

**FIRST CHRISTIAN CHURCH
COOKBOOK
1989**

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APPETIZERS



Bacon Cheese Party Fingers

1 cup shredded Swiss cheese
1 tbs grated onion
½ tsp celery seed
3 or 4 tbs mayonnaise
8 slices bacon

Fry bacon until it crumbles. Mix all ingredients well but do not use blender. Cut crusts from bread and cut in 3 pieces and spread. Put on cookie sheet almost touching. Bake at 325 degrees for 10 minutes. It will be bubbly. Serve immediately with a tiny bit of paprika.

Irene Philpott

Chicken Liver Pate'

1 lb chicken livers
½ cup sherry
½ cup butter
Salt, pepper, rosemary, thyme to taste

Put livers in a saucepan and add enough sherry to cover. Simmer over low heat until done, but not tough. Put in blender. Add butter and seasoning. Blend at high speed. Yield 3 cups

Essie LeBleu

Connie's Hot Dip

8 oz cream cheese
1 can of one of these: crab meat, tuna, boned chicken, ham or turkey
2 tbs chopped onions
1 tsp horseradish
¼ tsp salt and pepper
1 tbs milk

Mix all of the above, adding more milk if the mixture is too thick. Place in an ovenproof bowl and sprinkle with slivered almonds. Bake at 375 degrees for 15 minutes. (This can be frozen to be served at a later time and can also be cooked in the microwave over. Serve with crackers.

Connie Zack (Beulah Conley's Daughter)

Corn Bread Fritters

1 cup yellow cornmeal
½ cup flour
2 tsp baking powder
1 tsp salt
Milk

Mix together dry ingredients. Add milk to make medium consistency. Drop small amounts in hot grease. Turn when brown. Drain on paper towels.

Rosalie Hebert

Deviled Eggs

6 hard-cooked eggs
¼ cup mayonnaise or salad dressing
½ tsp salt
¼ tsp mustard
½ tsp sugar
¼ tsp paprika

Halve eggs lengthwise. Mash yolks. Add remaining ingredients. Blend well. Fill white halves with mixture. 6 servings

DeAnna Rea

Fresh Fruit Dip

Combine one jar of Kraft Marshmallow Cream with 8 oz of cream cheese. Put container in middle of tray. Circle with fresh strawberries, pineapple chunks, white grapes, banana cubes, cantaloupe, apple slices, mandarin oranges, etc. Serve with tooth picks.

Glad Streaan

Fresh Strawberry Dip

Clean fresh strawberries. Place in center of large platter. Put commercial sour cream on one side and brown sugar on the other. Spear strawberry with toothpick, dip in the sour cream and then the brown sugar. Very Good.

Glad Streaan

Hot Crab Dip

Melt together in double boiler:

- 1 stick butter or margarine
- 1 8 oz cream cheese
- 1 tbs Worcestershire sauce
- ½ teaspoon Tabasco
- Salt and pepper
- 1 pint flaked crab meat

Cook all together for 15 minutes. Serve hot in chafing dish with Escort or similar crackers. It is also delicious; if you serve it at room temperature, in the center of a loaf of round bread. Just cut a hole in the center of the bread to fit a small bowl. Pour dip into bowl. Cut bread into finger size slices. This is very attractive and unusual way to serve your dip.

Glad Streen

Hot Crab Dip

- 3 cups crab meat
- 2 8 oz pkgs cream cheese
- 4 tbs white wine
- 6 tsps mayonnaise
- 2 tbs Dijon mustard
- ¼ tsp salt

Mix cheese in double boiler, add rest of ingredients and then fold in crab meat.

Connie Johnson

Mock Oyster Dip

- 1 stick oleo
- 1 cup chopped shallots
- 3 stalks celery chopped medium fine
- 12 oz canned chopped mushrooms
- 1 pkg frozen chopped broccoli
- 1 roll garlic cheese
- 1 can cream of mushroom soup

Saute shallots, celery and chopped mushrooms in oleo. Cook broccoli as directed on package – drain well. Add mushroom soup to above ingredients. Melt garlic cheese in double boiler. Add Tabasco, salt and pepper to taste and then combine all and put into chafing dish and serve hot. Serve with Melba Toast. This freezes well but when you thaw out and heat do not put a lid on the pot as this makes it watery.

Genevieve Landry

Molded Crab Dip

- Red pepper seasoned salt
- Lemon juice
- White wine (dry)
- Garlic salt
- Tabasco
- Worcestershire sauce
- 8 oz cream cheese
- 1 can mushroom soup
- 3 tbs cold water
- 1 cup mayonnaise or ½ cup sour cream and ½ cup mayonnaise
- 1 small chopped onion
- 1 pkg unflavored gelatin
- 1 cup chopped celery
- 1 pint crab meat white or claw

Heat soup and cream cheese. Add unflavored gelatin (mix 1 pkg gelatin with 3 tbs cold water and stir together before adding). Add mayonnaise mixture (whichever you choose). Then add onions and celery and crab meat. Stir together and add seasoning from above list as desired. If you add wine, add last of all. Pour in buttered mold and chill. Serve with crackers.

Glad Streaan

Pineapple Dip

2 pkgs cream cheese
1 large can crushed pineapple

Mix and sprinkle sugar to taste. Refrigerate over night. Serve with crackers.
Beulah Conley

Sausage and Pineapple

1 lb sausage, cut in small pieces
1 can chunky pineapple
1 cup brown sugar

In oven, cook on warm for 8 hours.
Essie LeBleu

Sausage Snacks

4 cups Bisquick Mix
1 lb pork sausage
½ lb grated cheese

Mix Bisquick Mix as directed on box. Combine sausage and cheese and add to Bisquick mixture. Form into small balls the size of walnuts. These may be baked now, or frozen until you need them. Bake at 400 degrees for 18 to 20 minutes.
Irene Philpott

Schunke' Dill Dip

¾ cup sour cream
¾ cup salad dressing (Miracle Whip)
1 tbs chopped parsley
1 tsp dill weed
1 tsp Beau Monde seasoning
Onion salt to taste, if desired

Mix well and chill. Delicious with raw vegetables or chips.
Billie Rogers

Shrimp-Egg Dip

- 2 6 ½ oz cans shrimp, drained and mashed
- 3 6 hard boiled eggs, finely chopped
- 2 tbs Worcestershire sauce
- 1 cup mayonnaise
- 2 tsp mustard
- ½ tsp black pepper
- 4 tbs hot sauce

Combine all ingredients. Beat at medium speed on electric mixer until smooth. Chill at least one hour; beat until fluffy. Garnish with paprika. Serve with vegetables, crackers or chips. Yield 4 cups
Jolynn Vincent

Shrimp Spread

- 5 lbs shrimp
- 1 ½ pints Kraft Mayonnaise
- 1 medium onion
- 2 bunches green onion tops – finely chopped
- ½ bunch parsley, finely chopped

Boil shrimp with plenty of salt and pepper (to taste) and one package of crab boil. Clean shrimp. Run through food chopper with medium onion several times. Blend with onion tops, parsley and mayonnaise. Press into fish mold that has been well greased with oil. Put stuffed olive for eye in mold. Serve with crackers. Chill overnight or several hours before serving.
Genevieve Landry

Spinach Balls

2 boxes frozen chopped spinach, cooked and well drained
2 cups Pepperidge Farm Herbal Stuffing Mix
2 large onions, chopped fine
 $\frac{3}{4}$ cup melted butter
1 tbs garlic powder
 $\frac{1}{2}$ tsp thyme
2 beaten eggs
 $\frac{1}{2}$ cup Parmesan Cheese
1 tbs black pepper

Mix all ingredients, chill, and shape into small balls. Bake at 350 degrees for 20-30 minutes on ungreased cookie sheet. Can be made ahead, frozen and placed in baggies. Thaw about 20 minutes, and then bake as usual. Makes about 100 balls.

Gertruce McSpangler

Sweet and Sour Sauce

1 20 oz can pineapple chunks
 $\frac{1}{4}$ cup vinegar
3 tbs soy sauce
3 tbs red cooking wine
3 tbs brown sugar
1 tbs corn starch
1 small onion, chopped
1 green pepper
1 carrot

Drain pineapple, reserving juice – set aside. Combine juice, vinegar and next 4 ingredients stirring until corn starch dissolves. Cook stirring constantly. Add vegetables and cook until mixture is smooth and thick. This is delicious served over fried shrimp, fried bits of lean pork, or fried bits of chicken breast. For a delicious, fast and easy way – pour over 20 Popeye's fried chicken nuggets. Serve with rice.

Doris Reeves

Tuna Fish Dip

2 cans flaked tuna fish (6 ½ or 7 oz)
2 tbs lemon juice
1 tsp Worcestershire Sauce
3 tbs cider vinegar
1 tsp horseradish
¼ tsp salt
½ to 2/3 cup catsup
¼ to ½ cup mayonnaise

Combine tuna, lemon juice, Worcestershire, vinegar, horseradish and salt. Mix to dip consistency with catsup and mayonnaise. Serve 12.
Ida Boutte

T V Mix

Melt together:
¾ lb oleo
2 tbs bacon grease
2 tbs Worcestershire sauce
1 tsp garlic salt
2 tsp celery salt

In a roasting pan mix 1 box each of Cheerios, Rice Chex, Wheat Chex, 1 package of pretzel sticks, cheese crackers (bite size), ½ lb of cashew nuts, ½ lb pecans (cut in half, or you can use peanuts). Pour oleo mixture in pan and mix. Bake two hours at 250 degrees. Stir every 15 minutes. Very, very good.
Beulah Conley

BEVERAGES



Almond Tea

2 tbs lemon flavored iced tea mix
1 (12 oz.) can frozen lemonade concentrate thawed and undiluted
2 tsp vanilla
2 cups hot water
1 cup sugar
1 tbs almond extract

Dissolve iced tea in 2 cups of hot water. Combine sugar and two cups of water in a Dutch oven, bring to a boil, and boil five minutes. Add tea mixture and remaining water and other ingredients. Serve hot. You may want to use a candle holder carafe or a warming tray to keep tea warm. Yields 2 quarts or 24 four ounce servings.

Glad Streaan

Banana Punch

4 qts 7-Up
4 cups orange juice
1 cup water
7 bananas
8 cups pineapple juice
1 cup bottled real lemon
4 cups sugar

Blend banana chunks and real lemon. Add this mixture to rest of ingredients except 7-Up. Then freeze. Just before party remove from freezer and add 7-Up. This will make a slushy drink. Serves 30-35 people.

Glad Streaan

Party Fruit Punch

2 46 oz cans pineapple juice
2 12 oz cans frozen orange juice, thawed and undiluted
1 6 oz pkg lemon-flavored gelatin
4 qts ginger ale, chilled
Fruit slices (optional)
Maraschino cherries (optional)

Combine first 3 ingredients, stirring well; chill. To serve, combine chilled mixture and ginger ale in a punch bowl. Garnish with fruit slices and maraschino cherries, if desired. Yield 2 gallons
Gertrude McSpangler

Punch

1 can pineapple grapefruit juice (46 oz)
3 pkgs strawberry Kool Aid
1 ½ cups sugar

Add enough water to make one gallon of punch. Yield 33 punch cups. May add one pint of 7-Up to improve the taste.
Gertrude McSpangler

Slushy Punch

3 cups water
1 cup sugar
2 ripe medium bananas cut up
3 cups unsweetened pineapple juice
1 6 oz can frozen orange juice concentrate, thawed
1 6 oz can frozen lemonade concentrate, thawed
2 tbs lemon juice
1 28 oz bottle carbonated water, chilled
Orange slices or fresh mint leaves (optional)

In 3 quart saucepan, combine water and sugar. Bring to a boil, stirring until sugar is dissolved. Boil gently, uncovered, for 3 minutes. Cool. In blender container combine cup-up ripe bananas and half pineapple juice. Cover and blend until smooth. Stir banana mixture into cooled syrup. Add rest of fruit juices. Turn fruit juice mixture into 9 x 13" pan. Freeze several hours (or cover and freeze up to two months). To serve, remove fruit mixture from freezer; let stand at room temperature 30 minutes. Scrape large spoon across surface of frozen mixture, spoon into punch bowl. Slowly pour in carbonated water. Stir gently to mix. Garnish with orange slices or mint leaves. Yield 24 4 ounce servings.

Margaret Fullington

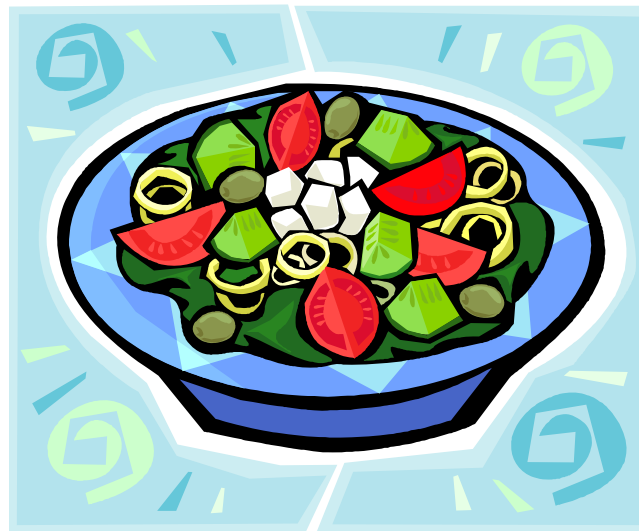
Spiced Tea

1 cup instant tea
14 oz jar Tang
2 tsp cloves
1 tsp cinnamon
2 pkgs dry lemonade (6 oz size)
2 cups sugar

Mix all together. Store in closed jar or container. Use 2 tsp per cup and hot, hot water. Very good recipe from a 70 year old friend.

Beulah Conley

SALADS



Blueberry Salad

2 sm boxes blueberry or blackberry jello
1 ½ cup boiling water
1 tall can crushed pineapple
1 can blueberry pie filling
½ cup cold water
1 pint sour cream
1 8 oz pkg cream cheese
1 cup powdered sugar
1 tsp vanilla
Chopped nuts

Combine jello and boiling water. Cool and add cold water, pineapple and pie filling. Let set. Mix well: sour cream, cream cheese, sugar and vanilla. Spread on top of first mixture and let set.

Sprinkle with nuts and congeal until firm. Use oblong pan and cut into squares. Good as a salad or a dessert.
Irene Philpott

Caesar Salad

½ cup salad oil
¼ cup wine vinegar
1 clove garlic, crushed
1 tsp Worcestershire Sauce
¼ tsp seasoned salt
1/8 tsp pepper

Combine all these ingredients in a salad dressing jar. Shake vigorously. Store in refrigerator overnight or several days.

To Prepare Salad

1 large head romaine lettuce, tear into bite size pieces
1 cup croutons
1 egg, raw
½ cup grated Parmesan cheese

Sprinkle Parmesan cheese over Romaine lettuce. Add the croutons. Add egg to dressing, shake until well blended. Pour dressing over salad, toss. Serves 6 to 8 generously.

Ollie Cavin

Carrot Salad

5 cups cooked sliced carrots
1 medium sweet onion
1 green pepper
1 cup tomato soup
1 tsp prepared mustard
1 tsp black pepper
1 tsp Worcestershire Sauce
½ cup salad oil
1 cup sugar
¾ cup vinegar

Cook carrots, drain. Cut onion and pepper in small pieces. Mix together all ingredients and let stand 12 hours in refrigerator. Very good as is. But can be used with lettuce, tomatoes, etc. Will keep 2-3 weeks refrigerated.

Beulah Conley

Cherry-Coke Jello Salad

2 small cokes (13 oz)
2 small or 1 large cream cheese, softened
2 small pkgs cherry jello
1 large can black pitted cherries
1 large can crushed pineapple
1 cup pecans (broken into small pieces)

Drain juice from cans of fruit and heat. Then pour over jello and stir well. Cool this and then add cokes. Put in refrigerator and let thicken slightly. Add drained fruit and nuts and cheese. (Pinch cheese into small pieces with fingers.)

Cherries should be cut into small pieces. Put into refrigerator and let set. Leave covered over night.

Gladys Davis

Christmas Fruit Salad

2 cartons sour cream
Large can pineapple chunks
1 bottle of cherries with juice
2 cup coconut
2 cups Mandarin oranges
1 cup Hawaiian fruit salad

Combine all ingredients. Chill for a few hours before serving.
Beulah Conley

Coke-Jello Salad

1 cup boiling water
1 pkg cherry jello
1 small can crushed pineapple
1 small pkg cream cheese
1 coke
1 cup chopped pecans

Add boiling water to jello, stir until dissolved. Add coke and drained juice from pineapple. Chill until slightly thickened. Add pineapple, pecan, and stirred up cream cheese. Chill until firm.
Margret Dyer

Cool Lemon-Lime Gelatin Salad

1 pkg lemon gelatin
1 pkg lime gelatin
1 cup boiling water
1 14 oz can sweetened condensed milk
1 pint large curd cottage cheese
1 cup mayonnaise
1 can (13 or 15 oz) crushed pineapple in heavy syrup

Empty lemon and lime gelatin into large mixing bowl. Pour in boiling water and stir until gelatin is dissolved. Pour in sweetened condensed milk, cottage cheese, mayonnaise and pineapple. Stir until smooth and pour into rectangular baking dish. Refrigerate until firm.
Connie Johnson

Cranberry Salad

- 1 lb cranberries
- 1 ½ cups sugar
- 1 #2 can crushed pineapple (drained)
- 1 cup chopped nuts
- 1 lb miniature marshmallows
- 1 pint whipped cream

Grind raw cranberries. Add sugar and let stand overnight in refrigerator. Add drained pineapple nuts and marshmallows. Lastly, add whipped cream before serving.

Hazel Brown

Dump Salad

- 1 cup cherry pie filling
- 1 cup sweetened condensed milk
- 1 small can crushed pineapple
- 1 medium carton Cool Whip
- 1 cup nuts

Dump all together. Refrigerate over night.

Beulah Conley

Fresh Cauliflower Salad

- 1 medium head cauliflower
- ½ cup diced cucumber
- ½ cup green pepper
- ¼ cup pimentos
- ¼ cup shredded or diced cheese
- 1 pkg Hidden Valley Dressing Mix

Mix Hidden Valley Dressing as directed on package. Pour over salad and let sit over night.

Irene Philopott

Frozen Fruit Salad

4 bananas, finely chopped
2 tbs lemon juice
1 large can crushed pineapple, drained
 $\frac{3}{4}$ cup sugar
1 8 oz sour cream
1 can #2 fruit cocktail, drained
1 cup chopped nuts, chopped cherries as desired
1 8 oz Cool Whip

Mix all together as listed and freeze in covered container 9 x 13" pan. Take out 2 or 3 minutes before serving.

Alice T. Hollier

Frozen Fruit Slices

2 3 oz pkgs cream cheese softened
1 cup mayonnaise or salad dressing
3 $\frac{1}{2}$ cups fruit cocktail, well drained
2 $\frac{1}{2}$ cups tiny marshmallows
 $\frac{1}{2}$ cup drained maraschino cherries, quartered
1 cup whipping cream

Combine cream cheese and mayonnaise and blend well until smooth and creamy. Add drained fruit, marshmallows and cherries. Stir to combine thoroughly. Fold in whipped cream. Pour into 12 x 7 $\frac{1}{2}$ x 2" dish and spread evenly. Freeze about 6 hours.

Essie LeBleu

Fruit Salad Dressing

1 pt yogurt
 $\frac{1}{2}$ cup honey
 $\frac{1}{4}$ tsp ground cinnamon
 $\frac{1}{2}$ cup pecans
 $\frac{1}{2}$ cup coconut

Start with yogurt and add honey. Mix and add all other ingredients to desired taste. Can use another flavor yogurt with the plain if desired.

Alice T. Hollier

German Hot Potato Salad

6 medium potatoes
Water
6 slices bacon, fried crisp
½ cup chopped onion
2 tsp sugar
2 tsp salt
½ tsp flour
1/8 tsp pepper
3 tbs red wine vinegar
Parsley for garnish

Boil, drain and dice potatoes. Spoon off all but 1 tbs bacon fat and add onion and cook until tender. Stir in sugar, salt, flour, and pepper until well blended. Gradually stir in wine vinegar and ½ cup water. Cook stirring constantly until mixture is thick and boiling. Gently stir in potatoes. Heat thoroughly and transfer to warm bowl. Garnish with parsley.

Doris Reeves

Glenda's Cherry Coke Salad

½ cup water
½ cup sugar
½ can pie cherries and juice
1 pkg cherry jello
1 8 oz can crushed pineapple
½ can coke

Put first three ingredients in sauce pan and bring to a boil. Stir in jello. Cool. Add remainder of ingredients. Pour into 9" pan. Chill. This can be doubled for church dinners.

Billie Rogers

Glenda's Seven Up Salad

- 1 pkg lime (or orange) jello
- 1 cup boiling water
- 1 small pkg cream cheese
- 1 #2 can crushed pineapple, drained
- 1 6 oz bottle 7 Up
- ¼ cup nuts

Dissolve jello in boiling water. Add cream cheese. Mix. Add pineapple, 7 Up and nuts. Pour into 9 x 13" pan. Chill and serve.

Billie Rogers

Grandma's Carrot Salad

- 3 cups shredded carrots
- ½ cup canned pineapple tidbits, drained
- ¼ cup raisins
- ½ cup mayonnaise
- 3 tbs pineapple juice

Place shredded carrots in mixing bowl. Add mayonnaise with juice drained from pineapple. Stir dressing into carrot mixture until well blended.

Hazel Brown

Hot Chicken Salad

- 5 cups cubed, cooked chicken
- 4 cups celery, chopped in small pieces
- 1 cup finely chopped green pepper
- 4 tbs pimento
- 1 tbs chopped onion
- 1 tbs salt
- 4 tsp lemon juice
- 1 2/3 cup salad dressing or mayonnaise
- 1 cup slivered almonds
- 1 pkg (6 oz) Uncle Ben's Original Long Grain and Wild Rice
- 1 cup grated cheddar cheese

Cook rice according to package directions. While rice is cooking, mix together all other ingredients except cheese. Add cooked rice. Place mixture in 13 x 9 baking dish. Sprinkle cheese on top. Bake at 350 degrees for 35-40 minutes.

Connie Johnson

Hot Turkey and Celery Salad

2 cups diced cooked turkey
1 ½ cups sliced celery
1 cup mayonnaise
½ cup chopped toasted almonds
2 tbs lime juice
2 tsp grated onion
½ tsp salt
½ cup shredded sharp cheese
1 cup crushed potato chips

Combine turkey, celery, mayonnaise, almonds, lime juice, onion and salt. Spoon into six 6 ounce custard cups or Pyrex pan. Sprinkle with cheese, then chips. Bake at 400 degrees until hot, about 15 minutes. Serves 6.

Sara Brasher

Jello Salad

1/3 cup sugar
1 pkg lime jollo
1 cup hot water
½ cup diced marshmallows
1 small can crushed pineapple
¼ lb yellow cheese, grated
½ tsp salt
½ pint whipping cream, whipped
½ cup mayonnaise

Mix first three ingredients and cool. Add remaining ingredients.

Gertrude McSpangler

Kids' Favorite Fruit Salad

17 oz can fruit cocktail, drained
1 ½ cups miniature marshmallows
2 medium bananas, sliced
1 medium apple, coarsely chopped
¼ cup maraschino cherries, halved
1 ½ cups whipped topping or sweetened cream

In a large bowl, combine all ingredients except whipped topping, mixing lightly. Gently fold in whipped topping. Cover; chill until served. Spoon salad onto lettuce lined plates; garnish with additional maraschino cherries, if desired. Makes ten ½ cup servings.
Stephanie Guillory

Peach Salad

2 pkgs peach jello
3 cups hot water
1 8 oz cream cheese
1 cup peach juice
1 large can of peaches, sliced

Pour 2 cups of hot water over jello and mix. Take other cup of hot water and pour over cream cheese and mix well with mixer. Then put sliced peaches in a long pan. Add jello, juice and cream cheese and chill. It should be left over night.
Naretta Ewing

Pistachio-Coconut Surprise

(The Secret: Coconut gives this delicious easy-to-make frozen fruit salad unusual texture. Instant pistachio pudding gives it the unusual color.)

- 1 pint sour cream (2 cups)
- 1 pkg jello pistachio instant pudding and pie filling (4 oz)
- 1 1/3 cups Baker's Angel Flake Coconut
- 1 8 ¼ oz can crushed pineapple

Combine sour cream and pudding mix. Add coconut and pineapple and stir until blended. Spoon into 8 x 4 inch or 9 x 5 inch loaf pan and freeze until firm, at least 3 hours. Dip pan in warm water and unmold onto serving plate. Makes 3 cups or 6 servings.

Note: Instead of freezing, fruit salad may be prepared and served immediately or chilled.

Essie LeBleu

Rice Salad

- 2 boxes chicken flavored Rice-a-Roni
- 1 chopped bell pepper
- ½ cup green onion
- ½ cup chopped green olives
- Mayonnaise to taste (about ½ cup)

Prepare Rice-a-Roni according to directions for microwave on the box. Takes about 25 minutes in all for two boxes. Add chopped ingredients and mayonnaise. Chill. Can be served either hot or cold.

Margret Dyer

Sauerkraut Salad

Wash Kraut until sour is gone.

1 qt sauerkraut
1 purple onion
2 bell peppers
1 ½ cup celery
1 medium sized jar pimentos

Dressing

½ cup sugar
½ cup salad oil
3 tbs vinegar
2 tsp celery seed

Bring to boil until sugar is dissolved. Pour over kraut mixture and refrigerate.
Hazel Brown

Slaw

Chop fine and put in a gallon jar (large mouth)
3 quarts cabbage (about 1 large and 1 small head)
1 large bell pepper
1 large jar pimento
2 cups celery
2 large onions

Combine in sauce pan:

1 pint vinegar (white distilled)
2 ½ cups sugar
1 ½ teaspoons celery seeds
1 tsp mustard seed (white)
½ tsp turmeric
1 tsp salt

Bring to boil, remove from burner. Let stand 5 minutes, then pour over chopped ingredients. Mix well, cover, place in refrigerator. Serve when needed, always ready.

Iva Stanfield

Surprise Salad

1 cup mayonnaise
1 ½ cups whipped cream
½ cup grapefruit
½ cup grapes
1 cup oranges
1 cup apples
1 cup peaches
1 cup pineapple
8 mint gum drops
1 cup marshmallows
Green food coloring
8 spoonfuls pink coloring, to color coconut for topping

See grapes, cut fruit to uniform size pieces. Cut gum drops and marshmallows smaller than fruit. Mix fruit well and drain juice. Add gum drops. Place in refrigerator to chill. Fold mayonnaise into whipped cream, add coloring to get a light green mixture. Pile fruit on crisp lettuce, cover with green dressing and sprinkle with pink coconut. Serves 12.

Ida Boutte

Submitted by Virginia Young

Tomato Soup Salad

1 can condensed cream of tomato soup
1 ½ envelopes unflavored gelatin
3 3 oz pkgs cream cheese
½ cup mayonnaise
½ cup celery, chopped
½ cup stuffed olives, chopped
2 tbs onion finely chopped
½ cup almonds

Heat soup, remove from heat and add gelatin. Mix thoroughly to dissolve. Cool. Mash cream cheese and add gradually, blending well. Now add other ingredients. Pour into rinsed molds and chill until firm. Serve on lettuce leaves and add a dab of additional mayonnaise, if desired.

