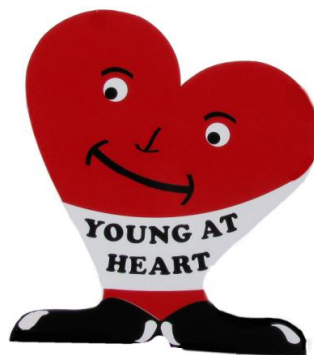




Cookbook

JUNE 2004



YOUNG AT HEART

June 2004

SPONSORED BY THE BAPTIST WOMEN OF ISLAND VIEW BAPTIST CHURCH

HISTORY

The Young At Heart program for senior adults, 60 and over was born March 3, 1976 under the leadership of Ellen Miller, WMU Director,. The first meal was served to a total of 16 individuals; 9 senior adults and the Orange Park Council on Aging. The first organization comprised the following individuals:

Ellen MillerHostess and Program Chairperson
Dot BenardiniTelephone and Reservations
Linda HunterFood Purchaser
Donna McDanielMenus
Myrna JanneyMenus

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Earl Harrington.....264-6782
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Phillip Peach284-9153
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APPETIZERS

GARLIC CHEESE BALL - BUNNY ATHERTON

1 bar Gold Kraft Sharp Cheese, grated

1 large package cream cheese

3 or 4 shakes of garlic powder

3 or 4 tablespoons chopped pecans (almost powder)

Blend in electric beater then knead and form into two balls. Roll in chili powder and pat in by hand. Wrap in wax paper and store in refrigerator.

CHEESE BALL - VIRGINIA WILLIAMS

2 8 oz. packages of cream cheese

2 oz. blue cheese

1 jar Old English sharp cheese

1 tablespoon Worcestershire sauce

Garlic and salt to taste

Mix together. Shape into a ball and roll in pecans.

KNORR DIP

1 pkg. Knorr soup and veg. dip

1 box (10 oz.) frozen chopped spinach

1 can (8 oz.) chopped drained water chestnuts

3 green onions chopped

1 c. mayonnaise

1 (16 oz.) sour cream

2 boxes crackers

Mix everything together except crackers. Cover and chill at least 2 hrs. Stir well. Serve with crackers, potato chips or veg.

BEVERAGES

GINGER ALE PUNCH - EDNA STOKES

6 small pkg. Kool-Aid (unsweetened, any flavor)

5 pounds sugar

2 48 oz. cans pineapple juice

2 small cans frozen lemonade

2 qts. ginger ale (add just prior to serving)

3 gallons of water (or less if desired)

Serves 100. Very economical for large groups.

FRUIT PUNCH - LINDA HUNTER

4 bananas (mashed)

3 small cans frozen orange juice

1 6 oz. can frozen grapefruit juice

1 cup sugar

1 48 oz. can pineapple juice

2 and a half quarts water

2 qt lemon lime soda (just prior to serving)

Mix and chill over night. Serves about 50.

YELLOW WEDDING PUNCH - THYRA BEAUDROT

6 half gallons frozen orange juice

4 half gallons lemonade

2 large cans (48 oz.) pineapple

8 cups sugar

6 qts. Sprite or ginger ale

Mix frozen juice with water. Freeze optional. Add Sprite. Makes 9 gallons. Which serves 207 people with some left over (5 oz. c.)

ORANGE PUNCH - GLAS/HIGGINBOTHAM

8 qts. or 19 12 oz. cans orange soda

3 48 oz. cans pineapple juice

12 12 oz. cans apricot nectar

12 lemons

6 bananas

3 c. sugar

Mash bananas. Add lemon juice, sugar, pineapple juice and apricot nectar. Mix well and pour into covered container. Refrigerate overnight. Add soda when ready to serve. Serves 50

BUBBLING JADE PUNCH

1 (3 oz.) pkg. lime flavored gelatin

1 cup boiling water

2 cups cold water

1 (6 oz.) can frozen lemonade concentrate thawed and undiluted

1 cup pineapple Juice, chilled

1 (33.8 oz) bottle ginger ale, chilled, whole fresh strawberries (opt.)

Dissolve gelatin in boiling water; stir in cold water, lemonade concentrate and pineapple juice, chill well.

Pour mixture into punch bowl; add ginger ale. Garnish with strawberries, if desired. 10 cups.

SWEETHEART PUNCH

1 qt Cranberry Juice Cocktail

1 qt apple juice

1 qt Club Soda

Float Orange slices with cherry in the middle of each. Serve with Do-Dads, Triscuits and Wheat Thins,

ROMAN PUNCH - GAYLE FERRELL

Combine:

2 c of sugar boiled in 2 c of water for 5 min.

2 c of strong tea

juice of 4 oranges

juice of 6 lemons

2 tsp. almond extract

2 tsp. vanilla

1 qt of grape juice

Add enough water to make 1 gal. Serve hot.

Variation: rind of 4 oranges instead of almond extract. Three times this recipe makes skimpy Styrofoam coffee cups for 90 people.

WASSIL PUNCH - RACHEL SKINNER

3 oranges
2 lemons
2 sticks cinnamon
1 T. whole allspice
6 c. water
1 c. granulated sugar
1 gal. apple cider
Serves 30.

Squeeze oranges and lemons reserving juice. Place rinds in sauce pan with spice and water. Simmer, cover for 2 hours. Strain over sugar and chill. At serving time, add cider and fruit juices. Heat, but do not boil. (Four times this recipe served 115 coffee cups full with 2 gallons left over)

SPICED TEA - CHERYL SMITH

1 c. instant tea
2 c. tang
3 c. sugar
2 pkg. Wylers lemon twist
2 tsp. cinnamon
1 tsp. Cloves
3 tsp. powdered mixture per 1 cup of boiling water.

SPICED ORANGE TEA MIX - BERLA PETERSON

1 c. powdered orange breakfast drink
1/2 c. presweetened lemonade mix
1 1/3 c. instant tea
1/4 c. sugar
1/2 tsp. ground cinnamon
1/2 tsp. ground cloves
1/2 tsp. ground ginger

To prepare beverage, dissolve 2 to 3 tsp. powdered mixture in 1 cup boiling water or cranberry juice. This recipe makes 2 cups of dried mixture.

HOT SPICED CITRUS PUNCH

Add 1 qt boiling water to
2 tsp. powdered instant tea in large bowl; set aside.
Simmer for 10 minutes
2 cups water with 3/4 cup sugar
1 tsp. whole cloves
1 3 inch piece stick cinnamon
Strain into tea;
Add:
2 6 oz. cans frozen orange juice
1 6 oz. can frozen grapefruit juice concentrate, reconstituted.
Reheat. .
Serve in bowl, with clove-studded orange slices.
Makes 30 servings.

CHERRY ORANGE PUNCH - VIRGINIA WILLIAMS

2 Cherry Kool-Aid
2 cups sugar
2 quarts water
1 small 6 oz. orange juice

HAWAIIAN PINEAPPLE PUNCH

1 pkg. red Kool-Aid
1 can Hawaiian Punch
1 can pineapple juice
1 7-Up

FRUIT COCKTAIL PUNCH - EDITH HILL

Drain 1 can of each: peaches, fruit cocktail, mandarin oranges and crushed pineapple
Blend 2 small cans orange concentrate
2 cans water
1 1/2 cups sugar
Juice of 3 lemons
Add fruit and freeze. Thaw 1 hour before serving, fill parfait glasses 3/4 full and add ginger ale.

SOUPS

VEGETABLE SOUP - MYRNA JANNEY

Cover Soup Bone and boil.
Add: Cabbage
2 cans tomatoes
sprinkle a few dried beans, pinto, butter, etc.
1 c. carrots
1 onion chopped fine
1 c. celery
1 can whole kernel corn
1 can English peas, add last 10 minutes
handful of macaroni, add last 30 minutes
Simmer until vegetables are tender. You may add stew beef for vegetable beef soup. If so, brown meat first and then add other ingredients.

YOUNG AT HEART CROCK POT SOUP - ED FIEBIG

Brown 2 lbs lean hamburger—drain excess fat
2 cans red kidney beans—drained
1 can kernel corn—drained
4 cans Campbell's tomato soup—do not add water
2 chopped bell peppers-washed & seeds removed
Cook in Crock pot on high 30 minutes, simmer on low 3 hrs.

SALADS (FRUIT)

APRICOT SALAD - MYRNA JANNEY

1 6 oz. pkg. apricot gelatin (Ann Page - Publix)
2 c. boiling water
2 c. ice water
1 No.2 can crushed pineapple, drained, juice reserved
2 sliced bananas
2 cups miniature marshmallows
Mix all ingredients except pineapple juice, and let thicken. Turn into mold. Chill until firm.

TOPPING: Combine 1 cup pineapple juice, 1/2 c. sugar, 2 T. flour, 1 beaten egg and 1 tsp. vanilla extract.
Cook until thick; set aside to cool. Prepare 1 pkg. whipped topping mix as directed on box. (You could use 2 cups of Cool Whip). Cream 1 8-oz. pkg. softened cream cheese. Fold in whipped topping. Add mixture to cooled custard. Spread over salad. (13x9 inch Pyrex dish).

APRICOT-CHEESE DELIGHT - MYRNA JANNEY

- 1 No. 2 1/2 can apricots, drained and cut
- 1 No. 2 1/2 can crushed pineapple, drained
- 2 pkg. orange gelatin
- 2 cups hot water
- 1 cup apricot and pineapple juice combined
- 3/4 c. miniature marshmallows

Chill fruits. Dissolve gelatin in hot water, add fruit juices. Chill until slightly congealed. Fold in fruits and marshmallows. Pour into dish and chill until firm.

TOPPING:

- 1/2cup sugar
- 3 T. flour
- 1 egg, slightly beaten
- 1 c. combined fruit juices
- 2 T. butter
- 1 c. heavy cream, whipped
- 2/3 c. cheddar cheese grated

Combine sugar and flour; gradually beat in egg. Stir in juice. Cook over low heat until thickened, stirring constantly. Remove from heat; stir in butter. Cool. Fold in whipped cream. Spread over firm gelatin, sprinkle with grated cheese. Chill. Serves 12

CHERRY COKE SALAD - DONNA MCDANIEL

- 1 Large (16 oz.) can bing cherries seeded and drained
- 1 16 oz. can crushed pineapple, drained
- 2 c. fruit juices (combine cherry and pineapple juices with water to make 2 cups)
- 1 pkg. black cherry jello (3 oz.)
- 1 pkg. cherry, strawberry or raspberry jello (3 oz.)
- 2 6-oz. bottles OT cold Coke
- 2 3 oz. pkg. cream cheese
- 1 c. celery, chopped
- 1 c. pecans, chopped
- 1/2 c. coconut

Heat fruit juices to boiling. Pour over jello. Add Coke. Chill until slightly thickened in jello mold or cake pan. Beat cream cheese. Add Fruits, nuts, celery and coconut. Fold into jello mixture and chill.

CHERRY RASPBERRY SALAD - RACHEL SKINNER

- 1 3-oz. pkg. raspberry jello
- 1 21-oz can cherry pie filling
- 1 3-oz. pkg lemon gelatin
- 1 3-oz pkg cream cheese
- 1/3 cup mayonnaise
- 1 c. pineapple
- 1/2 c. cool whip
- 1 c. tiny marshmallows

Dissolve raspberry jello in 1 cup water. Add pie filling. Turn into 9x9x2 inch pan. Chill, till practically set. Dissolve lemon jello in 1 c. water. Beat together cream cheese and mayonnaise. Add lemon gelatin. Stir in undrained pineapple. Fold in whipped cream and marshmallows. Chill until set.

CHERRY SALAD - ANNETTA FULBRIGHT

- 1 3-oz box cherry Jello
- 1 c. hot water
- 1 16-oz. can crushed pineapple
- 1 8-oz. jar cherries
- 1 c. miniature marshmallows
- 1 9-oz. carton Cool Whip
- 1/2 c. nuts

Dissolve jello in hot water. Drain cherries and pineapple to make 1 c. liquid and add to jello. When jello is nearly jelled, beat until fluffy and then beat in Cool Whip. Fold in pineapple, cherries, nuts and marshmallows by hand. Congeal.

CRANBERRY MOLDED SALAD - MYRNA JANNEY

2 large packages strawberry or raspberry jello dissolved in 2 cups hot water.

Add: 1 c. sugar, 1 orange (grind rind too), 1 apple ground, 2 c.

ground cranberries. (If you use canned cranberries, omit sugar) Mold.

Strawberries may be substituted for cranberries. If strawberries are sweetened you will not need the sugar.

DRESSING:

1/2 pint whipping cream or 1 pkg. Dream Whip Grated rind of 2 oranges

2 tablespoons mayonnaise

2 tablespoons sugar

Whip cream; add other ingredients and serve over cranberry salad.

If you use a large round mold, put dressing in sherbet glass in center.

CRANBERRY SALAD - DONNA MCDANIEL

- 1 large can crushed pineapple
- 1 can whole cranberry sauce
- 1 (8 oz.) cream cheese
- 2 T. mayonnaise
- 1 large raspberry jello
- 1 small carton whipped cream or 1 small Cool Whip
- 1/2 c chopped pecans

Drain pineapple. Add enough water to the juice to make 2 c. of liquid.

Bring to a boil. Stir in jello and cranberry sauce. Refrigerate until slightly congealed. Beat cream cheese with mayonnaise until creamy and smooth. Spoon into jello mixture. Add pineapple, nuts and fold in whipped cream or Cool Whip. Makes large bowl of congealed salad.

SALADS (GELATIN)

GOLDEN HEALTH SALAD - MYRNA JANNEY

- 1 pkg. lemon gelatin
- 1 c. boiling water
- 1 c. canned pineapple juice
- 1 c. grated carrots
- 1 T. vinegar
- 1/2 tsp salt
- 1 c. canned pineapple, diced and drained

Dissolve the gelatin in the boiling water. Add the pineapple juice, vinegar and salt. Chill. When slightly thickened, add the pineapple and carrots and mold, until firm. Garnish with, salad greens and top with sour cream.

RASPBERRY SOUFFLE - MYRNA JANNEY

2 envelopes, plain gelatin, dissolved in 1/2 cup cold water
1 1/2 c. boiling water
2/3 c. sugar
1 8-oz. pkg., softened cream cheese
1 pkg. frozen raspberries, thawed
1 T. lemon juice
1 c. whipped cream or Cool Whip

Soften the gelatin in the cold water, add the hot water. Immediately add the sugar (so it will dissolve the cream cheese), lemon juice and juices from the thawed berries. Chill until slightly firm, fold in berries and whipped cream. Pour into mold and chill until firm. This is excellent served frozen.

