

Veg-All Crunch Casserole

- 2 16-ounce cans Veg-All (drained)
- ½ cup chopped onions
- 1 cup chopped celery
- 1 8-ounce can sliced water chestnuts
- 1 cup shredded cheddar cheese (may use imitation).
- 1 cup mayonnaise (may use lite mayonnaise)
- 1 tablespoon sugar
- ¼ teaspoon lemon pepper
- 1 stick margarine
- 1 stack Ritz crackers, broken into small pieces.

Veg-All Crunch Casserole (Continued)

Preheat oven to 350 °. Mix well all ingredients except margarine and crackers.

Pour into a buttered two quart casserole.

Melt margarine and crumble crackers.

Mix together and sprinkle on top of casserole.

Bake 30 minutes.

(A little cheddar cheese also may be added to crackers and margarine.)

Butterscotch Spectacular

- 1 cup flour.
- 1 stick margarine, softened.
- 1 cup chopped pecans.
- 1 8 ounce cream cheese, softened.
- 1 cup powdered sugar.
- 13 ounces frozen whipped topping thawed.
- 2 3-³/₄ ounce packages butterscotch instant pudding mix.
- 3 cups cold milk.
- 1 teaspoon vanilla flavoring.

Butterscotch Spectacular (Continued)

Combine flour, margarine and pecans. Pat into a 9 inch by 13 inch pan and bake at 350 ° 20 minutes. Let cool.

Cream powdered sugar and cream cheese together and fold in half of the whipped topping. Spread over cooled crust.

Beat together the pudding mix and milk for two to three minutes. Stir in vanilla. Spread over cream cheese mixture.

Spread remaining whipped topping on butterscotch layer and sprinkle with a few additional chopped pecans.

Refrigerate two to three or overnight before serving.

Oreo Cookie Cake

- 1 20-ounces package Oreo cookies
(Crushed or broken into small pieces)
- 1 stick melted margarine
- 1 8-ounce package cream cheese
- 1 cup confectioner's sugar
- 4 tablespoons milk
- 2 small packages instant vanilla pudding
- 3- $\frac{1}{2}$ cups milk
- 1 8-ounce container whipped topping

Oreo Cookie Cake (Continued)

Beat together the margarine, cream cheese, confectioner's sugar and four tablespoons milk.

Add vanilla pudding, and 3-½ cups milk. Beat until thickened.

Layer in a container starting and ending with cookie crumbs.

Refrigerate.

Pineapple Cake And Icing

- 1 box butter cake mix
- ½ cup cooking oil
- 4 eggs
- 1 11-ounce can of mandarin oranges (cut up with juice).

Mix together the cake mix, oil, mandarin juice and eggs. Add mandarin oranges and mix well.

Bake in three layers at 350 ° for 20 minutes.

Icing:

- 1 8 ounce whipped topping.
- 1 family size vanilla instant pudding mix.
- 1 large can crushed pineapple and juice.

Stir pudding mix and pineapple with juice together.

Add whipped topping and mix well. Spread over cake.

Dreamsicle Cake

- 1 box orange cake mix.
- 1 3 ounce package orange JELL- O®.
- $\frac{1}{3}$ cup oil.
- 1 $\frac{1}{2}$ cups water.
- 2 eggs.

Filling:

- $\frac{1}{2}$ cup orange juice.
- 16 ounces sour cream.
- 12 ounces frozen coconut, thawed and flaked.
- 1 $\frac{1}{4}$ cups sugar.

Dreamsicle Cake (Continued)

Frosting:

- 1 cup of filing.
- 12 ounces whipped topping.

Preheat oven to 350 °.

Combine cake mix and JELL-O[®]. Add oil, water and eggs and beat on medium speed of an electric mixer for three minutes.

Dreamsicle Cake (Continued)

Pour into three 9-inch greased and floured cake pans.

Bake 20-30 minutes or until cake pulls away from sides of the pan. Cool completely.

Combine ingredients for filling and set aside one cup.

Put filling in between each layer of cake.

Mix the cup of filling mixture with whipped topping and put on sides and top of cake.

Store cake in airtight container and place in refrigerator for three days before slicing.

Strawberry Cake

- 1 box white cake mix.
- 1 box strawberry JELL - O ®.
- 3 tablespoons plain flour.
- 1 cup vegetable oil.
- 4 eggs.
- $\frac{3}{4}$ pint strawberries chopped.

Preheat oven to 350 °.

Mix cake mix, flour and JELL - O®.

Add remaining ingredients and beat on medium speed of an electric mixer for three minutes.

Pour into three 9-inch greased and floured cake pans. Bake 20-25 minutes or until done. Cool completely.

Strawberry Cake (Continued)

Icing:

- 1 stick margarine or butter.
- 1 box confectioner's sugar.
- $\frac{3}{4}$ pint strawberries, chopped.

Combine all ingredients and beat with a mixer.

Spread over thoroughly cooled cake.

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- 1 cup sugar.
- 1 tablespoon flour.
- 4 eggs.
- 1-²/₃ cups milk.
- 1 teaspoon vanilla.
- 1 teaspoon lemon juice or flavoring.
- 1 deep dish pie crust.

Preheat Oven to 350 °.

Beat eggs. Add sugar and flour.

Add milk and flavorings, mixing well. Pour into pie shell.

Peach And Pineapple Cobbler

- 1 large can of peaches (sliced in heavy syrup).
- 1 regular can of crushed pineapple (in heavy syrup).
- 1 Duncan Hines Butter Recipe Cake Mix.
- 2 stick of Fleishman's Extra Light Margarine.

