugar
1 c. sour cream

2 tsp. flour

Pour over 2 beaten eggs. Cook in double boiler until thick, add 1 cup chopped nuts, pecans, walnuts or almonds. When cool, add 1/2 teaspoon vanilla.

Mrs. S. D. Skaggs (1951
Cookbook)

BRANDY ICING

3 oz. cream cheese
1/4 lb. powdered sugar
1/4 lb. butter

1 tsp. almond
2 to 3 tsp. brandy
1 c. chopped pecans

Cream the cheese and butter. Add sugar, vanilla and brandy and mix until smooth. Spread on cake and sprinkle pecans on top.

Mitzi Anderson

MOCHA CHOCOLATE FROSTING

6 Tbsp. cocoa
6 Tbsp. hot coffee
6 Tbsp. butter or oleo

1 tsp. vanilla
3 c. powdered sugar
Chopped nuts (optional)

Combine cocoa, hot coffee, butter and vanilla, beat until smooth. Gradually add powdered sugar and continue beating until the right consistency to spread. Garnish with chopped nuts.

Mrs. Trube May (1951 Cookbook)

BETTY RILEY'S CARAMEL CORN

5 - 6 qt. popped corn
2 c. firmly packed brown
sugar (light)

2 sticks butter
1/2 c. white syrup
1 tsp. salt

Combine last 4 ingredients in heavy saucepan. Bring to boil, stirring constantly. Stop stirring immediately. Let boil for 5 minutes without stirring. Remove from fire and add 1 teaspoon vanilla and 1/2 teaspoon soda. Stir well. Pour over popped corn in large roaster, stir until all corn is covered. Bake in preheated 250°F. oven for 1 hour, stirring every 15 minutes. Pour out on waxed paper, breaking apart as it cools.

Antoinette Fuhr Harrison

CARAMEL CORN

2 c. brown sugar, packed	1/2 tsp. cream of tartar
1/2 c. light corn syrup	1 tsp. baking soda
2 sticks margarine	6 qt. popped corn

Combine brown sugar, corn syrup, margarine and cream of tartar in large saucepan. Bring to boil and continue cooking 5 minutes. Remove from heat and add soda. Stir well and pour over popped corn. Mix well. Pour into foil lined flat pans and bake at 250° for 1 hour, stirring twice. Cool and break into pieces.

Jeri Landholt

CARAMEL STICKS

1/8 lb. butter	3/4 c. flour
1 c. light brown sugar, packed	1 tsp. baking powder
1 egg, beaten	1/2 c. chopped pecans
	Powdered sugar

Melt sugar and butter together in a heavy skillet. Let cool slightly. Add egg, stirring quickly. Add flour, baking powder and nuts. Mix well. Pour into 8x8 inch baking pan and bake at 350° for 30 minutes. Cut in finger strips and roll in powdered sugar while still warm. Makes 20 sticks.

Maggie Harris

CARAMELS

2 c. sugar	2 c. nuts
1 bottle dark corn syrup	1 tsp. vanilla
1/2 lb. margarine	Salt
1 pt. half & half	

Bring the sugar, syrup, margarine and 1 cup half & half to boiling, then slowly add remaining cup of half & half. Boil until mixture reaches 240°, stirring constantly. This takes approximately 1/2 hour and looks as if it is going to get hard in the pan. Add vanilla and chopped nuts and immediately pour into an 18x10 inch pan. Let cool overnight, cut in squares and wrap in waxed paper.

Anna Anderson

TAD'S TOFFEE

2 1/4 c. sugar	12 small plain Hershey's bars
1 lb. butter	2 c. ground pecans
1/2 lb. slivered almonds	

Cook butter and sugar together over high heat in heavy bottomed pan. Stirring constantly until thick and creamy in texture and color. Add almonds and keep stirring until brown in color and smoking, stop just before burning. Divide and pour onto 2 cookie sheets. Spread with back of wooden spoon until thin as possible. Lay candy bars on top for 5 minutes, then spread all over. Cover with pecans. Place in refrigerator for 1 hour, or until hard and can be broken.

Lillian Jernigan

PEANUT BRITTLE

1 c. sugar	1 Tbsp. butter or margarine
1/2 c. light corn syrup	1 tsp. baking soda
1/4 c. hot water	1/2 tsp. salt
2 c. raw peanuts	

In heavy 3 quart saucepan, mix sugar, corn syrup and water. Stir over medium heat until sugar dissolves (240°), stirring constantly. Add peanuts, stirring until syrup reaches 295°. Remove from heat, add butter, salt and soda. Stir until butter melts and soda dissolves. Pour immediately onto well greased baking sheet. With metal spatula, spread to 1/4 inch thickness. When cool enough to handle, stretch to desired thinness. Cool completely and break into pieces.

Bernice Smith

SUGARED PECANS

1 c. sugar	1 tsp. butter
1 1/2 c. water	4 c. pecan halves

Stir all ingredients together on high fire 10 to 15 minutes until all juice is taken up. Pour on waxed paper and let cool.
Sandy Odom

PECAN CANDY

1 c. New Orleans molasses (Brer Rabbit)	1 Tbsp. vinegar
1 c. sugar	Butter the size of an egg

Boil ingredients until brittle when "tried" in cold water. Then beat in 1 teaspoon baking soda, pour into buttered pan lined with pecans.

Virginia Lipotich

PRALINE STRIPS

24 graham crackers	1 c. brown sugar
1 c. butter or margarine	1 c. pecans

Place graham crackers on ungreased cookie sheet (jelly roll size). Blend butter and sugar. Heat to boiling, reduce heat and simmer 3 minutes. Add pecans and spread over graham crackers. Bake at 400° for 5 to 6 minutes. Cut in strips while warm. Makes 3 dozen.

Jo Weeks

BUTTERSCTOCH WALNUT PRALINES

2 c. sugar	1/2 tsp. salt
1 c. light brown sugar	1 (6 oz.) pkg. butterscotch pieces
1/2 c. water	1 c. coarsely chopped walnuts
1/4 c. light corn syrup	1/4 c. hot water
1 tsp. vinegar	

Combine sugar, brown sugar, water, corn syrup, vinegar and salt in 2 quart saucepan. Cook about 15 minutes over moderate heat, stirring up from bottom constantly. Boil over high heat 3 minutes. Do not stir. Remove from heat. Add butterscotch pieces and beat vigorously by hand approximately 5 minutes. Let stand 15 minutes, or until hand can be held comfortably against side of pan. Add walnuts and 1/4 cup hot water. Stir well. Drop by tablespoonfuls onto waxed paper lined cookie sheet. Cool until firm. Makes approximately 3 dozen.

Eloise Cable

MOTHER'S PECAN PRALINES

1 c. light brown sugar 5 Tbsp. water
1 c. sugar 1 Tbsp. butter
1/2 lb. pecans, chopped

Combine sugar, water and butter. When mixture begins to boil rapidly, add pecans. Boil, stirring constantly, until mixture forms large bubbles on top and looks sugary. Remove from heat. Drop by teaspoonfuls onto well buttered marble slab.

Linda Nichols

ORANGE NUT CHEWS

4 eggs 1 lb. orange slice candy
2 c. brown sugar 1 tsp. vanilla
2 Tbsp. butter, melted 1 c. chopped pecans
2 c. flour

Beat eggs lightly and add sugar and butter and vanilla. Blend. Dredge chopped orange slices and nuts in flour and combine mixtures. Cook in slow oven, 300°, on greased cookie sheet or shallow pan for 25 minutes. Cut in strips like lady-fingers and roll in powdered sugar. Real party fare.

Tip: Chill the orange slices and roll them in the flour before chopping to make them easier to cut.

Rosemary Ryan

LAVOY STRONG'S PEANUT BUTTER BALLS

1/2 c. margarine 6 oz. pkg. semi-sweet
2 c. creamy peanut butter chocolate chips
1 lb. powdered sugar 1/2 cake paraffin (from 16 oz.
3 c. Rice Krispies cereal pkg.)
8 oz. bar Hershey's milk
chocolate

Blend margarine, peanut butter and powdered sugar. Mix in Rice Krispies. Roll into 3/4 inch balls. Set aside. Melt chocolate bar, chocolate chips and paraffin in double boiler over low heat. Dip balls into chocolate mixture and remove. Put on waxed paper and refrigerate. May be frozen. Makes about 8 dozen.

Fern Purcell

PEANUT BUTTER BONBONS

2 c. powdered sugar	1/2 c. butter
1 c. crushed vanilla wafers	1 1/2 c. peanut butter
3/4 c. chopped pecans	1 1/2 c. chocolate chips
1/2 c. flaked coconut	3 Tbsp. shortening

In a large bowl, combine the first 4 ingredients. In a small saucepan, melt butter and peanut butter, pour over coconut mixture. Blend until mixture is moistened. Shape into 1 inch balls. In another small saucepan, over low heat, melt chips and shortening. Spear balls on toothpicks, dip individually into chocolate mixture to coat. Place balls on waxed paper, chill to set. Makes 4 dozen.

Kathryne Nichols

FRUIT-NUT BALLS

1/2 lb. seedless raisins	1/4 lb. almonds
1/2 lb. pitted dates	1/2 lb. walnuts
1/2 lb. dried apricots	1/4 c. fresh orange juice
1/2 lb. currants	

Chop all ingredients as thoroughly as possible. Add orange juice. Mix thoroughly. Pack firmly into lightly oiled 9x13 inch casserole. Cover tightly with plastic wrap and let stand 3 days at room temperature. Form into small balls, roll in chopped almonds or flaked coconut. Store in refrigerator.

Renna Elliott

STRAWBERRY BALLS

1 (6 oz.) pkg. strawberry Jello	3/4 c. Eagle Brand milk
1 c. coconut	1/2 tsp. vanilla
1 c. ground pecans	1/2 c. red sugar
	1/4 c. green sugar

Mix Jello, coconut and pecans, stir in milk and vanilla. Chill in refrigerator for about 1 hour. Form into balls and roll in red sugar, dip the top in green sugar. Refrigerate.

Red Sugar: 1/2 cup sugar to which 4 to 5 drops red food coloring has been added.

Green Sugar: 1/4 cup sugar, add 3 drops green food coloring.

Antoinette Fuhr Harrison

ORANGE BALLS

- | | |
|--------------------------------|--|
| 1 (12 oz.) pkg. vanilla wafers | 1 (6 oz.) can concentrated frozen orange juice, thawed and undiluted |
| 1 (1 lb.) box powdered sugar | 1 c. finely chopped nuts |
| 1 stick margarine, softened | Flaked coconut (optional) |

Crush vanilla wafers to fine crumbs. Add next 4 ingredients and mix well with hands, form into balls. Chill until firm, then store in refrigerator. Balls may be rolled in flaked coconut, pecans or powdered sugar immediately after shaping, if desired.

Christine Harrison

BOURBON BALLS

- | | |
|------------------------------|---------------------|
| 1 c. vanilla wafer crumbs | 2 Tbsp. cocoa |
| 1 c. powdered sugar | 1 c. chopped pecans |
| 1 1/2 Tbsp. white Karo syrup | 1/4 c. good whiskey |

Mix all ingredients. Form into balls. Dip in powdered sugar. Serve.

Katie Mistrot

RUM BALLS

- | | |
|--|---------------------------------|
| 2 c. vanilla wafer crumbs or graham cracker crumbs | 1 c. confectioners sugar |
| 1 c. finely chopped coconut or pecan meats | 2 Tbsp. cocoa |
| | 2 Tbsp. white corn syrup |
| | 1/3 c. rum, brandy or Cointreau |

Mix all ingredients well. Shape by teaspoonfuls into firm balls. Roll in confectioners sugar, instant coffee or dry cocoa. Store tightly covered for at least a week to develop best flavor. Makes 50.

Patty Kice

WHISKEY BALLS

- | | |
|----------------------------------|----------------|
| 1 lb. vanilla wafers | Powdered sugar |
| 1 heaping c. finely chopped nuts | Whiskey |

Roll wafers very fine, or crush in blender. Put in mixing bowl, add enough bourbon whiskey to make easy to handle.

Add nuts and 6 tablespoons powdered sugar. Put a quantity of powdered sugar on waxed paper, pinch off enough mixture to make a ball about the size of a large marble. Keep adding sugar around ball until nice and firm. Repeat until all mixture is used. Store in refrigerator for at least 24 hours before serving. Rum may be used instead of the whiskey.

Renna Elliott (1951 Cookbook)

CANDIED ORANGE PEEL

4 c. long, thin orange
peel strips, light packed
(approx. 3 oranges)
Water

1/2 c. light corn syrup
Sugar
1 (3 oz.) pkg. orange flavored
gelatin

In 5 quart saucepan over high heat, heat peel and 8 cups water to boiling for 15 minutes. Drain peel in colander and rinse. Repeat this process. In same saucepan, over high heat, heat corn syrup, 1 3/4 cups sugar and 1 1/2 cups water until boiling and sugar is dissolved, stirring frequently. Stir in peel. Reduce heat to medium low, cook until most of syrup has been absorbed, about 30 to 40 minutes, stirring. Remove from heat, gently stir in gelatin until gelatin is dissolved, cool 10 minutes. Mixture will be thick and sticky. On waxed paper, place 1 cup sugar and lightly roll pieces of peel, a few at a time, adding more sugar, if necessary. Place sugar coated peel in single layer, let dry overnight. Store in tightly covered containers. This can also be done with grapefruit or lemon peel.