BLACKCHERRY JELLO SALAD - DIANA FIGARO

2 small pkgs. black cherry jello .
1 1/2 c. boiling water
1 10 oz. pkg. frozen sliced strawberries, (juice included)
1 8 1/4 oz. can crushed pineapple, (juice included)
1 small carton sour cream

Mix jello and boiling water. Add strawberries and pineapple Mix well, chill until thick. Spread half of mixture evenly in container, then sour cream, pour other half of jello mixture over this and return to refrigerator.

DELICIOUS SALAD - LUCILLE HOUSE

2 small pkgs. of orange jello
1 small can crushed pineapple
1/2 pt. whipping cream
12 marshmallows
1 c. chopped nuts
3 c. boiling water
1 c. shredded carrots

Dissolve jello and marshmallows in hot water. Add crushed pineapple carrots and nuts. Place in refrigerator. Let stay until it starts to congeal, then stir in whipped cream. Return to refrigerator. Let set. (Best to make the night before)

LEMON-LIME CONGEALED SALAD - MYRNA JANNEY

1 pkg. lemon gelatin
1 pkg. lime gelatin
3 c. boiling water
2 c. small marshmallows
2 3 oz. pkg. cream cheese
2 T. vinegar
1 No.2 can crushed pineapple, undrained
1 c. nuts, finely chopped

Dissolve gelatins and marshmallows in boiling water. Chill until slightly congealed. Mash cream cheese with vinegar until smooth. Add pineapple, syrup and nuts to cream cheese-vinegar mixture; mix well. Chill in refrigerator. Mix well with partially congealed gelatin. Turn into mold and chill. 20 servings

LIME JELLO SALAD - MYRNA JANNEY

- 1. 8-oz. pkg cream cheese
- 1. large pkg. lime jello
- 2 c. boiling water
- 1/2 c. chopped celery
- 1/2 c. chopped nuts
- 1 tall can crushed pineapple (drained)
- 1/2 pt whipping cream
- 2 or 3 T. mayonnaise

Soften cream cheese - sprinkle dry jello over cheese add boiling water-let stand in refrigerator until it begins to congeal, then add celery, nuts and pineapple Let stand 15 or 20 minutes more, then add whipped cream and mayonnaise. (To make mold stand up better, add 1 tsp. of sugar to 1 pkg. of plain gelatin in addition to the original recipe).

WATERMELON SALAD - JANA TOLER

- 1 6-oz pkg. raspberry flavored gelatin
- 2 c. boiling water.
- 1 c. miniature marshmallows
- 1 c. drained crushed pineapple
- 1 c. diced cantaloupe
- 1 c. seedless grapes
- 1 1/2 c. cubed watermelon

Dissolve gelatin in water; add marshmallows, stirring until dissolved. Chill until slightly thickened, fold in remaining ingredients. Spoon into an 8 c. mold. Chill until firm. Best after one day of refrigeration.

SALADS (FRUIT)

5 CUP FRUIT SALAD - DONNA MCDANIEL

- 1 c. Mandarin Oranges
- 1 c. pineapple
- 1 c. sour cream
- 1 c. marshmallows
- 1 c. coconut

Drain all fruit. Mix and refrigerate for at least two hours or overnight.

Serves 5 - 6

FRUIT SALAD - MYRNA JANNEY

- 1 small 15 1/4 oz. chunked pineapple (drained)
 - 1 can fruit cocktail (drained)
 - 3/4 c. coconut
 - 2 c. marshmallows
 - 1/2 c. nuts
- Small container of cool whip (Add red food color for Christmas)
Mix and refrigerate.

PAPER CUP FROZEN SALAD - DONNA MCDANIEL

2 c. sour cream
2 T. lemon juice
1/2 c. sugar
1/8 tsp. salt
1 8-oz. can crushed pineapple (well drained)
1 banana (diced)
4 drops red food color
1/4 c. chopped pecans
1 (1 lb.) can pitted dark sweet Bing cherries well drained.

Combine sour cream, lemon juice, sugar, salt, pineapple, banana pieces and enough red food color to give a pink tint. Lightly fold in nuts and cherries. Spoon into paper muffin cups (large size) which have been placed in 3" muffin cup pans. Freeze. Cover with foil and store in freezer. Remove from freezer about 15 min. before serving to loose paper cups from pan. Peel off paper cup and place on lettuce or serve in dessert dish. Fills 12 paper muffin cups.

MANDARIN SALAD - MYRNA JANNEY

1 large or 2 small pkg. orange jello
1 lb. cottage cheese
1 9-oz. Cool Whip
2 cans mandarin oranges (drained)
1 small can crushed pineapple (drained)

Add jello a little at a time to cottage cheese and mix well. Add cool whip to this mixture and stir in well. Fold in drained fruit and put in ref. to set. This doesn't get firm like the usual jello salads.

PEANUT APPLE SALAD - MYRNA JANNEY

1 tsp lemon juice
3 c. diced apples (unpeeled)
1 c. thin celery strips, about 1" long.
1 T. sugar
2 T. mayonnaise

1/2 c. low-fat yogurt

1/2 c. coarsely chopped peanuts

Sprinkle lemon juice over diced apples, toss well. Add celery. Blend together sugar, mayo, and yogurt. Fold into apple mixture. Chill. Toss peanuts with apple mixture. Serve on lettuce leaves. Makes 8 servings.

WATERGATE SALAD

1 20 oz. can crushed pineapple with juice
1 box instant pistachio pudding
2 c. small marshmallows
1/4 c. ground pecans
1 9 oz. carton Cool Whip
Combine and chill. Serves 8 - 10.

WALDORF SALAD

2 c. diced apples
1 c. diced celery
1/2 c. raisons
1/2 c. mayonnaise
Serves 4 to 6

SALADS (VEGETABLE)

BEAN SALAD1

2 cans sliced French-cut green beans
1 can wax beans
1 can red kidney beans
1 can small peas
1 small jar pimientos
1 Small diced onion
1 T. water
1/4 c. oil
1/2 c. vinegar
1/2 c sugar

Drain vegetables and mix together. Combine water, oil, vinegar and sugar. Pour over vegetables.

BEAN SALAD2 - DONNA MCDANIEL

1 303 can kidney beans (drained)
1 303 can green beans (drained)
1 303 can wax beans (drained)
1 large onion (diced)
1 small green pepper (thinly sliced)
1 small jar diced pimento (drained)

Mix above.

DRESSING

1/2 c. sugar
1/2 c. olive oil
1/2 c. wine vinegar

Mix. pour over vegetables and marinate overnight. Serves 8.

SPINACH SALAD - DONNA MCDANIEL

1 Pkg. fresh spinach washed and dried
1 1/2 c. cottage cheese
1/2 bottle Green Goddess Dressing to thin cottage cheese
Mix and serve.

SAUERKRAUT SALAD - LINDA HUNTER

1 lb. can sauerkraut (run water over and drain well)
1 c chopped celery
1 c. sugar
1 c. chopped onion
1/2 c. vinegar
1 c. chopped green pepper
1/2 c. salad oil
Mix all ingredients together well, let stand overnight in ref. covered tightly.

CHRISTMAS SLAW - JOY RAMSEY

1 med. head cabbage (grated)
1 med. onion (chopped)
1/2 c. green pepper (chopped)
1 c. sugar

Put onion and pepper on cabbage. Sprinkle with sugar.

DRESSING:

1 c. vinegar
3/4 c. salad oil
1 tsp. celery seed
1 tsp. dry mustard
1 tsp. salt

Heat dressing ingredients and let come to a boil. Remove from heat and pour over cabbage but don't stir. Cover and put in refrigerator over night. Stir when ready to serve. Keeps indefinitely. Serves 8-10.

HARNEY HOUSE SLAW

1 large or 2 small heads cabbage
1 Bermuda onion
1/2 green and 1/2 red pepper
1 1/2 c. sugar

Slice cabbage, onion and peppers thin. Layer. Pour sugar on top.

Bring to a boil:

1 tsp. sugar
3/4 c. vinegar
3/4 c. Wesson oil
1 tsp. dry mustard
1 tsp. celery seed
1 tsp. salt

Stir while boiling. Pour over sugar. Don't mix. Ref. 4 hours. Then stir well and serve. Keeps for weeks.

PENNSYLVIA DUTCH SALAD - LOIS EDWARDS

4 c. grated cabbage
1/2 c. grated green pepper
1/2 c. vinegar
1/2 c. sugar

Mix all together and let stand in ref. at least 2 hrs. before serving.

LAYERED SALAD - GAYLE FERRELL

1 head lettuce
1/2 c. sliced onions
1 c. thinly sliced celery
1 can drained sliced water chestnuts
10 oz. pkg. frozen peas (uncooked)
2 c. mayonnaise (spread over the above)
2 tsp. sugar
1/2 c. parmesan cheese
1 tsp. seasoned salt
1/4 tsp. garlic powder

3 hard boiled eggs (chopped, add before serving)

1/2 - 3/4 lb. bacon fried and crumpled. (add before serving)

Layer ingredients in order. This will fill a 4 qt. shallow container. Refrigerate over night. Add eggs and bacon right before serving. DO NOT TOSS. Serves about 10.

SHRIMP SALAD

1 lb. small salad size shrimp (cooked)
2 c. raw macaroni (cooked)
Chopped celery
Salt, pepper and garlic salt to taste. mix and chill
DRESSING
1 c. mayonnaise
1/2 c. catsup
1 – 2 tsp. hot sauce

SALAD SUPREME - VIRGINIA WILLIAMS

Step 1:
1 large box orange jello. Add 1/2 pkg. of plain gelatin and the salad will be firmer.
1 No.2 can crushed pineapple
Mix jello by directions on box. When almost congealed add drained pineapple. Sprinkle with chopped nuts. Ref. Save pineapple juice to use in step 3.
Step 2:
1 large cool whip
1 8-oz. package cream cheese.
Soften cheese to room temperature. Mix with cool whip Spread over jello, return to ref.
Step 3:
1 c. pineapple juice
3/4 c. sugar
2 T. plain flour
3 egg yolks
Combine ingredients. Cook over low heat until thick. Chill and spread over cheese mixture.
Sprinkle with nuts.

SALAD DRESSING

COLE SLAW DRESSING - MYRNA JANNEY

1 T. vinegar
2 T. each of mayonnaise and buttermilk
3 T. sugar
Mix and Pour over cabbage.

POTATO SALAD DRESSING - MYRNA JANNEY

1 tsp. mustard
4 T. mayonnaise
6 T. pickle juice

POTATO SALAD COOKED DRESSING - MYRNA JANNEY

1 1/2 c. water
2 eggs
1/4 c. vinegar
1 1/2 tsp. mustard
1/2 tsp. salt
3 T. cornstarch
1/2 c. sugar
Have all ingredients room temperature. Put ingredients in blender container in order listed; cover and blend on high speed 1 1/2 minutes. Pour mixture into a 1 qt. saucepan; cook over low heat, stirring frequently, until thick (about 20 min.). Yield = 1 1/2 cups.

HONEY FRENCH DRESSING - PEGGY MYERS

1 c. sugar
1/2 c. vinegar Bring sugar and vinegar to a boil.
1 c. Wesson oil
1 c. catsup
1/2 c. honey or less
1 1/2 tsp. salt
2 T. minced onion
2 T. Worcestershire Sauce
Blend all in blender including sugar and vinegar and chill.

VEGETABLE SALAD - CHERYL SMITH

1 No. 2 can Kidney Beans (drained)
1 No. 2 can Green Beans
1 No. 2 can English Peas
1 No. 2 can Whole corn
2 small onions (chopped or sliced)
3 – 4 stalks celery (chopped)
2 carrots (cubed)
1 bell pepper (sliced)
1 small jar pimentos
Mix above
DRESSING: Mix and marinate 3 hours:
3/4 c. sugar
2/3 c. vinegar
1/3 c. salad oil
1 tsp. Salt
1/2 tsp. pepper
Pour over vegetables and marinate 24 hours.

OYSTER DRESSING - MYRNA JANNEY

1 loaf of bread 1 lb.
1 T. sage
1/2 pt. oysters
3 stalks celery diced
salt, not quite 1 tablespoon
1/4 tsp. pepper
1 medium onion or less
2 large eggs
Mix. Add water until you can squeeze out or until it is good and wet.
Stuff in turkey or bake separately.

PLAIN DRESSING

Same as above except leave out oysters

BREADS

ANGEL BISCUITS - MYRNA JANNEY

2 pkg. yeast
1/4 c. warm water
1/4 c. sugar
2 c. buttermilk
5 c. self-rising flour
1 tsp. soda
3/4 c. vegetable oil

Mix yeast, water and sugar together. Add shortening to flour and soda; add buttermilk and mix all together. This makes a sponge that can be kept in a covered bowl in the ref. for several meals. To make biscuits, add only flour to dough to make it easy to handle. Roll out and cut, or roll with hands and drop in greased muffin tins. Brush tops with melted butter and bake at 475 for 10 minutes.

BAKING POWDER BISCUITS - NELL RATLEY

1 c. all-purpose flour
1 c. whole wheat flour
3 tsp. double-action baking powder
1 tsp. salt
1/4 c. snowdrift shortening
7/8 c. milk (about)

Sift flour, measure, resift 3 times with baking powder and salt, the last time into a bowl. Cut in Snowdrift with pastry blender or fork to consistency of rice grains. Add milk; mix lightly, only enough to blend ingredients. Turn onto lightly floured board; knead gently 5 to 6 times. Rollout 1/2 to 3/4 inch thickness. Cut with a 2 inch biscuit cutter; place on ungreased cookie sheet. Bake in hot oven (450) 12 to 15 minutes, until golden brown. Baking time depends on thickness of biscuit. 12 to 16 biscuits. VARIATION CHEESE BISCUITS: Add 1/3 c. grated cheese to flour mixture; toss lightly. Proceed as above.

MAYONNAISE BISCUITS - MYRNA JANNEY

1 c. self-rising flour
4 T. mayonnaise
1/2 c. sweet milk

Mix well, drop small amount into small greased muffin tins. Bake 400 for 15 minutes. This makes 24 in tart pan.

YEAST ROLLS - JANNELLE GANEY

1 pkg. active dry yeast
1/4 c. warm water
1 c. milk, scalded
1 tsp. salt
1/4 c. sugar
1/4 c. Crisco shortening
3 1/2 c. sifted all-purpose flour
1 egg

Soften yeast in warm water (110). In a large bowl combine milk, sugar, shortening, and salt; cool to lukewarm. Add 1 1/2 c. of flour; beat well. Beat in yeast and egg. Gradually add remaining flour to form soft dough, beating well. Place in large greased bowl, turning once to grease surface. Cover and let rise till double (1 1/2 - 2 hours). Turn out on lightly floured surface and roll dough to 3/8 inch thickness. Cut with round cutter (I use a juice glass). Either brush with butter or place a pat of butter (margarine) in center. Fold in half, sealing edges. Place on greased baking sheet until double (30-40 minutes). Bake at 400 for 12-15 minutes (watch).