Pour pineapple and peaches together in 9 by 13 inch pan, stir, and top with dry cake mix ——— spread evenly do not stir cake mix in fruit. Top with the margarine (cut up on top do not melt). Bake at 350 ° for 1 hour.

Potato And Corned Beef Casserole

- 1 can cream of chicken.
- 5 medium potatoes.
- 1 cup milk.
- salt and pepper to taste.
- 1 can corned beef.
- 1-½ cup mild cheddar cheese.
- 1 onion.

Slice or dice raw potatoes and onion. Add water. Cook until tender and drain water.

Put into casserole dish. Mix Cream of Chicken soup, corned beef, cheese, and milk.

Mix together. Salt and pepper to taste. Bake about 1 hour at 325° until bubbly and brown.

Mrs. Sylvia Stone — Retired: 1970

Potato Casserole

- 2 pound bag hash brown frozen potatoes.
- 2 cans cream of chicken soup.
- 1 small onion.
- 1 small package shredded cheddar cheese.
- 20 Ritz crackers.
- 1 stick margarine.
- 1 16 ounce container of sour cream.

Place hash browns in a 10 inch by 13 inch baking dish.

Mix soup, sour cream and diced onions and spread over potatoes. Put cheese on top of that.

Crush crackers and place on top; then drizzle melted margarine on top. Bake at 350 ° for 1 hour serves 12.

Elizabeth Maxey — Solutions

Irish Potato Casserole

- 8-10 potatoes, peeled.
- 1 8 ounce sour cream.
- ¼ cup chopped chives.
- 1 teaspoon salt.
- 1 8 ounce cream cheese, softened.
- ½ cup margarine, melted.
- 1 clove garlic, minced (optional).
- paprika.

Iris Potato Casserole (Continued)

Cook potatoes in boiling water until soft, approx. 30 minutes. Drain potatoes and mash.

Beat cream cheese until smooth, add potatoes, remaining ingredients except paprika, beat until smooth.

Spoon mixture into buttered 2 quart casserole. Sprinkle paprika.

Cover and refrigerate overnight. Remove from refrigerator 15 minutes before baking, uncover, bake at 250 ° for 30 minutes.

Lena T. Pigg — Retired 1985
(From A Recipe Originated In 1980's)

Fancy Fruit Salad

- 1 can (20 ounce) pineapple chunks in heavy syrup (reserve syrup).
- 2 cans chunky mixed fruit—drained.
- 3 large bananas (sliced and coated with lemon juice).1,2
- 1 can mandarin orange sliced—drained.
- 1 small package vanilla instant pudding.
- 1 tablespoons. Tang®.

Mix reserved Pineapple Syrup, Tang® and Pudding, together.

Stirring reserved syrup into dry ingredients——mix thoroughly.

Add all fruit except Bananas, toss until thoroughly mixed.

Then pour syrup, Tang®, pudding mixture over fruit ——toss until thoroughly mixed; and chill overnight.

Fancy Fruit Salad (Continued)

Add Bananas just before serving——tossing until mixed thoroughly.

¹ Slice Bananas to desired thickness and coat each slice with Lemon Juice (I used the “Real Lemon®” Concentrate you buy at store) just before placing them in salad.

² The Recipe calls for three Bananas; however, if you are just making enough for no more than two——to three——people, one good large banana is plenty.

Personal Notes:

All items (except the pineapple chunks) were packed in natural juice—not heavy syrup.

You might try tasting the pudding mixture and if it has too much of twang to it; you might add a pinch of sugar and stir in mixture to take the edge off before pouring over fruit.

Note:

“Chunky Fruit” is not “Fruit Salad”.

Del-Monte® makes all the desired Fruit ingredients.

I suppose “Low Cal” ingredients can be substituted except for the “Pineapple Chunks” they must be in “Heavy Syrup” to make the coating for the fruit.

Dirt Cake

- 1 (8 ounce) package cream cheese.
- 1 stick margarine.
- 1 large vanilla instant pudding.
- 1 lb. Oreo Cookies — crushed.
- 1 teaspoon. Vanilla.
- 1 cup confectioners' sugar.
- 2-½ cups milk.
- 1 12 ounce Cool Whip®.

Cream together — cream cheese, margarine, and confectioners sugar.

In another bowl, mix 2 ½ cups milk, and pudding until thick.

Mix together; add Cool Whip® and Vanilla.

Put 1/2 crushed Oreo's® in bottom of Pan; add pudding mix, and top with remaining Oreo's®.

Lemon Chess Pie ——— Mary Ann Blankenship

- 3 cups sugar.
- 3 tablespoons flour.
- 3 tablespoons self-rising corn meal.
- 5 eggs (6 if small).
- 1 stick margarine (melted).
- 1-½ cups buttermilk.
- 2 tablespoons lemon flavoring.
- 2 pie crust.

Combine the sugar, flour, and corn meal.

Add margarine and mix well.

Add butter milk and flavoring.

Pour into pie crust and bake at 350 ° 30-35 minutes.

Lemon Chess Pie ——— Mary Ann Blankenship (Continued)

(For one large pie use: 2 cups sugar, 2 tablespoons flour, 2 tablespoons corn meal, 3 eggs, 1 stick margarine, 1 cup butter milk and 1 tablespoon lemon flavoring.)

Rice Casserole ——— Mary Ann Blankenship

- 1 cup raw rice.
- 1 cup onion.
- 1 stick margarine.
- 1 can beef consommé.
- 1 can bouillon (may use one bouillon cube and boiling water equaling about one can liquid or canned beef broth).
- 1 small can mushrooms (including liquid).

Combine all ingredients in a baking dish.