Ida Boutte

Submitted by Virginia Young

Tuna Sea Shell Salad

1 6 oz can tuna fish
1 cup uncooked small shell macaroni
¼ to ½ cup mayonnaise (to taste)
1 tsp mustard
2 tbs sliced ripe olives
2 tbs sweet pickle relish
½ cup sliced celery
1 small green onion, finely chopped
Dash of seasoned salt

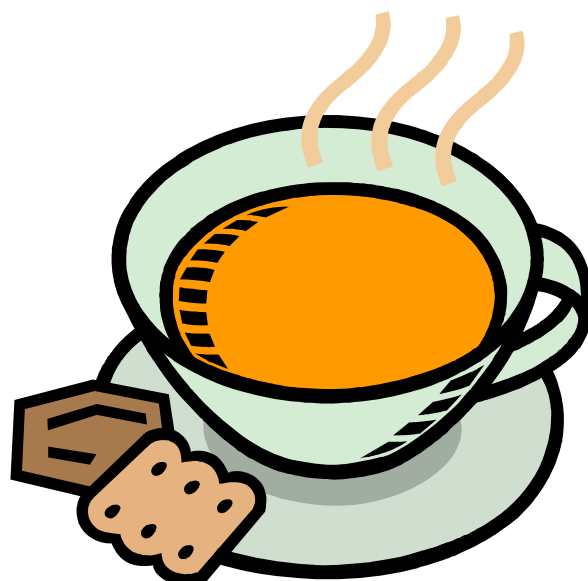
Cook macaroni according to package directions drain well. Flake tuna, add macaroni and other ingredients. Chill at least one hour before serving.
Margaret Fullington

24 Hour Layered Salad

1 medium head of lettuce – shredded
1 cup thinly sliced onions (purple) I use less
1 cup thinly sliced celery
1 green pepper thinly sliced
1 cup (8 oz) water chestnuts thinly sliced
1 10 oz package frozen peas thawed
2 cups mayonnaise (Helman's) I use 1 ½ cups

Layer in 3 quart Pyrex dish in order given above. Smooth mayonnaise on top. Mix 1 tsp sugar, ½ tsp salt and ½ tsp pepper, sprinkle over top. Do not mix. Top with ½ cup Mozzarella cheese and ½ cup Parmesan cheese. Cover tightly. Before serving garnish with bacon bits or parsley. Serves 15.
Sara Brasher

SOUPS



Corn Soup

1 onion
1 cup green onions
3 cloves garlic
1 bell pepper
2 to 3 stalks celery
4 tbs parsley
Above is chopped and sautéed in butter.

½ cup roux
1 large can stewed tomatoes
1 can Rotel tomatoes
4 15 oz cans (or frozen) shoe peg corn
1 can cream style corn
3 tbs small shrimp (you can use more)
3 qts water
Salt to taste

Cook one hour or longer with lid on at low heat.
Naretta Ewing

Cream of Broccoli Soup

1 cup water
1 pkg frozen chopped broccoli (10 oz.)
2 cups milk
2 cups Velveeta cubed
2 chicken bouillon cubes
½ cup flour
1 cup of half and half
Croutons for garnish

In large saucepan cook broccoli in one cup of water. Do not drain. Assemble blender. Put milk, cheese, cubes, flour, and bouillon into blender. Cover and process at GRIND. Add mixture to broccoli. Add the half and half. Cook, stirring frequently over medium heat until hot and until mixture thickens. (This will burn very easily.) Serves 6.

Carolyn Sedinger

Creamy Broccoli Soup

1 12 lbs broccoli, cut up
2 cups water
1 lg stalk celery, chopped (about $\frac{3}{4}$ cup)
1 med. Onion chipped
2 tbs margarine or butter
2 tbs flour
2 $\frac{1}{2}$ cups water
1 tbs instant chicken bouillon
 $\frac{3}{4}$ tbs salt
 $\frac{1}{8}$ tsp pepper
 $\frac{1}{2}$ cup whipping cream

Heat 2 cups water to boiling in 3 quart saucepan. Add broccoli, celery and onion. Cover and heat to boiling. Cook until tender about 10 minutes, do not drain. Press broccoli mixture through food mill or place in blender. Cover and blend until uniform consistency. Heat margarine or butter in 3 qt. saucepan over low heat until melted. Stir in flour. Cook, stirring constantly. Boil and stir one minute. Stir in broccoli mixture, instant bouillon, salt, and pepper. Heat just to boiling. Stir in cream; heat but do not boil. 8 servings.

Creamy Cauliflower Soup: Substitute 1 med. Head cauliflower (about 2 lbs), cut up, for the cauliflower, add 1 tbs lemon juice to cauliflower in cooking.

Joan's Bean Soup

2 cups navy beans, 1 lb
3 qts cold water
1 ham bone or small shank end
1 large onion, minced
3 stalks celery with tops, chopped fine
1 sprig parsley
3-5 carrots for added flavor and color
Salt and pepper to taste
1 bay leaf (remove to serve soup)

Simmer 4-5 hours.

Billie Rogers

Mushroom Soup

12 oz fresh mushrooms (sliced)
1 tbs and 1 tsp margarine
 $\frac{3}{4}$ cup dried onion
 $\frac{1}{4}$ cup thinly sliced green onions
1 clove garlic, minced
2 cups water
 $\frac{1}{4}$ tsp oregano
2 beef bouillon cubes
Salt and pepper to taste

Heat margarine. Sauté onion and garlic, add mushrooms and cook until water cooks out and brown. Stir in water and seasoning. Simmer for 30 minutes
Doris Reeves

9 Bean Soup

2 cups of bean soup mix
2 qts water
1 lb diced ham
1 large onion chopped
 $\frac{1}{2}$ to $\frac{3}{4}$ tsp salt
1 clove garlic minced
1 16 oz can chopped tomatoes
1 10 oz Rotel tomatoes, chopped
V-8 juice can be substituted for tomatoes

Sort and wash bean mix. Place in Dutch oven and cover with 2 inches of water above beans. Let soak overnight. Add next 5 ingredients. Cover and bring to boil, then reduce heat and simmer 1 $\frac{1}{2}$ hours or until beans are tender. Add undrained tomatoes and simmer 30 minutes more, stirring occasionally.
Vivian Robertson

Zucchini Soup

2 large chopped onions
¼ cup butter or oleo
8 cups diced zucchini, about 2 ½ lbs
4 cups boiling water
4 chicken bouillon cubes
¼ tsp garlic powder
¼ tsp celery salt
Salt and pepper to taste

In large sauce pan sauté chopped onion in butter until tender. Add zucchini, boiling water, chicken bouillon cubes, celery, and garlic powder. Salt and pepper to taste. Cook over medium heat about 5 minutes until zucchini is tender. Cool. Stir in ½ cup parsley leaves. In blender whirl about 3 cups of soup at a time until smooth. Serve hot or cold. Can be frozen up to 6 months.

Genevieve Landry

BREADS



All Bran Rolls

Cream:

$\frac{3}{4}$ cup shortening

$\frac{3}{4}$ cup sugar

Add:

1 cup bran (All Bran or Bran Buds)

1 tbs salt

Pour 1 cup boiling water over this. Let cool.

2 cups warm water

2 yeast cakes

1 egg

6 or 7 cups flour

Bake at 375 degrees

Essie LeBleu

Angel Biscuits

1 tsp dry yeast

3 tbs warm water

2 $\frac{1}{2}$ cups all-purpose flour

2 tbs sugar

2 $\frac{1}{2}$ tsp baking powder

$\frac{1}{2}$ tsp baking soda

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ cup butter

$\frac{3}{4}$ cup buttermilk

In a one cup measure, dissolve yeast in warm water. In a large bowl stir together flour, sugar, baking powder, soda and salt. Cut in butter until it is fine. Stir in yeast mixture and enough of the buttermilk to make a fairly soft dough. With a stockinet covered rolling pin, roll dough to $\frac{1}{2}$ inch thickness. Cut out with a round, floured two inch cutter. Place a few inches apart on a greased cookie sheet. Bake in a preheated 400 degree oven until golden brown – 15-18 minutes. Serve hot. Makes about 2 dozen.

Gertrude McSpangler

Banana Nut Bread

1 cup sugar
½ cup shortening
2 eggs
3 tbs buttermilk
1 tsp salt
2 or 3 bananas mashed (1 cup)
½ cup chopped nuts

Cream sugar and shortening together. Add buttermilk and eggs. Sift together soda, flour, and salt and add to mixture. Stir bananas and nuts. Bake in two small greased loaf pans at 300 degrees for 1 hour.

Pearl Acker

Beer Bread

2 ½ cups Bisquick
4 oz beer
4 oz water
1 tbs sugar

Bake at 350 degrees for 20 to 30 minutes.

Essie LeBleu

Beer Muffins

4 cups Bisquick Mix
2 tbs sugar
1 12 oz beer (not cold)

Mix above ingredients and bake as directed on the Bisquick package.

Gladys Davis

Camp toast (Australian Recipe)

Slice homemade bread one inch thick. Butter generously on both sides and brown on a hot griddle. Serve hot.

Billie Rogers

Cheery Cherry Buns

Buns:

1 tsp cinnamon
2 tbs sugar
1 pkg 8 oz size refrigerator biscuits

Glaze:

½ cup powdered sugar
¼ tsp vanilla
2 to 3 tbs milk
cinnamon (optional)

Mix cinnamon and sugar. Roll biscuits in mixture, coating all sides. Place in 9 x 2 round dish. Press a hollow in center of each biscuit. Fill with 1 heaping tsp filling. Sprinkle remaining mixture over top. Bake at 375 degrees. Drizzle glaze over rolls. Sprinkle with cinnamon if desired.

Essie LeBleu

Cheese Straws

3 ½ cups all purpose flour
¼ tsp salt
¾ tsp cayenne pepper
¾ cup butter (softened)
1 lb sharp cheddar cheese (shredded)

Combine flour, salt and pepper. Cut butter into dry ingredients with fingers until dough is crumbled. Work with ¼ dough at a time. Roll out each piece into a rectangle 1/3" thick. Cut dough into strips ½" x 4" long. Bake 350 degrees on ungreased cookie sheet 10-12 minutes or until light brown. Cool. Store in tight containers. Place wax paper between layers. They can be frozen. Makes 10 ½ dozen.

Catherine Chavanne

Cinnamon Rolls

4 or 5 cups sifted flour
1 cup warm water
2 pkgs yeast
1 tbs sugar
¼ cup vegetable oil
1 ½ tsp salt
1 more cup warm water
4 tbs sugar

Mix dry ingredients and add water with yeast dissolved. Add oil. Mix until easy to handle and not sticky. Place on floured board and knead adding just enough flour to handle. Place in a greased bowl and allow to rise. Punch down and allow to rise again. Refrigerate until ready to use. For cinnamon rolls divide the dough and roll into long narrow strips. Make these thin. Brush with melted butter. Mix sugar and cinnamon together and sprinkle generously. Roll up like a jelly roll. Seal edges. Cut into 1 inch slices. Dip in well greased pan. Sprinkle top with sugar and cinnamon. Cover and let rise about 45 minutes. Bake at 375 degrees about 25 minutes. After removing from pan spread each with icing.
Irene Philpott

Cornbread Dressing

1 recipe cornbread
Bake

2 lbs gizzards
1 lb chicken livers
Season. Boil in one can of chicken broth and water for about one hour.
Save juice.

1 large onion, chopped
2 bunches green onions
2 celery stalks
2 lb Owen's mild sausage
6 boiled eggs

Brown and cook sausage, then add onions and celery and cook slowly for 20 minutes. Chop gizzards and livers or run through grinder with sausage mixture. Combine with crumbled cornbread. Chop eggs and add to mixture. Bake at 300 degrees for 1 ½ hours.
Essie LeBleu

Cornbread Dressing with Shrimp

1 block butter or oleo
1 stalk celery
1 onion
3 pods garlic
½ bell pepper
1 can celery soup
1 can mushroom soup
1 box Jiffy cornbread mix (baked)
Bell peppers (for stuffing)
2 lbs cleaned, deveined shrimp

Saute celery, onion, garlic and bell pepper in butter or oleo. Add 2 pounds cleaned, deveined shrimp and cook until pink. Add celery and mushroom soup and cook until shrimp are done. Add the baked Jiffy cornbread. Stuff the bell peppers. (Slice peppers if you wish.) Spread remaining mixture on top. Bake at 350 degrees for 30 to 45 minutes.

Alice Hollier

Date Bread

| | |
|---|-------------------------|
| 1 cup rolled oats (three minute or old fashioned) | 1 cup flour |
| 1 cup dates (chopped) | 2 eggs |
| 1 cup boiling water | ½ cup sugar |
| ½ tsp cloves (optional) | 1 cup brown sugar |
| 1 tsp soda | 1 cup shortening or oil |
| 1 tsp salt | 1 tsp cinnamon |
| nuts | |

Mix in order given. Bake in loaf pan at 325 degrees at least 45 minutes.

Essie LeBleu

Fruit Bread

1 ½ cup sugar
½ cup shortening
2 eggs
1 tsp salt
¾ tsp soda
¼ tsp baking powder
½ cup nuts (optional)
2 cups flour
10-12 Maraschino cherries, chopped
1 cup crushed pineapple-drained
3 med. Bananas, mashed

Cream sugar and shortening. Add eggs and mix well. Sift dry ingredients together and add to creamed mixture. Stir in remaining ingredients and bake at 350 degrees for 40-45 minutes. Makes 19 x 5 loaf plus 1 smaller loaf or 3 small loaves.

Connie Johnson

Grandma's Apple Muffins

1 ½ cup flour
1 cup sugar
2 tsp baking powder
2 tsp cinnamon
1 tsp baking soda
½ tsp cloves
1 cup chopped apples
2 eggs
½ cup buttermilk
½ cup butter

Streusel Topping

½ cup packed brown sugar
1 tsp cinnamon
3 tbs flour
¼ cup melted butter (add to sugar, cinnamon and flour, until crumbly)

Mix flour, sugar, baking powder, soda, cinnamon and cloves. Add apples. Toss to coat. Beat eggs with fork. Add buttermilk and butter. Add liquid mixture to flour mixture and blend. Fill muffin tins 2/3 full. Sprinkle with topping. Bake at 400 degrees for 30-35 minutes.

Vivian Robertson

Ice Box Rolls

5 cups flour
2 cups buttermilk
1 yeast cake
3 tsp sugar
1 tsp salt
¼ tsp baking powder
¼ tsp baking soda
3 rounded tsp shortening

Mix dry ingredients into bowl. Work in shortening. Dissolve yeast in buttermilk. Work into flour. Place in bowl and grease over top with butter. Cover and store in refrigerator. About 1 ½ hours before ready to use, make into rolls and let rise. Bake in moderately hot oven over about 20 minutes. Just pinch off enough dough for desired number of rolls or until all dough is used. This is a never fail recipe.
Gertrude McSpangler

Mexican Cornbread

1 cup cornmeal
1 can yellow cream style corn
1 cup milk
2 eggs
½ tsp soda
1 tsp salt
½ cup bacon drippings

1 med. onion (minced)
4 Jalapeno peppers (chopped)
½ lb rat cheese (shredded)
1 lb ground meat

Mix first seven ingredients in mixing bowl. Cook ground meat in skillet with little fat until red is gone from meat. Drain thoroughly.

In 9 inch skillet add a portion of liquid mixture, then add onion, peppers, and cheese and ground meat. Cover with remainder of liquid mixture. Bake in greased skillet for 1 hour at 350 degrees.
Iva Stanfield

Mother's Oatmeal Bread with Raisins Added

1 ½ cup rolled oats (old fashion)
½ cup molasses or ¾ cup sugar
3 tbs salt
2 cups raisins

Pour over oatmeal, molasses, shortening, salt and raisins 4 cups of boiling water. Let it cool. Dissolve 2 dry packages of yeast in ½ cup lukewarm water. Add to meal mixture. Work in 8 to 10 cups plain flour and let rise in greased bowl until double in bulk. Turn out on floured board and work down adding flour as needed. Divide and form into 4 loaves. Place in greased pans. Let rise until double in bulk. Bake in 375 degrees oven 45 to 50 minutes. Brush cooked loaves with oleo and wrap in cloth. This bread can be frozen or keeps well at room temp for 4 to 5 days.

Nella Miller

Poppy Seed Bread

2 eggs
2 cups flour
1 tsp salt
3 tsp almond extract
1 ½ cup sugar
1 tsp baking soda
¾ cup oil
1 cup milk
½ cup poppy seeds

Mix all together. Bake in loaf pans at 350 degrees for 50 minutes to one hour. This recipe will make two loaves. This recipe will freeze.

Glad Streen

Pumpkin Bread

Mixture 1

2 cups sugar

1 ¼ cup oil

5 eggs

2 cups pumpkin

Mixture 2

2 cups sugar

2 pkgs coconut instant pudding mix

1 tsp cinnamon

1tsp nutmeg

1 tsp soda

1 tsp salt

Add to 1st mixture.

Stir in 1 cup nuts. Grease and four 3 loaf pans or 1 Bundt cake pan and 1 loaf pan. Bake 1 hour 20 minutes at 350 degrees. Dates and candied fruit may be added. Freezes well for months.

Irene Philpott

Raisin Bread

1 cup milk

½ cup sugar

1 tsp salt

¼ cup oleo

½ cup warm water

2 pkgs yeast

1 egg

4 ½ cup flour, unsifted

1 cup raisins

Scald milk. Stir in sugar, salt, and oleo. Cook to lukewarm. Measure warm water into a large warm mixing bowl (warm). Sprinkle in yeast. Stir until dissolved. Stir in flour to make a stiff batter. Add raisins and stir. Cover. Let rise in warm place until double in bulk (about 1 hour). Stir batter down. Turn into two greased 1 qt casseroles. Bake at 350 degrees for 40-45 minutes.

Billie Rogers

Six Weeks Muffins

1 15 oz box of raisin bran cereal (7 cups)
3 cups sugar
5 cups flour
5 tsp soda
2 tsp salt
4 eggs beaten
1 cup oil
1 quart buttermilk

Mix first five ingredients in large bowl. Add remaining ingredients. Cover and refrigerate for up to six weeks. DO NOT STIR after refrigerated. Bake in greased muffin tins at 400 degrees for 15 minutes.

Pearl Acker

Zucchini Bread

1 cup chopped nuts
2 eggs slightly beaten
2 cups sugar
2 tsp sugar
2 tsp vanilla
3 cups grated raw zucchini
3 cups all purpose flour
1 tsp soda
¼ tsp baking powder
3 tsp cinnamon

Combine oil, eggs, sugar, zucchini and vanilla in large mixing bowl. Blend well. Stir in flour, soda, baking powder, salt and cinnamon. Do not beat. Stir in nuts. Bake in 2 well greased 8 ½ x 4 ½ x 3" loaf pans at 325 degrees for 1 ½ hours or until well done.

Catherine Chavanne

Vegetables



Asparagus

1 lb asparagus
1 tbs lemon juice
1 ½ tsp salt

Wash fresh asparagus well and scrape tough outer layer from stalks with a potato peeler. Lay top of stalks over wooden spoon in large skillet. Pour water in skillet to just cover lower parts of stalk. Add salt and lemon juice. Cover and bring to boil. Boil rapidly for 10-12 minutes until lower stalks are fork tender. Drain and serve immediately with butter, Hollandaise or vegetable sauce. This method assures that tops of stalks will not be overcooked.

Bell Pepper Jelly

7 ½ cups sugar
1 ½ cups white vinegar
2 cups of chopped or coarsely ground bell peppers (can use a red one for color)
1 bottle Certo

Boil first three ingredients 6 minutes. Add Certo. Boil 3 more minutes. Green coloring may be added. Will fill 12 or 13 baby food jars.
Gertrude McSpangler

Creole Lima Beans

4 slices bacon
¼ cup grated onion
2 tbs flour
½ tsp salt
¼ tsp pepper
½ tsp paprika
1 #2 can tomatoes
1 can Lima beans
1 bay leaf

Fry diced bacon until crisp. Add onion and cook until lightly browned. Blend in flour, salt, pepper, and paprika. Add tomatoes, cooking slowly until thickened. Add Lima beans and bay leaf. Simmer about 20 minutes.
6 servings.
Pearl Acker

Green Bean Casserole

1 can Campbell's Cream of Chicken or Mushroom Soup
½ cup milk
1 tsp soy sauce
dash of pepper
3 cups cooked French style green beans (or 2-10 oz packages frozen or 2-1 lb cans), drained
1 can (3 ½ oz) French fried onions

In 1 ½ quart casserole, stir soup, milk, soy sauce, and pepper until smooth; mix in beans and ½ can onions. Bake at 350 degrees for 25 minutes or until hot. Stir. Top with remaining onions. Bake 5 minutes more. Makes about 4 cups.
Gertrude McSpangler

Marinated Carrots

2 lbs carrots, pared and sliced (about 5 cups; canned can be used)
1 tsp salt
¼ tsp pepper
1 tsp prepared mustard
½ cup salad oil
¾ cup sugar
¾ cup cider vinegar
10- ¾ oz can condensed tomato soup, undiluted
1 large onion, chopped med fine (about 1 cup)
1 large green pepper (chopped med fine, about 1 cup)

Bring the carrots, with water to cover, to a boil and boil 5 minutes. Drain and cool. Into a med bowl, turn the salt, pepper and mustard; beat in a little of the oil to blend with the mustard; add remaining oil and sugar, vinegar and soup and beat again to blend. Stir in the onion and green pepper. Cover tightly and chill overnight. Makes 12 to 16 servings. Any marinade left over may be refrigerated and used as a dressing for salad greens.

Essie LeBleu

Mixed Vegetable Casserole

1 lb pkg mixed frozen vegetables (cook as directed)
one onion
1 cup celery, chopped
1 cup grated cheddar cheese
 $\frac{3}{4}$ cup mayonnaise

Mix the above and top with $\frac{1}{4}$ lb of soda crackers (rolled) to which you added $\frac{3}{4}$ stick oleo. Bake 30 minutes at 350 degrees.
Gertrude McSpangler.

Fresh Pumpkin

To cook fresh pumpkin: Place whole pumpkin in pan with 2 cups water and bake at 350 degrees for 1- $\frac{1}{2}$ hours. Scoop out pumpkin after cooling. Freezes well.
Vivian Robertson

Golden Pennies

2-3 cups cooked sliced carrots
 $\frac{1}{2}$ cup diced onions
 $\frac{1}{2}$ cup tomato soup
 $\frac{1}{2}$ cup vegetable oil
1 tsp mustard
1 cup sugar
 $\frac{1}{2}$ cup vinegar

Mix all together and refrigerate over night. Stir several times. Will keep 2-3 weeks in refrigerator.
Beulah Conley

Marinated Carrots

5 cups carrots
1 med bell pepper (sliced in small strips)
1 med onion (chopped fine)
1 can tomato soup (undiluted)
½ cup Wesson Oil
¾ cup sugar
¾ cup white vinegar
1 tsp dry mustard
1tbs Worcestershire sauce
Oregano, salt, pepper, and garlic salt to taste

Cook carrots (cut round not sticks) just till tender. Drain and cool. Layer carrots, onions and bell pepper until all ingredients are used. Combine tomato soup, oil, sugar, vinegar, mustard, salt, pepper and garlic salt to taste. Mix well. Pour sauce over carrots, onions and bell pepper and refrigerate over night in covered dish. Will keep for days. Getting better each day.

Genevieve Landry

Potato Bake Dish

4 lbs unpared potatoes, cooked and drained
1 cup shopped onion
¼ cup butter
1 pint sour cream

1 can celery soup
1 ½ cups shredded cheese
½ cup crushed corn flakes
3 tbs melted butter
Pimento strips
Chopped parsley

Remove skins from potatoes. Shred or dice in bowl. Sauté onion in ¼ cup butter until tender. Remove from heat. Stir in soup and cream. Pour over potatoes and cheese. Mix well. Turn in greased baking dish. Cover and refrigerate over night. Sprinkle with corn flakes. Drizzle with 3 tbs butter. Bake at 350 degrees for 1 hour. Garnish with pimientos and parsley.

Irene Philpott

Pickled Okra

3 lbs fresh young okra pods (2 to 3 inches long)
5 tsp dill seed
6 small hot red peppers
6 cloves garlic
12 tsp each; celery, mustard seeds
2 large tbs sugar
5 tsp salt
2 cups water

Wash okra in warm sudsy water. Rinse thoroughly. Drain. Put equal amounts of dill, celery, mustard seed and garlic in 6 pint jars. Fill jars to within ¼ inch of top with okra. Combine sugar, salt, vinegar, and water. Bring to boil and boil 2 to 3 minutes. Pour over okra. Be sure to cover okra. Wipe top and threads of jar. Put lids on tight. Screw bands tight. Process 10 minutes in boiling water. Let stand 12 or more hours. Store in cool dark place.

Irene Philpott

Savory Squash

2 tbs butter
2 tbs dark brown sugar
½ tbs salt
1 pkg frozen squash, cooked
1/16 tsp white pepper
¼ tsp nutmeg
1 ½ tsp lemon juice

Put all ingredients into sauce pan in order given. Cook covered over low heat until squash is thoroughly heated, stirring often, about 10 to 15 minutes. Serves 4.

Hazel Brown

Spinach

2 pkgs frozen chopped spinach
Butter, large lump (2 tbs)
1 med. onion (chopped fine)
½ tsp flour
½ pt coffee cream
Salt, pepper & nutmeg to taste

Cook spinach till just tender and drain well. In frying pan melt a large lump of butter, add onion. Sauté till tender but do not brown. Add flour and coffee cream and simmer till it begins to thicken. Add salt, pepper and nutmeg. Add cooked and drained spinach. This can be made an hour or so earlier and re-heated at the last minute.

Genevieve Landry

Squash Casserole

12 med. Yellow squash
1 bunch green onions, sliced
2 tbs butter
1 can cream of celery soup
2 whole eggs
½ cup bread crumbs
¼ tsp garlic powder
1 tbs Worcestershire
1 tsp salt
Grated cheddar cheese
Bread or cracker crumbs
Butter

Cook squash in salted water until tender. Drain and *break up, but do not mash. Brown green onions in butter and stir into the celery soup. Add eggs, bread crumbs and seasoning. Combine the soup mixture with the squash. Put into buttered casserole and cover with grated cheese and additional bread crumbs. Dot with butter. Cook at 375 degrees for 45 minutes. Serves 8 to 10.

*or can be sliced before cooking.

Sweet Pickles

25 medium cucumbers
½ cup salt
½ teaspoon turmeric
8 large onions
5 cups vinegar
2 tbs pickling spice
2 large bell peppers
5 cups sugar

Wash and slice cucumbers, onions and peppers and soak for 3 hours in water just to cover and ½ cup salt. Rinse in clear water. Put vinegar, sugar, turmeric and pickling spice in large pot. Bring to a boil, add cucumbers, onions and peppers and bring to a boil. Put in jars and seal. (I suggest using one part sugar to 2 parts vinegar.)

Essie LeBleu

Sweet Potato Soufflé

1 6 oz can sweet potatoes
1 cup sugar
2 eggs

Beat all ingredients until smooth. Add 1 stick melted real butter, 1 tsp vanilla ¼ tsp salt. Put in greased Pyrex dish. Top with mixture of ½ small box crushed cornflakes, ¼ cup sugar and 1 stick melted real butter. Bake at 350 degrees for 30 to 40 minutes.