Linda Nichols

CANDIED GRAPEFRUIT PEEL

This recipe is easy, but requires time. Don't try to do it unless you have a whole morning to be near the kitchen.

Wash 2 whole grapefruit rinds, clean out membrane, cut these in long strips about 3/8 inch wide. Put in a deep pan, 4 quarts, and cover with water. Add a handful of salt (not iodized is best), bring to a boil and boil 20 minutes. Drain in a colander. Have ready a teakettle of boiling water and pour over rinds to cover. Boil 15 minutes. Drain and repeat, boiling again 15 minutes. Drain again. In another pan, have ready a syrup, made of 2 cups sugar and 1 cup water. This syrup should be heated very slowly so that all grains of sugar have dissolved before it boils. This is important. The peel will be hard and crystallized if the sugar is not dissolved slowly. Then put the peel back into the deep pan, add the syrup, bring to a boil and simmer, uncovered, very slowly, until all the syrup

is taken up by the peel. This will take nearly 2 hours. The last half hour you will have to turn the peel rather frequently. When done, put on sheets of waxed paper, separating the pieces. Let dry for half an hour or so and then shake the peel in a paper bag with dry granulated sugar, maybe half a cup. It is then ready to eat and you will have no trouble peddling it.

Mrs. Paul R. Palmer
(1951 Cookbook)

** NOTES **

POTPOURRI

FLOYD'S COUNTRY EGGS

8 slices sliced bacon, diced	1/2 tsp. salt
3/4 lb. fresh mushrooms, sliced	1/8 tsp. pepper
2/3 c. sliced scallions	8 oz. (2 c.) medium grated mild or sharp Cheddar cheese
12 eggs	Parsley or watercress sprigs for garnish
1 1/2 c. heavy cream	

In 12 inch heavy skillet, cook and stir bacon over medium heat until crisp. Remove with slotted spoon, drain on paper towels. Reserve 2 tablespoons drippings, discard other. Return reserved drippings to skillet, add mushrooms and green onions, saute over medium heat until liquid evaporates. Stir in bacon, set aside to cool. In medium bowl, stir eggs until just mixed, add cream, salt and pepper. Stir in cooled mushroom mixture. (Can be made ahead to this point. Refrigerate in covered container up to 24 hours.) Preheat oven to 325°F. Butter a 12x8 inch shallow baking dish. Stir 1 cup cheese into egg mixture, pour into prepared dish. Sprinkle remaining cheese over top. Bake 35 to 40 minutes until a knife inserted near center comes out clean. Let stand 5 minutes before serving. Garnish. Makes 8 to 12 servings.

Antoinette Fuhr Harrison

EGGS PORTUGAL

Link sausages, cut into small pieces	1 1/2 c. milk
4 slices white bread, cubed	Mustard
Cheddar cheese, grated	1 can cream of mushroom soup
4 eggs	Sliced or whole mushrooms
	Dry vermouth to taste

Brown sausage. Line baking dish with bread and cheese. Mix eggs, milk and mustard. Add sausage and milk combination to baking dish. Mix soup, mushrooms and vermouth and add to baking dish. Bake at 350° for 1 hour.

Mary Ann Highers

DOROTHY'S EGGS

- | | |
|-------------------------------------|--|
| 12 eggs, beaten | 2 (4 oz.) cans whole green chili
peppers, drained and chopped |
| 2 (17 oz.) cans cream style
corn | 1 Tbsp. Worcestershire sauce |
| 4 c. Cheddar cheese,
grated | 1 Tbsp. salt |
| | 1 tsp. pepper |

Combine all ingredients and mix well. Bake 1 hour at 325°.
Christine Harrison

BEST PANCAKES

- | | |
|------------------------|----------------------|
| 2 eggs | 3 tsp. baking powder |
| 1 1/4 c. milk | 1 Tbsp. sugar |
| 1 1/2 c. flour | 1/2 tsp. salt |
| 5 Tbsp. butter, melted | |

Sift dry ingredients together. Separate eggs and whip whites and yolks. Add milk to whipped egg yolks, add dry ingredients, barely mix. Add melted butter, barely mix. Fold in egg whites, leaving batter a bit lumpy. Bake on griddle as usual.

Connie Haugland

HEATHER'S MUD PIES

- | | |
|--|---|
| 1 1/4 c. unsifted whole
wheat flour | 1/2 tsp. salt |
| 1/4 c. raw or toasted
wheat germ | 1 egg, slightly beaten |
| 2 1/2 tsp. baking powder | 1 1/4 c. buttermilk or plain
yogurt |
| 1 Tbsp. sugar | 2 Tbsp. melted butter or
vegetable oil |

Measure all ingredients into medium size mixing bowl. Stir in milk, egg and oil. Stir all together just until flour is moistened. Cook on hot griddle. Serves 4 to 6. Excellent served with choice of molasses, syrup or applesauce.

Judy Walter

APPLESAUCE AND HAM PANCAKES

- | | |
|---------------------------|----------------------------|
| 1 c. pancake mix | 1/2 c. applesauce |
| 1/2 c. milk | 1/8 tsp. cinnamon |
| 1 egg | 1/2 c. ham, finely chopped |
| 1 Tbsp. margarine, melted | |

Combine pancake mix, egg, milk and margarine. Add applesauce and cinnamon. Mix well. Add ham. Cook on hot skillet. Makes 4 servings.

Mama Palmer

FOOD PROCESSOR SCALLION PANCAKES

1 2/3 c. unbleached all-purpose flour	1 1/2 inch slice fresh ginger, peeled
1/4 c. plus 1 Tbsp. Gold Medal bread flour	6 large scallions, including green tops, cut into thirds
1 tsp. salt	1 tsp. peanut oil
1 c. boiling water	Peanut oil

With steel knife combine flours and 3/4 teaspoon salt in work bowl. With machine running, pour water through feed tube and continue mixing until dough is smooth and elastic, about 40 seconds. Transfer dough to plastic bag and seal tightly. Let rest at room temperature for 30 minutes. Clean work bowl. With steel knife, mince ginger by dropping through feed tube with machine running. Leave in work bowl. With medium slicer, arrange green onions vertically in feed tube and slice using light pressure. (If the tops are not crisp, chop with a sharp knife as the food processor tends to chew slightly wilted vegetables.) Heat 1 teaspoon peanut oil in 6 inch skillet over high heat. Add green onion mixture and remaining salt and saute until onion is tender, about 2 minutes. Remove from heat and cool. Turn dough out onto well floured surface and roll into 14x16 inch rectangle. Spoon green onion mixture over the dough, spreading evenly. Roll dough from short side jelly roll fashion. Cut into 14 (1 inch) slices. Pressing firmly with palms of hands, flatten each slice on well floured surface. Generously flour slices. Roll each into 5 inch circle between 2 sheets of waxed paper, cover with waxed paper while working with remaining dough. Pour oil into 2 quart saucepan to depth of 1 inch. Heat over high heat to 350°F. or when pea sized piece of dough dropped gently into oil sizzles and rises to top immediately. Add 1 circle of dough, fry until crisp and golden, 35 to 40 seconds per side. Drain on paper towels. Repeat with remaining dough. Cut into wedges with kitchen shears or sharp knife. Serve warm. These pancakes can be reheated on a baking sheet in a 300°F. oven for 10 to 12 minutes.

Antoinette Fuhr Harrison

QUICHE

3 eggs	1/2 c. grated Swiss cheese
2 c. half & half	1/2 c. chopped bacon or Canadian bacon
1/2 tsp. salt	1 pie shell or 12 individual shells
1/4 tsp. white pepper	
1/4 tsp. nutmeg	

Beat together eggs, cream, salt, pepper and nutmeg. Set custard aside. Fill uncooked pie shell (or shells) 1/2 full with cheese and chopped meat. Pour custard over these ingredients until shell is filled. Bake at 375° until barely firm and slightly browned.

Connie Haugland

VINCENT PRICE'S FAVORITE QUICHE LORRAINE

Pastry:

1 c. flour	Pinch of salt
1 egg yolk	1 Tbsp. water
1/2 c. butter	Dry beans to weight crust down

Tart:

1/2 lb. Gruyere cheese, diced (approx. 1 1/4 c.)	1/2 tsp. dry mustard
8 egg yolks	1/8 tsp. fresh ground black pepper
2 c. cream	1/2 lb. bacon
1/4 tsp. salt	

Pastry: Preheat oven to 425°. Put flour on pastry board and make well in center of flour. In center of well, put egg yolk, butter, salt and water. Mix center ingredients to a smooth paste, then quickly work in flour to make soft dough. Chill for 30 minutes, then roll out thin on floured board. Line a 9 inch pie plate with dough, trim and crimp edge. Cover with waxed paper and partially fill with beans and bake in hot oven for 8 minutes, discard beans and paper and bake 3 minutes longer.

Tart: Reduce oven to 350°. Cook bacon until crisp, drain, crumble and sprinkle in pastry shell. Add cheese, combine egg yolks, cream, salt, mustard and pepper. Pour into shell and bake 45 minutes.

Linda J. Nichols

VIVAL'S OLD FASHIONED CHEESE FONDUE
(Cheese dish)

1 c. hot water	1 1/2 c. grated cheese
1 1/3 c. dry bread crumbs	4 eggs
1/2 tsp. salt	

Combine hot water, bread crumbs, salt and cheese with well beaten egg yolks. Fold in stiffly beaten egg whites. Pour into well oiled casserole. Set in pan of warm water. Bake at 375° for 20 minutes or until firm. Makes 6 servings.

Myrtle B. Wilson

APRICOT COFFEE CAKE

3 1/2 c. Bisquick baking mix	1 1/2 c. milk
1/4 c. sugar	Streusel topping (below)
2 eggs	1 (12 oz.) jar apricot preserves

Grease baking dish 12 x 7 1/2 x 2 inches. Mix baking mix, sugar, eggs and milk, beat vigorously 30 seconds. Layer half each of the batter, Streusel Topping and apricot preserves in dish, repeat. Bake at 375° until wooden pick inserted in center comes out clean, 35 to 40 minutes. Cool 10 minutes before cutting. Serves 12.

Streusel Topping: Cut 1/4 cup firm butter or margarine into 2/3 cup Bisquick baking mix, 2/3 cup packed brown sugar and 1 teaspoon ground cinnamon until crumbly. Stir in 1 cup sliced almonds, if desired.

Karen A. O'Neal

OVEN OMELET BRUNCH

1/4 c. butter or margarine	1/4 c. green onions, chopped
18 eggs	1 lb. Canadian style bacon, cut into 24 slices
1 c. sour cream	1/4 c. maple syrup
1 c. milk	
2 tsp. salt	

Preheat oven to 325°. Melt butter in 13 x 9 x 2 inch baking dish. Combine eggs, sour cream, milk and salt, beat until blended. Stir in onion. Pour into baking dish. Cook until eggs are set, but moist, about 35 minutes. Bake Canadian bacon while omelet is baking. Cut omelet into 12 (3 inch) squares. Arrange with bacon. Reassemble slices on sheet of aluminum foil, pour syrup on roll. Wrap, place in pan. Bake 35 minutes, or until hot. Makes 12 servings.

Mrs. W. E. Jennings

HANK'S FAVORITE SAUSAGE POCKETS

1 lb. sausage	1/2 tsp. pepper
1/4 c. green pepper, chopped	1/2 c. Mozzarella, grated
1/4 c. onion, chopped	1 can Hunt's special tomato sauce with Romano cheese
1/4 - 1/2 c. celery, chopped	Pita bread pockets, cut in half
1/2 tsp. seasoning salt	
1/2 tsp. salt	

Fry sausage. Add peppers, onions, celery and seasonings. Cook well. Add tomato sauce and mix well. Fill each pocket and sprinkle with cheese.

Variation: Add 1/2 pound ground round with the sausage.

Linda J. Nichols

SAUSAGE BREAKFAST CASSEROLE

1 lb. sausage	5 eggs
6 slices white bread	2 c. half & half
Softened margarine	1 tsp. salt
1 1/2 c. Longhorn cheese, grated	1 tsp. dry mustard

Cook sausage well done, stirring to crumble well. Drain sausage on paper towels, set aside. Spread each slice of bread with margarine, cut into cubes. Place bread cubes in a 13 x 9 x 2 inch baking pan. Sprinkle with sausage and top with cheese. Combine remaining ingredients and pour over mixture in baking pan. Chill at least 8 hours, remove from refrigerator. Bake at 350° for 40 to 50 minutes. Makes 6 servings.