Bake at 325° ° for one hour. Stir once, half way through baking time.

Chicken Rice Soup ——— Mary Ann Blankenship

- 4 large chicken breast.
- 1 stalk celery, chopped.
- 1 large or _____
- 2 medium carrots.
- 1-½ cups raw rice.
- ½ teaspoon poultry seasoning.
- 1 teaspoon salt.
- 1 teaspoon black pepper.
- ½ teaspoon garlic salt of fresh garlic to taste.
- ¼ teaspoon thyme.
- ¼ stick “low-fat” margarine

Chicken Rice Soup—Mary Ann Blankenship (Continued)

Stew Chicken breast covered in water in a large pan with added poultry seasoning, salt, pepper, garlic salt, thyme and margarine.

When the chicken comes to a boil, reduce heat to medium-high. With lid partially opened, continue cooking about 25 minutes.

Lift chicken onto plate to cool.

Add remaining ingredients to liquid and bring to a boil. Reduce heat to medium. Simmer until vegetables and rice are done.

Add de-boned chicken or boneless chicken breast cut into pieces to soup stock. Simmer 20 minutes. Add more water if desired.

Orange Delight Salad—Mary Ann Blankenship

- 1 large package orange JELL - O®.
- 2 cups boiling water.
- 1 small bag marshmallows.
- 1 cup sour cream.
- 1 can mandarin orange slices.
- whipped topping.
- coconut.

Dissolve Jell - O® in boiling water.

Add marshmallows and sour cream and let partly melt.

Add pineapple and orange slices.

Let congeal.

Top with whipped topping and sprinkle with coconut.

Refrigerate.

Rolls ——— Debbie Hanyes

- 1 package yeast.
- ½ cup warm water.
- 1 cup warm buttermilk.
- 1 egg, beaten.
- 2 tablespoon shortening.
- 2 tablespoons sugar.
- 1 teaspoon baking powder.
- ¼ teaspoon baking soda.
- ¾ teaspoon salt.
- 3-3 ½ cups flour.

Rolls ——— Debbie Hanyes (continued)

Heat buttermilk and shortening in a Saucepan until warm.
(Shortening will not be melted).

In a large mixing bowl, dissolve yeast in warm water. Add buttermilk and shortening. Add the egg.

Sift together the sugar, baking powder, baking soda and salt. Add to buttermilk mixture.

Sift flour and gradually add to buttermilk mixture.

Knead dough. Roll out and cut with a biscuit cutter.

Let Rise 40 minutes.

Bake in preheated 450 ° oven 10-12 minutes or until brown.

Chocolate Chip Cookies ——— Debbie Hanes

- 1 box chocolate or plain cake mix.
- ½ cup cooking oil.
- 2 tablespoons water.
- 2 eggs.
- 1 6 ounce package chocolate chips.

Combine all ingredients and bake on ungreased cookie sheet at 350 ° 10-12 minutes.

Chocolate Chess Pie ——— Debbie Haynes

- 4 eggs.
- 3 cups sugar.
- 3 tablespoon flour.
- 3 tablespoons cocoa.
- 1 stick margarine, melted.
- 1-½ cups canned milk, undiluted.
- 1 tablespoon vanilla.
- 2 unbaked pie shell.

Combine all ingredients and pour into pie shells.

Bake at 325 ° for 30 minutes.

Fancy Fruit Salad

- 1 20 ounce pineapple chunks (reserve syrup).
- 2 cans chunky mixed fruit (drained).
- 3 large bananas (sliced and coated with lemon juice).
- 1 can mandarin orange slices (drained).
- 1 small package vanilla instant pudding.
- 3 tablespoon tang.

Mix pineapple juice, Tang, and pudding together.

Add to all fruit except bananas and chill overnight.

Add bananas just before serving.

Cracker Sweets

- 1/2 cup sugar.
- 2 stick margarine.
- saltine crackers.

Cook margarine, sugar mixture until bubbly.

Pour over saltine crackers that are laid side by side in flat pan.

Put in oven for 10 minutes when you remove them from oven put milk chocolate morsels on them and spread as they melt.

Untitled Cookie Recipe

- 3 cups brown sugar.
- 3 cups butter or margarine (softened).
- 6 cups rolled oats.
- 3 cups flour.
- 1 tablespoons baking soda.

Place all ingredients in large bowl and squeeze and smash.

Place on ungreased cookie sheet.

Rub bottom of glass with butter.

Dip in Sugar and flatten balls. Bake 10-12 minutes at 350 °.

Apricot Nectar Pound Cake

- 1 cup Apricot Nectar.
- ½ cups sugar.
- ½ cups Crisco Oil.
- 4 eggs.
- 1 Duncan Hines Lemon Supreme Cake Mix.

Glaze:

- 1 cup powdered sugar.
- 2 tablespoons lemon juice.
- 2 tablespoons vinegar.

Mix, bake in Tube pan at 325 ° for 55 minutes. Pour Glaze over Cake.

Glaze As Originally Written:

(1 cup Powdered Sugar Mixed with Lemon Juice-Vinegar 2 tablespoons).

Bread Recipe

- 3- $\frac{1}{2}$ cups white all-purpose flour.
- 2 teaspoons sugar.
- 2 tablespoons sugar.
- 1 package yeast.
- $\frac{1}{2}$ teaspoon salt.
- $\frac{1}{4}$ cup hot water.
- 1 cup milk.

To proof yeast in a two cup container; place yeast, $\frac{1}{2}$ teaspoon sugar, $\frac{1}{4}$ cup hot tap water. Mix and let rest 5 to 8 minutes until double in bulk.