Gladys Davis

Tangy Green Beans

3 cups green beans
2 tbs prepared mustard
2 tbs sugar
½ cup oleo
½ cup salt (if fresh beans are used)
2 tbs vinegar
2 tablespoons lemon juice

Drain beans. Combine mustard, sugar, butter and salt over low heat. Stir until smooth. Stir in vinegar and lemon juice. Add beans and heat thoroughly.

Zucchini Italian

10-12 small zucchini, sliced
1 med onion, chopped
2 tbs olive oil
1 16 oz can whole tomatoes, chopped
½ med bell pepper, chopped
1 clove garlic, chopped
1 tbs Italian seasonings

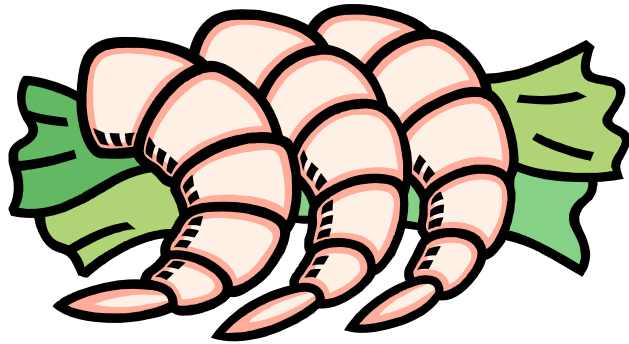
Sauté onion, bell pepper and garlic in olive oil until tender. Add sliced zucchini and Italian seasonings, sauté until tender. Add chopped tomatoes with juice. Simmer covered until tender. Season to taste.

Zucchini Muffins

3 eggs
2 cup peeled and grated zucchini
1 cup oil
2 cups sugar (may use ½ white and ½ brown)
2 tsp vanilla
3 cup flour
1 tsp salt
1 tsp soda
1 ½ tsp baking powder
1 tsp cinnamon
½ cup chopped nuts

Beat eggs, add zucchini, oil, sugar and vanilla. Beat well. Sift dry ingredients. Add to creamed mixture. Mix well. Add nuts. Bake in 8 12/ x 4 ½ x 2 5/8 bread pan. Bake at 325 degrees for one hour or until done. Can be frozen.
Dee Sutton (Judy Coleman's daughter)

Seafood



Batter for Shrimp

1 cup flour
½ tsp sugar
½ tsp salt
1 slightly beaten egg
1 cup ice water
1 tbs salad oil
2 lbs fresh shrimp

Essie LeBleu

Cheesy Tuna Pie

1 10 ¾ oz can condensed cheddar cheese soup
1 13 oz can tuna, drained
1 10 oz package frozen mixed vegetables
¼ cup milk
½ tsp salt
¼ tsp hot pepper sauce
1 8 oz pkg refrigerator biscuits

About 45 minutes before serving preheat oven to 400 degrees. In 2 qt saucepan over medium heat, cook undiluted cheese soup and remaining ingredients except biscuits until mixture is heated through, stirring occasionally. Meanwhile, with hands, roll each biscuit into an 8 inch rope. Spoon hot tuna mixture into 8 x 8" baking pan. Place biscuit ropes crisscross over tuna mixture to form a lattice top. Bake 25 to 30 minutes until biscuits are well browned. Makes 4 servings.

Congeaed Tuna Salad

Mix in saucepan:

$\frac{3}{4}$ cup tomato soup

8 oz cream cheese

Stir over low heat until smooth, then add:

2 envelopes unflavored gelatin, mixed with remaining soup.

Cool.

To this mixture, add the following:

1 cup chopped onion, celery and green pepper

1 can tuna (drained and flaked)

1 cup mayonnaise

Chill until set (if using a fish mold, spray first with Pam).

Alice T. Hollier

Creamy Nutty Tuna Sandwiches

1 8 oz cream cheese

2 tbs lemon juice

$\frac{1}{2}$ cup mayonnaise

1 cup flaked light tuna

$\frac{1}{2}$ cup ripe olives (chopped)

$\frac{1}{4}$ tsp monosodium glutamate

butter

bread

Blend together cream cheese, lemon juice and mayonnaise. Fold in chopped olives and flaked tuna. Add seasoning. Spread all slices of bread with butter, then with filling. Remove crust from sandwiches and cut in triangles. Butter edges and dip in chopped pecan. Place in freezer until needed. Garnish with sweet pickle sticks and potato chips. Can use rye, white or wheat bread. For fast snacks use Melba toast or use as dip with potato chips.

Iva Stanfield

Mark's Shrimp Pie

1 med onion, chopped fine
¼ med. Green pepper, chopped fine
1 stalk celery, chopped fine
½ cup green onions, chopped fine
½ cup parsley, chopped fine
1 clove garlic, pressed
1 stick butter
2-3 lbs small or med. Peeled deveined shrimp
1 can cream of mushroom soup
1 6 oz can mushrooms, drained
2 9" pastry crust, unbaked

Sauté onion, green peppers, celery, green onions, parsley and garlic in butter in 2 quart saucepan. Add well drained shrimp and sauté until shrimp are tender and most of liquid is minimum. Add cream of mushroom soup and well drained pepper for spicy mixture. When soup is incorporated, pour into pastry lined pie pan, add top crust, crimp or flute edges and cut steam slits in top crust. Bake at 350 degrees for 40 to 50 minutes until golden brown.

Salmon Surprise

1 16 oz red salmon (drained and flaked)
1 7 ½ oz cans minced clams, drained
3 hard cooked eggs, chopped
1 8 ½ oz can water chestnuts, drained and sliced
1 3 oz can chopped mushrooms, drained
1 cup mayonnaise
1 tbs lemon juice

Combine first 5 ingredients in bowl. Mix mayonnaise and lemon juice and toss with other ingredients. Serve on lettuce leaves.
Doris Reeves

Seafood Casserole

1 can crab meat
1 can tuna
2 lb shrimp
1 Large cornbread
1 lg can of milk
1 lg onion
1 bell pepper
salt and red pepper to taste

Sauté onions and bell pepper in oleo. Add seasoned shrimp and cook until done. Mix in crab meat, tuna and crumbled cornbread. Add milk, salt and pepper. Mix well together. Pour in un-greased casserole dish. Bake at 350 degrees for 30 minutes.

Essie LeBleu

Seafood Casserole

1 cup chopped celery
1 cup chopped green pepper
1 cup chopped onions
½ cup margarine
1 cup milk
2 10 ¾ oz cans cream of mushroom soup, undiluted
2 4 ½ oz cans shrimp or 1 lb fresh boiled and peeled shrimp
2 6 ½ oz cans crab meat or 1 pound fresh crab meat
3 cup cooked rice
½ tsp black pepper
1 cup soft bread crumbs

Preheat oven to 375 degrees. Sauté celery, green pepper and onions in margarine. Add milk, mushroom soup, shrimp and crab meat; stir well. Add cooked rice and pepper; stir. Remove from heat; pour in a greased casserole. Top with bread crumbs. Bake for 40 minutes.

Jolynn Vincent

Shrimp and Rice Casserole

1 stick oleo
1 cup onions
1 cup green pepper
1 cup celery
2 cloves garlic
1/3 cup chopped parsley
1 cup green onions
1 small jar pimentos and juice
1 can cream of mushroom soup
1 can cheddar cheese soup
3 cups shrimp
2 cups cooked rice
¼ cup and 1 tbs Italian bread crumbs
2 cups Tabasco
1 tsp black pepper
1 tsp salt

Sauté onions, peppers, garlic and celery in butter. Add soups, parsley, green onions, shrimp and pimentos. Heat thoroughly. Stir in rice and bread crumbs, put in 3 qt casserole sprinkle with bread crumbs and bake at 350 for 30 minutes. More time is required for baking if made early and refrigerated.

Iva Stanfield

Shrimp Dip

2 8 oz cream cheese
3 cups boiled shrimp (chopped or ground)
¼ of an onion and parsley
1 tsp Tabasco sauce
1 tsp lemon juice
salad dressing
garlic salt, salt and pepper

Put in blender or mixer a few minutes.

Naretta Ewing

Shrimp Dish

½ stick Borden's butter
1 can golden mushroom soup

Season to taste and simmer 1 ½ hours. Add shrimp and simmer 20 minutes.
Add parsley and green onions. Serve over rice.

Essie LeBleu

Shrimp Mold

1 can condensed tomato soup
3 3 oz pkg cream cheese, softened
1 envelope unflavored gelatin
¼ cups cold water
2 cups cleaned cooked shrimp, cute up (1 lb or 3 cans)
1 cup mayonnaise
1 sm onion, grated
½ cup finely chopped celery
dash of garlic powder
1 tbs fresh lemon juice
dash of salt and pepper

Heat soup and dissolve cheese in it. Soak gelatin in cold water, dissolve in hot cheese mixture. Cool about 30 minutes. Add remaining ingredients. Chill in large 2 qt oiled fish mold. To unmold: Run a knife blade around edge or dip mold quickly in hot water. Invert on serving plate. Serve with Ritz Crackers. Serves 10 to 12.

Ida Boutte

Shrimp Mold

1 can tomato soup
1 cup mayonnaise
2 envelopes of unflavored gelatin
8 oz cream cheese
1/3 cup chopped green bell pepper
1/3 cup dry onion
2 or 3 cups boiled shrimp, cooked with seasonings to your taste

Let cream cheese soften, heat soup, add to gelatin until dissolved. Set aside to cool. Chop celery, onions and green pepper very fine. Chop shrimp very fine. Mix mayonnaise, cream cheese onions, celery and peppers. Stir in soup slowly. Then add shrimp. Add Tony's seasoning if needed. Pour into buttered mold. Let refrigerate for 24 hours. Great Dip!

Gladys Davis

Shrimp Mold

4 envelopes unflavored gelatin
8 oz cream cheese
2 cans tomato soup
1 cup chopped celery
2 lbs cooked chopped shrimp
1 cup hot water
1 cup mayonnaise
1 cup chopped bell pepper
1 cup chopped onion

Cook undiluted tomato soup, add cream cheese and cook well, beating if necessary. Mix gelatin and water and add to soup mixture. Place in refrigerator to cool. When cool add other ingredients and mix well then refrigerate for several hours in a Bundt pan or fancy mold.

Glad Streaan

Shrimp Scampi

Marinate 1 lb peeled raw shrimp in flowing:

1 clove garlic, minced
1 tsp salt
½ cup tsp dry mustard
¼ tsp pepper
2 tbs parsley
3 tbs lemon juice
2 tbs oil

Broil for 1 or 2 minutes, until done.
Doris Reeves

Shrimp and Crab Casserole

4 slices bread
1 cup water
1 green onion
1 green pepper
2 small onions
Cook in 2 tbs butter
2 beaten eggs
½ cup grated sharp cheese
1 tsp mustard
1 tbs Worcestershire sauce
1 small can crab meat
1 small can shrimp

Put buttered bread crumbs on top. Bake about 25 to 30 minutes
Gladys Davis

Shrimp Creole

1/3 cup shortening
1/4 cup flour
1 lb fully peeled, deveined raw shrimp
1 garlic bud, minced
1/2 cup minced onion
1 tbs minced parsley
1 cup water
2 tsp salt (opt)
2 bay leaves
1/2 tsp cayenne pepper
1 can (8 oz) tomato sauce
1/2 tsp monosodium glutamate (opt)
1/2 cup chopped bell pepper

Melt shortening in heavy skillet over high fire. Add flour and stir until it is light brown. Lower heat, add shrimp and cook about 3 minutes or until pink. Add garlic, onion, parsley and bell pepper and cook 2 minutes longer. Raise heat; gradually add water, then remaining ingredients. Bring to a boil, then simmer covered, for 20 to 30 minutes. Serve very hot over fluffy rice. Serves 4. Very good!

Stephanie Guillory

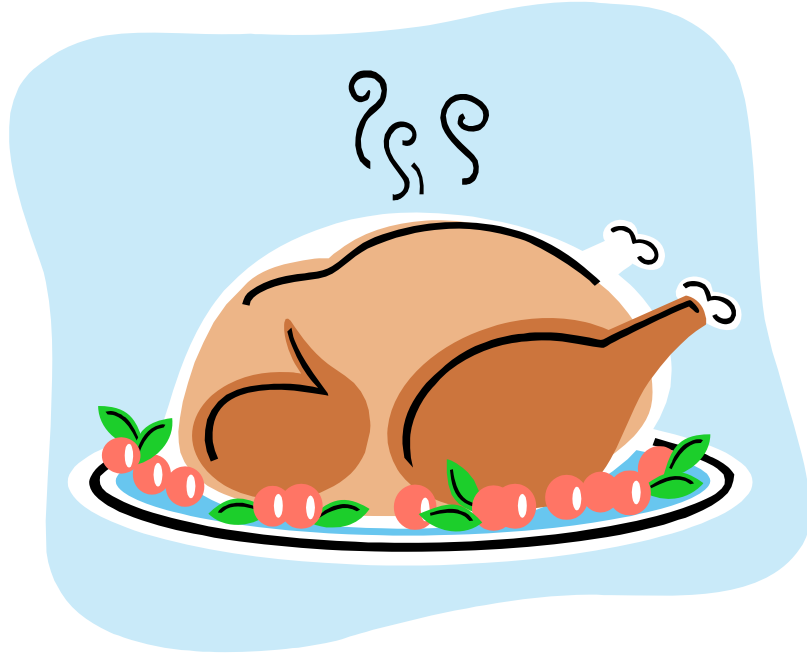
Shrimp Jambalaya

2 lg chopped onions
1 chopped bell pepper
3 stalks chopped celery
1 stick margarine
1/2 tsp garlic salt
3 lbs peeled raw shrimp (med to sm)
1 can cream of mushroom soup
1/4 cup parsley
2 cups cooked rice
Salt and pepper to taste

Saute onions, bell pepper, and celery in margarine. Add garlic salt. Add shrimp and cook ten minutes. Add soup and parsley: cook five minutes. Add rice. Season with salt and pepper.

Naretta Ewing

Fowl



Chicken Breasts and Rice

8 chicken breasts
1 can cream of chicken soup
1 can cream of celery soup
1 can cream of mushroom soup
1 soup can of water
 $\frac{3}{4}$ stick oleo or butter.

Heat above ingredients together (except chicken). Put 1 $\frac{1}{2}$ cups raw regular rice in bottom of oblong casserole. Pour $\frac{1}{2}$ of cup mixture over rice and mix. Lay chicken breasts on top of rice mixture and pour remaining soup mixture over top. Sprinkle one package dry onion soup mix over top and bake 3 hours at 275 degrees uncovered.

Connie Johnson

Chicken and Gravy

1 lg fryer, cut up, remove skin from all pieces
 $\frac{1}{2}$ cup oil or 2 tsp shortening
 $\frac{1}{2}$ cup flour
salt and pepper
 $\frac{1}{2}$ cup onion, chopped
 $\frac{1}{2}$ cup green onions, including tops
water or can chicken broth

Season chicken pieces, put flour in bag, add chicken and shake well. Shake excess flour off, then place in hot oil. Brown lightly on both sides. Add onions and liquid to right consistency. Cover and simmer for about 20 minutes. Add green onions and cook for 15 minutes or until chicken is done, but not off bones. Serve over hot rice or with biscuits. Kitchen bouquet can be added to make gravy darker.

Rosalie Hebert

Chicken Divan

6-8 chicken breasts
2 pkgs frozen broccoli
½ pkg Pepperidge dressing mix
Sauce
1 lg jar Cheese Whiz
1 can cream of chicken soup
1 can mushrooms
paprika, salt, pepper
chicken drippings

Bake chicken 1 hour at 350 degrees. Turning once. Cook broccoli. Make sauce in blender. Place broccoli in pan. Cover with chicken breasts. Sprinkle dressing over breasts. Pour sauce over all. Bake 350 degrees 30 to 40 minutes.

Irene Philpott

Chicken 'N Sliced Apples (microwave)

3 cups sliced red apples
6 boneless chicken breasts
¼ cup packed brown sugar
1 tsp lemon juice
¼ cup water
1 tsp Worcestershire sauce
1 tsp prepared horseradish
salt and pepper
3 tbs margarine

Spread apple slices in 8 x 10 inch glass baking dish. Arrange chicken breasts on top of apple slices. Combine brown sugar, lemon rind and juice, water, Worcestershire sauce, horseradish, and salt and pepper to taste. Pour mixture over chicken breasts. Dot with margarine. Cover with wax paper. Microwave at High 8 minutes. Baste chicken with sauce. Cover again and microwave an additional 8 minutes or until chicken is tender. Allow chicken to stand covered for 4 to 5 minutes before serving.

Gertrude McSpangler

Chicken with Spinach Noodles

2 or 3 fryers, boiled (reserve broth)
2 cups chopped celery
2 cups chopped onion
2 cups chopped green pepper
1 pkg Spinach Noodles
1 can cream of mushroom soup
1 lb grated processed American cheese
1 can sliced mushrooms
2 cans sliced water chestnuts
salt and pepper

Cook the vegetables in some of the chicken broth until tender. When vegetables are done, use remaining broth and cook noodles until tender. (Add a can of broth if necessary) Noodles should have absorbed most of the broth. Add soup and stir in cheese until it is melted. Add mushrooms with juice, water chestnuts, vegetables and chicken (cut in fairly large pieces). Mix well; salt and pepper to taste. Put in 3 buttered casseroles and bake at 350 degrees until bubbly. This is better if made the day before it is to be baked and served. This is a good casserole to freeze and use later.

Alice T. Hollier

Chicken Spinach Tetrazini

2 broiler-fryers (2 – 2 ½ lb each)
water to cover
2 tbs salt
½ cup butter or margarine
1 pkg (10 oz) frozen chopped spinach, thawed and drained
1 med. Onion, chopped
1/3 cup flour
8 oz (2 cups) cheddar cheese, grated
¼ cup dry sherry (opt)
8 oz thin spaghetti, cooked and drained

In large pot, combine chicken, water, and 2 tsp salt. Bring to a boil and simmer 1 ¼ hours or until tender. Remove chicken from broth; reserving 2 cups broth for sauce. Cool chicken and debone, cutting meat into chunks. In large pan melt 3 tbs butter. Add onions and sauté until soft. Add thawed drained spinach and cook 1 minute more. Remove vegetables and set aside. Add remaining butter to saucepan and melt over low heat. Add flour and remaining salt and stir until smooth. Gradually stir in reserved broth and milk. Cook until thickened, stirring constantly. Add cheese, vegetables, chicken and sherry and stir over low heat until cheese melts. Preheat oven to 350 degrees. Add spaghetti to sauce. Spoon into 9 x 13" baking dish. Cover and bake for 20 minutes. Uncover and bake 5 more minutes. Can be frozen. Serves 6-8.

Margaet Fullington

Dutch Oven Chicken Tetrazzini

1 med onion, chopped
½ cup chopped celery
3 tbs butter or margarine
2 cups cubed cooked chicken
6 ounces spaghetti, uncooked, broken into pieces
1 10 ½ oz can condensed cream of chicken soup
2 ½ cups chicken broth or bouillon
1 tsp lemon juice
¼ tsp pepper
pinch of nutmeg
1 3 oz can sliced mushrooms, drained or
½ cup fresh mushrooms, sautéed with onion

Sauté onion and celery in butter in Dutch oven until crisp-tender. Arrange chicken in layer over vegetables; add spaghetti in a layer. Combine soup, broth, lemon juice, pepper and nutmeg and pour over spaghetti, making certain all of spaghetti is moistened. Sprinkle mushrooms over top. Cover; bring to a boil. Reduce heat and simmer, stirring occasionally, 15 to 20 minutes or until spaghetti is tender. Garnish with Parmesan cheese and paprika.
Genevieve Landry

Stuffed Chicken Breast

For each whole chicken breast, (deboned) you need
8 slices bacon
1 slice Kraft Swiss cheese
1 or 2 slices ham
1 or 2 olives sliced, depending on taste
strips of pimentos

Remove all fat from breasts. Try to remove bone leaving breast in 1 piece. Cut all ham and cheese in half. Talk each breast and lay flat (open like a butterfly). Sprinkle both sides with salt, pepper. On one side of breast, stack in layers, half a slice of cheese, pimento, one or 2 halves of ham, olives...then again on top of that ham, pimentos, and cheese make sure the cheese is the last thing to put on. It melts into the breast. Now fold the other half of the breast over on top of your stack like a sandwich. Then wrap completely in bacon, so no breast is showing however many slices it takes. Should look like a football when you finish. Place on broiler pan with rack so it can drip. Cook for 20 to 30 minutes on each side until brown.

Then serve. Good served with the artichoke rice and green salad.
Lillian Trahan

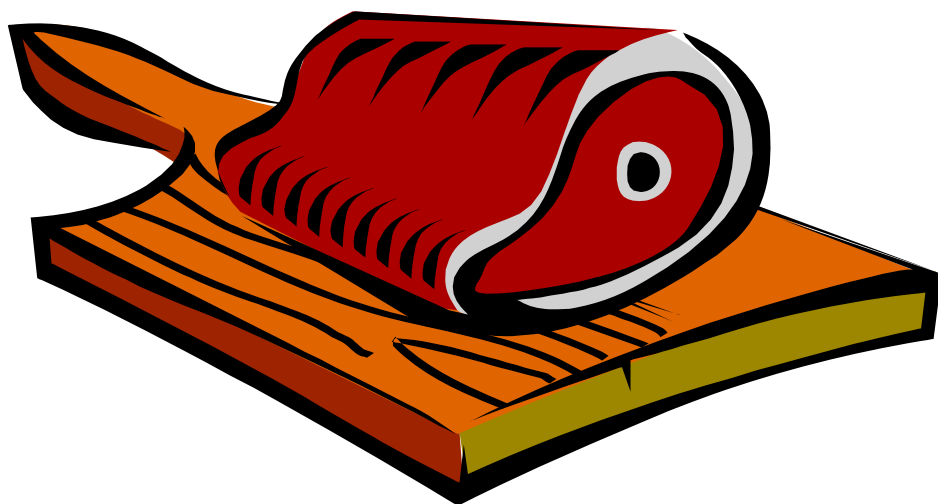
Teresa Tam's Easy Chicken Currie

2- 2 ½ to 3 lb broiler fryers, cut-up
¼ cup oil
½ cup chopped onion
2 tbs curry powder
salt & pepper to taste
1 21 oz can apple-pie filling
¾ cup tomato juice
¼ cup raisins
½ cup salt
1-5 ½ can 2/3 cup evaporated milk
hot cooked rice

Season chicken with salt and pepper. In a 12" skillet brown half the chicken at a time in hot oil. Remove chicken from skillet; set aside. Add onion and curry powder to skillet. Cook until onion is tender but not brown. Cut apples in filling in small pieces and add to onion. Stir in tomato juice, raisins and the ½ tsp salt. Return chicken to skillet. Cook, covered, over low heat until chicken is tender (about 40 minutes). Remove chicken to platter; keep warm. Add milk to apple mixture; bring just to boiling. Serve sauce over chicken and rice.

Billie Rogers

Meats



Beef Salad Supper

½ cup mayonnaise or salad dressing
1 tbs chili sauce
¼ teaspoon salt
2 cups cubed cooked meat
1 8 oz can kidney beans, drained (1 cup)
1 cup sliced celery
1/3 cup chopped onions
2 hard cooked eggs, chopped
1 tbs sweet pickle relish

Combine mayonnaise, chili sauce, pickle relish and salt. In bowl combine beef, kidney beans, celery, onion and eggs. Pour dressing over bean mixture and toss. Chill.

Beef Stroganoff

1 boneless sirloin steak 1 ½ " thick and weighing about 2 lbs
1/3 cup butter or margarine
1 large onion, thinly sliced
½ lb mushrooms, sliced or 1-4 oz can sliced mushrooms, drained
1 can (10 ½ oz) condensed beef broth
1 tsp salt, 1/8 – ¼ tsp pepper
2 tbs flour
1 cup dairy sour cream
Hot cooked rice

Slice beef into thin (1.4") strips. Season with salt and pepper. Brown strips of beef in butter over med. High heat a few minutes, until just done. Remove meat from skillet. Add onions and mushrooms to skillet and sauté until tender. Add beef broth and simmer a few minutes. Mix flour and sour cream in a bowl. Add to mixture in skillet and just heat through. Put beef back in skillet and heat a minute. Serve over hot cooked rice. Serves 4-6.

Margaret Fullington

Bubble & Squeak (Australian Dish)

4 sausage patties or 8 sausage links
1 #2 can of mixed vegetables
½ cup diced onions
1 clove garlic, finely minced (optional)
1 tsp salt
¼ tsp pepper (black)

Cook sausages slowly in a heavy skillet turning often for 10 minutes or until done. Remove sausages to a warm place. Drain all but 3 tablespoons of dripping from skillet. Drain most of the liquid from the vegetables and put them in the skillet. Add the onions, garlic, salt, and pepper. Simmer slowly for 10 minutes, stirring often with a wide spatula. Do this gently, lifting from the bottom so vegetables will retain their shape. While this is cooking, break 4 eggs into a shallow dish. When the vegetables are thoroughly hot through and through, make 4 depressions in the vegetables and slide an egg into each depression. Cover tightly and allow to steam on very low heat until eggs are cooked to your liking. Serve with a wide spatula, one egg in its square of vegetables on each plate. Serve sausage. Serves 4

Billie Rogers

Cheese Sandwiches

3 loaves Pepperidge Farm Bread, thin sliced, remove crust
4 jars old English cheese
1 lb oleo
1 tsp onion powder
1 tsp Tabasco
1 ½ tsp Worcestershire sauce
dash red pepper
1 ½ tsp dill weed

Have cheese and oleo room temperate. Mix in mixer with rest of ingredients. Spread between 3 loaves of bread. Put on wax paper on cookie sheet and freeze. Defrost for 20 minutes and bake at 350 degrees for 15 minutes.

Vivian Robertson

Crescent Beef Loaf

1 lb ground beef
¾ cup chopped bell pepper
¾ cup chopped onion
1 tbs Worcestershire sauce
½ tsp hot sauce
¾ tsp salt
¼ tsp pepper
1 11 oz can cheddar cheese soup
2 pkgs eight Crescent dinner rolls

Brown meat. Add bell pepper, onion, Worcestershire sauce, hot sauce, salt and pepper white meat is browning. Drain after browned. While meat is browning, open Crescent dinner roll dough and make one long rectangle on cookie sheet. Add the cheddar cheese soup to meat mixture and mix thoroughly. Spoon mixture down middle of rectangle. Pull dough up over top along the sides and pinch ends of dough together. Bake at 15 minutes in 350 degrees oven or until golden brown.

Jolynn Vincent

End Pork Chop & Cabbage Bake

1 med. Head cabbage-cut in 6 wedges
¼ tsp pepper
4 large end pork chops
salt and pepper
1 can whole boiled onions (drained)

Put 1 cup water in bottom of heavy Dutch oven. Add cabbage and pepper. Arrange pork chops on cabbage and sprinkle with salt and pepper. Cover and bake in 350 degree oven 1 hour and 15 minutes. Add onions, cover and bake 15 minutes longer.

Makes 4 servings.