Makes 3 dozen or more.

BANANA BREAD1 - LUCILLE HOUSE

3/4 c. oleo
1 1/2 c. white sugar
1 1/2 c. mashed bananas (3)
3 eggs beaten
1 tsp. vanilla
2 c. plain flour
1 tsp. baking soda
3/4 tsp. salt
1/2 c. buttermilk
3/4 c. chopped nuts
Grease and flour pans. Bake 325 for one hour. If light breads are desired beat all ingredients with electric mixer.

BANANA BREAD2 - PEGGY MYERS

1 2/3 c. self rising flour
3/4 c. sugar
1 tsp. baking soda
2 eggs
2 very ripe bananas
1/3 c. Wesson Oil
Blend until moist. Bake in a greased loaf pan 350 for 50 minutes.

MOTHER'S CORN BREAD - MYRNA JANNEY

1 1/4 c. plain flour
2 tsp. baking powder
1 tsp. salt
3/4 tsp. soda
2 T. sugar
Sift above
Add to the sifted ingredients
1 c. plain corn meal
3 T. melted shortening
1 1/4 c. buttermilk
2 well beaten eggs
Bake 400, 30 min. or until golden brown

ONION BREAD - MYRNA JANNEY

1 pkg. dry yeast
1/4 c. warm water
1 c. small curd cottage cheese
2 T. butter
2 T sugar
1 tsp. salt
1/2 tsp soda
3/4 tsp. baking powder
2 T. minced onions
1 egg
2 tsp. dill seed
2 1/2 c. flour
Dissolve yeast in water. Heat cottage cheese to lukewarm and add butter, sugar, salt and soda. Then add yeast, dill seed, onion and egg. Mix well, gradually add flour and baking powder. Cover and let rise until double. Stir down and turn into a 2 qt. round buttered casserole. Let rise about 1/2 hour. Or until light. Bake at 350, 35--45 mins. until golden brown. Remove from oven and brush with melted butter. Sprinkle with salt. Cool in dish 10 minutes before removing.

ZUCCHINI BREAD - MYRNA JANNEY

3 eggs beaten

2 c. sugar

1 c. veg oil

2 c. flour

1/4 tsp. salt

1/4 tsp. baking powder

2 tsp. soda

1 1/2 tsp. cinnamon

1/4 tsp. nutmeg

1 tsp. vanilla

1 c. chopped walnuts (opt.)

3/4 lb. grated, raw, unpeeled, drained zucchini

Mix eggs, sugar, oil, beat thoroughly. Stir in zucchini. Sift together flour, baking powder, salt, soda, cinnamon & nutmeg. Add flour to zucchini mix; stir well. Stir in vanilla. Pour into 2 greased and floured 8x4 loaf pans. Bake at 350 for 50 – 60 minutes. Cool completely before slicing.

SWEETER MUFFINS - MYRNA JANNEY

1 egg

1/2 c. milk

1/4 c. vegetable oil or melted shortening

1 1/2 c. all purpose flour

1/2 c. sugar.

2 tsp. baking powder

1/2 tsp. salt.

Heat oven to 400. Grease muffin cups or use paper baking cups. Beat egg with fork. Stir in milk and oil. Measure flour by dip-level-pour method or by sifting. Blend dry ingredients; stir in just until flour is moistened. Batter should be lumpy. Do not over mix. Fill muffin cups 2/3 full. Bake 20 - 25 min. Muffins will have gently rounded and pebbled tops makes 12.

APPLE MUFFINS - MYRNA JANNEY

Make SWEETER MUFFINS except blend 1/2 tsp. cinnamon with dry ingredients. Add 1 c. grated raw tart apple (unpared) with shortening. Bake 25 - 30 mins. If desired, sprinkle top before baking with:

NUT-CRUNCH TOPPING

Mix 1/3 c. brown sugar (packed), 1/3 c. broken nuts and 1/2 tsp. cinnamon.

BLUEBERRY MUFFINS

Make SWEETER MUFFINS and add fresh or frozen blueberries.

CORN BREAD

2 boxes Jiffy corn bread mix

8 oz. sour cream

3 eggs

1 can creamed corn

1/2 t baking powder

Pinch baking soda

Bake at 400.

PINEAPPLE BREAD PUDDING

3 c. French bread (1" cubes)

1 c. sugar or 3/4 white sugar and 1/4 c. brown sugar

1/4 c. melted margarine

3 eggs, lightly beaten

1 (20 oz.) can crushed pineapple, in its own juice undrained.

Combine all ingredients and stir well spoon into lightly greased 2 qt. casserole. Bake at 350 for 45-50 mins.

BAKED CHICKEN BREASTS - MYRNA JANNEY

Have your butcher cut and debone as many breasts as you will need. One whole breast will serve two people. Skin the breasts and boil the skins and reserve the stock. Salt the chicken and let it stand for a while. Dip the chicken in melted butter and then in well crushed Ritz cracker crumbs - coat it completely and pat the crushed crumbs to the chicken so that it will have a heavy coating of crumbs. Bake in an open pan at 325 for 1 hour. Baste with butter at least twice during the cooking period. It takes lots of butter and cracker crumbs to do a good job. Serve with Almond Rice, Cranberry Molded Salad and Broccoli Casserole, found in this book.

CHICKEN DIVAN - LINDA HUNTER

1 fryer boiled deboned, and cut into pieces

2 boxes frozen broccoli chopped, cooked according to directions and drained.

Mix together:

2 cans of cream of chicken soup

1 c. mayonnaise

1 tsp. lemon juice

1/2 tsp. curry powder

3/4 c. medium cheese

Bread crumbs coated with melted butter

In a 13 x 9 Pyrex dish, layer broccoli, chicken, sauce, cheese and bread crumbs. Bake at 350 for 40 min. or less. Serves 5 – 6

CHICKEN ALA KING - DONNA MCDANIEL

1 (8 oz.) pkg. herb dressing

3 c. boned chicken

4 c. chicken broth

1 c. diced celery

1 c. diced onion

6 -beaten-eggs

1/2 c. melted butter

1/2 c. flour

S&P to taste.

Mix first 5 ingredients; spread in 12x14 inch pan. Mix remaining ingredients, Pour liquid over chicken mixture. Bake at 325, 40-50 minutes. Yield 12-15 servings.

CHICKEN SPECIALTY CASSEROLE - POLA SIDNEY

6 c. chopped cooked chicken

1 (10 1/2 oz.) can chicken and rice soup - undiluted

1 (10 1/2 oz.) can cream of mushroom soup

1 (6 oz.) can mushroom pieces drained

1 (8 1/2 oz.) can water chestnuts, drained and sliced

1 (5 1/2 oz.) can evaporate milk

1 (5 1/2 oz.) can chow mein noodles

1 (4 oz.) can pimentos, chopped

1/2 1 b.. shredded sharp cheddar cheese

Combine chicken, soups, mushrooms, water chestnuts, milk and pimentos. Add salt and pepper to taste

Line 3 qt. casserole with chow mein noodles, layer noodles and chicken mixture till all is used. End with a layer of noodles on top, then add cheese as topping. Bake uncovered at 350, 30 min.

CHICKEN CASSEROLE - MYRNA JANNEY

4 chicken breast or a whole chicken cooked and deboned
1 can cream of chicken soup, celery or mushroom
1/2 - 1/3 c. milk
1 8-oz. Pepperridge Farm herb seasoned stuffing
1 stick butter, melted (use less butter if you use broth from the chicken)
garlic salt optional. Mix soup, milk, chicken and place in baking dish. Mix broth and butter with stuffing mix and place on top of chicken mixture. Bake 350 until bubbles

CHICKEN AND DUMPLINGS - MARGARET SILVERMAN

1 chicken cooked with 2 carrots, 3 or 4 stalks of celery, 3 chicken bouillon cubes, 2 or 3 onions, salt and pepper. Debone chicken and remove large vegetables from broth. Place in long pan to accommodate dumplings. Thicken broth after bringing to a boil with corn starch to the consistency of thin white sauce. Add chicken. Place round or square dumplings in layers. Cover with foil tightly, and simmer for 20 or 30 minutes. Serves 6.

DUMPLINGS

1/2 tsp baking soda
1 1/2 c. sifted flour
4 tsp. baking powder
3/4 tsp. salt
2 T. shortening
1 c. buttermilk
Sift flour. Cut in shortening. Add buttermilk. Roll out on floured board to 1/8 inch thick. Cut in 3 inch squares or rounds.

CHICKEN RICE CASSEROLE - EDNA STOKES

2 c. diced cooked chicken
1 c. chopped celery
1 c. cream of chicken soup undiluted
1/2 c. mayonnaise
1 can water chestnuts, sliced
1/2 c. almonds slivered (opt.)
1 onion chopped
2 c. cooked rice
Mix all ingredients. Put in oiled loaf pan.

TOPPING:

1 c. cracker crumbs or corn flakes crushed with 1/4 c. melted butter. Spread topping on top of rice mixture and bake at 350 for 45 minutes. (May be frozen).

CHICKEN SALAD WITH CURRY - RUTH STEWART

5 c. cooked cubed chicken
2 tsp. grated onion
1 c. minced celery
2/3 c. mayonnaise
1/4 c. coffee cream
1 tsp. salt
1/4 tsp. white pepper
1 tsp. curry powder (to taste)
1 T. tarragon vinegar (+ a little dry tarragon if you have it)
4 hard boiled eggs, chopped
1/2 c. chopped pecans or toasted almond
Mix ingredients and refrigerate.

HOT CHICKEN SALAD - EDNA STOKES

2 c. cooked chicken
2 c. celery
1/2 tsp. salt
1/2 c. cream of chicken soup
1/2 c. mayonnaise
1/2 c. almonds
2 T. each pimento, onion, and lemon juice
Mix ingredients. Top with: 3 c. crushed potato chips and 1/2 c. sharp grated cheese
Bake 350, 25 - 30 minutes. Serves 8.

HOT CHICKEN CASSEROLE - NORA MILLER

2 c. cooked chicken
1 c. chopped celery
1 c. cooked rice
1 10 oz. can cream of chicken soup
2 tsp. diced onions
1/2 c. slivered chestnuts
1/2 c. slivered almonds
1/2 c. mayonnaise
1/2 tsp. salt and pepper
Mix ingredients and place into a casserole dish. Add crushed potato chips dotted with butter on top.
Bake 450 20 minutes

CHICKEN CASSEROLE - GENEVA POLK

4 breast or 1 chicken
1 8 oz. Cornbread Stuffing Mix
1 stick margarine
2 cans cream of chicken soup
2 cups chicken broth
Boil chicken, no salt and debone. Melt butter and mix with stuffing. Layer stuffing, chicken, 1 can of soup and 1 c of broth Repeat layer, reserving few crumbs for top. Bake at 350 for 45 min

IMPOSSIBLE TURKEY PIE - MARCY STILWELL

2 c cut up cooked turkey or chicken
1 4 1/2 oz. jar sliced mushrooms, drained
1/2 c. sliced green onions
1/2 tsp. salt
1 c. shredded natural Swiss cheese (about 4 oz.)
1 1/2 c. milk
3/4 c. biscuit mix
3 eggs
Heat oven to 400. Lightly grease 10" pie plate. Sprinkle turkey, mushrooms, onions, salt and cheese in pie plate. Beat remaining ingredients until smooth. (15 seconds in blender on high speed or 1 min. with hand beater) Pour into pie plate. Bake until golden brown and knife inserted half way between center and edge comes out clean, 30 - 35 min. Let stand 5 min. before cutting. Ref. any remaining pie. Serves 6- 8.

FISH

DILLED SALMON PIE - MYRNA JANNEY

1 9 inch unbaked pastry shell
2 medium onions, chopped (1 c)
1/4 c. chopped green pepper
2 T. butter or margarine
1 T. snipped parsley
1/4 tsp. dried dillweed
3 T. all purpose flour
1/2 tsp. salt
dash pepper
1 c. milk
1/2 c. shredded Swiss cheese

1 15.5 oz. salmon, drained, flaked, and cartilage removed

3/4 c. soft bread crumbs (1 slice of bread and 1 T. butter, melted)

Do not prick pastry. Bake pastry shell in 450 oven for 5 mins. Set aside. Mean while cook onion and green pepper in the 2 T. butter till tender but not brown Stir in parsley and dillweed. Blend in flour, salt, and pepper. Add milk all at once. Cook and stir till mixture is thickened and bubbly. Stir in cheese till melted. Gently fold in salmon. Pour into pastry shell. Mix bread crumbs and the remaining butter. Sprinkle atop pie. Bake in 350 oven for 30 to 35 minutes. Let stand 5 min. before serving. Makes 6 servings. (Can be made without the shell)

SALMON - MYRNA JANNEY

1 can salmon
2/3 - 3/4 c. milk
2 c. soft bread crumbs
2 T. pickle relish
1 T. lemon juice
3/4 tsp. salt
1/4 tsp. pepper
1 egg slightly beaten

Drain salmon and reserve liquid. To liquid add enough milk to measure 1 c. flake salmon. Combine remaining ingredients in greased loaf pan. 375, 30 mins. Serves 6 – 8 people.

BEEF

HUNGARIAN GOULASH

2 1/2 lb. lean boned beef chuck roast
2 1/2 lb. chopped onions
1 1/4 tsp. ready to use garlic
1 sliced large green bell pepper
1 carrot
2 tsp. paprika
1 tsp. light salt
1 tsp. pepper

1 cube beef flavored bouillon

1 6 oz. can tomato paste

Add some tomato juice

Brown meat. Add all ingredients to meat except tomato paste and paprika. Stir well and let stand for for about 30 mins. Serve over noodles or rice. Yields 6 servings

POT ROAST - LINDA HUNTER

3 - 4 lb. pot roast

1 can cream of mushroom soup, undiluted

Onion Rings.

Cover roast with mushroom soup and top with French fried onion rings. Seal with foil. Bake around 3 hours in 350 oven or until done.

SWISS STEAK - DONNA MCDANIEL

Flour

2-3 lbs. round steak

salt and pepper

1 large onion, sliced

1 can cream mushroom soup

1/2 can water

Pound flour into meat. Brown on both sides. Place in roasting pan. Add salt and pepper. Cover with onion slices. Add soup mixed with water. Cover and bake at 350 for one hour. Serves 5-6.

PORTABLE STROGANOFF - DONNA MCDANIEL

1 1/2 lb. top round, sirloin or chuck steak cut in 3/4 inch squares.

2 T. shortening

1 - 2 onions, chopped or sliced

1 clove garlic, minced, (opt.)