Bread Recipe (continued)

As the yeast is proofing place all other dry ingredients in one gallon zip lock bag. Seal bag and shake well.

Add yeast and add 1 cup of milk seal bag and work gently knead dough with flour until not sticky (can be done in bag or on board).

Place in bread pan and let rise 1 to 1-½ hr in dark place. Punch down with towel over. Punch down to remove bubbles. Let rise again and cook 20-25 minutes at 350 °. Place water in shallow pan on bottom rack for crust.

Fourth of July ——— Cheese Cake Squares

- 1 cup sugar, divided.
- ½ cup butter.
- 1-½ cups graham cracker crumbs.
- 3 8 ounce packages cream cheese
(at room temperature).
- 4 eggs.
- 1 teaspoon vanilla extract.
- 1 21 ounce can blueberry filling or topping.
- 16 large, ripe, strawberries, hulled.

Heat oven to 325 °. In medium saucepan heat ¼ cup sugar and the butter, heat on low until butter is melted, stirring occasionally.

Fourth of July ——— Cheese Cake Squares (continued)

Stir in graham cracker crumbs; press mixture evenly over bottom of 13x9-inch baking pan.

In large bowl, with electric mixer, beat cream cheese until smooth. Gradually beat in remaining sugar. Beat in eggs, one at a time. and vanilla until well blended.

Spoon blueberry filling evenly over graham cracker crust.

Carefully pour cream cheese mixture over blueberries.

Bake just until set, 45 to 50 minutes. Cool. Chill until cold, about 2 hours or longer.

Cut into 16 squares. Garnish with strawberries.

Sourdough(Bread) Starter ——— Alice Divers

- 2 cups flour.
- 1 package dry yeast.
- 1 tablespoon sugar.
- 2 cups warm water.
- 3 tablespoons instant potatoes.

Combine flour, yeast and sugar in a non-metal mixing bowl.

Combine potatoes with water and stir into flour mixture.

Cover with loose aluminum foil and let stand in a warm place 48 hours.

Take out one cup and store in refrigerator and discard the rest or share it. Keep starter covered with foil 3-5 days. Remove from refrigerator and feed.

Sourdough(Bread)Starter ——— Alice Divers (continued)

Starter Feed:

- ¾ cup sugar.
- 3 tablespoons instant potatoes.
- 1 cup warm water.

Mix well and add to starter. Let stand in warm place 8-12 hours.
(Mixture will be bubbly.)

Take out one cup to make bread and return rest to refrigerator and feed every 3-5 days——if making bread regularly. If not discard.

Sour Dough Bread ——— Alice Divers

- 1/2 cup sugar.
- 1 teaspoon salt.
- 1-1/2 cups warm water.
- 1/2 cup oil.
- 1 cup starter.
- 6 cups flour.

Combine all ingredients in a large mixing bowl to make a stiff dough.

Place the dough in another greased bowl, turning to coat the dough with oil.

Cover with foil and let stand in a warm place overnight.

Sour Dough Bread ——— Alice Divers (continued)

Punch down and divide into three equal parts and knead on a floured surface.

Place dough in greased loaf pans and brush tops with oil.

Cover with greased waxed paper and let rise 4-5 hours.

Bake at 350 ° 35-45 minutes.

Brush with butter immediately after removing from oven.

Cool.

Store in freezer bags.

Flat Pan Chocolate Cake ——— Alice Drivers

- 1 stick butter.
- 1 cup sugar.
- 4 eggs.
- 1 cup plain flour.
- 1-½ teaspoon baking powder.
- ¼ teaspoon salt.
- 1 teaspoon vanilla.
- 1 large can Hershey's chocolate syrup.

Cream the butter and sugar. Add eggs one at a time, beating well after each addition. Fold in flour, baking powder, salt, vanilla and syrup.

Pour into a 13 inch by 9 inch well-greased and floured pan.

Flat Pan Chocolate Cake ——— Alice Drivers (continued)

Bake at 350 ° 30 minutes or until center springs back when touched.

Icing:

- ½ stick butter.
- 1 cup sugar.
- 5 ounces canned milk.
- 6 ounces semi-sweet chocolate morsels.

Boil butter, sugar, and milk, for 3 minutes.

Stir in chocolate morsels and spread on cake while hot.

GRAHAM CRACKER DELIGHT ——— ALICE Divers

- 2 sticks margarine.
- 1 cup sugar.
- 1 egg, slightly beaten.
- ½ cup evaporated milk.
- 1 cup chopped pecans.
- 1 cup graham cracker crumbs.
whole graham crackers.
- 7 ounce can coconut.

Combine from the Margarine, sugar, egg and milk in a saucepan and bring to a boil. Cook for one minutes.

Remove from heat and add pecans, graham cracker crumbs and coconut.

GRAHAM CRACKER DELIGHT ——— ALICE Divers
(continued)

Line the bottom of a greased 11 inch by 13 inch pan with whole graham crackers. Spread mixture on top and add another layer of whole graham crackers.

Topping:

- 8 ounce cream cheese, softened.
- 1 box confectioner's sugar.
- 1 teaspoon vanilla.
- 1 stick margarine, softened.

Combine all ingredients and spread on to top of graham crackers. Refrigerate.

**“Very Delicious”
“Taste Just Like Mom’s Old-Time Fudge” ——— Sharon
Slaughter**

Quick and Easy Fudge.

- 1 16 ounce package powdered sugar (sifted).
- ½ cup cocoa.
- ¼ cup milk.
- 1 tablespoon vanilla.
- ¼ teaspoon salt.
- ¼ teaspoon cinnamon.
- ½ cup butter or margarine.
- 1 cup chopped pecans.