Essie LeBleu

Ham & Cheese Mold

2 l oz cream cheese
½ cup salad dressing
½ cup Parmesan cheese
½ cup chopped ham or shrimp
½ cup bell pepper, chopped
½ cup green onion, chopped
1 sm jar pimento, drained, chopped

Mix. Put in greased mold or Bundt pan sprayed with Pam.
Naretta Ewing

Ham and Spaghetti Casserole

Brown: (in 1/3 cup oleo)
2 large onions 3 green peppers

Add: 2 cups diced ham
½ lb raw spaghetti # 3
1 lg can mushrooms
3 ½ cups canned tomatoes #2 can
¾ grated American cheese
½ tsp paprika
1 tsp black pepper

Bake 20 minutes at 350 degrees in 9 x 13 x 2" dish. Stir with long handled fork.
Top with 2/3 cup grated cheese and bake until brown Serves 6-8.
Essie LeBleu

Individual Reubens

1 pkg corned beef
1 can sauerkraut
1 pkg Swiss Cheese
1 pkg crescent rolls
3 tbs French dressing

Drain Kraut completely and add French dressing. Marinate for 2 hours. Separate dough into 8 sections. On each piece of dough place a piece of corned beef; ½ slice of cheese and 1-2 tbs of kraut. Roll each up and bake according to directions on roll pkg. Serve hot. These can be made ahead and frozen. Thaw bake and serve hot.

Billie Rogers

Meat Balls with Onion Soup Mix

Brown meat balls seasoned with green onions and black pepper. Pour onion soup mix over meat balls. Add water and cook slow. Serve over rice.

Margret Dyer

Pepper Steak in Gravy

2 or 3 lbs of cubed round or flank steak
½ cup oil
½ cup flour
1 cup chopped green pepper
3 cups water

Put flour, salt and pepper in plastic or brown bag. Mix well. Add meat and shake. Add meat to hot oil in iron or other heavy pot. Brown on all sides. Add onions and green peppers and mix well. Add water one cup at a time until medium thick gravy is achieved. Cover at lower heat. Cook until meat is tender.

Rosalie Hebert

Poppin Fresh Barbecups

1 lb ground beef
½ cup barbecue sauce
¼ cup chopped onion or 1 tbs instant minced onion
1 to 2 tbs brown sugar
10 oz can Hungry Jack Refrigerated Flaky Biscuits
2 oz (1/2 cup) shredded cheddar cheese

Heat oven to 400 degrees. In large skillet, brown ground beef; drain. Stir in barbecue sauce, onion and brown sugar; heat until bubbly. Remove from heat; set aside. Separate dough into 10 biscuits; place each biscuit in ungreased muffin cup. Press dough to cover bottom and sides of cup. Spoon hot meat mixture into cups; sprinkle evenly with cheese. Bake at 400 degrees or 10 to 15 minutes or until crust is golden brown. 10 servings.

Stephanie Guillory

Pork Chop Casserole

4 to 5 pork chops or pork steaks
½ stick margarine
1 pkg onion soup mix (dry)
2 or 3 med potatoes peeled and sliced
1 cup water

Season chops to taste. Brown in margarine on both sides over medium heat. Put chops and potatoes (layered) in casserole. Sprinkle onion soup mix over and let sit. Mix water with pan drippings and let come to a boil. Pour this over mixture in casserole and cover. Bake for 1 hour at 350 degrees.

Round Steak with Wine

3 lbs round steak 1 ½ " thick
2 tbs butter
3 med onions chopped
2 tbs prepared mustard
dash of Worcestershire
½ tsp salt ¼ cup red wine
½ cup water 1 cup sliced mushrooms
1 to 2 tbs flour or cornstarch for thickening

Sear steak on both sides in butter. Add onions, mustard, salt, Worcestershire, mushrooms, wine and ½ cup water. Cover tightly and simmer 2 hours. Add mixture of 1 part wine and 2 parts water if more liquid needed. Add flour to pan juices and simmer 3 minutes to make thicker. Add more liquid if needed.

Essie LeBleu

Spaghetti Sauce

1 ½ lb ground chuck
2 slices bacon
1 lg onion

Brown in large skillet or round roaster

5 cans 15 ½ oz tomato sauce
1 large green pepper
1 can 4 ½ oz mushrooms
garlic powder 2 or 3 shakes oregano. Cover sauce mixture
Bay leaves

Cook uncovered 2 or 3 hours.

Essie LeBleu

Steak in Wine Sauce

3 lbs round steak 1 ½ " thick
2 tbs butter
3 med onions, chopped
2 tbs prepared mustard
dash of Worcestershire
1 cup sliced mushrooms, 8 oz can, drained
½ tsp salt
¼ cup red wine
1 to 2 tbs flour

Brown steak on both sides in butter. Add onions, mustard, salt, Worcestershire, mushrooms, wine and ½ cup water. Cover tightly and simmer 2 hours. If needed for gravy, add 1 part wine and 2 parts water thickened with flour.
Essie LeBleu

Toast and Sausage Special

1 loaf whole wheat bread-small
1 lb reg. Owen sausage
1 lb hot Owen sausage
2 lb Velveeta cheese
Brown sausage and drain well. Cut up cheese in Sausage and mix well. Put on bread and bake at 325 degrees till bread is crisp. May freeze
Margret Dyer

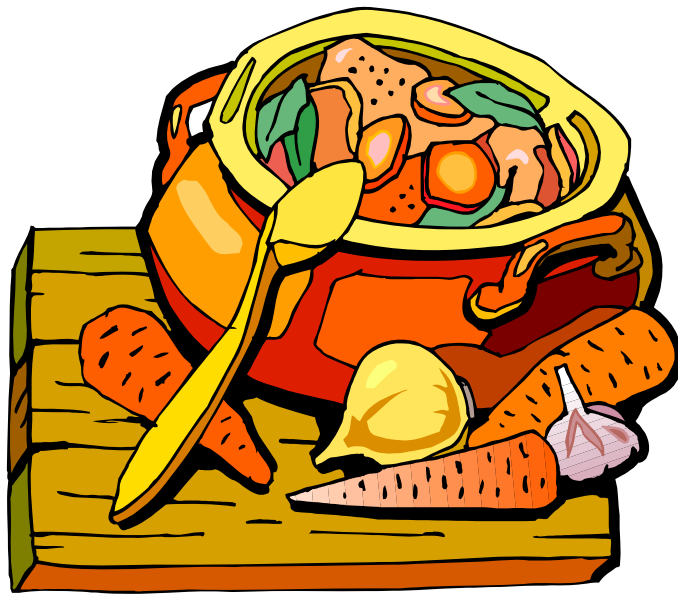
Tropical Beef Salad

2 cups cooked beef, cubed
1 cup pineapple cubes
½ cup celery, diced
½ cup grapes, halved and seeded
1/3 cup pecans
3 tablespoons mayonnaise
2 tablespoons pineapple juice
lettuce
salad dressing

Combine all ingredients, except lettuce; toss lightly. Chill until ready to serve. Serve in lettuce cups or on shredded lettuce with extra dressing to taste.

CASSEROLES

(One Dish Meals)



Artichoke Rice

2 cups Uncle Ben's Rice
1 can sweet peas
1 can artichokes
2 cans beef broth
1 can pimentos
1 large onion (chopped)
1 cup butter or oleo (16 tbs)
1 tsp curry powder
1 tsp salt
4 cups liquid – use liquid from canned vegetables and beef broth

Put butter and onions in pan and sauté until onions are soft. Pour in large bowl (oven proof). Add liquid, then add salt and curry powder. Stir well. Pour in the 2 cups of rice evenly all around. Don't stir too much. Now pour in peas all around, but don't stir. Add strips of pimento by dropping them into liquid (as much as you want depending on your taste). Don't stir. Take artichokes and arrange in a circle on top of the liquid, so they are floating. Don't stir or shake it around. Cover the dish with foil or lid. Bake in 350 degree oven for 1 to 1 ½ hours. Take out and let sit for a few minutes before eating, until liquid is absorbed.

Lillian Trahan

Baked Corn Casserole

1 egg beaten
1 tbs flour
¼ cup milk
Dash salt and sugar
1 can corn

Mix all ingredients. Cover with crumbs and butter. Bake until done.
Essie LeBleu

Baked Grits

Cook 1 cup grits in 4 cups of boiling water as directed.

Add:

1 roll garlic cheese

½ stick butter

2 eggs, beaten

¼ cup milk

Dash red pepper

Bake in greased dish at 300 degrees for 45 minutes.

Pearl Acker

Be Creative Casserole

1 lb ground beef

½ cup chopped onion

1 cup cooked noodles, spaghetti or other pasta or rice

1 cup cooked vegetables (your favorite)

2 cups tomato sauce, spaghetti sauce, gravy or creamed soups (your favorite)

½ to 1 tsp seasoning (your choice)

½ tsp salt

Dash of pepper

Brown meat and onion in skillet. Layer meat mixture and remaining ingredients in 11 ¾ x 7 ½ x 1 ¾ inch baking dish. Top with selected topping, ½ cup grated cheese, crushed potato chips, buttered bread crumbs, cereal crumbs, cracker crumbs, or croutons. Bake until hot and bubbly for 30 to 35 minutes at 350 degrees. Makes 4-6 servings.

Vivian Robertson

Beef Rice Special

1 lb ground beef
1 pkg dry onion soup mix
1 ½ cup boiling water
¾ cup raw rice
1 1lb can tomatoes
1 cup shredded cheddar cheese

Place beef in med. Size skillet; break up with fork. Cook over moderately high heat for 5 minutes, stirring frequently. Remove from heat; stir in onion soup mix, water, rice and tomatoes. Cover and cook over moderately low heat for 25 minutes or until rice is tender. Sprinkle cheese over top of rice mixture. Cover and cook for about 2 minutes to melt cheese.

Serves 4 to 6

Margret Dyer

Beefza

2 slightly beaten eggs
3 cups cooked rice
1 cup grated Mozzarella cheese
1 lb ground beef
2 8 oz cans tomato sauce
½ tsp salt
½ tsp garlic powder
½ tsp oregano
½ tsp basil
1 2 ½ oz jar chopped mushrooms
½ cup chopped onions
1 cup grated Mozzarella cheese
2 tbs grated Parmesan cheese

Combine eggs, rice and 1 cup Mozzarella cheese. Press firmly into a greased 12 inch pizza pan, spreading evenly. Bake at 450 degrees for 20 minutes. Slightly brown ground beef and drain. Combine tomato sauce, salt, garlic powder, oregano and basil in bowl. Mix well and pour over rice crust. Top with ground beef, chopped mushrooms, onions and 1 cup Mozzarella cheese. Sprinkle with Parmesan cheese. Return to oven and bake 10 minutes longer. Garnish as desired.

Jolynn Vincent

Broccoli and Rice Casserole

1 cup Minute Rice, raw
2 packages chopped broccoli, cooked
2 tbs butter
1 small onion, chopped
½ cup milk
1 can cream of chicken soup, undiluted
½ cup Cheese Whiz

Mix all ingredients together. Bake uncovered for 35 minutes at 350 degrees.
Essie LeBleu

Broccoli Casserole

1 pkg frozen chopped broccoli
2 cup cooked rice
1 16 oz jar cheese whiz
1 cup cooked chopped chicken
½ cup chicken stock
1 can cream chicken soup
1 sm can water chestnuts

Cook rice and broccoli according to pkg directions. Pour cheese whiz over rice and blend well. Mix chopped chicken, water chestnuts with broccoli. Mix soup, chicken stock, and blend well and add rice to mixture. Add broccoli mixture and mix well. Pour into 13x9 casserole dish and bake at 350 degrees until hot and bubbly (about 30-45 minutes) Serves 12.
Connie Johnson

Broccoli Casserole

2 pkgs chopped broccoli, cook as directed
1 can cream mushroom soup
½ cup mayonnaise
2 beaten eggs
¼ cup chopped onions
1 cup cheddar cheese, grated

Add last 5 ingredients to broccoli. Season to taste with salt and pepper. Put in an oblong pan. Cover with Pepperidge Farm Corn Bread or bread stuffing mix. Pour 1 stick melted oleo over it. Bake at 350 degrees for 30 minutes.
Vivian Robertson

Cabbage Dish

1 cut heat cabbage
2 or 3 pieces bacon (fried)
1 onion, chopped
½ cup or more celery
2 fresh tomatoes, cut
1 tbs sugar
Salt and pepper or seasoned salt

Cook down on med. Heat. Serve.
Margret Dyer

Cauliflower Casserole

1 large or 2 small cauliflowers
Salt
Butter or margarine
½ lb cold cooked leftover ham, chopped
1 to 1 ½ cups sour cream
Parmesan cheese

Cut out stem and separate cauliflower into flowerettes. Parboil in salted water for about 8 to 10 minutes. Place a layer of cauliflower in the buttered casserole or oven dish. Dust with cheese and chopped ham. Put in another layer of cauliflower and ham. Finish with a layer of cauliflower. Pour sour cream over the cauliflower. Allow it to seep down and add more if necessary. Cover sour cream with a heavy layer of grated Parmesan cheese. Bake in a 325 degree oven for 15 minutes or until cheese is brown. Serves 4 to 6.
Virginia Young

Chicken and Rice

1 3 lb fryer cut up and salted
½ stick oleo
1 1/3 cup raw rice
1 can cream of chicken soup
1 can onion soup
¾ cup water

Melt butter in 12 x 8 x 2" Pyrex and stir in raw rice. Mix soups together and pour three fourths over rice. Be sure rice is well covered. Place salted chicken pieces over rice and pour remaining soups over chicken. Cook in 350 degrees oven for one hour and 30 min. or until chicken is tender. When my husband cooks this, he adds a dash of Tabasco to soups.

Genevieve Landry

Chicken Casserole

2 whole chicken breasts
1 box Escort crackers
1 can cream mushroom soup
1 can chicken soup
1 small can water chestnuts
2 small sour cream

Boil chicken with seasonings to taste. Crush crackers and mix with 1 stick melted butter or margarine. Line casserole with cracker mixture, reserving enough for top. Combine chicken (chopped fine), mushroom and chicken soups, sour cream, and water chestnuts (chopped fine) including water off them. Pour into casserole and top with reserved cracker crumbs. Bake at 350 degrees for 30 minutes.

Gladys Davis

Chicken Dinner

Chicken, deboned
2 pkgs frozen chopped broccoli
2 cans cream of chicken soup
1 cup mayonnaise
3 tbs lemon juice
1 cup bread crumbs (Pepperidge Farm dressing mix)
1 cup sharp cheddar cheese

Spread broccoli in bottom of greased casserole. Spread deboned chicken on top in large pieces. Mix other ingredients except crumbs and cheese. Pour mixed ingredients over casserole. Cover with grated cheese and crumbs. Bake at 350 degrees for 45 minutes. Tips for this recipe: Boil broccoli in chicken stock in which 1 large onion and 2 cloves of garlic were used as seasoning.

Gladys Davis

Chicken Fricassee

Brown cut up chicken, put into greased baking pan. Pour 1 stick melted butter over chicken. Mix 1 can cream of chicken soup with one can of water. Pour over chicken and put in oven. Bake 45 minutes at 350 degrees.

Margret Dyer

Corn Casserole

1 can whole corn
1 can cream style corn
½ stack of saltines, crushed
3 slices American cheese
1 can mushroom soup
½ stick oleo
1 small onion, chopped
1 small bell pepper, chopped

Brown onions and peppers in oleo. Add remaining ingredients and heat until cheese is melted. Bake 30 minutes at 350 degrees.

Essie LeBleu

Corn Casserole

4 eggs
2 cans cream style corn
¼ cup chopped bell pepper
1 tbs chopped pimento
1 cup chopped green onions
1 tsp flour
1 tsp sugar
Salt and pepper to taste

Beat eggs and add to ingredients. Bake in greased dish at 350 degrees for one hour.

Essie LeBleu

Cornbeef and Cabbage Casserole

1 medium sliced potatoes
1 onion chopped
4 cups chopped cabbage
Salt and pepper to taste
1 can celery soup (diluted with ½ cup milk)
1 can Libby's cornbeef

Layer first 5 ingredients in a baking pan. Crumble cornbeef on top. Cover with Reynold's Wrap. Bake at 350 degrees for 1 ½ hours.

Naretta Ewing

Don't Peek in Pot Stew

2 lbs stew meat
1 pkg Lipton's onion soup
1 can mushroom soup
½ cup Burgundy Wine or water

Mix all of above in Dutch oven and cook 2 hours without peeking. Add ½ cup of water and stir in good and check meat for doneness. Cook 15 minutes more or until meat is tender. Serve over rice.

Genevieve Landry

Green Bean Casserole

1 14 oz can green beans, drained
1 14 oz cans French fried onions
1 tsp salt
 $\frac{3}{4}$ cup milk
1 10 $\frac{1}{2}$ oz can cream of mushroom soup
 $\frac{1}{8}$ tsp black pepper
1 tbs diced pimento

Pour green beans into a casserole dish (with cover). Combine soup, milk, salt and pepper and pour over beans. Add 1 $\frac{1}{2}$ cans of onions and mix well. Bake at 350 degrees for 20 minutes covered. Uncover. Garnish with remaining onions and pimento and bake 5 more minutes.

Essie LeBleu

Green Bean Casserole Supreme

$\frac{1}{2}$ cup chopped onion
2 tbs margarine
2 tbs flour
2 cups sour cream
3 12 oz size cans of green beans
1 tsp salt
 $\frac{1}{4}$ tsp ground black pepper
paprika

Saute $\frac{1}{2}$ cup chopped onion in 2 tablespoon margarine until lightly browned. Add 2 tablespoons flour, blending in well. Add 2 cups sour cream and heat over low heat, stirring until mixture thickens slightly. Drain 3 cans 12 oz size green beans. Add to sauce. Stir in 1 teaspoon salt and $\frac{1}{4}$ teaspoon ground black pepper. Turn mixture into 10 inch square baking dish. Sprinkle top with 1 cup grated cheddar cheese and sprinkle lightly with paprika. Bake at 350 degrees for 30 minutes.

Essie LeBleu

Hot Broccoli Casserole

- 2 10 oz pkgs frozen chopped broccoli, cooked
- 1 10 ½ oz can condensed cream of celery soup
- 1 10 oz can Rotel tomatoes with chilies, well drained
- 1 cup small dry cheddar cheese

Layer ingredients in 1 ½ quart baking dish in order listed. Bake in 350 degree oven 20-25 minutes.

Virginia Young

Individual Pizza Pies

- 1 can tomato paste
- ½ tsp Worcestershire sauce
- 2-3 drops Tabasco sauce
- ½ lb ground beef
- 1 can biscuits
- Oregano
- ½ tsp salt
- ½ tsp garlic salt
- ¼ tsp thyme
- ¾ cup grated sharp cheese

Combine tomato paste, Worcestershire sauce, Tabasco, salt, garlic salt, and thyme. Mix well. Place biscuits on an ungreased cookie sheet. Roll or press to 4 inch diameter. Place small patties of uncooked ground beef (or sausage) on each biscuit. Spread with tomato paste mixture and sprinkle with oregano and cheese. Bake at 425 degrees for 10 minutes.

Billie Rogers

Italian Lasagna Casserole

Cook 6 lasagna noodles (or 1 package)

Drain, rinse and separate

Brown 1 lb lean hamburger

Add:

1 pkg. sloppy Joe seasonings

2 cups tomato sauce

Blend and simmer. Butter 1 ½ quart baking dish. Make 2 layers of noodles, meat and dollops of cream cheese. (Smooth cheese over meat) Sprinkle chopped olives between layers. Bake at 350 degrees for 20 minutes.

Mexican Goulash

1 ½ lb ground beef

1 medium onion, chopped

2 tbs shortening

2 tbs chili powder

1 can 16 oz tomatoes

1 can English peas, small

1 can whole kernel corn, drained

12 oz pkg spaghetti (cooked) or noodles may be used

Slices of American cheese

Brown meat and pour off fat. Add chopped onion, tomatoes, chili powder and 1 ½ cups water. Cook over low heat with skillet covered for 30 minutes. Add drained corn and peas. Cook 15 minutes longer. Combine meat mixture with spaghetti or noodles. Put in 3 quart casserole. Cover with slices of American cheese. Bake in 375 degree oven for 20 minutes or until cheese is melted. Slaw goes well with this dish. It's one of my family's favorites. Chili can be made ahead of time.

Navy Hash

5 cups cubed Irish potatoes
1 chopped onion
1 can corned beef (16 oz)
1 can tomatoes (optional)
2 tbs shortening
½ tsp pepper

In skillet heat 2 tbs shortening. Cook potatoes, onions until they begin to brown. Add salt sparingly as corned beef has quite a bit of salt. Add ½ tsp pepper. Add tomatoes and cut up corned beef. Turn heat low. Cover skillet. Cook 25 minutes or until potatoes are done. Stir occasionally. I learned to cook this from my husband, Tilman Miller. It was a favorite of the Navy fellow when he served in World War I.

Nella Miller

Pioneer Six Layer Dinner

2 cups chopped raw potatoes
2 cups chopped celery
1 ½ lbs ground beef (lean)
1 cup chopped onion
1 cup chopped tomatoes
buttered cracker crumbs (2 cups)
butter salt, pepper

Arrange the layers in a 9 x 13 " greased casserole in order given above, dotting each layer with butter, salt and pepper to taste. Sprinkle with crumbs. Bake at 300 degrees for 2 hours.

Billie Rogers

Potato Casserole

1 pkg hash browns
1 can cream of chicken soup
1 stick oleo – melted
1 8 oz sour cream
1 cup shredded sharp cheddar cheese
½ tsp salt
½ tsp pepper
½ onion, chopped

Put potatoes in a greased 9 x 13 inch pan. Crush corn flakes and put over potatoes. Drizzle ½ cup melted oleo over corn flakes. Combine other ingredients and spread on top of cornflakes. Bake uncovered for 45 minutes at 350 degrees.

Gertrude McSpangler

Potato Casserole

8 medium potatoes
1 lb Velveeta cheese
1 cup mayonnaise
½ cup green onions
1 jar bacon bits

Boil potatoes, cool, slice or dice. Dice cheese and add potatoes. Mix mayonnaise and green onions together. Put in 13 x 9 inch pan and sprinkle with bacon bits. Bake at 300 degrees for 45 minutes. Cover with foil.

Naretta Ewing

Ranch Style Hash

1 lb ground beef
1 16 oz can tomatoes
½ cup chopped green pepper
1 cup chopped onion
¾ cup uncooked rice
¼ tsp basil
½ tsp salt
1/8 tsp pepper

4 slices American cheese or 1 cup grated cheddar cheese

Brown beef with onions and peppers in 10" skillet. Drain off fat. Add tomatoes, rice and seasonings. Bring to a boil. Reduce heat to low. Cover and simmer 25 minutes, or until rice is done. Top with cheese and heat until melted.

Serves 4-6

Margaret Fullington

Red Beans and Rice

1 cup red beans, dried
Soak overnight. Keep water to add to mixture when cooking.

Fry

1 lb sausage
½ lb ground pork
¾ cup beef tasso, chopped

Sauté

1 large onion, chopped
1 bell pepper, chopped
1 celery stalk, chopped
1 bay leaf
1 clove of garlic, minced
Salt and pepper to taste

Combine meat and sautéed vegetables. Add

1 can tomatoes
1 jalapeno pepper

Beans

Cover with water about 1 inch over mixture. Cover with lid and cook until beans are done. Thicken by mashing some beans. Serve over rice.

Essie LeBleu

Rice and Meat Casserole

1 lb ground meat
½ cup raw rice
1 can chicken noodle soup
1 can cream of mushroom soup
½ bell pepper chopped
3 green onions chopped
Small jar pimentos

Mix well and put in greased casserole dish. Cover with bread crumbs and bake at 350 degrees for 2 hours.

Pearl Acker

Rice – Broccoli

2 pkgs chopped broccoli, cooked and drained well

Saute in butter:

1 med onion, chopped

1 med green pepper, chopped

Mix together:

1-8 oz Cheeze Whiz

1 can mushroom soup

Add:

1 cup cooked rice

Mix all together and bake at 350 degrees about 30 minutes.

Genevieve Landry

Rice Caliente

1 lb ground beef
1 cup uncooked rice
1 cup chopped onions
1 10 oz can tomatoes with green chilies
1 cup beef broth
1 ½ tsp salt
¼ tsp garlic powder
½ cup sour cream
1 cup grated Monterey Jack cheese

Crumble ground beef in lightly buttered casserole. Sprinkle with rice and onions. Combine tomatoes with green chilies, broth, salt, and garlic powder in sauce pan. Heat to boiling. Pour over meat mixture. Cover and bake at 350 degrees for one hour. Stir in sour cream and sprinkle with cheese. Return to oven and bake 5 minutes longer.

Jolynn Vincent

Rice Casserole

1 cup raw rice
1 can beef consommé
1 can onion soup
1 stick oleo

Mix all together. Put in casserole and bake at 350 degrees for 1 hour and 15 minutes. Good with fried chicken or pork chops and green salad.

Lillian Trahan

Rice Casserole

Melt ¾ stick of margarine in Pyrex with cover

Add:

1 cup raw rice
1 can onion soup
¾ can water
1 can water chestnuts, sliced
1 can sliced mushrooms

Bake uncovered 30 minutes in 350 degree oven. Cover and bake 30 minutes longer. Be sure water chestnuts and mushroom are not on top.

Genevieve Landry

Rice Dressing

1 lb ground beef
2 cups raw rice
1 can onion soup
1 can cream of chicken soup
Chopped bell pepper
Salt and pepper to taste
1/3 cup water

Mix all together. Place in 9 x 13 x 2 inch pan. Cover with foil and bake at 350 degrees for 1 ½ hours. After 45 minutes cooking, stir with a fork.
Essie LeBleu

Sausage Jambalaya

1 lb smoked sausage, cut up
1 ½ cup raw rice
1 stick oleo, melted
1 can chicken or beef broth
½ can Rotel tomatoes, juice included
1 8 oz can or jar mushrooms
2 medium onions, chopped
2 small bell peppers, chopped
Chop up green onions, any amount

Mix together raw into rice cooker. Cook until done. After cooked, let steam for about 15-20 minutes.
Margret Dyer

Spinach Madeline

1 10 oz pkgs frozen chopped spinach
4 tbs butter
2 tbs flour
2 tbs chopped onion
½ cup evaporated milk
½ cup spinach liquid
¾ tsp garlic salt
½ tsp salt
½ tsp pepper
1 tsp Worcestershire
1 6 oz roll Jalapeno cheese softened and cut into small chunks

Cook spinach as directed on the package; drain (reserve liquid). Melt butter in saucepan over low heat. Add flour and stir until smooth. Add onion and cook until soft, but do not brown. Slowly add liquids and cook, stirring constantly, until smooth and thickened. Stir in seasonings, and cheese and cook, stirring until cheese is melted and sauce is smooth. Combine with spinach. If serving as a casserole, top with buttered bread crumbs. Bake until heated through and bubbly. Serves 6 to 8.

Virginia Young

Squash Delight

Boil together and drain:

1 lb yellow squash (or zucchini)
½ cup chopped green onions
½ cup chopped green peppers

Add:

½ stick oleo
½ cup water chestnuts, chipped or slices
½ cup mayonnaise
1 tsp sugar
1 tsp salt
¼ tsp red pepper
1 beaten egg
½ cup grated cheese

Bake 30 minutes at 325 degrees topped with bread crumbs and dotted with butter.