Joyce Wright

GRANDMA MYRTLE HOOPER'S HOMINY SURPRISE GRITS

2 c. hominy grits	1 tsp. black pepper
1 Tbsp. salt	1 Tbsp. Worcestershire sauce
8 c. water	1 c. milk
1 c. grated sharp cheese	1 Tbsp. butter

Bring water to boil, add hominy grits and salt. Cook 30 to 40 minutes, stirring often. Pour in bowl, add sharp cheese, black pepper, Worcestershire sauce, milk and butter. Mix well and put in baking dish. Cover with more cheese and paprika. Bake one hour at 350°. Serve with cold ham. Serves 8.

Linda J. Nichols

GRITS SAUSAGE CASSEROLE

1 c. quick cooking grits
1 lb. bulk pork sausage
1 small onion, chopped

1/3 c. green pepper, chopped
1 1/2 c. Cheddar cheese, grated

Cook grits, set aside. Crumble sausage in large skillet, add onion and green pepper. Cook over medium heat until meat is browned and vegetables are tender. Drain well. Combine grits, meat mixture and 1 cup cheese. Spoon into lightly greased 10 x 6 x 2 inch baking dish. Bake at 350° for 15 minutes. Sprinkle with cheese and bake 5 minutes longer, or until cheese melts.

Elizabeth Seibold

WESTERN GRITS

3 c. cooked or instant
grits
1 (8 oz.) pkg. Cheddar
cheese, grated

1 can El Paso chilies, chopped
8 oz. sour cream

Mix all ingredients in casserole, saving some of grated cheese to sprinkle on top. Bake 30 minutes at 350°.

Walter Weber

MEXICALI GRITS CASSEROLE

1 1/2 lb. ground beef
1/3 c. onion, finely chopped
1/2 c. barbecue sauce
1 1/2 tsp. chili powder
1/2 tsp. salt
1 c. white hominy grits
(quick cooking)
1 tsp. salt

4 c. boiling water
1 c. sharp Cheddar cheese,
shredded
2 eggs, beaten
1 (4 oz.) can green chilies,
chopped
1/2 c. corn chips, crushed

Brown meat and onions, drain, stir in barbecue sauce, chili powder and salt. Pour mixture into 8 inch square baking dish. Prepare grits in salted, boiling water according to package directions. Add cheese, eggs and chilies, mixing until cheese is melted. Pour over meat mixture. Top with corn chips. Bake at 350° approximately 30 minutes. Let stand 5 minutes before serving.

Variation: Substitute 1/4 cup chopped green pepper for green chilies.

Bernice Smith

VIRGINIA SAUSAGE

7 lb. lean pork

3 lb. pork fat

Approximately:

6 tsp. salt

1 tsp. red pepper

6 tsp. black pepper

Pinch of brown sugar (optional)

12 tsp. sage

Grind meat together twice. Add spices and mix well. Fry a patty to taste for seasoning. Correct seasonings, if necessary. Form into patties and freeze.

Loran Rhodes

24 HOUR SOUFFLE

4 slices white bread, cut
in 1 inch cubes without
the crusts

1/2 lb. cheese, grated

4 eggs, well beaten

2 1/2 c. milk

Butter or margarine

Remove crust from the bread, then butter each slice. Cut into cubes. Place a layer of bread in a greased casserole, then a layer of cheese. Mix beaten eggs, add milk and pour on top of the bread and cheese mixture. Let stand overnight in the refrigerator. Remove from the refrigerator about 1 hour before baking and allow to return to room temperature. Bake in a 350° oven for 40 to 50 minutes. Serves 6 people.

Dorothy Boen

BREAKFAST CASSEROLE

8 oz. cooked sausage links,
cut in thirds

1 c. Cheddar cheese, grated

5 eggs, beaten

5 slices white bread, pulled
apart

2 c. milk

1 tsp. dry mustard

Place bread in bottom of buttered 1 1/2 quart shallow baking dish. Sausage on top of bread. Sprinkle with cheese. Combine eggs, milk and mustard and pour evenly over cheese. Cover and refrigerate overnight. Bake, uncovered, at 350° for 50 minutes.

Lucile Nichols

DELMONTIC APPLES

5 large cooking apples
3/4 c. sugar
2 c. butter cookies,
crumbled

Brown sugar and cinnamon,
mix and enough for top
Blanched almonds, slivered
Butter

Pare, core and cut apples into chunks. Cook with 3/4 cup sugar until apples are barely tender. Butter a shallow casserole. Place layer of cookie crumbs in bottom of casserole. Next place cooked apples on top of crumbs. Cover apples with another layer of crumbs. On top of this layer, sprinkle sugar and cinnamon - scatter with lots of slivered almonds. Dot with butter, generously. Bake about 30 to 35 minutes in 350° or until brown.

Eloise Cable

BREAKFAST APPLES

1 c. sugar
1 tsp. cinnamon
1/4 tsp. nutmeg

4 or 5 large apples
2 Tbsp. apple juice (or water)
1/4 c. butter

Combine sugar, cinnamon and nutmeg. Pare and chop apples into bite-size pieces (about 4 cups needed). Put apples, cinnamon, apple juice (or water) and butter into a saucepan. Cover and cook over low to medium heat, stirring once or twice, for 15 minutes, or until apples are nice and tender.

Myrtle B. Wilson

BAKED FRUIT MEDLEY

1 orange
1 lemon
1 (16 oz.) can sliced
peaches, drained
1 (16 oz.) can pear halves,
drained
1 (16 oz.) can apricots,
drained

1 (15 1/2 oz.) can sliced
pineapple, drained
1 (6 oz.) jar maraschino
cherries, drained
1 c. firmly packed brown sugar
1 Tbsp. all-purpose flour
1 Tbsp. Angostura bitters

Grate rind of orange and lemon, peel and slice. Layer orange and lemon slices and remaining fruit in a 13 x 9 x 2 inch baking dish. Combine orange and lemon rind, brown sugar, flour and bitters, mix well and sprinkle over fruit. Bake at 325° for 30 minutes, or until bubbly. Serve hot or chilled. Yield: 12 to 14 servings.

Rosemary Ryan

HOT CURRIED FRUIT

1/3 c. margarine, melted	1 can pear slices
3/4 c. brown sugar	1 can peach slices
3 Tbsp. curry powder	1 can apricot halves
2 Tbsp. pineapple juice	10 maraschino cherries
1 can pineapple chunks	

Mix margarine, brown sugar, curry powder and pineapple juice. Arrange drained fruits in Pyrex dish and pour first mixture over it. Bake at 350° for 45 minutes. Serves 12.

Adelaide Pritchett

ELEANOR'S BAKED PINEAPPLE

1 (No. 2) can chunk pineapple	2 Tbsp. flour
1 c. grated Cheddar cheese	1 c. bread crumbs, dried
1 c. sugar	2 tsp. butter

Mix drained pineapple and cheese, set aside. Mix flour and sugar in saucepan, add pineapple juice. Heat just to blend well. Place pineapple-cheese mixture in an 8 inch square baking dish, cover with the sauce. Top with bread crumbs and dot with butter. Bake in 350° oven for 20 to 25 minutes, or until lightly browned.

Eloise Cable

DIET BLACK FOREST SALAD DRESSING

1 clove garlic, squashed	2 Tbsp. olive oil
2 Tbsp. Dijon mustard	1 Tbsp. salad oil
1/2 tsp. each thyme and marjoram	1/2 c. rice red or sherry vinegar
1/2 tsp. salt	1/2 - 3/4 c. water
A few grinds of pepper	

Beat garlic, mustard, seasonings together with a whisk. Gradually add the olive and salad oils, beat until thick like mayonnaise. When thick, add the vinegar and the water. Beat together.

Audre Lynde, Nina Price

LOW SODIUM SALAD DRESSING

2/3 c. oil	1/4 tsp. sugar
1/3 c. vinegar	1/8 tsp. pepper
1/4 tsp. mustard powder	1/8 tsp. garlic powder

Place all ingredients in a jar and shake well. Chill.
Rosemary Ryan

LOW SODIUM ITALIAN DRESSING

2/3 c. oil	1/8 tsp. garlic powder
1/3 c. vinegar	3 Tbsp. lemon juice
1/4 tsp. dry mustard powder	1/4 tsp. basil
1/4 tsp. sugar	1/8 tsp. garlic powder
1/8 tsp. pepper	1/8 tsp. oregano

Place all ingredients in a jar and shake well. Chill.
Rosemary Ryan

DIABETIC APRICOT-APPLE SPREAD

1 (6 oz.) can frozen apple juice concentrate, thawed	1 (8 oz.) pkg. dried apricots, finely snipped
1 1/2 c. apple juice	1/2 tsp. almond extract
	1/4 tsp. cinnamon

Combine apple concentrate, apple juice and apricots in saucepan. Bring to a boil and reduce heat. Cover and simmer 25 minutes, or until apricots are tender and most of liquid is absorbed, stirring occasionally. Remove from heat, stir in extract and cinnamon. Store in refrigerator.

Marie Lee

DIABETIC FRUIT HONEY

1/2 peck pears	2 (No. 2) cans pineapple chunks
1/2 peck apples	Jars, well washed
Fruit Fresh	Jar tops, well washed

Peel pears and apples, sprinkle with Fruit Fresh. Grind fruit together. (You may use your blender on chop.) Pour mixture and tighten lids. Process in boiling water bath 15 minutes. Remove jars and tighten lids again. When ready to consume, add Sweet 'N Low to taste.

Marie Lee

DIABETIC CHOCOLATE PIE

3 pkg. Swiss Miss cocoa mix (sugarless)	1 tsp. vanilla
3 Tbsp. cocoa (if desired)	3 c. 2% milk
2 boxes D-Zerta chocolate pudding	1 large pie shell, baked
2 eggs, beaten	1 small ctn. Cool Whip
	1/2 c. Grape-Nuts cereal

Heat milk and follow pudding directions, add cocoa mix, cocoa (if desired), eggs, beating to keep smooth. Cool mix, add vanilla. Pour pudding into baked pie shell. Chill until set. Top with Cool Whip, sprinkle Grape-Nuts over all.

Marie Lee

DIET ICE CREAM

4 eggs	3 Tbsp. vanilla
5 pt. Dairy Rich or other non-dairy cream	2 Tbsp. lemon extract
4 Tbsp. sugar substitute	Mashed fruit (optional)

Beat eggs until frothy, add cream, sugar substitute, vanilla, lemon extract and mashed fruit (if desired). Freeze.

Marie Lee

STRAWBERRY PRESERVES

1 qt. berries, wash before hulling, drain well	4 c. sugar
	2 tsp. vinegar

Boil berries and vinegar 2 minutes, add sugar, boil at a rolling boil for 8 minutes, pour into shallow pans and let stand until it jells.

Mrs. C. W. Mandler (1951
Cookbook)

RHUBARB-RASBERRY JAM

3 c. rhubarb, cut up	5 c. sugar
1 pt. red raspberries	Juice of 1 lemon
1/2 pkg. Sure-Jell	

Boil fruit, then add Sure-Jell and boil for 1 minute. Remove and add sugar. Boil 1 minute. Remove and add lemon. Pour in clean jars and seal with wax.

Connie Haugland

APRICOT AND CHERRY JAM

3 lb. black bing cherries 5 lb. apricots

Use 2 kettles. Pit and cut in halves the cherries and allow measure for measure of sugar and fruit. Put in 1 kettle. Cut apricots in halves or quarters and allow measure for measure of sugar in the other kettle. Let stand for an hour or until the juice collects. Allow to come to a full rolling boil. Boil for 8 minutes. Then combine the 2. Add 1/2 cup lemon juice and boil 3 to 6 minutes more. Let stand until slightly cool, then pour into sterilized glasses or small jars. It must be watched carefully while cooking as it sticks easily.

Mrs. C. F. Lynde (1951
Cookbook)

LEMON MARMALADE

Lemons* Water (1 c. per medium lemon)
Sugar

Scrub lemons, cut into halves then sliver. (This can be done by hand or in food processor. A blender at "chop" speed can be used, in this case, add water to at least the same volume as the cut lemons.) Put fruit in large bowl, add water proportionate to lemons. Soak for at least 12 hours. Simmer for 20 minutes. Let stand another 12 hours. For every cup of fruit and juice use 3/4 cup sugar. In a large pot, heat mixture until it begins to jell, approximately 30 minutes. Test by spooning a few drops on a cool plate. Marmalade is ready if spot does not run. If white scum forms, remove with wooden spoon. Pour in jam jars and seal.

*Limes may be used, in which case use 1/2 cup water per lime.

Kathryn and Patrick Burke

ORANGE MARMALADE

6 oranges, cut in halves, to 2 lemons, sliced
take out seeds, slice in
thin slices

Cover with cold water and let stand for 24 hours. Simmer over slow flame for 30 minutes after it reaches the boiling point. Let stand again for 24 hours. For each cup of liquid measure, use 3/4 cup white sugar. Cook over slow flame until thick. Takes about 1 hour.