Quick and Easy Fudge (continued)

Line Bottom of an 8 inch square baking pan with wax paper; set aside.

Combine first 6 ingredients in 2 quart casserole dish, stirring gently.

Add Butter, microwave uncovered at High for 2 to 3 minutes or until thoroughly heated.

Stir until smooth. Stir in pecans.

Pour mixture into prepared pan.

Refrigerate until firm; cut into squares.

Yields: 16 squares.

THE FAMILY SWEET POTATO PIE ——— LaVerne Ramey

- 4 large sweet potatoes.
- 4 eggs.
- 2 sticks butter.
- 1 can evaporated milk.
- 2 teaspoon cinnamon.
- 1 teaspoon nutmeg.
- 1 tablespoon lemon flavoring.
- 1 vanilla flavoring.

The Family Sweet Potato Pie ——— Laverne Ramey (Continued)

Boil potatoes until soft.

Peel potatoes and place in a large mixing bowl.

Add remaining ingredients and beat with a mixer on high until smooth.

Pour into two unbaked deep-dish pie shells.

Bake at 350 ° until middles are firm and brown (about 1 hour and 15 minutes.)

Aunt Gladys (East) Egg Custard
(This is a Harris/Fulcher Family Recipe)

- 4 eggs.
- 2 cups milk (I use 1 3/4 cups milk).
- 1/2 cup sugar.
- 2 level tablespoon plain flour.

Mix ingredients together in glass pie plate. (Makes on crust.)

Sprinkle nutmeg on top.

Bake 10 minutes 450 °.

Then 20 minutes at 350 °.

Rich Butter Pie Crust

- 1 cup all-purpose.
- 3 tablespoons sugar.
- ¼ cup butter cut in chunks.
- 1 tablespoon cold water.
- 1 egg yolk.

In a food processor fitted with a metal wing blade; place flour and sugar; mix well. Add butter; process until mixture resembles coarse crumbs. Add water and egg yolk; process just until mixture leaves sides of bowl and forms a ball.

(Or, prepare by hand, place dry ingredients in medium bowl. Cut in butter to resemble coarse crumbs.

Add water and egg yolk; mix well until combined.)

Rich Butter Pie Crust (continued)

On wax paper, flatten dough into a 5-inch round. Wrap and chill for at least 1 hour. Working quickly, roll dough between sheets of wax paper into a 10-inch round; ease into 9-inch tart pan with removable bottom; or 9-inch pie plate. Trim or flute edges. Prick bottom with fork tines. Chill until firm, 20 to 30 minutes.

Preheat oven to 425 °. Bake crust 5 to 6 minutes. Cool completely on wire rack; remove tart pan.

Coconut Walnut Christmas Candy

- 2 boxes confectioner's sugar, sifted.
- 2 sticks margarine, softened.
- 2 cups coconut.
- 2 cups English walnuts, chopped.
- 1 can Eagle Brand® Milk.
- milk chocolate confectionery coating.

Coconut Walnut Christmas Candy ——— (Continued)

Cream the margarine and milk well.

Gradually stir in confectioner's sugar.

Stir in Coconut and Walnuts.

Cover and store in refrigerator overnight. The next day, roll mixture by teaspoonful in hands to form small balls. (If mixture becomes too stiff, additional chill may be necessary.)

Melt chocolate in the top of a double boiler.

Insert toothpicks into coconut balls and dip each into chocolate to coat.

Place on wax paper to cool.

Store in air-tight container in refrigerator.

Ultimate Cheesecake ——— Arrie Reynolds

Graham Cracker Crust:

- 1-½ cups graham cracker crumbs.
- 1 stick margarine or butter, melted.
- ½ cup sugar.

Combine all ingredients, reserving ¼ cup crumbs for topping, and line a 10-inch spring form pan.

Filling:

- 1 48 ounce package cream cheese, softened.
- 4 large eggs.
- 1 cup sugar (plus 4 tablespoons).
- 2 tablespoons real lemon juice.
- 1 pint sour cream.
- 1 tablespoon vanilla.

Ultimate Cheesecake ——— Arrie Reynolds (continued)

Preheat oven to 350 °.

Beat Eggs, one cup sugar and lemon juice until light. Add cream cheese and beat until smooth. Pour into pie crust and bake 30 minutes.

Remove cake from oven and increase temperature to 500 °. Combine sour cream, vanilla and spread over cake. Sprinkle with remaining crumbs and bake 10 minutes. Cool.

Chill overnight before serving. Top with cherries or strawberries.

Lemon Pound Cake ——— Arrie Reynolds

- 6 eggs.
- 2 cups sugar.
- 2 sticks butter.
- 3 cups flour.
- 1 teaspoon salt.
- 2 tablespoons grated lemon rind (lemon zest).
- 2 tablespoons lemon extract.

Lemon Pound Cake ——— Arrie Reynolds (continued)

Preheat oven to 350 ° 30 minutes prior to baking.

Butter and flour a 10 inch tube pan.

Combine sugar and butter on low speed until fluffy.

Add lemon rind (lemon zest) and extract.

Stir in eggs one at a time. Stir in flour until smooth.

Pour into pan and bake one hour.

Cool in pan 20 minutes before turning out onto serving plate.

Mrs. Filbert's Lemon Coffeecake

- 3 cups unsifted all-purpose flour.
- 1- $\frac{1}{2}$ cups sugar.
- 1 tablespoon baking powder (plus 2 teaspoons).
- $\frac{1}{2}$ teaspoon salt.
- $\frac{1}{2}$ cup Mrs. filbert's margarine.
- 1- $\frac{1}{2}$ cups buttermilk or skim milk.
- 1 tablespoon grated lemon rind (lemon zest).
- 4 egg whites.
- $\frac{3}{4}$ cup confectioner's sugar.
- 1 tablespoon lemon juice (plus 1 teaspoon).