Genevieve Landry

Sweet Potato Casserole

1 large can sweet potatoes
½ stick oleo
¾ cups sugar
2 eggs
½ tsp salt
1 tsp vanilla
½ tsp cinnamon

Mash, whip or blend above ingredients. Place in a greased baking dish (low round, square or oblong) not a deep one..

Topping:

½ stick oleo
½ cup chopped pecans
1 tbs flour
¾ cup brown sugar

Mix (this should be like crumb crush) Sprinkle on top of other mixture and bake at 350 degrees for 30 to 40 minutes before serving.

Genevieve Landry

Taco Pie

1 deep dish pie shell
1 lb ground beef
1 medium copped onion
1 pkg taco seasoning mix
1 16 oz can refried beans
1 8 oz jar taco sauce
2 cups shredded cheddar cheese
12 tortilla chips, crushed
Shredded lettuce, chopped tomatoes

Preheat oven to 400 degrees. Prick pie crust on sides with fork. Remove and reduce oven to 350 degrees. In skillet cook ground beef and onion until meat is done. Drain. Add taco seasoning according to package directions. In small bowl combine refried beans and 1/3 cup taco sauce, mix well, layer half of seasoned meat, 1 cup cheese and nacho chips. Repeat layers, excluding chips. Bake for 20-25 minutes. Top with lettuce, tomatoes, and add taco sauce to taste.

Gladys Davis

Turkey Lasagna

1 8 oz pkg lasagna noodles
1 can cream of chicken soup
2/3 cup cream
1/2 tsp seasoned salt
1/2 tsp poultry seasoning
2 3 oz pkg cream cheese
1 cup creamed cottage cheese
1 cup chopped green onions
1/4 cup finely minced parsley
2 cups dices left-over turkey
1 cup soft bread crumbs
2 tbs butter

Cook noodles in boiling water according to directions on the package. Mix soup, cream, salt and poultry seasoning. Beat cheeses together until smooth. Add the onions, parsley and turkey. Add to soup mixture. Place half the cooked, drained noodles in buttered baking dish. Cover with half of the cheese and turkey mixture. Repeat. Toss bread crumbs with soft butter and sprinkle over casserole. Bake in a 350 degree oven for 30 to 40 minutes. Let stand 10 to 15 minutes for easier serving. Serve hot with a green salad and garlic French bread.

Ollie Cavin

Terrific Taco Biscuit Pie

10 oz can Hungry Jack Refrigerated Flaky Biscuits
1 lb ground beef
15 oz can kidney beans, undrained
1.25 oz envelope taco seasoning mix
4 oz shredded cheddar cheese
1/2 cup crushed corn chips
1/2 cup shredded lettuce
1/4 cup chopped tomato

Heat oven to 400 degrees. Separate dough into 10 biscuits. Arrange 7 biscuits around side and 3 on bottom of ungreased 9 inch pie pan; press biscuits to form crust (biscuits will form petal-like shape around rim of pan). In large skillet, brown ground beef; drain. Stir in kidney beans and taco seasoning mix. Simmer 5 minutes over low heat. Spoon hot meat mixture into prepared crust. Bake at 400 degrees for 12-16 minutes or until crust is golden brown. Immediately top with cheese and corn chips. Sprinkle with lettuce and tomato. Allow to cook for 5 minutes before cutting into wedges. 6 servings

Stephanie Guillory

Vegetable Casserole

1 can French cut green beans, drained
½ cup chopped green pepper
½ cup grated sharp cheese
1 can cream of celery soup
1 can shoe peg corn, drained
1 carton sour cream
Salt and pepper
1/3 cup chopped onions
Ritz crackers
1 stick of margarine or butter

Mix all ingredients and place in casserole. Sprinkle ½ box of crushed Ritz crackers and 1 stick of margarine or butter on top. Bake at 300 degrees for 40 minutes.

Naretta Ewing

COOKIES



Almond Bark Cookies

1 cup plain peanut butter
1 cup powdered sugar
2 tbs butter, softened
2 cups Rice Krispies
7-8 squares Almond Bark

Blend first 3 ingredients together and add the Rice Krispies. Form in a ball and chill on cookie sheet. Melt 7 or 8 squares Almond Bark and dip each ball in mixture. Will spread quickly. Allow to dry before eating.

Alice T. Hollier

Angel Delights

1 cup butter
½ cup brown sugar
2 cups flour
¼ tsp soda
2 tsp cream of tartar or 2 tsp baking powder
½ cup white sugar
1 egg
1 cup pecans
1 tsp vanilla

Cream butter and sugar. Add egg and then dry ingredients. Drop on cookie sheet and press with fork. Bake in 357 degree oven.

Gertrude McSpangler

Apple Dream Bars (Microwave Recipe)

1 cup sifted flour
¼ cup sugar
6 tbs margarine
2 eggs
1 cup packed brown sugar
½ tsp vanilla
2 cups pared, chopped apples
¼ cup chopped almonds
½ cup sifted flour
1 tsp baking powder
¼ tsp salt
¼ tsp nutmeg

Combine flour and sugar. Cut in margarine until crumbly. Press mixture into bottom of an 8 inch round glass baking dish. Microwave at HIGH 5 to 6 minutes or until crust feels dry to the touch. Beat eggs until thick and lemon-colored. Stir in brown sugar, vanilla, apples, and almonds. Sift together remaining ingredients. Microwave at HIGH 10 minutes. Rotate dish ½ turn after 5 minutes. Cool.

Gertrude McSpangler

Baked Caramel Corn

1 cup margarine
2 cups brown sugar
½ cup corn syrup
1 tsp salt
1 tsp vanilla
½ tsp soda
6 qts popped corn
1 cup peanuts (optional)

Melt butter, stir in sugar, syrup and salt. Bring to boil, stirring constantly. Boil about 5 minutes. Remove from heat. Stir in vanilla and soda. Pour over corn and peanuts. Stir well. Bake 45 minutes at 250 degrees. Yield: 1 ½ gallons. Store in a tight container.

Irene Philpott

Beef Cookies

Blend

2 cups brown sugar

$\frac{3}{4}$ cup shortening

Add

2 eggs and beat well

Add $\frac{1}{3}$ cup buttermilk

2 tsp vanilla

Sift together

2 $\frac{3}{4}$ cup flour

$\frac{1}{2}$ tsp soda

$\frac{1}{2}$ tsp salt

Combine the dry ingredients with the batter, then stir in 1 cup crushed potato chips and 2 cups cooked ground roast beef. Drop by teaspoon on cookie sheet lined with wax paper. Bake approximately 10 minutes at 400 degrees until brown.

Blondie Swirls Brownies

$\frac{1}{2}$ cup butter or oleo

1 $\frac{1}{2}$ cup packed brown sugar

2 eggs

1 tsp vanilla

1 $\frac{1}{2}$ cup flour

2 tsp baking powder

$\frac{1}{2}$ tsp salt

$\frac{1}{2}$ cup chopped walnuts or pecans

1 6 oz pkg semisweet chocolate morsels, divided

Melt butter in heavy sauce pan. Add brown sugar and stir until combined. Remove from heat and cool. Add eggs one at a time. Beat after each addition. Stir in vanilla. Combine flour, baking powder and salt. Add to sugar mixture, stirring well. Stir in nuts and morsels. Spread butter in 13 x 9 x 2 inch pan. Sprinkle with remaining morsels. Bake at 350 degrees for 3 minutes. Stir batter with knife gently. Bake 20 minutes. Cook and cut into bars.

Vivian Robertson

Butter Cookies

1 cup butter
½ cup sugar
2 egg yolks
2 ½ cup sifted flour
Jelly

Cream butter until soft, add sugar and continue creaming until smooth. Add the egg yolks and beat until light. Add flour and mix until bowl and spoon will come clean of dough. Pinch off a small piece of dough, roll between palms and press forefinger in the center of each cookie. Place on baking sheet and put a dot of jelly on each cookie. Bake about 15 minutes at 350 degrees. Makes about 110 – 120 cookies.

Margret Dyer

Caramel Brownies

1 14 oz pkg light caramels
½ cup evaporated milk
1 pkg German chocolate cake mix
¾ cup melted margarine
1 cup chopped pecans
6 oz semisweet chocolate chips

Melt the caramels with 1/3 cup evaporated milk. Combine in a bowl the cake mix, margarine, 1/3 cup evaporated milk and the pecans. Stir with spoon until dough hold together. Grease and flour a 13 x 9 inch pan. Press half the dough into pan. Bake at 350 degrees for 6 minutes. Remove pan and pour chocolate chips over baked dough. Spread melted caramels over chips and cover with other half of the dough. Bake 20 minutes. Cool in refrigerator 30 minutes before cutting.

Sara Brasher

Carrot Cookies

1 cup shortening
¾ cup sugar
1 egg
1 cup cooked carrots, cooled
2 cups sifted flour
2 tsp baking powder
½ tsp salt
1 tsp vanilla
½ tsp lemon extract

Cream shortening and sugar. Add egg and beat well. Add mashed carrots and sifted dry ingredients. Add vanilla and lemon extract. Drop by teaspoons on lightly greased cookie sheet. Bake at 350 degrees for 15 minutes. Ice while warm with an icing made of orange juice and powdered sugar.

Connie Johnson

Christmas Cookies

½ lb white raisins
½ lb pecan halves
½ cup red candied cherries
½ cup green candied cherries
1 lb pitted dates
½ cup flour

Cut fruit into small pieces, leaving pecans in halves. Mix pecans with fruits and ½ cup flour into large bowl. Mix and set aside.

Then mix together;

1 cup butter
1 ½ cup sugar
3 eggs
½ tsp salt
1 ½ tsp vanilla
1 tsp soda dissolved in 2 tbs cold water
2 ½ cups all purpose flour

Mix well, then add fruit and nut mixture. Use large heavy spoon to mix the fruit in the dough and make sure all is covered. Then drop from teaspoon onto a greased cookie sheet and bake at 350 degrees for 12 to 15 minutes or until brown. They can be frozen.

Naretta Ewing

Cracker Cookies

Line a cookie sheet with foil and then grease it. Put a layer of soda crackers on pan and fit snugly. Melt together 2 cup butter and 1 cup brown sugar. Stir constantly until boiling. Boil one minute. Pour over crackers. Bake 8 minutes at 350 degrees. Remove from oven and sprinkle with chopped nuts. Have a 12 oz package of chocolate bits melted and pour over the top of this. Cool in refrigerator. Break in squares. They taste like Heath Bars.

Ollie Cavin

Date Filled Bars

$\frac{3}{4}$ cups shortening or oleo
2 cup packed brown sugar
1 $\frac{3}{4}$ cups all purpose flour
1 tsp salt
 $\frac{1}{2}$ tsp soda
1 $\frac{1}{2}$ cups rolled oats (quick cooking)

Filling

$\frac{1}{2}$ lb dates
 $\frac{1}{4}$ cup sugar
1 $\frac{1}{2}$ cups water

Cream shortening and sugar until light and fluffy. Combine flour, salt and soda. Add to creamed mixture, stir in oats, blend well. Put half of mixture into a lightly greased 9 x 13 x 2 inch pan and spread with date filling. Top with remaining oat mixture, patting lightly to smooth top crust. Bake at 400 degrees for 30 minutes. While warm, cut into bars and remove from pan. Yield 32 bars.

Essie LeBleu

Date Loaf

2 cups sugar
1 $\frac{1}{2}$ cups nuts
 $\frac{1}{2}$ lb dates
1 cup milk
1 tbs butter or oleo
1 cup milk

Mix sugar, milk, and butter in pan. Cook until hard ball stage. Remove from heat. Add nuts and dates. Stir well. Roll in damp cloth. Refrigerate for a few hours then slice.

Beulah Conley

Forgotten Cookies

2 egg whites
¾ cup sugar
1 6 oz bag chocolate morsels
Dash salt
1 tsp vanilla
1 cup chopped pecans

Preheat oven to 350 degrees. Beat eggs until foamy, add salt. Gradually add sugar, one tablespoon at a time, until egg white forms a peak. Fold vanilla, chips, and pecans into egg white. Drop by teaspoons onto cookie sheet lined with aluminum foil. Place in oven and turn off heat. **DO NOT OPEN DOOR FOR 8 HOURS.** Take the cookies out of the oven. Heat the oven to 400 degrees and put the cookies bake in for just a minute or two; just until they begin to get brown (about like the meringue on a pie).

Essie LeBleu

Fruitcake Cookies

1 ½ cup all purpose flour
½ tsp ground cloves
½ tsp ground cinnamon
½ tsp ground nutmeg
¼ tsp baking soda
¼ tsp salt
3 cups chopped pecans
½ lb candied pineapple, chopped
½ lb chopped dates
¼ lb candied red cherries, chopped
¼ lb candied green cherries, chopped
½ cup butter or margarine, softened
1 cup brown sugar, firmly packed
2 eggs
1/3 cup white wine
1 ½ tbs milk

Combine first 6 ingredients in a small bowl. Set aside ½ cup of mixture for dredging fruit. Combine pecans, pineapple, dates and cherries in a large bowl and mix well. Dredge fruit mixture in ½ cup reserved flour mixture. Cream butter in large mixing bowl, gradually add sugar, heating until fluffy. Add eggs, one at a time, heating at medium speed. Add dry ingredients alternately with wine and milk, beginning and ending with flour mixture. Stir in fruit mixture. Drop dough by level tsp onto greased cookie sheets. Bake at 325 degrees for 15 minutes until golden. Cool on wire rack. Yield 4 dozen.

Iva Stanfield

Fruit Drops

1 cup brown sugar
½ cup butter
4 eggs, beaten
3 tsp soda
3 cups sifted flour
2 cup whiskey
1 tsp allspice
1 tsp cinnamon
1 tsp nutmeg
1 ½ lbs dates
1 ½ lbs pecans
1 lb candied pineapple
½ lb candied cherries

Mix in order. Bake on greased baking sheet for 30 minutes at 250 degrees.
Essie LeBleu

Holiday Fruit Cookies

1 cup soft shortening
2 cups brown sugar (packed)
2 eggs
½ cup sour milk
3 ½ cups sifted "Gold Medal" flour
1 tsp baking soda
1 tsp salt
1 ½ cups broken pecans
2 cups halved candied cherries
2 cups cut-up dates

Mix shortening well with brown sugar, eggs. Add sour milk. Sift flour, soda, salt and stir in. Mix in pecans, cherries, dates and chill. Heat oven to 400 degrees. Drop with teaspoon about 2 inches apart on a greased baking sheet. Bake for 8 to 10 minutes. Makes 7 dozen.
Essie LeBleu

Jo Sickler's Oreo Freakout

1 lb pkg Oreo cookies
½ gallon vanilla ice cream
1 13 oz Hershey's chocolate syrup
Spanish peanuts
1 regular 8 oz Cool Whip

Crush Oreo cookies. Put 2/3 in a 9 x 13 inch dish. Slice slightly softened ice cream into 1 inch slices. Lay ice cream on cookies to cover. Pour all of chocolate sauce over ice cream. Sprinkle with peanuts to cover. Top with Cool Whip. Sprinkle remaining crumbs on the top. Store in freezer.
June Bates

Katherine Hepburn's Brownies

Use a 8 x 8 inch pan. Place foil in it and grease well.

Mix in bowl:

2 stick oleo or butter
4 tbs cocoa

Melt and stir well. Add:

2 cup sugar (stir like mad)

Stir in:

2 eggs
½ tsp vanilla
Dash salt
¼ cup flour
1 cup chopped walnuts

Bake in 325 degree oven for 40 minutes. This will be a favorite of yours.

Alice T. Hollier

Lemon or Orange Bar Deluxe

2 cups flour
½ cup powdered sugar
1 cup butter or ole

Mix until clings together, press into 9 x 13 x 2 inch pan. Bake 20 to 25 minutes at 350 degrees.

½ tsp baking powder
2 cups sugar
¼ cup flour
4 eggs
1/3 cup lemon or orange juice

Mix ingredients well; pour over crust. Bake at 350 degrees for 25 minutes. Sprinkle with powdered sugar.

Essie LeBleu

Magic French Fudge

3 pkg 6 oz each semisweet chocolate morsels
1 can Eagle Brand sweetened condensed milk
1 ½ tsp vanilla
Pinch of salt
½ cup chopped nuts (optional)

In top of double boiler, melt chocolate over hot water. Remove from heat. Add condensed milk, vanilla, salt, and nuts. Stir until smooth. Turn onto waxed paper lined 8 inch square pan. Chill. Store in air tight container.

Essie LeBleu

Nellie Armstrong's Sugar Cookies

2 cups sugar
1 cup oleo
2 eggs (beaten)
5 cups flour
5 tsp baking powder
1 tsp salt
1 cup milk
2 tsp vanilla extract
1 cup raisins
1 cup nuts (optional)

Cream oleo and sugar. Add beaten eggs. Add dry ingredients to creamed mixture alternately with milk that has had vanilla extract added to it. Drop by teaspoonful on greased cookie sheet. Bake in 375 degree oven for 12 to 15 minutes. Cookies (unbaked) can be flattened by a tumbler dipped in sugar and pressed down on cookies. This recipe makes 100 cookies so I bake about 1/3 of the dough plain. Then add nuts and bake some. Then add raisins for the last bunch.

Nella Miller

No Bake Cookies

1 stick margarine
2 cups sugar
¼ cup cocoa
½ cup milk
½ cup peanut butter
1 tsp vanilla
3 cups quick oatmeal
½ cup coconut

Bring first 5 ingredients to a boil. Add remaining ingredients. Drop on wax paper to cool.

Pearl Acker

Oatmeal Crisps

1 cup shortening
1 cup brown sugar
1 cup white sugar
2 eggs
1 tsp vanilla
1 ½ cups sifted flour
1 tsp salt
1 tsp soda
3 cups 3 -minute oats
½ cup chopped walnuts

Cream shortening and sugars. Add eggs and vanilla and beat well. Sift together dry ingredients, add to creamed mixture. Stir in oats and nuts. Form rolls 1 to 1 ½ inches in diameter and wrap in waxed paper or aluminum foil and chill thoroughly. With sharp knife slice cookies about ¼ inch thick. Bake on ungreased cookie sheet in 350 degree oven about ten minutes until browned. Makes about 5 dozen.

Genevieve Landry

Orange Balls

1 lb vanilla wafers
1 stick butter or margarine
1 lb powdered sugar
1 6 oz can frozen orange juice
Flaked coconut

Mix finely crushed wafers, butter, sugar and orange juice. Roll in small balls and roll in coconut. Store in the refrigerator.

Margret Dryer

Orange Balls

12 oz pkg vanilla wafers
1 stick oleo
1 box powdered sugar
2 cup chopped pecans
Small can frozen orange juice

Mix all together and roll into small balls. Roll in coconut. Recipe give to me by Marie Jay.

Beulah Conley

Orange Slice Cookies

1 cup white sugar
1 cup brown sugar
1 cup shortening
2 eggs
1 tsp vanilla
2 cups flour
1 tsp baking powder
1 tsp soda
½ tsp salt
2 cups uncooked oatmeal
2 cups snipped orange slices
1 cup coconut

Mix in large bowl until fluffy: sugars, shortening, eggs and vanilla. Stir in remaining ingredients. Roll into balls and place on greased cookie sheet and bake at 350 degrees for 10-12 minutes.

Billie Rogers

Peanut Butter Balls

1 ½ cups crunchy peanut butter
2 cups oleo
1 tsp vanilla
1 ½ (16 oz) boxes powdered sugar
1 12 oz pkg semisweet chocolate morsels
1 4 oz cake paraffin was

Melt peanut butter and oleo in sauce pan over low heat. Stir in vanilla and remove from heat. Add sugar, mix well and shape into one inch balls. Melt chocolate morsels and paraffin in a sauce pan over very low heat. Dip each ball into chocolate and cool on waxed paper or freezer paper. Reheat chocolate if it thickens. Yield 9 dozen.

Essie LeBleu

Peanut Butter Candy

Mix

- 1 cup Karo Syrup (white)
- 1 cup sugar
- 1 tsp vanilla
- 1 ½ cup crunchy peanut butter
- 5 cups cornflakes

Bring syrup, sugar and vanilla to a boil; set off to cool slightly. Stir in peanut butter. Pour mixture over 5 cups cornflakes. Roll into small balls and put on waxed paper.

Essie LeBleu

Red Coconut Balls

- 14 oz. coconut
- 1 large pkg strawberry jello (reserve 3 tbs)
- 1 can condensed milk
- 1 tsp red food coloring

Mix together and set in refrigerator overnight. Form balls and roll in 3 tbs of jello (May add small amount of granulated sugar to make it less tart.) You may use colored sugar to roll balls instead of jello/sugar mixture. (For green balls, use lime jello and green food coloring.)

Essie LeBleu

Rice Krispie Cookies

- ¼ cup oleo
- 1 10 ½ oz bag marshmallows
- 5 cups Rice Krispie Cereal

Melt oleo in a 3 quart pan over low heat. Add marshmallows. Cook until melted. Remove from heat. Stir in cereal and mix until coated. Spread mixture in a well buttered 13 x 9 inch baking pan. Cool. Cut into squares.

Beulah Conley

Sand Tarts

2 cups flour
½ cup white sugar
½ tsp salt
1 cup Crisco or oleo
2 tsp vanilla
2 cups ground pecans

Mix together all ingredients. Roll dough into 1 inch balls. Bake at 350 degrees until very light brown. Roll in powdered sugar while warm. Repeat again to get snowball effect.

Judy Coleman

Snow Balls

1 cup shortening
½ cup sugar
2 tsp vanilla
2 cups sifted flour
½ tsp salt
2 cups chopped pecans

Mix shortening, sugar, and vanilla in a bowl and add 2 cups sifted flour and salt. Blend thoroughly. Add 2 cups pecans (finely chopped). Shape into balls and place on ungreased sheet. Bake at 325 degrees for 20 minutes. Cool and roll in powdered sugar.

Gladys Davis

Snow Balls

¾ cup butter or oleo
4 tbs granulated sugar
2 cups flour
2 tsp vanilla
2 tbs cold water
1 cup finely chopped nuts.

Cream butter. Add rest of ingredients and mix well. Pinch off enough dough to make a 1 inch ball (or roll into finger size sticks). Place on ungreased cookie sheet. Bake at 325 degree preheated oven for 25 to 35 minutes. Should not brown. While still warm roll in confectioner's sugar (optional). These go fast. I double the recipe.

Nella Miller

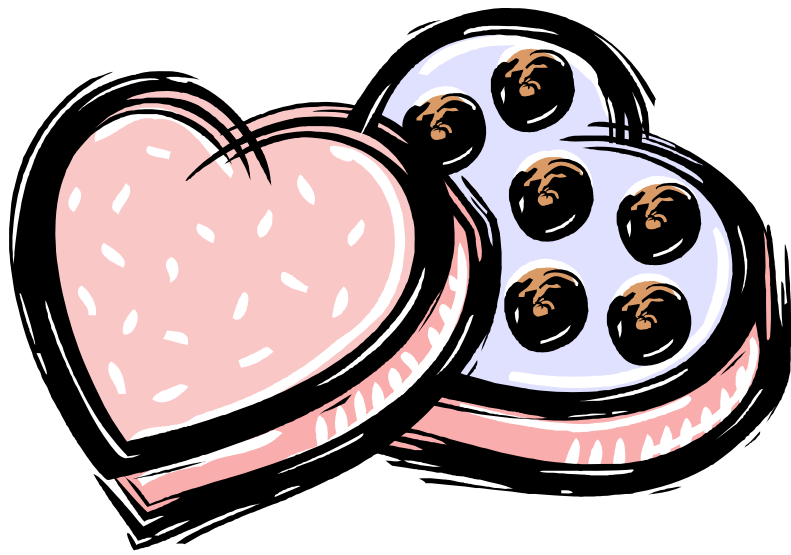
Swirl Cookies

1 box Duncan Hines Fudge Marble cake mix
½ cup oil
3 tbs water
1 egg
1 6 oz chocolate chips
Pecans (optional)

Mix together, saving ¼ batter. Take ¼ batter and mix with 1 tbs water and chocolate packet. Swirl in mixture. Drop on ungreased cookie sheet. Bake for 10 minutes at 350 degrees.

Margret Dyer

CANDY



Beef Candy

2 cups white sugar
1 cup brown sugar
½ cup corn syrup
3 tbs butter
½ cup milk or water
½ cup finely ground cooked beef firmly packed
1 tsp vanilla
½ cup broken nut meat or coconut

Combine ingredients except vanilla and nuts. Cook slowly to 140 degrees (or soft to firm balls). Cool to 120 degrees or less before beating. Beat with electric mixer until creamy. Add vanilla and chopped nuts. Pour into buttered pan and cut into squares.

Chocolate Turtles

2 6 oz chocolate chips
1 6 oz butterscotch chips
1 inch square paraffin (grate and melt)

Melt altogether and add 2 cups pecans. Drop on buttered pan and cool.
Margret Dyer

Date Loaf Candy

1 cup milk
1 tbs oleo or butter
1 cup chopped dates
2 cups white sugar
1 cup chopped nuts
1 tsp vanilla

Cook sugar, milk, and butter until soft ball stage. Add dates and cook until well mixed. Remove from fire and add vanilla and nuts. Beat until too thick to stir. Roll candy in damp cloth. Chill until firm. Slice and serve or store in refrigerator.
Billie Rogers

Fudge

3 cups sugar
2/3 cups cocoa
1 ½ cup milk
Pinch of salt

Cook on high stirring constantly until forms a ball. Add vanilla, 1 stick of butter and pecans. Stir until ready to pour.

Essie LeBleu

Honey Jack Corn

1 stick butter or oleo
1 cup brown sugar
¼ cup honey
1 tsp vanilla
3 tbs cooking oil
½ cup popcorn (makes 3 qts popped)

Combine butter, sugar and hone and bring to a hard boil. Reduce heat and add vanilla. Pour popped corn in a large roasting pan (you may add chopped pecans, if desired). Then pour the honey mixture over the corn and mix well. Place in a 250 degree oven for one hour, stirring about every 15 to 20 minutes. Remove from the oven and mix well. Cool for approximately 15 minutes.

Stephanie Guillory

Hot-Cinnamon Candy

2 ½ cups sugar
1 cup light corn syrup
½ cup water

Boil to 300 degrees. Add 1 tsp red coloring. Remove from heat. Add 1 tsp cinnamon oil. Pour into shallow pan. When nearly set, score with knife.

Billie Rogers

Louisiana Pralines

1 box light brown sugar
1 small can pet milk
1 stick margarine

Bring to boil on low heat, stirring constantly to soft ball stage. Remove from heat. Add ½ tsp vanilla and 2 cups pecan. Beat until thick enough to drop by teaspoon on wax paper. When cool store in a tight container. Keeps moist and good for weeks. This is a must with all your Christmas goodies.

Irene Philpott

Magic French Fudge

3 6 oz pkg semisweet chocolate morsels
1 can condensed milk
1 ½ tsp vanilla
Pinch of salt
½ cup chopped nuts (optional)

In top of double boiler, melt chocolate over hot water. Remove from heat. Add milk, vanilla, salt and nuts. Stir until smooth. Turn into waxed-paper lined 8 inch square pan. Chill. Store in airtight container.