Mrs. Tams Bixby (1951
Cookbook)

CRANBERRY JELLY

2 qt. cranberries
4 c. sugar

3 1/2 c. water

Place cranberries in water and cook until soft. Force through a colander. Warm sugar in oven. Allow cranberries to come to a boil, then slowly add sugar, stirring constantly. Allow broth to boil slowly for 3 to 5 minutes. Place in jars and after jelling, seal with wax. Keeps indefinitely.

Elizabeth Seibold

PEACH CONSERVE WITH RUM

1 orange
1/2 c. rum
2 qt. peeled and chopped
peaches (about 12)
3/4 c. crushed pineapple
6 1/2 c. sugar

1/4 c. chopped maraschino
cherries
1/4 c. lemon juice
1/2 tsp. ground ginger
1/4 tsp. nutmeg

1. Prepare home canning jars and lids according to manufacturer's instructions. 2. Remove peel from orange, cut into thin strips. Finely chop orange pulp, discarding seeds. Cook orange pulp and peel in water to cover until peel is tender. Place open container of rum in pan of hot water. 3. Combine chopped peaches, orange mixture, sugar, pineapple, cherries, lemon juice and spices in large (6 to 8 quart) pot. Cook and stir until thickened, almost to jelling point. Remove from heat. Stir in warm rum. Carefully ladle into hot jars, leaving 1/4 inch headspace. Adjust caps. Process 10 minutes in boiling water bath.

Renna Elliott

CRANBERRY AND ORANGE RELISH

2 c. fresh cranberries
1 orange, quartered and
seeded
1/2 lemon, seeded

1 c. sugar
1 c. pecans
1/4 c. Cointreau

Chop cranberries, orange and lemon in food processor. Add sugar, pecans and Cointreau. Process briefly. Cover and let stand at room temperature for 12 hours. Refrigerate overnight before serving. Makes 3 cups.

Adelaide Pritchett

APPLE CHUTNEY

1 1/2 lb. green tomatoes, chopped (approx. 3 c.)	12 large, tart apples, cored and chopped
4 Tbsp. salt	1 large Spanish onion, chopped
1 qt. cider vinegar	1 lb. raisins
1 lb. brown sugar	2 Tbsp. ground ginger

Sprinkle salt over tomatoes, cover and let stand 12 hours. Drain and soak in cold water for 10 minutes and drain. Heat vinegar and sugar in large pot. Add tomatoes, apples, onions, raisins and ginger and cook over low heat, about 30 minutes, until apples and onions are tender. Spoon into hot, sterilized jars, leaving 1/4 inch headspace and seal. If you wish, process in boiling water bath for 10 minutes.

Renna Elliott

BREAD AND BUTTER PICKLES

3 qt. sliced cucumbers	1/2 c. water
3 medium onions, sliced	2 1/2 c. sugar
1/2 c. salt	2 Tbsp. mustard seed
Water to cover	1 tsp. celery seed
2 c. vinegar	1 tsp. turmeric

Combine vegetables and mix with salt, cover with water and let stand for 3 hours. Drain. Cover with ice water and let stand 10 minutes. In large kettle, combine remaining ingredients. Boil 3 minutes. Add vegetables and heat to simmer. Do not boil. Pack hot in sterilized jars and seal.

Renna Elliott

EASY KOSHER PICKLES

30 to 35 cucumbers (3 to 3 1/2 inches long)	6 Tbsp. salt
3 c. vinegar	Garlic
3 c. water	Hot peppers
	Fresh dill flowers and stems

Wash and dry cucumbers. Place in sterilized jars. Place 1 clove garlic, 1 hot pepper and 1 large dill flower in jar. (If fresh dill is not available, use 1 teaspoon dill seed for each pint jar.) Make a brine of vinegar, water and salt. Bring to boil and pour over cucumbers. Leave 1/2 inch headspace, seal. Allow 6 weeks before using.

Renna Elliott

ICE WATER PICKLES

1 qt. vinegar	Scant 1/2 c. salt
2 c. sugar	1/4 tsp. red pepper
Cucumbers	

Scrub and cut cucumbers, place in ice water for 3 hours. Pat dry. Dry pack jars, adding garlic, clove, small hot pepper, sliced onion, celery seed (one piece of celery) and mustard seed to each pint. Boil the above ingredients. Pour over and seal. This covers 3 pints.

Mrs. O. C. Jamell (1951
Cookbook)

SWEET CRISP CUCUMBER PICKLES

Mix and boil:

4 1/2 lb. sugar	2 heaping tsp. red pepper
1 qt. vinegar	4 sticks cinnamon (6 inches long)
3 heaping Tbsp. celery seed	

Cut 12 sour cucumber pickles into strips or circles. When syrup boils, put in cucumbers and let all come back to a boil. Boil 5 minutes. Pour entire mixture into stone jar and cover tightly. Leave 24 hours. Next day, drain syrup from pickles and boil syrup 5 minutes. Pour the hot syrup over pickles and leave for 24 hours. The third morning, add to syrup 4 pieces of garlic and boil the syrup. Put pickles in glass jars, pour hot syrup over them and seal while hot.

Mrs. John Maxwell (1951
Cookbook)

MUSTARD PICKLES

Cut the following coarse and salt for 24 hours:

1 peck small onions	1/2 gal. cucumbers that have been previously in salt brine for 3 or 4 days
1/2 peck green tomatoes	
1 large head lettuce	
1/2 doz. green peppers	

Mix 1/2 to 3/4 pounds dry mustard and 2 tablespoons turmeric with cold vinegar. When thoroughly mixed, put on stove to boil in following mixture:

1 gal. vinegar	1 oz. mustard seed
3 c. sugar	2 red pepper pods
1/2 oz. celery seed	Piece alum size of hazel nut

Boil 5 minutes. Drop in salted vegetables. Seal hot. In 1951 Cookbook under name of Mrs. L. F. Metz, Louisville, Ky. She was mother of Mrs. H. W. Gibson and grandmother of Mrs. G. H. Newell.

Mrs. Harry W. Gibson

PICKLES

Soak 1 peck small cucumbers in salt brine for 3 days. To 1 gallon vinegar add:

3 c. sugar	1 or 2 onions, cut in small pieces
Good handful dill	
Mixed spices	Pinch of alum (piece size of 1/2 hazelnut)
Red pepper	

Let spices and vinegar boil, then put in the cucumbers. When they begin to simmer, put in mason jars and seal hot. Strain off all the spices, but onions and red pepper and a piece of dill to each jar. These pickles won the blue ribbon at the Kentucky State Fair every year for many years.

In 1951 Cookbook, under name of Mrs. L. F. Metz, Louisville, Ky. She was mother of Mrs. H. W. Gibson and grandmother of Mrs. G. H. Newell.

Mrs. Harry W. Gibson

GREEN TOMATO RELISH

2 qt. chopped cabbage	1 qt. vinegar
1 qt. chopped green tomatoes	3 c. sugar
1 large or 2 small onions, chopped	2 Tbsp. flour
1 green pepper, chopped	2 Tbsp. whole allspice
1 red, sweet pepper, chopped	2 Tbsp. whole cloves
	2 Tbsp. celery seed
	1 Tbsp. salt
	2 Tbsp. mustard seed

Boil all together, slowly, until cabbage is cooked, about one (1) hour, put in sterilized jars and seal.

Frances Mejlaender

GREEN TOMATO SWEET PICKLES

1 gal. green tomatoes (16 c. chopped or chunked)	3 c. vinegar
2 large onions, chopped	1 c. water
1/4 c. salt (plain)	4 c. sugar
	1 tsp. curry

1 tsp. dry mustard
1 Tbsp. celery seed
1 Tbsp. mustard seed

1 hot pepper or 1/8 tsp.
cayenne pepper

Chop tomatoes and onions. Sprinkle with salt and allow to stand overnight. Next morning, drain and pour 2 quarts boiling water with 1/2 tablespoon powdered alum over tomatoes and onions. Drain and cover with cold water. Drain. Combine vinegar, water, sugar and spices and bring to a boil. Pour this over tomato mixture. Let stand overnight. Drain, bring liquids over tomatoes and let stand overnight. On third morning, bring pickles and solution to a boil. Pack into sterilized jars to within 1/2 inch of top. Seal tightly. Process 5 minutes in boiling water bath.

Renna Elliott

GREEN PEPPER JELLY
(Microwave)

1/4 c. hot green peppers
(Anaheim or jalapeno),
seeded and finely chopped
or ground
3/4 c. green bell pepper,
seeded and finely chopped
or ground

6 1/2 c. sugar
1 1/2 c. apple cider vinegar
6 oz. Certo liquid fruit pectin
2 - 3 drops green food coloring

Mix ground peppers and their juices with sugar and vinegar in a 5 quart casserole. Cover and bring to a boil on high 10 to 12 minutes, stirring once. Let stand 5 minutes. Add liquid fruit pectin and 2 to 3 drops green food coloring. Stir well. Pour into hot sterilized jars, seal with lids and store in refrigerator. Serve with cream cheese and crackers.

Virginia Hoover

CHICKEN LIVERS/WATER CHESTNUTS WRAPPED IN BACON
(Microwave)

Teriyaki sauce
1/2 lb. chicken livers,
cut in 36 pieces

12 slices lean bacon, cut in
thirds
1 (6 oz.) can water chestnuts,
cut in 36 pieces

Marinate livers in teriyaki sauce overnight. Cut livers, bacon and water chestnuts in 36 pieces each. Wrap a piece of bacon around liver and water chestnut. Secure with a wooden pick, try to pierce the water chestnut. Place 12 at a time on a plate lined with paper towels. Cover with a paper towel. Cook

on high 6 minutes, or until bacon is crisp. Turn plate once during cooking time.

Mary Locke

CRABMEAT DIP
(Microwave)

1/2 c. butter, melted	1/8 tsp. garlic powder
1/4 c. onion, chopped	1/4 tsp. Tabasco
2 Tbsp. parsley, chopped	1/2 tsp. salt
1/4 c. celery, chopped	1 Tbsp. Worcestershire sauce
8 oz. cream cheese	1 lb. white crabmeat

In a 2 quart dish, saute butter, onion, parsley and celery on high for 4 minutes. Stir in cream cheese. Microwave on high for 1 minute if cheese is not softened. Add garlic powder, Tabasco, salt and Worcestershire sauce, mix well. Fold crabmeat in gently. Microwave on high 4 minutes. Serve with miniature patty shells or Melba rounds.

Virginia Hoover

CALIFORNIA DIP

1 jar Old English Cheddar	1 small can chopped green chilies
1 jar bacon 'n cheese (if not available, substitute taco jar cheese)	1 small can minced clams, drained

Mix and put in microwave until hot and bubbly. Serve with tacos or Fritos.

Jessie Lee Blakemore Dodson

BACON-TOPPED CHEESE SOUP
(Microwave)

6 slices bacon, chopped	1/2 tsp. salt
1/2 c. finely chopped celery	1/4 tsp. pepper
1/2 c. finely chopped carrot	2 c. half & half
1/2 c. finely chopped onion	1 c. milk
1/2 c. finely chopped green pepper	1 (14 1/2 oz.) can clear chicken broth
1/3 c. all-purpose flour	2 c. (8 oz.) shredded sharp Cheddar cheese

Place bacon in a 3 quart casserole, cover and microwave at high 6 to 9 minutes, or until done. Remove bacon with slotted spoon, reserving drippings in casserole, set bacon

aside. Add vegetables to drippings, microwave at high 6 to 8 minutes, or until tender. Blend in flour, salt and pepper, stir well. Gradually stir in half & half, milk and chicken broth. Cover and microwave at high 7 to 11 minutes, or until thickened and bubbly, stirring at 2 minute intervals. Add cheese, stirring until melted. Cover and microwave at medium 2 minutes. Top each serving with crumbled bacon. Yield: 9 cups.

Barbara Newell

SHRIMP GUMBO (Microwave)

Roux:

2/3 c. flour

2/3 c. oil

Mix oil and flour together in a 4 cup measure to make a roux. Cook on high 6 to 7 minutes until dark brown.

1 1/2 qt. hot water

1/2 tsp. pepper

2 tsp. salt

2 lb. shrimp, raw and peeled

1 tsp. cayenne pepper

1/4 c. green onion tops,
chopped

To roux add onion, celery, bell pepper, parsley, garlic and onion tops. Transfer roux to a 4 quart casserole. Add hot water, salt, pepper and shrimp. Microwave on high 16 minutes. Stir at 5 minute intervals. Sprinkle onion tops on gumbo before serving over rice. Serves 6.

Nick Hoover

CHICKEN AND SAUSAGE GUMBO (Microwave)

2 1/2 lb. chicken, cooked

1/2 tsp. pepper

2/3 c. oil and 2/3 c. flour

1/4 tsp. cayenne pepper

(make roux)

2 c. cooked chicken, cut in
bite-size pieces

4 c. hot water

3 c. chicken stock

1 lb. sausage, cut in 1 inch
slices

2 tsp. salt

Cook chicken. Strain and reserve stock. Prepare roux with 2/3 cup oil and 2/3 cup flour. Cook on high 7 minutes in a 4 cup measure. Place roux in a 5 quart casserole. Stir in hot water, stock and seasonings. Cover. Cook on high 10 minutes. Add chicken and sausage. Cook on high 10 minutes. Serve over rice.