1 can mushrooms, sliced

1/2 - 1 can beef bouillon or condensed tomato soup

1 c. sour cream

1 -3 tsp. Worcestershire sauce

1/2 tsp. salt

1/8 tsp. pepper

6 - 8 drops, Tabasco or 1 1/2 tsp. prepared mustard (opt)

Parsley, chives or chopped dill weed flakes for garnish

Cut meat in sq., dip in flour. Brown in shortening and add onion, garlic and mushrooms. Cook slowly a few minutes. Combine remaining ingredients, pour over meat. Cover and simmer 1 hour or until tender. Serve over rice.

EASY OVEN STEW - POLA SIDNEY

3 lbs. chuck for stew in 1 1/2 cubes

1 can (10 1/2 oz.) condensed onion soup

1 can (10 1/2 oz.) cream of mushroom soup

1 (8 oz.) can tomato sauce

1/2 c. red wine

Hot cooked rice

Mix beef, soups, tomato sauce and wine and put in 3 qt. casserole. Cover and bake in unpreheated 250 oven for 6 hours. Serve on rice. Good with coleslaw or a green salad. This can be reheated or frozen.

COMPANY COMING STEW - NELL RATLEY

2 lbs. beef
4 carrots, sliced
2 onions
2 cans tomatoes
1 cup celery
1 c. red burgundy wine
1 T. sugar
1 tsp. salt
1 c. water chestnuts, add last 30 mins
1 c. mushrooms add last 30 mins.
Bake in a 325 oven for 5 hours in a covered Dutch oven.

BEEF WITH BURGUNDY - NELL RATLEY

6 T. butter
1 1/2 lbs. beef, cut into thin slices
2 onions, chopped
2 green peppers, chopped
1 1/4 c. brown, gravy
1 c. burgundy wine
2 T. corn starch
S & p
Brown beef in 2T. butter quickly, remove from pan. Add remaining butter and sauté vegetables, about three minutes, add gravy. Slowly stir wine into corn starch, stir into beef mixture. Cook, stirring constantly, until mixture bubbles, cook 2 minutes longer. Season to taste with S & P. Add browned beef strips. Heat thoroughly. Serve with rice or noodles. Serves 6 - 8.

ORIENTAL BEEF SHORTRIBS - THYRA BEAUDROT

1/4 c. all purpose flour
1 1/2 tsp salt
1/2 tsp. ground ginger
3 lbs. lean beef' short ribs or chuck roast
2 T. hot melted shortening
1 1/2 c. sliced onion; divided
1 1/2 c. sliced celery, divided
1 clove garlic, minced
1 (10 oz.) bottle ginger ale
1/2 c. catsup
1 T. soy sauce
Hot cooked rice
Combine flour, salt and ginger, mixing well. 1 Dredge short ribs in flour mixture, reserving the excess flour. Brown ribs on all sides in shortening over med Heat. Add 1/2 c. onion, 1/2 c" celery and garlic; cover and cook about 5 minutes or until onion is tender. Sprinkle remaining flour mixture over meat. Combine ginger ale, catsup, and soy sauce; stir well and pour over meat. cover and simmer 1 1/2 hours or until meat is tender. Add remaining onion and celery to meat. Cover and simmer 30 mins. or until vegetables are tender. Remove short ribs. Skim fat off sauce; simmer sauce until thickened, if desired. Serve ribs and sauce over rice. Yield: 4 - 6 servings.

ORIENTAL BEEF STEAK - MARCY STILWELL

1 lb. steak
2 T. butter
1 can cream mushroom soup
1/4 c. water
1 T. soy sauce
1 tsp. garlic salt
1/4 tsp. black pepper
3/4 c. green pepper
1 cup celery
1/2 c. fresh onions.

Sauté steak in butter. Add remaining ingredients and simmer 1 1/2 hrs. or until meat is tender. Serve over rice or noodles.

VEAL

VEAL CUTLETS IN SOUR CREAM SAUCE - DONNA MCDANIEL

2 lbs. of 5 1/2 oz. veal cutlets
Flour seasoned with salt and pepper to dredge Veal
2 onions sliced thin
Butter
1 c. sour cream
1 c. slivered almonds, toasted
1 lb. carrots sliced very thin

Dredge cutlets in flour. Sauté onions in butter until lightly browned. Remove from pan. sauté cutlets until brown on both sides. Add Sour cream to pan to heat; do not boil. Lay cutlets in baking dish, do not overlap. Spread onions evenly over cutlets. Cover with sour cream and bake in 350 oven for one hour or until tender. Just before serving, fry carrots in butter until brown and tender. Top serving of veal with almonds and serve. Chow mein noodles may be served on the side. Serves 5 – 6. This dish is from Hungary

PORK

PORK'N APPLES WITH STUFFING - MYRNA JANNEY

12 pork tenderloin slices (4 lbs.)
2 (20 oz.) cans pie sliced apples, drained
1/2 c. brown sugar
6 c. herb seasoned stuffing mix
1/2 c. chopped celery
1/4 c. melted butter
3 T. instant minced onion
1 tsp. salt
1/2 tsp. ground sage
2 c. beef bouillon

Pound meat; trim fat. Cook trimmings until you have 2 T. drippings. S & P meat and brown. Transfer to baking dish 11 3/4 x 7 1/2 x 1 3/4 . Combine apples and brown sugar. Spoon over meat. Combine dressing with remainder and toss with beef bouillon till moistened. Press into 1/2 c. measure; unmold on each pork slice. Cover tightly. Bake frozen casserole covered 400 for 1 1/4 hours or until pork is done. Bake unfrozen 375 for 1 hr. Makes 2 casseroles, 6 servings each.

SUPPER SCALLOP - ELLA STROUD

3 c. sliced cooked potatoes

1 1/2 c. chopped pork

1/2 c. chopped onion.

3 T. butter

1/4 c. flour

1 tsp. salt

1/2 tsp. dried mustard

2 c. milk

1 c. chopped Amer. Cheese

Buttered bread crumbs (2 slices)

Layer: Potatoes/Onion/Meat/Onion/Potatoes SAUCE: Melt butter; blend flour, salt and mustard. Stir in milk. Bring to boil stirring constantly. Remove from heat, fold in cheese. Pour over top. Bake 375, 25 - 30 min.

CORNED BEEF

1 BRISKET OF CORNED BEEF

Cover with cold water, cook on top of stove until tender. Put in oven, 350 degrees with broth (about 1 c.) cover about 1 hour with rest of broth cook potatoes, carrots, onion and cabbage until done

BEEF (GROUND)

ITALIAN MEAT LOAF - MARCY STILWELL

2 lb. ground lean meat

1/2 tsp. salt

1/2 tsp. garlic salt

1/4 tsp. pepper

onion and bell pepper to taste

1 tsp. Italian seasoning

2 eggs

2/3 c. spaghetti sauce with mushrooms

2 slices mozzarella cheese

Mix.: Put half in greased loaf pan. Make groove and place both slices of cheese in groove but don't touch edge. Put the remaining meat loaf on top and shape so that none of the cheese shows. Bake at 375, 1 hour or until done.

MEAT LOAF (SICILIAN MEAT ROLL) - MYRNA JANNEY

2 beaten eggs

3/4 c. soft bread crumbs (1 slice)

1/2 c. tomato juice

1 tsp. parsley

1/2 tsp. dried oregano, crushed

1/4 tsp : salt

1 small clove garlic, minced

1/4 tsp. pepper

2 lb. lean ground beef

8 thin slices boiled ham

6 oz. (1 1/2 c.) shredded mozzarella cheese

3 slices mozzarella cheese halved diagonally

Combine eggs, bread crumbs, tomato juice, parsley, oregano, S&P & garlic.

Stir in ground beef, mixing well. On foil, pat meat to a 12 x 10 inch rectangle. Arrange ham slices atop meat, leaving a small margin around edges. Sprinkle shredded cheese over ham, starting from short end, carefully roll up meat, using foil to lift; seal edges and ends. Place roll, seam side down in 13 x 9 x 2 inch baking pan. Bake in 350 oven for 1 hr 15 min. Or till done. (Center of meat roll will be pink due to ham.) Place cheese wedges over top of roll; return to oven for 5 min. or till cheese melts. Makes 8 servings.

BEEF GOULASH

2 lbs. boneless beef chuck cut in 1 inch cubes
1 tsp. salt
1/4 tsp. pepper
1 tsp. ea. seasoned salt & paprika
1/4 c. all purpose flour
2 T. fat -- usually takes more
2 c. water
1 T. Worcestershire sauce
1 garlic clove minced
1 tsp. powdered mustard
1 bay leaf
1 tsp. caraway seeds
1 T. vinegar

Mix salt, pepper, seasoned salt, paprika and flour. Dredge beef with this mixture and brown on all sides in hot fat (butter or oil). Put in 2 qt. casserole. Sprinkle with remaining flour, if any is left. Add remaining ingredients. Simmer, covered over lowest possible heat for 2 hours or until meat is tender. Makes 6 servings. (This can be baked in oven at 325, 2 hrs.) Serve over rice or noodles.

SALISBURY GROUND ROUND STEAK - DONNA MCDANIEL

1 lb. ground beef
1 egg, beaten
1/2 c. cornflakes crumbs
2 T. catsup
2 T. water
1 T. Worcestershire Sauce
1/2 T. minced onion or more
1 tsp. salt
Pepper to taste
1 can mushroom soup

Combine first 9 ingredients in order listed, mix well. Form into large patties and roll lightly in flour. Brown both sides in oleo, pour mushroom soup mixed with 1 can water over patties and simmer, covered for 45 minutes. Serves .5-6.

SWEDISH MEAT BALLS - DONNA MCDANIEL

1 lb. chuck, ground
1/4 lb. ground pork
Combine: 2 slightly beaten eggs
1 c. milk
1/2 c. dry bread crumbs
Add: 3 T. margarine (opt.)
1/2 c. finely chopped onion
1 3/4 tsp. salt
3/4 tsp. dill weed (or less)
1/4 tsp. allspice
1/8 tsp. nutmeg
1/8 tsp. cardamom

Shape into 1 inch balls. Sauté meat balls into pan. Remove balls and add more butter to make paste.

Add: 3 T. flour
1/8 tsp. pepper
1 can (10 1/2 oz.) beef broth
1/2 c. light cream (Half & Half)

Return meat balls to gravy and simmer or bake in slow oven, 325 for 30 min. covered.

HAMBURGER HEAVEN - MYRNA JANNEY

2 lbs. ground beef
Onion salt, salt and pepper
1/2 lb. Old English cheese slices
1 c. chopped celery
3/4 c. sliced black olives
2 c. fine dry noodles
2 c. tomatoes, drained
Juice from one can tomatoes
Sugar

Brown meat slightly in electric fry pan with cover that fits tightly. Season with onion salt, salt and pepper. Add remaining ingredients in layers in order given, pour juice from can of tomatoes over all. Reserve juice from other can in case more moisture is needed. Sprinkle with salt and pepper and a bit of sugar and cover. Cook on high until steaming, turn to simmer for 30 min. Serves 8. This can also be prepared in a casserole in the oven, 350, 30 min. or until bubbly. If you are having a luncheon serve this with Lime Jello Salad, Mayonnaise biscuits, Othello Torte and coffee.

CHOP CHOP CASSEROLE - NORA MLLER

1 T. butter
1 lb. hamburger
1 c. diced celery
1 pkg. frozen peas
2 T. cream
1 can cream of mushroom soup
Salt and pepper

Brown hamburger in butter. Combine all ingredients and bake in a Pyrex dish. Crumble potato chips on top and bake at 350 for 30 minutes.

LASAGNA / SPAGHETTI

LASAGNA1 - DONNA MCDANIEL

1 lb. ground beef
1 T. garlic salt
1 T. parsley flakes
1 T. basil
1 tsp. salt
1 large can tomatoes
2 6 oz. cans tomato paste
Brown beef. Pour off grease. Add next six ingredients and simmer for 45 minutes.
10 oz. of Lasagna noodles, approx. six noodles. Cook as directed on pkg.

Mix together:

2 c. of cottage cheese
2 beaten eggs
2 tsp. salt
1/2 tsp. pepper
2 T. parsley flakes
1/2 c. parmesan cheese
1 lb. mozzarella cheese (sliced)

In an 8x8x2 inch baking dish, layer as follows:

Noodles/Cottage Cheese Mixture/ 1/2 lb. Mozzarella cheese/ 1/2 of sauce/ repeat
Bake at 375 for 30 minutes. Let stand for 15 minutes before serving.

LASAGNA2 - MYRNA JANNEY

1 clove garlic minced
1 onion chopped
1 lb. ground beef
2 tsp. salt
1/4 tsp. pepper
1/2 tsp. rosemary leaves
3 6-oz. cans of tomato paste
3 c. hot water
8 oz. lasagna noodles cooked and drained
1/2 pt. ricotta or cottage cheese
1/2 lb. mozzarella cheese sliced

Brown beef, garlic and onion until meat is crumbly, pour off grease. Stir next 5 ingredients in and simmer for 30 minutes.

Layer in a 9 x 13 inch baking dish layer: a little sauce/noodles/cottage cheese/mozzarella slices/REPEAT 3 layers in all.

Bake 350, 30 minutes. Remove from oven and let stand 15 mins. before cutting into squares. Serves 8.

BAKED SPAGHETTI - PATSY BLANTON

2 1/2 to 3 lbs. lean ground beef
3 onions chopped
2 bay leaves
1 jar green olives (broken pcs.)
1/2 lb. cr. cheese (cut in pcs.)
2 green peppers chopped
1 qt. Tomato Juice
1 clove garlic
1 c. mushroom pieces
3/4 lb. spaghetti
1 tsp. chili powder

Sauté pepper and onion in oil. Remove from pan. Brown ground beef. Return peppers, onions, garlic, chili powder, bay leaves and mushroom pcs. Simmer about 5 minutes. Add cooked spaghetti, chopped olives and cream cheese in hunks. Place in 5 qt. casserole (or 3 qt. and 2 qt.) and pour tomato juice over mixture and bake 325 for 1 hour. This may be made a day ahead for serving or freeze it, but don't add tomato juice until ready to bake. Serves 10.

MEXICAN

TACOS - PAT MURPHY

Brown: 1 lb. ground beef and onion, drain grease
Add and heat: 1 large plus 1 small can tomato sauce
1 small can tomatoes
6 glubs of Worcestershire sauce
1 tsp. cumin
Cook rice.

Layer as follows: Rice/ Sauce/grated cheese/chopped lettuce/diced tomatoes/fritos/olives.
Sauce will serve 8.