Mrs. Filbert's Lemon Coffeecake (continued)

Mix flour, sugar, baking powder, and salt in large Bowl. Add Mrs. Filbert's, buttermilk and lemon rind (zest); beat until smooth. Beat egg whites until Stiff peaks form; fold in. Turn into a 10-inch greased and floured Bundt® pan. Bake in preheated 375 ° oven for 40-45 minutes, until a cake tester inserted in cake comes out clean. Cool on wire rack for 15 minutes; remove from pan.

In small bowl combine confectioner's sugar and lemon juice; stir until smooth.

When cake is completely cool, drizzle with lemon glaze and garnish as desired.

Yield: 16 to 18 servings.

Custard Pie

- 1 9-inch unbaked pastry crust.
- 2-1/2 cups milk.
- 1/2 cup domino's® granulated sugar.
- 3 eggs.
- 1-1/2 teaspoons vanilla extract.
- 1/2 teaspoon salt.
- 1/4 teaspoon ground nutmeg.
- 1 cup shredded coconut.
- sweetened whipped cream.

Coconut Custard Pie (continued)

In bowl, combine milk, sugar, eggs, and vanilla, salt, nutmeg. Beat well to blend.

Sprinkle coconut into pastry shell. Pour egg mixture over coconut.

Bake at 425 ° for 20-25 minutes or until knife inserted in center comes out clean.

Cool. Serve garnished with whipped cream.

YIELDS: One 9-inch pie.

Classic Pecan Pie

- 3 eggs, slightly beaten.
- 1 cup Karo® light or dark corn syrup.
- 1 cup sugar.
- 2 tablespoons Mazola® margarine, melted.
- 1 teaspoon vanilla.
- 1-½ cups pecans.
- 1 unbaked 9-inch pie crust.

In large bowl combine first 5 ingredients until well blended. Stir in pecans. Pour into pie crust. Bake in 350 ° oven 50 to 55 minutes or until knife inserted half way between center and edge comes out clean. Cool. Serves: 8

(Pour filling into frozen crust; bake on cookie sheet. Pour filling into frozen crust; bake on cookie sheet in lower third of oven.)

Easy Caramel Popcorn

- 3 quarts popped corn.
- 3 cups unsalted mixed nuts.
- 1 cup packed brown sugar.
- ½ Karo® light or dark corn syrup.
- ½ cup Mazola® margarine.
- ½ teaspoon salt.
- ½ teaspoon vanilla.
- ½ teaspoon baking soda.

Easy Caramel Popcorn (continued)

In large shallow roasting pan combine popcorn and nuts. Place in 250 ° oven while preparing glaze. In heavy 2 quart saucepan stir sugar, corn syrup, margarine and salt. Stirring constantly, bring to boil over medium heat. Without stirring, boil 5 minutes. Remove from heat. Stir in Vanilla and baking soda, pour over popcorn mixture, stirring to coat.

Bake in 250 ° oven, stirring occasionally, 1 hour.
Cool break apart. Store tightly covered 4 quarts.

Deer Vegetable Soup —— Janie Harrison

- 1 deer roast.
- 2 cans beef stock.
- 3 large onions, sliced.
- salt and pepper to taste.
- 2 cans mixed vegetables, drained.
- 1 can green peas, drained.
- 1 can corn, drained.
- 1 large can tomato juice.
- 1 quart tomatoes.
- 3 cups potatoes, cooked, diced and cooled.
- 2 cups macaroni, cooked.

Deer Vegetable Soup —— Janie Harrison (continued)

Cook the roast, beef stock, onions, salt and pepper in a Crockpot until meat is tender.

In a large soup pot, combine the vegetables, tomato juice and macaroni.

Add the meat and cook until vegetables are tender. Season to taste.

Chicken Pot Pie —— Janie Harrison

- 4 chicken breast.
- 2 cans mixed vegetables, drained.
- 1 can cream of celery soup.
- 1 can cream of mushroom soup.
- 1- $\frac{1}{2}$ cups self-rising flour.
- 1 cup milk.
- 1 stick margarine, melted.
- $\frac{1}{4}$ teaspoon salt.

Chicken Pot Pie —— Janie Harrison (continued)

Cook chicken in Crockpot until, tender, reserving broth.

Combine vegetables, half cup broth, and soups.

Chop chicken and line the bottom of a 9-inch by 13-inch casserole.

Pour soup mixture over chicken.

Combine self-rising flour, milk, margarine, pepper and salt.

Pour over chicken and bake at 350 ° 45 minutes.

Libby's Potato Bread —— Janie Harrison

- 3 potatoes.
- 1-1/2 packages yeast.
- 2 tablespoons shortening.
- 2 tablespoon sugar.
- 1 teaspoon salt.
- 6-6½ cups bread flour.

Peel potatoes and cook in boiling water until tender.

Mash potatoes in liquid. Remove two cups and heat cups to Luke warm.

Add yeast to 1/4 cup of the potato mixture.

To remaining 1 3/4 cups potato mixture, add the shortening, sugar, and salt.

Add yeast mixture and 1/2 cup flour. Beat.

Libby's Potato Bread —— Janie Harrison (continued)

Gradually add remaining flour.

Knead on a floured surface until elastic.

Place in a bowl, cover and let rise.

When doubled in bulk, divide in half and shape into two loaves.