Virginia McLaurin

POTATO SOUP
(Microwave)

3 c. cubed potatoes	2 Tbsp. all-purpose flour
1/4 c. finely chopped onion	1/2 c. milk
1/2 tsp. salt	1 1/2 c. milk
1 1/2 c. water	

Combine potatoes, onion, salt and water in 2 quart glass casserole. Cover with glass lid or plastic wrap. Microwave on high for 12 to 15 minutes, or until potatoes are tender. Blend flour with 1/2 cup milk to make a smooth paste. Stir in 1 1/2 cups milk. Stir into potato mixture and continue cooking on high for 4 to 5 minutes, or until thickened. Makes about 4 servings.

Betty Weaver

CHEESE GRITS

1/2 c. grits	2 eggs, well beaten
2 c. water	1 (6 oz.) roll Kraft's garlic cheese, chopped
1/3 c. butter	

Bring water to boil in a 2 quart casserole. Add grits, cover with waxed paper and microwave on high 3 minutes. Add butter and stir in eggs slowly. Add chopped up cheese and stir until melted. Microwave, covered, on medium for 8 minutes. Turn 2 to 3 times. Let stand 5 minutes before serving. Serves 6 to 8.

The Rev. Edwin L. Hoover

MEXICANA CASSEROLE

1 lb. lean ground beef	1 egg
1 tsp. onion powder	1 c. American or Cheddar cheese, grated
1 tsp. garlic powder	1 (8 oz.) ctn. cottage cheese
2 tsp. chili powder	4 oz. slightly crushed tortilla chips
1/2 tsp. salt	1 c. American or Cheddar cheese, grated
1 (16 oz.) can stewed tomatoes, chopped	
1 (15 oz.) can Ranch Style Beans, drained	

Place meat seasoned with onion powder, garlic powder and chili powder in a plastic colander over a mixing bowl. Cover with waxed paper. Microwave on high, stirring once or twice to break up meat. Add salt after cooking. Discard liquid, wipe bowl clean and return meat to bowl. Add stewed tomatoes

and drained beans. Cover. Microwave on high 5 minutes. Stir once. Mix egg, cheese and cottage cheese together in a bowl. In a 7x11 inch baking dish, spread half of the meat mixture, top with all the egg and cheese mixture and crushed chips. Cover with remaining meat. Place 8 to 10 whole tortilla chips over meat and top with grated cheese. Microwave on high for 8 minutes, rotating dish once.

Jinka McLaurin

CHILI CON CARNE

2 qt. water	3/4 c. onion, chopped
6 dried chili peppers, seeded or 3 Tbsp. chili powder	3 cloves garlic, minced
1 lb. round steak, cubed	2 Tbsp. flour
1/2 lb. pork, cubed	1 tsp. cumin
2 tsp. margarine	2 tsp. salt
	2 c. canned tomatoes, drained and chopped

Bring 2 quarts water to boil in a large pot. Boil peppers until plump and the pulp can be scraped from the skin. Preheat empty browning dish on high 4 minutes. Drop in 1 teaspoon margarine and quickly sear round steak, stirring and turning meat with a wooden spoon. Set meat aside. Wipe dish with a paper towel and preheat dish on high 3 minutes. Add 1 teaspoon margarine and quickly sear pork. Return round steak to dish. Add pulp from peppers or substitute chili powder. Cover. In a 2 cup measure, cover and microwave onion and garlic on high 2 minutes. Add to meat dish. Stir in flour, cumin, salt and tomatoes. Cover and microwave on medium 10 minutes.

The Rev. Edwin L. Hoover

CHEESE ENCHILADAS

2 c. Ricotta cheese	1 (4 oz.) shredded Jack cheese
1 egg	8 fresh corn flour tortillas or 10 to 12 canned tortillas
1 c. chopped green onions	1 (10 oz.) can enchilada sauce
2 Tbsp. chopped green chilies	Cheddar cheese
1 tsp. cumin	8 oz. ctn. sour cream

In a mixing bowl, stir together Ricotta, egg, onions, chilies, cumin and Jack cheese. Wrap tortillas in towel. Microwave on high 1/2 to 3/4 minute until pliable. Divide filling among tortillas. Roll up each one tightly. In lightly greased 12 x 8 x 2 inch dish, place rolls, seam side down. Pour sauce over rolls. Microwave on high 11 to 13 minutes until filling is bubbling. Cover with Cheddar cheese, microwave on high 1 to 2

minutes until cheese is almost melted. Garnish with sour cream and green onions.

Ruby Jean Jackson

SPAGHETTI PIE

1/2 (12 oz.) pkg. vermicelli	1 tsp. sugar
2 Tbsp. butter or oleo	3/4 tsp. dried whole oregano
1/3 c. grated Parmesan cheese	1/2 tsp. salt
2 eggs, beaten	1/2 tsp. garlic salt
1 lb. ground beef	1 c. cream style cottage cheese
1/2 c. chopped onion	1/2 c. (2 oz.) shredded Mozzarella cheese
1/4 c. chopped green pepper	8 to 12 pepperoni slices
1 (8 oz.) can stewed tomatoes, undrained	2 pimiento stuffed olives, sliced
1 (6 oz.) can tomato paste	2 tsp. chopped, fresh parsley

Cook vermicelli according to package directions, drain. Stir butter and Parmesan cheese into hot vermicelli. Add eggs, stir well. Spoon mixture into a 10 inch pie plate. Use a spoon to shape the spaghetti into a pie shell. Microwave at high, uncovered, 3 minutes, or until set. Set aside. Crumble beef in shallow 2 quart casserole, stir in onion and green pepper. Cover with heavy duty plastic wrap and microwave at high 5 to 6 minutes, stirring at 2 minute intervals, drain well. Stir in tomatoes, tomato paste and seasonings. Cover and microwave at high 3 1/2 to 4 minutes, stir once. Set aside. Spread cottage cheese evenly over pie shell. Top with meat sauce. Cover with heavy duty plastic wrap, microwave at high 6 to 6 1/2 minutes, sprinkle with Mozzarella cheese. Microwave, uncovered, at high 30 seconds, or until cheese begins to melt. Garnish with pepperoni, olives and parsley. Microwave, uncovered, at high 1 minute. Let stand 10 minutes before serving. Yield: 8 servings.

Barbara Newell

ZUCCHINI AUX CHAMPIGNONS (Microwave)

2 Tbsp. butter	1 large, ripe tomato, diced
2 tsp. parsley	1 tsp. salt
2 Tbsp. onion, chopped	1/4 tsp. cayenne pepper
1/2 lb. fresh mushrooms, sliced	1/4 tsp. garlic powder
3 medium zucchini, thinly sliced	1/2 c. mild Cheddar cheese, grated
	1/2 c. seasoned bread crumbs

In a 3 quart casserole, micromelt butter. Add parsley and onion. Saute on high 2 minutes. Add mushrooms and saute on high 2 minutes. Add zucchini, tomato and seasonings. Cover with waxed paper. Cook on high 5 minutes. Stir in cheese. Top mixture with bread crumbs. Cover with waxed paper. Cook on high 5 minutes. Serves 6.

Virginia Hoover

GOURMET STUFFED POTATOES (Microwave)

4 medium baking potatoes	1/4 c. milk
1 c. sour cream	1 (8 oz.) can sliced mushrooms, drained
1/2 tsp. salt	1/4 c. green onion, chopped
1/8 tsp. pepper	1/4 c. butter
1/2 tsp. Beau Monde seasoning or your favorite	1/4 c. buttered bread crumbs

Bake potatoes in the microwave until slightly soft to touch so the skin will stay firm when stuffed. Cut hot potatoes in half lengthwise and carefully scoop out pulp. Beat with electric mixer until smooth. Add sour cream, salt, pepper and Beau Monde. Beat until fluffy. Heat milk in microwave 1 minute on high and add gradually. In a 4 cup measure, saute mushrooms and onion in butter on high 3 minutes. Fold into potato mixture. Fill potato shells. Sprinkle with bread crumbs. Place on glass serving platter and microwave on high 2 to 3 minutes, or until heated through. Serves 8.

Virginia Hoover

BROCCOLI AND HERBS

2 (10 oz.) pkg. frozen broccoli spears	1/4 tsp. salt
1/4 c. butter, melted	1/4 tsp. ground black pepper
4 Tbsp. lemon juice	1/4 tsp. oregano
1/4 tsp. garlic powder	1/4 tsp. sweet basil
	1/4 tsp. tarragon

Cook broccoli in packages (puncture box) on high 7 minutes each. Drain and place in a 2 quart casserole. Melt butter in a 2 cup measure. Add lemon juice, garlic, salt, pepper, oregano, basil and tarragon. Microwave on high 1 1/2 to 2 minutes. Pour over broccoli. Serves 6.

Virginia Hoover

MICROWAVE VEGETABLE MEDLEY

1 head cauliflower	3 to 4 carrots, diagonally sliced
1 bunch broccoli (1 1/4 to 1 1/2 lb.), cut into spears	1/4 inch
	1/2 c. butter, melted
	1/2 tsp. garlic salt
	1/4 tsp. pepper

On 15 inch round glass or ceramic dish, place head of cauliflower in center. Arrange broccoli and carrots around outside. Pour butter over vegetables. Sprinkle with garlic salt and pepper. Cover with plastic wrap, turning back one edge to vent. Microwave at high for 17 to 19 minutes. Let stand, covered, 5 minutes. Vegetables should be crisp, but tender.

Rosemary Ryan

RED BEANS A LA LOUISIANE

(Microwave)

1 lb. red beans, soaked	1/4 tsp. black pepper
1/2 tsp. baking soda	1/4 tsp. cayenne pepper
8 c. water	1/8 tsp. Creole seasoning
1 c. onion, coarsely chopped	1 small ham bone with meat
1 clove garlic, minced	1/2 lb. smoked sausage, sliced in rounds
2 bay leaves	1/2 lb. ham, diced
1/4 tsp. basil	1 Tbsp. salt or to taste
1/4 tsp. thyme	

Wash beans and place in a 5 quart casserole with soda and water. Let beans soak overnight. Add onion, celery, garlic, bay leaves, basil, thyme, pepper, Creole seasoning and ham bone. Cover and microwave on high 20 minutes. Stir in sausage and ham. Cover and microwave on medium 45 minutes until beans are soft, stirring twice. Add salt during last 20 minutes of cooking. Serve the beans over a mound of rice. Serves 8 to 10.

Michael Hoover

CHICKEN BREASTS

(Microwave)

2 whole chicken breasts, split lengthwise	1 Tbsp. flour
1 lb. fresh mushrooms	1 c. cream
3 Tbsp. butter	1 Tbsp. sherry wine

Lay breasts in shallow baking dish, skin side down. Cover and cook 8 minutes. Turn, cook 4 minutes, slice mushrooms and place in 1 quart glass casserole with butter and cook 4 minutes. Add flour and salt, stir and add cream and sherry. Let come to a boil and pour over chicken. Cover and cook with microwave energy for 2 minutes. Serves 4.

The Rev. Frankie R. Easter

CHICKEN IN MUSHROOM SAUCE

(Microwave)

2 whole chicken breasts, split into 4 pieces	3 Tbsp. butter
1 lb. fresh mushrooms	1 Tbsp. flour
1 Tbsp. sherry wine	1/2 tsp. salt
	1 c. cream

Place breasts in 2 quart glass dish, skin side down. Cook, covered, for 8 minutes. Turn, cook 4 minutes. Slice mushrooms and place in quart glass casserole with butter and cook 4 minutes. Add flour and salt, stir and add cream and sherry. Let come to a boil and pour over chicken. Cover and cook for 2 minutes. Makes 4 servings.

Linda J. Nichols

CHICKEN AU VIN

(Microwave)

1 (10 oz.) can cream of mushroom soup	1 pkg. dry onion soup mix
1 (10 oz.) can cream of chicken soup	1 scant c. white wine
	2 1/2 - 3 lb. chicken, cut up into pieces

Combine mushroom soup, chicken soup and onion soup (all undiluted). Add wine and coat chicken with sauce. Place chicken in a glass dish. Cover with waxed paper. Cook on high 16 to 18 minutes, or until chicken is tender. Rotate dish at 10 minutes. Allow standing time of 10 minutes.

Virginia Hoover

BARBECUED SHRIMP ORLEANS

(Microwave)

Sauce:

1 1/2 lb. butter (6 sticks)	1 tsp. Accent
3 Tbsp. black pepper	1/2 tsp. paprika
1 tsp. cayenne pepper	1/8 tsp. rosemary
	1/8 tsp. thyme

1/8 tsp. oregano
Pinch of cinnamon

2 tsp. salt (after cooking)

Wash and drain 3 pounds large, unpeeled shrimp well. Place in a glass baking dish, 7x11 inches. Place all ingredients for the sauce in a 4 cup measure. Heat on high for 1 1/2 to 2 minutes, or until butter is melted. Pour over shrimp. Cover with waxed paper. Cook on high 10 to 12 minutes. Stir shrimp once or twice during cooking time until all shrimp are pink. Add salt after cooking. Let stand 3 minutes. Test for doneness. Serve with French bread.