MEXICAN CURRY - EDNA STOKES

1 large onion (cooked)
2 lbs. ground meat
Brown and then add:
1 tsp. salt
3 tsp. sugar
1 can tomato sauce (large)
2 cans water
1 tsp. cumin seed or powder, comino
2 minced garlic cloves
1 tsp. chili powder
1 tsp. oregano
1 tsp. accent
Cook slowly for 30 mins.
Then add: 2 c. cooked rice. Cook for about 10 mins. Top each serving with:
Chopped lettuce
Tomatoes
Onion
Grated Cheese
Black olives
Hot sauce (opt.)

CASSEROLES

SQUASH AND TOMATOES

1 1/2 lb. yellow squash
1 1/2 lb. zucchini
1 onion
1 can diced tomatoes

ARTICHOKE SPINACH CASSEROLE - MYRNA JANNEY

1 c. sour cream
1/2 pkg. cheesy Italian dry salad dressing mix
2 pkg. (10 oz. each) frozen chopped spinach
1 jar (6 oz.) marinated artichoke hearts, drained
cherry tomatoes
Combine sour cream and salad dressing mix. Cook spinach according to directions, drain. Stir in the artichokes and sour cream mixture. Garnish with cherry tomatoes. Cover and bake 350, 20-30 min.
Serves 6.

ASPARAGUS CASSEROLE - MYRNA JANNEY

1 can asparagus
1 can English peas
1 can mushroom soup
grated cheese
potato chips
Put a layer of asparagus on the bottom of a casserole dish. Add a layer of English peas, pour mushroom soup mixed with a little asparagus juice, salt and pepper; sprinkle cheese. Make another layer of all and top with potato chips. Bake 20-30 min. on 350 until cheese melts. (Variation: omit peas and use boiled eggs with grated cheese as topping.)

FRESH ASPARAGUS - NELL RATLEY

2 lbs. asparagus, cut into 1 1/2 inch pieces
1/3 c. butter
1/2 tsp. salt
1/3 c. water
1/8 tsp. pepper

Heat water, add butter, salt and pepper. Add asparagus. Cook tightly covered until just barely tender.

THREE BEAN CASSEROLE - ELLA STROUD

1 pkg. frozen baby limas, cooked and drained
1 16 oz. can pork and beans, drained (if beans look too dry add some of juice)
1 can kidney beans, drained (15 1/2 oz.)

Mix vegetables with:

3/4 c. celery
3/4 c. onion
3/4 c. green pepper
1/2 tsp. salt
1/2 tsp. garlic salt

Pour into casserole. Sprinkle with 3/4 c. brown sugar

Top with: 1/2 c. ketchup, poured on top, 2 big pieces of bacon, cut into small pieces

Bake uncovered 375 for 45 minutes.

FRENCH GREEN BEANS - DONNA MCDANIEL

2 boxes French frozen green beans
1 can cream of mushroom soup
1 can (3 oz.) onion rings

Cook beans 1 minute less than directions. Drain off 1/2 of the liquid. Mix all together and bake in 1 1/2 qt. casserole for 10 mins. at 400.

LIMA BEAN SOUR CREAM CASSEROLE - DONNA MCDANIEL

Soak a pound of dried tiny lima beans overnight in cold water. In the morning drain; cover with fresh water and simmer till tender, about 1 hour. (Make sure they are tender, but no where near the mushy stage).

Drain, rinse in hot water, turn out into a 1 1/2 qt. casserole.

Mix together: 3/4 c. brown sugar

2 tsp. flour
1 T. dried mustard
1 T. salt
1 T. molasses
1 c. sour cream

Add to beans and mix all together very tenderly. Bake in 350 oven for 1 hr. Serves 5 - 6.

GLAZED BEETS - THYRA BEAUDROT

2 c. beets
1/3 c. sugar
2 T. flour
1/4 c. water
1/2 c. vinegar
1/2 tsp. salt
2 T. butter

Cook sugar, flour and rest of ingredients until thick. Add beets.

BROCCOLI CASSEROLE - MYRNA JANNEY

2 boxes broccoli (chopped) or cooked fresh broccoli
Prepare broccoli as directed on package. Do not drain.
Add 1 c. mayonnaise
1 c. grated cheese
18 crumbled Ritz crackers
1 egg, slightly beaten
Mix well. and pour into casserole and bake 350 about 30 min. Sprinkle with more cheese before baking.
Serves 8.

BROCCOLI AND RICE CASSEROLE - MYRNA JANNEY

2 pkg. frozen chopped broccoli
1 8 oz. jar cheese whiz
2 c. cooked rice (measure after cooked)
1 can cream of chicken soup
1 6-oz. can water chestnuts, chopped (Add onion if you wish)
Cook broccoli and rice as usual. mix cheese & soup in mixing bowl, add broccoli, rice, and water chestnuts last. Bake in greased baking dish 350, 35 – 45 min. Top with Pepperidge farm herbs & cheese croutons close to end of baking time. This makes a large casserole, can be halved & frozen. Freeze before cooking. You could add cooked ham or chicken to make a main dish. Velveeta or grated cheddar cheese can be substituted for cheese whiz.

BROCCOLI ALMOND CASSEROLE - JOAN FOWINKLE

2 pkg. of frozen chopped broccoli cooked as directed and drained.
Place in 2 qt. buttered casserole
Mix and spoon over cooked broccoli
1 can cream of chicken soup
1/2 c. mayonnaise
1 T. lemon Juice
dash Worcestershire sauce
1/2 c. grated sharp cheddar cheese
1 T. grated onion
Layer: 1/2 jar (small size) chopped pimento (opt.), 1 c. crushed Cheese-Nibs crackers, 1/4 c. slivered almonds. Bake 350, 25 – 30 min. covered.

SMOTHERED CABBAGE WEDGES - DONNA MCDANIEL

1 medium head cabbage, cut in 8 wedges
1/2 c. finely chopped green pepper
1/4 c. finely chopped onion
4 T. butter.
1/4 c. all-purpose flour
1/2 tsp. salt
1/8 tsp pepper
2 c. milk
1/2 c. mayonnaise
3/4 c. (3 oz.) shredded natural cheddar cheese
3 T. chili sauce
In large skillet, cook cabbage wedges in small amount of boiling salted water until tender, about 12 minutes. Drain well. Place cooked cabbage wedges in 13x9x2 inch baking dish. In saucepan, cook green pepper and onion in butter till tender but not brown. Blend in flour, salt, and pepper. Add milk all at once; cook and stir till. mixture thickens and bubbles. Pour over cabbage; bake, uncovered in 375 oven for 20 minutes. Combine mayonnaise, cheese, and chili sauce. Spoon atop wedges. Bake 5 min. more.
8 servings

MARINATED CARROTS - EDITH HILL

2 lb. pkg. fresh carrots

1 small bell pepper (opt.) sliced

1 med. Onion, sliced in rings

Clean and slice carrots, cook until tender; slice onion and separate into rings. Slice pepper rings.

Heat sauce to dissolve sugar.

SAUCE: 1 can tomato soup (no water)

1/2 c. Wesson Oil

1 c. sugar

3/4 c. vinegar

1/4 tsp. mustard

1 tsp. Worcestershire sauce

In a dish with tight-fitting lid, alternate layers of carrots, onions, and peppers. Over this pour sauce.

Marinate overnight in refrigerator. Stir several times. Drain well before serving. Serve cold. (Keeps well)

CARROT CASSEROLE SALAD - V. DANCY

5 carrots, sliced, cooked and drained

1 raw medium onion, chopped

1 green pepper chopped and set aside

Bring to a boil:

1/2 c. vegetable oil

3/4 c. wine vinegar

1 can tomato bisque

1 c. sugar

1 tsp. mustard

1 tsp. Worcestershire

1 tsp. black pepper

Mix together. Bring to a boil. Pour over bell pepper, carrots and onions. marinate overnight in ref. Serve cold. ("tis real good!")

CROWNED CAULIFLOWER - MYRNA JANNEY

1 head cauliflower

1/4 tsp. instant minced onion

1/2 c. shredded cheddar cheese

1/2 c. mayonnaise

1 tsp. prepared mustard

Cook cauliflower in water until tender. Combine mayonnaise, onion, and mustard, mixing well. Place cooked cauliflower on cookie sheet. Spread mayonnaise mixture over top and about halfway down sides. Sprinkle with cheese, bake, uncovered 350 to heat topping and melt cheese.

EGGPLANT CASSEROLE - MYRTICE JORDAN

2 medium eggplants
4 tsp. salt
1 large egg
2 T. milk
1 c. fine bread crumbs
4 T. melted butter
3/4 c. onion, chopped
1 large can tomatoes
1 T. sugar
1/2 tsp. pepper
2 c. Cheddar cheese, shredded

Cut eggplant in 1/2 inch slices, sprinkle with 3 tsp. salt. Let stand 15 – 20 min. Beat egg and milk. Dip eggplant slices into milk mixture and then into bread crumbs. Lightly brown eggplant slices in 2 t. butter; add more butter if needed. Place slices in 2 qt. shallow dish. Brown onion in 2 T. butter. Add tomatoes, sugar, 1 tsp. salt and pepper. Simmer until mixture thickens, 20 minutes. Stir in 1 1/3 c. cheese. Pour mixture over eggplant. Sprinkle with 2/3 c. cheddar cheese. Bake at 350 for 35 – 45 min. Yield 8 – 10 servings.

EGGPLANT PARMIGANA - NELL RATLEY

2 medium eggplant (2 lbs.)
1/2 c. flour
1/2 tsp. salt
1/8 tsp. pepper
1/4 to 1/2 c. olive oil
2 (8 oz.) cans tomato sauce
8 oz. mozzarella cheese
1/2 c. grated parmesan cheese

Peel eggplant, cut into 2 inch slices. Sprinkle with salt, let stand on paper towel for 20 minutes. Pat dry. Dip each slice into flour, salt and pepper mixture. Heat oil and brown quickly over moderate heat. Drain on towel. Put 1/4 of tomato sauce in bottom of 2 qt. casserole Put in eggplant slices, top with 1/3 of tomato sauce, then cheese. Then continue to layer. Top with parmesan. This is good with sliced baked chicken or chicken loaf.

FRENCH PEAS - MYRNA JANNEY

2 cans green English peas (No. 303), drained
2 green onions
1/2 head lettuce
1 can mushrooms, stems and pieces (drained)
1 small jar pimentos
1/4 c. butter

Shred lettuce. Chop mushrooms, onions, and pimentos. Sauté all in butter. Add peas and serve. 8 servings

SCALLOPED POTATOES - ELEANOR YOUNKIN

Peel and slice potatoes, thinly. Place in greased casserole. Sprinkle flour, dot with butter, salt and pepper. Slice onions and layer. Continue layers until potatoes are used. Melt Velveeta cheese chunks in milk. (Enough milk to cover potatoes.) Cover and bake 375 - 1 hour. Last 15 min., uncover to brown.

HASH BROWN POTATO CASSEROLE - ROXIE HIGGINBOTHAM

Brown 1 medium onion in 1/2 stick margarine

Mix in large bowl: 2 lb. pkg. frozen hash browns (7 c.)

1 can cream of mushroom soup

1 can cream of chicken soup

10 oz. pkg. cheddar cheese, grated

1 (16 oz.) carton sour cream.

Salt to taste

Add onion and mix. Place in 3 qt. Pyrex baking dish. Melt 1/2 stick margarine and add 2 c. cornflakes. Stir and sprinkle on top of potato mixture. Bake 350, 45 min. or until potatoes are done.

FANCY SWEET POTATOES - POLA SIDNEY

3 - 4 c. mashed sweet potatoes (canned or precooked fresh) (1 40 oz. can = 4 c.)

1/2 c. milk

1/4 c. margarine

1/2 c. sugar

2 eggs

1 tsp. vanilla

Mix together well and put in well buttered pan. Top with Topping. Bake 350 30 min., in an oblong Pyrex dish.

TOPPING:

Mix together well: 1 c. coconut

1 c. nuts

1 c. brown sugar

1 c. flour

1/4 c. margarine

BAKED SPINACH - ELLA FLYNN

2 (10 oz.) pkg. frozen chopped spinach

2 T. minced onion

3 T. butter

1/4 c. flour

2 c. warm milk

3 hard boiled eggs, finely diced

1/4 tsp. pepper

1/8 tsp. nutmeg

1/2 tsp. salt

1/2 c. grated bread crumbs

2 T. butter, melted

Cook spinach according to directions on pkg. Drain thoroughly in colander. Cook onions in butter until they are transparent. Add flour, stir until a smooth paste; slowly add the warm milk, stirring until sauce thickens. Add the spinach and eggs, season to taste with the pepper and salt. Add nutmeg. Pour into a 1 1/2 qt. casserole dish. Mix the melted butter with bread crumbs, sprinkle over the spinach. Bake about 20 minutes or until crumbs are lightly browned at 375. Serves 8.

SPINACH & EGG CASSEROLE - RACHEL SKINNER

3 pkgs. frozen chopped spinach cooked and drained
4 T. margarine
1/4 c. flour
1 tsp. salt
1/8 tsp. cayenne pepper
1 1/2 c. milk
1 c. fresh bread crumbs (2 slices)
2 hard cooked eggs
1 c. shredded sharp Cheddar cheese
1 bacon strip, cut in 1 inch lengths
Place spinach in sieve, press. Melt butter, blend in flour, salt and pepper. Add milk and stir until sauce is thickened. Assemble casserole. Layer ingredients in buttered dish. 1/2 of the bread crumbs; 1/2 of the spinach; 1/2 of the egg slices; 1/3 of the sauce; 1/2 of the cheese; remaining spinach, egg, 1/3 sauce, cheese, remaining sauce, crumbs. Arrange bacon on top. Bake uncovered at 350 for 40 minutes.

TWO SQUASH CASSEROLE - JOAN FOWINKLE

4 lbs. yellow squash
2 lbs. zucchini squash
1 large onion, chopped
2 T. sugar
1 tsp. salt
2 c. water
Cut up and cook. Simmer 20 minutes. Drain and mash. Transfer to a buttered 2 qt. casserole dish.
1 c. American process cheese (shredded). Combine 1 c. cheddar cheese (shredded). Alternate layers of squash and cheese mixture dotting layers with 1 stick margarine. Pour 1 c. half and half over casserole and bake 300, 15 min. Serves 10

SQUASH CASSEROLE - MYRNA JANNEY

2 c. squash, cubed, cooked until tender and drained
1 med. size chopped onion
1 c. sour cream
1 can undiluted cream of chicken soup
1 small jar chopped pimento
4 T. melted butter mixed with 1 c. Pepperidge Farm corn bread dressing
S & P to taste
Mix all ingredients reserving 1/2 c. corn bread dressing for the topping. Bake in casserole 350, 30-45 min.
Alternate Recipe; Omit pimentos and add 1 c. shredded carrots.