Essie LeBleu

Martha Washington Candy

2 sticks oleo
2 lb powdered sugar
1 can condensed milk
2 cups pecans (chopped)
2 cups coconut

Icing:

1 12 oz pkg chocolate chips, sweet
1 small cake paraffin wax

Soften oleo, mix in sugar, add milk and other ingredients. Roll in small balls. Freeze for 10 or 15 minutes. Melt chocolate chips and paraffin wax on low heat. Dip balls in chocolate and set on wax paper. (I just drop the balls in mixture and set on a fork and slide them off once coating has set.)

Essie LeBleu

Mexican Orange Candy

1 cup sugar
1 cup evaporated milk
2 cups sugar
1 tbs grated orange peel
1 cup pecans

Carmelize sugar. Pour in milk and sugar together. Stir and cook until smooth and then to soft ball stage. Remove from heat. Add orange peel. Stir lightly. Let cook for about 5 minutes. Beat until mixture begins to thicken. Add pecans. Pour into greased pan.
Ernestine Spees

Peanut Brittle

1 cup white Karo
2 cups sugar
¼ tsp salt
½ cup water
1 cup raw Spanish peanuts

Cook until candy thermometer reaches 290 degrees. Remove from fire and add ¼ tsp soda. Stir fast and pour onto buttered cookie sheet.
Pearl Acker

Peanut Brittle

1 cup Karo syrup
1 cup sugar
¼ cup water
1 tbs oleo or oil
1 tsp soda
1 ½ cup peanuts

Combine syrup, sugar, water and oleo in a 2 quart pan. Cook over medium heat, stirring until sugar dissolves and mixture comes to a boil. Continue cooking without stirring until mixture reaches 280 degrees. Stir in peanuts, slowly so mixture keeps boiling. Cook until mixture reaches 300 degrees. Remove from fire, add soda. Blend quickly. Turn into heavy grease pan. Spread. Cool and then break into pieces. It is delicious.
Beulah Conley

Peter Paul Mounds Candy

½ lb melted oleo
1 4 oz Eagle Brand milk
1 lb flaked coconut
1 oz Nestle milk chocolate candy bar
2 tsp vanilla
2 lb powdered sugar
12 oz semisweet chocolate chips
3 tbs fine wax of 4 or 5 birthday candles

Combine melted oleo, vanilla and Eagle Brand milk. Mix well. Cover. Store in refrigerator for several hours. Beat in powdered sugar gradually. Add coconut. Pat firmly in lightly greased cookie sheet or 9 x 13 pans. Put in refrigerator until firm. Cut into 2 ½ x 1 ¼ inch bars. In double boiler melt candy bar and wax. With tip of knife dip bars and cool. Place on cake rack with wax paper underneath. Makes 60 bars.

Glad Streaan

Pralines

3 cups sugar
1 cup buttermilk
1 tsp soda
1/8 lb oleo

Boil until forms soft ball. Beat. Put in 2-3 cups chopped nuts. 1 tsp vanilla or almond. Drop by spoonfuls.

Beulah Conley

Pralines

4 cups sugar
1 can condensed milk
1 cup water
1 block margarine
4 cups pecans

Mix together and cook until forms soft ball. Don't stir too much. Drop on wax paper.

Essie LeBleu

DESSERTS



A Favorite Chocolate Sauce

2 squares unsweetened chocolate
2 tbs butter or margarine
2/3 cup sugar
½ cup evaporated milk, undiluted
1 tsp vanilla
¼ cup sherry

Melt chocolate and butter over low heat. Stir in milk and sugar. Cook over low heat until sugar has dissolved and sauce has thickened. Add vanilla and sherry. I usually triple the recipe so that there is plenty to send home with my kids.
Connie Zack

Apple Brandy Cake

3 cups flour
1 tsp baking soda
1 tsp salt
½ tsp cinnamon
½ tsp nutmeg
1 ½ cups vegetable oil
2 cups sugar
3 eggs
2 tsp vanilla
2 cups pared, finely chopped apples
½ cup raisins
1 cup chopped pecans

Apple Syrup

¼ cup apple brandy
½ cup apple juice
¼ cup packed brown sugar
1 tbs margarine

Sift together flour, soda, salt, cinnamon, and nutmeg; set aside. In a large mixing bowl beat together oil, sugar, eggs, and vanilla at medium speed with electric mixer. Gradually beat in flour mixture. Fold in apples, raisins, and pecans. Grease and flour a 10" microwave fluted tube or Bundt pan or a suitable pan for microwaving. Turn batter into prepared pan. Microwave at High for 12-15 minutes, rotating pan ¼ turn at 5 minute intervals. Test cake by using toothpick. Cool cake directly on counter. Remove from pan after 10-20 minutes. Combine syrup ingredients in a 4 cup glass measure. Microwave at High for 1 ½ to 2 ½ minutes or until mixture boils. Stir. Prick top of warm cake with fork. Pour syrup over cake. Store in airtight container or refrigerator.
Gertie McSpangler

Apple Cobbler

1 cup sugar
1 cup flour
1 ½ tbs baking powder
1 cup milk
1 stick butter

Melt one stick of butter, pour batter into baking dish. Add apple pie filling or peaches, etc. Sprinkle cinnamon and sugar over top. Bake at 300 degrees until brown.

Margret Dyer

Apple Coconut Cake

3 cups all purpose flour
1 tsp soda
1 tsp salt
2 ¼ cups sugar
1 cup vegetable oil
3 eggs
2 tsp vanilla
2 cups chopped pecans
3 cups peeled chopped apples
½ cup flaked coconut

Glaze: Boil 2 minutes

½ cup light brown sugar
¼ cup milk
½ cup butter

Bake at 350 degrees for 1 hour and 20 minutes. Use floured and greased tube pan. Pour glaze over baked cake.

Gertie McSpangler

Apple-Pear Coffee Cake

½ cup butter or margarine softened
1 cup sugar
2 eggs
1 tsp vanilla
2 cups all-purpose flour
1 tsp baking soda
1 tsp baking powder
½ tsp salt
1 cup sour cream or plain yogurt
2 cups finely chopped apples and pear (2 apples, 1 pear)
1 cup brown sugar, packed
½ cup chopped nuts
2 tbs butter or margarine
1 tsp cinnamon

Grease baking pan 13 x 9 inches. Cream ½ cup butter and sugar. Mix in eggs and vanilla; beat well. Stir in flour, baking soda, baking powder, and salt alternately with sour cream. Fold in apples and pear. Spread batter in pan. Mix remaining ingredients and sprinkle evenly over batter. Bake at 350 degrees for 45-55 minutes until tooth pick inserted comes out clean.

Beulah Conley

Apple Pecan Crumb Pie

¾ cup margarine
1 ½ cups graham cracker crumbs
1 tbs sugar
1/8 tsp cinnamon
1 cup chopped pecans
7-8 medium apples, peeled and sliced
½ cup sugar
1 tsp flour
¼ tsp nutmeg
½ tsp cinnamon

Microwave margarine in 2 cup glass measure at high for 1-2 minutes. Combine graham cracker crumbs, sugar, cinnamon, and pecans. Mix with melted margarine. Reserve ½ cup crumb mixture for topping. Press remaining mixture into a 9" glass pie plate. Use an 8" glass pie plate to hold crumb crust while cooking. Microwave at high for 1-2 minutes. Cool before filling. Mix sliced apples with remaining sugar, flour, nutmeg and cinnamon. Heap mixture into crumb crust. Microwave at high 10-11 minutes. Cool.

Gertie McSpangler

Applesauce Cake

½ cup shortening
1 cup sugar
1 egg
1 ¾ cup flour
1 tsp soda
1 tsp cinnamon
½ tsp cloves
1 cup pecans (chopped)
1 cup applesauce

Mix shortening, sugar and eggs. Mix in applesauce. Mix in dry ingredients and add nuts. Bake at 350 degrees. Mix powdered sugar, milk, oleo and vanilla for icing. Cream thoroughly and top cake.

Ernestine Spees

Banana Bread

½ cup shortening
1 cup sugar-white
2 eggs
2 large bananas, mashed
½ cup sour cream
Pinch of salt
2 cups sifted flour
1 tsp soda
Brown sugar

Cream shortening and white sugar. Add eggs and bananas. Stir in sour cream. Sift together salt, flour and soda. Stir into batter. Pour in greased and floured loaf pan. Sprinkle top with brown sugar. Bake at 350 degrees.

Margret Dyer

Blueberry Dream Pie

Bake pie crusts (2 8" crusts)
Mix together
1 8 oz cream cheese
1 cup sugar
1 small Dream Whip (follow directions on box)

Mix Dream Whip, cheese and sugar together. Slice bananas and line bottom of crust. Pour mixture into pie crust and top with blueberry pie filling. Refrigerate.

Margret Dyer

Buttermilk Lemon Pie

¼ lb oleo
2 cups sugar
3 heaping tbs flour
Beat together until smooth
Add:
3 eggs, well beaten
1 cup buttermilk
Juice and rind of 1 lemon

Beat together; pour into 9 inch pie shell. Bake at 350 degrees for 45-50 minutes.
Essie LeBleu

Butterscotch Pudding Cake

1 pkg (3 ¾ oz) butterscotch pudding and pie filling mix (NOT instant)
2 cups milk
1 pkg yellow cake mix
1 lg pkg butterscotch morsels
Chopped pecans

Prepare pudding with milk as directed on package; cool. Stir in cake mix until well blended. Pour into greased and floured 13 x 9 inch pan. Sprinkle with butterscotch morsels and chopped nuts. Bake at 350 degrees for 35 to 40 minutes.
Connie Johnson

Caramel Icing

1 cup brown sugar
1/3 cup oleo
¼ cup cream or whole milk

Put on fire and bring to a boil. Remove and add 2 cups sifted powdered sugar, 1 tsp vanilla and dash of salt. Beat until right consistency to spread.
Gertie McSpangler

Cheese Cake

1 8 oz cream cheese
1 3 oz cream cheese
1 lg can evaporated milk – chilled
1 pkg lemon jello
 $\frac{3}{4}$ cup sugar

Dissolve jello in $\frac{3}{4}$ cup hot water. Cool. Cream sugar and cream cheese. Add cooled jello. Whip milk that has been chilled in freezer and fold into other mixture. Crush graham crackers with a little sugar and margarine and line bottom of greased Pyrex dish (9 x 13 inches). Pour in cheese mixture and top with graham cracker crumbs (sprinkle lightly). Chill in refrigerator several hours or overnight. Keeps well for several days. Chill mixing bowl, beaters and milk before beating.

Genevieve Landry

Cherry Pudding

$\frac{1}{2}$ cup shortening
1 $\frac{1}{2}$ cup sugar
2 eggs
1 cup milk
2 $\frac{1}{4}$ cup flour
1 $\frac{1}{2}$ tsp baking powder
 $\frac{1}{2}$ tsp soda
1 #2 can cherries, drained
Nuts (optional)

Cream shortening and sugar. Blend in well beaten eggs, then add remaining ingredients alternately with milk and nuts. Put in 8 x 12 inch baking buttered pan. Bake 45 minutes to 1 hour at 350 degrees.

Cherry sauce: 1 $\frac{1}{2}$ cup sugar, cherry juice and enough water to make 1 cup. Mix with 2 tbs cornstarch. Cook stirring until thick. Add nuts and almond flavoring when cooked. A recipe my mother gave me 55 year ago.

Beulah Conley

Chess Pie

Unbaked 8 inch pie shell
½ cup butter, room temperature
1 cup sugar
2 eggs, separated
1 ½ tsp white cornmeal
2 tbs heavy cream
½ tsp vanilla extract
Dash of salt

Bake pie shell in very hot oven (450 degrees) for 10 minutes or until baked but not browned. Cream butter, sugar and egg yolks together. Add cornmeal mixed with the cream and vanilla. Fold in egg whites and beat until stiff. Pour into baked shell and bake in hot oven (400 degrees) for 5 minutes. Reduce heat to 350 degrees and bake 10 to 12 minutes longer or until filling is just set. If top browns before filling is set put a heavy piece of brown paper or foil over top and complete baking. Serve slightly warm.

Gertrude McSpangler

Chocolate Chip Pie

¼ cup plus 2 tbs butter or margarine (softened)
1 cup sugar
1 tsp vanilla extract
2 eggs
½ cup all purpose flour
1 6 oz pkg semisweet chocolate chips
¾ cup pecans
½ cup coconut
1 unbaked 9" pie shell

Combine butter, sugar and vanilla in medium mixing bowl. Beat well. Stir in flour. Gradually stir in chocolate morsels, pecans and coconut. Pour mixture into pastry shell. Bake at 350 degrees for 40 minutes.

Doris Reeves

Chocolate Cookie Sheet Cake

2 cups flour
2 cups sugar
½ tsp salt
2 sticks oleo
1 cup water
3 tbs cocoa
2 eggs, well beaten
1 tsp soda
½ cup buttermilk
1 tsp vanilla
1 tsp cinnamon (optional)

Sift flour, sugar and salt in a large bowl. In sauce pan, put oleo, water, vanilla and cocoa. Bring to a boil. Pour over flour and sugar mixture. In another bowl put eggs, soda and buttermilk and mix well. Bake in a greased and floured shallow pan. Bake at 350 degrees about 40 minutes. Start icing the last 5 minutes cake is baking.

Chocolate Frosting

1 stick oleo
6 tbs milk
½ cup chopped pecans
1 tsp vanilla
3 tbs cocoa
1 box confectioners sugar

Mix oleo, cocoa and milk in saucepan. Heat oleo, cocoa and milk over low heat. DO NOT BOIL. Remove from heat, add confectioners sugar, pecans and vanilla. Mix well. Frost cake as soon as removed from oven. Makes 24 servings or 48 party size pieces.

Essie LeBleu

Chocolate Pie

1 cup sugar
3 heaping tbs cocoa
3 heaping tbs flour
Pinch of salt
1 cup Pet Milk (small can)
1 tsp vanilla
2 tbs butter
3 eggs or 2 yolks
1 cup warm water

Mix cocoa, sugar, flour. Add warm water. During cooking, add milk and beaten egg yolks and butter. Cook until full boil. Add vanilla. Pour into cooked pie shell. Add meringue. Bake until meringue is lightly browned.

Alice T. Hollier

Coconut Pound Cake

1 ½ cup Crisco
2 ¼ cups sugar
5 eggs
3 cups sifted plain flour
1 cup milk
¼ tsp soda
1 tsp baking powder
1 ½ cup shredded coconut

Cream Crisco, sugar and eggs, adding eggs one at a time. Beat for 10 minutes. Add dry ingredients alternately with milk and beat. Add flavoring and coconut and mix well. Bake in greased and floured 10 inch tube pan for 1 hour and 25 minutes at 325 degrees.

McSpangler

Coconut Pound Cake

3 cups sugar
1 stick oleo
2/3 cup shortening
3 cups flour
1 tsp salt
1 tsp baking powder
1 cup sweet milk
5 eggs
1 cup coconut
1 ½ tsp coconut extract

Cream butter and shortening, add sugar and cream well. Add eggs, one at a time, beating well after each addition. Sift together flour, salt and baking powder. Add alternately with milk to creamed mixture. When thoroughly mixed, fold in extract and coconut. Bake in greased and floured Bundt or tube pan at 325 degrees for one hour.

Iva Stanfield

Connie's Summer Kuchen

Crust:

1 cup flour
Pinch of salt
2 tbs sugar
½ cup butter
1 tbs vinegar

Using pastry blender or 2 knives, combine butter, flour, salt and sugar. Mix in vinegar. Press into a 9 inch pan, preferably a tart pan with removable bottom. Spread mixture evenly over the bottom and sides of the pan.

Topping:

1 cup sugar
2 tbs flour
1 tsp cinnamon
2 cups blueberries, blackberries, strawberries, raspberries, apples, pears or cherries

Mix the above and pour onto the crust. Bake at 400 degrees for one hour. Serve with whipped cream or vanilla ice cream.

Connie Zack

Custard Pie

5 extra large eggs
¾ cup sugar
1 ¼ cup milk
Salt, less than ¼ tsp
Nutmeg to taste

Mix with rotary beater. Pour in unbaked pie shell. Dot with butter on top and put more nutmeg on top to look pretty. Bake in 325 degree oven for one hour and 15-20 minutes.

Naretta Ewing

Date Sticks

1 cup sugar or honey (or ½ of each)
1 cup flour (sifted with 1 tsp baking powder)
1 cup chopped dates
1 cup pecans (cut in pieces not too small)
2 eggs (beaten)
1 tsp vanilla

Dump all ingredients in a bowl and mix well. Bake in cookie pan lined with greased foil. Bake in 350 degree oven for 30 minutes. Turn out on rack, pull off foil and let cool. Cut in 2 inch bars and roll in powdered sugar if desired. These are great favorites of my family. They keep well stored in containers or can be kept in the freezer indefinitely.

Nella Miller

Easy Pumpkin Pie

1 ½ cup milk
1 pkg (6 servings) Jello vanilla instant pudding and pie filling
1 cup pumpkin
1 tsp pumpkin pie spice
1 cup thawed Cool Whip
1 baked 9" pie shell cooled

Combine milk, pudding mix, pumpkin pie spice and Cool Whip in deep narrow bottomed bowl. Beat at lowest speed with electric mixer for 1 minute. Pour into pie shell. Chill until set for at least 3 hours. Garnish with additional whipped topping.

Margret Dyer

Fig Pie

Crust

½ cup lard
1 ½ cup sugar
3 eggs
¾ tsp salt
1 tsp baking powder
½ cup pecans or almonds

Combine all ingredients well. Beat for 2 minutes at medium speed. Put in 2 layer cake pans and bake for 30 minutes at 350 degrees. Let cool in pans 10 minutes. Split layers in two and put filling between and on top.

Filling (makes four cups)

1 ½ cup milk
½ cup rum
1 pkg instant chocolate pudding
1 envelope Dream Whip
Beat well.
Gladys Davis

Four Layer Chocolate Dessert (Pie)

1 cup flour
1 cup chopped pecans
1 stick oleo

Combine and put in bottom of pan (sprayed with Pam). Cook at 350 degrees for 20 minutes.

1 cup Cool Whip
1 cup confectioner's sugar
8 oz cream cheese

Combine and put on top of first layer.

1 large instant chocolate pudding, or 2 small pkgs

Mix as directed. Layer over first two.

1 container Cool Whip

Spread over third layer. Refrigerate.
Essie LeBleu

French Coconut Pie

1 stick oleo
3 eggs
1 can 7 oz coconut
1 ½ cups sugar
1 tbs vinegar
1 tsp vanilla

Melt oleo in saucepan. Mix all ingredients together and stir well. Pour in unbaked pie shell and bake at 325 degrees for one hour.

Essie LeBlue

Fresh Apple Cake

1 ½ cup cooking oil
3 cups chopped apples (3 big apples)
1 tsp salt
1 tsp baking soda
1 cup chopped pecans
2 eggs, slightly beaten
2 cups sugar
3 cups flour
1 tsp cinnamon

Mix thoroughly. Pour in greased and floured tube pan. Bake at 350 degrees for 1 hour and 30 minutes.

Frosting:

1 stick oleo or butter
½ cup evaporated milk
1 tsp vanilla
1 cup pecans
2 tbs flour
2 cup brown sugar, packed
2 ½ cups powdered sugar

Melt oleo, add flour and stir in milk. Cook slowly until thick. Add brown sugar and simmer until sugar has melted. Remove from heat. Add powdered sugar and pecans. Drizzle on cooled cake.

Gladys Streen

Fresh Apple Pie

1 $\frac{3}{4}$ cups sugar
1 cup salad oil
2 eggs
1 cup coconut
3 cups chopped apples
2 $\frac{1}{2}$ cups flour
1 tsp salt
1 tsp soda
2 tsp baking powder
1 cup chopped nuts
1 tsp each: vanilla, lemon, orange and almond extract

Combine sugar, oil and eggs. Beat until creamy. Sift dry ingredients together and add to sugar mixture. Stir in apples, coconut, nuts and extracts. Bake in tube pan in a 350 degrees oven for 1 $\frac{1}{2}$ hours or in a 8 $\frac{1}{2}$ x 11 x 2 inch pan for 45-50 minutes.
Vivian Robertson

Fresh Fig Cake

2 cups raw figs mashed
2 cups sugar
 $\frac{1}{4}$ tsp salt
1 tsp allspice
1 cup pecans or walnuts
1 tsp soda
4 eggs
 $\frac{2}{3}$ cup shortening or oleo
4 tbs (yes, tablespoons) cinnamon
2 cups flour

Mix all together. Spread in a 13 x 9 inch pan that is greased and floured. Bake at 350 degrees about 45 minutes. Serve hot or cool with Cool Whip.

Fruit Cobbler

1 cup flour
1 tsp baking powder
Mix with:
1 cup milk
1 cup sugar

Melt one stick of oleo in a 9 x 13 x 2 pan. Pour above mixture over it. Heat 3 cups fruit and juice (#2 ½ can) or use sweetened fresh fruit and juice. Pour over mixture in pan. Bake at 400 degrees until brown.

Essie LeBleu

Fruit Pie

1 can cherries
1 small can crushed pineapple
¾ cup sugar
¼ cup flour

Mix, cook over heat until thick, remove from heat. Sprinkle 1 small package orange jello, stir and let cool. Add 3 mashed bananas and ½ cup nuts. Pour in baked shell and set in refrigerator over night. Serve with your favorite topping.

Essie LeBleu

Fruit Pie

1 can pie cherries with juice
1 small can crushed pineapple with juice
2/3 cup sugar
¼ cup flour
1 small pkg orange jello
3 mashed bananas
½ cup chopped nuts
Whipped cream to garnish
2 9" pie shells

Stir flour into sugar. Add cherries and pineapple. Cook over medium heat. Remove from heat when thick. Stir in jello. Cool. Add bananas and nuts. Pour into 2 9" pie crusts. Refrigerate.

Olive McLaughlin

Glad's Bahama Ma-Ma Cake

Mix and bake yellow cake mix according to directions on box. Set aside. In separate pan mix one large can of crushed pineapple and one cup of sugar. Boil for five minutes. Pour pineapple on cake. Make one box of vanilla instant pudding mix. Pour on cake. Then put a layer of bananas, a layer of Cool Whip, a layer of coconut and a layer of chopped pecans. Maraschino cherries may be added to top if desired. Keep cake in the refrigerator until ready to serve. P.S. This is the BETTER THAN SEX CAKE. I just renamed it.

Gladys Streat

Grandmother's Pound Cake

½ lb butter or oleo
2 cups sugar
2 cups flour
5 eggs
Flavoring:
½ tsp mace
Little almond
Little lemon

Cream butter and sugar. Add eggs one at a time beating after each egg. Add flour mixed with mace. Add other flavoring. Bake in 350 degree oven for one hour.

Gertie McSpangler

Grasshopper Pie

1 large jar Kraft marshmallow crème
¼ cup milk
1 pint whipping cream, whipped
¼ cup crème de menthe
20-24 Oreo cookies
2 tbs butter

Crush Oreo cookies. Mix with butter. Reserve ½ cup crumbs for topping. Mix marshmallow crème, milk until blended. Then add crème de menthe. Add whipped cream and pour over crumbs. Sprinkle top with cookie crumbs and freeze.

Sara Brasher

Harvest Moon Frosting

Combine:

- 1 cup brown sugar (firmly packed)
- 4 tbs cold water
- 2 egg whites
- Pinch of salt

Place in top of double boiler. Blend with rotary beater or small electric beater, then put pan over boiling water. Beat 7 minutes or until mixture stand in peaks. Remove from heat. Add 1 tsp vanilla and 1 cup chopped pecans. Beat until lukewarm. Spread on cake. Have used this recipe for close to 50 years. A family favorite
Nella Miller

Ice Box Coconut Cake

- 1 box Pillsbury yellow cake mix with pudding
- 1 can condensed milk
- 1 can cream of coconut
- 1 8 oz Cool Whip
- 1 pkg shredded coconut

Bake cake. While warm, punch holes on top. Pour condensed milk over cool cake. Then spread cream of coconut on top. Spread Cool Whip and then add shredded coconut. Refrigerate for 1 hour and serve.
Margret Dyer

Idiot's Delight

6 beaten eggs
1 ½ cups milk
1 cup sugar
1 tsp rum extract
33 split lady fingers
1 16 oz jar chopped cherries
1 ½ cups finely chopped pecans
2 8 oz containers Cool Whip
Whole cherry on a stem (optional)
Mint leaves (optional)
Decorator shells made with 2 cups Cool Whip and 2 tbs cream cheese (optional)

In a double boiler combine eggs, milk and sugar. Cook over medium heat until thickened. Remove from heat and add rum extract. Let custard cool. In a 3 quart glass baking dish place a layer of ladyfingers. Evenly spread a third of the custard over the ladyfingers. Sprinkle half of the chopped cherries and pecans over the custard and then spread half of the Cool Whip on top. Repeat with another layer of the remaining ingredients as listed above with the final layer being the custard. Best when chilled before serving. Decorate with stemmed cherry, mint leaves, and decorator shells if desired. Yield 10-12 servings

Jolynn Vincent

Impossible Peanut Butter Chocolate Pie

1 cup packed brown sugar
½ cup baking mix
2 eggs
1 cup whipping cream
2/3 cup chunky peanut butter
6 oz semisweet chocolate chips (1 cup)

Heat oven to 350 degrees. Beat all ingredients except chocolate chips in a large bowl on high speed, scraping bowl occasionally, until fluffy, 1 minute (do not use a blender). Pour into ungreased pie plate, 9 x 1 ¼ inches. Bake until puffed and dry in center and knife inserted in center comes out clean, about 35 minutes; cool slightly. Heat chocolate chips in 1 quart saucepan over low heat, stirring occasionally, until melted, spread over pie. Sprinkle with chopped peanuts if desired. Refrigerate until chocolate is firm, about 1 hour.

High altitude directions (3500 to 6500 feet): Decrease brown sugar to ¾ cup. Bake about 40 minutes.

Gertrude McSpangler

Italian Cream Cake

Mix in order:

2 cups sugar

2 stick oleo or butter

½ cup Crisco shortening

5 egg yolks (one at a time)

2 cups flour

1 tsp soda (add soda to flour)

1 cup buttermilk

1 ½ cup angel flake coconut

5 egg whites beaten stiff (fold in)

Use two 10 inch pans. Bake at 350 degrees for 35 to 45 minutes

Icing:

1 8 oz cream cheese

1 stick of butter or oleo

1 lb powdered sugar (sifted)

1 tsp vanilla

1 ½ cup coarse pecan pieces

Margret Dyer

Italian Cream Cake

Cream:

½ cup oleo
½ cup Crisco
2 cups sugar
5 egg yolks

Add:

1 cup buttermilk
2 tsp soda

Add:

2 cups flour (gradually)
1 tsp vanilla
¼ tsp almond (optional)
1 8 oz can coconut
1 cup nuts, chopped

Fold in:

5 egg whites, beaten until stiff

Pour into three 9" cake pans which have been greased and floured. Bake at 350 degrees for approximately 25 minutes.

Frosting:

8 oz cream cheese
¼ cup oleo
3 cups powdered sugar (about 1 lb.)
1 tsp vanilla

Mix and spread between layers and all over cake. Sprinkle ½ cup chopped nuts on top.