Place in greased pans and let rise again.

Bake at 375 ° 45 minutes.

(Make two one-pound loaves).

Mama's Macaroni, Tomatoes, and Cheese — Janie Harrison

- 1 box large macaroni, cooked and drained.
- 1 can tomato soup.
- 1 quart tomatoes.
- 1 cup sugar.
- ½ stick cheddar cheese.

Combine macaroni, tomato soup, tomatoes, sugar and margarine and place in a large baking dish.

Top with cheddar cheese and bake at 350 ° until cheese is brown.

Cheeseball —— Janie Harrison

- 1 6ounces cream cheese.
- 8 ounces shredded cheddar cheese.
- 1 medium onion, finely chopped.
- 2 tablespoons Worcestershire sauce.
- crushed pecans.

Soften cheeses.

Combine cheeses with onion and Worcestershire sauce.

Form into ball and roll in chopped nuts.

(Makes one large or two medium balls.)

Buttermilk Pound Cake —— Janie Harrison

- 1 cup shortening.
- 3 cups sugar.
- 1- $\frac{1}{2}$ teaspoons vanilla.
- 6 eggs.
- 3 cups plain flour.
- $\frac{1}{4}$ teaspoon baking soda.
- $\frac{1}{2}$ teaspoon salt.
- 1 cup buttermilk.

Cream the shortening and sugar. Add flavoring.

Add eggs, one at a time, beating well after each.

Sift dry ingredients and add to creamed mixture alternately with the buttermilk.

Pour in Tube Pan and bake at 350 ° one hour and 15 minutes.

Chicken And Rice —— Frances Perdue

chicken pieces.

1 can cream of mushroom soup.

1 can cream of celery soup.

1 cup rice.

Brown chicken in a skillet the place in baking dish.

Pour Soups over chicken. Stir in one cup uncooked rice.

Cover with foil and Bake at 350 ° 45 minutes.

Sweet Potato Casserole —— Frances Perdue

- 3 cups sweet potatoes, cooked and mashed.
- 1 cup sugar.
- ½ cup butter, melted.
- 2 eggs, beaten.
- 1 teaspoon vanilla.
- ⅓ cup milk.
- ½ cup packed brown sugar.
- ¼ cup plain flour.
- 2-½ tablespoons melted butter.
- ½ cup chopped nuts.

Sweet Potato Casserole —— Frances Perdue (continued)

Combine the potatoes, sugar, ½ cup melted butter, eggs, vanilla and milk and spread in a baking dish.

Combine brown sugar, flour, 2-½ tablespoons butter and nuts and sprinkle over potato mixture.

Bake at 350 ° 30-40 minutes.

Peach Salad —— Frances Perdue

- 2 cups boiling water.
- 2 small boxes peach jell - o®.
- 1 large can peaches with syrup.
- 1 cup coconut.
- 1 large box vanilla instant pudding.
whipped top.
coconut for garnish.

Combine boiling water with Jell - O®.

Add peaches and coconut and allow to gel.

Prepare vanilla pudding according to package directions and spread over Jell - O® mixture.

Top with whipped topping and coconut.

Cheese Ball —— Frances Perdue

- 2 8 ounce packages cream cheese.
- 1 green pepper, chopped fine.
- 1 onion, chopped fine.
- 1 10 ounce package cheddar cheese.
- 1 Package pecans.

Combine green pepper, onion cheddar cheese.

Add cream cheese.

Mixing thoroughly with hands, mold into two medium size balls and roll in pecans.

Chill about an hour.

Pecan Tarts —— Frances Perdue

CRUST:

- 3 ounce cream cheese.
- 1 stick margarine.
- 1 cup plain flour, sifted.
- dash salt.

Combine all ingredients and mash into small muffin tins.

Pecan Tarts—Frances Perdue (continued)

FILLING:

- 1-½ cups light brown sugar.
- 2 tablespoons butter, melted.
- 2 eggs (continued)
- 1 teaspoon vanilla.
- ½ cup chopped pecans.

Combine all ingredients and spoon in crust.

Bake at 350 ° 25 minutes.

Chocolate Pie—Frances Perdue

- $\frac{1}{3}$ cup sugar.
- 3 level teaspoons cocoa.
- $\frac{1}{4}$ cup flour.
- 3 egg yolk.
- dash salt.
- 1 teaspoon vanilla.
- 2 cups milk.
- 3 egg whites.
- 2 tablespoons sugar.
- 1 pie shell, cooked.

Chocolate Pie —— Frances Perdue (continued)

In a saucepan, combine $\frac{1}{3}$ cup sugar, cocoa and flour. Mix well.
(continued)

Stir in egg yolks, salt and vanilla.

Gradually stir in milk. Cook until thick, stirring frequently.

Pour in Pie shell.

Beat egg whites and 2 tablespoons sugar until soft stiff peaks form.

Spread over the filling to the edges of the pie crust.

Bake at 400 ° until meringue is brown.

Chicken Casserole —— Frances Perdue (continued)

- 1 whole chicken, cooked.
- 1 can cream of mushroom soup.
- 1 can cream of chicken soup.
- 1 cup chicken broth.
- 1 18 ounce bag dressing mix.

Remove chicken from bone, dice and place in casserole.

Combine soups and add chicken broth.

Add enough broth to dressing mix to moisten and place on top of chicken.

Bake at 350 ° 30 minutes.

Gingerbread House——Evalyn Chapman

- 2-½ sticks margarine.
- 1-¼ cups light brown sugar.
- ½ cup dark corn syrup.
- ½ cup molasses.
- 7-½ cups all-purpose flour.
- 1 tablespoon ginger.