RATATOUILLE - NELL RATLEY

2 medium onions, sliced
2 cloves garlic
1/4 c. olive oil
2 small zucchini squash, cut into 1/2 inch slices
3 tomatoes, peeled and diced
1 small eggplant, peeled and cut into 1 inch cubes
1 large green pepper, cut in strips
2 T. chopped parsley
2 tsp. salt
1/2 tsp. basil leaves
1/8 tsp. pepper
Cook onion and garlic in hot olive oil in the bottom of a Dutch oven. Add remaining ingredients, cover and cook 15 minutes. Uncover and cook until vegetables are tender and juice is thickened. Stir occasionally. Serves 8. This dish is from Southern France.

PORK STUFFED SQUASH

3 acorn or butternut squash about (5 inches in diameter), melted margarine
1 lb. ground pork
1 small onion, chopped
3 med. size apples, peeled (opt) and chopped
Pinch of garlic powder
Dash of nutmeg
1/4 tsp ginger
S&P

Cut each squash in half lengthwise and remove seeds. Brush squash liberally with melted margarine and place, cut side down in shallow greased baking dish. Place in preheated 375 oven. While squash is baking, heat large skillet and brown pork with onions and apples stirring to break up chunks, until pork is no longer pink. Drain excess grease. Add spices and seasonings. After squash has baked about 45 min., remove from oven and fill squash cavities with pork mixture. Bake squash, cut side up, for another 15 to 20 minutes, until squash skin can be pierced easily and filling is very hot. Makes 6 servings

GRITS CASSEROLE - MYRNA JANNEY

1 c. grits
1 tsp. salt
4 c. water
1 stick butter
1/4 lb. Velveeta cheese
1/4 lb. sharp cheese
3 eggs slightly beaten
1/3 c. milk

Cook grits in salted water until done. Add butter, cheeses, eggs, milk; stir until melted and smooth. Place in 1 1/2 qt. casserole and bake 1 hr. 325 - 350. Serves 6 – 8. Can be made ahead and frozen for later use.

MACARONI - MYRNA JANNEY

2 c. uncooked macaroni
1 tall can carnation milk
1 c. cubed cheese (Miss Wisc. Mild)
1 tsp. salt
1/4 tsp. pepper

Warm milk on low add cheese; salt and pepper. Cook macaroni in salted water until not firm. Butter baking dish, add cooked macaroni and pour on dressing. Top with cheese strips and cover 15 min. in 325 oven. Uncover and place under broiler.

MACARONI-CORN BEEF CASSEROLE - KITTY KEYS

4 c. cooked macaroni
1 c. corn beef (large can = 2 c.)
2 cans cream of chicken or mushroom soup
1/4 lb grated cheese
1 1/2 c. milk
minced onions to taste

Layer ingredients. Crushed potato chips on top. Bake 1 hr, 350.

ALMOND RICE - MYRNA JANNEY

For six people use 1 small pkg. yellow rice. Instead of water to cook the rice, use part chicken stock and part orange juice; 1 c. stock and 1/2 c. orange juice. The directions on this rice call for more liquid. I find it better to use less since you want the rice to be dry and fall apart. Bring liquid to a rapid boil, sprinkle the contents of the pkg. in and stir well. Reduce heat to simmer. cover and simmer for 25 minutes. Add slivered almonds to rice about last 10 min of cooking period, stir and cover to finish steaming.

RICE DELICIOUS - ELLA STROUD

1 can sliced mushrooms
1 can water chestnuts
1 can onion soup
1 stick butter
1 c. rice, uncooked

Drain mushrooms and water chestnuts. Save liquid. Sauté in margarine 1 or 2 min. Mix with rice and soup plus liquid plus 1 soup can of water. Bake 300, 1 hr. Serves 8.

RICE PUDDING - MYRNA JANNEY

1 1/4 c. cooked rice
2 eggs
2 c. milk
1 c. sugar.
1 c. raisins
1/4 tsp. ea. cinnamon & nutmeg
1 tsp. vanilla

Mix. Pour into greased baking dish. Bake at 350 1 hour or until set.

GREENSAUCE FOR NOODLES - NELL RATLEY

8 oz. cream cheese, softened
1/4 c. butter
1/4 c. salad oil
2 T. parsley
2 T. basil
1 clove garlic
1/2 tsp. pepper
1/3 c. parmesan cheese

Mix. Add 2/3 c. hot water and mix thoroughly, Mix with noodles just before serving.

CAKES

APPLE CRUNCH - TRINKLE,

2 cans of sliced apples, 1 box of yellow cake mix, and 1 stick of butter. Grease 9 x 13 inch pan.
Layer apples
cake mix (sprinkle dry mix over fruit)
dot with 1 stick of butter.
Bake 45 minutes or until done.

FRUIT NUT CRUNCH - DONNA MCDANIEL

Spread: 2 (8 1/4 oz.) cans of crushed pineapple over the bottom of a lightly greased 13x9x2 inch baking dish.

Toss: 3 c. of blueberries (or sliced apples or pears) with 1/4 c. sugar and 2 T. lemon juice. Layer over the pineapple. (12 oz. pkg. blueberries =2 c.)

Sprinkle: 1 box (18 1/4 oz.) yellow cake mix on top of the fruit layers.

Dribble: 1/2 c. melted butter on cake mix.

Sprinkle: 1 c. chopped peanuts with 1/4 c. sugar. Bake in a pre heated 350 oven 50 - 60 min. After it has baked for 20 min., cut through to the bottom of the dish to allow juice to rise to the top.

Makes 12 servings.

SOUR CREAM APPLE SQUARES - DONNA MCDANIEL

2 c. all purpose flour
2 c. firmly packed brown sugar
1/2 c. butter or margarine softened
1 c. chopped nuts
1 to 2 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt
1 c. dairy sour cream
1 tsp. vanilla
1 egg
2 c. (2 med.) peeled, finely chopped apples

Preheat oven to 350. Lightly spoon flour into measuring cup; level off. In large bowl, combine first three ingredients; blend at low speed until crumbly. Stir in nuts. Press 2 3/4 c. crumb mixture into ungreased 13 x 9" pan. To remaining mixture, add cinnamon, soda, salt, sour cream, vanilla and egg; blend well. Stir in apples. Spoon evenly over base. Bake 25 – 35 min. until toothpick inserted in center comes out clean. Cut into sq. serve with whipped cream. 12 – 15 sq.

FRESH APPLE CAKE - MYRTICE JORDAN

Combine following into large bowl in order given:

1 1/4 c. salad oil or corn oil
2 c. sugar
3 well beaten eggs
Peel, core and chop enough fresh apples for 3 c.

1 c. chopped pecans
In separate bowl sift three or four times:

3 c. plain or cake flour
1 tsp. salt
1 tsp. soda

Add to apple mixture, mix well. Add 2 tsp. vanilla. Poor into pan. Be sure and put in cold oven 350 45 minutes.

APRICOT NECTAR CAKE - JEANETTE SMITH

1 box yellow cake mix
3/4 c. cooking oil
1 (5 1/2 oz.) can apricot nectar
2 tsp. lemon extract
4 eggs

In mixing bowl, put cake mix, oil, apricot nectar, egg yolks and lemon ext. with mixer at low speed, beat for 5 min. Fold in stiffly beaten egg whites. Pour into greased tube pan. Bake 350, 40 – 45 min. Allow to cool 5 min. Apply confectionary sugar icing while cake is still warm.

BANANA SPLIT CAKE - IVA RUSSELL

2 c. graham cracker crumbs
3 sticks margarine
2 c. conf. sugar
2 eggs
5 bananas
1 No. 2 can crushed pineapple, drained
1 9 oz. carton cool whip
1 c. chopped pecans
Maraschino cherries

Mix 1 stick of margarine with the cracker crumbs. Press into a 13x9x2 inch baking dish. Beat remaining 2 sticks margarine, eggs and conf. sugar for 15 minutes, (it must be beaten for 15 min.). Spread over cracker crumbs. Slice bananas over this mixture; then put pineapple, which has been drained in a colander, over bananas. Top with cool whip, then sprinkle with pecans and cherries. Chill.

BLUEBERRY CAKE - THYRA BEAUDROT

2 sticks butter or oleo
2 c. sugar
4 eggs
4 c plain flour use 1/2 c. to flour berries
1/2 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1/2 tsp. lemon
3 c. berries
Mix all ingredients, fold in berries. Bake in tube pan 325, 1 hr. 15 min.

PUMPKIN CAKE OR CUPCAKE

1 pkg. spice CAKE MIX
1 CAN (15OZ.) Pumpkin
1/3 c. water
3 large eggs
1/3 c. veg. oil
Mix and beat 2 mins. Fill 24 cupcakes 3/4 full. Bake 350 for 16 – 21 min. Cool 10 min. Spread with 1 container cream cheese frosting.

FRUIT COCKTAIL CAKE

3 c. flour
2 c. sugar
1 tsp. cinnamon
1 large can (15 oz.) fruit cocktail (do not drain)
2 eggs
1/2 c. oil
2 tsp. baking powder
1 tsp. vanilla
1/2 tsp. salt
Combine everything in bowl and mix well. Pour into 9X13 pan. Sprinkle with nuts and brown sugar. Bake 325 45 to 55 mins. Mix by hand. Better if you add 1/2 small jar of cherry halves.

PIES

BUTTERMILK PIE - MYRNA JANNEY

2 c. sugar
6 T. flour
1 1/2 c. buttermilk
5 eggs
1/2 c. melted butter
2 tsp. vanilla
Mix flour, sugar and 1/2 of milk. Add beaten eggs and remainder of milk Fold in melted margarine. Add vanilla. Pour into unbaked pie shell. Bake 425, 10 min., then 350, 30 – 45 min. until set.

COMPANY CHEESE CAKE - ELLA FLYNN

1 1/4 c. graham cracker crumbs (15 crackers)
2 T. sugar
3 T. butter or margarine melted
2 pkg, (8 oz.) cr. cheese + 1 (3 oz.) pkg. cr. Cheese, softened
1 c. sugar
2 tsp. grated lemon peel
1/4 tsp vanilla
3 eggs

Heat oven 350, Stir together crumbs and 2 T. of sugar. Mix in butter thoroughly. Press mixture evenly in bottom of 9" spring form pan. Bake 10 minutes. Cool. Reduce oven temperature 300. Beat cream cheese in large mixer bowl. Gradually add 1 c. sugar beating until fluffy. Add lemon peel and vanilla and beat in eggs 1 at a time. Pour over crumb mixture. Bake 1 hour or until center is firm. Cool to room temperature and then chill at least 3 hours. Loosen edge of cheese cake with knife before removing side of pan. Spoon sweetened sliced strawberries over top right before serving. Serves 12.

CHOCOLATE NUT CAKE - MYRTICE JORDAN

1/2 c. of butter
2 c. sugar
2 tsp. baking powder
1/2 c. of cocoa
2 eggs
1 tsp. salt
1 tsp. vanilla
2 c. flour
1 c. nuts
1/2 c. milk
Mix as any other cake. Bake 350. Makes 3 layers.

MISSISSIPPI MUD - ANNETTA FULBRIGHT

2 sticks butter
4 eggs
1 1/2 self rising flour
1 1/2 c. nuts
Small bag min. marshmallows
1/2 c. cocoa
2 c. sugar
1 tsp. vanilla
pinch of salt
Melt butter and cocoa. Add all other ingredients (except marshmallows). Bake in greased 9x13 pan for 30 - 35 min at 350. Place marshmallows on hot, baked Cake, then icing on top of marshmallows.
Icing: Melt together: 1/3 c. cocoa
1/2 stick butter
Add: 1 box powdered sugar
1/2 c. milk
Mix thoroughly and immediately pour on top of marshmallows.

HERMIT CAKE

2 lb dates
1 lb white raisins
1 lb pecans
3/4 lb. black or English walnuts
1 1/4 lb. brown sugar
1 1/4 lb. flour (6 c.)
1 lb butter
6 eggs
Juice and rind of 1 lemon
2 T. vanilla
Mix and bake 2 hours, 325.

LEMON LIME REFRIGERATOR CAKE - POLA SIDNEY

1 3 oz. pkg. lime gelatin
1 pkg. Duncan Hines Lemon Supreme Cake Mix
TOPPING: 1 envelope whipped topping mix (2 - 2 1/2 c.)
1 pkg. lemon instant pudding mix (small)
1 1/2 c. cold milk
Dissolve gelatin in 3/4 c. boiling water. Add 1/2 c. coldwater; set aside at room temperature. Mix and bake cake in. 13x9x2 inch pan. Cool cake, 20 - 25 min. Poke deep holes through top of cake while still in pan. Space holes about 1 inch apart slowly pour gelatin mixture over cake. Refrigerate while preparing topping.
TOPPING: In a chilled, deep bowl, blend and whip topping mix, instant pudding and cold milk until stiff. Frost cake and store in ref. May be frozen. Try different flavors.

OTHELLO TORTE - MYRNA JANNEY

Cake: 6 eggs separated
1 c. sugar
1 c. sifted cake flour
2 tsp. baking powder
2 sq. Unsweetened chocolate, grated
1 tsp. vanilla
Filling: 1/3 c. cornstarch
1 egg yolk
2 c. milk
1/2 c. butter
1 c. XXXX sugar
1 tsp. vanilla
Semi-sweet choc. finely grated
1/3 c. sugar
Cake: Beat egg yolks and sugar together. Sift flour with baking powder; fold into egg yolks and sugar mixture. Beat egg whites until stiff; fold into batter. Fold in choc. and van. Pour into ungreased 10 inch tube pan. Bake 325, 30 min. When baked, turn cake upside down until cold.
Filling:
Combine regular sugar and cornstarch. Blend in egg yolk. Add milk gradually. Cook until thickened, stirring constantly. Let stand until cold. This custard will be very thick when cold.
Cream butter, conf. sugar and van together. Add custard and beat 20 min. at high speed. Cut cake into 3 layers; fill and cover with filling. Sprinkle sides and top of torte with finely shaved semi-sweet choc. Store in ref. for several hrs. before serving. This cake improves if made 24 hrs. ahead of time. It freezes well. Freeze before packaging to firm the frosting.

POUND CAKE - ADELL TAYLOR

6 eggs
2 c. sugar
2 c. plain Ballard Flour
1/2 lb. margarine
1 tsp. lemon extract

Cream sugar and butter until very light. ; Add eggs one at a time. Add flour and extract plus a pinch of salt. In well greased pan, dust with flour. Bake 300 1 to 1 1/2 hours or until done. (no liquid at all)

SOUR CREAM POUND CAKE - MYRTICE JORDAN

3 c. granulated sugar
1 c. sour cream
6 eggs separated
2 sticks of butter
3 c. plain flour
1/4 tsp. of soda
1 tsp. almond extract
1 tsp. vanilla

Cream butter and sugar. Add egg yolks one at a time. Sift flour 3 times with soda. Add flour and cream; blend well. Fold in stiffly beaten egg whites. Grease and flour a tube pan. Bake 1 1/2 hrs. at 300.