Michael Hoover

SHRIMP A LA TULANE
(Microwave)

1 1/2 c. celery, chopped	1 (10 oz.) can Ro-Tel tomatoes and chilies, chopped
1 1/2 c. onion, chopped	1 (8 oz.) can tomato sauce
1/2 c. green onions, chopped	1 (13 3/4 oz.) can chicken or beef broth
3 cloves garlic, minced	2 lb. raw medium shrimp, peeled
1/2 c. bell pepper, chopped	1 tsp. salt
4 Tbsp. olive oil	
1 Tbsp. flour	

In a 3 quart dish, saute celery, onion, green onions, garlic and bell pepper in oil on high 20 minutes. Cover with waxed paper or plastic wrap. Cool until all are wilted. Stir in flour. Add tomatoes, sauce and broth. Bring to a boil on high 10 minutes. Add shrimp, cover with waxed paper. Microwave on high 6 minutes, or until shrimp are pink and tender. Stir once or twice. Add salt and let stand 5 minutes.

Michael Hoover, Tulane '78

CRABMEAT ETOUFFE
Microwave

3/4 c. butter, melted	1 tsp. salt
2 c. onion, finely chopped	1/4 tsp. cayenne pepper
1/2 c. celery, finely chopped	1/2 tsp. garlic powder
1/4 c. green bell pepper, finely chopped	1/2 c. green onion tops, chopped
1 lb. crabmeat	1 Tbsp. cornstarch
	1 c. hot water

Add onion, celery and bell pepper to melted butter in a 2 quart dish. Saute on high 12 1/2 minutes. Add crabmeat, salt, pepper, garlic powder and green onion tops. Cover with waxed paper. Cook on high 10 minutes, or until heated through. For more gravy, pour a mixture of cornstarch and

hot water into etouffe. Cook on high 5 minutes. Serve over hot rice.

Virginia Hoover

RED HOT APPLES
(Microwave)

1 c. pineapple juice	4 winesap apples
1/4 c. red hots	1/4 c. pecans
3 - 4 shakes red food coloring	1/4 c. raisins
1/4 c. sugar or 1 tsp. artificial sweetener	1/4 c. small marshmallows

Heat juice, red hots, coloring and sugar in a deep casserole on high 2 minutes. Core apples from stem to within 1/2 inch of end. Remove 1 inch of skin around stem. Place cut side down in red syrup. Cover with plastic wrap and microwave on high 2 minutes. Turn apples over, baste and cover. Cook on high 8 minutes. Fill centers of hot apples with nuts, raisins and marshmallows. Cover and let stand 5 minutes.

The Rev. Edwin L. Hoover

BANANAS FOSTER
(Microwave)

1/4 c. butter, melted	1 1/2 Tbsp. cinnamon
4 Tbsp. brown sugar or 2 Tbsp. liquid brown sugar	4 bananas, split and quartered
	3 Tbsp. banana liqueur
	1/3 c. rum, heated

In an 8 inch square dish, melt butter. Stir in brown sugar and cinnamon. Bring to a boil on high 3 to 4 minutes. Stir at 1 minute intervals. Add bananas, coating all sides with syrup. Microwave on high 2 minutes. Add banana liqueur. Heat rum in a 1 cup measure on high 45 seconds. Pour over bananas and ignite. Serve over vanilla ice cream. Serves 4 to 6.

Virginia Hoover

PEARS IN RED WINE
(Microwave)

4 - 8 firm pears	Strip of lemon peel
1/2 c. sugar	2 inch piece cinnamon stick
1 c. red wine	A few drops red food coloring
1 1/2 c. water	

Chantilly Cream - mix well:

3/4 c. cream
2 tsp. sugar

1/2 tsp. vanilla

Burgundy Sauce - mix well:

1/2 c. sour cream
1/2 c. plain yogurt

3 Tbsp. red wine syrup, cooked
with pears

Choose a dish that just fits the pears when standing upright. In the dish, place sugar, red wine, water, lemon peel, red food coloring and cinnamon. Amount will be the same for 4 to 8 pears. Microwave on high for 5 minutes or until mixture boils. Let cool slightly. Peel pears, remove the "eye" from base, but leave the stalk. Immerse pears in syrup. Cover with waxed paper or a lid and microwave on high for 7 minutes. Pears will be tender, but not mushy, when done. Serve with either Chantilly Cream or Burgundy Sauce. Serves 4 or 8.

Virginia Hoover

PINEAPPLE UPSIDE DOWN CAKE

(Microwave)

3 Tbsp. butter or margarine
1/2 c. dark brown sugar,
packed
1 (8 oz.) can sliced pineapple

1 (9 oz.) pkg. one layer yellow
cake mix*
Eggs (see cake pkg.)

Put butter in 8 x 8 x 2 inch glass cake dish. Microwave on high for 45 seconds, or until melted. Mix brown sugar with butter, spread evenly in bottom of dish. Drain pineapple juice into measuring cup and set aside. Arrange pineapple slices over brown sugar mixture. Prepare cake mix as directed on box, substituting pineapple juice for water. Pour cake batter into dish, spreading evenly over entire surface. Microwave on medium for 7 minutes, rotating dish once. Microwave on high 3 to 5 minutes or until toothpick inserted near center comes out clean. Let cake cool for 1 minute. Loosen edges of cake and invert on serving plate. Serve warm or cold. Pecans or cherries may be put around the pineapple slices before adding the cake mix.

*If large size cake mix is used, use 2 (8 x 8 x 2 inch) pans and cook one at a time.

Ruth Odom

AUNT BILL'S MICROWAVE CANDY

2 c. sugar
1 tsp. baking soda
1 c. buttermilk

3/4 c. butter or margarine
1 tsp. vanilla
2 c. chopped pecans

Container must be about 3 times the amount of ingredients or it will boil over. Combine sugar, soda, buttermilk and butter. Cover with plastic wrap, punch holes in wrap. Microwave for 2 1/2 minutes, stir and turn dish. Continue cooking for 15 minutes, stirring every 5 minutes. Return to oven for 2 minutes, stirring every 5 minutes. Return to oven for 2 minutes, or until soft ball forms in cold water, or it tests 236° on candy thermometer. (Do not put thermometer in oven.) Add vanilla and beat with electric mixer until peaks form. Watch closely. Stir in pecans and spread in buttered 12x7 inch dish. Cool, cut into pieces.

Alexis Nelson

HOLLANDAISE SAUCE (Microwave)

1/4 c. butter
1 Tbsp. lemon juice
2 egg yolks, beaten
2 Tbsp. light cream

1/2 tsp. dry mustard
1/4 tsp. salt
Dash of Tabasco

Place butter in a 2 cup glass measure. Microwave on high 1 minute. Stir in lemon juice, egg yolks, cream, mustard, salt and Tabasco. Microwave on high 1 minute, stirring every 15 seconds. Beat with a wire whisk until smooth. Sauce can be reheated on high 1 minute.

Virginia Hoover

SOURDOUGH STARTER

1 c. milk

1 c. flour

Place milk in a large glass jar, cover with cheesecloth and let stand at room temperature for 24 to 36 hours. Stir in flour, cover with cheesecloth and set outdoors for 24 hours. Place mixture in a warm place indoors until it is full of bubbles (3 to 5 days). Store in covered container in refrigerator. Use only part of starter each time. Replenish by adding equal parts of milk and flour.

Kathryne Nichols

MASTER MIX

5 lb. all-purpose flour	2 Tbsp. cream of tartar
2 1/2 c. nonfat dry milk	1/2 c. sugar
3 Tbsp. salt (less, if desired)	2 lb. vegetable shortening

Sift all dry ingredients into large bowl. Cut in shortening until mix looks like coarse corn meal. Store in a tightly covered container. Can be stored at room temperature. This Master Mix can be used in making cakes, cookies, breads or biscuits.

Helen D. Lewis

YELLOW OR CHOCOLATE CAKE

3 c. Master Mix	1 tsp. vanilla
1 1/2 c. sugar	1/2 c. cocoa (if making chocolate cake)
2 eggs	
1 c. water	

Blend sugar into mix. (If making chocolate cake, also add cocoa.) Beat eggs, water and vanilla. Add to dry mixture and beat well. Bake in 2 (8 inch) pans, well oiled and floured. Bake at 350° for 30 minutes, or until toothpick comes out clean. Frost with your favorite frosting.

Helen D. Lewis

DROP COOKIES (Using Master Mix)

2 c. Master Mix	1 tsp. vanilla
1 c. sugar	1/2 c. nuts and/or 1 (6 oz.) pkg. chocolate bits
1 egg	
1/3 c. water	

Combine all ingredients. Drop onto greased cookie sheet and bake at 375° for 10 to 12 minutes. Makes 4 dozen cookies.

Helen D. Lewis

COFFEE CAKE (Using Master Mix)

Cake:

3 c. Master Mix	1 egg
1/2 c. sugar	2/3 c. water

Topping:

1/2 c. brown sugar
3 Tbsp. melted butter

1/2 tsp. cinnamon

Blend cake ingredients well. Put into 8 inch square pan, which has been greased and floured. Top with topping mix and sprinkle with nuts, if desired, or with fruit.

Helen D. Lewis

GINGERBREAD (Using Master Mix)

2 c. Master Mix
1/4 c. sugar
1 egg
1/2 c. water

1/2 c. molasses
1/2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. cloves

Combine all dry ingredients. Mix egg, water and molasses, add to dry ingredients. Blend well. Bake in well greased and floured 8 inch square pan at 350° for 40 minutes, or until done.

Helen D. Lewis

GRANOLA MIX

10 c. rolled oats
1 c. wheat germ
1/2 lb. shredded coconut
2 c. sunflower seeds
1 c. sesame seeds
3 c. chopped almonds,
pecans, walnuts or
combination
1 1/2 c. brown sugar, firmly
packed

1 1/2 c. water
1 1/2 c. vegetable oil
1/2 c. honey
1/2 c. molasses
1 1/2 tsp. salt
2 tsp. cinnamon
3 tsp. vanilla
Raisins or other dried fruits,
if desired

In Dutch oven, combine oats, wheat germ, coconut, sunflower seeds, sesame seeds and nuts. Blend well. In large saucepan, combine brown sugar, water, oil, honey, molasses, salt, cinnamon and vanilla. Heat until sugar is dissolved, but do not boil. Pour syrup over dry ingredients and stir until well coated. Spread into 13x9 inch baking pans. Bake 20 to 30 minutes, stirring twice. Bake 15 minutes longer for crunchier texture. Cool. Add raisins or other dried fruit. Put in airtight containers. Label. Store in a cool, dry place. Use within 6 months. Makes 20 cups.

Karen A. O'Neal

BRAN MUFFIN MIX

1 c. Nabisco 100% Bran (with prune juice)	1 1/2 c. sugar
1 c. boiling water	2 eggs, beaten
2 c. Kellogg's Bran Buds	2 1/2 tsp. soda
2 c. buttermilk	2 1/2 c. flour
1/2 c. Crisco (heaping)	1 tsp. salt

Pour 1 cup boiling water over 1 cup 100% Bran, stir and set aside. Pour 2 cups buttermilk over 2 cups Bran Buds, stir and set aside. Cream thoroughly Crisco and 1 1/2 cups sugar. Add 2 beaten eggs. Add 2 1/2 teaspoons soda to buttermilk mixture and then stir into sugar mixture, mix well. Then stir in Bran and water mixture, add 2 1/2 cups flour and 1 teaspoon salt, last. Refrigerate and use as needed. Bake at 400° for 15 to 20 minutes in muffin tins. Don't freeze. This keeps 3 to 4 weeks in refrigerator.

Gen Horstman

CONDENSED MILK

1/2 c. boiling water	1 1/4 to 1 1/2 c. nonfat dry milk
3/4 c. granulated sugar	4 Tbsp. melted butter or oleo

Put all ingredients into blender, adding water last. Blend until smooth. Will keep several weeks in your refrigerator and can be used in any recipe calling for condensed milk and you cannot tell the difference.

Helen D. Lewis

ORIGINAL BARBEQUE SAUCE (Vintage 1941)

1 large onion, finely chopped	1 Tbsp. sugar
1/2 c. catsup	1/2 c. vinegar
2 c. canned tomatoes	1/8 to 1/4 c. corn syrup
1 Tbsp. butter	Red pepper
1 clove garlic, finely chopped	Black pepper
1/2 c. Worcestershire sauce	Salt
	Mustard

Strain tomatoes. Add equal amount of water. Add onion, garlic, catsup, butter, sugar, vinegar, Worcestershire and corn syrup. Cover and simmer 10 minutes. Season to taste with red pepper, black pepper, salt and mustard. Simmer 10 to 15 minutes. If desired, thicken with flour or cornstarch, cook until blended.