Essie LeBleu

Kentucky Wonder Cake

2 cups sugar
1 ½ cup oil
4 egg yolks
3 ¾ tbs hot water
1 ½ tsp cinnamon
1 ½ tsp nutmeg
1 ½ tsp soda
1 small can crushed pineapple
2 ½ cup cake flour
4 egg whites
½ tsp salt
1 cup chopped nutmeg

Mix sugar, oil and egg yolks. Beat well. Sift together flour, salt, soda, cinnamon and nutmeg. Add flour mixture to sugar, eggs and oil with hot water and pineapple. Roll nuts in small amount of flour and add to mixture. Beat 4 egg whites until they stand in peaks. Fold in gently. Place in greased and floured tube pan and bake at 325 degrees for 1 ½ hours.

Gertrude McSpangler

Lemon and Organ Chiffon Pie

1 tbs gelatin (1 envelope)
½ cup sugar
Dash of salt
4 egg yolks
½ cup orange juice
1/3 cup lemon juice
¼ cup water
½ tsp orange peel, grated
¼ tsp lemon peel, grated
4 egg whites
1/3 cup sugar

In a sauce pan, mix gelatin, sugar and salt. Beat together egg yolks, orange and lemon juice and water. Stir into gelatin mix. Bring to boil on burner, remove from heat, cool slightly. Stir in orange and lemon peel. Stir until mix mounds slightly. Beat egg whites and gradually add sugar until stiff peaks. Fold into custard. Pour into cool baked pie shell until firm. Put whipped cream (stiff) on top. Sprinkle with little orange peel.

Gladys Davis

Lemon or Limeade Pie

1 small can lemonade or limeade
1 can Eagle Brand condensed milk
1 carton Cool Whip
Juice of one lemon or lime
1 graham cracker crumb shell

Mix well. Pour into shell. Add some coloring if desired. Chill.
Essie LeBleu

Lemon Icebox Pudding

1 lg can Pet Milk (chilled until ice cold)
1 pkg lemon jello dissolved in 1 cup hot water

Add to this grated rind of 2 lemons and juice and water enough to make 1/2 cup. 3/4 cup sugar. Let stand until it begins to congeal. Whip milk until thick. Then add jello mixture. Continue whipping until fluffy. Combine vanilla wafers or graham crackers in bottom of pan. Pour mixture over crumbs and chill.
Essie LeBleu

Lemon Lush

Mix and press into a 9 x 13 pan and bake 15 minutes at 350 degrees:

1/2 cup chopped pecans
1 cup self-rising flour
1 stick oleo
Dash salt

Mix and pour over crust while warm:

1 cup powdered sugar
1 cup Cool Whip
1 large pkg cream cheese

Prepare and pour over other mixture:

3 cups cold milk
1 large pkg instant lemon pudding mix

Top with remainder of the 12 oz container of Cool Whip. Then sprinkle with very fine chopped pecans. Refrigerate. It tastes better the next day.
Alice T. Hollier

Lemon Nut Cake

Cream 2 cups sugar (1 lb) with 1 lb oleo. Add 6 eggs one at a time and beat. Combine 4 cups flour and 1 tsp baking powder, add to egg mixture. Fold in 1 lb raisins (white) and 2 cups pecan chopped last. Add 2 oz bottle lemon extract. Cook about 1 ½ hours at 300 degrees in tube pan. Let cool in pan.

McSpangler

Lemon Pie

2 heaping tbs corn starch
1 ¼ cups sugar
3 large eggs
½ cup fresh lemon juice
1 1/3 cups boiling water
1 tbs butter

Combine ingredients and cook until thickened. Pour into baked pie crust and top with meringue. Bake at 375 degrees for 10 minutes.

Pearl Acker

Louisiana Syrup Cake

½ cup softened butter or margarine
3 eggs beaten
1 cup can syrup or molasses
1 tsp soda
1 tsp ginger
Pinch of salt
2 cups flour

Mix ingredients in order given. Add flour a little at a time until batter is the right consistency to pour. Use less flour than mentioned if necessary or more. Pour in greased and floured pan. Bake at 350 degrees for 25 minutes. Serve warm or cold.

Rosalie Hebert

Margaretta's Rumtopf

1 can (1 lb 14 oz) whole, peeled apricots, drained
1 can (1 lb 13 ½ oz) sliced pineapple, drained
1 can (1 lb 14 oz) peach halves, drained
2 cans (1 lb 14 oz) Bartlett pears, drained
1 container (16 oz) frozen whole strawberries, thawed and drained
2 cups sugar
4/5 quart light rum

Cut apricots in half, remove pits. Cut pineapple slices into 1 inch pieces. Cut peach and pear halves in half. In large container, layer fruits, topping with strawberries. Add sugar and rum. Stir to mix. Cover with plastic film. Let stand in a cool, dark place about one week, then store in refrigerator to mellow. Store a month or two. Serve well chilled as a deluxe fruit compote or as a sauce over ice cream or sherbet.
Billie Rogers

Mild Spicy Fruit Cake

2 eggs slightly beaten
28 oz minciment (prepared)
1 can condensed milk
1 cup mixed fruit
1 cup chopped nuts
2 ½ cups flour
1 tsp baking soda

Bake at 275 degrees for 2 hours in a Bundt pan. Once done, soak Handiwipe in brandy and wrap around cake. Seal in foil. Set in tin in refrigerator and season with brandy once a week.
Essie LeBleu

Milky Way Cake

11 Milky Way candy bars
2 cups sugar
2 ½ cups flour
½ tsp soda
½ cup chopped nuts (optional)
3 sticks oleo
4 eggs
1 cup buttermilk
2 tsp vanilla
2 cups powdered sugar

Melt 8 Milky Ways and 1 stick of oleo in double boiler until smooth. Cream together sugar and 1 stick of oleo. Add eggs one at a time beating after each one. Add flour, buttermilk and baking soda. Then add Milky Way mixture, nuts and vanilla to other mixture. Bake in a greased Bundt pan at 325 degrees for 40-60 minutes. After cake has cooled. Melt remaining stick of oleo and Milky Ways in double boiler until smooth. Add a little vanilla and powdered sugar and a little milk. When you are through mixing pour over cooled cake. Some of the icing will run down the sides. When buying supplies buy 2 six packs of Milky Way bars. 11 bars go in the cake and the cook gets the other one.

Gladys Streat

Milky Way Ice Cream

12 1 ¾ oz Milky Ways – cut up
1 can condensed milk
1 5.5 oz can chocolate syrup
Milk

Melt candy and condensed milk in microwave or in double boiler. Stir to blend. Cool completely. Add syrup and milk to fill line of 5 or 6 quart freezer.

Doris Reeves

Miniature Cheese Cakes

2 8 oz pkgs cream cheese, softened
3/4 cup sugar
3 egg yolks
3 egg whites, beaten stiff
Graham cracker crumbs

Topping:

1 small carton sour cream
2 tbs sugar
2 tsp vanilla

Spray miniature muffin pans with Pam or grease with better – dust with crumbs. Combine softened cream cheese, sugar and yolks; beat until thick and smooth. Fold in beaten egg whites. Fill muffin tins 2/3 to 3/4 full and bake 15 minutes in preheated 350 degree oven. Take out and allow center to fall slightly (5 minutes). Combine sour cream, sugar and vanilla. Place 1/2 to 1 teaspoon on each cake, return to oven and bake 5 minutes. Cool completely before removing from pans. Freezes beautifully. Can be topped with cherries, strawberries or blueberry pie filling when served. Yield 5 dozen.

Sara Brasher

Miniature Pecan Pies

Crust:

2 -3 oz cream cheese
2 sticks oleo, softened

Blend with 2 cups flour. Form in ball and chill. Shape in 1/2 inch balls of dough, then press into ungreased miniature pans, shaping with fingers. Pre-heat oven to 350 degrees.

Filling:

1 egg, beaten with fork
1 cup light brown sugar
2 tbs vanilla
2 tbs melted butter
1 cup pecans (1 use 1 1/2 at least)

Mix together. Fill crusts 3/4 full. Bake 25 minutes. Cool 5 minutes in pan before removing.

Sara Brasher

No Crust Coconut Pie

4 eggs
1 ½ cups sugar
½ up self-rising flour
2 cups milk
1 tsp vanilla
1 cup coconut

Mix ingredients in large mixing bowl. Pour into large, greased pie pan and bake at 350 degrees for 45 minutes.

Pearl Acker

Orange Cake

1 cup butter (2 sticks)
2 cups sugar
4 eggs
4 cups flour
1 tsp soda
1 1/3 cup buttermilk
2 cups chopped dates
2 tsp grated orange rind
1 cup pecans

Chop nuts and dates and sprinkle with ½ cup flour. Cream butter and sugar; add eggs, one at a time. Then add flour and buttermilk, stirring in rind, dates and nuts. Bake one hour at 325 degrees. Let come to a boil one cup orange juice, 2 cups sugar, 2 tbs orange rind. Pour over cake in pan while hot and set aside to cool. Will keep for several weeks in refrigerator or cool place.

McSpangler

Orange Coffee Cake

½ cup shortening
1 cup sugar
Pinch of salt
2 eggs
1 cup sour or buttermilk
1 tsp soda
2 cups flour
1 medium orange, peeling and all, remove seeds
2 cups ground raisins

Cream together shortening, sugar, salt and eggs. Grind or chop orange and raisins in food processor. Mix all ingredients together. Bake at 375 degrees for 45 minutes in tube pan. While still hot pour over a mixture of orange juice and sugar. Use about ½ cup juice and ¼ cup sugar dissolved together.
Gladys Streen

Paradise Cake

1 18 ½ oz box yellow cake mix
1 20 oz can crushed pineapple
½ cup sugar
5 bananas
1 3 ¾ oz box vanilla instant pudding
1 12 oz carton non-dairy whipped topping
½ cup coconut
½ cup pecans

Bake cake mix according to directions in a 12 x 9 inch pan. Cook undrained pineapple and sugar until thick. Spread on cake while it is still hot. Cool completely. Chop bananas and spread on top. Mix pudding according to directions and spread over bananas. Spread whipped topping on and sprinkle on coconut and pecans. Chill before serving and keep refrigerated. Serves 24.
Essie LeBleu

Peach Pie

Pie Crust

1 ½ cups flour
1 tbs sugar
1 tsp salt
½ cup oil
2 tbs milk

Mix and press in pan. Cook at 350 degrees until light brown. Cool and fill with your fresh sliced peaches.

Filling:

1 cup sugar
1 cup water
2 tbs cornstarch
¼ tsp salt

Mix sugar, cornstarch and salt together. Add water and cook until mixture is thick. Remove from stove and add ½ box (3 tbs) of peach Jello. Cool slightly and pour over peaches in the crust.

Essie LeBleu

Peanut Butter Pie

Cream together:

1 cup peanut butter
1 cup milk
1 8 oz pkg cream cheese

Add:

2 cups powdered sugar
2 large Cool Whip

Pour into 3 graham crusts. Grate sweet chocolate over if desired. Freezes well.
Essie LeBleu

Pecan Cake

Use 3 or 4 layers of any yellow cake

Cook to soft ball stage (do not overcook)

3 cups sugar

1 ½ cups water

Remove from heat. Add:

2 tbs condensed milk

1 tbs oleo

1 tsp vanilla

Ground pecans

Use between layers and sides of cake. Work fast!

Jeanette Theriot

Pecan Pie

2 large eggs or 3 medium eggs

½ cup sugar

1 cup Karo syrup (dark or light or ½ cup of each)

2 tbs melted butter

2 tbs flour

1 tsp vanilla

½ tsp salt

1 cup pecans

Mix flour, salt, sugar and add syrup. Beat eggs with a fork and add. Stir in melted butter, vanilla and pecans. Pour into unbaked pie shell. Bake 50 minutes at 350 degrees.

Pie Crust

3 cups flour

½ tsp salt

1 ½ cup shortening (mix until crumbly)

Add:

1 egg ½ cup milk

1 tsp vinegar (white)

Form into 4 balls. Chill in freezer. Yield 4 pie shells.

Gladys Davis

Pie Pie

Mix

- 1 cup flour
- 1 stick oleo
- 1 cup chopped pecans

Press in 9 x 13 inch pan. Bake at 350 degrees until light brown.

Mix together:

- 1 pkg 8 oz cream cheese
- 1 cup powdered sugar
- 1 heaping cup Cool Whip (9 oz)

Spread over crust.

Mix:

- 2 small pkgs instant pudding
- 3 cups milk

Pour over cream cheese layer. Top with 3 ½ oz Cool Whip. Refrigerate.

Essie LeBleu

Pina Coloda Cake

- 1 pkg Duncan Hines Pudding Cake mix (yellow)
- 1 can Eagle Brand milk
- 1 can cream of coconut (small can usually found in liquor section)
- 1 can angel flaked coconut
- 2 tsp rum extract

Mix cake according to directions on box and bake in rectangular pan. Mix Eagle Brand milk and cream of coconut with rum extract. Remove cake from oven and punch holes with a fork. Pour milk mixture over cake. Allow cake to cool. Ice with Cool Whip and sprinkle with coconut.

Gladys Streaun

Plum Cake

2 cups sugar
1 cup Crisco oil
3 eggs
2 cups self-rising flour
1 tsp cinnamon
½ tsp cloves
2 small jars Gerber baby food plums

Mix all ingredients together and bake at 325 degrees for 1 hour in a tube pan.

Pol's Apple Cake

3 eggs
1 ¼ cup oil
2 cups sugar
2 ½ cups self-rising flour
2 medium apples, peeled, cored, chopped
1 cup shredded coconut
1 cup chopped walnuts or pecans

Blend eggs, oil and sugar until creamy. Add flour a little at a time. Blend well. Batter will be stiff. Fold in apples, coconut, and nuts. Pour into tube pan and bake for one hour at 325 degrees. Remove from pan after about 30 minutes.

Top the warm cake with the following:

½ stick butter
½ cup brown sugar
1/3 cup milk

Mix butter, sugar, and milk in saucepan. Boil for 3 minutes and pour over the cake.

Gertrude McSpangler

Praline Butter Cake

1 pkg golden butter or fudge cake mix
6 tbs butter or margarine, softened
1 cup packed light brown sugar
½ cup undiluted evaporated milk
1 tsp vanilla extract
1 cup chopped pecans
1 cup flaked coconut

Preheat oven to 375 degrees. Grease and flour 13 x 9 x 2 inch pan. Prepare and bake cake as directed on package. Place pan on rack. For topping, combine butter and brown sugar; stir in evaporated milk and vanilla extract, then pecans and coconut. Spread on warm cake in pan. Place under broiler and broil for 3 to 5 minutes or until brown. Makes 16 to 20 servings.

Essie LeBleu

Prize Pie Crust

Sift together 3 times:

3 cups flour
1 tsp salt
1 tbs sugar
1 tsp baking powder

Cut in 1 cup shortening (not oil)

Add ½ cup cold water

Makes 3 single crust pies or 2 double crust ones. Recipe can be divided if you need less dough. This recipe has been the only one I have used for more than 50 years and has not failed me once.

Nella Miller

Pronto Pie

1 large carton Cool Whip
1 cup chopped pecans
3 tbs lemon juice
1 can Eagle Brand milk
1 # 2 can crushed pineapple (drained)

Mix all ingredients in bowl and pour into 2 graham cracker pie crusts and refrigerate.
Essie Le Bleu

Ragin Cajun Sheet Cake

Sift together: 2 cups sugar and 2 cups flour

Mix in sauce pan and bring to boil:

2 sticks oleo
2 tbs cocoa
1 cup water

Pour hot mix over sugar and flour and mix well.

Add:

2 eggs
½ cup buttermilk (if you have no buttermilk, add a little vinegar to sweet milk to sour it)
Add 1 tsp soda and 1 tsp vanilla.

Mix well, spread in a buttered 11 x 6 inch pan. Bake 20 minutes at 400 degrees.

Icing:

1 stick oleo
3 tbs cocoa
6 tbs milk

Heat until well mixed. Remove from heat. Add 1 box powdered sugar and 1 tsp vanilla. Beat well. Spread on warm cake. Sprinkle with nuts.

Gladys Streen

Royal Red Velvet Cake

2 oz red coloring
3 tbs Nestlé's Quick

Make paste and set aside.

½ cup Crisco
1 ½ cup sugar
2 eggs, unbeaten
1 tsp vanilla
1 cup buttermilk
2 ½ cups cake flour
1 tsp salt
1 tbs vinegar
1 tsp soda

Cream Crisco and sugar. Add eggs, salt and coloring paste. Beat hard for a long time with mixer. Add milk and flour alternately and beat hard after each addition. Add vanilla. Remove from mixer. Mix soda in vinegar. Fold in batter. Pour into two large 9 inch large or three 8 inch cake pans and bake at 350 degrees.

Filling:

3 tbs flour
2/3 cup milk

Mix and cook slowly until mixture thickens and set aside to cool.

Beat:

1 stick oleo
8 tbs Crisco
1 box powdered sugar

Beat until fluffy. Add paste and beat until it looks like whipped cream. Put between layers and on top of cake.

Margret Dyer

Seven-up Pound Cake

2 sticks (1 cup) margarine
½ cup solid vegetable shortening
2 ½ cups sugar
5 eggs
3 cups enriched all-purpose flour
1 6 oz bottle 7-up
1 tsp lemon or vanilla flavoring
1 tsp butter flavoring

Preheat oven to 350 degrees. Ingredients should be room temperature. Cream margarine and shortening with sugar. Add flour alternately with 7-up and flavoring. Bake in a greased and floured tube pan at 325 degrees until cake tests done; at least one hour.

Ida Boutte

Snow Ball

2 envelopes plain gelatin
4 tbs cold water
1 cup boiling water
Juice of 1 lemon
1 cup sugar
1 large Angel Food cake
1 large can crushed pineapple
1 large Cool Whip
Angel Flake coconut (optional)

Soften gelatin in cold water. Add boiling water and let cool. Add lemon juice and undrained large pineapple and sugar. Break up cake in small piece (remove brown) and put in 9 x 13 x 2 inch pan. Last top with Cool Whip. Sprinkle with coconut.

Genevieve Landry

Sock-It-To-Me Cake

Pkg Duncan Hines Butter Golden cake mix
1 cup dairy sour cream
¼ cup sugar
¼ cup water
4 eggs
Filling:
1 cup chopped pecans
2 tbs brown sugar
2 tsp cinnamon

Blend together cake mix, sour cream, oil, sugar, water, and eggs. Beat at high speed for 2 minutes. Pour ½ batter in greased and floured Bundt pan. Combine filling and spread over batter in pan. Spread remaining batter over filling. Bake 45-55 minutes in 375 degree oven. Cool for 25 minutes before glazing. Glaze with 2 cup confectioner's sugar and 2 tablespoons milk.

Vivian Robertson

Sock It To Me Cake

1 box yellow or butter cake mix (Duncan Hines)
½ pint sour cream
4 eggs
¾ cup oil
½ cup sugar

Spread between layers of batter:

Mix:
½ cup nuts
2 tb brown sugar
1 tsp cinnamon

Bake at 350 degrees for one hour.

Essie LeBleu

Sour Cream Condensed Cake

1 box sour cream (white or yellow) cake mix
1 cup chopped pecans (optional)
1 can condensed milk
½ cup real lemon reconstituted lemon juice
1 medium can crushed pineapple, drained (I use large can)
1 envelope Dream Whip topping

Bake cake in 3 layers according to directions on box. Remove from oven and cool on rack. In a bowl, blend milk and lemon juice. Add pineapple and nuts. Prepare Dream Whip according to directions and fold into milk mixture. Set in refrigerator a few minutes to firm it completely. Spread on layers, top, and sides of cake. Refrigerate until serving time.

Essie LeBleu

Spice Cake

Sift together:

2 cups flour
2 tsp baking powder
¼ tsp salt

Sift with flour:

½ tsp ginger
½ tsp cinnamon
¾ tsp cloves
¾ tsp nutmeg

Cream:

½ cup oleo
1 cup sugar

Add:

2 eggs (well beaten)
3 tbs molasses

Add:

7 tbs cold coffee alternately with flour mixture.

Bake in 2 8 inch layer cake pans for 30 minutes at 375 degrees. Top with Harvest Moon Frosting

Strawberry Freeze

Crust:

½ cup butter or oleo

¼ cup brown sugar

½ cup chopped nuts

1 cup flour

Mix ingredients. Spread on cookie sheet and bake at 350 degrees for 15 minutes. Cool, crumble into 9 x 13 inch pan. Keep a little to sprinkle on topping.

Filling:

1 10 oz pkg frozen strawberries

¾ cup sugar

2 egg whites

1 tsp lemon juice

Beat for 15 minutes in extra large bowl at high speed. Fold in ½ pint Cool Whip. Freeze and serve.

Essie LeBleu

Strawberry Pecan Cake

1 box white cake mix (super moist)
1 box strawberry jello
1 cup Wesson oil
½ cup milk
4 eggs
1 cup frozen strawberries drained
1 cup chopped pecans

Mix first 5 ingredients together and beat until smooth. Add strawberries and pecans. Bake at 350 degrees for 20-25 minutes. Make 3 layers.

Frosting:

1 stick oleo
1 box confectioner's sugar
½ cup drained strawberries
½ cup pecans

Or

1 cup butter flavored Crisco shortening
1 tsp almond extract
Dash of salt
1 box confectioner's sugar
2 or 3 tbs milk
½ cup drained strawberries
½ cup pecans

Mix all ingredients together and spread between layers.

Essie LeBleu

Strawberry Revel

1 small can cream
1 pkg frozen strawberries
1 pkg strawberry Jello
Pecans
Vanilla wafers
1 can condensed milk

Refrigerate milk for 3-4 hours then beat until stiff. Add strawberry Jello. Beat. Fold in partially unfrozen strawberries. Butter 9 x 12 dish or pan and cover bottom with crushed vanilla wafers (1/2" thick). Pour mixture over wafers and top with crushed wafers. Freeze 4 hours. Serve with Cool Whip. Can be frozen several days. This recipe is 45-50 years old.

Beulah Conley

Strawberry Shortcut Cake

Generously grease bottom of 9 x 13 pan. Sprinkle 1 cup of miniature marshmallows over bottom of pan. Combine 2 cups (2 10 oz packages) frozen sweetened strawberries, thawed and 1 package (3 oz) strawberry gelatin. Set aside.

2 ¼ cups self-rising flour
1 ½ cups sugar
½ cup solid shortening
1 cup milk
3 eggs
1 tsp vanilla

In a large mixing bowl, combine ingredients. Blend at low speed until moistened. Beat 3 minutes at medium speed, scraping sides of bowl occasionally. Pour batter over marshmallow. Spoon strawberry mixture evenly over batter. Bake at 350 degrees for 45 to 50 minutes until golden brown and toothpick comes out clean. Turn over when taking out of pan.

Margret Dyer

Sweet Dough for Pies

1 1/3 cups sugar
3 medium eggs
1 cup shortening
2/3 cup milk
3 tsp baking powder
6 cups flour

Yield about 5 pie crusts. Once filled, bake at 375 degrees until done. Note: A little vanilla added is suggested.

Essie LeBleu

Sweet Pie Dough

2 cups sugar
2 eggs
1 cup margarine or shortening
1/2 tsp baking powder
1/2 tsp soda
5 cups flour
1/2 cup milk

Cream sugar, eggs and margarine. Add last 3 ingredients. Chill and roll out. This makes several pie crusts. May be kept in freezer for 3 months.

Rosalie Hebert

Sweet Potato Custard Pie

3/4 cup boiled, mashed sweet potatoes
1/2 cup sugar
2 eggs
2 cups milk
1 tsp grated nutmeg

Mix potatoes and sugar. Add eggs and beat well. Next stir in nutmeg and milk. Pour into unbaked pie shell. Heat oven to 425 degrees and bake at this temperature for 12 minutes. Reduce temperature to 350 degrees and bake another 25 minutes. Test with blade of silver knife. If knife comes out clean the pie is done. If custard clings to knife leave in oven for a few minutes longer. Makes one pie.

Nella Miller

Texas Pecan Cake

3 cups sugar
1 lb margarine
5 cups cake flour
7 eggs, separated
1 tsp soda dissolved in 4 tbs warm wine
2 oz lemon extract
1 quart chopped pecans
1 lb candied pineapple, chopped
½ lb candied cherries

Cream sugar and margarine well. Add well beaten egg yolks and mix well. Add 1 cup flour, mix well. Add soda and wine solution, mix well. Add lemon extract, mix well. Add 3 cups flour, mix well. Coat chopped fruit and pecans with 1 cup flour and fold into batter. Beat egg whites until stiff and fold in. Bake in a large pan at 275 degrees or 300 degrees for 4 hours. Place foil under and over pan while baking.
Essie LeBleu

Unbeaten Pineapple Flop Cake

2 cups flour
1 ½ cups sugar
¼ tsp salt
2 cups crushed pineapple #2 can including juice
2 eggs
2 tsp baking soda

Blend all ingredients with spoon. DO NOT BEAT. Bake in a 9 x 13 x 2" pan for 35 to 40 minutes at 350 degrees. Topping: 1 stick of oleo.
Essie LeBleu

Vanilla Wafer Cake

Cream well:

1 cup oleo
2 cups sugar
6 eggs (one at a time)
1 12 oz box vanilla wafers (crumbled)
½ cup milk
7 oz coconut
1 cup pecans

Bake at 325 degrees until done.
Essie LeBleu

Wickedly Rich Pie

(The Secret: It takes just one pan to make this wickedly rich pie. But, it tastes as though you messed up your whole kitchen.)

4 squares Baker's semi-sweet chocolate or 1 pkg Baker's German Sweet Chocolate
¼ cup butter or margarine
1 can evaporated milk
1 1/3 cup Baker's Angel Flaked Coconut
3 eggs, slightly beaten
½ cup sugar
1 unbaked 9" pie shell
1 cup thawed Bird's Eye Cool Whip (optional)

Melt chocolate and butter over low heat in a medium sauce pan. Add milk, coconut, eggs, and sugar and stir until well blended. Pour into pie shell. Bake at 400 degrees for 30 minutes. Cool. Serve with whipped topping if desired. Store leftover pie in the refrigerator.
Essie LeBleu

OUR MEN SPEAK



Bar-B-Que Hamburgers

3 lb ground meat
1 12 oz can V-8 Juice
1 16 oz bottle catsup
2 cups cracker crumbs
1 tbs garlic salt
½ tsp celery salt
Worcestershire Sauce
Liquid smoke
Salt and pepper

Mix all ingredients together and make into patties. Makes approximately 30 1/3 cup patties. Place on baking sheet with sides touching. Bake at 325 degrees turning over one time.

Jack Gray

Beef Stew

| | |
|-------------------------|---------------------------|
| 10 lb stew meat | 1 tbs tarragon leaves |
| 1 cup shortening | 2 ½ tbs parsley flakes |
| 3 bay leaves | 2 1/3 tbs beef flour base |
| 5 tsp salt | 8 cups water |
| 5 tsp Season All | 4 carrots |
| Black pepper | 8 potatoes |
| 2 ½ tbs marjoram leaves | 4 medium onions |
| 1 cup flour | |

Brown meat in hot shortening. Add seasoning and water. Cover and simmer 1 ½ hours or until meat is tender. Peel onion, carrots, and potatoes, cutting into uniform pieces. Add vegetables to stew and continue to cook for 30 minutes or until vegetables are tender. Make a thin smooth paste by mixing flour and water (equal amounts). Stir into stew and cook stirring occasionally until thickened. Serves 30.