MOTHER'S POUND CAKE - MYRNA JANNEY

3 c. all purpose flour
3 c. sugar
5 eggs
2 stick of butter or margarine
1/2 c. Crisco
1 tsp. baking powder
1 c. sweet milk
1/2 tsp. salt
1 tsp. vanilla
1/2 tsp. lemon

Cr. Butter, shortening and sugar until smooth. Add eggs one at a time beating well after ea. Sift flour, baking powder & salt together. Add to creamed mix alternately with milk. Add extracts, mix well. Bake in greased, floured tube pan 1 hr., 15 min., 350 oven. Do not open oven door until bake time is up

WHITE FRUIT CAKE - THYRA BEAUDROT

3 sticks butter
9 eggs
3 c. sugar

Mix sugar and: butter, beat until sugar dissolves. Add eggs 1 at a time.

6 c. flour, self rising
3 lbs. pineapple (1 lb. each red, green, and white)
2 lbs. Cherries (red and green)
1/4 lb. citron,

2 boxes white raisins (cook cover with water and boil about 5 min. Drain over night.)

2 1/2 qts. nuts

Mix fruit and nuts. Put flour in and mix real well. Make hole in center, add butter mixture. Mix well by hand. Will make 4 loaf pans or 2 tube pans, or 6 - 7 small loaf pan. Cook in 150 - 200 oven about 3 - 4 hours. Put brown paper in pan and grease good.

WHITE FRUIT CAKE 2 - EDITH HILL

5 eggs beaten
1/2 lb. butter (2 sticks margarine fine)
1 c. sugar
2 c. flour
2 T. vanilla flavoring
2 T. lemon flavoring
1 lb. candied pineapple cut up
1 lb.- candied cherries, cut up (red and green)
4 c. pecans, broken up

Use all flour on fruit and nuts and work in. Cream butter and sugar well, add beaten eggs, mix, and add flavorings. Mix well. Combine with fruit and nuts. Line bottom of tube pan and cylinder with paper. Bake at 300 until done 1 1/2 , - 2 hours. Freezes well. Slice Thin.

LIGHT FRUIT CAKE - ADELL TAYLOR

1 c. sugar
5 eggs
1/2 lb. butter or marg.
2 c. plain flour
1 lb. glazed pineapple
1 lb. glazed cherries
1 lb. nut meats
1 tsp. vanilla extract

Use all of the flour on the fruit and nuts that have been cut up. Cream butter and sugar. Add eggs one at a time. Combine with fruit and nuts. Bake in 300 oven 1 to 1 1/2 hrs. Test in one hour. I've used this recipe for years.

PUMPKIN CAKE - PEGGY MYERS

2 c. self rising flour
2 c. sugar
2 tsp. cinnamon
1 tsp. soda
1 1/4 c. Wesson Oil
4 eggs
2 c. pumpkin (1 can)

Mix. Bake in Bundt Pan 350 oven for 60 min. or 3 - 8" pans reducing the baking time...

FROSTING :

Mix and spread: Small pkg. cr. cheese
1/4 stick margarine
1/2 box conf. sugar
1/2 tsp. vanilla
about 1 T. milk

PUMPKIN CAKE - MYRNA JANNEY

4 whole eggs
2 c sugar
1 c. salad oil
2 c. flour
2 tsp. soda
2 tsp. cinnamon
1/2 tsp. salt
2 c. pumpkin (1 can)

Together with the sugar until light and well blended. Add oil, continuing to beat. Sift or stir the dry ingredients together and thoroughly beat them into the egg mixture. Add pumpkin, mixing well again. Pour into well greased and floured 9 inch tube pan. Bake at 350, 55 min. or until done. Let stand in pan 10 min., then turn out on rack to cool. Serve or frost with:

Cream Cheese Icing:

1 3 oz. pkg. cream cheese
1 stick of margarine or butter
1 lb. box conf. sugar
1 tsp. vanilla
1 c. broken pecans

Bring cr. Cheese and butter to room temp. Combine them and add the conf. sugar and vanilla, beating until very smooth. Stir in nut meats and spread on cool cake.

PUMPKIN BARS - MARCY STILWELL

1 c. oil
2 c. sugar
2 c pumpkin (1 small can)
4 eggs
2 c. all purpose flour
2 tsp. baking powder
1/2 tsp. salt
1 tsp. soda
2 tsp. pumpkin pie spice
Opt. 1/2 c. nuts, 1/2 c. raisins

Beat eggs together with sugar. Add oil, continuing to beat. Sift the dry ingredients together and thoroughly beat them into the egg mixture. Add pumpkin, mixing well again. Pour into a well greased and floured jellyroll pan. Bake at 350 for 30 min.

Frost with:

Cream Cheese Icing:

3 oz. cream cheese
1 tsp. vanilla
1/2 stick margarine
1 T. milk or cream
1 3/4 c. conf. sugar
Mix and spread.

PEA PICKING CAKE - EDNA STOKES

1 box Duncan Hines-golden yellow cake mix
1 sm. can mandarin oranges with juice
4 eggs
1/2 c. cooking oil

Beat all ingredients together until well blended. Divide batter into 3 greased and floured cake pans. Bake at 350 for about 25 minutes.

Filling:

1 lg. cool whip
1 lg. can crushed pineapple with juice
1 sm. Box vanilla instant jello pudding

Combine pineapple, juice and pudding. Fold this mixture into cool whip. Spread between and on top of cooled layers. Refrigerate overnight.

DERBY PIE - BUNNY ATHERTON

4 eggs
1/4 c. brown sugar
1 stick butter
1 tsp. vanilla
1 c. white Karo syrup
1 c. pecans
1 c. chocolate chips

Beat eggs and add melted butter then mix all ingredients. Put in unbaked crust. Bake at 350 oven 45 minutes. Watch in last minutes. I cover with foil the last 10 or 15 minutes.

LEMON PIE - JOAN FOWINKLE

1 baked pie shell
5 T. cornstarch
Juice of 3 lemons
2 c. water
3 T. butter
1 1/2 c. sugar
6 eggs separated
pinch of salt

In a medium size sauce pan, mix the cornstarch with a little water. Add the rest of the water, sugar, salt and cook over medium heat. When mixture begins to thicken add slightly beaten egg yolks. When thick, add lemon juice and butter. Pour into baked 10 inch pie shell and top with meringue.

Meringue:

3 egg whites
6 T. sugar
1/4 tsp. cream of tartar (opt.)
1/2 T. lemon juice

Beat egg whites until frothy. Add sugar, 1 T. at a time. Add cream of tartar. Beat until stiff. Gently spoon in lemon juice. Cover pie and brown in 400 oven.

LEMON COCONUT PIE - VIRGINIA WILLIAMS

3 beaten eggs
1 1/2 c. sugar
1/2 c. melted. butter
4 tsp. lemon juice
1 tsp. vanilla
1 (3 1/2 oz.) can coconut

Mix and bake in an unbaked pie shell 40-45 minutes at 350

LEMON-SOUR CREAM PIE - MYRNA JANNEY

Combine: 1 c. sugar
3 T. cornstarch
dash salt

Slowly stir in 1 cup milk. Cook and stir till mixture is boiling and thickened. Blend small amount of hot mixture into 3 slightly beaten egg yolks; return to hot mixture. Cook and stir 2 minutes.

Add:

4 T. butter or margarine, 1 tsp. shredded lemon peel, 1/4 c. lemon juice.

Cover; cool. Fold in 1 c. dairy sour cream. Spoon into baked 9" pastry shell.

Beat:

3 egg whites with 1/4 tsp. cream of tartar and 1/2 tsp. vanilla to soft peaks. Gradually add 6 T. sugar, eating to stiff peaks. Spread meringue over pie, sealing to edge. Bake at 350 for 12 to 15 minutes or till golden; cool.

KEY LIME - MYRNA JANNEY

1 can condensed milk

4 egg yolks

1/2 c. lime juice

Beat 1 egg white stiff. Fold into above mixture. Beat 3 egg whites and gradually add 6 T. sugar and 1/2 tsp. cream of tartar. Put into baked pie shell and bake till egg whites are golden brown, 350 oven.

QUICK KEY LIME PIE - JANA TOLER

1/2 pt. whipping cream whipped

1 (14 oz.) can sweetened cond. milk

1/2 c. lime juice

1/8 tsp. grated lime rind

1 (9 inch) graham cracker crust

Fold whipped cream into sweetened condensed milk. Add lime juice and rind, stir until smooth and thickened. Spoon into crust. Freeze pie until almost firm or freeze until firm and let stand at room temp. until slightly thawed.

CHRISTMAS LIME PARFAIT PIE - DONNA MCDANIEL

1 6 oz. pkg. Lime flavored gelatin

2 c boiling water

1 tsp. shredded lime peel

1/8 c. lime juice

1 qt. vanilla ice cream

1 baked 10 inch pastry shell

Whipping cream, whipped or Cool whip

Maraschino cherries

Dissolve gelatin in boiling water. Stir in the peel and lime juice. Add the ice cream by spoonfuls, stirring till melted. Chill until mixture mounds slightly when spooned. Pour into cool baked shell. Chill till firm. Top with whipped cream and cherries. Be sure to use 10 inch pie shell or if using 9 inch you may mold excess in individual molds. A perfect ending for a holiday feast.

LIME PIE - MYRNA JANNEY

25 - 30 Chocolate wafers

3 T. butter, melted

1 pkg. lime gelatin

1/2 c. hot water

1/4 c. lemon juice

1/4 c. sugar

1 tall can (1 2/3 c.) Carnation milk chilled to ice crystal. stage

1 tsp. lemon rind, grated

4 drops green food coloring

Butter a 10" spring form pan or 2 9" pie pans. Line side's with cookies. Crush remaining cookies. Mix with melted butter and place in bottom of pan. Save some crumbs without butter for decorating top. Dissolve gelatin in hot water. Add sugar. Wait till almost ready to use, then add lemon juice. Let stand while whipping milk to stiff froth. Add gelatin mixture to whipped milk gradually and continue whipping till stiff peaks forms. Mix in lemon rind and food coloring. (This could go in jello mixture). Pour over cookie crumbs. Make swirl on top by outlining a "C" with back of spoon and fill with remaining cookie crumbs. Chill about 4 hours. Serves 12

IMPOSSIBLE PIE - DONNA MCDANIEL

4 eggs
1/2 stick oleo (room temp.)
2 c. milk
1 7 oz. can flake coconut
1 c. sugar
1/2 tsp. baking powder
1/4 tsp. salt
1 tsp. vanilla
1/2 c. flour

Combine all ingredients in blender container. Blend until smooth. Pour into sprayed 10 inch pie dish. Bake 1 hour 5 minutes at 350. Makes its own crust.

PINEAPPLE COCONUT PIE

2 c. sugar
1 stick butter
1 15 1/2 oz. can crushed pineapple do not drain
4 Eggs
1 can (3 oz.) Angel Flake Coconut
2 T. flour

Put sugar, flour, butter, eggs in mixing bowl. Beat until fluffy. Add coconut and pineapple. Stir and pour into unbaked pie shells. Bake 350, 40 min. Makes 2 pies, 8 or 9 inch.

JAPANESE FRUIT PIE

1/2 c. raisins
1/2 c. coconut
1/2 c. pecans
1 c. sugar
2 eggs
1 stick butter
1 tsp. vanilla
1 T. vinegar

Cream butter and sugar. Add eggs and cream well. Add other ingredient. Pour into baked pie shell. Bake 350 30 min. Makes 1 8 inch pie.

MILLION DOLLAR PIE - EDNA STOKES

1 can crushed pineapple, drained
1 can eagle brand milk
1/2 c. lemon juice
1 large cool whip (9 oz.)
1 c. pecans chopped
2 graham crusts
Mix all. Let stand for 5 hours.

PEANUT BUTTER PIE - VIRGINIA WILLIAMS

1 c. confectionery sugar
1/2 c. creamy peanut butter
3 eggs separated
2/3 c. sugar
1/8 tsp. salt
1/4 c. cornstarch
2 c. scalded milk
2 T. butter
1/2 tsp. vanilla
9" baked pie shell
1/8 tsp. cream of tartar

Blend together confectionery sugar and peanut butter until it is a coarse crumbled mixture. Cover bottom of cooled shell with 2/3 of this mixture. Beat egg yolks until fluffy. Combine sugar, salt, and cornstarch beat into egg yolks. Beat in hot milk gradually. Cook over hot water until smooth and thick, stirring constantly. Remove from heat. Add butter and vanilla. Pour into shell. Beat egg whites and cream of tartar until stiff. Spread on top of filling then sprinkle with remaining peanut butter mixture. Bake at 350 until brown. Cool before serving.

CHERRY-O-CREAM PIE - MYRNA JANNEY

1 Graham crust 9" or 1 baked pastry shell 9"
1 pkg. 8 oz. Borden's cream cheese
1 1/3 (15 oz. can) Borden Eagles Brand Sweetened Condensed milk
1/3 c. lemon juice
1 tsp. vanilla
1 can (1 lb 6 oz.) prepared cherry pie filling or Cherry Glaze.

Soften cream cheese to room temperature, whip till fluffy. Gradually add Eagle Brand, continue to beat until well blended. Add lemon juice and vanilla, blend well. Pour into crust. Chill 2 - 3 hours before garnishing top off pie with cherry pie filling or cherry glaze.

Cherry Glaze:

Blend 1/2 c. cherry juice, 2 tsp. cornstarch, 2 T. sugar. Cook stirring constantly until thickened and clear. Stir in a few drops of coloring.

STRAWBERRY PIE - MYRNA JANNEY

Line pre baked pie shell with fresh strawberries. Cover with sauce, ref.

Sauce: 1 1/2 c. Sugar

1 1/2 c water

3 T. cornstarch

Boil until thick. Add 1 small box strawberry jello

Cool and pour over berries, Before serving, top with cool whip.

PUMPKIN PIE

4 eggs beaten

1 can (29 oz) Del Monte Pumpkin

2 c. firmly packed brown sugar

2 T. Pumpkin Pie Spice

2 T. flour

1 tsp. salt

3 1/3 c. (2-13 oz cans) evaporated milk

2 9-inch pastry shells unbaked

Combine eggs and pumpkin. Blend in sugar, spice, flour and salt; mix well. Add milk mix well. Pour into pastry shells. Bake at 425, 15 minutes. Reduce heat to 350 and continue baking 35-40 minutes or until knife inserted near center comes out clean. Cool. Store in refrigerator. Makes two pies. You may substitute 2 tsp. Cinnamon, 1 tsp. Nutmeg, 1 tsp. Ginger and 1/2 tsp Cloves for 2 T. Pumpkin Pie Spice.