SOUR CREAM HOLLANDAISE

1 c. sour cream
Juice of 1 lemon
2 egg yolks

1 1/2 tsp. salt
1/4 tsp. paprika

Stir in double boiler over hot water until thick. Makes approximately 1 1/4 cups.

Virginia Eager

WHIPPED CREAM HORSERADISH SAUCE

Whipping Cream

Horseradish

Whip cream until it forms soft peaks. Fold in horseradish a little at a time, to taste.

Variations: Instead of horseradish, use mustard, steak sauce or other condiments.

Donna King

EL TORO HOT SAUCE

2 qt. fresh tomatoes
or 1 qt. canned tomatoes
2 large green peppers,
finely chopped
2 or 3 large jalapeno peppers

1 large onion, finely chopped
1/2 to 1 Tbsp. sugar
Vinegar to blend
Salt to taste

Puree tomatoes in blender, add sugar. Add enough vinegar to green peppers and onion to blend well. In heavy saucepan, combine tomatoes, green pepper and onion mixture. Salt to taste. Cook over medium heat until volume is reduced to almost half, stirring occasionally. Pour into sterilized jars and seal.

Mitzi Anderson

PICADILLO STUFFING

2 lb. ground beef
1 lb. sausage
2 Tbsp. vinegar
1 Tbsp. brown sugar

1 c. raisins
1 Tbsp. cinnamon
1/2 c. blanched almonds
1/2 c. shortening

Ranchera Sauce:

2 c. tomatoes, chopped
1/4 c. onions, chopped

1/4 c. hot green peppers,
chopped
Salt and pepper to taste

Melt shortening and cook meat until done. Add Ranchera Sauce and spices. Lower heat and simmer for 30 minutes.

Ranchera Sauce: Saute onions and peppers until onions are transparent. Add tomatoes and simmer 5 minutes.

Mitzi Anderson

LEMON BUTTER

6 lemons
6 eggs
4 c. sugar

4 sticks butter
Dash of salt

Squeeze juice from 5 lemons. Cut thin slices from center of remaining lemon and juice ends. Beat eggs, add sugar and mix well. Add lemon juice, lemon slices and butter. Cook over low heat, stirring well until thickened. Serve on tarts, over white cake or with hot biscuits and butter.

Helen Carnell

BOUQUET GARNI

2 cloves garlic, halved
1 bay leaf
4 sprigs parsley

2 tsp. snipped fresh thyme or
3/4 tsp. dried thyme

In small square of cheesecloth, place ingredients and tie with string.

Mary Ann Highers

notes

notes

INDEX OF RECIPES

APPETIZERS AND BEVERAGES

Cheese Biscuits	
Cheesie Munchie	
Pocketbook Cheese - - - - -	3
Cheese Pastry	
Ann's Cheese Puffs	
Ruth Hooten's Cheese Puffs- - -	4
Spicy Cheese Balls	
Quick Cheese Ball	
Holiday Cheese Ball - - - - -	5
Party Cheese Ball	
Baked Crab Spread	
Crabmeat Rosette - - - - -	6
Ham Spread	
Martha's Deviled Eggs	
Amanda's Pate - - - - -	7
Mushroom Pate	
Pate O'Connell - - - - -	8
Stuffed Grape Leaves	
Caponata - - - - -	9
Sausage Balls	
Sausage Pinwheels	
Mama's Marinated Mushrooms	
Stuffed Mushrooms - - - - -	10
Bacon Delight	
Appetizers	
Tijuana Tarts - - - - -	11
Ailene Martin's Chicken Roll	
Party Mix - - - - -	12
Mother's Pimiento Cheese	
Mitzi's White Dip	
Tart and Tangy Dip	
Tomato Soup Dip - - - - -	13
"Bread" Basket Dip	
My Favorite Dip	
Crabmeat Dip	
Devil's Delight - - - - -	14
Hot Broccoli Dip	
Chopped Spinach Dip	
Chili Dip - - - - -	15
Martha's Chili Con Queso	
Jalapeno Dip	
Mexican Dip	
Deanna's Favorite Guacamole - -	16

Tamale Dip	
Lemonade Deluxe	
Pineapple Punch	
Cranberry Punch - - - - -	17
Tulsa Club Tomato Juice	
Tomato-Vegetable Drink	
Decadent Hot Chocolate - - - -	18
Instant Russian Tea	
Pauline's Hot Tea Mix	
Champagne Punch	
Eggnog - - - - -	19
Ned's Favorite Sparkling Punch	
Antiqua Liqueur	
Kahlua - - - - -	20

SALADS AND DRESSINGS

Green Salad	
Salad Delight	
Festive Spinach Salad - - - - -	21
Shreveport Easter Salad	
Herbed Layered Salad - - - - -	22
Seven Layer Salad	
Layered Green Salad	
Layer Salad - - - - -	23
Nine Day Slaw	
9 Day Slaw - - - - -	24
Molded Cole Slaw	
Cabbage Salad	
Cole Slaw Souffle Salad - - - -	25
Sea Lime Salad	
Jello Salad	
Fruit Salad - - - - -	26
Glazed Fruit Salad	
Cottage Cheese Jello Salad	
Frozen Fruit Salad	
Purple and Lilac Salad - - - -	27
Apricot Salad	
Grape Salad - - - - -	28
Frozen Cranberry Salad	
Fruit Salad	
Pat's Favorite Salad - - - - -	29
Fruit Salad	
Coke Salad	
Easy Tomato Aspic	
Avocado Salad - - - - -	30

Avocado-V-8 Aspic	
German Potato Salad - - - - -	31
Cottage Cheese Potato Salad	
Shoe Peg Standby	
Fresh Broccoli and Cauliflower Salad - - - - -	32
Minted Cucumbers in Sour Cream	
Raw Cauliflower Salad	
Beet and Bean Salad - - - - -	33
Beet-Nut Salad	
Beet and Pineapple Salad	
Mary Jane's - - - - -	34
Pasta Summer Salad	
Congeaed Corned Beef Salad - - - - -	35
Molded Chinese Chicken Salad	
Hot Chicken Salad	
Summery Chicken Salad- - - - -	36
Tokyo Toss	
Fruited Chicken Salad	
Fiesta Salad - - - - -	37
Hot Taco Salad	
Onion Salad Dressing	
Mama's Favorite Dressing - - - - -	38
Celery Seed Dressing	
Blue Cheese Dressing	
Butch's Roquefort Cream Dressing	
Orange Walnut Salad Dressing - - - - -	39
Spinach Salad Dressing	
Boiled Salad Dressing- - - - -	40
SOUPS AND SANDWICHES	
Spinach Soup for 2 to 4	
Cream of Broccoli Soup	
Cream of Broccoli Soup - - - - -	41
Cream of Pumpkin Soup	
Rice Florentine Soup	
Onion Wine Soup- - - - -	42
Carrot Vichyssoise	
New England Corn Chowder	
Iowa Corn Chowder - - - - -	43
Cream of Potato Soup	
Potato Soup - - - - -	44

Vegetable, Macaroni and Soy Soup	
Steak Soup	
Thick Lentil Stew - - - - -	45
Marvelous Minestrone	
Old Fashioned Chicken Soup	
Chicken Chowder - - - - -	46
Cheese Soup	
Tuna Cheese Chowder- - - - -	47
Chateau Frontenac Fish Chowder	
Shrimp Gazpacho	
Crab Bisque- - - - -	48
Curry Bisque	
Blender Tomato Bisque	
Strawberry Consomme	
Blender Avocado-Chive Soup - - - - -	49
Wayne's Favorite Sandwich Spread	
Bahama Special	
Custard Sandwiches- - - - -	50
Helicopter Sandwich	
Egg and Anchovy Sandwiches	
Individual Pizza - - - - -	51

BREADS

Bama Lynde's Rolls	
Refrigerated Roll Recipe	
Rolls - - - - -	53
Quick Hot Rolls	
Angel Biscuits	
Old Dominion Beaten Biscuits - - - - -	54
Jessie L's Favorite Biscuits	
Date Muffins	
Refrigerator Bran Muffins - - - - -	55
Surprise Bran Muffins	
Fruit Bran Muffins - - - - -	56
Crumpets	
Beer Muffins	
St. Lucia Saffron Bread Buns - - - - -	57
Rye Bread	
Health Bread- - - - -	58

Jule Kake-Norwegian
 Christmas Bread
 Tupperware Bread
 Quick and Easy Spoon
 Bread - - - - - 59

Spoon Bread
 Spoon Bread
 Pepper Bread - - - - - 60

Jalapeno Corn Bread
 Jalapeno Corn Bread
 Gourmet Corn Bread - - - - - 61

Double Corn Bread
 Sourdough Bread
 Sourdough Bread - - - - - 62

Scottish Short Bread
 Swedish Lemon Bread
 Yam Bread - - - - - 63

Date Loaf
 Dried Fruit Loaves
 Strawberry Nut Bread - - - - - 64

Banana Nut Cake Bread
 Cranberry-Nut Bread
 Rhubarb Bread - - - - - 65

Dutch Baby
 Popovers
 Cookson Hills Corn Dodgers - - - 66

Corn Bread Souffle
 Dumplings - - - - - 67

VEGETABLES

Spinach Casserole
 Rice and Spinach Casserole - - - 69

Betsey's Spinach
 Broccoli Casserole
 Broccoli-Tomato Broil - - - - - 70

Broccoli Pizza
 Creamy Broccoli Bake
 Broccoli Rice Casserole - - - - - 71

Broccoli Casserole
 Pizzaz Green Beans
 Company Beans - - - - - 72

Green Beans with Almonds
 Green Bean Casserole
 Green Bean Casserole - - - - - 73

Creamed Green Beans with
 Onions
 Green Beans and Mushrooms
 Fasolakia (Green Beans) - - - - 74

French Peas
 Pea Timbales
 Squash Souffle - - - - - 75

Summer Squash Casserole
 Squash Casserole
 Summer Squash Casserole- - - - 76

Tipton's Squash Casserole
 Squash Casserole
 Zucchini Casserole - - - - - 77

Sweet Potato Casserole
 Sweet Potato Casserole
 Sweet Potato Casserole - - - - - 78

Sweet Potato Pineapple
 Casserole
 Sweet Potato Balls
 Hash Brown Potato Casserole - - 79

Potatoes Romanoff
 Potato Casserole
 Potato Casserole- - - - - 80

Scalloped Carrots
 Cathy's Scalloped Carrots- - - - 81

Skillet Corn
 Scalloped Corn
 Corn Fritters
 Corn Pudding - - - - - 82

Corn Pudding
 Bama DuBeau's Beans
 Hominy Casserole - - - - - 83

Gourmet Hominy Bake
 Grits Casserole
 Grits Souffle- - - - - 84

Baked Chilies Rellenos
 Chiles Relleno
 Meatless Mexican Dish- - - - - 85

Baked Eggplant with Meat
 Filling
 Scalloped Eggplant - - - - - 86

Eggplant Casserole
 Green Tomato Pie
 Baked Tomatoes - - - - - 87

Cauliflower with Mustard
 Sauce
 Cauliflower Nivernais
 Do Ahead Cauliflower - - - - - 88

Polish Sour Cream Beets
 Stuffed Cucumbers
 Celery Casserole - - - - - 89

Buttery Celery Amandine
 Scalloped Asparagus
 Pepper Saute - - - - - 90

Polish Baked Mushrooms
 Mother-In-Law's Sweet
 and Sour Onions
 Leeks with Brown Butter - - - - 91

Spicy Creamed Turnips
 Jamil's Cabbage Rolls - - - - - 92

Cabbage Brumus
 Vegetable Pie
 Autumn Ratatouille - - - - - 93

Vegetable Medley
 Unexpected Company
 Vegetables
 Artichoke Sauce- - - - - 94

PASTA

Anna Boen's Chicken
 Spaghetti
 Chicken Spaghetti
 Chicken Tetrizzini - - - - - 95

Noodle Bake
 Fettuccini with Avocado
 and Prosciutto
 President Regan's Favorite
 Macaroni and Cheese - - - - - 96

Italian Macaroni
 Eritrean Rigatoni
 Harvest Rice - - - - - 97

Rice Souffle
 Curried Rice West Texas
 Style
 Pelican Lake Wild Rice - - - - - 98

Green Chili Lasagna
 Super Easy Lasagne
 Coleman's Favorite Lasagna- - - 99

Ricotta Lasagne Swirls
 Italian Spaghetti Sauce - - - - -100

ENTREES

Political Pot Roast
 Fantastic Stewed Beef
 Barbecue Brisket - - - - - 103

Roast Tenderloin of Beef
 Beef Stroganoff
 Roger's Favorite Beef
 Stroganoff- - - - - 104

Beef Short Ribs with
 Mostaccioli
 Eritrean Round Steak
 Chicken Fried Swiss
 Steak - - - - - 105