Melt together over low heat the margarine, brown sugar, syrup and molasses.

Mix together three cups of flour and the ginger.

Slowly beat in the syrup mixture.

Knead in remaining flour.

Divide dough into portions and roll to ⅛ inch thickness.

Gingerbread House —— Evalyn Chapman

Cut pieces for gingerbread house using a sharp pointed knife or pizza cutter (dimensions for house are listed below.) Start with largest pieces. Use remaining dough to make base for the completed house.

Chill pieces of the house at least 30 minutes.

Bake at 375 ° 10-15 minutes. Watch closely near the end of the baking time because they burn easily. (continued)

Remove baked pieces of the house to flat surface and cool and cure for several days.

Assemble house using ornamental frosting.

Gingerbread House—Evalyn Chapman (continued)

Ornamental Frosting—Evalyn Chapman.

- 3 egg whites.
- ½ teaspoons cream of tartar.
- 1 pound box confectioner's sugar.
red and green food coloring.

Beat egg whites until foamy.

Beat in cream of tartar.

Gradually beat in sugar, beating until very, very stiff.

Divide and tint as desired.

Use to assemble and decorate house.

Gingerbread House —— Evalyn Chapman (continued)

Dimensions for Gingerbread House:

2 SIDES OF HOUSE:

7 inches wide by 6 inches high.

FRONT AND BACK OF HOUSE:

7 inches wide by 6 inches high on edges, 11 1/2 inches high at peak.

2 ROOF:

9-inch square.

DOOR:

2 inches by 3 1/2 inches.

Gingerbread House —— Evalyn Chapman (continued):

Dimensions For Gingerbread House:

WINDOWS:

Windows cut into side and front and back 2 inch squares.

Other Pieces:

Chimney parts, shutter, wreaths, trees.

Coconut Cake

- 1 box yellow cake mix with pudding.
- 1 can condensed milk.
- 1 can cream of coconut.
- 1 can coconut.
- 1 8 ounce container whipped topping.

Prepare cake according to directions on box in a sheet cake pan. Let stand 5 minutes.

Punch holes in top with a toothpick. Combine milk and cream of coconut in a bowl and pour on top of cake.

Top with whipped topping and coconut.

Western Casserole

- 1-½ pounds ground beef.
- 1 quart tomatoes.
- 1 can whole kernel corn.
- 1 can kidney beans.
- 1 onion, chopped.
- 1 cup cheddar cheese, shredded.
- salt to taste.
- pepper to taste.
- sugar to taste.
- 1 teaspoon chili powder.
- 1 can biscuits.
- 3 tablespoons butter, melted (continued)
- ¼ cup yellow cornmeal.

Western Casserole — (continued)

Brown beef and drain off fat.

Add all other ingredients except biscuits, butter, and cornmeal.

Bake at 400 ° 20 minutes.

Dip biscuits into melted butter and then cornmeal.

Place on top of Casserole.

Bake until biscuits are brown.

Fruit Pizza ——— Arlene Cardwell

- 1 20 ounce sugar cookies.
- 1 8 ounce cream cheese (softened).
- 1/3 cup sugar.
- 1/2 teaspoon vanilla.
- assorted food:
- 1/2 cup orange, peach, or apricot (marmalade).
- 2 tablespoon water.

Freeze cookie dough 1 hour. Cut in 1/8 slices. Line pan with foil. Place cookie slices in foil lined pan. Bake at 375 ° for 12 minutes (or until brown).

Invert onto serving plate, remove foil, and turn right side up.

Combine sugar cheese and vanilla mix well, spread over crust. Arrange fruit over the crust. Glaze with Marmalade and water chill and cut into wedges.

Ice Cream

- 6 eggs.
- 3 cups sugar.
- 1 cup or can of carnation milk.
- 1/2 gallon of milk.
- 1 tablespoon corn starch or flour.
- 1 tablespoon vanilla flavoring.

Beat eggs and sugar then mix in milk and let come to almost boil. Then put in Fruit (optional). Pour into Ice Cream freezer, process until done.

Cole Slaw

- 1 medium cabbage.
- ½ cup mayonnaise.
- 4 tablespoons sugar.
- 4 tablespoons vinegar.
- 1 teaspoon salt.
- ½ pepper.
- 1 teaspoon celery seed.
- 1 medium carrot (optional).

Grate cabbage and Carrot (carrot optional). Mix together along with all the other ingredients. Refrigerate until served.

Barbecue Sauce

- 1 cup onion, chopped.
- $\frac{3}{4}$ cup celery, chopped.
- 1 tablespoon salt.
- 1 teaspoon pepper.
- 3 tablespoons paprika.
- 2 tablespoons prepared mustard.
- 1 tablespoon chili powder.
- 3 tablespoons Worcestershire sauce.
- 2 cups tomato paste.
- 2 cups catsup.
- 1 quarter water.
- $\frac{3}{4}$ cup vinegar.
- 2 cups brown sugar, (packed).

Combine all ingredients. Cook slowly for 30 minutes, stirring occasionally.

Mrs. Adkin's Fudge Recipe

Melt $\frac{3}{4}$ stick margarine in saucepan. Add 2 cups sugar $\frac{1}{2}$ cup canned milk, $\frac{1}{4}$ cup white (Karo) syrup; bring to a boil on medium heat, boil for 2 minutes.

Add 1 tsp. Vanilla and *1 small pkg chocolate bits, beat with mixer until it begins to cool (chocolate).

Pour into buttered platter and let cool.

* For Peanut Butter Fudge Recipe

* Add 2 heaping tablespoons of peanut butter.

Home