OTHER DESSERTS

VALENTINE BON BONS - ED FIEBIG

3/4 cup peanut butter

3/4 cup butter

1 cup powdered sugar (confectioner)

1/2 teaspoon vanilla

Mix together; roll into balls about the size of a walnut and dip in melted chocolate chips, chill.

Note: Use Whilton's chocolate for dipping, it is easier to use.

BANANA PUDDING - JOY RAMSEY

Mix: 1 large instant vanilla pudding

3 c. milk

1 can Eagle Brand

Fold in: 1 12 oz. cool whip

1 Box wafers

8 Bananas

Layer Wafers

Bananas

Pudding

Repeat. Serves about 20

BLUEBERRY SUPREME - DONNA MCDANIEL

1 8 oz box vanilla wafers, crushed

1 c. powdered sugar

1/2 c. butter

2 eggs

1 can blueberry pie filling

1 c. cream, whipped

1/2 c. chopped nuts

Spread half the wafer crumbs on bottom of 9" square pan. Cream sugar with butter. Add eggs one at a time; beat well. Spread egg mixture over vanilla wafers. Cover with blueberry pie filling. Spread whipping cream over blueberry filling. Sprinkle nuts over cream. Top with remaining crumbs. Ref. 24 hours Do NOT PUT IN ALUMINUM PAN Yield 8 – 9 servings.

CHOCOLATE DELIGHT - DEE HALL

1st layer: 1 c. flour

1 stick margarine

1/2 c. chopped nuts

Combine until crumbly. Press with fork or fingers into large baking dish. Bake 325 about 20 min Crust will not get like pie crust but will not be too soft.

2nd layer: Combine 1 c. confectionary sugar, 8 oz, pkg. of' cream cheese, Mix well. Add 1 large cool whip (9oz,.) to this and spread over crust.

3rd layer: 2 family size choc, pudding (cooked type)

3 c. milk (This mixture will be very thick). Cook until thick. Spread.

4th layer: Top with large cool whip.

MISSISSIPPI MUD (CREAM CHEESE PUDDING DESSERT)

Crust: 1 stick butter--creamed

1 c. plain flour

1/2 c. crushed pecans

Mix and spread in 9x12x2 pan. Bake at 300 for 30 mins. Let cool.

Filling: 8 oz. pkg. cream cheese - softened

1 c. powdered sugar

Cream together and add 1/2 container of cool whip. Spread over crust. Mix 2 pkg. instant Jello pudding (4 1/2 oz.) with 3 c. milk. Spread over ingredients. (For chocolate use one vanilla and 1 chocolate) Put remaining 1/2 of Cool Whip on top. Sprinkle with chopped nuts. Ref. Let stand outside of refrigerator 30 mins. To soften crust for easies removal. Cut in squares to serve. (Tastes better the second day).

HURRY DESSERT - EDITH HILL

1 can Eagle Brand Condensed Milk

1 9 oz. carton whipped topping or 1 pkg. of dream whip

1 can (20 oz.) crushed pineapple drained but not dry

4 T. Real lemon or juice of 2 lemons

Mix and fold into 2 graham cracker crusts

FRUIT COBBLER - MYRTICE JORDAN

1/4 c. butter

1/2 c. sugar

1 c. sifted flour

1/4 tsp. salt

2 tsp. baking powder

#2 can drained fruit of your choice

1/2 c. milk

1/4 - 1/2 c. of sugar (judge by fruit syrup, if sour pack, will take more)

1 c. of fruit juice

Heat oven to 375. Cr. together butter and sug. until fluffy. Stir sifted dry ingredients in alternately with milk. Beat until smooth. Pour into loaf pan 10x5X2 or 2 qt. casserole dish. Spoon fruit over top. Bake 45 - 50 min. During baking the fruit and juice go to the bottom and a cake like layer forms on top. Serve warm. Plain if you care to or with cream. Serves 6

HOT CURRIED FRUIT - LINDA HUNTER

1 # 2 1/2 can pears

1 # 2 1/2 can peaches

1 # 2 1/2 can pineapple

8 maraschino cherries

1/2 c. margarine

2 T. curry powder

1/2 c. brown sugar

Drain fruit, and pat dry. Melt marg., add curry and brown, sugar, stir until dissolved. Spread fruit in flat casserole dish. Dribble sauce over all. Bake for 1 hr. Serve immediately. Serves 9.

PEACH DELIGHT DESSERT - PEGGY MYERS

Boil together: 2 1/2 c. water

1/4 tsp. salt

Slowly add: 1/4 c. Minute tapioca. Cook 15 min. until clear, stirring often. Transfer to a large-bowl.

Add: 1/2 c. sugar

1 large can (2 c.) sliced cling peaches, well drained.

Few drops of almond flavoring. Cool in ref. Fold in 1/2 c. whipped cream, already whipped. Serve in a sherbet garnished with a peach slice, whipped cream or cherry. A very light dessert. Serves 8.

FRESH PEAR KUCHEN - NELL RATLEY

1 c. sifted all purpose flour
2 tsp. double-acting baking powder
1/2 tsp. salt
1 T. sugar
3 T. shortening
1/2 c. milk
2 large firm, ripe pears
1/2 tsp. ground ginger
1/4 tsp. ground nutmeg
1/2 c. sugar
1/2 tsp. grated lemon rind
2 T. butter or margarine

Sift together the first 4 ingredients. Cut in shortening with a pastry blender until the mixture is the consistency of oatmeal. Stir in milk. Spread dough in the bottom of a buttered 9 inch pie plate, over which arrange pears, cut into 1/2 inch slices, pushing them into the dough slightly. Combine remaining ingredients and mix to form coarse crumbs. Sprinkle over pears. Bake in preheated moderate oven (375) 35 min. or until pears are tender and a cake tester in cake comes out clean. Cut into wedges and serve warm, topped with whipped cream, if desired. Yield: 6 servings

FROZEN LEMON PUDDING - MYRNA JANNEY

3 egg yolks
1 T. sugar
4 T. lemon juice
grated lemon rind of one lemon
3 egg whites
pinch salt
1/2 c. sugar
1/2 c. whipped cream

Combine the first four ingredients and cook till thick. Cool. Beat egg whites and add pinch of salt and sugar gradually. Beat till stiff. Fold into yolk mixture. Beat cream and fold into mixture. Cover top and bottom with crushed vanilla wafers and freeze. Makes two loaf dishes.

PEPPERMINT DESSERT - MILDRED DAUGHTREY

1 box chocolate wafer cookies
1 lb. marshmallows, cut up
1 c. milk
1/2 c. crushed peppermint candy
1 pint whipping cream, whipped

Crush cookies. Put half of crumbs in bottom of 8x12 cake pan; save remaining crumbs. Melt marshmallows in milk in top of double boiler; cool. Add crushed candy and red food coloring if deeper pink color is desired. Fold in whipped cream and pour in crumb lined pan. Sprinkle remaining crumbs on top. Ref. from 8 – 24 hours. (1/2 pt. whipping cream = 2 c. whipped cream). Serves 12

HOMEMADE ICE CREAM - MYRNA JANNEY

1 can Eagle-Brand cond. milk
1 1/2 c. sugar
4 - 6 eggs
1 qt. fresh strawberries
1 tsp. lemon juice
1/2 qt. milk

Mix and chill before freezing. Add milk to container leaving 4 - 5 inches from the top.

CHOCOLATE CHIP ICE CREAM - PATTI TRINKLE

1 can Eagle brand sw. cond. milk.
1 med. Cool whip
2 c. sugar
Add enough milk to mix.
Add flavor
Pour remaining milk to fill line Approx 1 gal.

**2 c. of 16 oz. pkg. choc chips + 1 tsp. peppermint
Variation: 1/4 c. Crème de Mint per 1 1/2 gallon freezer 4 blocks semi sweet chocolate grated.

CARMEL SAUCE - DONNA MCDANIEL

2 egg yolks beaten into 1 c. half and half cream. Blend in 1lb. light brown sugar. Beat in 2 T. butter, 2 tsp. vanilla, 1/8 tsp. salt. Cook in heavy pan until creamy 20 minutes. Serve over ice cream or cake.

RAISIN SAUCE - JENNY TUCKER

Blend:
1/2 c. brown sugar
1 T. cornstarch
1 1/2 tsp. dry mustard
1/8 tsp. cloves
Add: 2 T. lemon juice
1 c. water
1/2 c. raisins
1 T. butter
Boil until thick. Serve over ham.

RAISIN SAUCE - MYRNA JANNEY

Mix: 1/2 c. brown sugar
1 T. mustard
2 T. cornstarch
Slowly Add: 2 T. vinegar
Add: 2 T. lemon juice
1/4 tsp. lemon peel
1 1/2 c. water
1/2 c. raisins
Stir over low heat until thick
Serve over precooked ham slices.

COOKIES

BUTTER COOKIES - MYRNA JANNEY

1 c. soft butter or margarine (not melted)
2/3 c. confectioner's sugar
1 tsp. vanilla extract
2 1/4 c. all purpose flour
1/4 tsp. salt

Cream butter sugar, vanilla. Stir in flour and salt. (This makes a dry dough, which will have to be mixed by hand) Use cookie press or rollout and cut into desired shapes. Bake about 8 min. on ungreased cookie sheet in 375 oven. (Do not let brown).

BLUE RIDGE MOUNTAIN COOKIES - LOIS EDWARDS

3 c. plain flour

1/2 pound oleo

Mix together well and add:

3/4 c. confectioner's 4 X sugar

3/4 c. chopped pecans

Mix by hand. Shape into small balls and press flat. Bake 15 mins. In 350 oven. Carefully remove from pan and roll in powdered sugar.

CHOCOLATE PEANUT BUTTER DROPS - MYRNA JANNEY

1/4 c. soft shortening

1/4 c. peanut butter

1/2 c. sugar

1 egg

3/4 c. sifted flour

1/4 tsp. soda

1/2 tsp. salt

1/8 tsp. nutmeg

1/4 tsp. cinnamon

1/4 c. water

1/2 tsp. salt

1/2 c. rolled oats

1 6-oz. pkg. semi-sweet choc. pieces

Cream shortening peanut butter and 1/2 c. sugar until light. Beat in egg. Add sifted dry ingredients and water, mix well. Fold in oats and chocolate pieces. Drop from tsp. on cookie sheet. Bake in moderate oven (375) between 8 – 12 minutes. While still hot, roll in sugar. Makes about 4 doz. Small cookies. (Good keepers and shippers). I always double the recipe.

SUGAR - JANELLE GANEY

2/3 c. shortening (Crisco)

3/4 c. granulated sugar

1 tsp. vanilla

1 egg

3 tsp. milk or 4 tsp if coloring not desired

1 tsp. food coloring

Sift together: 1 1/2 tsp. baking powder

1/4 tsp. salt

2 c. sifted all-purpose flour

Thoroughly cream shortening, sugar and vanilla (until sort of fluffy). Add egg; beat until light and fluffy. Stir in milk. Sift together dry ingredients; blend into creamed mix. Divide dough in half; chill 1 hour. On lightly floured surface, roll dough to 1/8 inch. (Chill other half until ready to use). Cut into desired shapes with cutters. Bake on greased cookie sheet at 375 for 6 – 8 minutes. Cool slightly; remove from pan. (Be sure to watch carefully to achieve that nice soft texture. They're too done if they're brown).

KRISPIES - EDITH HILL

1 c. white syrup

1 c. white sugar, boil to dissolve and stir, remove from fire

Stir in: 1 c. crunchy peanut butter

Add: 6c. Rice Krispies and mix well

Pat mixture out in greased 13 X 9 or 2 smaller pans. Pat with fingers.

Frost with:

EASY MILK CHOCOLATE FROSTING - MYRNA JANNEY

Melt 3 t. butter or margarine in a med. Saucepan. Stir in 2 T. cocoa until dissolved. Add 1 1/2 c. confectioner's sugar, 2 T. milk and 1 tsp. vanilla. Stir until smooth. Add more milk if necessary to make a soft spreading consistency. Frost Krispies. Let harden before slicing.

HELLO DOLLY COOKIES

1/2 c. margarine
2 c. vanilla wafer crumbs
1 c. chocolate pieces
1 c. chopped nuts
1 c. coconut
1 c. condensed milk

Melt margarine in baking dish. Layer wafer crumbs, chocolate pieces, nuts and coconut over margarine. Drizzle condensed milk over all. Bake at 350 for 30 minutes.

TOFFEE BARS

1. Cover jelly roll pan with graham crackers.
2. Melt together: 1/4 lb. butter.
1/4 lb. oleo.
1/2 c. sugar.
3. Boil 3 minutes.
4. Pour over graham crackers.
5. Spread on top 1 c. chopped nuts.
6. Bake 325 8-10 minutes.
7. Loosen from pan while warm. Prop up on side of pan if possible. If you do not have a jelly roll pan with sides, use several roll pans as the topping does run some.

PECAN FINGER PIE SQUARES - SHIRLEY FORMBY

Crust:

1 1/4 c. all-purpose flour
1/3 c. sugar
1/2 c. butter, softened
Filling: 2/3 c. sugar
1/4 c. molasses
1/2 c. White Karo Syrup
2 eggs
2 T. flour
1/4 tsp. vanilla
2 T. butter melted
1 c. chopped pecans

Preheat oven 375. In a qt mixing bowl, combine all crust ingredients. Beat at low speed, scraping sides of bowl often, until mixture resembles small peas (30-60 sec.). Press into 9" sq. baking pan. Bake 375, 10 - 15 min. Combine all ingredients except pecans in mixing bowl. Blend at low speed 1 - 2 min. Pour over crust, place pecans on top. Bake 20 - 25 min, 375 oven. Cool. Cut into squares. Makes 2 doz. Do not use 8" glass pan.

PEANUT BUTTER FUDGE - JANIE WRIGHT

4 c. sugar
1 c. evaporated milk
2/3 c. white Karo syrup
1/8 tsp. salt
2 tsp. vanilla
1 stick oleo
1 c. peanut butter

Bring sug. milk, syrup, salt and oleo to a good rolling boil. Boil 5 - 6 min. Remove from heat, add vanilla. Put 1 c. of peanut butter in a large bowl, pour hot mixture over it and beat 8 - 10 min. with mixer, pour into greased pan.

MICROWAVE FUDGE - MYRNA JANNEY

1 box XXXX sugar
1/2 c. cocoa
1 stick marg. or butter
1/4 c. milk Combine in 2 qt. bowl. Cook in microwave 1 min. 30 sec. Remove and add 1 T. vanilla and 1/3 cup nuts Pour into greased 8x8 pan.