Round Steak with Cream
 of Celery Soup
 Danish Goulash- - - - - 106

Rabbit Gravy
 Ground Beef Oriental - - - - - 107

Skillet Meat Loaf
 Swedish Meat Balls
 Yankee Meat Balls - - - - - 108

Tater Tot Casserole
 Easy Beef Casserole
 Crispy Enchilada Casserole - - 109

Tamale Pie
 Arizona Stew
 Texas Hash - - - - - 110

Beef Macaroni Casserole
 Chili
 Chili - - - - - 111

Chili Con Carne
 Hearty Potato Chili
 Chili - - - - - 112

Sherpherd's Pie
 Creole Smothered Liver
 Sunday's Gourmet Chicken - - 113

Easy Baked Lemon Chicken
 Baked Vege Chicken
 Parmesan Cheese Chicken - - - 114

Italian Chicken
 Chicken Supreme
 Chicken in Red Wine - - - - - 115

Chicken Florentine
 Mexican Chicken
 Mexican Chicken - - - - - 116

Chicken with Carrots
 Eritrean Chicken and Rice
 Sallie's Chicken Scallopini - - - 117

Scalloped Chicken
 Oriental Style Chicken
 Chicken Caruso and Rice - - - 118

Chicken Romano	
Dixie Fried Chicken	
Ranch Chicken Casserole - - -	119
Broccoli-Chicken Casserole	
Chicken Casserole	
Maurine Fite's Chicken	
Casserole - - - - -	120
B. J.'s Chicken-Rice	
Casserole	
Hot Chicken Salad Pie- - - - -	121
Dumplings and Farm Style	
Chicken	
No-Peek Turkey	
Quail Royale- - - - -	122
5 Can Casserole	
One-Pot Pork Chop Supper	
Pork Tenderloin	
Grace Crew's Jamisetta - - - - -	123
Baked Pork Chops with Swiss	
Cheese	
Party Pork Barbecue	
Baked Lamb Chops - - - - -	124
Lamb Stew	
Wild Rice Kabobs - - - - -	125
Veal Scallopini	
Ham Loaf- - - - -	126
Ham Loaf	
Ham Loaf	
Ham Loaf - - - - -	127
Ham and Limas	
Spinach 'N Ham Roll-Ups	
Ham and Asparagus	
Roll-Ups - - - - -	128
Raisin Sauce for Baked Ham	
Crab Casserole	
Deviled Crab - - - - -	129
Hot Crab-Shrimp Bake	
New Orleans Shrimp Creole	
Texas Fried Shrimp- - - - -	130
Shrimp in Beer	
Shrimp Curry	
Shrimp Casserole - - - - -	131
Simple Seafood Casserole	
Seafood Casserole A La	
Copenhagen- - - - -	132
Seafood Pilaf	
Clams Genovese	
Tuna Buffet- - - - -	133

Tuna Special	
Filet of Sole	
Fried Scallops or Oysters - - -	134
Scalloped Oysters - - - - -	135

DESSERTS

Heavenly Hash	
Frozen Fruit	
Fruit Pizza - - - - -	137
Apple Crisp	
Apple Dumplings Supreme - - -	138
Winnie's Candied Apples	
Mother's Peaches in	
White Wine	
Double-Decker Peach	
Cobbler - - - - -	139
Strawberries with Cream	
Meringue	
Great Grandmother's	
"Gooseberry-Bar-Le-Duc"	
Cranberry Crunch - - - - -	140
Apricot Jello	
Finger Jello	
Custard - - - - -	141
Surprise Dessert	
Strawberry Dessert	
Great Grandma Helen Smith's	
Party Dessert - - - - -	142
Alice's Chocolate Dessert	
Orange Souffle	
Amaretto Mousse - - - - -	143
Banana Split Cake	
Pumpkin Puddin' Cake- - - - -	144
Pumpkin-Spice Cake	
Pumpkin Cake	
Pumpkin Cake Roll- - - - -	145
Pumpkin Roll- - - - -	146
Fresh Apple Cake	
Applesauce Cake	
Fruit Cocktail Cake - - - - -	147
Yum-Yum Cake	
Date Cake - - - - -	148
Date-Coconut Cake	
Raspberry Cake	
Dump Cake	
Cranberry Cake - - - - -	149

German Apple Cake	
Strawberry Soda Pop Cake	
Apricot Nectar Cake - - - - -	150
Strawberry Jello Cake	
Lemon or Pineapple Cake - - - -	151
Pineapple Pudding Cake	
Pineapple Cake	
Pineapple Sheet Cake - - - - -	152
Hummingbird Cake	
Sacher Torte - - - - -	153
Geneva's Chocolate Red Cake	
Grandma Martha Wilson's Best Chocolate Cake - - - - -	154
Jamie's Favorite Chocolate Cake	
Daddy's Favorite Butter Cake	
My Best Gingerbread - - - - -	155
Pound Cake	
Poppy Trail Pound Cake	
Mary Wysong's Cheese Cake - -	156
Texas Pecan Cake	
Victoria Sponge Cake - - - - -	157
Golden Angel Food Cake	
Mule Train Cake - - - - -	158
Queen Elizabeth Cake	
Yummy Cake	
Maggie Cake - - - - -	159
Ugly Duckling Cake	
Ugly Duckling Cake - - - - -	160
Individual Fruitcakes	
Imogene Wilcox's White Fruit Cake - - - - -	161
Magic Fruit Cake	
German Fruit Cakebread - - - -	162
Jeannie's Black Bottom Cups	
Mary Jane's Prune Cupcakes - - - - -	163
Joan's Plum Coffee Cake	
Bourbon Cake - - - - -	164
Bourbon Cake	
Cream Sherry Cake	
Rum Cake - - - - -	165
Wine Cake	
Cherry Cream Cheese Pie - - - -	166

Orange Mallow Pie	
No Crust Coconut Pie	
Coconut Pie	
Palmeros' Apple Pie - - - - -	167
Deep Dish Apple Crumb Pie	
Pineapple Delight	
Pineapple-Sour Cream Pie - - - -	168
Cherries and Cream Pie	
Easy and Delicious Lemonade Pie	
Frozen Lemon Pie - - - - -	169
Peanut Butter Ice Cream Pie	
Fudge Pie	
Chocolate Pie - - - - -	170
Chocolate Sour Cream Pie	
Pistachio Pie	
Peanut Cream Pie - - - - -	171
Heavenly Pie	
Peach Chess Pie	
Chess Pie - - - - -	172
Sweet Potato Pies	
Ritz Cracker Pie	
Peach Praline Pie - - - - -	173
Pecan Pie	
Pecan Pie	
Perfect Pecan Pie - - - - -	174
Pecan Pie	
Ritz Cracker Mystery Pie	
Hank's Favorite Walnut Tart - -	175
Maids of Honor Tarts	
Lemon Sponge Cups	
French Coconut Custard Tarts - - - - -	176
English Pasties	
Almond Kringle Pastry	
Graham Cracker Crust - - - - -	177
Cream Cheese Brownies	
Lenny's Favorite Brownies	
Rosamond's Best-Ever Brownies - - - - -	178
Brownies	
Rye Happies	
Baked Fudge - - - - -	179
Peanut Butter Fudge	
Kathy's Favorite Chocolate No-Bakes	
"Hello Dolly" Squares - - - - -	180

Date-Nut Squares	
Lemon Bars	
Lemon Bars - - - - -	181
Lemon Cheese Bars	
Date and Nut Squares - - - - -	182
Aunt Bill's Brown	
Estelle's Honey Bars	
Oatmeal-Raisin Bar- - - - -	183
Creme De Menthe Squares	
Spiced Bar Cookies	
Mincemeat Squares- - - - -	184
Lemon Whippersnappers	
Mary Lee's Date Cookies- - - - -	185
Coconut Cookies	
Lori's Favorite Sugar Cookies	
Mother's Sugar Cookies - - - - -	186
Crisp Sugar Cookies	
German Sugar "Drop" Cookies	
Lakehurst No-Bake Cookies - - - - -	187
Jonathan's Favorite Cookies	
Oatmeal Cookies	
Cape Cod Oatmeal Cookies	
Mother's Spice Cookies - - - - -	188
Black Walnut Cookies	
Chinese Almond Cookies - - - - -	189
Skillet Cookies	
Jan Hagels	
White Pretzels	
Easy Toffee Cookies - - - - -	190
Ranger Cookies	
Make-Ahead Meringues	
Potato Chip Cookies - - - - -	191
Chocolate Drops	
Orange Crisps	
Fresh Coconut Pudding - - - - -	192
Plum Pudding	
My Mother's English Plum Pudding - - - - -	193
Delmonica Pudding	
Lemon Pudding- - - - -	194
Date Nut Pudding	
Steamed Chocolate Pudding	
Bread Pudding	
Cranberry Pudding- - - - -	195
Mother's British Rice Pudding	
Persimmon Pudding- - - - -	196

Grandmother's Persimmon Pudding	
Vanilla Ice Cream	
Yogurt Popsicles	
Chocolate Sauce - - - - -	197
Nut Filling	
Brandy Icing	
Mocha Chocolate Frosting	
Betty Riley's Caramel Corn - - - - -	198
Caramel Corn	
Caramel Sticks	
Caramels - - - - -	199
Tad's Toffee	
Peanut Brittle	
Sugared Pecans - - - - -	200
Pecan Candy	
Praline Strips	
Butterscotch Walnut Pralines - - - - -	201
Mother's Pecan Pralines	
Orange Nut Chews	
Lavoy Strong's Peanut Butter Balls - - - - -	202
Peanut Butter Bonbons	
Fruit-Nut Balls	
Strawberry Balls - - - - -	203
Orange Balls	
Bourbon Balls	
Rum Balls	
Whiskey Balls - - - - -	204
Candied Orange Peel	
Candied Grapefruit Peel - - - - -	205

POTPOURRI

Floyd's Country Eggs	
Eggs Portugal - - - - -	207
Dorothy's Eggs	
Best Pancakes	
Heather's Mud Pies	
Applesauce and Ham Pancakes - - - - -	208
Food Processor Scallion Pancakes - - - - -	209
Quiche	
Vincent Price's Favorite Quiche Lorraine - - - - -	210

Vival's Old Fashioned Cheese Fondue Apricot Coffee Cake Oven Omelet Brunch - - - - -	211
Hank's Favorite Sausage Pockets Sausage Breakfast Casserole Grandma Myrtle Hooper's Hominy Surprise Grits - - - -	212
Grits Sausage Casserole Western Grits Mexicali Grits Casserole - - - -	213
Virginia Sausage 24 Hour Souffle Breakfast Casserole - - - - -	214
Delmontic Apples Breakfast Apples Baked Fruit Medley- - - - -	215
Hot Curried Fruit Eleanor's Baked Pineapple Diet Black Forest Salad Dressing- - - - -	216
Low Sodium Salad Dressing Low Sodium Italian Dressing Diabetic Apricot-Apple Spread Diabetic Fruit Honey - - - - -	217
Diabetic Chocolate Pie Diet Ice Cream Strawberry Preserves Rhubarb-Raspberry Jam - - - -	218
Apricot and Cherry Jam Lemon Marmalade Orange Marmalade - - - - -	219
Cranberry Jelly Peach Conserve with Rum Cranberry and Orange Relish - - - - -	220
Apple Chutney Bread and Butter Pickles Easy Kosher Pickles - - - - -	221
Ice Water Pickles Sweet Crisp Cucumber Pickles Mustard Pickles- - - - -	222
Pickles Green Tomato Relish Green Tomato Sweet Pickles - -	223

Green Pepper Jelly Chicken Livers/Water Chestnuts Wrapped in Bacon - - - - -	224
Crabmeat Dip California Dip Bacon-Topped Cheese Soup - -	225
Shrimp Gumbo Chicken and Sausage Gumbo - - - - -	226
Potato Soup Cheese Grits Mexicana Casserole - - - - -	227
Chili Con Carne Cheese Enchiladas - - - - -	228
Spaghetti Pie Zucchini Aux Champignons- - -	229
Gourmet Stuffed Potatoes Broccoli and Herbs - - - - -	230
Microwave Vegetable Medley Red Beans A La Louisiane Chicken Breasts - - - - -	231
Chicken in Mushroom Sauce Chicken Au Vin Barbecued Shrimp Orleans - - -	232
Shrimp A La Tulane Crabmeat Etouffe - - - - -	233
Red Hot Apples Bananas Foster Pears in Red Wine - - - - -	234
Pineapple Upside Down Cake- -	235
Aunt Bill's Microwave Candy Hollandaise Sauce Sourdough Starter - - - - -	236
Master Mix Yellow or Chocolate Cake Drop Cookies Coffee Cake- - - - -	237
Gingerbread Granola Mix - - - - -	238
Bran Muffin Mix Condensed Milk Original Barbeque Sauce - - - -	239

Sour Cream Hollandaise
Whipped Cream Horseradish
Sauce
El Toro Hot Sauce
Picadillo Stuffing- - - - - 240

Lemon Butter
Bouquet Garni - - - - - 241

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