Jack Gray

Brisket Corning

10 lbs trimmed brisket

Using a 3 gallon crock, place brisket in crock. Determine enough water to cover brisket. Put water in a container to boil, adding the following ingredients:

1 tbs salt peter per gallon of water
2 bags crab boil
1 ½ tbs salt per gallon of water
4 tsp pickling spice

After adding all ingredients to water, bring to a boil and pour over brisket. Marinate for 3 days in covered crock. Remove from crock, wash thoroughly. Boil approximately 3 hours or until tender.

Carroll Trahan

Cheesie Casserole

2 lg spaghetti
1 ½ lb each of cheddar, Swiss and Colby cheeses cut in cubes
8 lb ground meat
1 lb oleo
8 cans (15 oz) tomatoes
8 can (6 oz) tomato paste
½ lb Velveeta
Seasoning to taste
1 ½ tbs oregano and basil
2 ½ tbs chopped garlic

Boil spaghetti as per instruction on package and drain. Saute meat in oleo in iron pot until grey and crumbly. Combine remaining ingredients in pot over low heat until Velveeta melts. Layer in 2 large casserole pans in the following order: ¼ each of meat, tomato mixture, and cubed cheese. Repeat the layers. Bake uncovered at 350 degrees for 30 minutes. Serves 30.

Jack Gray

Chicken and Spaghetti

4 or 5 lb hen, boiled until tender in water with a couple of bay leaves, debone and set aside
1 8 oz can tomato paste
4 small onions, chopped
½ cup bell peppers
1 lb grated American Cheese
1 can mushrooms
1 ½ pkg spaghetti
1 cup Wesson oil or fatty chicken broth

Heat and add onion and peppers; cook until tender and add mushrooms, tomato paste and tomatoes. Cook until it is not watery. Boil spaghetti, drain and blanch. In a buttered casserole dish or pan, place layers of spaghetti, chicken, sauce, and cheese until all ingredients are used. Cook in a slow (300 degree) oven 1-2 hours.
Jack Gray

Chili

4 lb ground meat
4 lb ground chuck
4 medium onions, finely chopped
1 bulb of garlic (12 cloves) finely chopped
Oleo
Creole seasoning
4 cans (8 oz) tomato sauce
4 cans (10 oz) tomatoes
8 tbs flour dissolved in 4 cups water
4 tbs chili powder
Red pepper (optional)
6 cans (15 oz) chili beans (optional)

Brown seasoned meat, onion, and garlic in small amount of oleo. Add tomato sauce and tomatoes (quartered). Add chili powder (and red pepper if desired) and Creole seasoning. Add paste. Simmer about 45 minutes stirring occasionally to prevent sticking. If needed add additional water to obtain desired thickness. Add chili beans and heat thoroughly. Serves approximately 30.
Jack Gray

Chili

1 ½ - 2 lbs ground meat (coarse)
2 whole onions, chopped
4 cloves garlic, chopped
1 large bell pepper, chopped
1 cup celery
3 cans (16 oz) Trappey's kidney beans
1 can Rotel tomatoes
3 cups boiling water
Salt, pepper, chili powder

Lightly brown ground meat on a medium heat. Drain off fat and throw away. Add salt, pepper, onions, garlic, bell pepper and celery and continue browning until ingredients are sauted. Add remaining ingredients except chili powder and simmer for about 1 ½ hours. Add chili powder (approximately 4 tbs or to taste) about 20 minutes before end of cooking time. Serves 6.

Carroll Trahan

Country Backs and Sauerkraut with Dumplings

10-12 pieces pork backbones
1 jar Meeter's Sauerkraut
1 large sliced white onion
¼ tsp mustard seed
¼ tsp caraway seed
¼ tsp sugar
2 tsp allspice
Salt and pepper

Season backbones well with salt and pepper. Using a heavy pot, layer half of backbones on bottom. Cover with ½ sauerkraut and ½ of sliced onion. Mix all of dry ingredients and sprinkle ½ on first layer (excluding salt and pepper). Repeat starting with backbones for second layer. Use sauerkraut juice and add enough water to cover. Cook on low heat 5-6 hours.

To make dumplings, remove all of sauerkraut and place in bowl. Remove backbones and place on platter.

Mix well:

2 cups Bisquick
2/3 cups milk
1 egg

Form into dumplings and cook in remaining juice until done.

Carroll Trahan

Hush Puppies

2 ½ cups corn meal
1 cup chopped onion
1 tbs flour
1 tsp baking powder
1 tsp baking soda
4 tsp salt
3 tsp Tabasco
¼ cup green onions
1 tbs jalapeno pepper (optional)

Blend thoroughly one egg well beaten and one cup buttermilk. Mix dry ingredients and make a well in center and add liquid mixture all at one time. Mix well. Form into small round balls (about 1 tbs per ball). Deep fry as many at one time without crowding for 2-4 minutes or until well browned. Turn balls while frying but do not pierce. Remove with slotted spoon and drain off grease on paper towels for a few minutes.

Carroll Trahan

Lasagne

5 lbs hamburger
5 lbs Italian sausage
5 medium onions, chopped
5 cloves garlic
10 16 oz cans whole tomatoes
10 15 oz cans tomato sauce
1 cup dried parsley flakes
5 tsp sugar
½ cup dried basil leaves
3 tbs salt
3 tbs dried oregano
5 lbs shredded mozzarella cheese
5 lbs uncooked lasagna noodles

Cook and stir Italian sausage, hamburger, onion and garlic until sausage is light brown. Drain. Add tomatoes, tomato sauce, parsley, sugar, basil and salt. Heat to boiling, stirring occasionally. Reduce heat. Simmer uncovered until mix is consistency of thick spaghetti sauce, about 2 hours. Cook noodles according to package and place in oblong pan 24 x 12 x 2 inches. Layer noodles, sauce and cheese. Repeat 3 or 4 times. Cook uncovered in 350 degree oven for 45 minutes. Let stand 15 minutes before serving. Serves 30-50 people.

Mark Derise

Marinate for Fish

The amount of ingredients is dependent upon the amount of fish to be marinated. The amount of ingredients shown below will marinate approximately 2-3 lbs fish fillets. Add or subtract as needed and to taste.

3 eggs, well-beaten
2 tbs Worcestershire Sauce
2 tbs prepared mustard
3 tbs Ton's seasoning
2 cup yellow corn meal

Mix all ingredients and dredge fish thoroughly. Place in a covered dish and refrigerate several hours or overnight. Any ingredients remaining pour over fish. Fry in shallow pot to a golden brown or to your own desired doneness.

Carroll Trahan

Meat and Vegetable Layered Dish

1 lb ground meat
Salt and pepper
1 medium onion, chopped
1 can green peas, drained
 $\frac{3}{4}$ cup elbow macaroni, raw
1 can tomatoes
1 lb cheddar cheese, grated

Brown meat and season in a boiler. Put ingredients in the following order (do not stir). Meat, onion, peas, macaroni, tomatoes, and cheese. Bake in slow (300 degree) oven for 45 minutes. Serves 8.

Jack Gray

Mexican Salad

1 large head of lettuce
2 medium tomatoes
¾ bottle draft Catalina dressing
1 lb cheddar cheese
½ onion
1 large package Fritos
1 (15 oz) can ranch-style beans

Shred the lettuce, grate the cheese and have the beans chilled and drained. Dice tomatoes, chop onions fine. Add the dressing and chilled beans to the above ingredients; chill 30 minutes to an hour before serving. Add crushed Fritos immediately before serving.

Jack Gray

Seafood Rice Salad

1 14 oz pkg frozen cooked shrimp
1 6 ½ oz can crabmeat, drained
3 ½ cups cool cooked rice
1 cup chopped onions
½ cup celery
¼ cup diced pimientos
6 hard cooked eggs, chopped
1 tbs lemon juice
1 cup mayonnaise
¼ tsp black pepper

Combine all ingredients in order listed and toss lightly. Chill. Serve on salad greens.

Douglas Vincent

Spaghetti

10 lbs hamburger
5 large onions
5 cloves of garlic
10 cups water
3 tbs salt
3 tbs sugar
4 tbs Italian Seasoning
10 8 oz cans tomato sauce
10 6 oz cans tomato paste
5 1 lb pkg spaghetti

Cook and stir hamburger, onion and garlic until hamburger is brown. Drain. Stir in remaining ingredients except spaghetti. Heat to boiling. Reduce heat. Cover and simmer, stirring occasionally. The longer it simmers the better the taste will be. Serve over hot spaghetti. Serves 30-50 people.

Mark Derise

Taco Casserole

5 lb ground meat
5 onions chopped
5 cloves garlic minced
2 15 oz jars Ortega Taco Sauce
1 pack of Taco mix
5 cans tomatoes
Tortilla chips
Cheddar cheese, grated

Sauté ground meat, onion and garlic in iron pot. Add taco sauce and taco mix and let bubble. Crumble about 2 hands full of chips and mix into above. In 2 Pam sprayed large casserole pans, line bottom with crumbled chips and top with meat sauce. Repeat, then top with cheese. Bake at 350 degrees uncovered for 30 minutes. Serves 30. You can try different sauce and mixed into basic ingredients.

Jack Gray

Vegetable Meat Ball Soup

½ lb ground meat
1 egg
1 cup soft bread crumbs
½ tsp salt
Dash pepper
Dash oregano
Dash garlic powder
1 tbs oleo
1 envelope Lipton Vegetable Beef Soup
1 envelop Lipton Noodle Soup
3 cups water
1 can (1 lb) tomatoes, chopped

In a small bowl combine ground meat, egg, bread crumbs, salt, pepper, oregano and garlic powder. Blend well. Shape into about 20 marble sized meatballs. In a medium skillet, melt butter and cook meat balls until lightly brown on all sides, drain. Add soup to meat balls. Blend in water and tomatoes. Bring to a boil, stirring occasionally. Partially cover and simmer 15 minutes. Try with different kinds of packaged soup mixes.

Jack Gray

Vivande De Crabe Et Oeus

10 slices bread
3 6 ½ ounce cans crabmeat
½ cup mayonnaise
1 cup chopped celery
1 medium chopped green pepper
1 medium chopped onion
½ tsp salt
¾ tsp red pepper
¼ tsp garlic juice
3 cups milk
1 10 ½ oz can cream of mushroom soup
6 slightly beaten eggs
1 ½ cups shredded cheddar cheese

Trim crusts from the bread slices. Dice the bread slices and place half the amount into the bottom of a 3 quart buttered casserole. Reserve the remaining diced bread for later use. Combine crabmeat, mayonnaise, celery, green pepper, onion, salt, red pepper and garlic juice. Spread evenly over diced bread. Place reserved diced bread evenly over the crab meat mixture. Combine milk and mushroom soup. Blend together until smooth. Slightly beat eggs. Cover and refrigerate several hours or overnight. Bake in preheated oven at 300 degrees for one hour. Remove from oven and sprinkle with shredded cheese. Return to oven and bake for another 15 minutes.

Douglas Vincent

Zestie Snacks (Appetizers for 10)

1 cup oil
1 pkg Hidden Valley mix
½ tsp garlic powder
½ tsp onion powder
1 tbs dill weed
* 1 16 oz pkg Keebler soup crackers

Heat oil and add crackers. Fry until golden tan. Add seasonings and stir well. Place in 250 degree oven for one hour stirring every 15 minutes.

* If you are going to serve with a cheese spread, use the large crackers.

Jack Gray

ORIENTAL



Bean Sprout and Ham Salad

1 lb bean sprouts
½ lb cooked ham, cut into thin strips
2 tbs soy sauce
1 tbs vinegar
1 tbs oil
Small pinch of powdered ginger
1 tsp sugar
Salt and pepper to taste

Wash bean sprouts. Pour boiling water over them and let stand for one minute. Drain well. Mix with ham strips. Blend all other ingredients; pour over bean sprouts and ham. Mix and chill for one hour. Serves 6.

Virginia Young

Chicken and Peaches Cantonese

2 whole skinned and boned chicken breast (about 1 lb)
1 ½ tsp salt
¼ tsp pepper
1 ½ tbs oil
1 large onion, sliced
1 cup catsup
1 can (16 oz) sliced peaches (drain and reserve syrup)
2 tbs soy sauce
1 large green pepper cut in squares
3 cups hot cooked rice

Cut chicken in thin strips, sprinkle with salt and pepper, stir-fry in oil about 2 minutes. Add onion, continue cooking until onion is tender. Blend catsup, peach syrup with enough water to make two cups of liquid and soy sauce. Pour over chicken. Cover and simmer 20 minutes. Add green pepper and peaches. Replace cover and continue cooking for 10 minutes longer. Serve over beds of rice. Serves 6.

Virginia Young

Chicken Chow Mien

Boil chicken and debone. Reserve 2 cups chicken stock and thicken with 2 tbs corn starch.

Add:

2 cups diced celery

1 ½ cups onion

1 16 oz can Chinese vegetables

1 4 oz can sliced mushrooms

3 tbs soy sauce

Pearl Acker

Chicken Polynesian

6 whole chicken breasts, split (5 lbs)

6 chicken legs and thighs (4 lbs)

3 cans (1 lb 1 oz) fruits for salad

¾ cup soy sauce

1 clove garlic, crushed

3 jars (8 oz) sweet and sour sauce

Day before serving: Preheat oven to 350 degrees. Wash chicken; pat dry with paper towels. Arrange skin sides up in large shallow roasting pan. Drain fruit reserving syrup. Pour syrup and soy sauce over chicken. Add garlic. Bake uncovered basting often and turning chicken to brown all pieces, one hour, or until chicken is rich golden brown. Drain liquid into large saucepan. Cover pan of chicken tightly with foil. Add sweet and sour sauce to liquid. Bring to boil over medium heat; boil until sauce thickens and is reduced to 3 ½ cups, about 40 minutes. Pour over chicken. Refrigerate covered along with drained fruit, overnight.

Next day: About 1 ½ hours before serving, preheat oven to 350 degrees. Bake chicken uncovered for 30 minutes, basting often. Add fruit and bake 30 minutes longer or until piping hot, basting several times. Makes 12 servings.

Virginia Young

Chinese Cucumbers

2 medium cucumbers
2 tsp salt
½ cup vinegar
1/3 cup sugar
¼ tsp dry ginger (or 2 tsp minced fresh ginger)
2 tsp sesame seeds

Wash cucumbers and peel in ¼ - ½ inch strips leaving every other strip green. Cut in halves lengthwise and scoop out seeds with a spoon. Slice thin (great when sliced with a food processor). Put in bowl and add salt. Mix and let stand for one hour and then squeeze out moisture. Mix the remaining ingredients and bring to a boil. Pour over the sliced cucumbers and chill overnight. These will last several days in the refrigerator so you can double or triple the recipe.

Glazed Honey Apples

2 or 3 firm apples
¾ cup flour
1 egg, beaten
½ cup water
1 cup sugar
2 cups water
½ tbs lemon juice
1 tbs oil
Oil for deep frying

Combine flour, water and egg to make a smooth batter. Prepare a syrup: Put 1 tbs oil in a heavy pan, add sugar, water and lemon juice and heat until the syrup reaches the "crack" stage or 275 degrees on a candy thermometer. Core and pare apples, cut into thick wedges, dip in batter and deep fry, drain on paper towel. Coat well with the hot syrup. Coat a serving platter with oil to prevent the apple pieces from sticking. Put apples on the platter. Serve with a bowl of ice water. To eat: Pick up the hot apple slices with chopsticks or small skewers, dip them into the ice water, which will harden the syrup but the apple inside will be soft and hot. (Note; Banana pieces can be substituted for apple.) Serves 4
Virginia Young

Green Pepper Steak

1 lb beef chuck or round, fat trimmed
¼ cup soy sauce
1 clove garlic
1 ½ tsp grated fresh ginger or ½ tsp ground ginger
¼ cup salad oil
1 cup green onion, thinly sliced
1 cup red or green peppers cut into 1 inch squares
2 stalks celery, thinly sliced
1 tbs cornstarch
1 cup water
2 tomatoes, cut into wedges

With a very sharp knife cut beef across grain into thin strips 1/8 inch thick. Combine soy sauce, garlic, ginger. Add beef. Toss and set aside while preparing vegetables. Heat oil in large frying pan or wok. Add beef and toss over high heat until browned. Taste meat. If it is not tender, cover and simmer for 30 or 40 minutes over low heat. Turn heat up and add vegetables. Toss until vegetables are tender crisp about 10 minutes. Mix cornstarch with water. Add to pan, stir and cook until thickened. Add tomatoes and heat through. Serves 4.

Virginia Young

Hawaiian Baked Bean Casserole

2 cans (1 lb) pork and beans in tomato sauce
1 can (13 ½ oz) pineapple chunks, drained
1 tbs instant minced onion
1 tsp dry mustard
1 can (12 oz) luncheon meat
Whole cloves
2 tbs light brown sugar

Preheat oven to 350 degrees. Turn beans into 1 ½ quart baking dish. Gently stir in pineapple, onion and mustard. Cut luncheon meat into quarters lengthwise, then cut each in half crosswise, to make 3 ½ x ¾ inch pieces. Score each and arrange on beans to make stripes. Stud each piece of meat with 2 or 3 cloves and sprinkle with brown sugar. Bake uncovered for 30 minutes or until beans are bubbling. Serves 6.

Virginia Young

Haitian Rice Ring

Rice Ring

2 tsp salt
1 tbs butter or margarine
1 bay leaf
½ tsp turmeric
1 ½ cups raw long-grain white rice

Filling

2 tbs salad oil
½ cup chopped onion
1 cup green pepper, cut in ½ inch cubes
1 cup red pepper, cut in ½ inch cubes
1 large tomato, peeled and chopped
1 pkg (6 oz) frozen crabmeat, thawed
½ tsp dried thyme leaves
Dash cayenne
½ cup dry white wine
1 can (7 oz) tuna, drained and flaked
1 can (7 ¾ oz) salmon, drained and flaked

Garnish

2 tbs chopped parsley
Salad greens

Oil a 4 ½ cup ring mold. In a 5 quart Dutch oven, combine 3 ½ cups water, salt, butter, bay leaf and turmeric. Bring to boil, add rice and simmer covered for 25 minutes or just until water is absorbed and rice is tender. Remove bay leaf. Pack rice into prepared mold. Refrigerate covered for 2 hours. Filling: In hot oil in medium skillet, sauté onion, stirring 5 minutes until golden. Add green and red peppers, tomato, crabmeat, thyme, cayenne and white wine. Simmer uncovered for 10 minutes. Add tuna and salmon, toss lightly to combine, turn into bowl and refrigerate covered for 2 hours. To serve: run spatula around edge of mold, invert onto cold serving platter, remove mold. Fill center with filling. Sprinkle with parsley. Garnish with greens. Makes 6 to 8 servings.

Virginia Young

Hawaiian Torte

1 cup sifted all purpose flour
½ cup butter or margarine, softened
1/3 cup finely ground walnuts
1/3 cup flaked coconut
1 cup unsweetened crushed pineapple
1 envelope unflavored gelatin
1 pkg (3 3/8 oz) lemon pudding and pie filling mix
2 cup sugar
3 eggs, separated
¼ tsp cream of tartar
1 ¼ cups sifted confectioner's sugar
1 cup dairy sour cream

Preheat oven to 350 degrees. In small bowl, combine flour, butter, nuts and coconut. Mix lightly with fork, until crumbly. Press crumb mixture in an even layer in the bottom of 8 x 8 x 2 inch baking pan. Bake 20 minutes until lightly browned. Cool. Meanwhie, drain juice from pineapple and add water to measure 2 cups. In bowl, sprinkle gelatin over ¼ cup water. Prepare pudding as package label directs, using 1 cup sugar, 3 egg yolks, and 2 cups reserved pineapple juice and water. Remove from heat. Add softened gelatin, stir until dissolved. Fold in drained pineapple. Cool 10 minutes, stirring occasionally. Preheat oven to 450 degrees. In a large bowl, using an electric mixer, beat egg whites and cream of tartar until soft peaks form. Gradually beat in confectioner's sugar; continue to beat at high speed until stiff and glossy. Fold sour cream into cooled pudding mixture. Turn into cooled crust, cover top with meringue. Place in oven. Turn off heat and let stand for several hours until completely cool. Remove from oven and sprinkle top with confectioner's sugar, if desired. Chill for several hours. Serves 6 to 9.

Virginia Young

Noodles and Meat Sauce

1 clove garlic, minced
1 slice fresh ginger, minced
4 scallions, minced
3 firm, fresh mushrooms, dices
¼ cup celery, minced
½ lb lean pork, minced
2 tbs oil
½ tsp salt
1 tbs soy sauce
1 tbs sherry
1/3 cup beef broth
1 tbs oyster sauce
1 lb cooked egg noodles

Heat oil and salt in a wok, add garlic and ginger and stir-fry for half a minute. Add scallions and fry for half a minute more. Add pork, stir-fry for 2 minutes, then add mushrooms and celery and fry half a minute. Combine soy sauce, sherry, broth and oyster sauce. Add to wok and stir, cover and simmer for 3 to 4 minutes. Put hot noodles in a serving bowl, pour sauce over it. Serves 4.

Virginia Young

Oriental Meat Balls

2 lbs lean ground beef
1 ½ cup soft bread crumbs
2 tbs chopped onion
¼ tsp dry mustard
2 tsp (or less) salt
¼ tsp black pepper
1 egg beaten (may substitute 2 egg whites)
1/3 cup milk
2 tbs oil (use less in a non-stick pan)

Combine all ingredients except oil. Mix lightly. Shape into 20 meatballs. Brown in oil. Pour off extra fat.

Tangy Sauce

1 can pineapple chunks (about 16-20 ounces)
¼ cup brown sugar
½ tsp ground ginger
¼ tsp salt (can be omitted)
1 tbs corn starch
¼ cup cider vinegar
1 tbs soy sauce
1 bell pepper, cut into strips

Drain pineapple; reserve ½ cup syrup. Mix sugar, ginger, salt, and cornstarch. Add reserved syrup, vinegar, and soy sauce. Cook. Stir constantly until thickened. Add meat balls. Cook about five minutes. Add bell pepper and pineapple. Cook about 5-8 minutes or until desired degree of tenderness. Serve over rice.

June Bates

Shrimp Oriental

1 pkg (8 oz) chicken-flavored rice and vermicelli mix
1/3 cup salad or peanut oil
1 small piece (about 2 oz) ginger-root, peeled and sliced
1 clove garlic, crushed
1 pkg (1 lb) frozen shelled and deveined shrimp
1 bottle (10 oz) kumquats
2 tsp cornstarch
1 bottle (10 oz) frozen Chinese peapods
¼ cup soy sauce
¼ cup dry sherry
1/8 tsp pepper
1 can (6 oz) water chestnuts, drained

Prepare rice mix as package label directs. Meanwhile in hot oil in large skillet, sauté ginger-root and garlic 2 or 3 minutes. Add shrimp. Cook over medium heat, stirring, just until shrimp turns pink, about 10 minutes. Drain kumquats, reserving syrup. In small bowl, mix cornstarch with ¼ cup syrup stirring to dissolve cornstarch. Add to skillet with shrimp along with peapods and rest of ingredients. Bring to boil; reduce heat and simmer 2 or 3 minutes or until peapods are tender crisp and sauce is slightly thickened. Serve over rice mixture. Pass more soy sauce. Make 4 servings.

Virginia Young

Smoked Sausage Stir Fry

2 tbs vegetable oil
2 cups broccoli flowerettes, 1 ½ inch
1 medium green pepper cut into strips
½ cup celery, ½ inch diagonal slices
½ cup carrots, ¼ inch diagonal slices
1 small onion, sliced and separated
1 medium tomato cut into wedges
1 tbs soy sauce

Heat oil in large skillet. Add broccoli, celery, carrots and onion. Stir fry over moderately high heat for four minutes. Add sausage, tomato and soy sauce. Cover and simmer 7 to 10 minutes stirring occasionally. Serves 6 one cup servings.

Virginia Young

Suikiyaki

1 ½ lb sirloin steak, about 2 inches thick
1 medium sweet onion, thinly sliced
2 green peppers, seeded and cut in thin strips
3 celery stalks, cut in diagonal slices
½ lb mushrooms, sliced
2 bunches scallions, trimmed and cut in 2 inch pieces
1 lb spinach stems removed
2 cans (7 oz) bamboo shoots, drained and sliced
1 can (10 ½ oz) condensed beef broth, undiluted
½ cup soy sauce
2 tbs sugar

Trim fat from meat and reserve some of the larger pieces. With very sharp knife, cut steak across the grain into slices 1/8 to 1/16 inch thick. If slices are large, cut into bite size. Prepare vegetables and arrange on tray with meat. Combine broth, soy sauce, and sugar in pitcher. In wok or very large skillet, heat fat pieces over medium high heat until melted. Remove fat pieces. Add beef slices and cook, stirring until lightly browned. Add onion, green peppers and celery and half the broth mixture. Cook quickly, stirring often for about 5 minutes. Add more broth as needed. Stir in mushrooms and scallions. Cook 1 minute. Add spinach and bamboo shoots. Cook 1 minutes. Makes 4 to 6 servings. For a light Saturday supper: Suikiyaki, white rice, soy sauce, fresh fruit compote, almond cookies, tea.

Virginia H. Young

Sweet and Sour Vegetables

1 small green pepper
3 stalk celery, sliced
1 medium onion
2 carrots
2 water chestnuts, sliced
3 tbs chicken broth
3 tbs vinegar
2 tbs sherry
2 tbs sugar
2 thin slices fresh ginger, minced
2 tbs water
1 large clove garlic, crushed
½ cup shredded bamboo shoots
¼ tsp pepper
1 tbs cornstarch

Cut pepper in half, remove membrane and seeds. Cut into 2 inch long diamond shapes. Cut onion lengthwise in half and then into ½ inch wide strips. Cut carrots diagonally into 1 ½ inch pieces. Heat oil in a wok, add ginger, garlic and carrots, stir-fry for one minute. Add pepper, onion, celery, water chestnuts and bamboo shoots, stir-fry over high heat for two minutes. Combine vinegar, sherry, broth, sugar and pepper and add to wok. Stir-fry for two minutes more, cover and simmer for 2 minutes. Dilute.

Virginia Young

Vegetarian Fried Rice

1 clove garlic, minced
½ cup fresh mushrooms, sliced
½ cup bean sprouts, washed and blanched
½ cup onions, chopped
½ cup green peppers, diced small
¼ cup pimento (canned) chopped
2 scallions, chopped
2 eggs, beaten
4 cups cooked rice
4 tbs oil (cold)
2 tbs soy sauce
1 tsp salt
Pepper to taste

Heat 2 tbs oil in wok, add garlic and stir-fry for a few seconds. Add onion and bean sprouts, fry for 2 minutes. Add peppers and scallions, fry for 1 minute. Add mushrooms and pimento and stir-fry for 2 more minutes. Remove vegetables and keep warm. Add remaining oil to pan and heat. Break up rice so that there are not chunks and the grains are separated, add to pan along with soy sauce, pepper and salt. Stir-fry until well heated. Return vegetables, stir well and heat through. Fold in beaten eggs and stir until they are about set. Serves 4.

Virginia Young